

# PUBLIC SCHOOLS OF NORTH CAROLINA

DEPARTMENT OF PUBLIC INSTRUCTION | Mark Johnson, Superintendent of Public Instruction

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## STATE AGENCY ADMINISTRATIVE REVIEW SUMMARY

Section 207 of the HHFKA amended section 22 of the NSLA (42 U.S.C. 1769c) to require State agencies (SA) to report the results of the administrative review to the public in an accessible, easily understood manner in accordance with guidelines promulgated by the Secretary. Regulations at 7 CFR 210.18(m) requires the SA to post a summary of the most recent final administrative review results for each School Food Authority (SFA) on the SA publicly available website no later than 30 days after the SA provides the results of the administrative review to the SFA. The SA must also make a copy of the final administrative review report available to the public upon request.

### School Food Authority (SFA) Name: PAVE Southeast Raleigh Charter School

SFA Agreement Number: 93J

Date of Administrative Review (Entrance Conference Date): April 18, 2017

#### Date review results were provided to the SFA: April 21, 2017

#### **General Program Participation**

- 1. What Child Nutrition Programs does the School Food Authority participate in? (Select all that apply)
  - School Breakfast Program
  - National School Lunch Program
  - Fresh Fruit and Vegetable Program
  - Afterschool Snack
  - Special Milk Program
  - Seamless Summer Option
- 2. Does the School Food Authority operate under any Special Provisions? (Select all that apply)
  - Community Eligibility Provision
  - Special Provision 1
  - Special Provision 2
  - Special Provision 3

#### **Review Findings**

- 3. Were any findings identified during the review of this School Food Authority? ∑ Yes □ No
- 4. Is there fiscal action associated with findings identified during the review of this School Food Authority?

#### SCHOOL NUTRITION SERVICES SCHOOL OPERATIONS DIVISION

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<b>REVIEW FINDINGS</b>					
A. Program Access and Reimbursement					
YES	NO				
		<b>Certification and Benefit Issuance</b> – Validation of the SFA's certification of students' eligibility for free or reduced-price meals benefits			
	1				
	$\square$	<b>Verification</b> – Validation of the process used by the SFA to confirm selected students' eligibility for free and reduced-price meal benefits			
		Marken and Chinese Willing of the CEAP and the section of the inter-			
		<b>Meal Counting and Claiming</b> – Validation of the SFA's meal counting and claiming system that accurately counts, records, consolidates, and reports the number of reimbursable meals claimed by category			
Findir	ng Deta	il: On the day of review (April 19, 2017) at lunch, one (1) student passed the point of sale			
		equired one-half (1/2) cup of fruit or vegetable. The student had the entrée (chicken			
		(2) meats and one (1) grain) and the celery was one-fourth ( $\frac{1}{4}$ ) cup of vegetable. *A			
		aim exists for Meal Counting and Claiming at lunch for one (1) meal on the day of review; reclaim is \$3.22. Two (2) students did not receive both components in the review of the			
		snack program. One (1) student received only a juice and one (1) student received only a			
		otential reclaim exists for Meal Counting and Claiming in the After School Snack Program			
		nacks on the day of review; the potential reclaim is \$1.72. The meal counting and claiming			
		eed to be strengthened to ensure staff marking the rosters view all components selected by			
		PAVE Southeast Raleigh Charter School has an extended day school calendar which			
begins	s at 3:00	0 pm. Snack is being served in some classrooms before 3:00 pm.			
DM					
B. M YES	NO	tterns and Nutritional Quality			
	nu	Meal Components and Quantities – Validation that meals claimed for reimbursement			
$\square$		contain the required meal components and quantities			
Findir	ng Deta	il: An insufficient portion size for vegetables at lunch was observed on the day of review			
		17). For the K-8 meal pattern, three-fourth $(\frac{3}{4})$ cup of vegetables is required to be offered.			
		ovided one-half $(\frac{1}{2})$ cup portion. The celery was offered as 1-2 sticks which is not			
		the one-fourth (1/4) cup needed to meet the remaining vegetable requirement. The School			
		ff planned 200 servings of celery which would require 14.4 pounds for one-fourth $(\frac{1}{4})$ cup.			
Only	five (5)	pounds of celery were used for 200 servings.			
		Offer versus Serve (OVS)(provision that allows students to decline some of the food			
		<b>components offered)</b> – Validation of the SFA's compliance with OVS requirements, if applicable			
	C	il: Offer versus Serve at breakfast is indicated on the Annual Agreement with the State			
Ageno	cy; how	ever, students were required to take all offered meal components at breakfast.			
		<b>Dietary Specifications and Nutrient Analysis</b> – Validation that meals offered to abildeen through the School Nutrition magnetizes are consistent with foderal standards for			
	$\square$	children through the School Nutrition programs are consistent with federal standards for calories saturated fat sodium and <i>trans</i> fat			
Findir	calories, saturated fat, sodium, and <i>trans</i> fat   Finding Detail:				
Tinding Dount.					
C. School Nutrition Environment					
YES	NO				
		<b>Food Safety</b> – Validation that all selected schools meet the food safety and storage			

Food Safety – Validation that all selected schools meet the food safety and storage<br/>requirements, and comply with the Buy American provisions specified by the regulationsFinding Detail: The kitchen and dining areas are not permitted or inspected by the local Environmental<br/>Health Department. Food preparation, including washing of fruit and bagging of bread, requires a<br/>permit and a minimum of twice yearly Environmental Health Inspections. Finding 2: Milk was not

maintained at a safe temperature during Breakfast in the Classroom service. Milk was delivered at 7:12

am to classrooms for 7:30 am service. Temperature control practices were not in place as milk was 41°F at the beginning of breakfast and 48°F at the end of breakfast. Finding 3: Leftover items from					
breakfast are being returned to inventory and served as part of future breakfast meals. These items					
	leave the control of School Nutrition at the point of drop off in the classrooms and cannot be re-served.				
$\square$		Local School Wellness Policy – Review of the SFA's established Local School			
		Wellness Policy			
Finding Detail: Some of the requirements as established by the Local Wellness Policy Final Rule under					
Healthy Hunger Free Kid Act (HHFKA) 2010 have not been written into the school's Local Wellness					
Policy	Policy including: Policies for food and beverage marketing that allow marketing and advertising of				
only those foods and beverages that meet the Smart Snacks in School Nutrition Standards; Description					
-		olvement, public updates, policy leadership, and evaluation plan; and Permissions for			
		by the general public and the school community in the wellness policy process.			
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		<b>Competitive Foods</b> – Validation of the SFA's compliance with regulations for all food			
		and beverages to students outside of the reimbursable meal			
Findi	19 Deta				
Finding Detail:					
	$\square$	Professional Standards – Validation of the SFA's compliance with required hiring			
		standards and annual training requirements			
Finding Detail:					
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D. Civil Rights		
YES	NO	
	$\boxtimes$	<b>Civil Rights</b> – Validation of the SFA's compliance with civil rights requirements as applicable to the School Nutrition Programs
Finding Detail:		

E. Resource Management			
YES	NO		
	$\boxtimes$	<b>Resource Management</b> – Validation of the SFA's compliance with overall financial health of the School Nutrition Program	
Finding Detail:			

	$\boxtimes$	Other
Finding Detail:		