



PUBLIC SCHOOLS OF NORTH CAROLINA

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

WWW.NCPUBLICSCHOOLS.ORG

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: Wilson Preparatory Academy

SFA Agreement Number: 98B

Date of Administrative Review (Entrance Conference Date): May 2, 2017

Date review results were provided to the SFA: May 4, 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?

- Yes No

SCHOOL NUTRITION SERVICES

SCHOOL OPERATIONS DIVISION

Lynn Harvey, Ed.D., RDN, LDN, FAND, SNS Chief | lynn.harvey@dpi.nc.gov

6324 Mail Service Center, Raleigh, North Carolina 27699-6324 | Phone (919) 807-3506 | Fax (919) 807-3516

AN EQUAL OPPORTUNITY/AFFIRMATIVE ACTION EMPLOYER

REVIEW FINDINGS

A. Program Access and Reimbursement

YES	NO	
<input type="checkbox"/>	<input checked="" type="checkbox"/>	Certification and Benefit Issuance – Validation of the SFA’s certification of students’ eligibility for free or reduced-price meals benefits
<input type="checkbox"/>	<input checked="" type="checkbox"/>	Verification – Validation of the process used by the SFA to confirm selected students’ eligibility for free and reduced-price meal benefits
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meal Counting and Claiming – 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
Finding Detail: Wilson Preparatory Academy is not completing the United States Department of Agriculture required daily Edit Check of meals served prior to the submission of the claim for reimbursement.		

B. Meal Patterns and Nutritional Quality

YES	NO	
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meal Components and Quantities – Validation that meals claimed for reimbursement contain the required meal components and quantities
Finding Detail: Lunch - the fruit offered to students does not meet the daily requirements for fruit for lunch. Fruit is cupped in 3.25 oz soufflé cups. The serving size should be one-half (1/2) cup if only one soufflé cup of fruit is to be offered to the K-8 students. The grade 9-10 students must be offered two (2) one-half (1/2) cup servings or one (1) full cup of fruit at lunch. They do not have to take this full cup, however they should be offered one (1) cup. Breakfast - the fruit offered to students does not meet the daily requirements for fruit for breakfast. One (1) full cup must be offered to all students at breakfast before the meal is considered to be a reimbursable breakfast. The student must take at least one-half (1/2) cup of fruit and two (2) other items to count a breakfast meal as a reimbursable meal.		
<input type="checkbox"/>	<input checked="" type="checkbox"/>	Offer versus Serve (OVS)(provision that allows students to decline some of the food components offered) – Validation of the SFA’s compliance with OVS requirements, if applicable
Finding Detail:		
<input type="checkbox"/>	<input checked="" type="checkbox"/>	Dietary Specifications and Nutrient Analysis – Validation that meals offered to children through the School Nutrition programs are consistent with federal standards for calories, saturated fat, sodium, and <i>trans</i> fat
Finding Detail:		

C. School Nutrition Environment

YES	NO	
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food Safety – Validation that all selected schools meet the food safety and storage requirements, and comply with the Buy American provisions specified by the regulations
Finding Detail: Food is catered. Milk is kept on site by the SFA in a reach in cooler. Temperatures are recorded. There is no insulated milk container or small reach in cooler for the students to select the milk at the service line. The milk is displayed on the counter in the crate and then lined up on the counter for student selection. The milk should be kept under temperature control whether this is by the milk being lined in in a pan filled with ice or put in a small reach in refrigerator that can be placed on the top of the service table next to the Point of Sale.		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Local School Wellness Policy – Review of the SFA’s established Local School Wellness Policy
Finding Detail: A periodic assessment of the Local Wellness Policy (LWP) implementation has not		

been conducted. All Local Education Agencies (LEAs) must assess their wellness policy at least once every three years on the extent to which schools are in compliance with the district policy, the extent to which the local wellness policy compares to model local school wellness policies, and the progress made in attaining the goals of the local wellness policy. LEAs must make this assessment available to the public.

<input type="checkbox"/>	<input checked="" type="checkbox"/>	Competitive Foods – Validation of the SFA’s compliance with regulations for all food and beverages to students outside of the reimbursable meal
--------------------------	-------------------------------------	--

Finding Detail:

<input type="checkbox"/>	<input checked="" type="checkbox"/>	Professional Standards – Validation of the SFA’s compliance with required hiring standards and annual training requirements
--------------------------	-------------------------------------	--

Finding Detail:

D. Civil Rights

YES	NO	
------------	-----------	--

<input type="checkbox"/>	<input checked="" type="checkbox"/>	Civil Rights – Validation of the SFA’s compliance with civil rights requirements as applicable to the School Nutrition Programs
--------------------------	-------------------------------------	--

Finding Detail:

E. Resource Management

YES	NO	
------------	-----------	--

<input type="checkbox"/>	<input checked="" type="checkbox"/>	Resource Management – Validation of the SFA’s compliance with overall financial health of the School Nutrition Program
--------------------------	-------------------------------------	---

Finding Detail:

<input type="checkbox"/>	<input checked="" type="checkbox"/>	Other
--------------------------	-------------------------------------	--------------

Finding Detail: