



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: Mooresville Graded School District

SFA Agreement Number: 491

Date of Administrative Review (Entrance Conference Date): April 23, 2019

Date review results were provided to the SFA: April 26, 2019

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 AND DISTRICT OPERATIONS DIVISION

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AN EQUAL OPPORTUNITY/AFFIRMATIVE ACTION EMPLOYER

REVIEW FINDINGS

A. Program Access and Reimbursement

YES	NO	
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Certification and Benefit Issuance – Validation of the SFA’s certification of students’ eligibility for free or reduced-price meals benefits
<p>Finding Detail: The Second Review of Applications must occur on all free and reduced priced meal household applications submitted to Mooresville Graded School District within ten (10) days of receipt and before the notification letters are sent to the households. Currently, several applications are not being reviewed within ten (10) days of receipt and before the notification letters are being sent to households. The Second Review of Applications is designed to prevent benefits issuance errors and ultimately to ensure the correct eligibility determination is provided to each household. Finding 2: One (1) household application was incorrectly classified for meal benefits. The application was erroneously classified as eligible for free meal benefits. Upon review of the benefits issuance documents, the application was determined to be in error and was changed to reduced-price meal status. A potential reclaim exists for eligibility certification and benefits issuance errors for breakfast meals served; the amount of the potential reclaim is \$6.90. A potential reclaim exists for eligibility certification and benefit issuance errors for lunch meals served; the amount of the potential reclaim is \$16.80. NOTE: Since these amounts are below the Federal threshold for the School Breakfast Program and National School Lunch Program, these amounts will not be reclaimed.</p>		
<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
<p>Finding Detail: The meal service line as observed on the day of review, did not provide an accurate count by eligibility category at the point of service for Pre-k students. Pre-K student meals were not accounted for at the Point of Service as they received their meal, instead a classroom roster was used to indicate the students that were absent. The rosters that were used as a meal count at breakfast were also used as the meal count for lunch, with each Pre-K teacher (three total) notifying the School Nutrition Manager of any changes in student attendance. All Pre-k students were observed to receive a reimbursable meal at both breakfast and lunch meal services. Finding 2: On the day of review, the fresh fruit offered at breakfast was located beyond the point of sale. All meal components must be stationed before the point of service.</p>		

B. Meal Patterns and Nutritional Quality

YES	NO	
<input type="checkbox"/>	<input checked="" type="checkbox"/>	Meal Components and Quantities – Validation that meals claimed for reimbursement contain the required meal components and quantities
<p>Finding Detail:</p>		
<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
<p>Finding Detail:</p>		
<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
<p>Finding Detail:</p>		

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 <u>Buy American</u> provisions specified by the regulations
Finding Detail: A review of the food safety plan found that the daily temperature chart for the high temperature dish machine recorded temperatures below the minimum final rinse temperature of 180 degrees Fahrenheit with no corrective action taken to correct the minimum temperature requirement.		
<input type="checkbox"/>	<input checked="" type="checkbox"/>	Local School Wellness Policy – Review of the SFA’s established Local School Wellness Policy
Finding Detail:		
<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:		