



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: Cherokee County Schools

SFA Agreement Number: 200

Date of Administrative Review (Entrance Conference Date): December 9, 2019

Date review results were provided to the SFA: May 10, 2021

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

Lynn Harvey, *Ed.D., RDN, LDN, FAND, SNS, Director* | lynn.harvey@dpi.nc.gov
6324 Mail Service Center, Raleigh, North Carolina 27699-6324 | Phone (919) 807-3506

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
Finding Detail:		
<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 type="checkbox"/>	<input checked="" 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:		

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: Several recipes showed discrepancies between weight and measurement. This impacted the quantity required for preparation, component crediting, and the method utilized on site at each school to prepare the recipe. The recipes requiring revision from the week of review are listed below: <ul style="list-style-type: none"> • #961 Strawberry Parfait • #962 Blueberry Parfait • #723 Peanut Butter and Jelly Sandwich 		
<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: The pre-approved list of non-domestic food products available at the school was not being followed. Breaded okra from Mexico and diced peaches from South Africa were observed at the review sites. All non-domestic agricultural products must be pre-approved by the School Nutrition Administrator, in accordance with the Buy American Provision, before they may be used in the School Nutrition program. This step is required to ensure all non-domestic agricultural products are safe and acceptable for use with a vulnerable population and to comply with Federal regulations governing the use of domestic agricultural commodities. Outdoor coolers and freezers throughout the district were unlocked during school hours. This presents a major safety concern for the students and staff at the school. Time as a Temperature Controlled for Safety (TCS) foods were placed on share tables by students and were not removed by School Nutrition staff. Time as a Temperature Controlled for Safety (TCS) foods may not be placed on the sharing table and offered as re-served food for human consumption. The food establishment is responsible for ensuring any food placed on sharing tables for re-service meets the requirements in the North Carolina Food Code. This means the School Nutrition		

employees are responsible for monitoring the foods placed on any sharing table to ensure TCS foods are not available for re-service and all commercially packaged non-TCS foods placed on the table are unadulterated. On the day of review, four (4) cans of sliced apples dated 2008 were observed in inventory in the dry storage room. Food quality starts to deteriorate after a one (1) year shelf life.

<input type="checkbox"/>	<input checked="" type="checkbox"/>	Local School Wellness Policy – Review of the SFA’s established Local School Wellness Policy
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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
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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
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Finding Detail:

D. Civil Rights

YES	NO	
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<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
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Finding Detail:

E. Resource Management

YES	NO	
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<input type="checkbox"/>	<input checked="" type="checkbox"/>	Resource Management – Validation of the SFA’s compliance with overall financial health of the School Nutrition Program
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Finding Detail:

<input type="checkbox"/>	<input checked="" type="checkbox"/>	Other
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Finding Detail: