



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: Orange County Schools

SFA Agreement Number: 680

Date of Administrative Review (Entrance Conference Date): November 18, 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

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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: To ensure quality and nutritional consistency, School Nutrition employees must follow the written standardized recipes. On the day of review the following issues were observed: <ul style="list-style-type: none"> Portioned mixed fruit was incorrectly measured as 4 ounces by weight rather than 1/2 cup volume. The 4 ounce portion measured 3/8 cup versus the planned portion of 1/2 cup. Note: The fruit serving size was corrected prior to meal service ensuring that the minimum required serving size of 1/2 cup fruit was met. Cereal and graham crackers were bagged and served together. This method of service is inconsistent with the written standardized recipe. meal; however, menu planning should be improved to allow students access to as many nutritious foods as possible within the required meal pattern. To ensure quality and nutritional consistency, School Nutrition employees must follow the written standardized recipes. On the day of review, the following issue was observed: Blackeye peas were prepared using dehydrated onions rather than fresh onions as indicated in the recipe. This discrepancy impacts the quality and consistency of preparation among different schools. The required daily portion of one (1) cup fruit was not available for students to select as a part of their reimbursable meal on the day of review and during the month of review. Students were provided with either ½ cup of fruit or 6.75 ounces of 100% fruit juice in pre-packaged grab n’ go bags, with no additional fruit available to select to meet the required one (1) cup portion.		
<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: On the of review day, the following food safety violations were observed: <ul style="list-style-type: none"> Three (3) school owned microwave ovens located in the cafeteria were unsanitary with 		

buildup of food particles and debris; <ul style="list-style-type: none"> • Several floor tiles located in the cafeteria are broken. Broken floor tiles increase the risk of unsanitary and unsafe conditions; • Excessive, unused equipment and other items are stored in the adjoining room next to the cafeteria, providing the unintended potential to harbor pests; Containers of leftover individually portioned spaghetti sauce were stored in the dry storage area after the meal service. Prepared cooked tomatoes and tomato products as a Time and Temperature Control for Safety (TCS) food must be kept at 41° F after opening. On the of review day, the following food safety violations were observed: A floor tile located in the kitchen was broken. Broken floor tiles increase the risk of unsanitary and unsafe conditions; Excessive, unused equipment and other items are stored in the adjoining room next to the cafeteria, providing the unintended potential to harbor pests.		
<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:		