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: Camp Lejeune Schools

SFA Agreement Number: 1002

Date of Administrative Review (Entrance Conference Date): January 24, 2022

Date review results were provided to the SFA: January 27, 2022

General Program Participation

1. What Child Nutrition Programs does the School Food Authority participate in? (Select all that apply)
   - [x] School Breakfast Program
   - [ ] National School Lunch Program
   - [ ] Fresh Fruit and Vegetable Program
   - [ ] Afterschool Snack
   - [ ] Special Milk Program
   - [x] 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?
   - [x] Yes
   - [ ] No

4. Is there fiscal action associated with findings identified during the review of this School Food Authority?
   - [ ] Yes
   - [x] No
## REVIEW FINDINGS

### A. Program Access and Reimbursement

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- **Certification and Benefit Issuance** – Validation of the SFA’s certification of students’ eligibility for free or reduced-price meals benefits

Finding Detail:

- **Verification** – Validation of the process used by the SFA to confirm selected students’ eligibility for free and reduced-price meal benefits

- **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

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- **Meal Components and Quantities** – Validation that meals claimed for reimbursement contain the required meal components and quantities

Finding Detail: The school only served one (1) fruit at breakfast equaling one-half (1/2) cup on a few days. Students must receive one (1) cup of fruit at breakfast when “Serve” is implemented

- **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:

- **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 trans fat

Finding Detail:

### C. School Nutrition Environment

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- **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:

- **Local School Wellness Policy** – Review of the SFA’s established Local School Wellness Policy

Finding Detail:

- **Competitive Foods** – Validation of the SFA’s compliance with regulations for all food and beverages to students outside of the reimbursable meal

Finding Detail:

- **Professional Standards** – Validation of the SFA’s compliance with required hiring standards and annual training requirements

Finding Detail:

### D. Civil Rights

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- **Civil Rights** – Validation of the SFA’s compliance with civil rights requirements as applicable to the School Nutrition Programs
### E. Resource Management

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**Resource Management** – Validation of the SFA’s compliance with overall financial health of the School Nutrition Program

### Finding:

- **Other – Production Records**

  Finding Detail: The milk is not recorded for each type offered during meal service as all milks are listed under one (1) type offered. There are days when leftover temperatures are not recorded. All items requiring a temperature must be noted for Food Safety purposes. During the review of production records, days were noted when the Quantity available (Column 14) was not listed but leftovers were noted.