



NORTH CAROLINA DEPARTMENT OF PUBLIC INSTRUCTION

Maurice "Mo" Green, 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: A.C.E. Academy

SFA Agreement Number: 13C

Date of Administrative Review (Entrance Conference Date): December 9, 2024

Date review results were provided to the SFA: February 3, 2025

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

OFFICE OF SCHOOL NUTRITION AND AUXILIARY SERVICES

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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
Finding Detail:		
<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: The daily "cold pack" lunch offering includes a 1.25 oz. granola bar (1 oz. eq. grain), one (1) oz of Cheez-Its (1 oz. eq. grain), one (1) cup of carrots, one-half (½) cup of apples, two (2) cheese sticks (2 oz. eq. meat/meat alternate), and milk. However, students do not have access to other vegetable options. Over the course of a week, a student selecting this menu option would not receive all required vegetable subgroups.		
<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:		
<p>Finding 1: The Hazard Analysis Critical Control Protocol (HACCP) notebook is incomplete. A combination of the Transported and Commercial Kitchen HACCP plans is being used. Print and use the Commercial Kitchen HACCP plan to ensure all commercial kitchen food safety protocols are being properly implemented, as the School Food Authority has transitioned to a self-preparation operation.</p> <p>Finding 2: There was no pre-approved list of non-domestic food products available at the school site. All non-domestic agricultural products must be pre-approved by the School Nutrition Administrator 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. The School Food Authority (SFA) is currently accepting peaches from Greece and pears from South Africa with no prior approval.</p>		
<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 checked="" type="checkbox"/>	<input type="checkbox"/>	Resource Management – Validation of the SFA’s compliance with overall financial health of the School Nutrition Program
Finding Detail:		
<p>Finding 1: Pricing for adult meals is inadequate. FNS Instruction 782-5 Rev. 1 states for non-pricing programs, the adult charge should be at least the amount of reimbursement received for a free lunch plus the per-meal value of both entitlement and bonus commodities or for breakfasts, the rate established for free meals. Currently the A.C.E. Academy charges \$4.45 for lunch and \$2.37 for breakfast. Based on the FNS Instruction 782-5 Rev 1, the appropriate meal charge for non-program adults for the 2024-2025 school year should be at least \$4.54 for lunch and \$2.84 for breakfast.</p> <p>Finding 2: School Nutrition funds cannot be used to supplement adult meals for district employees outside of the School Nutrition Program. In the 2024-2025 school year, employees working outside the School Nutrition Program were permitted to charge meal items. During the review, a report was generated showing total charges of \$880.00 by adults outside the School Nutrition Program in A.C.E Academy.</p>		

<input checked="" type="checkbox"/>	<input type="checkbox"/>	Other – Procurement
Finding Detail:		
<p>Finding 1 (Procurement): The School Food Authority did not equitably distribute federal reimbursement funds among qualified vendors utilizing micro-purchase procurement procedures. The School Food Authority procured indoor grease trap cleaning services from the same provider at least six (6) times in the 2023-2024 school year utilizing micro-purchase procedures.</p> <p>Finding 2 (Procurement): Documentation for Invitation for Bid for food items did not contain the lists of foods to be purchased, specifications for the foods, or estimated usage for the foods. This is required to be included for open and fair procurement. Better pricing can be obtained when vendors understand the volume of sales to be expected.</p> <p>Finding 3 (Procurement): The School Food Authority (SFA) has not executed the procurement plan adequately in the area of “free and open” competition. Invitations for Bid released for the 2022-2023 school year were not publicized in a major publication. There was no record of the public bid opening, including a sign-in sheet, formal bids. Such records are required in accordance with Federal procurement policy.</p> <p>Finding 4 (Procurement): Invitation for Bid responses were accepted through emails. All sealed bids must be opened at the time and place prescribed in the invitation for bids. The bids must be opened publicly according to the place and time prescribed in the bid. [2 CFR 200.320(c)(2)(iii)].</p>		