



NORTH CAROLINA DEPARTMENT OF PUBLIC INSTRUCTION

Catherine Truitt, *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: With Friends, Inc.

SFA Agreement Number: 1162

Date of Administrative Review (Entrance Conference Date): October 7, 2024

Date review results were provided to the SFA: December 17, 2024

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

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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
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: Many of the standardized recipes list products that are no longer available from the vendor. Standardized recipes must reflect current products used to ensure menu and nutritional compliance. In addition, the Certification Compliance Worksheets must be completed with accurate ingredients within recipes.		
<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 following Food Safety issues were noted during the review:		
<p>Finding: Food safety plan violations were observed. On the day of review, thermometers were not found until after meal service. Temperatures must be taken of all Time/Temperature Control for Safety Foods (TCS) (formally known as potentially hazardous foods) and recorded on the production record. Leftover temperatures were not taken and recorded on the production record. Leftover temperatures must be taken and recorded for all TCS foods, even if they are discarded.</p> <p>Finding: Frozen foods, refrigerated foods and food stored in dry storage are not being dated with a receipt date to ensure an effective inventory management system is utilized. In addition, food not stored in its original packaging was not labeled and dated.</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 checked="" type="checkbox"/>	<input type="checkbox"/>	Professional Standards – Validation of the SFA’s compliance with required hiring standards and annual training requirements
Finding Detail: The Following Professional Standard issues were noted during the review.		
Finding 1: Documentation of the School Nutrition Administrators professional standards annual training requirement was not available.		
Finding 2: The School Nutrition Administrator has not obtained a current food safety certification from an American National Standards Institute (ANSI) approved program. All School Nutrition Administrators and the “Person in Charge” of the kitchen (often the School Nutrition Manager) is required to hold a current food safety certification as part of the professional standard requirements.		

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: The Financial Form for Charter Schools, Residential Child Care Institutes (RCCIs) and Nonpublic Schools template (Excel) has not been submitted as required. Charter Schools, RCCIs and Non-Public Schools are required to submit two (2) financial reports per year. The Semi-Annual report covering July–December is due March 1st and the Annual report covering July-June is due October 1st. All financial reports must be emailed to the State Agency and Service Area Consultant.		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Other – Procurement
Finding (Procurement) - The Procurement Plan has not been updated by the School Food Authority (SFA) since June 2018. The School Food Authority can update the micro purchase threshold and the local simplified acquisition threshold to accommodate current business practices. The current Federal micro purchasing threshold is \$10,000. The State simplified acquisition threshold is \$90,000. Federal regulations require each School Food Authority to comply with an approved Procurement Plan. The plan must be approved by the governing board and used as a guide for making all purchases using federal School Nutrition funds.		
Finding (Procurement) - The School Food Authority made multiple micro-purchases of perishable food items from the same food vendor but did not spread purchases equitably among other qualified sources.		
Finding (Procurement) - Purchases were made from the same food vendor in School Year 2023 -2024 for \$15,586.47 which is above the School Food Authorities simplified acquisition threshold of \$10,000.		