



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: Rowan-Salisbury Schools

SFA Agreement Number: 800

Date of Administrative Review (Entrance Conference Date): April 15, 2024

Date review results were provided to the SFA: April 18, 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: Production records during the month of review (March 2024) had insufficient quantities of the red orange vegetable subgroup. A planned serving of red/orange vegetable was not offered on one day during the review month. In addition, one/eighth (1/8) cup of red/orange vegetable was planned as part of the pizza lunch entree to meet the weekly minimum requirements. Since the vegetable is within the pizza, the red/orange vegetable serving was not available if students selected a different entrée. Weekly requirement of one and one fourth (1¼) cup of red/orange vegetable must be available to all students.		
<input checked="" type="checkbox"/>	<input 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: A reimbursable meal is determined at the Point of Service/Sale (POS/S) by the cashier. While the reviewers were able to identify the meals as reimbursable, the cashiers were not confident about the implementation of Offer versus Serve. Students with reimbursable meals were told by cashiers to take an additional item. After offering technical assistance and confirming each entrée counted as two (2) components, cashiers continued to ask students to take an additional item.		
Finding Detail: A reimbursable meal is determined at the Point of Service/Sale (POS/S) by the cashier. While the reviewers were able to identify the meals as reimbursable, the cashier was unsure of meal component contributions for some menu items.		
<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 Cooling Log has not been used to monitor temperatures of leftover time/temperature control for safety (TCS) foods when saving them for re-service.		
<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:		

<input checked="" type="checkbox"/>	<input type="checkbox"/>	Other – Cash Management
<p>Finding Detail: The School Food Authority (SFA) has written cash management procedures; however, these procedures need additional detail to reflect that two people verify daily deposits. Managers are preparing the deposit without a second person verifying the deposit.</p> <p>Finding Detail: Written cash management procedures are in place; however, these procedures do not reflect current practices. The School Nutrition Manager and Cashier did not record the required cashier initials and verification initials on the cash reconciliation form when money was counted prior to the breakfast meal service and One cashier did not record the open cash amounts on the cash drawer log prior to breakfast meal service.</p>		