

Administrative Review Summary

Section 207 of the HHKFA amended section 22 of the NSLA (42 U.S.C. 1769c) to require State Agencies to report the final 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) require the State Agency to post a summary of the most recent final administrative review results for each SFA on the State Agency's publicly available website. It is the policy of the Vermont State Agency to provide each SFA with review findings at the exit conference.

School Food Authority Name: Bennington-Rutl	and Supervisory Union
Self-operated	\boxtimes
Vended	
Food Service Management Company Contract	

Date(s) of Administrative Review: **April 26, 2022** Date review summary was publicly posted: **March 24, 2023**

General Program Participation

1. What Child Nutrition Programs does the School Food Authority operate?

School Breakfast Program	
National School Lunch Program	
Fresh Fruit and Vegetable Program	
Afterschool Snack	
Special Milk Program	
Seamless Summer Option	\boxtimes

2. Does the School Food Authority operate under any Special Provisions? (*These provisions are an alternative to household applications for free and reduced-price meals in high poverty areas.*)

Community Eligibility Provision	
Special Provision 1	
Special Provision 2	
Special Provision 3	
N/A	\boxtimes



Review Findings

3. Commendations: Documentation prepared for the review was very organized. The kitchens were very clean and organized. Great student and teacher involvement of the Fresh Fruit and Vegetable Program. Colorful variety of fruit and vegetables was observed at lunch meal service.

Were any findings identified during the review of this SFA? \Box YES \boxtimes NO

If yes, indicate the areas and what issues were identified in the findings review below.

REVIEW FINDINGS

A. Meal Access and Reimbursement

- Certification and Benefit Issuance Validation of the SFA certification of students' eligibility for free or reduced-price meals.
 YES □ NO⊠
 Finding Detail:
- 2. Verification Validation of the process used by the SFA to confirm selected students' eligibility for free and reduced-price meals.
 YES □ NO⊠
 Finding Detail:
- 3. Meal Counting and Claiming Validation of the SFA meal counting and claiming system that accurately counts, records, consolidates, and reports the number of reimbursable meals claimed by category.
 YES □ NO⊠ Finding Detail:

B. Meal Pattern and Nutritional Quality

 Meal Components and Quantities – Validation that meals claimed for reimbursement contain the required meal components / food components and quantities.
 YES □ NO⊠ Finding Detail:



- 2. Offer versus Serve (OVS) Validation of SFA compliance with provision that allows students to decline some of the food components offered.
 YES □ NO⊠
 Finding Detail:
- Dietary Specifications and Nutrient Analysis Validation that meals offered to children through the school meal programs are consistent with federal standards.
 YES □ NO⊠
 Finding Detail:

C. Resource Management

 Resource Management – Validation that SFA ensures the overall financial health of the school food service including non-profit food service account, paid lunch equity, revenue from non-program foods and indirect costs.
 YES □ NO⊠ Finding Detail:

D. General Program Compliance

- Civil Rights Validation of SFA compliance with civil rights requirements as applicable to the Child Nutrition Programs.
 YES □ NO⊠
 Finding Detail:
- SFA On-site Monitoring Validation that each SFA with more than one school operating the NSLP performs required onsite reviews as specified by regulations.
 YES □ NO⊠ Finding Detail:
- Local School Wellness Policy and School Meal Environment– Documentation of compliance with the established Local School Wellness Policy.
 YES □ NO⊠
 Finding Detail:
- **Smart Snacks in School** Validation of the SFA compliance with regulations for all food and beverages to students outside of the reimbursable meal.
 YES □ NO⊠



Finding Detail:

- 5. Professional Standards Validation of the SFA compliance with required hiring standards and annual training requirements.
 YES □ NO⊠
 Finding Detail:
- 6. Water Documentation that children have access to water during the lunch and breakfast meal services.
 YES □ NO⊠
 Finding Detail:
- Food Safety and Storage Validation that schools meet food safety and storage requirements.
 YES □ NO⊠
 Finding Detail:
- 8. Buy American Documentation that schools comply with Buy American provision and policy specified by regulation.
 YES □ NO⊠
 Finding Detail:
- 9. Reporting and Recordkeeping Evidence that reports are submitted and maintained with other program records as required.
 YES □ NO⊠
 Finding Detail:
- 10. School Breakfast Program and Summer Food Service Program Outreach Validation that SFA informs families of the availability of breakfasts offered under the School Breakfast Program and meals offered through the Sumer Food Service Program.
 YES □ NO⊠ Finding Detail:



E. Other Federal Program Reviews

- The NSLP Afterschool Snack Service Documentation that nutritionallybalanced snacks are served, appropriate educational or enrichment activities are provided and counting and claiming is accurate.
 YES □ NO□ N/A⊠ Finding Detail:
- 2. Seamless Summer Option Evidence that the SFA adheres to the same meal service rules and claiming procedures used during the regular school year.
 YES □ NO ⊠ N/A □
 Finding Detail:
- Fresh Fruit and Vegetable Program Validation that participating schools increase children's exposure to and consumption of a variety of fruits and vegetables and operate the program as prescribed.
 YES □ NO□ N/A⊠
 Finding Detail:
- 4. Special Milk Program Documentation that the SFA is operating the program in compliance with regulatory requirements and in accordance with the State Agency approved agreement.
 YES □ NO□ N/A⊠ Finding Detail: