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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: Champlain Valley School District		
Self-operated	\boxtimes	
Food Service Management Company Contract		
Date(s) of Administrative Review: March 7 – 9th 2018		
Date review summary was publicly posted: May	18, 2018	

General Program Participation

- 1. What Child Nutrition Programs does the School Food Authority operate?
 - School Breakfast ProgramImage: Constraint of the second state of the second state
- 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

Review Findings

- 3. Commendations: The Foodservice Program at Champlain Valley Union High School has done a very nice job with marketing and the design of the space to invite participation in the program.
- 4. Were any findings identified during the review of this SFA? ⊠ YES □ NO *If yes, indicate the areas and what issues were identified in the findings review below.*

REVIEW FINDINGS

A. Program 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:

-One student was identified to be categorized incorrectly and was determined eligible for free meals without the required documentation.

- 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:

- Validation of the claim must be completed prior to the final claim submission.

- Shelburne Community School will incorporate a reliable and accurate meal counting system at breakfast.

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:

- The meal production records are not sufficiently documenting that meal pattern requirements are being consistently met.

- 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:
- 3. 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. General Program Compliance

Civil Rights – Validation of SFA compliance with civil rights requirements as applicable to the Child Nutrition Programs
 YES ⊠ NO□
 Finding Detail:

- Not all program staff completed the annual USDA Child Nutrition Civil rights training.

-All program materials did not include the current USDA non-discrimination statements.

- The USDA Non-discrimination "And Justice for All" poster must be prominently displayed in the area where meals are served.

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:



- On-site monitoring was completed by the kitchen managers at each school and not by the district.

3. Local School Wellness Policy and School Meal Environment– Documentation of compliance with the established Local School Wellness Policy
 YES ⊠ NO□
 Finding Detail:

- The wellness policy was reviewed and was not fully compliant.

- 4. 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:

- Professional standard hours are required for all school nutrition staff and were not fully met.

- 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:

-Storage violations were observed in the walk-in freezer.

8. Buy American – Documentation that schools comply with Buy American provision and policy specified by regulation
YES ⊠ NO□
Finding Detail:



- Food products must be purchased domestically and documentation must be maintained as to why foreign products were purchased.

- **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:

D. 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:
- 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:
- 3. 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:



E. 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:



