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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: Windham Central Supervisory Union Self-operated   □ Food Service Management Company Contract							
`	Date(s) of Administrative Review: January 4 <sup>th</sup> , 2022 Date review summary was publicly posted: January 19 <sup>th</sup> , 2023						
Gener	al Program Participation						
1.	What Child Nutrition Programs doe	es the School Food Authority operate?					
	School Breakfast Program	$\boxtimes$					
	National School Lunch Program						
	Fresh Fruit and Vegetable Program	$\boxtimes$					
	Afterschool Snack						
	Special Milk Program						
	Seamless Summer Option						
2.	Does the School Food Authority ope	erate under any Special Provisions? (These provisions					
	are an alternative to household applicat areas.)	ions for free and reduced price meals in high poverty					
	Community Eligibility Provision						
	Special Provision 1						
	Special Provision 2						
	Special Provision 3						
	N/A	$\boxtimes$					

## **Review Findings**

We	re a	any findings identified during the review of this SFA? $oximes$ YES $oximes$ NO
		If yes, indicate the areas and what issues were identified in the findings review below.
		REVIEW FINDINGS
A.	Me	eal Access and Reimbursement  Certification and Benefit Issuance – Validation of the SFA certification of students' eligibility for free or reduced-price meals  YES □ NO□ N/A⊠  Finding Detail:
		Verification – Validation of the process used by the SFA to confirm selected students' eligibility for free and reduced-price meals  YES □ NO□ N/A⊠  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:
В.	Me	eal 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 fruit component was not listed on the lunch menus for Jamaica Village School and Leland and Gray High School. Milk choice was not indicated on the breakfast production records for Jamaica Village School or Leland and Gray High School or the lunch production records for Leland and Gray High School. At Leland and Gray High School, there was no breakfast calendar menu posted.
		1. 2. 3.



	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:
	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.	Ge	neral Program Compliance
	1.	
		<b>Finding Detail:</b> The non-discrimination statement on the website was incorrect.
	2.	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:
	3.	Local School Wellness Policy and School Meal Environment– Documentation of compliance with the established Local School Wellness Policy YES ☒ NO□ Finding Detail: The most recent assessment of the Wellness Policy was not provided.
	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:
	<ul><li>5.</li><li>6.</li></ul>	Professional Standards – Validation of the SFA compliance with required hiring standards and annual training requirements  YES □ NO□ N/A⊠  Finding Detail:
	7.	Water – Documentation that children have access to water during the lunch and breakfast meal services $ \textbf{YES} \; \Box  \textbf{NO} \boxtimes $



Find	ding	De	tail:

		Thung Detail.
	8.	Food Safety and Storage – Validation that schools meet food safety and storage requirements  YES ☒ NO□  Finding Detail: At Leland & Gray High School, the most recent Health  Inspection Report was not publicly posted and the dish temperatures were not tracked and recorded. The HACCP-based Standard Operating Procedures were not specific to each kitchen.
	9.	Buy American – Documentation that schools comply with Buy American provision and policy specified by regulation YES ☒ NO□ Finding Detail: Non-domestic products were observed on site without exception documentation on file.
	10.	Reporting and Recordkeeping – Evidence that reports are submitted and maintained with other program records as required  YES □ NO⊠  Finding Detail:
	11.	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.	Otl 1.	ner Federal Program Reviews The NSLP Afterschool Snack Service – Documentation that nutritionally-balanced 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:

**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:** The process for tracking labor related to FFVP is inconsistent.

**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

1. **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:** Revenue from non-program foods need to be assessed.

