

## **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: Bishop John A. Marshall School

	lf-operated				
	ended				
Fo	od Service Management Company Con	tract			
	ate(s) of Administrative Review: <b>Februa</b> nte review summary was publicly posted	-			
Ge	eneral Program Participation				
1.	What Child Nutrition Programs does the School Food Authority operate?				
	School Breakfast Program	$\boxtimes$			
	National School Lunch Program	$\boxtimes$			
	Fresh Fruit and Vegetable Program				
	Afterschool Snack				
	Special Milk Program				
	Seamless Summer Option				
2.	· ·		r any Special Provisions? (These provisions are d reduced-price meals in high poverty areas.)		
	Community Eligibility Provision				
	Special Provision 1				
	Special Provision 2				
	Special Provision 3		June 1		
	N/A	$\boxtimes$			

## **Review Findings** Were any findings identified during the review of this SFA? $\boxtimes$ YES $\square$ NO *If yes, indicate the areas and what issues were identified in the findings review below.* **REVIEW FINDINGS** A. Meal Access and Reimbursement 1. 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⊠ 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: Meal counts sheets do not indicate that student meal counts are being taken at the point of service. B. Meal Pattern and Nutritional Quality 1. **Meal Components and Quantities** – Validation that meals claimed for reimbursement contain the required meal components / food components and quantities. YES □ NO⊠ 2. Offer versus Serve (OVS) – Validation of SFA compliance with provision that allows students to decline some of the food components offered. YES □ NO⊠ 3. **Dietary Specifications and Nutrient Analysis** – Validation that meals

C. Resource Management

standards.
YES □ NO⊠

offered to children through the school meal programs are consistent with federal

	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: The supervisory union is applying a 30% indirect cost rate to the School Nutrition Program. The SU has not applied for and does not have an approved indirect cost rate established with the Vermont Agency of Education.
D.	Ge	eneral Program Compliance
	1.	Civil Rights – Validation of SFA compliance with civil rights requirements as applicable to the Child Nutrition Programs  YES □ NO⊠
	2.	<b>SFA On-site Monitoring</b> – Validation that each SFA with more than one school operating the NSLP performs required onsite reviews as specified by regulations <b>YES</b> □ <b>NO</b> ☒
	3.	<b>Local School Wellness Policy and School Meal Environment</b> – Documentation of compliance with the established Local School Wellness Policy <b>YES</b> □ <b>NO</b> ⊠
	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⊠
	5.	Professional Standards – Validation of the SFA compliance with required hiring standards and annual training requirements YES □ NO⊠
	6.	Water – Documentation that children have access to water during the lunch and breakfast meal services YES □ NO⊠
	7.	Food Safety and Storage – Validation that schools meet food safety and storage requirements YES □ NO⊠
	8.	Buy American – Documentation that schools comply with Buy American provision and policy specified by regulation  YES □ NO⊠



	9.	maintained with other program records as required  YES □ NO⊠
	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⊠
E.	Oth 1.	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⊠
	2.	<b>Seamless Summer Option</b> – Evidence that the SFA adheres to the same meal service rules and claiming procedures used during the regular school year <b>YES</b> $\square$ <b>NO</b> $\square$ <b>N/A</b> $\boxtimes$
	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 $\square$ NO $\square$ N/A $\boxtimes$
	4.	<b>Special Milk Program</b> – Documentation that the SFA is operating the program in compliance with regulatory requirements and in accordance with the State Agency approved agreement $ \textbf{YES} \; \Box \textbf{NO} \Box \; \textbf{N/A} \boxtimes $