

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: Rice Memorial Fligh School Self-operated Vended Food Service Management Company (FSMC) Contract						
	tte(s) of Administrative Review: December te review summary was publicly posted		2023			
	eneral Program Participation What Child Nutrition Programs does th	e 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.	Does the School Food Authority operate under any Special Provisions? (<i>These provisions are an alternative to household applications for free and reduced-price meals in high poverty areas.</i>)					
	Community Eligibility Provision (CEP)					
	Special Provision 1					
	Special Provision 2					
	Special Provision 3					
	N/A	\boxtimes				

Review Findings

Re	view F	ınaı	ngs				
3.	Commendations: The main meal of the day featured garlicky green beans and the fresh fruit and veggie bar boasted cinnamon apple slices and both were delicious.						
W	ere any	finc	lings identified during the review of this SFA?	⊠ YES	□NO		
	If	yes,	indicate the areas and what issues were identified in th	ie findings revie	w below.		
			REVIEW FINDINGS				
	A.	M	eal Access and Reimbursement				
		1.	Certification and Benefit Issuance – Validation of students' eligibility for free or reduced-price measures ∨ NO□		ification of		
			Finding Detail: Determining officials had not take were some incomplete free and reduced-price me		G		
		2.	Verification – Validation of the process used by students' eligibility for free and reduced-price measurements. ☐ NO☑ Finding Detail:		firm selected		
		3.	Meal Counting and Claiming – Validation of the claiming system that accurately counts, records, on number of reimbursable meals claimed by category YES ⋈ NO□ Finding Detail: The SFA does not have a Meal Claiming an attendance factor of 100% for an edit characteristics.	consolidates, a ory harge Policy. T	nd reports the		
	В.	M	eal Pattern and Nutritional Quality				
			Meal Components and Quantities – Validation to reimbursement contain the required meal comporting quantities YES □ NO□ Finding Detail: There are several of products that documentation to validate their contribution to the several of products that documentation to validate their contribution to the several of products that documentation to validate their contribution to the several of products that documentation to validate their contribution to the several of products that documentation to validate their contribution to the several of products that documentation to validate their contribution to the several of products that documentation to validate their contribution to the several of products that documentation to validate their contribution to the several of products that documentation to validate their contribution to the several of products that documentation to validate their contribution to the several of products that documentation to validate their contribution to the several of products that documentation to validate their contribution to the several of products the several of pro	onents / food co	omponents and		
		2.	Offer versus Serve (OVS) – Validation of SFA coallows students to decline some of the food comp	ompliance with	n provision that		



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. 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: The non-program food revenue tool indicated that non-program food is not priced high enough. Non-program foods were stored with program foods and not labeled.

D. General Program Compliance

1. Civil Rights – Validation of SFA compliance with civil rights requirements as applicable to the Child Nutrition Programs

YES ⊠ NO□

Finding Detail: The SFA did not have a Civil Rights Complaint Procedure. There non-discrimination statement needs to be updated on a couple of documents. Not all staff involved in the programs received Civil Rights training.

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 Wellness Policy is missing a number of required pieces. This is a repeat finding from the 2016-2017 Administrative Review.

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: Training hours were not tracked for all staff and additional documentation is needed to validate reported training hours.

6. Water – Documentation that children have access to water during the lunch and breakfast meal services

YES □ NO⊠

Finding Detail:

7. Food Safety and Storage – Validation that schools meet food safety and storage requirements

YES ⊠ NO□

Finding Detail: The bowls of fruit needed tongs to allow for sanitary selection.

8. 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.

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 (SFSP)

YES ⊠ NO□

Finding Detail: The Summer Food Service Program was not advertised.

E. Other Federal Program Reviews

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⊠			
	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:			
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:			