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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.

	l Food Authority Name: <b>Chittenden</b> i perated	ast Supervisory Union ⊠			
Food Service Management Company Contract  Date(s) of Administrative Review: January 8-10, 2019  Date review summary was publicly posted: May 20, 2019					
1.	What Child Nutrition Programs doe	es 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.	Does the School Food Authority ope	erate under any Special Provisions? (These provision			
	are an alternative to household applicat areas.)	tions 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**

3.	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
	<b>A.</b> M	leal Access and Reimbursement
	1.	Certification and Benefit Issuance – Validation of the SFA certification of students' eligibility for free or reduced-price meals  YES ☒ NO□
		<b>Finding Detail:</b> Some free and reduced applications were approved incorrectly.
	2.	<ul> <li>Verification – Validation of the process used by the SFA to confirm selected students' eligibility for free and reduced-price meals</li> <li>YES ⋈ NO□</li> <li>Finding Detail: The Verification Process was not completely correctly or on time.</li> </ul>
	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. М	leal 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: There were crediting issues with the amount of meat/meat alternate and grain offered. Production records and back-up documentation contained errors.
	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:



		Finding Detail:
C.		neral 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 staff in the SU received Civil Rights training. Not all materials contained the correct non-discrimination statement.
	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: On-site monitoring forms contained some errors and were incomplete.
	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 did not contain all of the required elements.
	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: Not all products sold during the school day were Smart Snack compliant.
	5.	Professional Standards – Validation of the SFA compliance with required hiring standards and annual training requirements  YES ☒ NO□  Finding Detail: Some staff need additional training hours.
	6.	Water – Documentation that children have access to water during the lunch and breakfast meal services 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⊠

7	7.	Food Safety and Storage – Validation that schools meet food safety and storage requirements  YES ☒ NO□  Finding Detail: Food and storage unit temperatures were not monitored and recorded. Hair-restraints were not used. Non-food service personal were observed going in and out of the kitchen frequently. A salad bar is missing a sneeze guard.
8	3.	Buy American – Documentation that schools comply with Buy American provision and policy specified by regulation  YES ☒ NO□  Finding Detail: Non-domestic products were identified during the onsite review that did not have proper exception documentation.
ç	).	Reporting and Recordkeeping – Evidence that reports are submitted and maintained with other program records as required  YES □ NO⊠  Finding Detail:
1	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:
	Otl	her 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	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:



	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⊠

3. Fresh Fruit and Vegetable Program – Validation that participating schools

## E. Resource Management

**Finding Detail:** 

**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:** Tracking of catering events does not include all necessary information. The SU Meal Charge Procedure does not contain all the necessary components.

