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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: Springfield School District

Self-operated □ Food Service Management Company Contract ⊠			
Date(s) of Administrative Review: 2/7/2017-2/8/2017 Date review summary was publicly posted: 10/05/2017			
Genera	il Program Participation		
1.	What Child Nutrition Programs does the School Food Authority participate in?		
	School Breakfast Program		
	National School Lunch Program	\boxtimes	
	Fresh Fruit and Vegetable Program	\boxtimes	
	Afterschool Snack		
	Special Milk Program		
	Seamless Summer Option		
2.	Does the School Food Authority opera	ate 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	r Findings		
2	Common detions. The professional train	ining house will be completed by the and of the year based	
3.	Commendations: The professional training hours will be completed by the end of the year, based on documentation of planned training.		
1	Ware any findings identified during the	20 rovious of this SEA2 × VES × NO	

If yes, indicate the areas and what issues were identified in the findings review below.

REVIEW FINDINGS

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Certification and Benefit Issuance – Validation of the SFA certification of students'
eligibility for free or reduced-price meals
YES ⊠ NO□
Finding Detail: Some applications were incorrectly approved.
Verification – Validation of the process used by the SFA to confirm selected students' eligibility for free and reduced-price meals YES □ NO⊠ Finding Detail:
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:
al Patterns and Nutritional Quality Meal Components and Quantities – Validation that meals claimed for reimbursement

В.

A. Program Access and Reimbursement

contain the required meal components / food components and quantities YES ⊠ NO□ Finding Detail: There was incomplete and insufficient documentation in food production records. Recipes were not accurately reflecting correct portion sizes. Meal records did not provide sufficient detail as required.

2. Offer versus Serve – 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 Compliance

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

YES ⊠ NO□

Finding Detail: The Civil Rights non-discrimination statement is incorrect. Mandatory training must be completed.

2.	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: Monitoring forms were incomplete; they must be signed by the reviewer.
3.	Local School Wellness Policy – Documentation of compliance with the established Local School Wellness Policy YES □ NO⊠ Finding Detail:
4.	Smart Snacks – 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 development tracking was incomplete.
6.	Food Safety, Storage, Buy American – Validation that schools meet food safety and storage requirements and comply with Buy American provisions specified by regulation YES □ NO⊠ Finding Detail:
7.	Summer and Breakfast 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:
8.	Other – Validation that other general areas of compliance are met including water access and required report maintenance and submission YES □ NO⊠ Finding Detail:

D. 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: Non-program revenue is barely covering the cost. The meal charge policy must be updated.