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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.

Self-op	School Food Authority Name: St. Michael Charitable Trust Self-operated Good Service Management Company Contract Management Company Contract					
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Date(s) of Administrative Review: March 22	2 2018				
Date r	eview summary was publicly posted:	May 11, 2018				
Gener	al Program Participation					
1.	What Child Nutrition Programs doe	es the School Food Authority operate?				
	School Breakfast Program					
	National School Lunch Program					
	Fresh Fruit and Vegetable Program					
	Afterschool Snack					
	Special Milk Program					
	Seamless Summer Option					
2.	,	erate under any Special Provisions? (These provisions ions for free and reduced price meals in high poverty				
	Community Eligibility Provision					
	Special Provision 1					
	Special Provision 2					
	Special Provision 3					

Review Findings

3.	Commendations:					
4.	Were any findings identified during the review of this SFA? ☐ YES ☐ NO If yes, indicate the areas and what issues were identified in the findings review below. REVIEW FINDINGS					
	A.	Pr	ogram 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 applications were missing household information			
		2.	Verification – Validation of the process used by the SFA to confirm selected students' eligibility for free and reduced-price meals YES ☒ NO□			
			Finding Detail: A verified application must be confirmed by a secondary official.			
		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.		eal 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⊠ Finding Potails			
			Finding Detail:			
		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:			



		children through the school meal programs are consistent with federal standards YES □ NO⊠ Finding Detail:
C.		eneral Program Compliance Civil Rights – Validation of SFA compliance with civil rights requirements as applicable to the Child Nutrition Programs YES □ NO⊠ Finding Detail:
	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: SFA must expand the wellness policy definition of the SFA public involvement in the school community.
	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:
	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□

3. Dietary Specifications and Nutrient Analysis – Validation that meals offered to



Finding Detail: Productions records must be amended to allow staff to track temperatures between meal services.

8.	provision and policy specified by regulation YES ⊠ NO□
	Finding Detail: Documentation must be maintained of all Buy American Provision exemptions. SFA will continue to develop documentation.
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 YES □ NO ☑ Finding Detail:
D. Ot	her Federal Program Reviews
1.	
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:

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:

