

219 North Main Street, Suite 402 Barre, VT 05641 (p) 802-479-1360 | (f) 802-479-1822

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.

	Food Authority Name: Windham North	heast Supervisory Union	
Self-operated Food Service Management Company Contract			
roou 3	ervice management Company Contract		
Date(s)	of Administrative Review: 3/22/2017-3/	/23/2017	
Date re	eview summary was publicly posted: 10,	/03/2017	
Conora	Il Program Participation		
Genera	ii Fiografii Participation		
1.	What Child Nutrition Programs does the School Food Authority participate in?		
	School Breakfast Program	\boxtimes	
	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	te under any Special Provisions? (These provisions are an	
	alternative to household applications for fr	ree and reduced price meals in high poverty areas.)	
	Community Eligibility Provision		
	Special Provision 1		
	Special Provision 2		
	Special Provision 3		
Doubs	. Fladla de		
Keview	r Findings		
3.	Commendations: Responsive to Correct	ctive Action requirements.	
4.	Were any findings identified during th		
	If yes, indicate the areas and what	t issues were identified in the findings review below.	

REVIEW FINDINGS

A. Program 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: Some applications were incomplete.

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: The verification process was incomplete; the Verification Report in the online VT-CNP System was not completed correctly.

 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: Incomplete meals were served and counted.

B. Meal Patterns 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: Meal components noted with insufficient ounce equivalent credits; recipes have been updated.

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 non-discrimination statement must be updated. All staff involved with Child Nutrition programs must receive training.



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 is incomplete.
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: Required training hours have not been met or properly tracked.
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: SOPs should be customized. Food should be stored at least 6″ off the floor. Buy American requirements were not met.
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. Res	source 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: Inadequate documentation was available to determine if revenue



generated from non-program foods was sufficient to cover costs.