STATE AGENCY ADMINISTRATIVE REVIEW SUMMARY

School Food Authority Name: AR School for the Blind Date of Administrative Review (Entrance Conference Date): October 16, 2019 Date review results were provided to the School Food Authority: October 23, 2019 **General Program Participation** 1. What Child Nutrition Programs does the School Food Authority participate in? (Select all that apply) ✓ School Breakfast Program ☐ National School Lunch Program ☐ Fresh Fruit and Vegetable Program ☐ Afterschool Snack ☐ Seamless Summer Option 2. Does the School Food Authority operate under any Special Provisions? (Select all that apply) ✓ Community Eligibility Provision ☐ Special Provision 2 Review Findings 3. Were any findings identified during the review of this School Food Authority? □ No REVIEW FINDINGS A. Meal Access and Reimbursement - Performance Standard 1 Corrective Action YES NO Technical Assistance Certification and Benefit Issuance **√** Verification $\overline{\ }$ Meal Counting and Claiming Charge Policy and Unpaid Meal Procedures Findings: B. Meal Patterns and Nutritional Quality YES NO Technical Assistance Corrective Action Meal Components and Quantities **√** Offer versus Serve $\overline{\checkmark}$ Dietary Specifications and Nutrient Analysis Findings: C. General Program Areas YES NO Technical Assistance Corrective Action Resource Management **√** Civil Rights **√** SFA On-Site Monitoring Local School Wellness Policy х **Smart Snacks in Schools** \Box ✓ Professional Standards $\overline{\checkmark}$ Water Food Safety, Storage, and Buy American Reporting and Record Keeping √ School Breakfast Program and Summer Meals Outreach **√** After School Snack \checkmark Seamless Summer Fresh Fruit and vegetable Program П **√** Other:

Findings:

1) A review of wellness information indicated that the School Improvement Plans did not include the school level requirements to contain the wellness priority and goal setting in the areas of physical activity and nutrition education. 7CFR 210.3(c)(1)

2) On the day of breakfast observation, the proper procedure to ensure time and temperature food safety was not being followed specifically regarding the preschool meals. The preschool meals were made and sat out 15+ minutes before the students came to the cafeteria. This caused the temperature of the food to reach the temperature danger zone (40 °F and 140 °F).