## STATE AGENCY ADMINISTRATIVE REVIEW SUMMARY

School Food Authority Name: Fouke School District Date of Administrative Review (Entrance Conference Date): January 22, 2019 Date review results were provided to the School Food Authority: February 4, 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 Technical Assistance Corrective Action YES NO Certification and Benefit Issuance Verification Meal Counting and Claiming Charge Policy and Unpaid Meal Procedures Findings: 1. During the verification eight (8) applications were selected; one (1) household verification was determined incorrectly. The application was determined as reduced and should have been paid on based on income. Meal Patterns and Nutritional Quality Technical Assistance Corrective Action YES NO Meal Components and Quantities **√** Offer versus Serve Dietary Specifications and Nutrient Analysis [77]  $\Box$ П C. General Program Areas Technical Assistance Corrective Action YES NO Resource Management 7 Civil Rights **√** SFA On-Site Monitoring egreenLocal School Wellness Policy **/** Smart Snacks in Schools  $\overline{\checkmark}$ Professional Standards **√** Water Food Safety, Storage, and Buy American Reporting and Record Keeping 7 School Breakfast Program and Summer Meals Outreach m After School Snack Seamless Summer Fresh Fruit and vegetable Program Other: 

## Findings:

1. Foods must be labeled and dated in storage (dry storage, coolers, and freezers) to ensure adherence to food safety standards in Arkansas State Board of Health Food Code 3-501.17. When received, all foods should be dated to ensure proper use and safety of food supply (FIFO -first in-first out inventory procedures). Please see attached HACCP Standard Operating Procedure, Date Marking Ready-to-Eat, and Potentially Hazardous Food.