

STATE AGENCY ADMINISTRATIVE REVIEW SUMMARY

School Food Authority Name: Malvern Special School District

Date of Administrative Review (Entrance Conference Date): January 30, 2017

Date review results were provided to the School Food Authority: March 3, 2017

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?
 - Yes
 - No

If yes, please indicate the areas and what issues were identified in the table below.

YES	NO	REVIEW FINDINGS												
X	<input type="checkbox"/>	A. Program Access and Reimbursement <table border="1" style="width: 100%; border-collapse: collapse;"> <thead> <tr> <th style="width: 10%;">YES</th> <th style="width: 10%;">NO</th> <th style="width: 80%;">FINDING</th> </tr> </thead> <tbody> <tr> <td style="text-align: center;">X</td> <td style="text-align: center;"><input type="checkbox"/></td> <td>Certification and Benefit Issuance</td> </tr> <tr> <td style="text-align: center;"><input type="checkbox"/></td> <td style="text-align: center;">X</td> <td>Verification</td> </tr> <tr> <td style="text-align: center;">X</td> <td style="text-align: center;"><input type="checkbox"/></td> <td>Meal Counting and Claiming</td> </tr> </tbody> </table> <p>Finding(s) Details: 1) One application was determined as Free, but should have been paid. One of the incomes had been missed on the application. 2) It was determined contract between the school district and the preschool program regarding child nutrition was not implemented as written. The contract was revised at the time of the review.</p>	YES	NO	FINDING	X	<input type="checkbox"/>	Certification and Benefit Issuance	<input type="checkbox"/>	X	Verification	X	<input type="checkbox"/>	Meal Counting and Claiming
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X	<input type="checkbox"/>	B. Meal Patterns and Nutritional Quality <table border="1" style="width: 100%; border-collapse: collapse;"> <thead> <tr> <th style="width: 10%;">YES</th> <th style="width: 10%;">NO</th> <th style="width: 80%;">FINDING</th> </tr> </thead> <tbody> <tr> <td style="text-align: center;"><input type="checkbox"/></td> <td style="text-align: center;">X</td> <td>Meal Components and Quantities</td> </tr> <tr> <td style="text-align: center;">X</td> <td style="text-align: center;"><input type="checkbox"/></td> <td>Offer versus Serve</td> </tr> <tr> <td style="text-align: center;"><input type="checkbox"/></td> <td style="text-align: center;">X</td> <td>Dietary Specifications and Nutrient Analysis</td> </tr> </tbody> </table> <p>Finding(s) Details: 1) Federal regulation requires that signage or other methods are used to assist students in identifying reimbursable meals at or near the beginning of the serving line, however there was no signage at the time of the review. See 7 CFR 210.18(B)(1).</p>	YES	NO	FINDING	<input type="checkbox"/>	X	Meal Components and Quantities	X	<input type="checkbox"/>	Offer versus Serve	<input type="checkbox"/>	X	Dietary Specifications and Nutrient Analysis
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		<input type="checkbox"/>	X	Competitive Foods
		<input type="checkbox"/>	X	Smart Snacks in Schools
		<input type="checkbox"/>	X	Professional Standards
		<input type="checkbox"/>	X	Water
		X	<input type="checkbox"/>	Food Safety
		<input type="checkbox"/>	X	Storage
		<input type="checkbox"/>	X	Buy American
		<input type="checkbox"/>	X	Reporting and Record Keeping
		<input type="checkbox"/>	X	School Breakfast Program and Summer Meals Outreach
		<input type="checkbox"/>	X	Other
		<p>Finding(s) Details:</p> <ol style="list-style-type: none"> 1) The high school walk-in freezer door is separating, causing leakage which is considered a hazard. This does not allow the freezer to keep temperatures properly maintained for the most advantageous food safety control. This was cited in the Health Inspection Report on September 9, 2016. 2) Metal shelving in the walk-in cooler at high school should be smooth and cleanable. The jagged edges are a safety concern, not only for food safety issues but for the safety of the child nutrition employees working in the cooler. This was cited in the Health Inspection Report on September 9, 2016. 3) The Vent Hood at the high school is not operational and should be fixed and operating when Food equipment is being used. This was cited in the Health Inspection Report on September 9, 2016. 4) Pass-through equipment was not keeping the proper temperature and is leaking. These should not be used until repaired due to food safety issues with temperature control and the safety of the employees. 5) The dishwasher was leaking on the floor and is an employee safety hazard. 6) The freezer at Wilson Intermediate was in disrepair and a huge ice block formed a water fall inside. This is a food safety and employee safety issue that needs to be repaired. 		
<input type="checkbox"/>	X	<p>D. Civil Rights</p> <p>Finding(s) Details:</p>		
<input type="checkbox"/>	X	<p>E. Other</p> <p>Finding(s) Details:</p>		