STATE AGENCY ADMINISTRATIVE REVIEW SUMMARY

General Program Participation

School Food Authority Name: MARVELL SCHOOL DISTRICT

Date of Administrative Review (Entrance Conference Date): March 11, 2019

Date review results were provided to the School Food Authority: April 5, 2019

1.	Y The state of the				
		✓ School Breakfast Program			
		National School Lunch Program			
	✓ Fresh Fruit and Vegetable Program ✓ Afterschool Snack				
2.	☐ Seamless Summer Option Does the School Food Authority operate under any Special Provisions? (Select all that apply)				
۷.	✓ Community Eligibility Provision				
	☐ Special Provision 2				
Review Findings					
3. Were any findings identified during the review of this School Food Authority?					
√ Yes □ No					
REVIEW FINDINGS					
A. Meal Access and Reimbursement - Performance Standard 1					
YES	NO		Technical Assistance	Corrective Action	
	/	Certification and Benefit Issuance			
	1	Verification			
✓		Meal Counting and Claiming	✓	√	
	V	Charge Policy and Unpaid Meal Procedures	П		
Findings:					
1) During Afterschool Snack observation, it was noted that the 'Gear-Up' group is being served a snack but does not					
appear to be included in the claim for reimbursement.					
		terns and Nutritional Quality			
YES	NO V	Mool Common and and Overstiding	Technical Assistance	Corrective Action	
	\ \ \ \	Meal Components and Quantities			
	ļ <u></u>	Offer versus Serve			
	L 🗸	Dietary Specifications and Nutrient Analysis			
C. General Program Areas					
YES	NO ✓	D	Technical Assistance	Corrective Action	
		Resource Management			
	V	Civil Rights			
	✓	SFA On-Site Monitoring	. 🗆	Q	
<u> </u>		Local School Wellness Policy	√	√	
	✓	Smart Snacks in Schools			
	✓	Professional Standards			
	✓	Water			
~		Food Safety, Storage, and Buy American	√	✓	
	✓	Reporting and Record Keeping			
	~	School Breakfast Program and Summer Meals Outreach			
	1	After School Snack			
	V	Seamless Summer			
	✓	Fresh Fruit and vegetable Program			
	-	Other:			
	L				

Findings:

- 1) Food Safety and Sanitation
 - Three (3) milk coolers supplied by the milk vendor in cafeteria did not have thermometers.
 - Temperature logs (coolers/freezers) for March were inconsistently completed. November, December, and January were requested and found to be complete. Food temperature logs on the production records were current and complete.
 - Food items in coolers, freezer, and storeroom were not dated consistently. In the storeroom, a case was dated but no individual cans were dated.
 - Sanitizing test strips were found in the kitchen, but there was no record of testing maintained.
 - The SDS (Safety Data Sheet) Manual was not complete. Multiple old chemicals from previous companies, that are not being used, were also found in kitchen areas.
- 2) The district could not show that each school had entered nine (9) special event days into the eSchool calendar.