

## STATE AGENCY ADMINISTRATIVE REVIEW SUMMARY

**School Food Authority Name:** Mineral Springs

**Date of Administrative Review (Entrance Conference Date):** 10/22/2019

**Date review results were provided to the School Food Authority:** 11/13/2019

### 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?
  - Yes
  - No

REVIEW FINDINGS				
<b>A. Meal Access and Reimbursement – Performance Standard 1</b>				
YES	NO		Technical Assistance	Corrective Action
	<input checked="" type="checkbox"/>	Certification and Benefit Issuance		
	<input checked="" type="checkbox"/>	Verification		
	<input checked="" type="checkbox"/>	Meal Counting and Claiming		
	<input checked="" type="checkbox"/>	Charge Policy and Unpaid Meal Procedures		
Findings: 1)				
<b>B. Meal Patterns and Nutritional Quality</b>				
YES	NO		Technical Assistance	Corrective Action
	<input checked="" type="checkbox"/>	Meal Components and Quantities		
	<input checked="" type="checkbox"/>	Offer versus Serve		
	<input checked="" type="checkbox"/>	Dietary Specifications and Nutrient Analysis		
Findings: 1)				
<b>C. General Program Areas</b>				
YES	NO		Technical Assistance	Corrective Action
	<input checked="" type="checkbox"/>	Resource Management		
	<input checked="" type="checkbox"/>	Civil Rights		
	<input checked="" type="checkbox"/>	SFA On-Site Monitoring		
	<input checked="" type="checkbox"/>	Local School Wellness Policy		
	<input checked="" type="checkbox"/>	Smart Snacks in Schools		
	<input checked="" type="checkbox"/>	Professional Standards		
	<input checked="" type="checkbox"/>	Water		
<input checked="" type="checkbox"/>		Food Safety, Storage, and Buy American	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
	<input checked="" type="checkbox"/>	Reporting and Record Keeping		
	<input checked="" type="checkbox"/>	School Breakfast Program and Summer Meals Outreach		
	<input checked="" type="checkbox"/>	After School Snack		
	<input checked="" type="checkbox"/>	Seamless Summer		
<input checked="" type="checkbox"/>		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 Date Marking: Ready-to-Eat Food Standard Operating Procedures for proper procedures. Bags of food items outside of the original packaging in the freezer were observed to have no dates.				

Observation: While conducting a walk-through of the dry storage area, there was dry storage temperature log. This was discussed with CND. A log was placed outside of the storage area. Foodservice staff should begin recording the air temperature per USDA Foods standards (50-70 degrees). Expired product was also noted, this product was removed and discarded.

2) Mineral Springs has been awarded the FFVP Program for the 2019-2020 school year. The 2019-2020 FFVP Addendum signed by each participating district says under Section 2.h., "The SFA agrees that the school identified in section A. 2. F. of this addendum will implement the FFVP by October 1, 2019." The fresh fruit and vegetable program was not implemented during the agreed time frame. As a result the district is not on track to spend their allotted grant money.