STATE AGENCY ADMINISTRATIVE REVIEW SUMMARY

School Food Authority Name: East End School District

Date of Administrative Review (Entrance Conference Date): December 11, 2020. Date review results were provided to the School Food Authority: January 15, 2021

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?

	REVIEW FINDINGS				
A. Meal Access and Reimbursement – Performance Standard 1					
YES	NO		Technical Assistance	Corrective Action	
	√	Certification and Benefit Issuance			
	✓	Verification			
		Meal Counting and Claiming			
	√	Charge Policy and Unpaid Meal Procedures			

Finding (Meal Access and Reimbursement): Upon reviewing daily records for the October claim for reimbursement, an error was determined when consolidating the total meal counts resulting in an under claim of \$801.32 as noted on the enclosed Meal Count Adjustment Form. In accordance with 7 CFR § 210.8 (b)(4), state agencies must take corrective action in response to any Claim for Reimbursement filed incorrectly.

B. Meal Patterns and Nutritional Quality

YES	NO		Technical Assistance	Corrective Action
√		Meal Components and Quantities	√	√
	V	Offer versus Serve		
	√	Dietary Specifications and Nutrient Analysis		

- 1. Finding (Meal Pattern and Nutritional Quality): Upon observing meal service on the day of review, the reviewer noted pre-k students were receiving french-fries that had been deep-fat fried. In accordance with 7 CFR § 226.20 (d), deep-fat fried foods that are prepared on-site cannot be part of the reimbursable meal for pre-k students. For this purpose, deep-fat frying means cooking by submerging food in hot oil or other fat. Foods that are pre-fried, flash-fried, or par-fried by a commercial manufacturer may be served, but must be reheated by a method other than frying.
- 2. Finding (Meal Pattern and Nutritional Quality): Based on documentation submitted at the time of review, insufficient quantities of vegetables were provided at lunch. Production records from the week of review indicated no legumes or dark green vegetables were served. In accordance with 7 CFR § 210.10 (a)(3)(c), elementary students should be offered at least ½ cup of dark green vegetables and ½ cup of legumes each week.

C. General Program Areas

YES	NO		Technical Assistance	Corrective Action
	✓	Resource Management		
	✓	Civil Rights		
	✓	SFA On-Site Monitoring		
	√	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	
✓	After School Snack	
✓	Seamless Summer	
✓	Fresh Fruit and vegetable Program	
✓	Other:	