STATE AGENCY ADMINISTRATIVE REVIEW SUMMARY

School Food Authority Name: Ouachita River School District

Date of Administrative Review (Entrance Conference Date): December 12, 2016

Date review results were provided to the School Food Authority: January 11, 2017

General Program Participation

1.	1. What Child Nutrition Programs does the School Food Authority participate in? (Select all that					
	X School Breakfast Program					
	X 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?					
	X Yes \square No					

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

	If yes, please indicate the areas and what issues were identified in the table below.							
YES	NO	REVIEW FINDINGS						
X		A. Program Access and Reimbursement						
		YES	NO					
		X		Certification and Benefit Issuance				
		X		Verification				
			X	Meal Counting and Claiming				
		Finding(s) Details:						
		1) A print formatting error was found on applications from Oden campus.						
		caused confusion by households on how to complete the application, a few						
		applications did not have all the information required.						
		2) One application chosen for verification was not an error prone application as						
		required.						
		3) The Confirming Official was not confirming that applications were determined						
		correctly prior to the household being notified of verification.						
X		B. M	eal Pat	terns and Nutritional Quality				
		YES	NO					
			X	Meal Components and Quantities				
			X	Offer versus Serve				
		X		Dietary Specifications and Nutrient Analysis				
	tails:							
		1) While completing the Dietary Specification Risk Tool the menu planner						
		indicated that the food products being used were low sodium and low fat. It was						
		observed during time of review that vegetables, soups, gravies, and sauces in						
		rooms were not labeled low sodium or low fat.						

		2) During a review of nutrient analysis supplied by the menu planner it was discovered that low fat and low sodium products were used in the analysis, making all documentation of dietary specifications inaccurate.				
X	П	C. School Nutrition Environment				
YES NO				utition Environment		
			X	SFA On-Site Monitoring		
			X	Local School Wellness Policy		
			X	School Meal Environment		
			X	Competitive Foods		
			X	Smart Snacks in Schools		
			X	Professional Standards		
			X	Water		
		X		Food Safety		
			X	Storage		
			X	Buy American		
			X	Reporting and Record Keeping		
			X	School Breakfast Program and Summer Meals Outreach		
			X	Other		
		produc	tails: Material Safety Data Sheets (MSDS) are required to be updated as es or every three years. The documentation on file at the district was at have all of the required information.			
	X	D. C	D. Civil Rights			
		Findin	g(s) De	tails:		
X		E. C	ther			
		Finding(s) Details:				
		1) SFA need to closely monitor the contract with K-12 Culinary Connections to ensure that the consultant is fulfilling all of the agreed upon terms.				