

STATE AGENCY ADMINISTRATIVE REVIEW SUMMARY

School Food Authority Name: Pulaski County Special School District

Date of Administrative Review (Entrance Conference Date): October 17, 2022

Date review results were provided to the School Food Authority: November 14, 2022

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				
A. Meal Access and Reimbursement – Performance Standard 1				
YES	NO		Technical Assistance	Corrective Action
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Certification and Benefit Issuance	<input type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/>	<input checked="" type="checkbox"/>	Verification	<input type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/>	<input checked="" type="checkbox"/>	Meal Counting and Claiming	<input type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/>	<input checked="" type="checkbox"/>	Charge Policy and Unpaid Meal Procedures	<input type="checkbox"/>	<input type="checkbox"/>
Findings:				
1. Upon review of 590 student's eligibility documents reviewed, 1 (one) application was calculated as reduced and should have been free based on income.				
B. Meal Patterns and Nutritional Quality				
YES	NO		Technical Assistance	Corrective Action
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meal Components and Quantities	<input type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/>	<input checked="" type="checkbox"/>	Offer versus Serve	<input type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/>	<input checked="" type="checkbox"/>	Dietary Specifications and Nutrient Analysis	<input type="checkbox"/>	<input type="checkbox"/>
Findings:				
1. Upon review production records for the week of September 19-23, 2022, at Oakbrooke Elementary it was discovered that the cold line did not offer the weekly subgroup requirements for starchy or legumes. In accordance with 7 CFR 210.10(c) grades K-5 must be offered ½ cup of starchy vegetables and ½ cup of legumes per week.				
C. General Program Areas				
YES	NO		Technical Assistance	Corrective Action
<input type="checkbox"/>	<input checked="" type="checkbox"/>	Resource Management	<input type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/>	<input checked="" type="checkbox"/>	Civil Rights	<input type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/>	<input checked="" type="checkbox"/>	SFA On-Site Monitoring	<input type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/>	<input checked="" type="checkbox"/>	Local School Wellness Policy	<input type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/>	<input type="checkbox"/>	Smart Snacks in Schools	<input type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/>	<input type="checkbox"/>	Professional Standards	<input type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/>	<input checked="" type="checkbox"/>	Water	<input type="checkbox"/>	<input type="checkbox"/>
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food Safety, Storage, and Buy American	<input type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/>	<input checked="" type="checkbox"/>	Reporting and Record Keeping	<input type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/>	<input checked="" type="checkbox"/>	School Breakfast Program and Summer Meals Outreach	<input type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/>	<input type="checkbox"/>	After School Snack	<input type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/>	<input type="checkbox"/>	Seamless Summer	<input type="checkbox"/>	<input type="checkbox"/>

<input type="checkbox"/>	<input type="checkbox"/>	Fresh Fruit and vegetable Program	<input type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/>	<input type="checkbox"/>	Other:	<input type="checkbox"/>	<input type="checkbox"/>

Findings:

1. Violations of the Division of Elementary and Secondary Education (DESE) Rules Governing Nutrition, Physical Activity and BMI for Age Assessment Protocols were observed.
 - Upon review of the daily records for September 2022 meal counts were abnormally low on September 23 at Maumelle High School. The site manager stated on the production record that there were food trucks present on campus during lunch meal service. Upon further investigation it was discovered that this was not one of the district's nine-special event days.
 - 8.01.3 states, during the school day, all schools may sell or provide competitive food or beverages to students anywhere on school premises thirty (30) minutes after the last lunch period has ended as long as those food and beverage items meet the smart snack requirements.
 - During meal service observation there were signs on the cafeteria door advertising the Maumelle Mug. Upon further investigation the Maumelle Mug is a student ran coffee shop that is open and accessible to students during the lunch period. Maumelle Mug only offered smart snack compliant coffee products and cookies for sale.
 - 9.02.3 states that a choice of two (2) fruits and/or 100% fruit juice must be offered for sale at the same time and place whenever competitive foods are sold.
 - 9.02.4 states that at the point of choice, at least 50% of beverage selection shall be 100% fruit juice, low-fat or fat free milk and unflavored, unsweetened water.

2. Prior to the on-site breakfast observation at it was noted that the dining area was visibly soiled, trash was in the floor and the walls were smeared and sticky. Facilities must be maintained through routine cleaning duties. In contrast the food preparation area was clean and well maintained. During breakfast meal service the pest control company inspected the kitchen area and began spraying under the serving line. Although some pest control chemicals are considered safe to use in a foodservice area the spraying of any pest control substance in an area with open food can cause chemical contamination.