

STATE AGENCY ADMINISTRATIVE REVIEW SUMMARY

School Food Authority Name: ScholarMade Charter School

Date of Administrative Review (Entrance Conference Date): 12/03/2026

Date review results were provided to the School Food Authority (Exit Conference Date): 12/05/2026

High Risk Follow-up Required: Yes No

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 type="checkbox"/> | <input checked="" type="checkbox"/> | Module 1: Eligibility: Certification and Benefit Issuance | <input type="checkbox"/> | <input type="checkbox"/> |
| <input type="checkbox"/> | <input checked="" type="checkbox"/> | Module 2: Verification | <input type="checkbox"/> | <input type="checkbox"/> |
| <input checked="" type="checkbox"/> | <input type="checkbox"/> | Module 3: Meal Counting and Claiming | <input checked="" type="checkbox"/> | <input checked="" type="checkbox"/> |

Findings:

- 1) Upon review of the Point of Service, all students were required to go through the line and pick up a reimbursable tray. 7 CFR 220.8 and 7 CFR 210.10 school breakfast and school lunches, respectively, offered to children age 5 and older must meet, at a minimum, the meal requirements schools must follow a food-based menu planning approach and produce enough food to offer each child the quantities specified in the meal pattern each age/grade group served in the school.

B. Meal Patterns and Nutritional Quality

| YES | NO | | Technical Assistance | Corrective Action |
|--------------------------|-------------------------------------|--|--------------------------|--------------------------|
| <input type="checkbox"/> | <input checked="" type="checkbox"/> | Module 4: Meal Components and Quantities | <input type="checkbox"/> | <input type="checkbox"/> |

C. General Program Areas

| YES | NO | | Technical Assistance | Corrective Action |
|-------------------------------------|-------------------------------------|--|-------------------------------------|-------------------------------------|
| <input type="checkbox"/> | <input checked="" type="checkbox"/> | Module 5: Wellness | <input type="checkbox"/> | <input type="checkbox"/> |
| <input type="checkbox"/> | <input checked="" type="checkbox"/> | Module 5: Smart Snacks | <input type="checkbox"/> | <input type="checkbox"/> |
| <input checked="" type="checkbox"/> | <input type="checkbox"/> | Module 6: Food Safety and Storage | <input checked="" type="checkbox"/> | <input checked="" type="checkbox"/> |
| <input type="checkbox"/> | <input checked="" type="checkbox"/> | Module 7: Hiring and Professional Standards | <input type="checkbox"/> | <input type="checkbox"/> |
| <input type="checkbox"/> | <input checked="" type="checkbox"/> | Module 8: General Area | <input type="checkbox"/> | <input type="checkbox"/> |
| <input type="checkbox"/> | <input checked="" type="checkbox"/> | Module 9: Afterschool Snack | <input type="checkbox"/> | <input type="checkbox"/> |
| <input type="checkbox"/> | <input checked="" type="checkbox"/> | Module 10: Fresh Fruit and Vegetable Grant Program | <input type="checkbox"/> | <input type="checkbox"/> |
| <input type="checkbox"/> | <input checked="" type="checkbox"/> | Module 11: Food Service Management Company | <input type="checkbox"/> | <input type="checkbox"/> |

Findings:

- 2) Upon a walk-through of ScholarMade dry storage, fridge, and freezer, the following was found:

- a. Some items were not date labelled. 01.17 Ready-to-Eat, Time/Temperature Control for Safety Food, Disposition. A) A food specified in Subparagraphs 3-501.16(A) or (B) shall be discarded if it: (i) Exceeds the temperature and time combination specified in Subparagraph 3- 501.16(A), except time that the product is frozen; P (ii) Is in a container

- or packages that does not bear a date or day; P or (iii)Is appropriately marked with a date or day that exceeds a temperature and time combination.
- b. Some cans were dented. Per Arkansas Food Code 6-404.10 Segregation and Location. Products that are held by the permit holders for credit, redemption, or return to the distributor, such as damaged, spoiled, or recalled products, shall be segregated and held in designated areas that are separated from food, equipment, utensils, linens, and single-service and single-use articles.