

Arizona Department of Education

Health and Nutrition Services Division

Administrative Review Summary Report

	Adh	ninistrative R	eview Summary Repo	rt
Scho	ool Food Authority Name: Bouse Elementary	District		
CTD	: 15-04-26			
Site	: Bouse Elementary School			
Con	tacts: Ronald Fletcher, Superintendent and Ki	risty Lott, Cafet	eria Manager	
	Review Date: November 19, 2019			
	Review Period: October 2019			
	Programs Reviewed: Vational	School Lunch	School Breakfast	Afterschool Snack
	Fresh Fruit &	Vegetable	Special Milk	At-Risk Afterschool Meals
	Review Observations & Findings	Taskala	A satisfier and Duran data at	Required Corrective Action
No.	Review Observations & Findings	Technical	Assistance Provided	Required corrective Action
No.			Assistance Provided cation & Benefit Issuance	
No.				
No.	Performance Sta			
No.	Performance Sta			
No.	Performance Sta	andard 1: Certifi		- Critical Area
No.	Performance Sta	andard 1: Certifi Standard 1: Me	cation & Benefit Issuance	- Critical Area
No.	Performance Sta No findings. Performance	andard 1: Certifi Standard 1: Me Discussed how	cation & Benefit Issuance al Counting & Claiming- Cl	- Critical Area ritical Area Please provide a written description of changes to
No.	Performance Sta No findings. Performance Meal count totals by category for the month of review were not correctly combined and recorded. Specifically, attendance-based counts	Standard 1: Certifi Standard 1: Me Discussed how for this to hap that could be r	cation & Benefit Issuance al Counting & Claiming- Cu current system allowed	- Critical Area ritical Area Please provide a written description of changes to the counting and claiming system that have been implemented to ensure that claims for
	Performance Sta No findings. Performance Meal count totals by category for the month of review were not correctly combined and recorded. Specifically, attendance-based counts were used on the claim for reimbursement due to	Standard 1: Certifi Standard 1: Me Discussed how for this to hap that could be r	cation & Benefit Issuance al Counting & Claiming- Cu current system allowed pen and potential changes	ritical Area ritical Area Please provide a written description of changes to the counting and claiming system that have been implemented to ensure that claims for reimbursement reflect actual meal counts.
<u>No.</u>	Performance Sta No findings. Performance Meal count totals by category for the month of review were not correctly combined and recorded. Specifically, attendance-based counts	Standard 1: Certifi Standard 1: Me Discussed how for this to hap that could be r	cation & Benefit Issuance al Counting & Claiming- Cu current system allowed pen and potential changes	- Critical Area ritical Area Please provide a written description of changes to the counting and claiming system that have been implemented to ensure that claims for
	Performance Sta No findings. Performance Meal count totals by category for the month of review were not correctly combined and recorded. Specifically, attendance-based counts were used on the claim for reimbursement due to lack of meal count documentation. This was deemed a non-systemic error and contributed	Standard 1: Certifi Standard 1: Me Discussed how for this to hap that could be r	cation & Benefit Issuance al Counting & Claiming- Cu current system allowed pen and potential changes	ritical Area ritical Area Please provide a written description of changes to the counting and claiming system that have been implemented to ensure that claims for reimbursement reflect actual meal counts.
	Performance Sta No findings. Performance Meal count totals by category for the month of review were not correctly combined and recorded. Specifically, attendance-based counts were used on the claim for reimbursement due to lack of meal count documentation. This was	Standard 1: Certifi Standard 1: Me Discussed how for this to hap that could be r	cation & Benefit Issuance al Counting & Claiming- Cu current system allowed pen and potential changes	- Critical Area ritical Area Please provide a written description of changes to the counting and claiming system that have been implemented to ensure that claims for reimbursement reflect actual meal counts. Additionally, please provide meal counts for

Performance Standard 2: Meal Components & Quantities- Critical Area

	Performance standard 2: Meal components & Quantities- Critical Area		
	On the day of review, it was observed that 2	Discussed how current system allowed	Please provide a written description of the
	breakfasts counted for reimbursement did not	for this to happen and potential changes	changes that have been made to ensure that all
	contain all of the required meal components.	that could be made to ensure it doesn't	meals counted for reimbursement contain all of
	Specifically, one breakfast did not include the full	continue. Discussed with cafeteria staff	the required meal components.
	cup of fruit (student did not take juice) and one	how to properly identify and count	
	breakfast did not include milk. This contributed	reimbursable meals, as well as	
	toward fiscal action calculations.	procedures if a student does not select a	
2		reimbursable meal. The Recognizing a	
		Reimbursable Meal at the Point of	
		Service Recorded Webinar & Webinar	
		Slides can be found on ADE's website at	
		http://www.azed.gov/hns/nslp/trainingp	
		s/snparchivedwebinars/.	

Quantities observed during the review period did Discussed how current system allowed not meet minimum amounts required by the meal pattern. Specifically, daily vegetable quantities were insufficient at lunch on 10/15/19 when only 1/4 cup of vegetable was able to be credited due to insufficient documentation for potato salad and chili beans. This was not a repeat finding and did not contribute to fiscal action calculations.

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Quantities observed during the review period did not meet minimum amounts required by the meal pattern. Specifically, daily meat/meat alternate quantities were insufficient at lunch on 10/16/19 due to the SFA crediting the beans in the Bean & Cheese Burrito toward both meat/meat alternate and vegetable components. This was not a repeat finding and did not contribute to fiscal action calculations.

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that could be made to ensure it doesn't continue (e.g., obtaining and maintaining amounts required by the meal p attern. proper crediting documentation for all processed products prior to serving). Meal pattern requirements for the National School Lunch Program and guidance on Product Formulation Statements and CN Labels can be found on ADE's website at

www.azed.gov/hns/nslp/mealpattern.

The CN Labels and Product Formulation Statements Recorded Webinar & Webinar Slides can be found on ADE's website at

http://www.azed.gov/hns/nslp/trainingp

s/snparchivedwebinars/. Please note that repeated violations involving food quantities may result in fiscal action and/or termination of performancebased reimbursement (extra 7 cents).

Discussed how current system allowed that could be made to ensure it doesn't continue (e.g., ensuring enough of each component is being served each day, revising menus, etc.). Meal pattern requirements for the National School Lunch Program can be found on ADE's website at

www.azed.gov/hns/nslp/mealpattern.

The Step by Step Instruction: How to Plan a Lunch Menu can be found on ADE's website at

http://www.azed.gov/hns/nslp/trainingp s/online/. Please note that repeated

violations involving food quantities may result in fiscal action and/or termination of performance-based reimbursement (extra 7 cents).

Please provide a written description of the for this to happen and potential changes changes that have been made to ensure that daily vegetable quantities meet minimum

Please provide a written description of the for this to happen and potential changes changes that have been made to ensure that daily meat/meat alternate quantities meet minimum amounts required by the meal pattern. Additionally, the certificate of completion of Step by Step Instruction: How to Plan a Lunch Menu must be submitted.

Quantities observed during the review period did Discussed how current system allowed not meet minimum amounts required by the meal pattern. Specifically, weekly vegetable subgroup quantities were insufficient at lunch for legumes. This was not a repeat finding and did not contribute to fiscal action calculations.

5

Quantities observed during the review period did Discussed how current system allowed not meet minimum amounts required by the meal pattern. Specifically, weekly vegetable quantities were insufficient at lunch. This was not a repeat finding and did not contribute to fiscal action calculations.

6

that could be made to ensure it doesn't continue (e.g., revising weekly menus, obtaining proper crediting documentation for items such as chili beans, etc.). Discussed with cafeteria staff how to properly identify and count reimbursable meals, as well as procedures if a student does not select a reimbursable meal. Meal pattern requirements for the National School Lunch Program can be found on ADE's website at

www.azed.gov/hns/nslp/mealpattern.

The Step by Step Instruction: How to Plan a Lunch Menu can be found on ADE's website at

http://www.azed.gov/hns/nslp/trainingp

s/online/. Please note that repeated violations involving food quantities may result in fiscal action and/or termination of performance-based reimbursement (extra 7 cents).

for this to happen and potential changes changes that have been made to ensure that that could be made to ensure it doesn't weekly vegetable quantities meet minimum continue (e.g., obtaining proper crediting amounts required by the meal pattern. documentation for all processed items, offering more fresh, unprocessed vegetables, etc.). Meal pattern requirements for the National School Lunch Program can be found on ADE's website at

www.azed.gov/hns/nslp/mealpattern.

The Step by Step Instruction: How to Plan a Lunch Menu can be found on ADE's website at

http://www.azed.gov/hns/nslp/trainingp s/online/. Please note that repeated

violations involving food quantities may result in fiscal action and/or termination of performance-based reimbursement (extra 7 cents).

Please provide a written description of the for this to happen and potential changes changes that have been made to ensure that weekly legume quantities meet minimum amounts required by the meal pattern.

Please provide a written description of the

Quantities observed during the review period did Discussed how current system allowed not meet minimum amounts required by the meal pattern. Specifically, weekly meat/meat alternate quantities were insufficient at lunch due continue (e.g., ensuring enough of each to the SFA crediting the beans in the Bean & Cheese Burrito toward both meat/meat alternate revising menus, etc.). Meal pattern and vegetable components on 10/16/19. This was requirements for the National School not a repeat finding and did not contribute to fiscal action calculations.

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that could be made to ensure it doesn't component is being served each day, Lunch Program can be found on ADE's website at www.azed.gov/hns/nslp/mealpattern. The Step by Step Instruction: How to Plan a Lunch Menu can be found on ADE's website at http://www.azed.gov/hns/nslp/trainingp s/online/. Please note that repeated violations involving food quantities may result in fiscal action and/or termination

of performance-based reimbursement

(extra 7 cents).

Please provide a written description of the for this to happen and potential changes changes that have been made to ensure that weekly meat/meat alternate quantities meet minimum amounts required by the meal pattern.

Performance Standard 2: Dietary Specifications & Nutrient Analysis- Critical Area

No findings.

Meal Access & Reimbursement: Certification & Benefit Issuance

	Although the site is operating on Community	Discussed how a school participating in	Please provide written assurance that, while the
	Eligibility Provision, the school's food service	the Community Eligibility Provision must	school is participating in the Community Eligibility
	website includes a Free and Reduced Letter , Free	ensure reimbursable breakfasts and	Provision, applications for free and reduced-price
_	and Reduced Application, student meal prices	lunches are provided at no cost to all	school meals will not be distributed and students
8	(reduced price and full price), and a meal charge	students and must not distribute or	will not be charged for meals. Additionally, please
	policy.	collect applications for free and reduced-	provide a screenshot of the updated food service
		price school meals on behalf of children.	webpage.

Meal Access & Reimbursement: Verification

No findings.

Meal Access & Reimbursement: Meal Counting & Claiming

	Mear Access & Rembursement, Mear Counting & Claiming				
	Daily edit checks are not being conducted	Discussed how to complete daily edit	Please provide a completed daily edit check		
	appropriately. Specifically, neither enrollment nor	checks using ADE's Daily Edit Check	worksheet for the month of November.		
	attendance factor are included.	worksheet. The Daily Edit Check	Additionally, please provide written assurance		
		Worksheet can be found on ADE's	that daily edit checks will be conducted.		
_		website	Additionally, the certificate of completion of Step		
9		http://www.azed.gov/hns/nslp/forms/.	by Step Instruction: How to Complete Daily Edit		
		The Step by Step Instruction: How to	Checks must be submitted.		
		Complete Daily Edit Checks can be found			
		on ADE's website at			
		http://www.azed.gov/hns/nslp/trainingp			
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Meal Pattern & Nutritional Quality: Offer Versus Serve

No findings.

Meal Pattern & Nutritional Quality: Meal Components & Quantities

No findings.

Resource Management

nonprofit school food service account expenditures were reasonable, necessary,

10 allocable, and otherwise compliant with the provisions of 2 CFR 200 Subpart E.

a financial management system and internal controls needed to accurately track all revenues and expenditures of the nonprofit school food service program.

Documentation was not provided to support that Discussed the importance of establishing Please provide the required supporting documentation requested from the reviewer on November 26, 2019.

General Program Compliance: Civil Rights Discussed requirements and timeframe

The public/media release was not provided to local media, the unemployment office and local employers considering large layoffs.

11

Procedures for receiving and processing complaints alleging discrimination within the school meal programs do not meet requirements. Specifically, complaints alleging discrimination within the school meal programs are handled internally.

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the public/media release and written assurance for public/media release, and best options locally for submitting the release that the public/media release will be submitted to to. Showed where template release can be found on ADE's website at http://www.azed.gov/hns/nslp/forms/. Discussed who would be responsible for doing this. Discussed site-specific procedures for receiving and processing complaints, as well as identifying the outside agency to FNSRO, FNS Office of Civil Rights, or USDA Office of Civil Rights). The SFA's procedures must note whether an allegation is made verbally or in person. The SFA staff member receiving the allegation must transcribe the complaint. The SFA's procedures for

receiving a complaint cannot prevent a complaint from being accepted.

Additionally, the SFA's procedures must not indicate that they attempt to resolve the complaint themselves nor can the SFA's complaint process be a

prerequisite for accepting a complaint. Additional guidance can be found on

http://www.azed.gov/hns/civilrights/. The Step by Step Instruction: How to File a Civil Rights Complaint can be found on

http://www.azed.gov/hns/nslp/trainingp

ADE's website at:

ADE's website at

s/online/.

the local media, the unemployment office and local employers considering large layoffs prior to the start of each school year.

Please provide written procedures for distributing

Please provide a written description of the updated process and procedures for processing complaints alleging discrimination which meets which complaints are forwarded (i.e., SA, requirements. Additionally, the certificate of completion of Step by Step Instruction: How to File a Civil Rights Complaint must be submitted.

General Program Compliance: SFA On-Site Monitoring

No findings.

General Program Compliance: Local Wellness Policy		
A recent assessment of the implementation of	Discussed requirement to complete an	None required at this time
the LWP has not been conducted nor have plans	assessment once every three years, at a	
been developed to complete the assessment.	minimum. The assessment must	
	measure how the LEA is complying with	
	their LWP, how the LEA's LWP compares	
	to the model wellness policy, and	
3	progress made in attaining the goals of	
5	the wellness policy. Sample evaluation	
	tools can be found on ADE's website at	
	http://www.azed.gov/hns/nslp/lwp/.	
	Also discussed feasible means for	
	notifying the public of the results of the	
	most recent assessment.	
The public was not notified of the results of the	Discussed requirement to make the	None required at this time
most recent assessment of the implementation of	most recent assessment available to the	
the LWP.	public. Also discussed feasible means for	
	notifying the public of the results of the	
	most recent assessment on the	
4	implementation of the LWP. The USDA's	
	Local Wellness Policy Outreach Toolkit	
	can be found at	
	https://www.fns.usda.gov/tn/local-	
	school-wellness-policy-outreach-toolkit.	

General Program Compliance: Competitive Food Services

No findings.

	General	Program Compliance: Professional Stand	ards
15	The School Nutrition Program Director hired after July 1, 2015 did not complete the required 8 hours of food safety training within 30 days of being hired or within 5 years prior to hire date.	Discussed requirement and feasibility for attending an available certification training within current school year. Food Safety Online Courses can be found on ICN's website at http://www.theicn.org/ResourceOvervie w.aspx?ID=573.	-
16	The School Nutrition Program Director did not meet the training requirements for the current school year and sufficient plans for meeting the requirements have not been developed.	Discussed 12 hour requirement and feasibility for attending upcoming applicable trainings. Trainings for School Nutrition Professionals can be found on ADE's website at http://www.azed.gov/hns/nslp/training/ . The Online Course: Designing Your Employee Training Plan: A Course for School Nutrition Directors can be found on ADE's website at http://www.azed.gov/hns/nslp/trainingp s/online/.	Please provide the expected date that the trainin requirement will be met as well as the name, dat and content information of trainings that the School Nutrition Program Director is registered for. Additionally, the certificate of completion of Online Course: Designing Your Employee Training Plan: A Course for School Nutrition Directors mus be provided.

17	Full-time School Nutrition Program staff have not met the training requirements for the current school year and sufficient plans for meeting the requirements have not been developed.	and feasibility for attending upcoming applicable trainings. Trainings for School Nutrition Professionals can be found on	Please provide the expected date that the training requirement will be met as well as the name, date and content information of trainings that full- time School Nutrition Program staff are registered for.
18	Part-time School Nutrition Program staff have not met the training requirements for the current school year and sufficient plans for meeting the requirements have not been developed.	and feasibility for attending upcoming applicable trainings. Trainings for School	Please provide the expected date that the training requirement will be met as well as the name, date and content information of trainings that part- time School Nutrition Program staff are registered for.
19	Professional Standards training hours are not being tracked on an annual basis.	Referred to ADE's Training Tracking forms found on ADE's website at http://www.azed.gov/hns/nslp/trainingp s/. The Online Course: Designing Your Employee Training Plan: A Course for School Nutrition Directors can be found on ADE's website at http://www.azed.gov/hns/nslp/trainingp s/online/. General Program Compliance: Water	Please provide the tracker that will be used to track Professional Standards training hours on an annual basis for all School Nutrition Program staff. Additionally, please provide written assurance that Professional Standards training hours will be tracked for all School Nutrition Program staff on an annual basis.

No findings.

General Program Compliance: Food Safety, Storage and Buy American

The following reviewed products indicated violations of the Buy American Provision in 7CFR 210.21(d) on-site at reviewed school: Fresh Oranges (Produce of Chile) and Suncup Juices (contains juice concentrate from USA, Argentina, Brazil, China, Chile, and/or New Zealand). Additionally, documentation justifying a Buy American exception was not maintained on file.

20

Discussed the Buy American provision from the non-profit food service account are met. must be used to procure food products that comply with the Buy American Provision. Additional information on the requirements of this provision, including ADE's prototype Buy American exception document, can be found on ADE's website at

http://www.azed.gov/hns/nslp/forms/. Buy American Recorded Webinar and

FAQ can be found on ADE's website at http://www.azed.gov/hns/sfp/.

Please provide a written description of the requirements and procedures to ensure changes that have been made to procurement compliance. Referred to SP38-2017, Buy and/or recordkeeping procedures to ensure that American Webinar and FAQ. Funds used the requirements of the Buy American Provision

		ogram Compliance: Reporting & Recordk	
21	Site application in CNPWeb indicated that SFA is serving preschool students when the SFA is not serving preschool students.	Discussed steps required to update site application in CNPWeb to reflect current practice of serving only K-8 this school year.	Please resubmit a site application indicating that only grades K-8 are being served this school year. Additionally, p lease provide written assurance that the site application in ADE's CNPWeb will accurately reflect current practices.
22	Sponsor application in CNPWeb indicated that SFA is participating in the USDA Foods Program when the SFA is not participating in the USDA Foods Program.	Discussed steps required to update sponsor application in CNPWeb to reflect current practice of not participating in the USDA Foods Program this school year.	Please resubmit a sponsor application indicating that Bouse Elementary District is not participating in the USDA Foods Program this school year. Additionally, p lease provide written assurance that the sponsor application in ADE's CNPWeb will accurately reflect current practices.
23	Records documenting meal counts and meal production were not kept on file for the minimum required 5 years.	Discussed record keeping requirements and timeframe of 5 years.	Please provide written assurance that all documents pertaining to the school meal programs will be retained on file for at least 5 years, as is required by Arizona law, as well as a written plan for ensuring that this requirement is met.
	General Program Compliance: S	chool Breakfast Program & Summer Foo	d Service Program Outreach
24		Discussed methods of notifying families of the availability of the SFSP prior to the end of the school year and determined which was most feasible. Summer feeding locations can be found at http://www.eatwellbewell.org/. Call 1(800) 5-HUNGRY for more information and/or go to http://www.whyhunger.org/.	Please provide a description of how households will be notified of the availability of the SFSP prior to the end of the school year and written assurance that this will occur. If you do not plan to operate the SFSP and no other entities reasonably close to your site operate the SFSP, please provide a description of how households will be informed of resources available to locate operating sites and/or other community resources that will be provided to households prior to the end of the school year.

Other Federal Program Reviews: Afterschool Snack Program

Not applicable.

Other Federal Program Reviews: Seamless Summer Option

Will be reviewed in Summer 2020 if applicable.

Other Federal Program Reviews: Fresh Fruit & Vegetable Program

Other Federal Program Reviews: Special Milk Program

Not applicable.

Not applicable.

Other Federal Program Reviews: At-Risk Afterschool Meals

Not applicable.

Comments/Recommendations:

Congratulations, Bouse Elementary District has completed the Administrative Review for the 2019–2020 school year. It is recommended that trainings in meal pattern and professional standards are completed throughout the year. It is also recommended that internal compliance checks are conducted periodically to maintain program integrity and that financial training is provided to an on-site employee. Thank you for your cooperation during the review process.

To stay on track with NSLP requirements, check out the NSLP at a Glance Calendar & Monthly Checklist on our website at http://www.azed.gov/hns/nslp/.

Training: In-person classes, Web-based training, and How-To guides can be found on ADE's website at http://www.azed.gov/hns/nslp/trainingps/.

Fiscal Action Assessed?

✓ No- SBP Yes- SBP ✓ No- NSLP Yes- NSLP Fiscal Action under \$600 will be disregarded.

Please submit corrective action response by February 13, 2020 to Kariann Gallegos at <u>Kariann.Gallegos@azed.gov</u> or 1535 West Jefferson Street Bin #7, Phoenix, AZ 85007.

Reviewer Signature

12/17/2019 Date

If you disagree with any finding that affects the claim for reimbursement, you may appeal the decision by following the National School Lunch Program Administrative Review Appeal Procedures found here: https://cms.azed.gov/home/GetDocumentFile?id=58dbe2581130c01500d4b08b

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