

Arizona Department of Education Health and Nutrition Services Division

	Adm	ninistrative Review Summary Repo	rt				
Sch	ool Food Authority Name: Santa Cruz Catholic	: School					
CTD	: 10-20-08						
Site	: Santa Cruz Catholic School						
Con	Contacts: Angelina Schmidt, Principal & Yanira Noriega, School Meals Coordinator						
	Review Date: November 25, 2019						
	Review Period: October 2019						
	Programs Reviewed:	School Lunch	Afterschool Snack				
	Fresh Fruit &	Vegetable Special Milk	At-Risk Afterschool Meals				
No.	Review Observations & Findings	Technical Assistance Provided	Required Corrective Action				
	Performance Sta	ndard 1: Certification & Benefit Issuance-	Critical Area				
	No Findings.						
	Performance	Standard 1: Meal Counting & Claiming- Cr	itical Area				
	No Findings.	Standard 1. Wear Counting & Claiming- Cr	icical Alea				
	We findings.						
	Performance Sta	ndard 2: Meal Components & Quantities-	Critical Area				
1	Quantities observed during the review period did	Discussed how current system allowed	Please provide a written description of the				
	not meet minimum amounts required by the	for this to happen and potential changes	changes that have been made to ensure that				
	meal pattern. Specifically, weekly Grains credited	that could be made to ensure it doesn't	Grain quantities meet minimum amounts				
	as 7.5 oz eq, not the required 8.0 oz eq. This was	continue, such as changes in recipe	required by the meal pattern. Additionally, the				
	determined to be a repeat finding from cycle two	serving sizes. Meal pattern requirements	certificate of completion of Step by Step				
	and contributed toward fiscal action calculations.		Instruction: How to Plan a Lunch Menu must be				
		can be found on ADE's website at	submitted.				
		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).					
	Performance Standar	d 2: Dietary Specifications & Nutrient Ana	lysis- Critical Area				
	No Findings.						
		& Reimbursement: Certification & Benefit	Issuance				
	No Findings.						

	Me	al Access & Reimbursement: Verification	
	No Findings.		
	Meal Acce	ss & Reimbursement: Meal Counting & C	aiming
	No Findings.		
•	Meal Pa	ttern & Nutritional Quality: Offer Versus	Serve
	Not Applicable.		
	Meal Pattern 8	Nutritional Quality: Meal Components 8	Quantities
•	No Findings.		
		Resource Management	
	No Findings.		
	G	eneral Program Compliance: Civil Rights	
	No Findings.		
	General	Program Compliance: SFA On-Site Monit	oring
	Not Applicable.		
	Genera	l Program Compliance: Local Wellness Po	licy
	The required stakeholders are not involved in the		None required at this time.
	review and update of the LWP. Specifically,	participation by the general public and	
	students are not involved in the update or review		
	of the local wellness policy.	students, and representatives of the	
		school food authority, teachers of	
		physical education, school health	
		professionals, the school board, and	
		school administrators) in the wellness	
		policy process. Guidance on assembling	
		a Local Wellness Policy Team can be	
		found on Team Nutrition's website at	
		https://healthymeals.fns.usda.gov/local-	
		wellness-policy-resources/local-school-	
		wellness-policy-process/assembling-	
		team.	
•	General P	rogram Compliance: Competitive Food Se	ervices
	Not Applicable.		
•	General	Program Compliance: Professional Stand	ards
	No Findings.		
		General Program Compliance: Water	
٠	No Findings.	- ·	
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General Program Compliance: Food Safety, Storage and Buy American

4 Storage violation were observed. Specifically, at the off-site catering site there were no dry storage temperature log or thermometer to indicate if temperatures are within safe ranges.

Discussed specific violations and feasible Please provide a written description of the solutions. Referred to Arizona's School Food Safety Guidance found on ADE's website at

ty/.

changes that have been made to correct the storage violations found. Additionally, provide dry storage temperature logs and specify where the http://www.azed.gov/hns/nslp/foodsafe thermometer has been placed at the facility.

General Program Compliance: Reporting & Recordkeeping

5 Recipes provided contain conflicting information: Discussed updating recipes to reflect serving size and quantity served is 1 pouch, but noted in product title and beside quantity is 2; shown as Craisins-Original (2).

amount current product being used.

Please provide an updated recipe for Craisins. Additionally, please provide written assurance that all recipes will be updated with quantity and recipe title.

6 Meal contribution crediting is not accurate for all Discussed updating recipes to reflect recipes. Specifically, Sub-Turkey credits as 2.0 oz current products being used. eq Grain, not 2.25 oz eq Grain and 2.25 oz eq M/MA, not 2 oz eq M/MA.

Please provide an updated recipe for Sub-Turkey.

7 Meal contribution crediting is not accurate for the Discussed updating recipes to reflect following recipes: Shaker Salad- Chicken Caesar, current products being used. Shaker Salad- Buffalo Chicken, Shaker Salad- BBQ Chix/Celery, and Shaker Salad- Chicken Taco. Specifically, the recipes state the entrees credit as 2.0 oz eq Grain when they credit as 1.75 oz eq Grain.

Please provide an updated recipe for Shaker Salad-Chicken Caesar, Shaker Salad- Buffalo Chicken, Shaker Salad- BBQ Chix/Celery, and Shaker Salad-Chicken Taco.

8 Diced Chicken recipe is not accurate. Specifically, Discussed updating recipes to reflect the recipe indicates it provides 53 (2.3 oz) portions of diced chicken, however, 10 lbs of diced chicken provides 69 (2.3 oz) portions of diced chicken.

current products being used.

Please provide an updated recipe for Chicken Mixture.

9 Meal contribution crediting is not accurate for all recipes. Specifically, Goldfish Crackers credits as 1.75 oz eq Grain, not 2 oz eq Grain.

Discussed updating recipes to reflect current products being used.

Please provide an updated recipe for Goldfish Crackers.

10 Lunch menus do not accurately reflect what is being served at site. Specifically, 100% Juice is planned on the menu and the production records production record. do not indicate that was served.

Discussed evaluating menu options and ensure changes are noted on the

Please provide written assurance that menus accurately reflect what is being served at site.

11 Production record crediting of meal contribution crediting is incorrect. Specifically, during Lunch meal contributions on the production records for fruit is listed under vegetable.

Discussed how to credit meal components and ensuring consistency with production records. Referred to the meal pattern webpage -

http://www.azed.gov/hns/nslp/mealpat tern/.

Please provide updated production records with consistent crediting for meal contributions.

General Program Compliance: School Breakfast Program & Summer Food Service Program Outreach		
No Findings.		
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		
Not Applicable.		
Other Federal Program Reviews: Special Milk Program		
Not Applicable.		
Other Federal Program Reviews: At-Risk Afterschool Meals		
Not Applicable.		
Comments/Recommendations:		
Congratulations on completing your National School Lunch Program Administrative Review. Continue your efforts in providing		
your students nutritious meals. Great job in your program.		
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 \$0.00		
✓ No- NSLP		
Fiscal Action under \$600 will be disregarded.		
Please submit corrective action response by February 28, 2020 to Joyce Benally at 400 West Congress Street Bin #33, Tucson,		
Arizona, 85701 and/or Joyce.Benally@azed.gov.		
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0 0 2/4/2020		

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

Date

Reviewer Signature

Kathy Hoffman, Superintendent of Public Instruction
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