

Arizona Department of Education Health and Nutrition Services Division

	Adr	ninistrative R	eview Summary Repo	rt
Sch	ool Food Authority Name: Bonita Elementary	District		
CTD): 05-03-16			
Site	: Bonita Elementary School			
Con	ntacts: Ed Houser, Superintendent & Peggy Jol	nnson, Food Se	ervice Manager	
	Review Date: January 14, 2020			
	Review Period: December, 2019			
	Programs Reviewed:	School Lunch	✓ School Breakfast	Afterschool Snack
	☐ Fresh Fruit &	Vegetable	Special Milk	At-Risk Afterschool Meals
No.	Review Observations & Findings	Technical	Assistance Provided	Required Corrective Action
	Performance St	andard 1: Certifi	ication & Benefit Issuance-	Critical Area
1	In multiple instances, the eligibility was not transferred correctly to the benefit issuance document. This contributed toward fiscal action calculations.	status must be operating days discussed best someone douk eligibility statu	uirement that eligibility implemented within 10 is of eligibility changes and it practices (like having ble check) for ensuring its is transferred to the decedocument on a regular	Corrections have been made to the benefit issuance document. Please provide a written description of the process that will be implemented to ensure that the benefit issuance document matches all current students and their eligibility status.
2	One application was certified incorrectly. This contributed toward fiscal action calculations.	corrective acti Applications in for School Mea https://cms.az	uSDA's Eligibility Manual	Corrections have been made to certification errors. Please describe the process that will be implemented to reduce the amount of errors that occur while determining the eligibility status for each student.
	Performance	Standard 1: Me	eal Counting & Claiming- Cr	itical Area
	No findings.		<u> </u>	

Performance Standard 2: Meal Components & Quantities- Critical Area

Quantities observed during the review period at breakfast did not meet minimum amounts required by the meal pattern. Specifically, the weekly grain quantity was short, only 4 oz/eq out another item with the daily cereal. Meal by the meal pattern. Additionally, the certificate of required 6.5 oz/eq was offered.

Discussed how current system allowed that could be made such as offering pattern requirements for the National School Breakfast Program can be found on ADE's website at www.azed.gov/hns/nslp/mealpattern. The Step by Step Instruction: How to Plan a Breakfast 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

Please provide a written description of the for this to happen and potential changes changes that have been made to ensure that grain quantities meet minimum amounts required of completion of Step by Step Instruction: How to Plan a Breakfast Menu must be submitted.

Quantities observed during the review period at breakfast did not meet minimum amounts required by the meal pattern. Specifically, the daily fruit quantity was short on 3 days, only 1/2c pattern requirements for the National was offered rather than the required 1c.

Discussed how current system allowed for this to happen and ensuring that 1 cup of fruit is offered every day. Meal School Breakfast Program can be found on ADE's website at www.azed.gov/hns/nslp/mealpattern. Please note that repeated violations involving food quantities may result in fiscal action and/or termination of performance-based reimbursement (extra 7 cents).

(extra 7 cents).

Please provide a written description of the changes that have been made to ensure that daily fruit quantities meet minimum amounts required by the meal pattern.

5 Quantities observed during the review period at breakfast did not meet minimum amounts required by the meal pattern. Specifically, the weekly fruit quantity was less than the required 4 cups due to only 1/2c being offered on 3 days.

Discussed how current system allowed for this to happen and ensuring that the daily and weekly fruit requirement is met. Meal pattern requirements for the required by the meal pattern. National School Breakfast Program can be found on ADE's website at www.azed.gov/hns/nslp/mealpattern. 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 changes that have been made to ensure that daily fruit quantities meet minimum amounts 6 Quantities observed during the review period at lunch did not meet minimum amounts required by the meal pattern. Specifically, the daily vegetable quantity was short on 3 days, only 1/2c vas offered rather than the required 3/4c.

Discussed how current system allowed for this to happen and potential changes that could be made to ensure it doesn't continue such as including the salad bar in the menu planning. Meal pattern

Discussed how current system allowed for this to happen and potential changes that could be made to ensure it doesn't continue such as including the salad bar in the menu planning. 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

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

ADE's website at

(extra 7 cents).

Please provide a written description of the changes that have been made to ensure that vegetable 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.

7 Quantities observed during the review period at lunch did not meet minimum amounts required by the meal pattern. Specifically, the weekly vegetable quantity was less that the required 3 cups. Discussed how current system allowed for this to happen and potential changes that could be made to ensure it doesn't continue such as including the salad bar in the menu planning. Meal pattern requirements for the National School Lunch Program can be found on ADE's website at

website at www.azed.gov/hns/nslp/mealpattern. Please note that repeated violations involving food quantities may result in fiscal action and/or termination of performance-based reimbursement (extra 7 cents).

Discussed how current system allowed for this to happen and potential changes changes that have been made to ensure that tould be made to ensure it doesn't vegetable quantities meet minimum amounts continue such as including the salad bar required by the meal pattern.

8 Quantities observed during the review period at lunch did not meet minimum amounts required by the meal pattern. Specifically, the red/orange subgroup did not meet the weekly requirements of 3/4c.

Discussed how current system allowed for this to happen and potential changes that could be made to ensure it doesn't continue such as including the salad bar in the menu planning. Meal pattern requirements for the National School Lunch Program can be found on ADE's website at

www.azed.gov/hns/nslp/mealpattern. Please note that repeated violations involving food quantities may result in fiscal action and/or termination of performance-based reimbursement (extra 7 cents).

Discussed how current system allowed Please provide a written description of the for this to happen and potential changes changes that have been made to ensure that that could be made to ensure it doesn't vegetable subgroup quantities meet minimum continue such as including the salad bar amounts required by the meal pattern.

9 The following products could not be credited towards the meal pattern due to insufficient documentation: Chicken Tenders & Meatballs.
Without sufficient documentation, the reviewer was unable to determine if the daily and weekly meat/meat alternate quantity requirements were met.

Discussed requirements regal provided examples. Guidance Product Formulation Statements was unable to determine if the daily and weekly under the Processed Product Documentation section foun.

Discussed requirements regarding processed product documentation and provided examples. Guidance on Product Formulation Statements and CN Labels can be found on ADE's website under the *Processed Product Documentation* section found 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/trainingps/snparchivedwebinars/. 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 CN label or Product Formulation Statement for the chicken tenders and meatballs. Additionally, please provide written assurance that a product will not be credited towards the meal pattern without proper crediting documentation. Additionally, the certificate of completion of CN Labels and Product Formulation Statements recorded webinar must be submitted.

10 The following product could not be credited towards the meal pattern due to insufficient documentation: Chicken Tenders. Without sufficient documentation, the reviewer was unable to determine if the daily and weekly grain quantity requirements were met.

Discussed requirements regarding processed product documentation and provided examples. Guidance on Product Formulation Statements and Cabels can be found on ADE's website under the Processed Product

Discussed requirements regarding processed product documentation and provided examples. Guidance on Product Formulation Statements and CN Labels can be found on ADE's website under the *Processed Product Documentation* section found at www.azed.gov/hns/nslp/mealpattern. 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 CN label or Product Formulation Statement for chicken tenders. Additionally, please provide written assurance that a product will not be credited towards the meal pattern without proper crediting documentation.

11 The following vegetable subgroup was not offered during the review period: Dark Green.

Discussed vegetable subgroup requirements and utilizing salad bar during menu planning as well as looking into offer versus serve. Vegetable Subgroup Quick Guide can be found on ADE's website at www.azed.gov/hns/nslp/mealpattern. Please note that repeated violations involving vegetable sub-groups may result in fiscal action and/or termination of performance-based reimbursement (extra 7 cents).

Please provide one week of lunch production records which demonstrate compliance with the vegetable subgroups. Additionally, please provide written assurance that moving forward, all menus will be planned to meet the vegetable subgroup requirements.

12 An unallowable milk type was offered during the review period and on the day of review during breakfast and lunch.

Allowable milk varieties are fat-free unflavored, fat-free flavored, 1% unflavored and 1% flavored. Please note that repeated violations involving milk requirements may result in fiscal action and/or termination of performance-based reimbursement (extra 7 cents).

Allowable milk varieties are fat-free Please provide a written description of the unflavored, fat-free flavored, 1% changes that have been made to the menu to unflavored and 1% flavored. Please note ensure that milk type requirements are met.

13 During the week of review, at least 50% of the grains served at breakfast were not whole grain rich.

Discussed whole grain-rich requirements. USDA's Whole Grain Resource for the National School Lunch and Breakfast Programs: A Guide to Meeting the Whole Grain-Rich Criteria can be found on ADE's website at tern/. The making Sense of the Whole Grain Flexibilities in School Year 2019-2020 Recorded Webinar and Webinar Slides can be found on ADE's website at http://www.azed.gov/hns/nslp/trainingp s/snparchivedwebinars/.

Please provide one week of breakfast production records and supporting documentation (CN Label, PFS, ingredient lists, nutrition fact labels, etc.) that demonstrate that at least 50% of the grains served at breakfast were whole grain rich. Additionally, the certificate of completion of http://www.azed.gov/hns/nslp/mealpat Making Sense of the Whole Grain Flexibilities in School Year 2019-2020 must be submitted.

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

No findings.

Meal Access & Reimbursement: Certification & Benefit Issuance

14 The benefit issuance document does not contain all required sections: how eligibility was determined (i.e. free-income application, free-DC, Document (BID) on ADE's website found Additionally, please provide the certificate of etc.).

Referred to Step by Step Instruction: How to Create a Benefit Issuance s/.

Please provide an updated benefit issuance document that contains all required sections. completion for Step by Step Instruction: How to http://www.azed.gov/hns/nslp/trainingp Create a Benefit Issuance Document (BID) must be submitted.

Meal Access & Reimbursement: Verification

15 Verification procedures were not followed correctly, specifically, the BID was not updated in and referred to Verification Tracking a timely manner.

Form and Online Training: Verification Review found on ADE's website at http://www.azed.gov/hns/nslp/verificati on/. Discussed double-checking that the BID is updated anytime changes in eligibility occur during verification.

Discussed proper verification procedures Please provide a written description of changes to the system that have been implemented to ensure that verification will be conducted according to the required procedures.

Meal Access & Reimbursement: Meal Counting & Claiming

16 SFA did not communicate their local meal charge Discussed the Unpaid Meal Charge Policy Please provide the written notification that will be policy in writing to all households at the beginning of the school year or during the school year for new students.

2017a, SP23-2017 and HNS14-2017, http://www.azed.gov/hns/memos/.

and referred to memos SP29-2017, SP29- provided to the households at the beginning of the school year and/or during the school year for which can be found on ADE's website at new students. Additionally, please provide written assurance that moving forward, all households will be notified in writing of the local meal charge policy at the beginning of the school year and any new student will be notified of the policy after registration.

17 Daily edit checks are not being conducted appropriately. Specifically, the attendance factor and the percent participation are missing.

Discussed how to complete daily edit checks correctly and working with software to run an updated report. The Step by Step Instruction: How to Complete Daily Edit Checks can be found on ADE's website at http://www.azed.gov/hns/nslp/trainingp

Please provide a completed daily edit check worksheet for the month of January. Additionally, please provide written assurance that daily edit checks will be conducted correctly.

Meal Pattern & Nutritional Quality: Offer Versus Serve

c/anlina/

No findings.

Meal Pattern & Nutritional Quality: Meal Components & Quantities

18 Signage which explains what constitutes a reimbursable meal was not displayed to students meal signage, which can be found on at breakfast.

ADE's website at

tern/.

Discussed feasible options for serve only Please provide the sign that will be displayed to students that demonstrates what constitutes a reimbursable meal at breakfast. Additionally, http://www.azed.gov/hns/nslp/mealpat please provide written assurance that this sign will be displayed for all students to see.

Resource Management

No findings.

General Program Compliance: Civil Rights

19 The USDA nondiscrimination statement used on program materials (menu) is not the most current nondiscrimination statement on ADE's USDA statement.

Discussed where to find website at

http://www.azed.gov/hns/civilrights/ and whether long or short statement would be most appropriate.

Discussed site-specific procedures for

Please provide updated program material with the correct nondiscrimination statement. Additionally, please provide written assurance that all program materials have been updated with the proper language.

20 Procedures for receiving and processing complaints alleging discrimination within the school meal programs do not meet requirements. well as identifying the outside agency to complaints alleging discrimination which meets Specifically, complaints are handled internally.

receiving and processing complaints, as which complaints are forwarded (i.e., SA, requirements. 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. 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 ADE's website at:

http://www.azed.gov/hns/civilrights/.

The Step by Step Instruction: How to File a Civil Rights Complaint can be found on ADE's website at http://www.azed.gov/hns/nslp/trainingp s/online/.

Please provide a written description of the updated process and procedures for processing 21 Sufficient documentation to support accommodations for special diets is not in place.

Discussed requirements for accommodating special diets and referred to ADE's medical statement template, found under program forms: http://www.azed.gov/hns/nslp/forms/.

Please provide written procedures for maintaining documentation supporting accommodations for special diets and/or the template that will be utilized for special diet accommodations.

General Program Compliance: SFA On-Site Monitoring

No findings.

General Program Compliance: Local Wellness Policy

22 The LWP does not specify how and when a review Discussed the best setting and and update of the policy is to occur. timeframe for the periodic rev

timeframe for the periodic review and update of the LWP as well as how this can be included in the LWP.

None required at this time.

23 The LWP did not contain policies for food and beverage marketing.

Discussed updating the LWP to include policies that allow marketing and advertising of only those foods and beverages that meet Smart Snacks Standards during the school day. Explained that this requirement applies to exterior vending machines, posters, menu boards, coolers, trash cans and cups used for beverage dispensing.

None required at this time.

24 A recent assessment of the implementation of the LWP has not been conducted nor have plans been developed to complete the assessment.

Discussed requirement to complete an assessment once every three years, at a 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 progress made in attaining the goals of the wellness policy. Sample evaluation tools can be found on ADE's website at http://www.azed.gov/hns/nslp/lwp/.

None required at this time.

25 The public was not notified of the results of the most recent assessment of the implementation of most recent assessment available to the the LWP.

Discussed requirement to make the most recent assessment available to the public. Also discussed feasible means for

Discussed requirement to make the most recent assessment available to the public. Also discussed feasible means for notifying the public of the results of the most recent assessment on the implementation of the LWP. The USDA's Local Wellness Policy Outreach Toolkit can be found at

https://www.fns.usda.gov/tn/localschool-wellness-policy-outreach-toolkit. None required at this time.

General Program Compliance: Competitive Food Services

No findings.

General Program Compliance: Professional Standards

26 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/

Please provide the expected date that the training requirement will be met as well as the name, date and content information of trainings that the School Nutrition Program Director is registered

27 One part-time School Nutrition Program staff has Discussed 4 hour training requirement not met the training requirements for the current and feasibility for attending upcoming school year and sufficient plans for meeting the requirements have not been developed.

applicable trainings. Trainings for School Nutrition Professionals can be found on ADE's website at http://www.azed.gov/hns/nslp/training/

Please provide the expected date that the training requirement will be met as well as the name, date and content information of trainings that Parttime School Nutrition Program staff are registered for.

28 Professional Standards training hours are not being adequately tracked.

Referred to ADE's Training Tracking forms found on ADE's website at 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 tracker that will be used to track Professional Standards training hours on an http://www.azed.gov/hns/nslp/trainingp annual basis for all School Nutrition Program s/. Referred to Online Course: Designing staff. Additionally, please provide written assurance that Professional Standards training hours will be tracked for all School Nutrition Program staff on an annual basis.

General Program Compliance: Water

No findings.

General Program Compliance: Food Safety, Storage and Buy American

29 A written food safety plan has not been developed.

Discussed required components of a food safety plan and making sure it's site plan and written assurance it has been specific. Referred to ADE's food safety website at http://www.azed.gov/hns/nslp/foodsafe ty/.

Please provide a copy of the written food safety implemented

30 The following reviewed products indicated violations of the Buy American Provision in 7CFR 210.21(d) on-site at reviewed schools: mandarin oranges, pineapple, peaches. Additionally, documentation justifying a Buy American exception was not maintained/on file.

Discussed the Buy American provision requirements and procedures to ensure compliance. Referred to SP38-2017, Buy 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

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

General Program Compliance: Reporting & Recordkeeping

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

31 Production records for breakfast and lunch provided did not contain all required sections: Specifically, production records used/left over section is not completed adequately.

Although meal counts are taken to help plan for meal preparation, there are typically zero leftovers recorded. Discussed ensuring that this is recorded accurately so it supports that SFA is planning enough food for all students. Parts of a Production Record Guidance can be found on ADE's website at http://www.azed.gov/hns/nslp/mealpat tern/. Production Record Overview Recorded Webinar & Webinar Slides can be found on ADE's website at http://www.azed.gov/hns/nslp/trainingp s/snparchivedwebinars/.

Please provide copies of completed breakfast and lunch production records for 5 consecutive days. Additionally, the certificate of completion of Production Record Overview must be provided.

32 Production records for breakfast listed the incorrect milk type and lunch did not specify the milk type offered.

Discussed required sections of items offered are correctly listed on the production records.

Please provide copies of completed breakfast and production records and ensuring that all lunch production records for 5 consecutive days with the correct milk type listed, as well as written assurance that all records will be maintained for 5 years.

33 Production records for breakfast did not specify the type of cereals offered daily.

Discussed required sections of production records and ensuring that all items offered are correctly listed on the production records.

Please provide copies of completed breakfast production records for 5 consecutive days with the correct cereal type listed, as well as written assurance that all records will be maintained for 5 years.

34 Production records for lunch did not list any of the salad bar items offered.

Discussed required sections of items offered are correctly listed on the production records. Discussed the importance of including the salad bar and proper quantities in the menu planning in order to meet meal pattern requirements.

Please provide copies of completed lunch production records and ensuring that all production records for 5 consecutive days with all of the salad bar items listed, as well as written assurance that all records will be maintained for 5 years.

General I	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 Summe	c 2020 if applicable.
	Other Federal Program Reviews: Fresh Fruit & Vegetable Program
Not applicable.	
	Other Federal Brown Professor Consist Maille Brown
	Other Federal Program Reviews: Special Milk Program
Not applicable.	
	Other Federal Program Reviews: At-Risk Afterschool Meals
Not applicable.	

Comments	/Recommend	ations:
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Congratulations on completing the Administrative Review! Thank you for your hard work and cooperation during this process. Please keep up the great work and continue to utilize ADE's resources and trainings.

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 \$68.52

No- NSLP Yes- NSLP \$214.77

Fiscal Action under \$600 will be disregarded.

Please submit corrective action response by March 13, 2020 to Lindsey Cler at lindsey.cler@azed.gov or 1535 W. Jefferson St, Bin #7, Phoenix.

Reviewer Signature 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

Kathy Hoffman, Superintendent of Public Instruction
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