

# Arizona Department of Education

# Health and Nutrition Services Division

Administrative Review Summary Report							
School Food Authority Name: Pinal County Juvenile Detention							
CTD: 21-10-22							
Site: HOPE School							
Contacts: Jill Broussard, Superintendent; Blanca M	lolina, Juvenile Detention Supervisor						
Review Date: September 27, 2019							
Review Period: August 2019							
Programs Reviewed: 🛛 🖾 National Sch	ool Lunch 🛛 🗹 School Breakfast	☑ Afterschool Snack					
🗌 Fresh Fruit & Veg	getable	□ At-Risk Afterschool Meals					
No. Review Observations & Findings	Technical Assistance Provided	Required Corrective Action					
Performance Sta	Performance Standard 1: Certification & Benefit Issuance- Critical Area						
No findings.							
	Standard 1: Meal Counting & Claiming- Cr	itical Area					
No findings.							
	ndard 2: Meal Components & Quantities-						
	Discussed how current system allowed	Please provide a written description of the					
not meet minimum amounts required by the		changes that have been made to ensure that					
meal pattern. Specifically, the minimum daily 2	that could be made to ensure it doesn't	meat /meat alternate quantities meet minimum					
oz. eq. requirement for meat/meat alternate	continue (i.e. accurate recipes and labels						
were not met for Aug 5, Aug 6, Aug 9. Inaccurate	•.	Additionally, the certificate of completion of Step					
crediting of taco meat recipe and insuffient		by Step Instruction: How to Plan a Lunch Menu					
crediting documentation of chicken patty and	reimbursable meals, as well as						
beef and bean burrito contributed to the finding.	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).						

2 Quantities observed during the review period did not meet minimum amounts required by the meal pattern. Specifically, the minimum daily 2 oz. eq. requirement for grain were not met for Aug 5 and Aug 9. Insufficient crediting documentation of beef and bean burrito contributed to the finding and poor menu planning of chicken patty and pasta.

Discussed how current system allowed that could be made to ensure it doesn't continue (i.e. accurate recipes and labels by the meal pattern. for crediting). 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).

3 Quantities observed during the review period did Discussed how current system allowed not meet minimum amounts required by the meal pattern. Specifically, the minimum weekly 14 oz. eq. requirement for meat/meat alternate were not met. Inaccurate crediting of taco meat recipe and insufficient crediting documentation of staff how to properly identify and count chicken patty and beef and bean burrito contributed to the finding.

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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).

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

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 *meat/meat alternate quantities meet minimum* 

Quantities observed during the review period did 4 not meet minimum amounts required by the meal pattern. Specifically, the minimum weekly 14 oz. eq. requirement for grain were not met. linsuffient crediting documentation of chicken patty and beef and bean burrito contributed to the finding.

Discussed how current system allowed that could be made to ensure it doesn't continue (i.e. accurate recipes and labels by the meal pattern. for crediting). 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).

5 Quantities observed during the review period did not meet minimum amounts required by the meal pattern. Specifically, the minimum daily 1 cup requirement for vegetable was not met on Aug 5.

Discussed how current system allowed continue (i.e. accurate recipes and labels required by the meal pattern. for crediting). 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).

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

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 quantities meet minimum amounts

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

No findings.

Meal Access & Reimbursement: Certification & Benefit Issuance

No findings.

Meal Access & Reimbursement: Verification

Meal Access & Reimbursement: Meal Counting & Claiming

No findings.

No findings.

Meal Pattern & Nutritional Quality: Offer Versus Serve

No findings.

Meal Pattern & Nutritional Quality: Meal Components & Quantities

**Resource Management** 

No findings.

No findings.

#### **General Program Compliance: Civil Rights** 6 Procedures for receiving and processing Discussed site-specific procedures for Please provide a written description of the complaints alleging discrimination within the receiving and processing complaints, as updated process and procedures for processing school meal programs do not meet requirements. well as identifying the outside agency to complaints alleging discrimination which meets requirements. Additionally, the certificate of Specifically, process does not include identify the which complaints are forwarded (i.e., outside agency to which complaints are ADE, Food & Nutrition Services completion of Step by Step Instruction: How to forwarded (i.e., ADE, Food & Nutrition Services Southwest Regional Office, FNS Office of File a Civil Rights Complaint must be submitted. Southwest Regional Office, FNS Office of Civil Civil Rights, or USDA Office of Civil Rights, or USDA Office of Civil Rights). Rights). 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/.

General Program Compliance: SFA On-Site Monitoring				
No findings.				
	General Program Compliance: Local Wellness Policy			
No findings.				
	General Program Compliance: Competitive Food Services			
No findings.				
	General Program Compliance: Professional Standards			
No findings.				
	General Program Compliance: Water			

No findings.

# General Program Compliance: Food Safety, Storage and Buy American

7	The following reviewed products indicated violations of the Buy American Provision in 7CFR 210.21(d) on-site at reviewed schools or at off- site storage facilities: Suncup apple juice. Additionally, documentation justifying a Buy American exception was not on file for this item.		
		FAQ can be found on ADE's website at	
		http://www.azed.gov/hns/sfp/	

# General Program Compliance: Reporting & Recordkeeping

8 Production records for lunch provided did not contain all required sections: Specifically, production records used/left over section is not completed adequately.	Discussed required sections of production records. Parts of a Production Record Guidance can be found on ADE's website at http://www.azed.gov/hns/nslp/mealpatt ern/. 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 lunch production records for 5 consecutive days, as well as written assurance that all records will be maintained for 5 years. Additionally, the certificate of completion of Production Record Overview must be provided.

9 Although advertising literature was provided for beef and bean burrito and breaded chicken patty, required documentation (CN label or PFS) was not provided to reviewer.

Discussed when processed products are the meal pattern requirement, the product's contributions must be determined. CN Labels and/or Product Formulation Statements provide valuable crediting information; and only these will be accepted as proper crediting documentation. Guidance on 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/trainingp s/snparchivedwebinars/.

Discussed record keeping requirements

Please provide a CN label and/or Product used in Child Nutrition Programs to meet Formulation Statement for the beef and bean burrito and breaded chicken patty. If unable to provide a CN label or PFS, please provide written assurance that the product will no longer be offered/served to students. Additionally, please provide written assurance that a product will not be credited towards the meal pattern without proper crediting documentation. Additionally, the Product Formulation Statements and CN certificate of completion of CN Labels and Product Formulation Statements must be provided.

- 10 Records documenting meal components and quantities were not kept on file for the minimum and timeframe of 5 years. required 5 years. Specifically, menus and production records accurately reflecting NSLP meals served to students is not being maintained. For the week of review, Reviewer was provided two different menus and two different sets of production records.
- 11 Production record crediting and recipe crediting are inconsistent. Specifically, production record credits rice as a vegetable and recipe credits as a grain.

Discussed how to credit meal components and ensuring consistency with recipes, labels, and production records. Referred to the meal pattern webpage http://www.azed.gov/hns/nslp/mealpatt ern/.

Meal contribution crediting is not accurate for all Discussed updating recipes to reflect recipes. Specifically, Taco meat credits as 1.75 oz. current products being used. eq meat/meat alternate, not 2 oz. eq meat/meat alternate.

met.

Please provide an updated recipe for Taco meat.

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

Please provide an updated recipe and production

record with consistent crediting of rice.

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### 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! Pinal County Juvenile Detention has completed the Administrative Review for the 2019-2020 school year. Thank you for your hospitality during the review process.

Congratulations! Based on your menu documentation provided for the week of review, you are serving 100% whole grain-rich items! If this extends to your entire menu, please take a moment to sign ADE's Whole Grain Pledge at https://www.surveymonkey.com/r/WholeGrainRichPledge and be recognized for providing 100% whole grain-rich items. ADE appreciates your efforts in continuing to provide quality meals to Arizona students. Thank you!

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?

**Reviewer Signature** 

☑ No- SBP
☑ Yes- SBP
\$0.00
☑ No- NSLP
☑ Yes- NSLP
\$0.00

Fiscal Action under \$600 will be disregarded.

Please submit corrective action response by July 22, 2020 to Sandy.Fitzner@azed.gov.

6/30/2020

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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