

# **Arizona Department of Education Health and Nutrition Services Division**

	Administrative Review Summary Report					
Scl	hool Food Authority Name: Sage Academy,	Inc.				
СТ	D: 07-86-88					
Site	e(s): Sage Academy					
Со	ntacts: Lenny Letcher, Executive Director &	Lynnette Letcher, Administrator				
	Review Date: January 20, 2022					
	Review Period: December 2021					
	Programs Reviewed:	ol Lunch	☐ Afterschool Snack			
	☐ Fresh Fruit & Vege	table   Special Milk	☐ At-Risk Afterschool Meals			
No	. Review Observations & Findings	Technical Assistance Provided	Required Corrective Action			
		ard 1: Certification & Benefit Issuance	e - Critical Area			
	Not Applicable					
		ındard 1: Meal Counting & Claiming -	Critical Area			
	No Findings.					
	Performance Stand	lard 2: Meal Components & Quantities				
1	Fluid milk was not available in at least two	Discussed variety requirement and	Please provide one week of breakfast			
	varieties at breakfast in the K-2 classrooms.	feasible options for compliance.	production records that demonstrate that fluid			
	Specifically, only one type of milk was available		milk was available in at least two varieties.			
	or students to choose from.	unflavored, fat-free flavored and 1% unflavored. Please note that repeated	Additionally, please provide steps that will be taken to ensure 2 varieties of fluid milk will be			
		violations involving milk requirements	available at breakfast in all classrooms.			
		may result in fiscal action and/or	available at breaklast iii ali classioonis.			
		termination of performance-based				
		reimbursement (extra 7 cents).				
		: Dietary Specifications & Nutrient An	alysis - Critical Area			
	Not Applicable					
	Maal Access 9	Reimbursement: Certification & Benef	#4 laaaa			
	Not Applicable	Reimbursement: Certification & Benef	it issuance			
	Not Applicable					
	Moal	Access & Reimbursement: Verification	n			
	Not Applicable	Access & Itempulsement. Vermoation				

#### Meal Access & Reimbursement: Meal Counting & Claiming Meals counted for reimbursement during Discussed potential procedures and Please provide a written description of breakfast in one downstairs classroom were not further training that will be procedures that have been implemented to served through an adequate point of service. implemented, as well as who would be ensure that meals served during meal times Teacher counted total meals after all students responsible. are counted through an adequate point of were served. service. 3 On the day of review an adult was provided Discussed how the current system The adult meal was removed from the lunch free of charge and was counted as a allowed for this occurrence to happen reimbursable meal count during the review. reimbursable meal. The SFA corrected this onand ways to rectify it in the future Please provide a written description of site, and therefore it did not contribute to fiscal (training, staff memo, a talking point in changes that have been implemented to action calculations. staff meeting, signage at point of ensure non-program adult meals are service, etc.). recorded separately and written communication notifying staff of adult meal prices, OR provide the written communication notifying staff that non-program adult meals are not being provided by the school food service Meal Pattern & Nutritional Quality: Offer Versus Serve No Findings. Meal Pattern & Nutritional Quality: Meal Components & Quantities No Findings **Resource Management** No Findings General Program Compliance: Civil Rights Discussed schools operating SSO The public media release provided to local Please provide a copy of updated public media, the unemployment office and local must provide public notification media release template which demonstrates employers considering large layoffs did not regarding the availability of school compliance. Additionally, please provide the contain all required sections. Specifically, the meals and the eligibility criteria at or steps that will be taken to ensure the table for Federal Income Eligibility Guidelines near the beginning of the school year. public/media release will contain all required were missing from the public media release. For SY 2021-2022, schools sections prior to being provided to all local participating in SSO should notify media, the unemployment office and local households that meals will be offered employers considering large layoffs. free through SSO. Referred to HNS 17-2021 & SP 15-2021 (Q10). Additionally, referred to the template release that can be found on ADE's website at https://www.azed.gov/hns/nslp/forms under the Outreach tab. **General Program Compliance: SFA On-Site Monitoring** No Findings **General Program Compliance: Local Wellness Policy**

5 There is not a designated Local Wellness Policy (LWP) oversight official.

Discussed LWP requirements. The Local Wellness Policy Final Rule: Guidance and Tools From ADE Webinar can be found on ADE's website at https://www.azed.gov/hns/nslp/training

under the Online Training Tab.

Please provide a written plan for how the missing element of the LWP will be included. The plan should include draft language of the element to be added, who will be involved in updating the LWP and the date the update is expected to be completed. Additionally, provide written assurance that the LWP will be specific to your institution.

6 The Local Wellness Policy (LWP) did not contain goals for other school-based activities. Discussed developing a LWP with goals for other school-based activities. Discussed other school-based activity ideas which included the HealthierUS School Challenge, offering staff wellness training to inspire them to serve as role models, sponsoring health fairs and incorporating school gardens and/or the Farm to School Program. The Local Wellness Policy Final Rule: Guidance and Tools From ADE Webinar can be found on ADE's website at

https://www.azed.gov/hns/nslp/training under the Online Training Tab.

Please provide a written plan for how the missing elements of the LWP will be included. The plan should include draft language of the element(s) to be added, who will be involved in updating the LWP and the date the update is expected to be completed. Additionally, provide written assurance that the LWP will be specific to your institution.

7 The required stakeholders are not being permitted to be involved in the review and update of the Local Wellness Policy (LWP). Specifically, community members are not permitted in the review and update of the LWP.

Discussed LEAs must permit participation by the general public and school community (including parents, 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://www.theicn.org/cnss/communityconnection/assembling-the-team/. The Local Wellness Policy Final Rule:

Guidance and Tools From ADE Webinar can be found on ADE's

website at

None required at this time.

8 Potential stakeholders are not made aware of their ability to participate in the development, review, update and implementation of the Local participate. [Newspapers, social media, Wellness Policy (LWP). Policy should state how radio] The Local Wellness Policy Final stakeholders will be informed.

Discussed feasible means of notifying potential stakeholders of their ability to Rule: Guidance and Tools From ADE Webinar can be found on ADE's website at https://www.azed.gov/hns/nslp/training

https://www.azed.gov/hns/nslp/training under the Online Training Tab.

None required at this time.

**General Program Compliance: Competitive Food Services** 

under the Online Training Tab.

No Findings

**General Program Compliance: Professional Standards** 

## **General Program Compliance: Water**

No Findings

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

9 Temperatures are not consistently taken using thermometers located inside of storage areas. Specifically, a thermometer was not located inside of the refrigerators in the kitchen space and the SFA was using the external thermometer to check temperatures.

Discussed taking temperatures from inside of the storage areas for a more School Food Safety Guidance found on ADE's website at https://www.azed.gov/hns/nslp/forms under the Food/Health Safety tab. Additionally, discussed Food Safety Online Courses can be found on ICN's website at https://theicn.org/icnresources-a-z/food-safety/.

Please provide photos or invoices of internal thermometers purchased and placed in the accurate reading. Referred to Arizona's refrigerators temperatures will be taken. Additionally, please provide a written standard operating procedure that refrigerator temperatures will be taken utilizing thermometers located inside of the refrigerators.

### General Program Compliance: Reporting & Recordkeeping

10 Production record crediting and recipe crediting Discussed how to credit meal are inconsistent. Production record and recipe at lunch service spaghetti w/ meat sauce were not accurate. The meat sauce and cheese credits as 3.75oz eq and the SFA production record and recipe indicates 3oz eq.

with recipes, labels, and production records. Crediting resources can be found on ADE's website at https://www.azed.gov/hns/nslp/forms under the Menu Planning tab.

Please provide updated recipes and components and ensuring consistency production records with consistent crediting.

# 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 2022 if applicable. Other Federal Program Reviews: Fresh Fruit & Vegetable Program Not Applicable Other Federal Program Reviews: Special Milk Program Not Applicable

Not Applicable

Other Federal Program Reviews: At-Risk Afterschool Meals

Comments/Recommendation	ions:	lati	nend	mm	eco	/R	nts	omme	C.
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Congratulations! Sage Academy, Inc. has completed the Administrative Review for the 2021-2022 school year. Thank you for your hospitality, organization, and sense of urgency during the review process. Your team works marvelously together in order to do an outstanding job implementing the National School Lunch and School Breakfast Programs. It is evident that you are working hard to ensure your students are fed healthy, delicious meals in a supportive environment.

To stay on track with NSLP requirements, check out the NSLP at a Glance Calendar & Monthly Checklist on our website at https://www.azed.gov/hns/nslp/forms under the Calendars and Checklists tab.

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

Fiscal Acti	on Assessed?				
	✓ No- SBP	☐ Yes- SBP	\$0		
	☑ No- NSLP	☐ Yes- NSLP	\$0		
Fiscal Acti	on under \$600 w	ill be disregarde	d.		
Please submit corrective action response by <b>March 4, 2022</b> to Danielle Kirksey at Danielle.Kirksey@azed.gov					
Orginally S	Signed	2/7/2022			
Reviewer	Signature	Date	_		

If you disagree with any finding that affects the claim for reimbursement, you may appeal the decision by following the School Food Authority Appeal Procedure for the Administrative Review found on the National School Lunch Program Administrative Review tab on the ADE website.

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This institution is an equal opportunity provider