

Health and Nutrition Services Division

Administrative Review Summary Report

Sch	nool Food Authority Name: Kingman Unific	ed School District	
СТІ	D: 08-02-20		
Site	es: Black Mountain Elementary School, Kir	ngman Middle School, and Lee Williams Hi	gh School
	•		
Cor	ntacts:		
	Review Date: December 13-15, 2022		
	Review Period: November		
	Programs Reviewed: National So	chool Lunch	☐ Afterschool Snack
	☐ Fresh Fruit & V	egetable	☑ At-Risk Afterschool Meals
No.	Review Observations & Findings	Technical Assistance Provided	Required Corrective Action
	Performance Star	ndard 1: Certification and Benefit Issuance -	- Critical Area
	No findings.		
	Review Period: November Programs Reviewed: National School Lunch School Breakfast Attended School Lunch Programs Reviewed: Review Performance Standard 1: Gertification and Benefit Issuance - Critical Area No findings. Performance Standard 1: Meal Counting and Claiming - Critical Area No findings. Performance Standard 1: Meal Counting and Claiming - Critical Area Performance Standard 1: Meal Counting and Claiming - Critical Area No findings. Performance Standard 2: Meal Components & Quantities - Critical Area Performance Standard 2: Meal Components & Quantities - Critical Area Performance Standard 2: Meal Components & Quantities - Critical Area Performance Standard 2: Meal Components & Quantities - Critical Area Please provide a written description of changes that have been implemented to monitoring of components throughout meal service). Please note that repeated violations throughout all meal services. Inficial action and/or termination of performance-based reimbursement (extra 8 cents). The following vegetable subgroups were not offered during the review period at Black Mountain Elementary School: Starchy and Legumes. Additionally, this was deemed a systemic error and occurred an additional week during the review period. This was determined to be a repeat finding from previous cycle and contributed toward fiscal action calculations. Please provide one week of lunch production records for Black Mountain Elementary School: Starchy and Legumes. Additionally, this was deemed a systemic error and occurred an additional week during the review period. This was determined to be a repeat finding from previous cycle and contributed toward fiscal action calculations. Please provide one week of lunch production records for Black Mountain Elementary School which demonstrate found on ADE's website at https://www.azed.og/wins/nsip/froms under the Menu Planning accordion. The Step-by-sep and contributed toward fiscal action and/or termination of performance-based reimbursered that the vegetable subgroup require		
		5	
	•		
	Performance St	andard 2: Meal Components & Quantities –	Critical Area
1	varieties at breakfast on the day of review at Black Mountain Elementary School. Specifically, one of the two available milk varieties ran out mid-service and was not replenished. This was not a repeat finding from previous cycle and did not contribute	options for compliance (e.g., increased monitoring of components throughout meal service). Please note that repeated violations involving milk requirements may result in fiscal action and/or termination of performance-based reimbursement (extra 8	changes that have been implemented to ensure two milk varieties are available
2	offered during the review period at Black Mountain Elementary School: Starchy and Legumes. Additionally, this was deemed a systemic error and occurred an additional week during the review period. This was determined to be a repeat finding from previous cycle and contributed toward fiscal	for the age/grade groups served. The Vegetable Subgroup Quick Guide can be found on ADE's website at https://www.azed.gov/hns/nslp/forms under the Menu Planning accordion. The Step-by-Step Instruction: How to Plan a Lunch Menu can be found on ADE's website at https://www.azed.gov/hns/nslp/training under the Online Training Library accordion. Please note that repeated violations involving vegetable subgroups may result in fiscal	production records for Black Mountain Elementary School which demonstrate compliance with the vegetable subgroups. Additionally, please provide written assurance that moving forward, all menus will be planned to meet the vegetable

3 Quantities observed during the review period Discussed how current system allowed for did not meet minimum amounts required by the meal pattern at Black Mountain quantities were insufficient at lunch; 4.75 oz eq grain was provided when 6.5 oz eq grain is required. Additionally, this was deemed a systemic error and occurred an additional week during the review period. This was determined to be a repeat finding from previous cycle and contributed toward fiscal action calculations.

this to happen and potential changes that could be made to ensure it doesn't continue Elementary School. Specifically, weekly grain (e.g., changes in serving sizes, recipes, etc.). minimum amounts required by the meal Meal pattern requirements for the National School Lunch Program can be found on ADE's website at http://www.azed.gov/hns/nslp under the Meal be submitted. Pattern accordion. 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/training under the Online Training Library accordion. Please note that repeated violations involving food quantities may result in fiscal action and/or termination of performance-based reimbursement (extra 8 cents).

Please provide a written description of the changes that have been made to ensure that weekly grain quantities at lunch meet pattern for grades K-8. Additionally, the certificate of completion of Step-by-Step Instruction: How to Plan a Lunch Menu must

The following vegetable subgroups were not Discussed vegetable subgroup requirements Please provide one week of lunch offered during the review period at Kingman Middle School: Starchy and Legumes. This was determined to be a repeat finding from previous cycle and contributed toward fiscal action calculations.

for the age/grade groups served. vegetable Subgroup Quick Guide can be found on ADE's website at https://www.azed.gov/hns/nslp/forms under the Menu Planning accordion. The Step-by-Step Instruction: How to Plan a Lunch Menu can be found on ADE's website at https://www.azed.gov/hns/nslp/training under the Online Training Library accordion. Please note that repeated violations involving vegetable subgroups may result in fiscal action and/or termination of performancebased reimbursement (extra 8 cents).

production records for Kingman Middle School 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.

5 Quantities observed during the review period Discussed how current system allowed for did not meet minimum amounts required by the meal pattern at Kingman Middle School. Specifically, weekly grain quantities were insufficient at lunch; 4.75 oz eg grain was provided when 7.0 oz eq grain is required. Additionally, this was deemed a systemic error and occurred an additional week during http://www.azed.gov/hns/nslp under the Meal be submitted. the review period. This was determined to be Pattern accordion. The Step-by-Step a repeat finding from previous cycle and contributed toward fiscal action calculations.

this to happen and potential changes that could be made to ensure it doesn't continue (e.g., changes in serving sizes, recipes, etc.). minimum amounts required by the meal Meal pattern requirements for the National School Lunch Program can be found on ADE's website at Instruction: How to Plan a Lunch Menu can be found on ADE's website at http://www.azed.gov/hns/nslp/training under the Online Training Library accordion. Please note that repeated violations involving food quantities may result in fiscal action and/or termination of performance-based reimbursement (extra 8 cents).

Please provide a written description of the changes that have been made to ensure that weekly grain quantities at lunch meet pattern for grades 6-8. Additionally, the certificate of completion of Step-by-Step Instruction: How to Plan a Lunch Menu must

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

	Meal Access & Reimbursement: Certification	and Benefit Issuance							
	No findings.								
	Meal Access & Reimbursement: \	erification							
	No findings.								
	· ·								
	Meal Access & Reimbursement: Meal Cou	ting and Claiming							
	No findings.								
	Meal Pattern & Nutritional Quality: Off	Meal Pattern & Nutritional Quality: Offer Versus Serve							
	No findings.								
	Meal Pattern & Nutritional Quality: Meal Comp	onents and Quantities							
	No findings.								
	Resource Management								
	No findings.								
	No findings. Procurement								
	No mange.								
	General Program Compliance: C								
6	•	· / - · · · · · · · · · · · · · · · · · · ·							
	on program materials is not the most current statement on ADE's website at USDA statement. Specifically, the https://www.azed.gov/hns/civilrig	USDA nondiscriminatio ts and provided during the rev.							
	nondiscrimination statement on the public whether long or short statement	,							
	release was not the most current, complete most appropriate.								
	statement.								
		O''							
General Program Compliance: SFA On-Site Monitoring No findings.									
	No mangs.								
General Program Compliance: Local Wellness Policy									
No findings.									
	General Program Compliance: Competit	vo Food Sarvices							
	No findings.	AG I OOM SELVICES							

General Program Compliance: Professional Standards

The School Nutrition Program Directors hired Discussed requirement and feasibility for after July 1, 2015 did not complete the required 8 hours of food safety training within within current school year. Food Safety 30 days of being hired or within 5 years prior Online Training Library can be found on to hire date.

attending an available certification training ICN's website at https://theicn.org/icnresources-a-z/food-safety/.

The FSMC director completed 8 hours of food safety training on 09/2021. Please provide the expected date that 8 hours of food safety training will be completed by the SFA School Nutrition Program Director.

General Program Compliance: Water

No findings.

General Program Compliance: Food Safety, Storage and Buy American

- 8 A copy of the written food safety plan was to employees for use during meal preparation or meal service at Kingman Middle School or Lee Williams High School.
- Discussed that this should be easily a written food safety plan was not accessible service site and that staff should be aware of made available at each site. its existence.

Please provide written assurance that a not made available at each site. Specifically, available at each food preparation and food copy of the written food safety plan has been

- 9 The most recent food safety inspection report was not posted in a prominent location report and feasible places for posting. and was not visible to all program participants. Specifically, the most recent food safety inspection report was posted inside the kitchen where participants could not view it at Lee Williams High School.
- 10 The following reviewed products indicated violations of the Buy American Provision in 7CFR 210.21(d) on-site at reviewed schools: broccoli (product of Mexico) and strawberries American Webinar and FAQ. Funds used (product of Chile). Documentation justifying a from the non-profit food service account Buy American exception was not on file for these items.

Discussed making copies of most recent

Discussed the Buy American provision requirements and procedures to ensure compliance. Referred to SP38-2017, Buy 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 https://www.azed.gov/hns/nslp/forms under the Operational accordion. Buy American

on ADE's website at https://www.azed.gov/hns/nslp/training under the Online Training Library accordion.

Recorded Webinar and FAQ can be found

The food safety inspection report was moved to the cafeteria door visible to participants at the end of the meal service line during the on-site review at Lee Williams High School. No further corrective action is required.

Please provide a written description of the changes that have been made to procurement and/or recordkeeping procedures to ensure that the requirements of the Buy American Provision are met for all non-domestic products accepted in deliveries.

General Program Compliance: Reporting and Recordkeeping

11 Production record crediting is inaccurate. Specifically, goldfish served at lunch throughout the review period at Black Mountain Elementary School and Kingman Middle School credited as 1.0 oz eq grain; however, the production record indicated it contained 1.75 oz eg grain.

Discussed how to credit meal components and ensuring consistency 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 accordion.

Please provide a production record that reflects the correct crediting information for goldfish. Additionally, please provide a written description of changes made to ensure crediting is correctly reflected on recipes and production records.

12 Production record crediting is inaccurate. Specifically, the BBQ Chicken Sandwich served at lunch on November 14, 2022 at Kingman Middle School credited as 2.25 oz eg meat/meat alternate; however, the production record indicated it contained 2.0 oz eg meat/meat alternate. This was attributed to the recipe indicating a product different than what was actually purchased and used.

Discussed how to credit meal components and ensuring consistency 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 accordion.

Please provide a production record that reflects the correct crediting information for BBQ Chicken Sandwich. Additionally, please provide a written description of changes made to ensure recipes will reflect actual products purchased and used as well as a written description of changes made to ensure crediting is correctly recorded on recipes and production records.

13 Production record crediting is inaccurate. Specifically, the Ham & American Cheese Sandwich served at lunch on November 14, 2022 and November 16, 2022 at Kingman Middle School credited as 1.75 oz eq meat/meat alternate; however, the production record indicated it contained 2.0 oz eq meat/meat alternate. This was attributed to the recipe indicating a product different than what was actually purchased and used.

Discussed how to credit meal components and ensuring consistency 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 accordion.

Please provide an updated production record that reflects the correct crediting information for Ham & American Cheese Sandwich. Additionally, please provide a written description of changes made to ensure recipes will reflect actual products purchased and used as well as a written description of changes made to ensure crediting is correctly recorded on recipes and production records.

14 Production record crediting is inaccurate. Specifically, the Hot Smokey Ham & Cheese Sandwich served at lunch on November 15, 2022 and November 17, 2022 at Kingman Middle School credited as 1.75 oz eq meat/meat alternate; however, the production record indicated it contained 2.0 oz eg meat/meat alternate. This was attributed to the recipe indicating a product different than what was actually purchased and used.

Discussed how to credit meal components and ensuring consistency 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 accordion.

Please provide a production record that reflects the correct crediting information for Hot Smokey Ham & Cheese Sandwich. Additionally, please provide a written description of changes made to ensure recipes will reflect actual products purchased and used as well as a written description of changes made to ensure crediting is correctly recorded on recipes and production records.

15 Production record crediting is inaccurate. Specifically, the Classic Cheeseburger in Bun served at lunch on November 14, 2022 at Lee Williams High School credited as 2.75 oz eq meat/meat alternate; however, the production record indicated it contained 2.5 oz eq meat/meat alternate. This was attributed to the recipe indicating a product different than what was actually purchased and used.

Discussed how to credit meal components and ensuring consistency 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 accordion.

Please provide a production record that reflects the correct crediting information for Classic Cheeseburger in Bun. Additionally, please provide a written description of changes made to ensure recipes will reflect actual products purchased and used as well as a written description of changes made to ensure crediting is correctly recorded on recipes and production records.

16 The Free and Reduced-Price Policy Statement provided by the SFA does not reflect current practices and procedures observed on-site. Specifically, the name of the LEA official designated to make eligibility determinations was not a current employee.

website at website at https://www.azed.gov/hns/nslp/forms under the Organizational accordion.

Referred them to FRPPS template on ADE's Please provide an updated and signed Free and Reduced-Price Policy Statement. Additionally, please provide written assurance that moving forward, the Free and Reduced Price-Policy Statement will reflect current practices.

General Program Compliance: School Breakfast Program and 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 2023 if applicable.

Other Federal Program Reviews: Fresh Fruit and Vegetable Program

Not applicable.

Other Federal Program Reviews: Special Milk Program

Not applicable.

Other Federal Program Reviews: At-Risk Afterschool Meals

17 Production records do not support that the At-Discussed the meal pattern requirements of Risk Afterschool Meals served meet meal pattern requirements during supper at Black Mountain Elementary School. Specifically, the following vegetable subgroup was not served at supper during the review period: legumes. This contributed to fiscal action calculations.

At-Risk Afterschool Meals. The meal pattern chart can be found on ADE's website at https://www.azed.gov/hns/afterschool under the Meal Pattern accordion. Step-by-Step Instruction: How to Plan a Supper Menu Using the NSLP Meal Pattern can be found on ADE's website at https://www.azed.gov/hns/afterschool/trainin gforSFAs under the How-To Guides accordion.

Please provide copies of completed At-Risk Afterschool Meals production records for 5 consecutive days showing compliance with vegetable subgroup requirements. Additionally, please provide written assurance that the At-Risk Afterschool Meals meal pattern will be adhered to at all times. Additionally, the certificate of completion for Step-by-Step Instruction: How to Plan a Supper Menu Using the NSLP Meal Pattern must be provided.

18 Production records do not support that the At-Discussed the meal pattern requirements of Risk Afterschool Meals served meet meal pattern requirements during supper at Black Mountain Elementary School. Specifically, insufficient daily vegetable quantities were served at supper on November 15, 2022; 1/2 Instruction: How to Plan a Supper Menu cup vegetable was provided when 3/4 cup vegetable is required.

At-Risk Afterschool Meals. The meal pattern chart can be found on ADE's website at https://www.azed.gov/hns/afterschool under the Meal Pattern accordion. Step-by-Step Using the NSLP Meal Pattern can be found on ADE's website at https://www.azed.gov/hns/afterschool/trainin gforSFAs under the How-To Guides accordion.

Please provide copies of completed At-Risk Afterschool Meals production records for 5 consecutive days showing compliance with daily vegetable quantities requirements. Additionally, please provide written assurance that the At-Risk Afterschool Meals meal pattern will be adhered to at all times.

Comments/Recommendations:

Congratulations! Kingman Unified School District has completed the Administrative Review for the 2022-2023 school year. Thank you for your hospitality, organization, and sense of urgency during the review process. It is evident that you are working hard to ensure your students are fed high-quality, delicious meals in a supportive environment. However, it is recommended that the SFA increases oversight measures in regards to the meal pattern to ensure minimum requirements are being met.

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 Action	Assessed?			
✓	No- SBP	☐ Yes- SBP	\$0	
] No- NSLP	✓ Yes- NSLP	\$17,613.59	
Fiscal Action	under \$600 v	vill be disregar	ded.	
Please subm	it corrective a	ction response	e by February 3, 2023 to Kariann Sadlon at <u>Kariann.Sadlon@azed.gov</u> .	
Reviewer Sig	nature	Date	Program Director 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 under the Reviews Conducted by the State Agency accordion on ADE's National School Lunch and School Breakfast Program webpage.

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