

Health and Nutrition Services Division

Administrative Review Summary Report

Sch	ool Food Authority Name: EAGLE College	Prep Mesa, LL0	C.					
CTE	D: 07-82-23							
Site	: EAGLE College Preparatory School- Me	sa						
Con	ntacts: Andrew Hennings, Regional Director	and Omar Tab	b, Principal					
	Review Date: November 29, 2022							
	Review Period: October 2022							
	Programs Reviewed: National S	chool Lunch	✓ School Breakfast	Afterschool Snack				
	Fresh Fruit & V	egetable	Special Milk	At-Risk Afterschool Meals				
No.	Review Observations & Findings	Technical A	ssistance Provided	Required Corrective Action				
	Performance Standard 1: Certification and Benefit Issuance – Critical Area							
	No findings.							
	Performance Sta	ndard 1: Meal Co	ounting and Claiming -	Critical Area				
	No findings.							
	Performance Standard	dard 2: Meal Cor	nponents & Quantities	- Critical Area				
1	Quantities observed on the day of review did	Discussed how	current system allowed	Please provide a written description of the				
	not meet minimum amounts required by the	• • •	en and potential	changes that have been made to ensure that				
	meal pattern. Specifically, insufficient daily fruit	changes that co	ould be made to ensure	daily fruit quantities at breakfast meet				
	quantities were observed at breakfast; only 3/4		nue (e.g., changes in	minimum amounts required by the meal				
	cup fruit was served at breakfast when 1 cup	serving utensils	nue (e.g., changes in s, recipes, etc.).	minimum amounts required by the meal pattern. Additionally, the certificate of				
		serving utensils	nue (e.g., changes in s, recipes, etc.). cafeteria staff how to	minimum amounts required by the meal				

toward fiscal action calculations.

reimbursable meals, as well as procedures if a student does not select a reimbursable meal. Meal pattern requirements for the National School Breakfast Program can be found on ADE's website at http://www.azed.gov/hns/nslp under

the Meal Pattern accordion. The Stepby-Step Instruction: How to Plan a Step-by-Step Instruction: How to Plan a Breakfast 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).

2 Quantities observed during the review period did not meet minimum amounts required by the meal pattern. Specifically, insufficient daily vegetable quantities were observed at lunch on October 14, 2022; only 1/2 cup vegetable was provided when 3/4 cup of vegetable is required. This was not a repeat finding from the previous cycle and did not contribute toward fiscal action calculations.

for this to happen and potential changes that could be made to ensure it doesn't continue (e.g., changes in serving utensils, recipes, etc.). 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 Breakfast Program can be found on ADE's website at http://www.azed.gov/hns/nslp under

the Meal Pattern accordion. The Stepby-Step Instruction: How to Plan a Step-by-Step Instruction: How to Plan a Breakfast Menu can be found on ADE's website at

http://www.azed.gov/hns/nslp/training under the Online Training Library accordion. The Using Appropriate Serving Utensils Recorded Webinar & Webinar Slides 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).

Discussed how current system allowed Please provide a written description of the changes that have been made to ensure that daily vegetable quantities at lunch meet minimum amounts required by the meal pattern. Additionally, the certificate of completion of Step-by-Step Instruction: How to Plan a Lunch Menu must be submitted.

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

No findings.

Meal Access & Reimbursement: Certification and Benefit Issuance

No findings.

Meal Access & Reimbursement: Verification

An individual separate from the application approval process has not been designated as the hearing official. Specifically, the hearing official and confirming official are the same individual.

Discussed school official who could be designated. Referred to Hearing Procedure section in USDA's Eligibility Manual for School Meals found on ADE's website at

https://www.azed.gov/hns/nslp under the Guidance Manuals accordion.

Please provide the name and title of the individual designated as the hearing official and the individual designated as the confirming official.

Meal Access & Reimbursement: Meal Counting and Claiming

No findings.

Meal Pattern & Nutritional Quality: Meal Components and Quantities

No findings.

Resource Management

No findings.

	Procurement						
	No findings.						
General Program Compliance: Civil Rights							
4	The USDA nondiscrimination statement was not printed on appropriate program materials. Specifically, the summer outreach flyer did not include the USDA nondiscrimination statement.	Discussed where to find nondiscrimination statement on ADE's website at https://www.azed.gov/hns/civilrights and whether long or short statement would be most appropriate.	Updated program material with the correct nondiscrimination statement was provided while on site. Additionally, please provide written assurance that all program materials have been updated with the proper language.				
	General Pr	ogram Compliance: SFA On-Site Mon	itoring				
	Not applicable.						
	Gonoral P	rogram Compliance: Local Wellness F	Policy				
_	No findings.	rogram Comphance. Local Weilless P	roncy				
	General Pro	gram Compliance: Competitive Food S	Services				
	No findings.						
	General Pr	ogram Compliance: Professional Star	idards				
	No findings.						
	G	eneral Program Compliance: Water					
	No findings.	eneral Program Compliance: Water					
		eneral Program Compliance: Water					
	No findings. General Program C	Compliance: Food Safety, Storage and					
5	No findings.		Buy American Please provide a written description of how you will ensure that two food safety inspections from the local health department will be obtained each school year.				

7 Production record crediting is inaccurate. Specifically, Biscuit & Gravy served at breakfast components and ensuring consistency on October 12, 2022 credited as 1 oz eg Grain and 0 oz eq meat/meat alternate; however, the production record indicated that it contained 2 oz eq Grain and 1 oz eq meat/meat alternate.

Discussed how to credit meal 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 biscuit and gravy Additionally, please provide a written description of changes made to ensure crediting is correctly reflected on recipes and production records.

8 Production record crediting is inaccurate. Specifically, graham cracker served at breakfast components and ensuring consistency on October 14, 2022, credited as 0.75 oz eq Grain per one serving (1 package); however, the production record indicated it contained 2 oz found on ADE's website at eq Grain per 2 full squares (two serving).

Discussed how to credit meal with recipes, labels, and production records. Crediting resources can be https://www.azed.gov/hns/nslp/forms under the Menu Planning accordion.

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

9 Production record crediting is inaccurate. Specifically, Go-Gurt served at breakfast on October 14, 2022, credited as 0.5 oz eq meat/meat alternate; however, the production record indicated it contained 2 oz eq meat/meat found on ADE's website at alternate.

Discussed how to credit meal components and ensuring consistency with recipes, labels, and production records. Crediting resources can be https://www.azed.gov/hns/nslp/forms under the Menu Planning accordion.

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

10 Production record crediting is inaccurate. Specifically, salad served at lunch on October 14, 2022, credit as 1/4 cup vegetable; however, the production record indicated it credited as 1/2 cup vegetable.

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 salad. Additionally, please provide a written description of changes made to ensure crediting is correctly reflected on recipes and production records.

11 Production record crediting is inaccurate. Specifically, Pasta Salad served at lunch on October 14, 2022, credited as 1/8 cup vegetable; however, the production record indicated it did not credit under the vegetable component.

Discussed required sections of production records. Production Record Templates can be found on ADE's website at https://www.azed.gov/hns/nslp/forms under the Menu Planning accordion. The Production Record Overview Recorded Webinar & Webinar Slides can be found on ADE's website at https://www.azed.gov/hns/nslp/training under the Online Training Library accordion.

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

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.

	her Federal Program Reviews: Special Milk Program			
Not applicable.				
	r Federal Program Reviews: At-Risk Afterschool Meals			
Not applicable.				
Comments/Recommendations:				
	ep Mesa, LLC. has completed the Administrative Review for School Year 2022-2023			
	g the review process. I enjoyed learning about your program and the witnessing the			
healthy school meals you provide t	o your students!			
To stay on track with NSLP requ	irements, check out the NSLP at a Glance Calendar & Monthly Checklist on ou			
	ns/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/train	<u>ning</u> .			
Fiscal Action Assessed?				
✓ No- SBP Yes-	SBP \$0			
	NSLP \$0			
Fiscal Action under \$600 will be dis	7.			
1 local 7 totion ander 4000 will be die	nogardod.			
Please submit corrective action res	sponse by January 20, 2023 to Amy Dixon Banire at Amy.DixonBanire@azed.gov.			
riease subiliit corrective action res	polise by January 20, 2023 to Arriy Dixon Barille at Arriy.DixonBarille@azeu.gov.			
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 under the Reviews Conducted by the State Agency accordion on ADE's National School Lunch and School Breakfast Program webpage.

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