

Health and Nutrition Services Division

Administrative Review Summary Report

School Food Authority Name: Aguila Elementary District	
CTD: 07-03-63	
Site: Aguila Elementary School	

Contacts: Andre Wannemacher, Superintendent and Jamie Rivas, Cafeteria Manager				
Review Date: October 25, 2023				
Review Period: September 2023				
Programs Reviewed:	✓ National Scl	nool Lunch	✓ School Breakfast	Afterschool Snack
	Fresh Fruit & Ve	getable	Special Milk	At-Risk Afterschool Meals
No. Review Observation	s & Findings	Technical	Assistance Provided	Required Corrective Action
Performance Standard 1: Certification and Benefit Issuance – Critical Area				
No Findings				

No Findings.

Performance Standard 1: Meal Counting and Claiming – Critical Area

No Findings.

Performance Standard 2: Meal Components & Quantities – Critical Area

Quantities observed during the review period 1 did not meet minimum amounts required by the meal pattern. Specifically, daily vegetable quantities at lunch were low on September 12th, it doesn't continue (e.g., changes in 13th, and 15th, 2023. Only 1/2 cup was served on September 12th, 1/4 cup was served on September 13th, and 5/8 cup was served on September 15th, when 3/4 cup is required to be reimbursable meals, as well as served for K-8. This was determined to be a repeat finding from the previous cycle and contributed toward fiscal action calculations.

for this to happen and potential changes that could be made to ensure serving utensils, recipes, etc.). Discussed with cafeteria staff how to properly identify and count 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 http://www.azed.gov/hns/nslp under the Meal Pattern accordion. The Stepby-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).

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.

2 Quantities observed during the review period did not meet minimum amounts required by the meal pattern. Specifically, weekly vegetable quantities were low at lunch. This was determined to be a repeat finding from the previous cycle and contributed 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 Lunch 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 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).

Discussed how current system allowed 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.). Please provide a written description of the changes that have been made to ensure that weekly vegetable quantities at lunch meet minimum amounts required by the meal pattern.

3 The following vegetable subgroup was not offered during the review period: Beans/Peas (Legumes). This was not determined to be a repeat finding from the previous cycle and did not contribute toward fiscal action calculations. Discussed vegetable subgroup requirements 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 http://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).

Discussed vegetable subgroup requirements 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. 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. 4 Quantities observed on the day of review/during Discussed how current system allowed Please provide a written description of the the review period did not meet minimum amounts required by the meal pattern. Specifically, 1/2 cup was served of red/orange vegetable subgroup at lunch when 3/4 cup needs to be served of red/orange vegetable subgroup weekly at lunch. This was determined to be a repeat finding from the previous cycle and contributed 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 Lunch 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 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).

changes that have been made to ensure that weekly red/orange vegetable subgroup quantities at lunch meet minimum amounts required by the meal pattern.

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

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5	The verification sample size used was not correct based on the number of applications eligible for verification. Specifically, 2 applications should have been verified, but 3 were actually verified.	Discussed correct calculation of sample size and which applications are subject to verification. Discussed attending ADE's Drop-in Workshop: Preparing for Verification. Referred to Verification Sample Size Calculator and Online Training: Verification Review found on ADE's website at https://www.azed.gov/hns/nslp/training. Additionally, referred to Section 6: Verification in USDA's Eligibility Manual for School Meals, Revised found on ADE's website at https://www.azed.gov/hns/nslp under the Guidance Manuals accordion.	Please provide written procedures for how the verification sample size will be determined in the future.		

Meal Access & Reimbursement: Meal Counting and Claiming

No Findings.

Meal Pattern & Nutritional Quality: Offer Versus Serve

Not Applicable.

Meal Pattern & Nutritional Quality: Meal Components and Quantities

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Discussed feasible options for signage and potential content, plan for creating and posting. Printable POS Signage can be found on ADE's website at https://www.azed.gov/hns/nslp/forms under the Menu Planning accordion.

Resource Management

7 Meals served to teachers, administrators, custodians, and other adults were not priced so that the adult payment in combination with any per-lunch revenues from other sources designated specifically for the support of adult meals (such as State or local fringe benefit or payroll funds, or funding from voluntary agencies) was sufficient to cover the overall cost of the meal.

Discussed ways to determine adult meal prices which included a per meal cost analysis and pricing utilizing the Adult Meal Pricing Tool. Non-Pricing Sites: pricing adult meals to reflect the amount of reimbursement received for a free meal plus the per meal value of entitlement and bonus commodities for the appropriate level. non-pricing programs. Pricing Site: the paid meal price plus the amount of reimbursement received for a paid meal plus the per meal value of entitlement and bonus commodities for pricing programs. Referred to Adult Meal Pricing Tool SY 22-23 on ADE's website at

https://www.azed.gov/hns/nslp/forms/ under the Financial accordion.

Discussed that the attestation statement signed by the SFA detailed that the SFA will use Supply Chain Assistance (SCA) funds only for purchasing unprocessed or minimally processed domestic food products and that SFAs are required to maintain purchasing and other related records for review and audit purposes. Referred to SP 03-2022: Allocation of Supply Chain Assistance (SCA) Funds to Alleviate Supply Chain Disruptions in the School Meal Programs located on ADE's website at https://www.azed.gov/hns/memos.

Please provide a written description of the steps which have been taken to increase adult meal prices and resolve the discrepancy, including the exact formula used to price adult meals. Additionally, please submit supporting documentation which reflects that prices have been increased to the appropriate level

Please provide documentation on how \$7,312.64 of Supply Chain Assistance funds were used to purchase unprocessed or minimally processed domestic food products.

8 Supply chain assistance funds were not used appropriately. Specifically, \$7,312.64 of Supply Chain Assistance funds were used to purchase the following processed/non-domestic foods: Non-domestic juice, whipped cream, hamburger buns, sandwich bread, pumpkin pie, strawberry pancakes, pancakes turkey sausage, garlic bread, alfredo sauce, breakfast pizza, foam containers, soup spoons, canola oil, sporks, ranch dressing, dinner rolls, cereal bars, fruit rollups, ground cinnamon, pretzels, bottled water, crushed red pepper, old bay seasoning, red pepper flakes, cinnamon sticks, paprika, oregano leaves, ground cumin, garlic salt, ketchup, marinara sauce, paper towels, parchment paper, film cutter boxes, hamburger foils, knives, cereal, imitation bacon bits, Kool-Aid, cornbread mis, tomato soup, chicken soup, mayonnaise, mustard, gloves, plates, lids, potato chips, Pop tarts, napkins, English muffins, breadsticks, bagels, hashbrowns, pizza sticks, chicken teriyaki, corndogs, hoagies, maple syrup, hot sauce, hairnets, paper bags, BBQ sauce, Saltine crackers, Cheez-its, graham crackers, granola, honey roasted peanuts, trail mix, Oreos, bowls, cinnamon heart crackers, cinnamon ABC crackers, cinnamon spring crackers, pepperoni pizza, and hot dog buns.

Procurement

No Findings.

	General Program Compliance: Civil Rights					
9	The public/media release was not provided to local media, the unemployment office and local employers considering large layoffs.	Discussed requirements and timeframe for public/media release, and best options locally for submitting the release to. Showed where template release can be found on ADE's website at https://www.azed.gov/hns/nslp/forms/. Discussed who would be responsible for doing this.	Please provide written procedures for distributing the public/media release and written assurance that the public/media release will be submitted to the local media, the unemployment office and local employers considering large layoffs prior to the start of each school year.			
10	Program staff have not been trained on civil rights topics annually.	Discussed requirement and how to document that requirement has been met. An acceptable civil rights power point training material can be found on ADE's website at https://www.azed.gov/hns/civilrights.	Please provide written assurance that all food service staff will be trained at hire and as needed on Civil Rights Compliance in Child Nutrition Programs. Describe the process that will be implemented to ensure that this requirement is adhered to and properly documented.			
11	The USDA nondiscrimination statement was not printed on appropriate program materials. Specifically, the USDA nondiscrimination statement was not present on the Local Wellness Policy.	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.	Please provide an updated Local Wellness Policy with the correct nondiscrimination statement. Additionally, please provide written assurance that all program materials have been updated with the proper language.			
12	The Civil Rights Compliance form is not being completed correctly. Specifically, the ethnicity table did not equal 100%. Both of the ethnicity and race tables were not completely filled out.	Discussed requirement for completing form and how to collect racial/ethnic data from program participants. The	Please provide written assurance that the Civil Rights Compliance form will be completed accurately by December 15 each year and kept on file for 5 years. Additionally, please indicate who will be responsible for completing this form. Additionally, the certificate of completion of Step-by-Step Instruction: How to Complete the Civil Rights Compliance Form must be submitted.			

General Program Compliance: SFA On-Site Monitoring

Not Applicable.

General Program Compliance: Local Wellness Policy

No Findings.

No Findings.

General Program Compliance: Competitive Food Services

General Program Compliance: Professional Standards

No Findings.

General Program Compliance: Water

No Findings.

General Program Compliance: Reporting and Recordkeeping

No Findings.

General Program Compliance: School Breakfast Program and Summer Food Service Program Outreach			
13 Outreach to families regarding the availability of the School Breakfast Program (SBP) was not conducted at the beginning of the school year.	Discussed methods of notifying families of the availability of the SBP at the start of the school year. Additionally, discussed SBP outreach must include: serving times, locations where breakfast is available, and SBP costs.	Please provide documentation that demonstrates how households are notified of the availability of the SBP at the beginning of the school year. Additionally, please provide a written description of how households will be notified of the availability of the SBP at the beginning of the school year and written assurance that this will occur.	
14 Households were not notified of the availability of the Summer Food Service Program (SFSP) prior to the end of the school year.	Discussed which entities in the local area operate the SFSP and how to notify families. Summer feeding locations can be found at https://www.azhealthzone.org/.	Please provide a description of how households will be notified of the availability of the SFSP prior to the end of the school year and written assurance that this will occur. If you do not plan to operate the SFSP and no other entities reasonably close to your site operate the SFSP, please provide a description of other community resources that will be provided to households prior to the end of the school year.	

Other Federal Program Reviews: Afterschool Snack Program

Not Applicable.

Other Federal Program Reviews: Seamless Summer Option

Will be reviewed in Summer 2024 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

Not Applicable.

Comments/Recommendations: Congratulations, Aguila Elementary District has successfully completed the Administrative Review for the 2023-2024 school year. Thank you for your cooperation during the review process. Please remember that we have a variety of trainings (in-person and online) to assist you and your staff in operating a successful National School Lunch Program. 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 \$0.00 Yes- SBP No- NSLP \$2.246.15 ✓ Yes- NSLP Fiscal Action under \$600 will be disregarded. Please submit corrective action response by January 3, 2024 to Megan Lynch at Megan.Lynch@azed.gov. **Reviewer Signature Program Director Signature** Date Date If you disagree with any finding that affects the claim for reimbursement, you may appeal the decision by following the

<u>School Food Authority Appeal Procedure for the Administrative Review</u> found under the Reviews Conducted by the State Agency accordion on ADE's National School Lunch and School Breakfast Program webpage.

Tom Horne, Superintendent of Public Instruction 1535 West Jefferson Street • Phoenix Arizona 85007 • www.azed.gov "We are a service organization committed to raising academic outcomes and empowering parents."

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