

Health and Nutrition Services Division

Administrative Review Summary Report

Scł	nool Food Authority Name: Southwest Educa	tion Center							
СТ	D: 07-21-46								
Site	e: Southwest Academy								
Col	ntacts: Brian McGowan, CFO and Jason Kuc	lelka, Operations Dire	ctor						
	Review Date: January 17, 2024								
	Review Period: December 2023								
	Programs Reviewed: Vational Sch	nool Lunch 🗸 Sch	ool Breakfast	Afterschool Snack					
	Fresh Fruit & Ve	getable Sr	ecial Milk	At-Risk Afterschool Meals					
No.	Review Observations & Findings	Technical Assistan	ce Provided	Required Corrective Action					
	Performance Standard 1: Certification and Benefit Issuance – Critical Area								
	No findings.								
	Performance Standard 1: Meal Counting and Claiming – Critical Area								
	No findings.								
	Performance Standard 2: Meal Components & Quantities – Critical Area								
1	Quantities observed on the day of review did			Please provide a written description of the					
I	not meet minimum amounts required by the	for this to happen and p		changes that have been made to ensure that	ət				
	meal pattern. Specifically, only 1/2 cup fruit was			daily fruit quantities at breakfast meet					
	served at breakfast on 01/17/2024 instead of	it doesn't continue (e.g.		minim um amounts required by the meal					
	the required 1 cup. This was determined to be a		-	pattern.					
	repeat finding from the previous cycle and	options, etc.). Discusse	d with cafeteria						
	contributed toward fiscal action calculations.	staff how to properly ide	ntify and count						
		reimbursable meals, as							
		procedures if a student							
		a reimbursable meal. M							
		requirements for the Na							
		Breakfast Program can ADE's website at							
		http://www.azed.gov/hn	s/nslp under						
		the Meal Pattern accord							
		by-Step Instruction: How							
		Breakfast Menu can be	found on						
		ADE's website at							
		http://www.azed.gov/hn							
		under the Online Trainir							
		accordion. Please note	-						
		violations involving food result in fiscal action.	quantities may						

- 2 The changes made to the planned breakfast menu on the day of review 01/17/24, were not acceptable substitutions. Specficaly, 1 cup of mixed fruit was planned and SFA substituted 1/2 cup mixed fruit with 1/2 cup cranberry juice cocktail (15% juice) which is not creditable toward meal pattern requirements. This contributed toward fiscal action calculations.
- 3 During the week of review, at least 80% of grains served at breakfast were not whole grain- requirements. USDA's Whole Grain rich for the K-8 or 9-12 meal patterns. Specifically, only 77.42% of grains served during the week of review were whole grainrich.
- 4 Quantities observed during the review period did not meet minimum amounts required by the meal pattern. Specifically, only 5/8 cups red/orange vegetable was served at lunch during the week of review instead of the required 3/4 cup for grades K-8. This was determined to be a repeat finding from the previous cycle and contributed toward fiscal action calculations.

Discussed acceptable changes to the menu, importance of ensuring substitutions still allow the meal pattern requirements to be met. The 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.

Discussed whole grain-rich Resource for the National School Lunch and Breakfast Programs: A Guide to Meeting the Whole Grain-Rich Criteria can be found on ADE's website at

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

for this to happen and potential changes that could be made to ensure it doesn't continue (e.g., increasing red/orange vegetable offerings, documenting all offerings, etc.). 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).

Please provide a written description of the changes that have been implemented to ensure that any changes made to the planned menu will meet meal pattern requirement s. Additionally, the certificate of completion of Step-by-Step Instruction: How to Plan a Breakfast Menu must be submitted.

Please provide one week of breakfast production records and supporting documentation (CN Label, PFS, ingredient lists, Nutrition Facts labels, etc.) that demonstrate at least 80% of grains served at breakfast were whole grain-rich.

Discussed how current system allowed Please provide a written description of the changes that have been made to ensure that weekly red/orange vegetable quantities meet minim um amounts required by the K-8 lunch meal pattern.

5 Quantities observed during the review period did not meet minimum amounts required by the meal pattern. Specifically, only 1/2 cup vegetable was served at lunch on 12/07/2023 instead of the required 1 cup for grades 9-12. This was determined to be a repeat finding from the previous cycle and contributed toward fiscal action calculations.
Discussed how current system for this to happen and potential changes that could be made to it doesn't continue (e.g., change serving utensils, increasing veg offerings, etc.). Discussed with cafeteria staff how to properly id reimbursable meals. Meal patter

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, increasing vegetable offerings, etc.). Discussed with cafeteria staff how to properly identify reimbursable meals. 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

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

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, increasing vegetable *Please provide a written description of the changes that have been made to ensure that daily vegetable quantities meet minim um amounts required by the 9-12 lunch meal pattern.*

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

website at

(extra 8 cents).

No findings.

Meal Access & Reimbursement: Certification and Benefit Issuance

No findings.

Meal Access & Reimbursement: Verification

No findings.

Meal Access & Reimbursement: Meal Counting and Claiming

No findings.

Meal Pattern & Nutritional Quality: Offer Versus Serve

No findings.

Meal Pattern & Nutritional Quality: Meal Components and Quantities

No findings.

Resource Management

No findings.

Procurement

No findings.

No findings.

General Program Compliance: SFA On-Site Monitoring

General Program Compliance: Civil Rights

No findings.

No findings.

General Program Compliance: Local Wellness Policy

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 Discussed making copies of most

posting.

The most recent food safety inspection report 6 was not posted in a prominent location and was recent report and feasible places for not visible to all program participants.

The most recent food safety inspection report was posted in a location where the program participants can view it, on the day of review. The report was posted in the front office next to the "And Justice for All" poster. No further corrective action needed.

General Program Compliance: Reporting and Recordkeeping

7	Production record information is inaccurate.	Discussed ensuring consistency with	Please provide a production record and
	Specifically, the recipe number and portion size	recipes, labels, and production	recipe that reflects consistent information for
	for Spaghetti Meat Sauce served on 12/06/2023	records. Crediting resources can be	Spaghetti Meat Sauce. Additionally, please
	did not match the recipe provided.	found on ADE's website at	provide a written description of changes made
		https://www.azed.gov/hns/nslp/forms	to ensure information on production records
		under the Menu Planning accordion.	correctly reflects information on recipes.

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 2024 if applicable.

Other Federal Program Reviews: Fresh Fruit an	nd Vegetable Program
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Not applicable.

Other Federal Program Reviews: Special Milk Program

Not applicable.

Other Federal Program Reviews: At-Risk Afterschool Meals

Not applicable.

Comments/Recommendations:

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?

Fiscal Action under \$600 will be disregarded.

Please submit corrective action response by March 11, 2024 to Ana Gandarilla, Ana.gandarilla@azed.gov.

Reviewer Signature

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."

This institution is an equal opportunity provider.