

Health and Nutrition Services Division

Administrative Review Summary Report

Sci	hool Food Authority Name: Morenci Unifie	d District		
СТ	D: 06-02-18			
Site	e: Morenci High School			
Со	ntacts: Jennifer Morales, Superintendent			
	Deborah Lucero, Cafeteria Manag	er		
	Review Date: February 27, 2025			
	Exit Conference Date: February 27, 202	5		
	Review Period: January 2025			
	Programs Reviewed: National So	chool Lunch	☑ School Breakfast	☐ Afterschool Snack
	☐ Fresh Fruit & V	egetable	☐ Special Milk	☐ At-Risk Afterschool Meals
No			cal Assistance Provided	Required Corrective Action
		dard 1: Cer	ification and Benefit Issuance	
	No Findings.			
	3			
		tandard 1: N	leal Counting and Claiming – (Critical Area
	No Findings.			
	Performance Sta	ndard 2: Me	eal Components & Quantities -	Critical Area
1	Food quantities served at breakfast during	Discussed h	ow current system allowed for	Please provide a written description of the
	the review period did not meet minimum		en and potential changes that	changes that have been made to ensure
	amounts required by the meal pattern.		ide to ensure it doesn't continue	that daily fruit quantities at breakfast meet
	Specifically, 1/2 cup fruit was served on		es in serving utensils, recipes,	minimum amounts required by the meal
	January 6-10, 2025 when 1 cup is required	, .	pattern requirements for the	pattern. Additionally, the certificate of
	daily at breakfast for grades 9-12. Finding		nool Breakfast Program can be	completion of Step-by-Step Instruction: How
	was deemed systemic and occurred every		DE's website at	to Plan a Breakfast Menu must be
	day during the month of January 2025. This		azed.gov/hns/nslp under the	submitted.
	was not a repeat finding from the previous		n accordion. The Step-by-Step	
	cycle and therefore did not contribute toward		How to Plan a Breakfast Menu	
	fiscal action calculations.	call be loull	d on ADE's website at	

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.

2 Food quantities served at breakfast during the review period did not meet minimum amounts required by the meal pattern. Specifically, 1/2 cup fruit was served on January 6-10, 2025 when 5 cups are required weekly at breakfast for grades 9-12. Finding was deemed systemic and occurred every day during the month of January 2025. This was not a repeat finding from the previous cycle and therefore did not contribute toward fiscal action calculations.

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.). 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 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 provide a written description of the changes that have been made to ensure that weekly fruit quantities at breakfast meet minimum amounts required by the meal pattern.

3 The following vegetable subgroups were not Discussed vegetable subgroup requirements Please provide one week of lunch offered during the review period: dark greens and beans/peas (legumes). This was Subgroup Quick Guide can be found on not a repeat finding from the previous cycle and therefore did not contribute toward fiscal https://www.azed.gov/hns/nslp/forms under action calculations.

for the age/grade groups served. vegetable ADE's website at the Menu Planning accordion. The Step-by-Step Instruction: How to Plan a Lunch Menu subgroup requirements. Additionally, the can be found on ADE's website at the Online Training Library accordion. Please note that repeated violations involving vegetable subgroups may result in fiscal action.

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 certificate of completion of Step-by-Step http://www.azed.gov/hns/nslp/training under 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 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

4 Signage which explains what constitutes a reimbursable meal was not displayed to students at breakfast. Discussed feasible options for signage and potential content as well as the plan for creating and posting near the point of service. Printable reimbursable meal signage can be found on ADE's website at https://www.azed.gov/hns/nslp/forms under the Menu Planning accordion.

Please provide the sign that will be displayed to students that demonstrates what constitutes a reimbursable meal at breakfast. Additionally, please provide written assurance that this sign will be displayed for all students to see.

Resource Management

5 Compliance with the revenue from nonprogram food requirements via either the revenue from nonprogram foods Nonprogram Food Revenue Tool or 5-Day Reference Period as described in FNS the sales of nonprogram foods g Policy Memo SP 20-2016 was not assessed. least the same

Discussed that assessing compliance with revenue from nonprogram foods requirements ensures that revenues from the sales of nonprogram foods generate at least the same proportion of SFA revenues as they contribute to SFA food costs. Referred to Nonprogram Food Revenue Tool & Calculator located on ADE's website at https://www.azed.gov/hns/nslp/forms/ under the Financial accordion.

Please complete and submit either the USDA Nonprogram Food Revenue Tool or 5-Day Reference Period to support compliance with revenue from nonprogram food requirements.

6 A plan for the use of the \$92,715.80 Supply Chain Assistance funds or documentation was not provided to support the usage of Supply Chain Assistance funds. 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 documentation demonstrating how the \$92,715.80 of Supply Chain Assistance funds were/will be spent

General Program Compliance: Civil Rights

No Findings.

General Program Compliance: SFA On-Site Monitoring

7 On-site reviews of the breakfast meal counting and claiming procedures for all sites within the SFA are not being conducted each year prior to February 1. Specifically, on-site monitoring was not completed at Morenci High School.

Discussed that every school year, each school food authority with more than one school shall perform no less than one onsite review of the counting and claiming system for each school under its jurisdiction prior to February 1. The Internal On-Site Monitoring Form - Lunch template can be found on ADE's website at https://www.azed.gov/hns/nslp/forms under the Operational accordion. Discussed who would be responsible for completing this each year.

Please provide a completed Internal On-Site Monitoring Form of the Meal Counting and Claiming System for breakfast at Morenci High School. Additionally, please provide a written description of the process that has been put in place to ensure that all sites receive an on-site review of the meal counting and claiming procedures at lunch each year prior to February 1.

General Program Compliance: Local Wellness Policy

No Findings.

General Program Compliance: Competitive Food Services

No Findings.

General Program Compliance: Professional Standards

8 School Nutrition Programs director and business manager have not completed annual training on Federal procurement standards.

Discussed that school nutrition program directors, management, and staff tasked with National School Lunch Program procurement responsibilities must complete annual training on Federal procurement standards annually. Additionally discussed that procurement training may count towards the professional standards training standards. Training Curriculum for Arizona Child Nutrition Professionals Operating the National School Lunch and School Breakfast Program can be found on ADE's website at https://www.azed.gov/hns/nslp/training under the Build Your Employees Training Plans accordion. Procurement Basics training can be found on ADE's website at https://www.azed.gov/hns/nslp/training under the Online Training Library accordion.

Please provide the certificate of completion of Procurement Basics (or an equivalent training on Federal procurement standards) for School Nutrition Programs director and business manager. Additionally, please provide written assurance that annual training on Federal procurement standards will be completed annually.

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 not made available each site. Specifically, a copy of the written food safety plan was not available during meal service at Morenci High School.

Discussed that the food safety plan should be easily available at each food preparation and food service site and that staff should be aware of its existence. Please provide a written description of where the food safety plan is located at Morenci High School. Additionally, please provide written assurance that a copy of the written food safety plan will be accessible to staff during meal preparation and service at each site.

General Program Compliance: Reporting and Recordkeeping

No Findings.

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
Vill be reviewed in Summer 2025 if applicable.
Other Federal Program Reviews: Fresh Fruit and Vegetable Program
lot Applicable.
Other Federal Program Reviews: Special Milk Program
lot Applicable.
ot / ppiloabio.
Other Federal Program Reviews: At-Risk Afterschool Meals
lot Applicable.
Comments/Recommendations:
hank you Morenci Unified District for completing the Administrative Review for school year 2024-2025. I enjoyed
bserving meal service at Morenci High School and seeing all of the varieties of food items the students have access t
The staff does a wonderful job at ensuring the students are aware of their options are of what makes a meal reimbursa
inder Offer versus Serve. I appreciated the hospitality that I received while visiting, thank you.
o stay on track with NSLP requirements, check out the NSLP at a Glance Calendar & Monthly Checklist on ou
vebsite at https://www.azed.gov/hns/nslp/forms under the Calendars and Checklists tab.
"rainings in navon classes web based training and how to guides son be found on ADE's website at
raining: 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 .
ttps://www.azsa.gov/mis/nsip/training.
Fiscal Action Assessed?
☑ No- SBP ☐ Yes- SBP \$0.00
☑ No- NSLP ☐ Yes- NSLP \$0.00
riscal Action under \$600 will be disregarded.
Nonconstruction action are not by March 2005 to Daviello Videous & Daviello Videous & and act. The
Please submit corrective action response by May 5, 2025 to Danielle Kirksey at <u>Danielle.Kirksey@azed.gov</u> . The esponse must be on organizational letterhead and signed by an authorized representative and must indicate that
esponse must be on organizational letternead and signed by an authorized representative and must indicate that corrective actions will be implemented SFA-wide.
orective actions will be implemented of A-wide.
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.

Tom Horna Superintendent of Dublic Instruction

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