

Health and Nutrition Services Division

Administrative Review Summary Report								
Sch	nool Food Authority Name: Queen of Pe	ace						
CTI	D: 07-20-26							
Site	e: - Queen of Peace Catholic School							
Cor	ntacts: Nora Cota, Front Office and Gar	denia Garnica	, Front Office Manager					
	Review Date: February 27, 2025							
	Exit Conference Date: February 27, 2025							
	Review Period: January 2025							
	Programs Reviewed: Nation	al School Lunch	School Breakfast	✓ Afterschool Snack				
	Fresh Fruit	& Vegetable	Special Milk	At-Risk Afterschool Meals				
No.	Review Observations & Findings	Technic	al Assistance Provided	Required Corrective Action				
	Performance Sta	ndard 1: Certif	ication and Benefit Issuance	- Critical Area				
1	The correct conversion factors were not used on an application with more than one income frequency provided. This resulted ir incorrect eligibility determinations that contributed toward fiscal action calculations	under the Review Income section for School Mean Mean Mean Mean Mean Mean Mean Mean	on: How to Process Household	procedures for how and when conversion factors will be utilized and written assurance that the correct conversion factors will be applied to income applications with multiple frequencies. Additionally, the certificate of completion of Step-by-Step Instruction: How to Process Household Applications				
		Standard 1: Me	eal Counting and Claiming – (Critical Area				
	No findings							

Performance Standard 2: Meal Components & Quantities - Critical Area

2 During the week of review, at least 80% of rich. Specifically, only 61.54% of grains served at lunch during January 6-10, 2025, were whole grain-rich.

Discussed requirement for at least 80% of grains served at lunch were not whole grain- grains served to be whole grain-rich, how to production records and supporting identify whole grain-rich items, and potential documentation (e.g., Child Nutrition label, changes to the menu to increase whole grain-rich percentage. USDA's Whole Grain lists, Nutrition Facts labels, etc.) that 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.

Please provide one week of lunch Product Formulation Statement, ingredient demonstrate at least 80% of grains served at lunch were whole grain-rich.

meet the meal pattern for grades K-8. Specifically, 0.5 ounce equivalent meat/meat alternate was served on January (e.g., changes in serving utensils, recipes, 7, 2025, when 1 ounce equivalent meat/meat alternate is required daily at lunch for grades K-8. This was not a repeat found on ADE's website at finding from the previous cycle and therefore did not contribute toward fiscal action calculations.

3 Daily meat/meat alternate quantities did not Discussed how current system allowed for this to happen and potential changes that could be made to ensure it doesn't continue etc.). Meal pattern requirements for the National School Lunch Program can be http://www.azed.gov/hns/nslp under the Meal 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. 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.

action.

Please provide a written description of the changes that have been made to ensure that minimum daily meat/meat alternate quantities meet the meal pattern for grades K-8 at lunch.

4 Weekly meat/meat alternate quantities did not meet the meal pattern for grades K-8. Specifically, 8.5 ounce equivalent meat/meat alternate was served the week of January 6-10, 2025, when 9 ounce equivalent meat/meat alternate is required weekly at lunch for grades K-8. 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 that minimum weekly meat/meat alternate (e.g., changes in serving utensils, recipes, 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 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. 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

Please provide a written description of the changes that have been made to ensure quantities meet the meal pattern for grades K-8 at lunch.

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

- Verification activities were not completed by Discussed requirement for completion of November 15. Specifically, households were not notified of the results of verification including the notification of verification until February 15, 2025.
 - verification activities by November 15, results. Referred to Verification Best Practices Calendar and Online Training: Verification Review found at https://www.azed.gov/hns/nslp/forms under the Calendars and Checklists accordion.

Please provide written assurance that verification will be completed by November 15 each year, as well as the steps that will be taken to ensure this requirement is adhered to.

6 An incorrect number of applications were selected for verification based on the sampling method used. Specifically, 1 application should have been verified but 5 were actually verified during verification in School Year 2024-2025.

Discussed correct calculation of sample size and which applications are subject to verification. Referred to the Verification Sample Size Calculators located in CNP Verification Reporting 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

Daily edit checks are not being conducted.

Discussed how to complete daily edit checks using ADE's Daily Edit Check worksheet. The Daily Edit Check Worksheet was provided on site. Please provide can be found on ADE's website at on ADE's website at https://www.azed.gov/hns/nslp/forms under the Operational accordion. The Step-by-Step Instruction: How to Complete Daily Edit Checks can be found on ADE's website at https://www.azed.gov/hns/nslp/training under the Online Training Library accordion.

A completed daily edit check worksheet for the most recently submitted claim month written assurance that daily edit checks will be conducted. Additionally, the certificate of completion of Step-by-Step Instruction: How to Complete Daily Edit Checks must be submitted.

Meal Pattern & Nutritional Quality: Offer Versus Serve

No findings

Meal Pattern & Nutritional Quality: Meal Components and Quantities

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.

Breakfast reimbursable meal sign was posted on day of review. Please provide written assurance that this sign will be displayed for all students to see.

Resource Management

No findings

General Program Compliance: Civil Rights

9 Procedures for receiving and processing complaints alleging discrimination within the school meal programs are not in place.

Discussed site-specific procedures for receiving and processing complaints, as well as identifying the outside agency to

Discussed site-specific procedures for well as identifying the outside agency to which complaints are forwarded (i.e., ADE, Food & Nutrition Services Southwest Regional Office, FNS Office of Civil Rights, or USDA Office of Civil Rights). The SFA's procedures must note whether an allegation is made verbally or in person. The SFA staff member receiving the allegation must transcribe the complaint. The SFA's procedures for receiving a complaint cannot prevent a complaint from being accepted. Additionally, the SFA's procedures must not indicate that they attempt to resolve the complaint themselves nor can the SFA's complaint process be a prerequisite for accepting a complaint. Additional guidance can be found on ADE's website at https://www.azed.gov/hns/civilrights. The Step-by-Step Instruction: How to File a Civil Rights Complaint can be found on ADE's website at https://www.azed.gov/hns/nslp/training under the Online Training Library accordion.

Please provide a written description of the process and procedures for processing complaints alleging discrimination within Federal School Meal Programs.

Additionally, the certificate of completion of Step-by-Step Instruction: How to File a Civil Rights Complaint must be submitted.

10 Program staff have not been trained on civil Discussed that program staff must complete Please provide documentation to support rights topics.

annual civil rights training that includes the that all program staff have completed

annual civil rights training that includes the following topics: collection and use of data; effective public notification systems; complaint procedures; compliance review techniques; resolution of noncompliance; requirements for reasonable accommodation of persons with disabilities; requirements for language assistance; conflict resolution; and customer service. Additionally discussed that documentation of annual training must be maintained for a minimum of five years. Online Course: Civil Rights Compliance for Child Nutrition Operators can be found on ADE's website at https://www.azed.gov/hns/civilrights.

that all program staff have completed appropriate civil rights training. Additionally, 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 on an annual basis.

11 Sufficient documentation to support accommodations for special diets has not been maintained. Specifically, there is no form made available to accommodate students with dietary needs that diverge from meal pattern requirements.

special diets and the need for sufficient documentation. Referred to Medical Statement for Students with Special Dietary Accommodations found on ADE's website at https://www.azed.gov/hns/nslp/forms under the Operational accordion. Additionally, referred to Accommodating Children with Disabilities in the School Meal Program found on ADE's website at https://www.azed.gov/hns/nslp under the Guidance Manuals accordion. Step-by-Step Instruction: How to Complete the Medical Statement for Students with Special Dietary Accommodations can be found on ADE's website at

https://www.azed.gov/hns/nslp/training under the Online Training Library accordion.

Discussed requirements for accommodating Please provide written procedures for maintaining documentation supporting accommodations for special dietary needs. Additionally, the certificate of completion of Step-by-Step Instruction: How to Complete the Medical Statement for Students with Special Dietary Accommodations must be submitted.

General Program Compliance: SFA On-Site Monitoring

Not applicable

General Program Compliance: Local Wellness Policy

12 The Local Wellness Policy did not contain all required elements. Specifically, the Local Policy with goals for nutrition education. Wellness Policy did not contain goals for nutrition education. Also, the Local Wellness Policy did not contain a description of policy public involvement, public updates, policy leadership, and evaluation plan.

Discussed developing a Local Wellness Discussed nutrition education activity ideas which included integrating nutrition into health education classes, promoting skill development and integrating nutrition into core subjects. Discussed that local wellness language of the element to be added, who policies are required to include a description will be involved in updating the Local of public involvement, public updates, policy Wellness Policy, and the date the update is leadership, and evaluation plan. The Local Wellness Policy Final Rule: Guidance and Tools From ADE Webinar can be found on ADE's website at https://www.azed.gov/hns/nslp/training

Please provide a written plan for how specific goals for nutrition education and description of public involvement, public updates, policy leadership, and evaluation plan will be added to the Local Wellness Policy. The plan should include draft expected to be completed. Additionally, provide written assurance that the Local Wellness Policy will be specific to your institution.

13 Potential stakeholders are not made aware of their ability to participate in the development, review, update and implementation of the Local Wellness Policy. Specifically, parents, students, representatives of the school food authority, https://www.azed.gov/hns/nslp/training the school board, school administrators, general public, teachers of physical education, and school health professionals were not made aware of their ability to participate in the development, review, and update of the Local Wellness Policy.

Discussed feasible means of notifying potential stakeholders of their ability to participate. The Local Wellness Policy Final Rule: Guidance and Tools From ADE Webinar can be found on ADE's website at under the Online Training accordion.

under the Online Training accordion.

Please provide a written description of how all potential stakeholders, including parents, students, representatives of the school food authority, the school board, school administrators, general public, teachers of physical education, and school health professionals, will be made aware of their ability to participate in the development, review, update, and implementation of the Local Wellness Policy.

14 A recent assessment of the implementation Discussed requirement to complete an of the Local Wellness Policy has not been conducted nor have plans been developed to complete the assessment.

assessment once every three years, at a minimum. The assessment must measure how the LEA is complying with their Local Wellness Policy, how the LEA's Local Wellness Policy compares to the model wellness policy, and progress made in attaining the goals of the wellness policy. Additionally, discussed feasible means for notifying the public of the results of the most recent assessment. Sample evaluation tools can be found on ADE's website at https://www.azed.gov/hns/nslp/forms under the Local Wellness Policy accordion. Local Wellness Policy Assessment: Making it Meaningful Webinar can be found on ADE's website at https://www.azed.gov/hns/nslp/training under the Online Training accordion.

Please provide a written plan for conducting an assessment of the implementation of the Local Wellness Policy. This plan must include who will be designated as the oversight official, who will be invited to participate in the assessment process, and the date by which the assessment is expected to be completed.

General Program Compliance: Competitive Food Services

Not applicable

General Program Compliance: Professional Standards

15 The School Nutrition Program Director hired Discussed requirement and feasibility for on or after July 1, 2015 did not complete the attending an available certification training required 8 hours of food safety training within 30 days of being hired or within 5 years prior to hire date.

within current school year. Food Safety Online Training Library can be found on ICN's website at https://theicn.org/icnresources-a-z/food-safety/.

Please provide the expected date that food safety certification training will be completed by the School Nutrition Program Director.

16 Professional Standards training hours are not being tracked on an annual basis.

Training Tracker Tool and to ADE's Training Professional Standards training hours on Tracking forms found on ADE's website at https://www.azed.gov/hns/nslp/forms under Program staff were completed onsite. the Professional Standards accordion Additionally discussed ability to create a custom training tracker with all required elements. The Online Course: Designing Your Employee Training Plan: A Course for School Nutrition Directors can be found on ADE's website at https://www.azed.gov/hns/nslp/training under the Online Training Library accordion.

Referred to USDA's Professional Standards Training trackers that will be used to track an annual basis for all School Nutrition Please provide written assurance that Professional Standards training hours will be tracked for all School Nutrition Program staff on an annual basis. Additionally, the certificate of completion of Online Course: Designing Your Employee Training Plan: A Course for School Nutrition Directors must be provided.

17 The School Nutrition Programs director has Discussed that school nutrition program not completed annual training on Federal procurement standards.

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 the School Nutrition Programs director. 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

18 Documentation was not maintained to support that the school received two food safety inspections from the local health department each school year, or that the school requested two food safety inspections each year from the local health department.

Discussed that each site operating must obtain two food safety inspections from the local health department per school year or maintain documentation to show that two food safety inspections were requested from the local health department each school year.

Documentation was requested on day of review. Please provide written assurance that two food safety inspections will be requested from the local health department each year and documentation of the request will be kept on file for 5 years.

General Program Compliance: Reporting and Recordkeeping

- 19 The caterer is completing production records for breakfast when the caterer does not serve breakfast and is not present at breakfast meal service to count the actual amount of items served and the actual amount of items left over.
- 20 The point of service described in the CNPWeb site application does not reflect current point of service observed on site. Specifically, the CNPWeb site application described Offer Versus Serve per CNPWeb site application when it was observed during lunch that the point of service was Serve Serve Only.

Discussed importance of the server (whether SFA or caterer depending on meal changes that have been made to service) completing production records before meal service to document the actual amount of items served and after meal service to record the actual amount of items Additionally, the certificate of completion of left over.

Discussed CNPWeb sponsor application must accurately reflect current practices. Additionally, discussed steps to take to update the application.

Please provide a written description of the procedures for completing production records to ensure items served and items left over are accurately recorded. Production Record Overview must be provided.

A new site application in CNPWeb that accurately reflects the alternate point of services was submitted and approved. Additionally, provide written assurance that the CNPWeb site application will be updated to reflect current practices should they change.

General Program Compliance: School Breakfast Program and Summer Food Service Program Outreach

21 Households were not notified of the availability of the Summer Food Service Program (SFSP) prior to the end of the school year.

Discussed methods of notifying families of the availability of the Summer Food Service Program (SFSP) prior to the end of the school year and determined which was most feasible. Summer feeding locations can be found at https://www.azhealthzone.org/.

Please provide a written description of how households will be notified of the availability of the Summer Food Service Program (SFSP) prior to the end of the school year, including the documentation that will be used for the notification. Additionally, please provide written assurance that this will occur at the end of each school year.

Other Federal Program Reviews: Afterschool Snack Program

- 22 Production records do not support that the Afterschool Snack Program (ASP) meal pattern was met. Specifically, insufficient portion of vegetable and fruit component was served. Only 4 oz apple juice on January 6, and an unrecorded amount of carrots on 7, 2025, when 3/4 cup is required.
- 23 An Afterschool Snack Program (ASP) monitoring review was not conducted within (ASP) monitoring requirements. A sample the first four weeks of operation. Also, an Afterschool Snack Program (ASP) monitoring review was not conducted twice during the school year.

the ASP. The ASP meal pattern chart can be found on ADE's website at https://www.azed.gov/hns/afterschool under pattern requirements have been met. the Meal Pattern accordion.

Discussed Afterschool Snack Program ASP monitoring form can be found on ADE's website at https://www.azed.gov/hns/nslp/forms under the Operational accordion.

Discussed the meal pattern requirements of Please provide Afterschool Snack Program (ASP) production records for 5 consecutive days that demonstrate that the ASP meal Additionally, please provide written assurance that the ASP meal pattern will be adhered to at all times.

> Please provide written steps that will be taken to ensure that the Afterschool Snack Program will be monitored twice each school year, once occurring within the first four weeks of operation, including the individual responsible for completing the monitoring review. Additionally, please provide written assurance that documentation of monitoring reviews will be maintained for a minimum of 5 years.

Other Federal Program Reviews: Seamless Summer Option

Will be reviewed in Summer 2025 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! Queen of Peace has completed the administrative review for the 2024-2025 school year. Thank you for your hospitality, organization, and sense of urgency during the review process. Your team works marvelously together in order to do an outstanding job implementing the Child Nutrition Programs. It is evident that you are working hard to ensure your students are fed healthy, delicious meals in a supportive environment.

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 A	Action Assessed?			
	✓ No- SBP	Yes- SBP	\$4.90	
	✓ No- NSLP	Yes- NSLP	\$60.29	
Fiscal A	Action under \$600	will be disrega	rded.	
must be		l letterhead an	se by June 12, 2025, to Liz McLaughlin Liz.McLaughlin@azed.gov. d signed by an authorized representative and must indicate that con	
Review	ver 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 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.