Administrative Review Report

Alma Center School District

Review Schedule:

Schedule Type	Start Date	End Date
Off-Site Review	01/09/2023	03/07/2023
On-Site Review	03/07/2023	03/09/2023
Site Selection Worksheet	01/09/2023	01/09/2023
Entrance Conference	03/07/2023	03/07/2023
Exit Conference	03/09/2023	03/09/2023

Commendations:

From the Nutrition Program Consultant: Staff at the Alma Center School District were very friendly and open to State Agency feedback. Thank you for completing the offsite questionnaire and uploading documentation in SNACS before the onsite visit. The Food Service Director shows a willingness to comply with program regulations and implement ways to improve the program for students.

From the Public Health Nutritionist: Thank you to all staff at the Alma Center School District for the cooperation during this Administrative Review (AR). Thank you to the Food Service Director for sending documentation ahead of the onsite visit in a timely manner and for the quick response to questions; this greatly expedited the AR. The kitchen at Lincoln Elementary is clean and well-organized and the School Nutrition staff are hard-working. The salad bar at Lincoln Elementary is fresh and colorful and is a great addition to the lunch meal. Thank you for serving healthy, nutritious meals to your students!

Recommendations:

No Recommendations found for this review.

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Findings and Corrective Action:

Tillulings and Corrective Action					
Site Name					
Form Name	Maintenance of Non-Profit School	Food Service Account (700 - 705)			
Question #	700				
TA Log #	No TA Log# found				
Due Date					
Corrective Action Status	Flagged				
Corrective Action History	Finding 1: On the Annual Financial Report, all of the revenues and expenses were not broken out by program and expense category (7 CFR 210.19). CA 1: Review the Annual Financial Report webcast or manual on the DPI website then update the 2021-22 Annual Financial Report with revenues and expenses broken out by program and category. Upload the corrected report into SNACS. Once approved, the report will need to be updated in the online portal. The DPI accountant will make any adjustments after December 31. Finding 2: The SFA has received Supply Chain Assistance Funds and not in compliance with the Attestation signed when receiving these funds. The SFA is not aware of what the funds can be spent on, and the funds are not being tracked separately. CA: Provide a statement of understanding of what the Supply Chain Assistance Funds can be used for and provide the process that will be used to track how the funds are spent. It is recommended that the SFA utilize DPI SNT's Supply Chain Assistance Funds Expense Tracker (https://dpi.wi.gov/sites/default/files/imce/school-nutrition/xls/sca-funds-expense-tracker.xlsx).				
Site Name					
Form Name	Maintenance of Non-Profit School Food Service Account (700 - 705)				
Question #	701				
TA Log #	TA Log# exists				
Due Date					
Corrective Action Status	Flagged				
Corrective Action History	Flagged 03/08/2023 10:17 AM Finding: Based on the SY 2021-22 Annual Financial Report, the nonprofit school food service account has a net cash resource in excess of 3 months average expenditures. The SFA does not have an approved spend down plan from the State Agency (7 CFR 210.9(a). CA: Submit a plan and timeline for reducing the net cash resources to below 3 months operating expenditures. Please note, a formal notification and report may also be required outside of the AR process.				
Site Name					
Form Name	Revenue From Non-Program Food	ds (709 - 711)			
Question #	709				
TA Log #	No TA Log# found				
Due Date					
Corrective Action Status	Flagged				
Corrective Action History	Flagged 03/08/2023 03:54 PM Finding: The SFA did not accurately calculate the nonprogram food ratio. The SFA completed the Nonprogram Foods Revenue Tool but did not include all required information into the tool. The Program food cost/revenue section was not completed. (7 CFR 210.14). CA 1: Watch the Nonprogram Food Revenue webcast on the DPI website (https://media.dpi.wi.gov/school-nutrition/nonprogram-food-revenues/story.html). CA 2: Update the Nonprogram Foods Revenue Tool, including all missing information and upload the updated tool into SNACS.				
Site Name					
Form Name	Civil Rights (800 - 807)				
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Question #	801					
TA Log #	No TA Log# found					
Due Date						
Corrective Action Status	Flagged					
Corrective Action History	Flagged 03/08/2023 09:00 AM Finding: The Public Release was not distributed to the required locations. Specifically, the public release was not distributed to a media outlet. CA: Upload into SNACS the names of a media outlet that the public release will be sent in the following school year.					
Site Name						
Form Name	Civil Rights (800 - 807)					
Question #	803					
TA Log #	No TA Log# found					
Due Date						
Corrective Action Status	Flagged					
Corrective Action History	Flagged 03/08/2023 09:02 AM Findings: The SFA does not have procedures for handling discrimination complaints specific for the school meal program (FNS Instruction 113-1). CA: Provide a timeline for when a school meal program civil rights complaint policy will be put in place, or included in an existing district policy. Provide the name and title of the SFA representative that will ensure compliance. It is recommended the SFA utilize DPI SNT's template procedure. (https://dpi.wi.gov/sites/default/files/imce/school-nutrition/doc/sfa-civil-rights- complaint-procedures-template.docx)					
Site Name						
Form Name	Local School Wellness (1000 - 1006)					
Question #	1000					
TA Log #	No TA Log# found					
Due Date						
Corrective Action Status	Flagged					
Corrective Action History	Finding: Current Local Wellness Policy (LWP) does not include all of the required content (Policy Leadership, Triennial Assessment, & Dydate/Inform the Public) (7 CFR 210.31). CA: Provide updated or missing policy statement(s) and submit a timeline for bringing the LWP into compliance. Include the name(s) and title(s) of the SFA representative(s) that will ensure compliance.					
Site Name						
Form Name	Local School Wellness (1000 - 10	006)				
Question #	1005					
TA Log #	No TA Log# found					
Due Date						
Corrective Action Status	Flagged					
Corrective Action History	Flagged 02/22/2023 03:00 PM Finding: SFA has not completed the assessment of the Local Wellness Policy within the last three years. CA: Complete the assessment of the Local Wellness Policy and notify the public of the results. Upload a copy of the Report Card that includes WellSAT scores into SNACs or provide a link to this document on the district website.					
Site Name						
Form Name	Certification and Benefit Issuance	e (124 - 142)				
Question #	126					

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TA Log #	No TA Log# found					
Due Date						
Corrective Action Status	Flagged					
Corrective Action History	Finding: The SFA did not process all household applications in compliance with 7 CFR 245.6(a). See the SFA-1 form provided by the consultant for specific details on which applications need to be corrected. CA: Utilizing the SFA-1 form provided with the specific application and certification errors, correct the error(s) and indicate the date(s) the correction was made on the SFA-1. Upload a copy of the SFA-1, including all corrective action dates listed next to each error into SNACS.					
Site Name						
Form Name	Certification and Benefit Issuance	re (124 - 142)				
Question #	138					
TA Log #	No TA Log# found					
Due Date						
Corrective Action Status	Flagged					
Corrective Action History	Finding: The benefit issuance (BI) list contains "census children" that are not enrolled in the district and do not have access to meal benefits. Corrective Action: Remove all "census children" from the BI list and contact your enrollment software company for assistance.					
Site Name						
Form Name	Civil Rights (809 - 810)					
Question #	810					
TA Log #	No TA Log# found					
Due Date						
Corrective Action Status	Flagged					
Corrective Action History	Flagged Finding 1: The correct non-discrimination statement was not included on all program materials. CA: Update the sharing of information form and LWP to include the correct non-discrimination statement. Upload into SNACS a copy of materials updated. Finding 2: The non-discrimination statement was not included on the unpaid meal charge policy. CA: Add the Nondiscrimination statement to required program materials and upload updated materials into SNACS.					
Site Name						
Form Name	Professional Standards (1210 - 1	1219)				
Question #	1217					
TA Log #	No TA Log# found					
Due Date						
Corrective Action Status	Flagged					
Corrective Action History	Flagged 03/08/2023 03:18 PM	Finding: Documentation of school food service staff training is not being maintained or tracked to demonstrate compliance with annual training requirements per 7 CFR 210.30. CA: Include all training hours completed this school year for each school food service employee onto the USDA or DPI professional standards training tracking tool and upload into SNACS. It is recommended the SFA use the USDA Professional Standards Tracking Tool Version 2.0 (https://pstrainingtracker.fns.usda.gov/) or the DPI Professional Standards Tracking Tool (https://dpi.wi.gov/sites/default/files/imce/school-nutrition/xls/dpi-professional-standards-tracking-tool.xlsx).				
Site Name						
Form Name	Food Safety & Buy American (1	400 - 1403)				

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	Alma C	enter School District				
Question #	1400					
TA Log #	No TA Log# found					
Due Date						
Corrective Action Status	Flagged					
	Flagged Finding: The food safety plan is missing a standard operating procedure (SOP) for the sharing/no thank you table. Corrective Action: Update the food safety plan to					
Corrective Action History	03/08/2023 09:09 AM	include a SOP for the sharing/no thank you table and upload the SOP into SNACS. It is recommended the SFA refer to DPI SNT's Sharing No Thank You Toolkit (https://dpi.wi.gov/sites/default/files/imce/school-nutrition/doc/sharing-no-thank-you-toolkit.docx).				
Site Name	Lincoln El					
Form Name	Meal Counting and Claiming - Re	view Period (322-325)				
Question #	325					
TA Log #	No TA Log# found					
Due Date						
Corrective Action Status	Flagged					
Corrective Action History	Flagged 03/08/2023 01:03 PM	Finding: SFA is not using the highest enrollment number per the edit check report on the claim. Corrective Action: Upload the month of onsite (March) edit check report before submitting the online claim and a statement of understanding that the highest enrollment value will be used on the monthly claims going forward.				
Site Name	Lincoln El					
Form Name	Meal Components and Quantities - Day of Review (400-408)					
Question #	401					
TA Log #	No TA Log# found					
Due Date						
Corrective Action Status	Flagged					
Corrective Action History	Flagged 03/07/2023 03:00 PM	3/7/23. 4K meals follow the preschool meal pattern, (without Family Style Dining)				
Site Name	Lincoln El					
Form Name	Meal Components and Quantities	- Review Period (409-412, 430-437)				
Question #	410					
TA Log #	No TA Log# found					
Due Date						
Corrective Action Status	Flagged					
Corrective Action History	Flagged 03/07/2023 02:22 PM	Finding: There was a weekly meat/meat alternate shortage at lunch during the week of review (2/6-2/10/23). Only 8.0 oz eq. meat/meat alternate was offered over the course of the week, which does not meet the minimum 9.0 oz eq. meat/meat alternate requirement for the K-8 age/grade group meal pattern. Corrective Action: Submit a statement explaining how this weekly meat/meat alternate shortage will be correctedduring the week of review (2/6-2/10/23). Include any necessary serving sizes, nutrition facts labels, ingredients lists, and/or crediting documentation.				
Site Name	Lincoln El					

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Form Name	Meal Components and Quantities	- Review Period (409-412, 430-437)			
Question #	431				
TA Log #	No TA Log# found				
Due Date					
Corrective Action Status	Flagged				
Corrective Action History	Flagged 03/07/2023 02:40 PM	Finding: Pasteurized full-strength juice may only be served once per day, per child, under the preschool meal pattern. The Dole Smoothie Cup, served at lunch on 2/7/23 credits as ½ cup of juice. ½ cup of juice was also served for breakfast on 2/7/23. This exceeds the allowable juice amount per day for preschool (4K) students. Corrective Action: Submit a statement explaining how the preschool menu will be modified to ensure preschool students are only served juice up to once per day.			
Site Name	Lincoln El				
Form Name	Meal Components and Quantities	- Review Period (409-412, 430-437)			
Question #	437				
TA Log #	No TA Log# found				
Due Date					
Corrective Action Status	Flagged				
Corrective Action History	Flagged 03/07/2023 02:28 PM	ding: ere was a weekly beans/peas/legumes vegetable subgroup shortage at lunch ring the week of review (2/6-2/10/23). Only ¼ cup of refried beans was offered er the course of the week, which does not meet the minimum ½ cup ans/peas/legumes requirement for the K-8 age/grade group meal pattern. Directive tion: Submit a statement explaining how the weekly beans/peas/legumes getable subgroup shortage will be corrected during the week of review (2/6- 10/23). Include any necessary serving sizes, nutrition facts labels, ingredients is, and/or crediting documentation.			
Site Name	Lincoln El				
Form Name	Food Safety, Storage and Buy American (1404-1411)				
Question #	1409				
TA Log #	No TA Log# found				
Due Date					
Corrective Action Status	Flagged				
Corrective Action History	Flagged 03/08/2023 09:12 AM	Finding: SFAs must ensure that food storage, preparation and service is in accordance with the state and local sanitation and health laws and regulations (7 CFR 210.13). The on-site and/or off-site storage areas were reviewed, including freezers, refrigerators, dry good storage rooms and other areas. The following food storage violations were observed: food boxes were on the floor in the freezer. CA: If possible, correct all observed storage violations during the on-site review. If the violation cannot be corrected during the on-site review, submit documentation indicating that food safety violations have been corrected.			
Site Name	Lincoln El				
Form Name	Food Safety, Storage and Buy Ar	nerican (1404-1411)			
Question #	1411				
TA Log #	No TA Log# found				
Due Date					
Corrective Action Status	Flagged				
Corrective Action History	Flagged	Finding:			

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03/08/2023	3111		Administrative Review		FSD			
reported through unallowable. (7	n a system tha CFR 210.7). Fo tudent receive	t consistently y or field trip mea	counted, recorded, consields accurate claims. For last teachers should reconsable meal instead of machinistrative Poview	orecast counts are rd meal counts at the arking them off in the			3,	/8/2023 2:46:58 PM
					Cr	eated By	Cre	eated Date
				Comments				
03/08/2023	3112	305	Administrative Review		FSD			22.23.00
TA Date	TA Log #	Question #	TA Area	Site	SFA Contact	Email	Phone	User Name
Technical As	sistance En	tries:						
Due Date Corrective Acti Corrective Acti		Flagge Flagge 03/08/		of the Wisconsin "Wisconsin produ raw milk used by Agreement for th CA1: Submit docu partially produced distributor, milk i documentation sh product. CA2: Provide a st	School Day Milk ced milk". Wisco the milk process e WSDMP the SFumentation show d in Wisconsin. D nvoices showing nowing the milk tratement of under the milk tratement of	Program (WSDI) risin produced it sor was produce A agrees to serving the milk us occumentation is where the milk used in the WSI erstanding that	ermine if the milk se MP) meets the criter milk means that all ded in Wisconsin. Per ve Wisconsin produced ed in the WSDMP is may include a stater is produced or any DMP is a Wisconsin a procurement docum provided for this pr	ria for or part of the the ced milk. produced or ment from the other agricultural
TA Log #		No TA	Log# found					
Question #		10						
Form Name		Wiscon	nsin School Day Milk Pro	gram				
Site Name		Lincolr	Lincoln El					
Corrective Action History			ed /2023 04:13 PM	Finding: The online approved school nutrition contract indicates the ASP is operating at the elementary school beginning in November, however, the ASP has not operated at the elementary school at all this school year. Corrective Action: Update the online school nutrition contract to accurately reflect ASP operations.				
Corrective Acti	on Status	Flagge		ı ·-				4.CD :
Due Date								
TA Log #		No TA	Log# found					
Question #		1700						
Form Name		Afterso	chool Snack Program (1	700)				
Site Name		Lincolr	n El					
			Corrective Action: Complete and submit a Noncompliant Product List Form for the non-domestic products; cucumber, kiwi, and red pepper. Noncompliant Product List templates can be found on the Buy American webpage (https://dpi.wi.gov/schoolnutrition/program-requirements/procurement/buy-american).					
				-Red Pepper (Me	exico)			
			-Kiwi (Greece)					
			-Cucumber (Mexico)					
		03/07/	/2023 02:06 PM	non-domestic and			's storage area as	

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	Alma	Center School D	istrict		
		Comments			
			Creat	ed By	Created Date
DPI SNT will allow schools w	ho cannot get Wisconsin produced milk (liv	ve on the border) to			
participate in WSDMP, but th	nere should be language in their procurement duced milk and be able to show document	ent documents to			3/8/2023 2:41:49 PM
03/08/2023 3110	Administrative Review	F	SD		
		Comments			
			Creat	ed Bv	Created Date
required since this language from anyone. The reason do condition that prohibits him/ that my child does not like n	1. A statement from a medical provider for is not included in the statute, so the requeses need to be for an allergy, metabolic discher from drinking milk as stated in the stanilk as a preference, would not be acceptable that with the serving of milk. Discretion calld be ok.	est may be accepted order or other tute. A parent note ole. 2. A juice			3/8/2023 2:40:14 PM
03/08/2023 3108	Administrative Review	F	SD		
		Comments			
			Creat	ed By	Created Date
in the summer months. SFAs methods: •Promotion of the •Promotion of calling 211 to to 304-304 to locate meals i	form families of where their students can resident can resident can inform families of summer meals via summer meals locator on the DPI Summer locate meals in the area •Promotion of the USDA Summer unmerfoodrocks) 7 CFR 210.12(d)	the following r Meals webpage e ability to text `food'			3/8/2023 12:07:56 PM
03/08/2023 3106	Administrative Review	F	SD		
		Comments			
			Creat	ed By	Created Date
used only for determining eli	the family on the free and reduced-price a igibility for meal or milk benefits. For anyon sclosure Agreement form should be signed	ne receiving			3/8/2023 11:29:06 AM
03/08/2023 3104	1600 Administrative Review A	ALL F	SD		
		Comments			
			Cuant	ad Da	Constant Data
			Creat	ed By	Created Date
promote the SBP throughout	SBP in the beginning of the school year. Be the school year. For example, promote th tester or quarterly. Consider strategies ava bpage.	e SBP at the			3/8/2023 11:07:45 AM
03/08/2023 3101	Administrative Review	F	SD		
		Comments			
			Creat	ed By	Created Date
The DPI School Nutrition Tea	am will host two live summer training cours	ses and one virtual	Creat	eu by	Created Date
option. It is recommended the bring staff as applicable. Add SNA) hosts a summer and fa	and the FSD attends one of these training of ditionally, the Wisconsin School Nutrition Ar all conference annually. Fund 50 can be use aining opportunities and conferences.	opportunities and ssociation (WI-			3/8/2023 10:23:52 AM
03/08/2023 3100	701 Administrative Review A	ALL F	SD		
		Comments			
				ad Rv	Created Date
The non profit for a comition	account cannot have a not seek seek	vecoding three	Creat	ed By	Created Date
months of operating expense excess cash balance. A few i Marketing to increase studer • Eliminating the reduced co students will still be claimed	st category for breakfast and/or lunch. Not	re included in the sh balance include: • te, reduced eligible			3/8/2023 10:20:48 AM

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	Aima center sensor	District			
annually to determine the lal service department. Refer to	e-related tasks. Note, a time study will need to be completed por costs for staff with shared responsibilities outside the foo DPI SNT's Time Study Tool ault/files/imce/school-nutrition/xls/time-study-tool.xlsx).				
Food service equipment. Pl https://dpi.wi.gov/sites/def	ease refer to the preapproval equipment list				
	agement webpage (https://dpi.wi.gov/school-				
03/08/2023 3091	Administrative Review	FSD			
	Comments				
		Cr	eated By	Created Date	
medical statement from a lic mental impairment and how omit and recommended alter their discretion, to accommo accommodations made for st order for the meals to be rein for handling these types of a Sample Policy (https://dpi.w	nutside of the meal pattern must be supported by a signed ensed medical professional and include the child's physical or it restricts the child's diet; accommodations needed; foods to natives. Food service staff may make food substitutions, at date children without a signed medical statement. These undents must meet the USDA meal pattern requirements in mbursable. It is recommended that the SFA develop a policy ccommodations and use the DPI SNT's Special Dietary Needs i.gov/sites/default/files/imce/school-nutrition/doc/special-cy-template.docx). (7 CFR 210.10(m)(1) and 7 CFR			3/8/2023 9:04:23 A	∤M
	Comments				
			eated By	Created Date	
ourpose is to inform the pub available. SFAs must annuall grassroots organizations, loc	ibute a Public Release before the start of the school year. The lic that free and reduced price meals and free milk are y distribute the Public Release to: local news media, al unemployment office, as applicable. SFAs are not required ease published but must maintain documentation of whom it becific materials distributed.	2		3/8/2023 9:03:44 A	AΜ
03/07/2023 3064	Administrative Review Lincoln El	FSD			
	Comments				
		Cr	eated By	Created Date	
condiment usage and commican be a significant source o	s excessive for some students. Please monitor your school's unicate appropriate portion sizes to students, as condiments f calories, saturated fat, and sodium. Promote appropriate age at the condiment station and/or photos of the planned is.			3/7/2023 3:15:54 F	PM
03/07/2023 3063	500 Administrative Review Lincoln El	FSD			
	Comments				
		Cr	eated By	Created Date	
which is a ½ cup fruit or veg reimbursable. Five students therefore, their meals were re encouraged to place a baske ooint of service in the view of vegetable to make their mea strongly encourage students meal. Students can be remin	lunch, students are required to take three components, one detable for the meal to be claimed as complete and did not take the required ½ cup fruit or vegetable on 3/7/23; not claimed for reimbursement. School Nutrition staff are to f½ cup fruit and/or vegetable offerings on the table by the f students. This can encourage students to take a fruit or I reimbursable. In addition, School Nutrition staff may more to take the required fruit/vegetable to make a reimbursable ded that they may place self-contained, unopened fruit and ble if they choose not to eat them.	of	<i>,</i>	3/7/2023 3:12:43 F	PM
03/07/2023 3062	502 Administrative Review Lincoln El	FSD			
	Comments				
		Cr	eated By	Created Date	
Because the vegetables on the	ne salad bar are being used to meet the weekly vegetable				
requirements and 1/2 cup is se communicated to student	the planned portion size for all vegetable offerings, this shous s with signage. The Salad Bar Signage Template can be found (https://dpi.wi.gov/sites/default/files/imce/school-			3/7/2023 3:03:57 F	ΡМ

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G2107/2023 3061 433 Administrative Review Uncoin El PSD				AIIII	Center School	DISTITICE		
Passe utilize the USDA Food Buying Guide (https://foodbuyingguide fas.unda.gov/) to determine the crediting for foods with a slandard of identity, such as fresh fruit and vegetables for the saled for After fugging in to the USDA food Buying Guide (fRS), click on Food lesses Search and type a food on the Neyword's search box. Different options of Food lesses Search and type a food on the Neyword's search box. Different options of Food food on the Neyword's search box. Different options of Food food on the Neyword's search box. Different options of Food Buying (RMS), click on Food Buyi	03/07/2023	3061	433	Administrative Review	Lincoln El	FSD		
Administrative Review Use As Food Buyran Guide (https://foodburying.uide files.used.apv/) to desermine the exception for roods with a standard of identify, south as fresh fivilities of the salad for After logging in to the USDA Food Buyran Guide (FRS), click on Food Items Search and type as food in the "Reywords" search box. Different upons of Food Items Search and type as food in the "Reywords" search box. Different upons of Food Items Search and type as food in the "Reywords" search box. Different upons of Food Buyran Guide (FRS), click on the Items of Food Buyran Guide (FRS), cli					Comments			
Administrative Review Use As Food Buyran Guide (https://foodburying.uide files.used.apv/) to desermine the exception for roods with a standard of identify, south as fresh fivilities of the salad for After logging in to the USDA Food Buyran Guide (FRS), click on Food Items Search and type as food in the "Reywords" search box. Different upons of Food Items Search and type as food in the "Reywords" search box. Different upons of Food Items Search and type as food in the "Reywords" search box. Different upons of Food Buyran Guide (FRS), click on the Items of Food Buyran Guide (FRS), cli							reated Ry	Created Date
determine the crediting for foods with a stagging in the the ISSN Food Buying Guide (FRSC), click regardation for the said bar. After logging in to the USSN Food Buying Guide (FRSC), click received from the provided for the pro							created by	Created Date
The Vanilla Educational Snack Crackers and Cinnamon Crisps are grain-based desserts for the preschool meel pattern and cannot credit towards the grains component. These may be served as extra items or can be removed from the preschool menu. These items were not the only grains offered during the review period and day of onsite review trus, a grain shortage was not an issue. 03/07/2023 3059 435 Administrative Review Lincoln El FSD	determine the cr vegetables for th on "Food Items 5 may appear. Fine for more informa able to view the serving size per Guide can also b	editing for foo le salad bar. A Search" and to d the one that ation (e.g. Car purchase unit meal contribu	ods with a stan After logging in ype a food in the most closely in rots, fresh, ba in, servings per tion, and purch	dard of identity, such as to the USDA Food Buyin ne "keywords" search bomatches your product an by, ready-to-use). After purchase units for 100 servinase units for 100 servin	fresh fruit and g Guide (FBG), click x. Different options d click the hyperlink clicking, you will be ble Portion (EP), gs. The Food Buying			3/7/2023 2:53:23 PM
The Vanilla Educational Snack Crackers and Cinnamon Crisps are grain-based desserts for the preschool meal pattern and cannot credit towerds the grains component. These may be served as exit a fixth or can be removed from the preschool men. These thems were not short-assert the stress or can be removed from the preschool men. These thems were not short-assert the stress or can be removed from the preschool men. These thems were not short-assert the stress of the preschool men. These thems were not short-assert the stress of the product of t	03/07/2023	3060	436	Administrative Review	Lincoln El	FSD		
The Vanilla Educational Snack Crackers and Cinnamon Crisps are grain-based desserts for the preschool meal pattern and cannot credit towards the prains component. These may be the experience of the preschool meal pattern and cannot credit towards the prains component. These may be the only grains offered during the review period and day of onsite review thus, a grain shortage was not an issue. 03/07/2023 3059 435 Administrative Review Lincoln El FSD Comments Created By Created Date Recipes should be updated to reflect current practices and products. A standardized recipe exists but is not accurately reflecting what is happening in the kitchen for the crisps which has impacted the mead/meat alternate crediting. Please update the recipe using the DPI Standardized Recipe template (https://doi.org/incolored/facility/files/imce/school-nutrition/doc/recipe-template-multiple.docx). 03/07/2023 3058 430 Administrative Review Lincoln El FSD Comments Created By Created By Created Date Production records are intended to be useful tools to record production information, aid in accurate forecasting for future meals, and serve as a record that reimbursable meals were served. The planned/actual quantity prepared in purchase units (i.e., 2-No. 10 cans, 10 lb. case, 2-95 count cases) is not detailed on the breakfast production records. Please instruct staff to complete this information for all items offered as part of the reimbursable meal. In addition, the food terms written on the production record must be specific. This helps to include the specific types of julice and cereal served at breakfast, instead of including a generic "juice" or "creall" please specify the type(s) of juice offered and the brand name and type of cereals available. 03/07/2023 3057 430 Administrative Review Lincoln El FSD Comments Created By Created By Created Date Weight and volume measurements are not interchangeable on production records. Please instruction of including a generic "juice" or "creall" please specify the type(s) of juice off					Comments			
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Administrative Review Report

Alma Center School District

Comments		
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Visiting students can be charged the paid student meal price and claimed for in the paid category.		2/22/2023 2:01:30 PM

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