### Administrative Review Report

Trevor-Wilmot Consolidated Grade School

#### Review Schedule:

Schedule Type	Start Date	End Date
Off-Site Review	12/21/2023	02/12/2024
On-Site Review	02/12/2024	02/13/2024
Site Selection Worksheet	12/21/2023	12/21/2023
Entrance Conference	02/12/2024	02/12/2024
Exit Conference	06/13/2024	06/13/2024

#### Commendations:

From the Public Health Nutritionist: Thank you to all staff at Trevor-Wilmot Consolidated Grade School for the warm welcome and 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 responses to questions; this greatly expedited the AR. The Food Service Director was very receptive to the reviewer's suggestions, and this was greatly appreciated. Thank you for serving healthy, nutritious meals to your students.

From the Nutrition Program Consultant: Thank you to the Trevor-Wilmot Consolidated Grade School staff, as well as the Taher Food Service Management Company staff for the time and attention spent during the Administrative Review (AR). Your patience and openness to corrections and recommendations is greatly appreciated. Thank you for working diligently to meet program requirements.

#### Recommendations:

No Recommendations found for this review.

## Administrative Review Report

Trevor-Wilmot Consolidated Grade School

### Findings and Corrective Action:

Form Name   Certification and Benefit Issuance (100 - 121)	I who is
Question # 101  TA Log # No TA Log# found  Due Date  Corrective Action Status Flagged  Flagged School Nutrition Program contract than the designated Determining Official determining eligibility from applications.  Corrective Action: Update the 2024-25 school year contract with the conindividual listed as the Determining Official for the application approval process of the Name Certification and Benefit Issuance (100 - 121)  TA Log # No TA Log# found  Corrective Action Status Flagged  Flagged Flagged School Status Flagged  Flagged School Nutrition Program contract than the designated Determining Official determining Official for the application approval process of the proce	I who is
TA Log # No TA Log# found  Due Date  Corrective Action Status   Flagged	I who is
Due Date  Corrective Action Status  Flagged  Flagged  O6/13/2024 11:02 AM  Finding: The Determining Official is indicated as a different individual on the School Nutrition Program contract than the designated Determining Official determining eligibility from applications.  Corrective Action: Update the 2024-25 school year contract with the confindividual listed as the Determining Official for the application approval program to the confined program contract with the confindividual listed as the Determining Official for the application approval program to the confined program contract with the confindividual listed as the Determining Official for the application approval program to the confined program contract with the confindividual listed as the Determining Official for the application approval program to the confined program contract with the designated program contract than the desi	l who is
Corrective Action Status  Flagged  Flagged  Flagged  Flagged  Flagged  O6/13/2024 11:02 AM  Finding: The Determining Official is indicated as a different individual on the School Nutrition Program contract than the designated Determining Official determining eligibility from applications.  Corrective Action: Update the 2024-25 school year contract with the contributional listed as the Determining Official for the application approval program of the Action of the Action approval program of th	l who is
Finding: The Determining Official is indicated as a different individual on the School Nutrition Program contract than the designated Determining Official determining eligibility from applications.  Corrective Action: Update the 2024-25 school year contract with the control individual listed as the Determining Official for the application approval provides a state of the program of the program contract with the control individual listed as the Determining Official for the application approval provides a state of the program o	l who is
Corrective Action History  O6/13/2024 11:02 AM  School Nutrition Program contract than the designated Determining Official determining eligibility from applications.  Corrective Action: Update the 2024-25 school year contract with the conindividual listed as the Determining Official for the application approval process.  Site Name  Form Name  Certification and Benefit Issuance (100 - 121)  Question #  110  TA Log #  No TA Log# found  Due Date  Corrective Action Status  Flagged  O6/13/2024 12:20 PM  Finding: Households that qualify for free or reduced price meals due to discertification were not notified in writing.  Corrective Action 1: Provide a statement of understanding that all houses.	l who is
Form Name  Certification and Benefit Issuance (100 - 121)  Question #  110  TA Log #  No TA Log# found  Due Date  Corrective Action Status  Flagged  Flagged  06/13/2024 12:20 PM  Finding: Households that qualify for free or reduced price meals due to dicertification were not notified in writing.  Corrective Action 1: Provide a statement of understanding that all house	
Question # 110  TA Log # No TA Log# found  Due Date  Corrective Action Status Flagged  Flagged Finding: Households that qualify for free or reduced price meals due to di certification were not notified in writing.  Corrective Action 1: Provide a statement of understanding that all house	
TA Log # No TA Log# found  Due Date  Corrective Action Status Flagged  Flagged  Flagged  Finding: Households that qualify for free or reduced price meals due to di certification were not notified in writing.  Corrective Action 1: Provide a statement of understanding that all house	
Due Date  Corrective Action Status Flagged  Flagged  Flagged  06/13/2024 12:20 PM  Finding: Households that qualify for free or reduced price meals due to dicertification were not notified in writing.  Corrective Action 1: Provide a statement of understanding that all house	
Corrective Action Status  Flagged  Flagged  06/13/2024 12:20 PM  Finding: Households that qualify for free or reduced price meals due to discertification were not notified in writing.  Corrective Action 1: Provide a statement of understanding that all house	
Flagged Finding: Households that qualify for free or reduced price meals due to di certification were not notified in writing.  Corrective Action 1: Provide a statement of understanding that all house	
certification were not notified in writing.  06/13/2024 12:20 PM  Corrective Action 1: Provide a statement of understanding that all house	
eligible through direct certification are required to be notified in writing.  Corrective Action 2: Upload a sample of the letter that will be used into SFAs are strongly encouraged to use the DPI template letter (https://dpi.wi.gov/school-nutrition/program-requirements/free-reduced-religibility#:~:text=Direct%20Certification%20Approval%20Letter).	cholds SNACS.
Site Name	
Form Name Verification (200 - 204)	
Question # 202	
TA Log # No TA Log# found	
Due Date	
Corrective Action Status Flagged	
Flagged  O6/13/2024 12:34 PM  Finding: The School Nutrition Contract does not have the correct person I the Confirming Official. The confirming official reviews each application sel for verification to ensure the initial determination was accurate. This must by an individual other than the one who made the initial determination.  Corrective Action: Update the School Nutrition Contract to accurately ref the Confirming Official is.	ected be done
Site Name	
Form Name Maintenance of Non-Profit School Food Service Account (700 - 705, 777)	
Question # 700	
TA Log # No TA Log# found	
Due Date	
Corrective Action Status Flagged	

## Administrative Review Report

			Consolidated Grade School			
	Flagged 06/13/2024	12:41 PM	Finding: The 2022-23 Annual Financial Reports beginning balance does not match ending balance of previous year and/or the ending balance does not match the PI 1505 (public schools).			
Corrective Action History			<b>Corrective Action:</b> Print a copy of the 2021-22 Annual Financial Report (AFR) and the 2022-23 AFR and indicate that the beginning balance for the 2022-23 AFR matches the ending balance of the 2021-22 AFR. Upload the corrected report into SNACS. Once approved, the report will need to be updated in the Online Services portal. As it is after December 31, the DPI accountant will make the adjustments in the system.			
Site Name						
Form Name	Maintenance	of Non-Profit School	Food Service Account (700 - 705, 777)			
Question #	777					
ΓA Log #	No TA Log# 1	found				
Due Date						
Corrective Action Status	Flagged					
Corrective Action History	Flagged 06/13/2024	12:42 PM	<b>Finding:</b> The SFA has received Supply Chain Assistance Funds and is not in compliance with the Attestation signed to receive the funds. The SFA is not aware of what the funds can be spent on, the funds are used on unallowable costs and/or the funds are not being tracked separately.			
			<b>Corrective Action:</b> 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.			
Site Name						
Form Name	Revenue From Non-Program Foods (709 - 711)					
Question #	709					
A Log #	No TA Log# found					
Due Date						
Corrective Action Status	Flagged					
Corrective Action History	Flagged 06/13/2024 12:45 PM	Finding: SFA did not complete the DPI Nonprogram Foods Revenue Tool or USDA Tool to determine compliance with nonprogram foods pricing and ratio requirements per 7 CFR 210.14.  Corrective Action 1: Complete the DPI Nonprogram Foods Revenue Tool ( <a dpi.wi.gov="" financial-management#"="" href="https://dpi.wi.gov/school-nutrition/program-requirements/financial-management#:~:text=Tools,DPI%20Nonprogram%20Food%20Revenue%20Tool/Price%20Calculator,The%20DPI%20Nonprogram)&lt;/a&gt;) and upload into SNACS using a 5-day reference period from the current school year.  Corrective Action 2: Provide a statement of understanding that this tool is required to be completed annually and used to set nonprogram food pricing. Include the position responsible for ensuring this is completed.&lt;/th&gt;&lt;/tr&gt;&lt;tr&gt;&lt;td&gt;Site Name&lt;/td&gt;&lt;td&gt;&lt;/td&gt;&lt;td&gt;&lt;/td&gt;&lt;td&gt;&lt;/td&gt;&lt;/tr&gt;&lt;tr&gt;&lt;td&gt;orm Name&lt;/td&gt;&lt;td&gt;Civil Rights (&lt;/td&gt;&lt;td&gt;800 - 807)&lt;/td&gt;&lt;td&gt;&lt;/td&gt;&lt;/tr&gt;&lt;tr&gt;&lt;td&gt;Question #&lt;/td&gt;&lt;td&gt;801&lt;/td&gt;&lt;td&gt;&lt;/td&gt;&lt;td&gt;&lt;/td&gt;&lt;/tr&gt;&lt;tr&gt;&lt;td&gt;A Log #&lt;/td&gt;&lt;td&gt;No TA Log# 1&lt;/td&gt;&lt;td&gt;found&lt;/td&gt;&lt;td&gt;&lt;/td&gt;&lt;/tr&gt;&lt;tr&gt;&lt;td&gt;Due Date&lt;/td&gt;&lt;td&gt;&lt;/td&gt;&lt;td&gt;&lt;/td&gt;&lt;td&gt;&lt;/td&gt;&lt;/tr&gt;&lt;tr&gt;&lt;td&gt;Corrective Action Status&lt;/td&gt;&lt;td&gt;Flagged&lt;/td&gt;&lt;td&gt;&lt;/td&gt;&lt;td&gt;&lt;/td&gt;&lt;/tr&gt;&lt;tr&gt;&lt;td colspan=4&gt;Flagged  O6/13/2024 12:49 PM  Finding: The Public Release was not distributed to the required location the media, local unemployment office, grassroots organizations and any employers contemplating large layoffs in the area (7 CFR 245.5(a)(2)).  Corrective Action: Upload into SNACS the names of 2-3 organizations public release (Public Release found here: &lt;a href=" https:="" program-requirements="" school-nutrition="">https://dpi.wi.gov/school-nutrition/program-requirements/financial-management#:~:text=Tools-</a>				

## Administrative Review Report

		,DPI%20Nonprogram%20Food%20Revenue%20Tool/Price%20Calculator,- (The%20DPI%20Nonprogram) 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 06/13/2024 12:50 PM	complaints specific for the school meal program (FNS Instruction 113-1).			
Site Name					
Form Name	Civil Rights (800 - 807)				
Question #	805				
TA Log #	No TA Log# found				
Due Date					
Corrective Action Status	Flagged				
Corrective Action History	Flagged 06/13/2024 12:55 PM	Finding 1: The SFA does not have compliant written procedures in place to notify households how to request a meal modification for students with special dietary needs.  Corrective Action 1: Provide a timeline for when a Special Dietary Needs procedure will be put in place. Provide the name and title of the SFA representative that will ensure compliance. It is recommended that SFAs utilize the Special Dietary Needs policy template.  (https://dpi.wi.gov/sites/default/files/imce/school-nutrition/doc/special-dietary-accommodation-policy-template.docx).  Finding 2: Two areas of the Dietary Modifications Policy need to be changed.  1. In situations where a medical statement or IEP is not immediately available, is incomplete, or requires additional clarification, USDA regulations require that the meal modification still be made if there is enough information to provide a safe meal. The USDA does not specify how long to wait or how many attempts are needed to receive documentation before discontinuing a meal modification. However, reasonable attempts should be made to get the correct documentation.  2. SFA should not ask for a student's medical condition, but only how the condition or symptom affects the student's diet.  Corrective Action 2:  1. Remove the language from the Dietary Modifications policy that indicates documentation must be submitted "within five (5) school daysor the dietary modification may be discontinued until such a statement is received". I recommend changing this to "must be submitted from a health care provider with prescriptive authority in the State of Wisconsin."  2. Change the items the certification must identify to:  A. an explanation of how the child's physical or mental impairment restricts the child's diet  B. the food(s) to be avoided  C. the food(s) to be substituted  Provide a timeline for when the Dietary Modifications policy will be changed and the name of the person responsible for ensuring the update is made.			
Site Name					
Form Name	Civil Rights (800 - 807)				
Question #	806				
TA Log #	No TA Log# found				

## Administrative Review Report

Due Date						
Corrective Action Status	Flagged					
Corrective Action History	06/13/2024 01:02 PM  Corrective Action: Provide the civil rights training to all staff that interprogram applicants, the training is located here: <a href="https://media.dpi.wi.gnutrition/civil-rights-training/story.html">https://media.dpi.wi.gnutrition/civil-rights-training/story.html</a> . Upload the Civil Rights Training		Finding: Civil Rights training presentation was not uploaded into SNACS.  Corrective Action: Provide the civil rights training to all staff that interact with program applicants, the training is located here: <a href="https://media.dpi.wi.gov/school-nutrition/civil-rights-training/story.html">https://media.dpi.wi.gov/school-nutrition/civil-rights-training/story.html</a> . Upload the Civil Rights Training PowerPoint into SNACS.			
Site Name						
Form Name	Civil Rights (	(800 - 807)				
Question #	807					
TA Log #	No TA Log#	found				
Due Date						
Corrective Action Status	Flagged					
Corrective Action History	Flagged 06/13/2024	01:03 PM	Finding: The Civil Rights Compliance Self Evaluation Form (PI-1441) was not completed by October 31.  Corrective Action: Complete the Civil Rights Compliance Self Evaluation Form (PI-1441) form and submit as corrective action. The form is located here: https://dpi.wi.gov/sites/default/files/imce/school-nutrition/doc/1441-civil-rights-compliance-self-evaluation.doc.			
Site Name						
Form Name	Local School Wellness (1000 - 1006)					
Question #	1005					
TA Log #	No TA Log# found					
Due Date						
Corrective Action Status	Flagged					
Corrective Action History	Flagged 06/13/2024 01:06 PM	Finding: SFA has not completed the assessment of the Local Wellness Policy within the last three years.  Corrective Action: Complete the assessment of the Local Wellness Policy and notify the public of the results. Upload a copy of the Report Card (blank report card found here: <a href="https://dpi.wi.gov/school-nutrition/program-requirements/local-wellness-policy#:~:text=Local%20Wellness%20Policy%20Triennial%20Assessment%20Report%20Card.%C2%A0">https://www.wellsat.org/</a> ) into SNACS or provide a link to this document on the district website.				
Site Name						
Form Name	School Break	kfast and Summer Fo	ood Service Program Outreach (1600 - 1601)			
Question #	1601					
TA Log #	No TA Log#	found				
Due Date						
Corrective Action Status	Flagged					
Corrective Action History	Flagged 06/13/2024	Finding: The SFA did not adequately inform households about the availability an location of free meals for students via the Summer Food Service Program (SFSP)  Corrective Action: Provide a statement describing how households will be informed about the availability of SFSP for the upcoming summer and going forward. Please include the method of communication and time frame for distributing SFSP outreach materials.				
Site Name	Trevor - Wili	mot School				
Form Name	Dietary Specification Assessment Tool (On Site Observation)					
Question #	1					

## Administrative Review Report

	ı revor-wiimot	Consolidated Grade School				
TA Log #	No TA Log# found					
Due Date						
Corrective Action Status	Flagged	Flagged				
Corrective Action History	Flagged 02/13/2024 09:26 AM	Finding: All foods served as part of a reimbursable meal must contain zero grams of trans fat per serving (less than 0.5 grams per serving). The Prairie Creek Hot Dog contains .5 grams of trans fat. If it is likely that trans fat appearing on the label is naturally occurring, the SFA must request documentation from the manufacturer that report the source of the trans fat prior to continuing to use the product.  Corrective Action: Submit a nutrition facts label for a new hot dog product that will be served that contains 0 grams trans fat or submit documentation from the manufacturer citing the trans fat is naturally occurring.				
Site Name	Trevor - Wilmot School					
Form Name	Dietary Specification Assessment	Tool (On Site Observation)				
Question #	12					
TA Log #	No TA Log# found					
Due Date						
Corrective Action Status	Flagged					
Corrective Action History	Flagged 02/13/2024 09:23 AM	Finding: For grades K-12, up to 2oz eq. of grain-based desserts per week are allowed in the NSLP. The menu for the week of review exceeded the grain-based dessert limit. Daily Honey Graham Crackers were included with the Peanut Butter and Jelly Sandwich/String Cheese meal. Since graham crackers are a grain-based dessert it must be limited to 2oz eq. per week.  Corrective Action: Describe how the menu and/or recipe would be changed to comply with the grain-based dessert limit. Be specific and include serving sizes, nutrition facts labels, ingredient lists, and/or other crediting documentation for items that would be planned in place of a grain-based dessert.				
Site Name						
Form Name	Certification and Benefit Issuance (124 - 142)					
Question #	126					
TA Log #	No TA Log# found					
Due Date						
Corrective Action Status	Flagged					
Corrective Action History	Flagged 06/13/2024 01:22 PM	99 free and reduced price meal application determinations were reviewed, 1 error was identified.  Finding: The SFA did not process all household applications in compliance with 7 CFR 245.6(a). The household's meal benefits were incorrectly determined. See the SFA-1 provided by the consultant for details.  Corrective Action: Notify the household of the correct meal benefit, per program requirements. Upload a copy of the letter to the household and documentation that the benefit issuance list has been updated into SNACS.				
Site Name						
Form Name	Certification and Benefit Issuance	e (124 - 142)				
Question #	128					
TA Log #	No TA Log# found					
Due Date						
<b>Corrective Action Status</b>	Flagged					

## Administrative Review Report

		Consolidated Grade School			
	Flagged 06/13/2024 01:23 PM	<b>Finding:</b> The correct income conversion factors were not used when determining meal eligibility on free and reduced price meal applications. Applications with one income frequency were annualized.			
Corrective Action History		<b>Corrective Action:</b> Review the Income Conversions section of the Eligibility Manual (page 61-62). Submit a statement of understanding on the correct income conversion factors to use when determining eligibility on a free or reduced price meal application.			
Site Name					
Form Name	Civil Rights (809 - 810)				
Question #	810				
TA Log #	No TA Log# found				
Due Date					
Corrective Action Status	Flagged				
	Flagged 06/13/2024 01:30 PM	<b>Finding:</b> The correct non-discrimination statement was not included on all required program materials. The non-discrimination statement is missing from the Local Wellness Policy. The non-discrimination statement on the Food Services Board Policy PO-8500 is altered to include an additional sentence, and is therefore unallowable.			
Corrective Action History		<b>Corrective Action:</b> Add the Nondiscrimination statement to required program materials and upload updated materials into SNACS, or in the case of policies that must get Board approval before finalizing, submit a timeline for the policies to be brought into compliance with the allowable non-discrimination statement and include the name(s) and title(s) of the SFA representative(s) that will ensure compliance.			
Site Name	Trevor - Wilmot School				
Form Name	Meal Components and Quantities - Day of Review (400-408)				
Question #	404				
TA Log #	No TA Log# found				
Due Date					
Corrective Action Status	Flagged				
Corrective Action History	Flagged 02/13/2024 09:17 AM	Finding: Using the vegetables on the salad bar to meet the weekly vegetable requirements, portion sizes of at least 1/8 cup each should be communicated to students with signage. Salad Bar Signage Template can be found on our Signage webpage (https://dpi.wi.gov/default/files/imce/school-nutritoin/doc/salad-bar-signage-template.docx)  Corrective Action: Submit a picture of lunch salad bar signage near the salad bar on the serving line.			
Site Name	Trevor - Wilmot School	bar on the serving line.			
Form Name		s - Review Period (409-412, 430-437)			
Question #	410	- Neview Fellou (405-412, 430-437)			
TA Log #	No TA Log# found				
Due Date	No TA Log# Tourid				
Corrective Action Status	Flagged				
- Court Retion Status	Flagged	Finding: The daily minimum requirement for fruit was not met for students			
Corrective Action History	02/13/2024 11:06 AM	following the K-8 meal pattern for breakfast during the review period. The following represents the planned portion sizes: - Monday, January 22, 2024- 1/2 cup of fruit - Wednesday, January 24, 2024- 1/2 cup of fruit - Friday, January 26, 2024- 1/2 cup of fruit The daily minimum requirement for K-8 meal pattern grade grouping is offering at least 1 cup of fruit at breakfast.  Corrective Action: Describe specifically how the daily minimum requirement for			
		fruit will be met for breakfast during the day containing the shortage (e.g. portion sizes increased, additional menu items, product replacement, etc.).			

## Administrative Review Report

Review Name	Site Name	Trevor - Wilmot School				
Question # 431  TA Log # No TA Log* found  Due Date  Corrective Action Status  Figgged  02/13/2024 11:12 AM  02/13/2024 11:12 AM  25 Finding: During the week of review, the daily production record had incorrect and/or inconsistencies on the production record including: the meal pattern grade grouping was incorrect, and # flood turns on the manual review of written down, usage was not tracked. Production record including: the meal pattern grade grouping was incorrect, and # flood turns on the manual review of written down, usage was not tracked. Production records are intended to be useful tools to record information prior production. Among production, and production and pattern grade group and under production records including the concret more pattern grade group and under production and production and pattern grade group and under production and production and pattern grade group and under production and production and pattern grade group and under the production records including the concret more pattern grade group and under the group and production and pattern grade group and production and pattern grade group and production and pattern group and production and pattern group and production and production and production and prograde and pattern group and production and prograde and prograde and production and prograde and production and prograde and production and prograde and production and prograde an			- Review Period (409-412, 430-437)			
Ta Log # No Ta Log# found  Due Date  Corrective Action Status  Plagged  OZ/13/2024 11:12 AM  OZ/13/2024 11:23 AM						
Plagged   Finding: During the week of review, the daily production record had incorrect and/or inconsistencies on the production record including: the meal pattern grade grouping was incorrect, not all food items had the smooth served within the smooth served as a smooth served as a smooth served within the smooth served as a smooth served within the smooth of the smooth served with served as a smooth served with the smooth served as a smooth served with the smooth served as a smooth served with the smooth served with served with the smooth served with the smooth served with the smooth served and served week (Manage with the smooth served with the smooth served and served week (Manage with the smooth served wit						
Flagged  02/13/2024 11:12 AM  02/13/2024 11:12 AM  Finding: During the week of review, the daily production record had incorrect and/or monasterations on the production record including; the meal pattern grade groups was incorrect; and if from them patt the money of the production record including; the meal pattern grade groups are considered in the production records are intended to be useful tools to record information prior to production, during production, fellowing production. Review the Production Record Requirements poly.  Corrective Action History  Corrective Action History  From Name  Meal Components and Quantities - Review Period (409-412, 430-437)  Question # No TA Log# found  Finding: Standardized recipes are required for all menu items that have more than one ingredient and must include detailed information about the specific ingredients and must include detailed information about the specific ingredients and must include detailed information about the specific ingredients and must include detailed information about the specific ingredients and must include detailed information about the specific ingredients, equipment, and procedures used to prepare the recipes. Recipes and the Action Status  Finding: Standardized recipes are required for all menu items that have more than one ingredient and must include detailed information about the specific ingredients, equipment, and procedures used to prepare the recipes. Recipes and the production status are used in the kitchen while reviewing the day of onsite meal preparation and service there were some inconsistencies with creatin repeats. Cheeseburger remove steamer as the cooking method and the burger winapped in foil statument since it isn't happening Solicy Cheken Patty or the day of onsite meal preparation and service there were some inconsistencies with creatin repeats. Cheeseburger remove steamer as the cooking method and the burger winapped in foil statument since it isn't happening Happening documentation was submitted for herm. The effecti						
Finding: During the week of review, the daily production record had incorrect and options of the production record had incorrect and options of the production record including: the meal pattern grade and options of the production record including: the meal pattern grade and options of the production records are intended to be useful tools to record information price to production, during production, and confirment usage was not tracked. Production records are intended to be useful tools to record information price to production, during production, and following production. Review the Production Record Requirements. Or confirments and price of production records are intended to be useful tools to record information price options. A undergo production records are intended to be useful tools to record information price options. A undergo production records and following productions records and following productions records and incords and production records in a production record and incord production records and incord production records and incord production and incord of the production and incord in a productio		Flagged				
(Monday-Friday) that occurs after the completion of this Administrative Review (AR), but before the corrective action due date.    Form Name	Corrective Action History	Flagged 02/13/2024 11:12 AM	and/or inconsistencies on the production record including: the meal pattern grade grouping was incorrect, not all food items had the amount served written down, milk, cereal and juice choice were not specifically written down, and condiment usage was not tracked. Production records are intended to be useful tools to record information prior to production, during production, and following production. Review the Production Record Requirements (https://dpi.wi.gov/sites/default/files/imce/school-nutrition/pdf/production-record-requirements.pdf).  Corrective Action: Submit one full week of completed breakfast and lunch production records, including the correct meal pattern grade grouping, all food			
Meal Components and Quantities - Review Period (409-412, 430-437)   Question #   435     Ta Log #   No TA Log# found			(Monday-Friday) that occurs after the completion of this Administrative Review			
TA Log # No TA Log# found  Due Date  Corrective Action Status  Flagged  O2/13/2024 11:23 AM  Finding: Standardized recipes are required for all menu items that have more than one ingredient and must include detailed information about the specific ingredients, equipment, and procedures used to prepare the recipes. Recipes should be standardized in each production whichen to reflect the products and practices that are used in the kitchen to reflect the products and practices that are used in the kitchen. While reviewing the recipes and observing the day of onsite meal preparation and service there were some inconsistencies with certain recipes: -Cheeseburge remove steamer as the cooking method and the burger wrapped in foil statement since it isn't happening Spicy Chicken Patty on a Bun- no over temp is listed are memove the wrapped in foil statement since that isn't happening Ham Dell Sub Sandwich-Turkey is listed as the ingredient however Ham is in the recipe name and the crediting documentation was submitted for ham. The lettruce leaf would need to be removed since it is not being used Stop Rib Sandwich-Turkey is listed as the ingredient however Ham is in the recipe name in the procedure and the crediting documentation was submitted for ham. The lettruce leaf would need to be removed since it is not being used Box Rib Sandwich the worn; no mention of cooling the chicken before placing on the salad and remove the chicken patty as an ingredient since it isn't being used Box Rib Sandwich. Crispy Chicken Salad and BBQ Rib Sandwich. Be sure to include all requirements of a standardized recipe including serving size and yield. Templates and other resources can be found on the Standardized Recipes webpage (https://dpl.wil.accepts.org).  Corrective Action: Submit an updated standardized recipe for the: Cheeseburger on a Bun, Spicy Chicken Patty on a Bun, Ham Dell Sub Sandwich, Crispy Chicken Salad and BBQ Rib Sandwich. Be sure to include all requirements of a standardized recipe, including serving siz	Site Name	Trevor - Wilmot School				
TA Log # No TA Log # found  Due Date  Corrective Action Status  Flagged  O2/13/2024 11:23 AM  O2/13/2024 11:23 AM  Finding: Standardized recipes are required for all menu items that have more than one ingredients, equipment, and prepare the recipes. Recipes should be standardized in each production kitchen to reflect the products and practices that are used in the kinehu. While reviewing the recipes and observing the day of onsite meal preparation and service there were some inconsistencies with certain recipes: -Cheeseburger- remove steamer as the cooking method and the burger wrapped in foil statement since it isn't happening Spicy Chicken Patty on a Bun- no oven temp is listed and remove the wrapped in foil statement since that isn't happening Ham Dell Sub Sandwich- Turkey is listed as the ingredient however Ham is in the recipe men, in the procedure and the crediting documentation was submitted for ham. The lettuce leaf would need to be removed since it is not being used.  - Crispy Chicken Salad- need oven temp and how long to leave the product in the oven; no mention of cooling the chicken pate in series in the chicken patry as an ingredient since it isn't being used BBQ Rib Sandwich-remove item being wrapped in aluminum foil since that isn't happening  Corrective Action: Submit an updated standardized recipe for the: Cheeseburger on a Bun, Spicy Chicken Patty on a Bun, Ham Dell Sub Sandwich, Crispy Chicken Salad and BBQ Rib Sandwich. Be sure to include all requirements of a standardized recipe, including serving size and yield. Templates and other resources can be found on the Standardized recipes webpage (https://dpi.ac.pus.com/sci.ac.pus.com	Form Name	Meal Components and Quantities - Review Period (409-412, 430-437)				
Plagged  Flagged  Flagged  Flagged  D2/13/2024 11:23 AM  Flagged  Floring: Standardized recipes are required for all menu items that have more than one ingredient and must include detailed information about the specific ingredients, equipment, and procedures used to prepare the recipes. Recipes should be standardized in each production kitchen to reflect the products and practices that are used in the kitchen. While reviewing the recipes and observing the day of onstee meal prepare the recipes and observing the day of onstee meal prepare there were some inconsistencies with certain recipes: -Cheeseburger- remove steamer as the cooking method and the burger wrapped in foil is statement since it is not happening Spicy Chicken Patty on a Bun- no oven temp is listed and remove the wrapped in foil istatement since that sint happening Hamppening Hamppenin	Question #	435				
Flagged   Flagged   Flagged   Floring: Standardized recipes are required for all menu items that have more than one ingredient and must include detailed information about the specific ingredients, equipment, and procedures used to prepare the recipes. Recipes should be standardized in each production kitchen to reflect the products and practices that are used in the kitchen to reflect the products and practices that are used in the kitchen to reflect the products and practices that are used in the kitchen to reflect the products and practices that are used in the kitchen. While reviewing the recipes and observing the day of onsteemed preparation and service there were some inconsistencies with certain recipes: -Cheeseburger- remove steamer as the cooking method and the burger wrapped in foil statement since that isn't happening But perform the product in the product in the product on the sum of the product on the sum of the product on the since that isn't happening But perform the product in the overe; no mention of cooling the chicken before placing on the salad and remove the chicken patty as an ingredient since it isn't being used BBQ Rib Sandwich-remove item being wrapped in alluminum foil since that isn't happening. Corrective Action: Submit an updated standardized recipe for the: Cheeseburger on a Bun, Spicy Chicken Patty on a Bun, Ham Dell Sub Sandwich, Crispy Chicken Salad and Beg Rib Sandwich. Be sure to include all requirements of a standardized recipe, including serving size and yield. Templates and other resources can be found on the Standardized Recipes webpage (https://dpi.wi.gov/school-nutrition/national-school-lunch-program/menu-planning/recipes).  Site Name	TA Log #	No TA Log# found				
Flagged    Flagged   Finding: Standardized recipes are required for all menu items that have more than one ingredient and must include detailed information about the specific ingredients, equipment, and procedures used to prepare the recipes. Recipes should be standardized in each production kitchen to reflect the products and practices that are used in the kitchen. While reviewing the recipes and observing the day of onsite meal preparation and service there were some inconsistencies with certain recipes: -Cheeseburger- remove steamer as the cooking method and the burger wrapped in foll statement since it is int happening Spicy Chicken Patty on a Bun-no oven temp is listed and remove the wrapped in foil statement since that sin't happening Spicy Chicken Patty on a Bun-no oven temp is listed and remove the wrapped in foil statement since that isn't happening Spicy Chicken Patty on a Bun-no oven temp is listed and remove the understand the product in the own; no mention of cooling the chicken before placing on the sell and remove the chicken patty as an ingredient since it isn't being used BRQ RIb Sandwich-remove item being wrapped in aluminum foil since that isn't happening.    Corrective Action: Submit an updated standardized recipe for the: Cheeseburger on a Bun, Spicy Chicken Patty on a Bun, Ham Deli Sub Sandwich, Crisyy Chicken Salad and BBQ RIb Sandwich. Be sure to include all requirements of a standardized recipe, including serving size and yield. Templates and other resources can be found on the Standardized Recipes webpage ( <a href="https://dip.iw.gov/school-nutrition/national-school-lunch-program/menu-planning/recipes">https://dip.iw.gov/school-nutrition/national-school-lunch-program/menu-planning/recipes</a> ).    Site Name	Due Date					
than one ingredient and must include detailed information about the specific ingredients, equipment, and procedures used to prepare the recipes. Recipes should be standardized in each production kitchen to reflect the products and practices that are used in the kitchen. While reviewing the recipes and observing the day of onsite meal preparation and service there were some inconsistencies with certain recipes: -Cheeseburger- remove steamer as the cooking method and the burger wrapped in lost lastement since it isn't happening Spicy Chicken Patty on a Bun- no oven temp is listed and remove the wrapped in foil statement since that isn't happening Ham Dell Sub Sandwich- Turkey is listed as the ingredient however Ham is in the recipe name, in the procedure and the crediting documentation was sumitted for ham. The lettuce leaf would need to be removed since it is not being used.  - Crispy Chicken Salad- need oven temp and how long to leave the product in the oven; no mention of cooling the chicken before placing on the salad and remove the chicken patty as an ingredient since it isn't being used BBQ Rib Sandwich- remove item being wrapped in aluminum foil since that isn't happening  Corrective Action: Submit an updated standardized recipe for the: Cheeseburger on a Bun, Spicy Chicken Patty on a Bun, Ham Dell Sub Sandwich, Crispy Chicken Salad and BBQ Rib Sandwich. Be sure to include all requirements of a standardized recipe, including serving size and yield. Templates and other resources can be found on the Standardized Recipes webpage (https://dpi.wi.gov/school-nutrition/national-school-lunch-program/menuplanning/recipes).  Site Name  Trevor - Wilmot School  Form Name  Food Safety, Storage and Buy American (1404-1411)  No TA Log # found	Corrective Action Status	Flagged				
Form Name  Food Safety, Storage and Buy American (1404-1411)  Question #  1411  TA Log #  No TA Log# found	Corrective Action History	02/13/2024 11:23 AM	than one ingredient and must include detailed information about the specific ingredients, equipment, and procedures used to prepare the recipes. Recipes should be standardized in each production kitchen to reflect the products and practices that are used in the kitchen. While reviewing the recipes and observing the day of onsite meal preparation and service there were some inconsistencies with certain recipes: -Cheeseburger- remove steamer as the cooking method and the burger wrapped in foil statement since it isn't happening Spicy Chicken Patty on a Bun- no oven temp is listed and remove the wrapped in foil statement since that isn't happening Ham Deli Sub Sandwich- Turkey is listed as the ingredient however Ham is in the recipe name, in the procedure and the crediting documentation was submitted for ham. The lettuce leaf would need to be removed since it is not being used.  - Crispy Chicken Salad- need oven temp and how long to leave the product in the oven; no mention of cooling the chicken before placing on the salad and remove the chicken patty as an ingredient since it isn't being used BBQ Rib Sandwich-remove item being wrapped in aluminum foil since that isn't happening  Corrective Action: Submit an updated standardized recipe for the: Cheeseburger on a Bun, Spicy Chicken Patty on a Bun, Ham Deli Sub Sandwich, Crispy Chicken Salad and BBQ Rib Sandwich. Be sure to include all requirements of a standardized recipe, including serving size and yield. Templates and other resources can be found on the Standardized Recipes webpage  (https://dpi.wi.gov/school-nutrition/national-school-lunch-program/menu-			
Question # 1411  TA Log # No TA Log# found	Site Name	Trevor - Wilmot School				
TA Log # No TA Log# found	Form Name	Food Safety, Storage and Buy Am	erican (1404-1411)			
	Question #	1411				
Due Date	TA Log #	No TA Log# found				
	Due Date					

### Administrative Review Report

Trevor-Wilmot Consolidated Grade School

Corrective Action Status	Flagged				
Corrective Action History	Flagged 02/15/2024 12:56 PM	Finding: The following products were identified in the SFA's storage area as non-domestic and not documented: Ardmore Farms Juice (USA, Brazil, Belize, Mexico and Costa Rica).  Corrective Action: Complete and submit a Noncompliant Product List form for the non-domestic products: Ardmore Farms Juice. Noncompliant Product List templates can be found on the Buy American webpage.			

#### Technical Assistance Entries:

TA Date	TA Log #	Question #	TA Area	Site	SFA Contact	Email	Phone	User Name
02/22/2024	5060		Administrative Review		FSD			

Comments								
					Cı	reated By		Created Date
in the summer reven when the source of summer mea Promotion of to Promotion of the Promoti	all SFAs to informonths through SFA itself may supporting that Is via the follow the summer metalling 211 to Ic the ability to tethe USDA Summer	rm families of vanthe Summer Into participate this outreach ving methods: eals locator on ocate meals in the thing that 'food' to 304 mer Food webs	-304 to locate meals in title	SFSP). This is true s must retain As can inform familie webpage	s			6/14/2024 2:22:06 PM
(http://www.fns 02/22/2024		<u>imerfoodrocks</u>	Administrative Review		FSD			

Comments		
	Created By	Created Date
Special Dietary Needs		
Special Dietary Needs - The USDA requires that schools participating in the National School Lunch Program and accepting federal dollars must accommodate all special dietary requests signed by a state authorized medical authority, written in an IEP and/or a 504 plan.		
Policy Requirements - At a minimum School Food Authorities (SFAs) participating in the USDA Child Nutrition Programs must have procedural safeguards for meal accommodations that provide notice and information to parents and guardians regarding how to request a meal accommodation and their right to file a grievance and participate in the grievance process. However, it is highly recommended that agencies develop a written meal accommodation policy to ensure clear communication, consistent decisions, and reduce the likelihood of receiving complaints of discrimination. The School Nutrition Team has created a Special Dietary Needs Policy template which can be modified to fit the needs of the SFA. If the school already has a policy in place, it is recommended to compare this policy to ensure your policy includes all important information.		
Medical Statement - It is recommended, but not required, for SFAs to use the prototype Medical Statement for Special Dietary Needs posted on the DPI SNT Special Dietary Needs website. This template is available in English, Spanish, and Hmong. At a minimum the statement must include:  1. An explanation of how the child's physical or mental impairment restricts the child's diet 2. The food(s) to be avoided  3. The food or choice of foods that must be substituted  4. The statement must be signed by a state authorized medical practitioner, which is a health care provider that can write a prescription in the state of WI. This will be a physician, dentist, optometrist, podiatrist, physician assistant, or nurse practitioner. A signed medical statement from a state authorized medical authority does not need to meet meal pattern requirements provided the statement supports food substitutions made outside of the meal pattern requirements.		6/14/2024 2:21:38 PM
SFAs may choose to accommodate special dietary requests without a signed medical statement from a state authorized medical authority. These accommodations must meet the USDA meal pattern requirements and/or fall within Offer vs. Serve for the meals to be reimbursable. If an accommodation without a medical statement is made, then all requests for meal accommodations must be met to ensure civil rights compliance. A signed medical		

statement is not needed in order to provide low fat or fat-free lactose-free milk, since this

is an allowable milk type and thus does meet the meal pattern requirements.

### Administrative Review Report

Trevor-Wilmot Consolidated Grade School

Brand Names - In some situations, a State licensed healthcare professional may request a particular brand name of a product as a substitute on the medical statement. Generally, SFAs are not required to provide the specific brand requested, unless the brand name item is medically necessary. Instead, the SFA must provide a reasonable modification that accommodates the child's disability and provides equal opportunity for the child to participate in and benefit from the Program. In situations where the requested substitute is very expensive or difficult to procure or obtain, it would be reasonable for the SFAs to follow up with the family to see if a different substitute would be safe and appropriate for the child. For example, a medical statement for a child with gluten intolerance may request a specific brand of gluten-free bread. If a modification request indicates a brand name item, in most instances, a generic brand is sufficient, unless the brand name item is medically necessary. This can be determined through the interactive process with the child's parent or quardian. In the example above, if the medical statement lists a specific brand of gluten-free bread, the SFA could check with the family to see if it would be safe and appropriate for the SFA to provide a different brand. In this instance, the family could then affirm the brand name change. Timing of Medical Statements - Sometimes, SFAs receive a meal modification request outside the regular meal pattern before a child's parent or guardian is able to submit the required medical statement. If the SFA is aware a meal modification is needed, the SFA may not unduly delay providing the modification while awaiting the medical statement. Instead, the SFA should begin providing a reasonable modification to keep the child safe, and request the family provide a medical statement signed by a State licensed healthcare professional to support the meal modification as soon as possible. In this situation, school officials must document the initial interaction with the family where school officials first learned of the child's need for a modification. School officials should follow up with the family if the school does not receive the requested medical statement as anticipated and maintain a record of this contact. Schools should continue to follow up until the family submits a medical statement supporting the need for a modification. When a new medical statement is submitted, school food service professionals must work closely with the Section 504/ADA Coordinator (see: Section 504/ADA Coordinator and Team) or other designated officials so that the medical statement is clear and includes the information necessary to provide the child with safe and nutritious meals. Establishing contact with parents or guardians may help to ensure all information needed to provide a safe meal is available. If a medical statement is provided and does not fully explain the modification needed, the SFA should immediately contact the child's parent or guardian for guidance and ask the family to provide an amended medical statement as soon as possible. However, clarification of the medical statement should not delay the SFA from providing a meal modification. SFAs should follow the portion of the medical statement that is clear and unambiguous to the greatest extent possible, while obtaining the additional information. **Resources -** The <u>Special Dietary Needs Flowchart</u> outlines the process of accommodation determination. The USDA Q&A on Accommodating Special Dietary Needs resource, the JSDA Special Dietary Needs Handbook, and Q&As: Milk Substitution for Children with Medical or Special Dietary Needs (Non-Disability) contain additional detailed information. 02/22/2024 5058 Administrative Review **FSD** Comments **Created Date** Created By Edit Checks: The U. S. Department of Agriculture (USDA) regulations require school agencies to complete an edit check for each of its schools that participate in the National School Lunch Program prior to consolidation of the daily lunch counts for the monthly reimbursement claim. The purpose of the edit check is to identify errors in the schools' lunch counts and/or 6/14/2024 2:19:47 PM problems with the meal counting and claiming procedures so that necessary corrections are made. A school employee must review and confirm the monthly edit checks of meals served before the information is submitted for a claim, even if the edit check is done by the POS software. For further assistance understanding edit check requirements, it is recommended to review the Edit Check section of the Site-Based Online Claims Manual (pg. 37-40) Site-Based Claiming webcast or the Counting/Claiming/POS webcast. 02/22/2024 5057 Administrative Review AR Comments **Created By Created Date** Civil Rights Complaint Procedures: Any person or representative alleging discrimination based on a protected class has the 6/14/2024 2:19:04 PM right to file a complaint within 180 days of the alleged discriminatory action. Complaints

may be written, verbal, or anonymous.

## Administrative Review Report

		TTEVOI - WIIITI	ot consolidated (	Jiaue Sciic	JOI		
discrimination v	ithin the USDA	for receiving and processing complaint Child Nutrition Programs. It is recomm Procedures to create written procedur					
if an individual sthem with the ii If a complaint obe followed:  1. Document th 2. Submit comp  • Wis  3. Maintain a Cireceived. This lo	states that they information nece f discrimination e complaint usin laints within five consin Departme O Mail: Dire 125 S. W o Fax: (608 o Email: je vil Rights compl og should be ma	resolve a situation that is occurring in wish to file a civil rights complaint, the ssary to do so and not impede an indivision received at your district, the following the USDA Program Discrimination Control of Public Instruction (DPI) ector, School Nutrition Team ebster Street Madison, WI 53707-78418) 267-0363 ssica.sharkus@dpi.wi.govaint log at the SFA to record any discriminationed in a confidential manner and confidential manner	e SFA must provide ridual's right to file. In procedures should complaint Form.				
	-	need-to-know.					
02/22/2024	5056	Administrative Review		Business Manager			
			Comments				
					Created By	Crea	ated Date
or minimally pro (NSLP), School The USDA Alloc. Disruptions in the information on a SFAs are require for SCA purpose equal in amount requirements. The Chain Assistance however, SFAs with this tracking SCA funds are rand 547 Programinto NSL revenuit is used. The New Please work with fund usage is be	pressed domesti Breakfast (SBP) ation of Supply in the School Meal Fallowable ways to ed to maintain does (i.e. unprocess in the second of the second these funds muse (SCA) Funds Emay use any forg g process.  The second of the second of the second of the AFR does not the AFR does not the second of the second	Funds are to be exclusively used to pure coord products served in the National and Afterschool Snack (ASP) Program Chain Assistance Funds to Alleviate Supprograms: Questions and Answers include utilize these funds.  Occumentation supporting food purchas sed or minimally processed domestic firstent with the regular program records to be tracked as they are used. DPI has expense Tracker that SFAs may use to a most firstend from the strong of the service	School Lunch as. apply Chain ades detailed  ses that are allowable adeping developed a Supply track these funds, y be able to assist  seral reimbursement the entire amount se it to NSL "food" as ting year.  ly chain assistance ar and ensure it is utrition Programs	Business		6/1-	4/2024 2:16:38 PN
			Comments	1anager			
					Created By	Crea	ated Date
website to assis payments) and other category) calculating its "Nutrition Progra CACFP. The ending balan beginning balan never be a nega ending balance The categories of expenditures inc	ncial Report Ma t you with comp expenses (inclu- need to be sepa- yearly" reference ms the SFA pari nce on June 30 ce on July 1 for tive balance. A to \$0.00. of the AFR that so	nual is located on the DPI SNT Financial leting the AFR. All revenues (reimbursding food, labor, equipment, purchased are period for nonprogram-this will aid period for nonprogram food complianticipates in must be included on the AF from the previous year needs to be the the current year. The ending balance, transfer must be made from non-feder should be addressed when tracking reversely the properties of the provided service labor including the provi	ements and student d services, and the the school in Ince. All federal Child R, including the e same as the on June 30, can ral funds to bring the enues and			6/1	4/2024 2:15:12 PN

### Administrative Review Report

#### Trevor-Wilmot Consolidated Grade School

- 'Other' is expenses for paper supplies, chemicals, equipment under \$5000 (or your SFA's capitalization threshold), etc.
- 'Food' is expenses for edible food items and beverages.
- 'Equipment' is expenses for equipment purchases over \$5000 or your SFA's capitalization threshold.
- 'Purchased Services' is for services you pay someone to provide such as equipment repair, health inspections, etc.
- 'Nonprogram Foods' is expenses for any food items served that are not claimed as part of the reimbursable meal. This would include adult meals, a la carte, and caterings.

When revenues are recorded from the federal reimbursement payments, record the full reimbursement based on the printed claim form and not what is deposited into your account. As you will note on the claim, there may be money deducted from shipping, handling, and processing fees for USDA Foods. The amount deducted from your revenue should be reported as an NSLP food expenditure for private schools and a purchased service for public schools.

Please review the  $\underline{\sf AFR}$  webcast,  $\underline{\sf manual}$ , and  $\underline{\tt ``In}$  a  $\underline{\sf Nutshell''}$  resource before the next  $\underline{\sf AFR}$  is submitted.

02/22/20	24 5054	Administrative Review	FSD, AF	_	

## Administrative Review Report

		Trevor-Willingt Consolidate		ac Scriot	'1		
		als Agreement webpage for more information, and let the now if you have any questions.	2				
02/22/2024	5053	Administrative Review	FSD				
		Comments			1		
				Cr	eated By	С	reated Date
It is recommended Standards Trackin		Food Service Management Company staff on the Professi	onal				
Professional Stand	dards Trainin	g Requirements:					
each week are "fu are "part time." Fo hours of annual tr hours are needed Annual Profession employees perfort the employee's ro summary of the tr document.  Trainings can be particularly various providers SFAs must record person, title/posite Professional Stance encouraged but not the meal vendor (standards from Janot fully apply to son-site daily preparas the knowledge Programs. It is reconsulted to the standards of the standards from Janot fully apply to son-site daily preparas.	Ill time." Stafull time staff aining. For st during the final Standards the final Standards in their duties of the final Standards in the marraining required for the first dards Tracking the school on the school of the school	poses, staff that work 20 or more hours in school nutrition of that work less than 20 hours each week in school nutrition need 6 hours of annual training, and part time staff need the first danuary 1 or later, only half of the required and rest school year of employment.  Training must be job-specific and intended to help is well. The required annual training hours vary according to agement and operation of the school nutrition program. The rement is provided in this "In A Nutshell- Training"  variety of formats (online, in person, webinars) and through the school nutrition program. The son a training tracker, which includes the name of staff of core duties/responsibilities, and hours scheduled. The grool or the USDA Professional Standards Tracking Tool gracker for the on-site kitchen lead who is an employed of the USDA Q&A resource regarding professional specifies the information below in #40. This question does the kitchen lead from the vended meal provider is work ving bulk meals. The SFA must ensure this staff member graceded to provide the meals in the Child Nutrition that the SFA keep a training tracker for this person as we from the vended meal provider if necessary.	to A ugh  DPI are  of sing			6	/13/2024 1:56:41 PM
For further question DPI SNT Profession		ofessional Standards Training Requirements, please see t s webpage.	he				
02/22/2024	5052	Administrative Review	FSD				
		Comments					
				Cr	eated By	С	reated Date
It is recommended Rights Training an		Food Service Management Company staff on the annual (	Civil			6	/13/2024 1:56:02 PM
02/22/2024	5051	Administrative Review	FSD				
		Comments					
				Cr	eated By	С	reated Date
eligibility informat	ion, and to in	which LEA programs utilize free and reduced price meal nclude these specific programs for households to opt into Other Programs Fee Waiver.				6	/13/2024 1:54:29 PM
02/22/2024	5050	Administrative Review	FSD				
		Comments					
				Cr	eated By	С	reated Date
meals and enter c	laimed meals neal service t	e are utilizing different entry methods to count student s into the software system. It is recommended to provide times to evaluate various staff procedures streamline this lity.				6	/13/2024 1:52:05 PM
02/22/2024	5049	Administrative Review	FSD				

# Administrative Review Report Trevor-Wilmot Consolidated Grade School

		Trevor-Wilmot Co	nsolidated	Grade Sc	hool	
		C	omments			
					Created By	Created Date
Each year Schooleducation/traini		gram Directors must complete 12 hours of ann .30).	nual continuing			6/13/2024 1:47:36 PM
02/22/2024		Administrative Review		SFA		,
		Co	omments			
					Created By	Created Date
New Food Servi within 5 years p	ce Directors (Fi	SD) must complete at least 8 hours of food saf date or within 30 days of hire(7 CFR 210.30(b	ety training o)(v).			
New Food Servi	ce Director Hiri	ng Requirements:				
Food Service Di	rector performs food productio	staff member as the "Food Service Director" (F s and/or oversees areas such as food safety, no n, procurement, financial management, custor gement.	utrition and			
new school nutr	ition program of and SBP, wit	gulations in 7 CFR 210.30 established hiring sta directors, hired on or after July 1, 2015, that m th further flexibilities for directors hired after A lment.	nanage and			
education, scho	ol nutrition and ning. These req	SFA directors are based on the size of the SFA l/or relevant food service or school nutrition ex uirements are listed in a summary document o	perience, and			6/13/2024 1:47:01 PM
	school nutrition	t use the nonprofit school food service account n program director (hired on or after July 1, 20				
including a help While it is accep (FSD) to be the	ful <u>USDA Q&amp;A</u> stable for the A same person, the event of a	ound on the <u>DPI SNT Professional Standards we</u> resource which is recommended to review. uthorized Representative (AR) and Food Servicit is recommended to enter two different peopl staffing change or other unforeseen circumstaror your SFA.	ce Director e into this			
02/22/2024	5047	Administrative Review		FSD		
		Co	omments			
					Created By	Created Date
used to convey be used (https:/ fns-programs). abbreviated stat Either of these s document. The	program inform //www.fns.usda When space is tement may be statements mu full statement enefits. Private	e included on letters, menus, website, and oth nation to the public. The current 2022 NDS sta a.gov/civil-rights/usda-nondiscrimination-state very limited, (printed menus or low balance no used, "This institution is an equal opportunity st be in the same size font as the other text in must be included on outreach materials when realigious SFAs utilizing the exemption may continue to the same size that the exemption may continue the same size that the same size for the exemption may continue the same size that the same size for t	tement must ment-other- otices,) the provider." the notifying			6/13/2024 1:46:04 PM
02/22/2024	5046	Administrative Review		FSD, AR		
		Co	omments			
					Created By	Created Date
	of updates is a	ate the local school wellness policy (LWP) on a local decision and is based on the content and				
Local Wellness F	Policy Guidance	<u>e.</u>				
policy (LWP) red Team Nutrition I Nutshell" resour report card foun	quirements. For has several we ree, policy control on the DPI See that SFAs can	sic records demonstrating compliance with local rassistance in the creation and updates of a LV Illness policy resources available. A summarized ent checklist, a wellness policy builder, and we sort LWP webpage. The policy builder contains an adopt and modify to suit their needs instead cratch.	WP, Wisconsin d <u>"In a</u> ellness policy a variety of			6/13/2024 1:44:05 PM

## Administrative Review Report

The frequency of the plan (7 CFR committee that participate. The health professic to be involved i LWP. The SFA r committee, the update of the L through variety of stake • sending a lett • providing stat • posting a call • partnering wif • posting inform SFAs must inforwellness policy, The SFA must i Local Wellness SFAs may use a mailing flyers, regarding the n An assessment years, with the describe how th SFA's compliant goals.  SFAs must use order to fulfill the on page two. The assessment. SF regarding the pincluding: mailing for additional identical services and the pincluding: mailing for additional identical services and the pincluding: mailing for additional identical services and the plant of the plant	of updates is a 210.31). SFAs represent a diverse in 210.31). SFAs represent a diverse in 25 Amust perionals, school acon the developments retain docin relationship to the work of Control of the developments retain docin relationship to the work of Control of the Control of the community of the work of the community of the control of the public ending its conform the public endication (7 Conform the public of the Local Wellness work of the Local work of the wisconsin one triennial assume the language in the control of the conform the wisconsin one triennial assume SFA is required which is required which is the wisconsin of the control of the same required which is the wisconsin of the control of the same required which is the wisconsin of the same required which is the wisconsin of the wisconsi	local decision as are required to verse group and mit parents, studinistrators, so enent, implement umentation on so the SFA, and .31). SFAs are communication (7): amilies; leacher/staff traon the school worganizations to e process on so ach school year ontent and any ic about the corn an annual bas thods to notify the lails, newspape FR 210.31). ellness Policy (Lint completed not completed not completed not completed not completed not separate to inform and to retain a copin. SFAs may us eletters, emails, ablic notification	rebsite; spread the information; cial media. of basic information about the second indicates as described in the second intent, implementation of	ent and structure of a for the wellness allow them to in teachers, school and the general publicand update of the participate in the in the review and y stakeholders ons for including a and but the local school 7 CFR 210.31(d)(2). If, and updates to the retain documentation once every three 21. It requires SFAs to the different meeting its LWP ent Report Card in cludes instructions for dwhich can be found to notify the public ewspaper articles.	n o			
02/13/2024			Administrative Review		FSD			
				Comments				
					_			
						Created By	Cre	ated Date
production reco	rd this could le	ad to mistakes	apers and later compiled or inaccuracies. It is rec vice, during meal service	ommended to solely			2/1	5/2024 1:12:17 PM
02/13/2024	4282		Administrative Review		FSD			
	,			Comments				
						reated By	Cre	ated Date
It was noticed o	on the production	on record that t	he steamed broccoli dur	ing the week of		neuteu by	0.0	utou Buto
review didn't ha recommended t	ave a specific p that the produc	ortion size listed tion records be	d on the production reco reviewed prior to meal s ware of what the portion	ords. it is service to ensure all			2/1	5/2024 1:09:15 PM
02/13/2024	4256	402	Administrative Review	Trevor - Wilmot School	FSD			
				Comments				
						reated By	Cre	ated Date
component give	en in a field trip	bagged meal f	the required daily minir or the K-8 meal pattern	is 1oz eq. meat/mea		cutcu by		/2024 11:27:52 AM
aiternate, 102 e	eq. grain, ¾ cuj	or vegetable,	½ cup of fruit and 8oz o	ı ııılıK.				