# USDA Child Nutrition Programs Administrative Review Summary Report

School Food Authority: Cudahy Agency Code: 40-1253

School(s) Reviewed: Cudahy High School, General I Mitchell Elementary School

Review Date(s):1/15-1/17/2019 Date of Exit Conference: 1/17/2019

State agencies (SA) are required to conduct administrative reviews to assess School Food Authority (SFA)'s administration of the National School Lunch Program (NSLP), School Breakfast Program (SBP), and other school nutrition programs. The objectives of the Administrative Reviews are to:

- Determine whether the SFA meets program regulations,
- Provide technical assistance.
- Secure needed corrective action,
- Assess fiscal action, and when applicable, recover improperly paid funds.

## **General Program Reminders/Updates:**

- The Department of Public Instruction (DPI) School Nutrition Team (SNT) conducts School Nutrition Skills Development Courses (SNSDC) each summer in various locations around the state. Courses cover many areas of the school nutrition programs including administrative responsibilities, program basics, meal pattern requirements and menu planning, financial management, meal benefit determination process, professional standards, procurement, and many other topics. More information along with other upcoming trainings and webinars can be found on the Wisconsin DPI <a href="School Nutrition Training">School Nutrition Training</a> webpage (dpi.wi.gov/school-nutrition/training).
- SFA staff are encouraged to pursue GOALS Certification. GOALS stands for Goal Oriented Achievement Learning Skills. This is a certificate endorsed by the DPI and is obtained by completing training in nutrition, program administration and operations, or communications and marketing. For more information go to the Wisconsin DPI <u>School Nutrition Training</u> webpage (dpi.wi.gov/school-nutrition/training/goal-oriented-achievement-learning-skills).
- The US Department of Agriculture (USDA) has a toolkit of resources to assist schools in meeting
  the nutrition standards on their <u>Healthier School Day: The School Day Just Got Healthier</u> webpage.
  The topics covered include Smart Snacks, offering fruits and vegetables, reducing sodium, and
  serving whole grain-rich products (http://www.fns.USDA.gov/healthierschoolday).
- The Smarter Lunchrooms Movement encourages schools to implement low-cost and no-cost lunchroom solutions to help students select healthier meal options
   (http://smarterlunchrooms.org). Smarter Lunchroom techniques are easy to begin implementing and help encourage student consumption of fruits, vegetables, legumes, non-flavored milk, and other healthful choices. These strategies are effective and research-based. Consider trying the Smarter Lunchroom techniques for increasing consumption of white milk.

## Appreciation/Commendations/Noteworthy Initiatives:

Thank you to the staff at the Cudahy School District for the courtesies extended to us during the on-site review and for being available to answer questions and provide additional information. All were very receptive and open to recommendations and guidance. In addition, thank you for taking the time to respond to the off-site questions and requests, as well as pulling records for the on-site portion of the review.

The DPI review team appreciates the eagerness of the staff at both General Mitchell Elementary School and Cudahy High School for their willingness to make changes to meet school nutrition program regulations. The DPI review team is confident that the district will continue to improve their knowledge and operation of child nutrition programs.

We also would like to point out that we were impressed with the friendliness shown to the students during meal service at both the high school and General Mitchell Elementary School. The cashiers greeted or thanked all students by name.

#### **REVIEW AREAS**

#### 1. MEAL ACCESS AND REIMBURSEMENT

#### **Certification and Benefit Issuance**

Comments/Technical Assistance (TA)/Compliance Reminders Four hundred fifty (450) eligibility determinations were reviewed, 3 errors were identified. Very nice job.

#### Free and Reduced Price Meal Applications

- Applications must be reviewed in a timely manner. An eligibility determination must be made, the
  family notified of its status, and the status implemented within 10 operating days of the receipt of the
  application.
- Children are eligible for free or reduced price meal benefits on the date their eligibility is determined by the Determining Official.
- All free/reduced applications and the direct certification runs were available for review. All
  applications have been approved and students are receiving the benefits they have been determined
  eligible for. Nice job.
  - When an application only has one frequency of payment indicated for all of their reported incomes on the application, the income should not be converted to annual, but using the <a href="Income Eligibility Guidelines">Income Eligibility Guidelines</a> one would look at the amount of their income under the column indicating that stated frequency (i.e., weekly, twice monthly, every two weeks, monthly, annually) (https://dpi.wi.gov/sites/default/files/imce/school-nutrition/pdf/income-eligibility-guidelines-1718.pdf).
- When a household has income in addition to a loss from a business, that income must be included on the free and reduced application in full and is not offset by the business loss. A business loss (negative dollar amount) would become \$0 for the income on the application.

#### Annual Income

• There has been a recent modification to the requirement pertaining to the reporting of annual income on an application. USDA released SP-19, 2017 on March 20, 2017 allowing households to report

current income as an *annual figure*. Annual income is typically reported for households with jobs that are seasonal, self-employed, or agricultural work since that is a more accurate representation of *current income*. These applications may now be processed at face value. However, most households that receive regular pay checks, will report income based on what is *currently earned* and the frequency of that pay, i.e. weekly, biweekly, bimonthly or monthly.

#### Income Eligibility Guidelines

- The current <u>Income Eligibility Guidelines</u> (IEGs) are used to determine applications, whether manually
  or electronically. If done through software, please check that the income levels are updated each year
  after July 1 (https://dpi.wi.gov/sites/default/files/imce/school-nutrition/pdf/income-eligibilityguidelines-1718.pdf).
- The complete IEG grid may not be sent to the households applying for meal benefits as they include the specific income amounts for free or reduced benefits. Therefore, the Public Release may not be sent to households, either. The information letter must include the reduced price guidelines and an explanation that households with incomes at or below the reduced price income limit may be eligible for free or reduced price meals. Typically, the information letter is the USDA template entitled <a href="Letter to Parents/Frequently Asked Questions">Letter to Parents/Frequently Asked Questions</a> (https://dpi.wi.gov/sites/default/files/imce/school-nutrition/doc/fr-application-parent-guardian-letter-faq.docx).

# Household Size Box

• The total household member size box (Step 3G) includes all children and adults in the household and must match the number of names on the application for that application to be considered complete.

## **Incomplete Applications**

Any application that is missing required information, contains inconsistent information, or is unclear is
considered an incomplete application and may not be determined until clarified with the household.
The SFA may return the application to the household or contact the child's parent or guardian either
by phone or in writing/email. The determining official should document the details of the
conversation plus date and initial. Applications missing signatures must be returned to the parent to
obtain. Reasonable effort should be made to obtain the missing information prior to denying the
application.

#### **Application Forms**

- If an SFA wishes to change the look or format of the application for Free or Reduced-price school
  meals or other forms in the application packet, that document needs to be approved by the School
  Nutrition team at DPI.
- Thank you for using the DPI prototype letters with the current non-discrimination statement.

## Other Source Categorical

- If a household submits an application that indicates Other Source Categorical Eligibility, such as homeless, migrant, or runaway, the SFA must confirm the children's status by an appropriate program official either through direct contact with the agency or by a list of names provided by the agency, before meal benefits can be provided. Once confirmed, this eligibility is only available to the designated child and is not extended to other members of the household.
- Applications that indicate a child is a foster child are categorically eligible for free meals. The child's status for free meals does not require confirmation of eligibility prior to receiving benefits. This benefit is not extended to other household members.

# **Effective Date of Eligibility**

• SFAs may establish the date of submission of an application as the effective date of eligibility, rather than the date the application is reviewed and eligibility is determined. This flexibility applies only to complete applications containing all required information. See SP 11-2014 for more information. The SNT must be contacted prior to implementing this flexibility for approval. Contact Karrie Isaacson at karrie.isaacson@dpi.wi.gov for more information and approval.

#### **Public Release**

- All SFAs are required to distribute a <u>Public Release</u> before the start of the school year (https://dpi.wi.gov/school-nutrition/national-school-lunch-program/free-reducedapplications#apps). The purpose is to inform the public that free and reduced price meals and free milk (through the Special Milk Program) are available. SFAs must annually distribute the Public Release to:
- o Local news media
- o Grassroots organizations (local organizations providing services to populations in need)
- Major employers contemplating or experiencing large layoffs
- Local Unemployment Office (as applicable)
- SFAs are not required to pay to have the public release published but must maintain documentation of whom it was sent to along with the specific materials distributed.

# <u>Limited English Proficiency (LEP)</u>

- Application materials and other communications with households concerning eligibility
  determinations must be provided in a language that parents or guardians can understand in order to
  diminish any language barriers to participation for individuals with limited English proficiency.
- SFAs must make reasonable efforts to provide household letters and application forms to families in the appropriate languages.
- To assist SFAs in reaching households with limited English proficiency, the SNT provides the Wisconsinized version of the USDA Free and Reduced Price Meal application materials in English, Spanish, and Hmong.
- The USDA Food and Nutrition Service (FNS) website offers many other <u>foreign language translations</u> of the Application for Free and Reduced Price School Meals (https://www.fns.usda.gov/school-meals/translated-applications).
- The nonprofit food service account may be used to pay for translation services if there is a need to translate materials in a language that is not currently available.

#### **Direct Certification**

- Direct Certification electronically matches your student file to a state database of students in families enrolled in FoodShare, W-2 Cash Benefits, FDPIR, Medicaid or Foster Care.
- A child or other household member's receipt of benefits from an Assistance Program automatically extends eligibility for free benefits to all children who are members of the household. [7 CFR 245.6(b)(7)] Foster child benefits do not extend to other students in a household.
- SFAs and schools operating a Special Provision must conduct a data match between State records and student enrollment records at least once annually [7 CFR 245.6(b)(1)(v)].

- As a reminder, you are required to complete a full enrollment direct certification run a minimum of three times a year: at or near the beginning of the school year, three months after the initial run and six months after the initial run.
- The effective eligibility date for a DC eligible student is the date of the original output file.
- Thank you for running the Direct Certification matches in the required time frames, when you receive a new student and other times to pick up any newly eligible students.

## **Transferring Students**

- When a child transfers to a new school within the same Local Educational Agency (LEA), the new school must accept the eligibility determination from the child's former school, if the child has an individual eligibility determination.
- A child that transfers within the same LEA from a CEP to a non-CEP school must be given free reimbursable meals for up to 30 operating days or until a new eligibility determination is made, whichever comes first.
- Transferring the eligibility determination between LEAs ensures that qualifying students continue to receive school meal benefits as they transition to new schools, and avoids the possibility of unpaid meal charges. FNS strongly encourages LEAs to immediately accept the eligibility determinations made at a student's previous LEA (if they participated in NSLP) when a student transfers between LEAs during the school year, over the summer, or at the start of the next school year. Wisconsin DPI requires source documentation of the student's previous eligibility. The transfer of eligibility between LEAs for students attending CEP schools will be required by July 1, 2019.

## **Independent Review of Applications**

- LEAs that have a 5% or higher error rate during the certification review of the Administrative Review will be required to conduct a second review of applications in the following school year.
- Cudahy School District had a .67% certification error rate. More information on the Independent Review of Applications is found in the Eligibility Manual. An SNT memo will be mailed during the summer with more information for the SFA.

#### **Disclosure**

- The information provided by the family on the free and reduced price application is to be used only for determining eligibility for meal or milk benefits.
- The LEA must seek written consent from the parent or guardian to use the information provided on the application or through direct certification for non-program purposes, such as athletic or testing fee waivers, registration fee waiver, school fees, etc. Consent must be obtained each school year.
   Find the <u>Sharing Information with Other Programs</u> template on the Free and Reduced Meal Applications and Eligibility webpage (https://dpi.wi.gov/sites/default/files/imce/schoolnutrition/doc/sharing-info-other-programs.doc).
- For anyone receiving eligibility information to approve students for non-food service program
  benefits after parental consent is received, the *Disclosure Agreement* form should be signed and on
  file at the district. A template <u>Disclosure of Free and Reduced Price Information</u> form is located on
  the SNT website (http://dpi.wi.gov/sites/default/files/imce/school-nutrition/doc/disclosureagreement.docx).

# **Household Notification Letters**

All letters sent to the households must include the full USDA nondiscrimination statement, in the same font size as the body of the document.

## **Direct Certification Approval Letter**

As explained in the <u>Eligibility Manual</u> (https://dpi.wi.gov/sites/default/files/imce/school-nutrition/pdf/eligibility-manual.pdf), the written direct certification approval letters sent to qualified households must:

- o Explain the child is eligible free without further application
- o Clarify that eligibility extends to all school aged children in household
- o Inform households of how to notify LEA of any additional school aged children in household not listed on notification
- o Explain how household can decline benefits
- o Include full non-discrimination statement
- o Must be in writing

Additionally, because students in Wisconsin may be eligible for reduced meal benefits via direct certification Medicaid match, it is important to inform these reduced-eligible families that they may qualify for free meals via an income application.

# **Application Approval Letter**

- o Notification must occur within 10 operating days of receipt of the application
- o Can be verbal, email or in writing per page 52 of <u>Eligibility Manual</u> (https://dpi.wi.gov/sites/default/files/imce/school-nutrition/pdf/eligibility-manual.pdf)

#### **Denial Letter**

- o Must include reason for denial
- o Must include right to appeal
- o Must include appeal process instructions
- o Must indicate ability of household to reapply for benefits at any time in the school year
- o May be via email or mail

# Findings and Corrective Action Needed: Certification and Benefit Issuance

Finding #1: The free and reduced direct certification notification letter does not adequately explain
the extension of benefits for other children residing in the same household as the other directly
certified children and does not explain how a household might decline benefits. The reduced direct
certification notification letter does not explain that households may be eligible for free benefits by
submission of a household income application. All household notification letters do not contain the
correct USDA nondiscrimination statement.
<u>Corrective Action Needed</u> : Please revise all household notification letters so they are compliant as
stipulated above. Submit copies of the revised letters.

☐ Finding #2: Local officials with access to free and reduced data do not have USDA disclosure agreements on file.

<u>Corrective Action Needed</u>: Submit copies of the signed <u>disclosure agreement form</u> (https://dpi.wi.gov/school-nutrition/national-school-lunch-program/free-reduced-applications#sharing-disclosure) for anyone working outside of food service, who is determined to need access to this information (e.g., IT, secretaries handling local fee waivers, staff handling state/federal reporting individual F/R data). The goal is to limit the number of people who need to know this information and make sure these individuals understand the consequences of improper sharing/release of this information.

**Note:** aggregate data (just F/R numbers or percentages without a connection to individual names does not require prior parental sign-off before sharing and often times satisfies the request).

## **Verification**

# **Comments/Technical Assistance (TA)/Compliance Reminders**

- When applications are chosen for verification, the person designated as the Confirming Official must review the application(s) to ensure the initial determination is correct prior to contacting the family. There is a place for the Confirming Official to sign and date on the back of the application.
- The LEA has a regulatory obligation to verify "for cause" all approved applications that may be questionable. For more information, refer to the current Eligibility Manual.
- When a benefit eligibility status increases due to verification, the change must take place within three days.
- When a benefit eligibility decreases due to verification, all currently certified households must be given 10 calendar days' written notice of the change prior to the date the change will go into effect [7 CFR 245.6a(j)]. The first day of the advance notice period is the day the notice is sent. The notice of adverse action may be sent via mail or to the e-mail address of the parent or guardian. The LEA cannot notify the household of adverse action by phone only.
- the change cannot take place before ten calendar days and a notice of adverse action is sent in writing with appeal rights procedures.
- DPI has developed a "<u>verification tracker</u>" (https://dpi.wi.gov/sites/default/files/imce/school-nutrition/doc/verification-tracker-form-1819.docx) to help record the steps and dates involved in the verification process.

## Findings and Corrective Action Needed: Verification

☐ Finding#1: Adverse action due to verification was not applied by 10th calendar day.

Corrective Action Needed: Please provide a statement of understanding regarding the time frame requirements of verification.

## **Meal Counting and Claiming**

- Meals may only be charged to a student upon receipt of a reimbursable meal to assure proper benefits issuance.
- When entering the claim it is necessary to use the edit check to calculate your reimbursable meals by site for claim submission.
- Meals must be offered to all students each day school is in session a full day, so DPI has created <u>Field</u>
   <u>Trip meal resources</u> to help schools offer student meals (https://dpi.wi.gov/school-nutrition/national-school-lunch-program/menu-planning).
- The meal counting and claim for the Review Month was conducted perfectly.
- Please note that SFAs may claim visiting students in the paid category or the individual's category with documentation, unless they are from a CEP school.
- REMINDER: Meal benefits apply only to the reimbursable meal. The reimbursable meal includes milk as one of the required components, and must be priced as a unit. If the student decides to take only milk, this is not a reimbursable meal and will be charged for the milk as an a la carte item.
- When entering the claim it is necessary to use the edit check to calculate your reimbursable meals by site for claim submission.

## 2. MEAL PATTERN AND NUTRITIONAL QUALITY

## **Commendations**

Thank you to all staff at Cudahy School District for the warm welcome and cooperation during this Administrative Review (AR). The Food Service Staff has been a pleasure to work with, always helpful and receptive to suggestions. The food service department is doing a nice job offering a variety of fruit and vegetables, both fresh, canned, and dried, to students daily as well as multiple entree options. Everyone was welcoming, friendly, easy to work with, and worked well with each other.

# **Comments/Technical Assistance/Compliance Reminders**

# **Training Opportunities**

Anyone involved with the USDA School Meal Programs is encouraged to attend Wisconsin Department of Public Instruction (DPI) training classes. These are offered in the summer and select other times throughout the year. The classes provide an overview of all areas of the National School Lunch Program (NSLP) and School Breakfast Program (SBP) requirements including verification, free/reduced meal applications, meal pattern, and record keeping requirements. Travel/meal expenses are allowable food service expenses. Information on upcoming trainings can be found on DPI's <u>Training</u> webpage, under Upcoming Trainings (https://dpi.wi.gov/school-nutrition/training#up).

Regular trainings are also offered on the School Nutrition Team webpage on the DPI website as <u>webcasts</u>, webinars, and on-site trainings (https://dpi.wi.gov/school-nutrition/training/webcasts).

Members of the School Nutrition Team (SNT) are also available for technical assistance any time throughout the year. A complete list of <u>DPI SNT staff</u> can be found on our website (https://dpi.wi.gov/school-nutrition/directory)

#### Offer Verses Serve

As a reminder, OVS is required for the 9-12 grade group for lunch and is <u>not</u> required for grade K-8 students. While OVS is optional for all grade levels at breakfast, it is highly encouraged for all students at both meals in order to reduce food waste and allow students to develop skills to make healthy choices about which foods they want. Without OVS in place, at lunch K-8 students must be served ¾ cup vegetable and ½ cup fruit to create a reimbursable meal. If OVS is implemented, then students can choose three of the five components offered, including ½ cup fruit, vegetable, or combination to create a reimbursable meal. Under Offer versus Serve (OVS) for the breakfast meal pattern, four food items must be offered from the three components (grain [and optional meat/meat alternate], fruit/vegetable, and milk). An item is defined as 8 fluid ounces of milk; ½ cup of fruit and/or vegetable; and 1.0 ounce equivalent (oz eq) of grain (and optional meat/meat alternate). Visit the <u>Breakfast Menu Planning</u> webpage, under the OVS heading for additional guidance (https://dpi.wi.gov/school-nutrition/school-breakfast-program/menu-planning).

<u>Breakfast OVS</u> visual aid is a resource that could help all staff involved in meal serve at breakfast (https://dpi.wi.gov/sites/default/files/imce/school-nutrition/pdf/ovs-handout-breakfast.pdf).

It is important for the food service staff to fully understand all of the OVS requirements. The OVS guidance manual and the OVS Webcast can be used as training resources (https://dpi.wi.gov/sites/default/files/imce/school-nutrition/pdf/offer-versus-serve-guidance-manual.pdf, https://dpi.wi.gov/school-nutrition/training/webcasts).

# **CACFP**

Under the updated CACFP meal pattern, all meal components should be served to students in at least the minimum serving size. If you are serving meals family-style, all meal components should be available for students to take in at least the minimum serving size.

Training resources on family style meals may be found on SNT's <u>Infant and Preschool in NSLP</u> webpage (https://dpi.wi.gov/school-nutrition/national-school-lunch-program/infants-and-preschool). Additional resources are available on the Community Nutrition Team's <u>Nutrition and Wellness Training</u> webpage, under the Meal Service heading (https://dpi.wi.gov/community-nutrition/cacfp/training/nutrition-wellness-training#mealservice).

## **Breakfast**

The Wisconsin DPI website has provided tools for schools to utilize in creating and promoting <u>School Breakfast Program</u> (https://dpi.wi.gov/school-nutrition/school-breakfast-program). The following is a handouts that have been well received by students, faculty, and administration.

<u>Mid-morning Nutrition Break</u> (https://dpi.wi.gov/sites/default/files/imce/school-nutrition/pdf/sb\_mmnb.pdf)

Ways to increase breakfast participation could include offering/creating a coffee cafe in the existing cafeteria. Coffee and espresso drinks are allowable beverages at the high school (grades 9-12) level. Ensure products are offered in acceptable portion sizes to be compliant with the Smart Snacks standards. Accompaniments such as cream and sugar need to be included in the nutritional analysis of the coffee drinks; assess this by either determining the average amount of cream and sugar each student uses, or by planning for a specific amount of individual packets of cream and sugar to go with each beverage. The calories of the coffee, cream, and sugar needs to be added together when determining if the beverage meets the guidelines below.

## Beverage Guidelines:

- Calorie-free beverages (for black coffee only)
  - <5 calories per 8 fl. oz.; ≤10 calories per 20 fl. oz.
  - Maximum serving size: 20 fl. oz.
- Lower-calorie beverages (for coffee with cream and/or sugar)
  - ≤40 calories per 8 fl. oz.; ≤60 calories per 12 fl. oz.

- Maximum serving size: 12 fl. oz.

To help determine if coffee drinks are compliant, utilize the <u>Alliance for a Healthier Generation Smart Snacks Product Calculator</u> (https://foodplanner.healthiergeneration.org/calculator/). If coffee beverages are, print the reference sheet showing compliance directly from the Healthier Generations calculator website as a record and keep documentation onsite.

#### Milk

Milk is a required component as part of the National School Lunch Program (NSLP). Milk usage by type must be accurately tracked and record daily on your production records (e.g., skim chocolate milk, 1 percent white milk). If it becomes too time- or labor-intensive to record milk usage by type on production records, you may consider using a Milk Recipe. A milk recipe is documentation of average milk usage by meal (breakfast or lunch) and grade group. When a milk recipe is on file, total milk usage must still be recorded on production records. Milk recipes must be updated twice per year or when you notice that students' preferences have changed. (https://dpi.wi.gov/sites/default/files/imce/school-nutrition/doc/milk-recipe-instructions.doc).

#### **Production Records**

Production records are intended to be useful tools to record information prior to production, during production, and following production. Also, production records are required to document that food meeting the meal pattern was served in the appropriate serving sizes, recording leftovers is also required. Continue to work with all staff members to record leftovers. Thorough, accurate production records aid the menu planner with forecasting, ordering, menu planning, and reducing food waste.

Be specific on production records about the identity, brand, and description of the items served. Instead of "fruit cup", list both the applesauce cup and peach cup separately. List the specific type of granola bar or cereal bar offered, and list both when two types are offered, rather than just listing "cereal bar" or "granola bar" as these do not indicate exactly what was served. There is a wide variation in formulation of the many products that fall into these categories. Fruit sizes (e.g. case count) should also be recorded. It is helpful to include not just portion size, but also crediting, on the production records. A list of production record requirements ("Must Haves and Nice to Haves") and sample production record templates can be found on our Production Records webpage (https://dpi.wi.gov/school-nutrition/national-school-lunch-program/menu-planning/production-records).

## **Signage**

The National School Lunch Program (NSLP) regulation at 7 CFR 210.10(a)(2) requires that schools identify, near or at the beginning of serving lines, what constitutes the unit priced reimbursable meals at breakfast and lunch. Samples of signage that can be printed or updated and implemented in your school can be found on our <u>Signage</u> web page (https://dpi.wi.gov/school-nutrition/national-school-lunch-program/menu-planning/signage).

Well placed signage will help students understand what components make up a reimbursable meal. With clear verbiage and/or pictures will help students confidently create their own reimbursable meals.

The lunch signage should list the five components and inform students that under Offer versus Serve (OVS), they must select at least three full components, one of which must be at least ½ cup fruit and/or vegetable, or a combination. Signage is especially helpful when students are self-serving foods, such as lettuce on the garden bar. It may be helpful to post a picture of a tray with the amount of lettuce (or other vegetable) that the menu planner expects the students to take.

The vegetables on the garden bar are being used 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, under the heading Additional Signage Resources (https://dpi.wi.gov/sites/default/files/imce/school-nutrition/doc/salad-bar-signage-template.docx), (https://dpi.wi.gov/school-nutrition/national-school-lunch-program/menu-planning/signage).

## Findings and Corrective Action Needed: Meal Pattern and Nutritional Quality

#### Offer Verses Serve

☐ Finding: During the on-site portion of the review, staff was somewhat unclear about the OVS requirements for lunch. Non reimbursable meals were observed. It is important for all individuals involved in NSLP and SBP to fully understand the OVS requirements. It is encouraged that all nutrition professionals with in the district have regularly scheduled OVS refresher trainings.

# Corrective Action Required: Provide the PHN with -

- Submit a plan for OVS training and include which tools were used (e.g. OVS webcast, in-service training, etc.).
- Include a signed roster from staff at General Mitchell Elementary, Cudahy High School, and any other staff that attended this training.

#### Milk

☐ Finding: Milk usage is not accurately recorded on the production records. Production records are the SFA's way of proving that reimbursable meals were served; therefore, all items offered as part of the reimbursable meal must be recorded. Cudahy Food Service does have a milk recipe on file, however milk totals served each day need to be recorded (but you do not need to count each milk by type).

**Corrective Action Needed:** Please send the PHN a detailed statement indicating how milk will be accurately tracked with the district. Also submit one week of production records showing the accurate number of milks served each day.

## Signage

☐ **Finding:** While signage is present, it is unclear which food items students may take to create a reimbursable breakfast.

**Corrective Action Needed:** Please send the PHN photos of signage well placed for students to create a reimbursable breakfast.

#### **SMART SNACKS**

#### **Comments/Technical Assistance/Compliance Reminders**

The Smart Snacks Final Rule, published in the Federal Register on July 29, 2016, finalized science-based nutrition guidelines for competitive foods sold on the school campus during the school day. Foods and beverages sold in schools must meet both the general standards and nutrient standards unless the sales qualify for an exemption. You can find more information on our <a href="Smart Snacks">Smart Snacks</a> webpage (https://dpi.wi.gov/school-nutrition/national-school-lunch-program/smart-snacks).

# **Fund Raising**

The Wisconsin Department of Public Instruction (DPI) allows two fundraiser exemptions per student organization per school per school year, not to exceed two consecutive weeks each. An exempt fundraiser may sell foods and beverages that are not allowable under the Smart Snacks rule, but sales may not occur in the meal service area during meal service times. All exempt fundraisers must be documented. Templates, such as the Exempt Fundraiser Tracking Tool, are available on the <a href="Smart Snacks">Smart Snacks</a> webpage, under the resources heading (https://dpi.wi.gov/school-nutrition/national-school-lunch-program/smart-snacks).

Documentation is required for school fundraisers. Keeping records of school fundraisers, both compliant and noncompliant, using DPI-provided tracking tools, is a great way to make sure schools are meeting Smart Snacks regulations.

There are two situations by which an organization may sell foods and beverages to students during the school day.

- 1. If they are selling foods or beverages that **meet** the Smart Snacks standards:
  - a. These foods or beverages may be sold at any time and in any location.
  - b. The organization must keep documentation on file that proves the compliance of the items. This may include nutrition facts labels for purchased foods or beverages, or recipes for anything that is made from scratch. It is also helpful to keep printouts of the results page from the Smart Snacks calculator.
- 2. If they are selling foods or beverages that **do not meet** the Smart Snacks standards:
  - a. These are considered exempt fundraisers. Each student organization may hold two exempt fundraisers per school per school year. Each exempt fundraiser may be no longer than two consecutive weeks in length.
  - b. Exempt fundraisers cannot occur in the meal service area during meal times.

c. Someone in the school must keep track of the exempt fundraisers. Tracking exempt fundraisers is crucial to ensuring that each student organization holding fundraisers that comply with the rule. The process of tracking fundraisers simply means keeping a list of each student organization that has had a fundraiser, noting the length of time and location of the fundraiser, and ensuring that no organization has more than two fundraisers and that each fundraiser is not more than two consecutive weeks. Templates, such as the Exempt Fundraiser Tracking Tool, are available on the <a href="mailto:Smart Snacks">Smart Snacks</a> webpage, under the resources heading (https://dpi.wi.gov/school-nutrition/national-school-lunch-program/smart-snacks).

The Smart Snacks Standards represent the minimum standards and the exemption policy represents the maximum exemptions allowed; school food authorities (SFAs) have the discretion to establish additional restrictions on competitive foods and further limit fundraiser exemptions through their Local School Wellness Policy if they are consistent with federal requirements.

Cudahy School High School currently has vending machines containing only Smart Snack compliant products. The food service director has run all products through the Healthier Generation Calculator and has printed all documentation pertaining to the products offered. Continue to monitor all products as products change.

## **Buy American**

# Comments/Technical Assistance/Compliance Reminders

The Buy American provision requires school food authorities (SFAs) to purchase, to the maximum extent practicable, domestic commodity or product. A "Domestic Commodity or Product" is defined as an agricultural commodity or product that is produced or processed in the United States using substantial agricultural commodities that are produced in the United States (products from Guam, American Samoa, Virgin Islands, Puerto Rico, and the Northern Mariana Islands are allowable under this provision as territories of the United States).

"Substantial" means that over 51 percent of the final processed product consists of agricultural commodities that were grown domestically. The Buy American provision (7 CFR Part 210.21(d)) is one of the procurement standards SFAs must comply with when purchasing commercial food products served in the school meals programs.

The following information must be recorded on a Buy American Non-Compliant Product List of your choosing:

- 1. Date
- 2. Name of product
- 3. Country of origin
- 4. Reason

- a. Cost analysis
- b. Seasonality
- c. Availability
- d. Substitution Distribution
- e. Other

You may record additional information if you find it beneficial. A suggested <u>Buy American - Non Compliant Product List template</u> can be found on the <u>Buy American webpage</u>

(https://dpi.wi.gov/sites/default/files/imce/school-nutrition/doc/buy-american-noncompliant-list.docx; https://dpi.wi.gov/school-nutrition/procurement/buy-american). For more information on Buy American exceptions, visit the <a href="Buy American Provision Memos">Buy American Provision Memos</a> webpage (https://dpi.wi.gov/school-nutrition/procurement/buy-american/provision-memos).

For domestic products without country of origin labeling (COOL), consider the <u>Buy American Provision</u> <u>Attestation for Agricultural Product(s) Purchased Between School and Contractor</u>

(https://dpi.wi.gov/sites/default/files/imce/school-nutrition/doc/buy-american-attestation.docx). By signing this Attestation, the Contractor is attesting that the agricultural product(s) listed are compliant with the Buy American Provision as defined in 7 CFR Part 210.21(d). For more information, visit the <a href="Buy American Provision webpage">Buy American Provision webpage</a> (https://dpi.wi.gov/school-nutrition/procurement/buy-american).

☐ **Finding:** The following items were found in the store room and SFA did not have non-compliant documentation on file

**Corrective Action Needed:** Please complete non-compliant documentation for the following items and submit to the PHN.

- Trio Brown Gravy Product of Canada
- Campbell's Tomato Soup Product of Canada
- Zee Zee's dried Fruit product of Thailand

## 2. RESOURCE MANAGEMENT

# Nonprofit School Food Service Account

- The consultant addressed financial topics with the Business Manager including the agency's Child Nutrition Program report, which provides you with a compilation of meals claimed, your reported revenues and expenditures, amount of federal reimbursement received and per meal costs for lunch and breakfast.
- The Aids Register shows the amount deducted from reimbursement to pay for shipping, handling and processing costs of USDA Foods and to track all program deposits made to the agency's account. Both resources are accessible from our Online Services webpage (dpi.wi.gov/nutrition/online-services).
- SFAs must limit the net cash resources in order to not exceed three months average expenditures.

<sup>\*\*</sup>Completed onsite, no further action needed.

## Annual Financial Report (AFR)

- All revenues (reimbursements and student payments) and expenses (including food, labor, equipment, purchased services, and the other category) need to be separated into each program; this will aid the school in calculating its "yearly" reference period for nonprogram food compliance which is highly recommended. The new 16-17 Annual Financial Report instructions are located on the DPI website (https://dpi.wi.gov/sites/default/files/imce/school-nutrition/pdf/annual-financial-report-instructions.pdf).
- When a student deposits funds in their lunch account which will be used for meal purchases, the amount received is not treated as revenue until the meal has actually been served to the student. The amount of funds on hand in student accounts is treated as a deposit or liability account in either the foodservice fund (Fund 50) or the general fund (Fund 10) until the meal is served, at which point the deposit account is converted to revenue. This amount should not be recorded as revenue or part of the fund balance on your Annual Financial Report.
- The ending balance on June 30 from the previous year needs to be the beginning balance on July 1 for the current year.
- The ending balance, on June 30, can never be a negative balance. A transfer must be made from the non-federal funds to bring the ending balance to \$0.00.
- The school food service fund may not have an ending fund balance in excess of 3 month operating
  expenses, as this is considered "Excess Cash Balance". While we commend your staff for the fiscal
  viability of the child nutrition programs, federal regulations limit net cash resources to an amount not
  to exceed a three month average of operating expenses to remain in compliance with a non-profit
  status.
- These categories of the AFR that should be addressed when tracking revenues and expenditures include:
  - Expenses for paper supplies, chemicals, thermometers, etc., should be reported under "Other".
     Only expenses for edible food items and beverages should be reported under "Food".
  - "Equipment" should reflect major purchases of equipment. Utensils, pans, smaller equipment such as a cart, etc., should be reported under "Other".
  - Under "Purchases Services" report any time you pay someone for services provides such as equipment repair and health inspections.
  - Under "nonprogram foods", report the expenses for any food items served to students that are not claimed as part of the reimbursable meal. Revenues and expenses from adult meals, a la carte, and caterings would also be included here.
  - When revenues are recorded from the federal reimbursement payments, make sure that you are recording the full reimbursement based on the printed claim form and not what is actually 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.

# **FSMC**

- Because of the Nonprogram Revenue Rule, expenses must be broken out by actual Labor, Food, Purchased Services, Equipment, or Other, and not all placed into Purchased Services as was previously done for SFAs with FSMC contracts.
- SFAs must annually be provided information on food costs and revenues from Food Service Management Companies (FSMC). The information must include food cost for reimbursable

meals, food cost for non-program food, revenue from nonprogram food, and total revenue to determine SFA compliance with nonprogram food revenue requirements.

#### Allowable Costs

- The nonprofit school food service account is to be used for the operation of the school meal program including food, supplies, equipment and personnel.
- The nonprofit school food service account may not be used to purchase land and/or buildings unless approved by FNS.
- Allowable costs are defined in 2 CFR 200 Subpart E and should be necessary, reasonable and allocable. More information on allowable costs can be found within the <a href="Indirect Costs guidance">Indirect Costs guidance</a> (http://dpi.wi.gov/school-nutrition/national-school-lunch-program/financial).
- Bad debt is an unallowable expense to the food service program. A transfer must be made from non-federal funds to cover student account write-offs. <a href="SP23-2017 Unpaid Meal Charges guidance Q & A">SP23-2017 Unpaid Meal Charges guidance Q & A</a> may be found our Financial Management webpage (https://dpi.wi.gov/school-nutrition/national-school-lunch-program/financial).

#### **Unpaid Meal Charge Policy**

- USDA Policy Memorandum SP 46-2016 requires all SFAs operating federal school meal programs to have a written and clearly communicated policy that addresses unpaid meal charges. For a snapshot on what the policy must include, see the <u>Unpaid Meal Charges In a "Nutshell"</u> (http://dpi.wi.gov/sites/default/files/imce/school-nutrition/pdf/unpaid-meal-charges-nutshell.pdf). For a more comprehensive overview, see SP 23-2017: <u>Unpaid Meal Charges Guidance</u> (https://dpi.wi.gov/sites/default/files/imce/school-nutrition/pdf/sp-23-2017.pdf)
  - Best Practices
  - Local meal charge policy checklist
  - Sample outstanding balance letter
  - Sample robo-call script
- Funds in student meal accounts are considered a liability until a meal is purchased. When the funds are left "unclaimed", they cannot be used to offset another student's negative account, unless paid households have chosen to donate those funds to the school food service account. All funds left in any student meal account which cannot be contacted must be turned over to the Wisconsin Department of Revenue (DOR) as unclaimed property. The DOR has rules concerning unclaimed property that must be followed (https://www.revenue.wi.gov/DOR%20Publications/pb82.pdf).

## Findings and Corrective Action Needed: Nonprofit School Food Service Account

_	Finding #1: On the 17-18 Annual Financial Report, the beginning balance, ending balance, revenues
	and expenditures do not match the PI-1505 report for the same year.
	<u>Corrective Action Needed</u> : Please resubmit the '17-'18 Annual Financial Report to match PI 1505.
	Will need to contact Jacque Jordee at <u>Jacqueline.jordee@dpi.wi.gov</u> or 608-267-9134 and fax or
	email her an updated report to complete a manual update.
	Finding #2: The district unpaid meal charge policy does not clearly define parameters of unpaid meal
	charges or negative balances. It not clearly communicated to households.
	<u>Corrective Action Needed</u> : Please develop a timeline for a written unpaid meal charge policy and its
	distribution to households.

## Paid Lunch Equity (PLE)

# Comments/Technical Assistance (TA)/Compliance Reminders

- The Paid Lunch Equity tool must be completed annually and prices raised accordingly with a maximum annual increase of \$0.10 (of the weighted average price) as required by regulation.
- Refer to the <u>PLE 'In a Nutshell'</u> for more information on the PLE tool (https://dpi.wi.gov/sites/default/files/imce/school-nutrition/pdf/ple-in-a-nutshell.pdf).
- Refer to the most recent <u>memo</u> from DPI (https://dpi.wi.gov/sites/default/files/imce/school-nutrition/pdf/snt-mail-032917.pdf).
- Refer to the most recent <u>guidance memo</u> from USDA (https://fns-prod.azureedge.net/sites/default/files/cn/SP17-2017os.pdf).
- Step by step instructions to completing the PLE tool can be found on our <u>financial website</u> under Paid Lunch Equity (https://dpi.wi.gov/school-nutrition/national-school-lunch-program/financial).

## Revenue from Nonprogram Foods

Comments/Technical Assistance (TA)/Compliance Reminders

- Nonprogram foods include: Adult Meals, A la Carte, Extra Entrees, Extra Milk (for cold lunch or milk break), Vended Meals (meals sold to other agencies), Catered Meals, and Food Service operated Vending Machines.
- All costs associated with nonprogram foods, including food, labor, equipment, and purchased services must be covered by revenues received from the sale of those foods. Nonprogram foods may not be supported by reimbursable meals or have a nonprogram foods loss absorbed by the food service account. Thus nonprogram foods may never run in the negative unless non-federal funds are transferred into the food service fund to cover the deficit.
- Nonprogram Food costs and revenues must be separated from Program food costs and revenues.
- Since nonprogram foods include Adult Meals and extra milk, these expenses and revenues must be separated from Program foods.
- The USDA Nonprogram Revenue Tool must be completed yearly, at a minimum. The <u>DPI Nonprogram Food Revenue Tool/Calculator</u> located on our website feeds into the USDA tool and aids in calculating prices of nonprogram foods and meeting the USDA nonprogram food regulation (http://dpi.wi.gov/sites/default/files/imce/school-nutrition/xls/non-program-food-price-calculator.xlsx).

$$\frac{\textit{Nonprogram food revenue}}{\textit{Total program and nonprogram revenue}} \geq \frac{\textit{Total nonprogram food costs}}{\textit{Total program and nonprogram food costs}}$$

 SFAs that sell <u>only</u> nonprogram milk and adult meals as nonprogram foods are <u>exempt</u> from completing the USDA Nonprogram Food Revenue tool (http://dpi.wi.gov/sites/default/files/imce/school-nutrition/pdf/exceptions-nonprogram-revenue.pdf).

#### Adult Meals

- Adult meals are considered non-program foods. Food service programs must price adult meals above the overall cost of the meals. Since adult meal costs can be difficult to calculate, SFAs must, at a minimum, follow the minimum pricing guidelines in Food Nutrition Services Instruction 782-5.
- A <u>Wisconsin Adult Meal Pricing Worksheet</u> has been developed to assist the SFA in pricing adult meals (http://dpi.wi.gov/sites/default/files/imce/school-nutrition/doc/wisconsin-adult-meal-pricing-guide.doc).

 Districts need to assess adult meal prices annually prior to contract submission to ensure student reimbursements are not being used to subsidize adult meals. The current reimbursement rates (2017-18 SY) should be used to determine adult prices.

#### Resources

- Nonprogram Foods Revenue Rule SP-20-2016 (http://dpi.wi.gov/sites/default/files/imce/school-nutrition/pdf/sp-20-2016.pdf)
- Nonprogram Foods In a "Nutshell" (http://dpi.wi.gov/sites/default/files/imce/school-nutrition/pdf/nonprogram-foods-in-a-nutshell.pdf)

# Findings and Corrective Action Needed: Revenue from Nonprogram Foods

☐ Finding: The Nonprogram Foods Revenue Tool has not been completed for the current school year. <a href="Corrective Action Needed">Corrective Action Needed</a>: Watch the <a href="Nonprogram Foods Revenue Tool webinar">Nonprogram Foods Revenue Tool webinar</a> and provide a copy of the completed quiz questions and a completed tool, using a 5-day reference period (<a href="https://media.dpi.wi.gov/school-nutrition/nonprogram-food-revenues/story\_html5.html">https://media.dpi.wi.gov/school-nutrition/nonprogram-food-revenues/story\_html5.html</a>). Also 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.

# **Indirect Costs**

## **Comments/Technical Assistance (TA)/Compliance Reminders**

- DPI does not allow the annual assigned indirect cost rate to be applied to Fund 50 (Foodservice account within WUFAR). For both public and private schools in Wisconsin, any costs assessed to foodservice must be based on documented and justifiable costs for each school building as they pertain to your school situation rather than an indirect cost rate. This may include utilities, rent, printing and mailing services, administrative oversight, etc.
- Allowable Expenditures assessed to the food service fund must be supported with documentation for items such as gas, electricity, waste removal, fuel, water, etc. for the school district. Examples of supporting documentation for costs assessed to food service fund could include:
  - Rent consultation with knowledgeable resource person on appropriate charges per facility (i.e., local reality broker who has knowledge of current rates for rent of similar facilities).
  - Utility charges separately metered or current usage study by the local utility company.
  - Labor expenditures based on actual amount of time worked specifically for the purpose of school food service times the employee's wages and benefits.
  - Printing/publishing documentation of actual costs or documentation to support how these costs were prorated from the district's total costs, based on volume.
  - Waste disposal services, extermination services, and laundry services documentation of actual costs or documentation to support how these costs were prorated from the district's total.

#### 3. GENERAL PROGRAM COMPLIANCE

#### **Civil Rights**

#### Nondiscrimination Statement

When including the <u>non-discrimination statement</u> on letters, menus, website, and other documents used to convey program information, it is necessary to use the current statement which was updated in 2015 (http://dpi.wi.gov/school-nutrition/national-school-lunch-program/civil-rights). However, when space is very limited, such as on the printed menus or low balance notices, the abbreviated statement may be used, "This institution is an equal opportunity provider." Either of these statements must be in the same size font as the other text in the document.

# And Justice for All Poster

• "And Justice for All" posters need to be posted in public view where the program is offered.

## **Civil Rights Training**

- Civil rights training must be conducted on a yearly basis for all staff and volunteers who administer any portion of a school nutrition program.
- Civil rights training had been attended by all staff in the schools and documentation was available for review.

## **Civil Rights Self-Compliance Form**

• The <u>Civil Rights Self-Evaluation Compliance</u> form is required to be completed by October 31 annually.

# **Special Dietary Needs**

- All food substitutions made outside of the meal pattern requirements must be supported by a signed medical statement from a licensed medical professional. SFAs may use the <u>prototype Medical Statement</u> for Special Dietary Needs posted on the DPI website, which is also available in Spanish and Hmong (http://dpi.wi.gov/school-nutrition/national-school-lunch-program/special-dietary-needs). Meals served to students with special dietary needs with the signed medical statement do not need to meet meal pattern requirements. Additional information on <u>special dietary needs</u> can be found on the DPI School Nutrition Team website (http://dpi.wi.gov/school-nutrition/national-school-lunch-program/special-dietary-needs). This <u>flow chart</u> gives guidance on special dietary needs, as well (https://dpi.wi.gov/sites/default/files/imce/school-nutrition/pdf/sdn-flowchart.pdf)
- School food service staff may make food substitutions, at their discretion, to accommodate children
  without a signed medical statement from a licensed medical practitioner. It is highly recommended
  that the SFA have a completed medical statement on file from a medical authority (which could be the
  school nurse) to support the request. These accommodations made for students must meet the USDA
  meal pattern requirements in order for the meals to be reimbursable. It is recommended that the SFA
  develop a policy for handling these types of accommodations to ensure that requests are equitable for
  everyone.
- Juice may not be substituted for fluid milk unless juice is specified as a substitution on a medical statement signed by a licensed medical practitioner. Water is available to all students, but an SFA may choose to offer lactose free milk or provide a fluid milk substitute that meets the nutritional requirements set forth by USDA. Nutrition information for a fluid milk substitute the SFA wishes to provide for students, must be approved by the SNT office. For more information on <u>fluid milk substitutes</u>, please see our Special Dietary Needs webpage (http://dpi.wi.gov/school-nutrition/national-school-lunch-program/special-dietary-needs).
- Fluid milk substitution rules apply to all federal school nutrition programs, including the National School Lunch Program, School Breakfast, and After School Snack Program, but do not apply to the

Wisconsin School Day Milk Program. WSDMP allows juice as a milk substitution and is reimbursable. SFAs may offer lactose-free milk to children who have lactose intolerance without requiring DPI preapproval for use.

## **Overt Identification**

• The meal counting system must prevent overt identification of students receiving free and reduced price benefits. It was noted that meal prices for student meals (i.e., \$2.25, .40, 0.00) are visible on the computer screen that can be seen by students; this constitutes overt identification.

#### **Processes for complaints**

- Schools must have a process for receiving and processing complaints alleging discrimination within the school meals program.
- All verbal or written civil rights complaints regarding the school nutrition programs that are filed
  with the district must be forwarded to the Civil Rights Division of USDA Food and Nutrition Service
  within five days. You will want to make sure that this is included in the district procedures to
  ensure compliance.
- All SFAs should have procedures (written procedures preferred) in place for handling civil rights complaints in regards to discrimination in the National School Lunch Program and School Breakfast Program. A SFA may always attempt to resolve a situation that is occurring in real time. However, if an individual states that they wish to file a civil rights complaint, the SFA must provide them with the information necessary to do so and not impede an individual's right to file. Please refer to the <a href="USDA Program Discrimination Complaint Form">USDA Program Discrimination Complaint Form</a> for assistance in filing these complaints (https://www.ocio.usda.gov/sites/default/files/docs/2012/Complain\_combined\_6\_8\_12.pdf).

# Findings and Corrective Action Needed: Civil Rights

<b>Finding #1:</b> District does not have a complaint policy for the school meals programs. <u>Corrective Action Required</u> : Please provide a timeline for bringing this into compliance.
<b>Finding #2</b> : POS sales screen provides overt identification by showing meal prices on the screen. <b>Corrective Action Needed</b> : Please correct the sales screen at the review sites and send a screen shot of the corrected screens, for both breakfast and lunch, as the corrective action.
<b>Finding #3</b> : Teachers who administer breakfast in the classroom require annual, USDA civil rights training.
<u>Corrective Action Needed</u> : Have teachers watch DPI Civil Rights powerpoint, sign roster and send copy of roster with signatures to reveiwer.

## **On-site Monitoring**

- Every school year, each SFA with more than one school must perform no less than one on-site
  review of the meal counting and claiming system and the readily observable general areas of review
  identified under 7 CFR 210.18(h) in each school operating the NSLP and 50% of schools operating
  the SBP administered by the SFA; this is due by February 1.
- The onsite monitoring forms have been updated to include the general areas of review and a new SBP program onsite review form found on our <u>Administrative Review</u> webpage under the SFA onsite monitoring section (http://dpi.wi.gov/school-nutrition/national-school-lunch-program/administrative-review).

A CEP specific on-site monitoring NSLP and SBP form is available to compare total daily lunch meal
counts against the attendance-adjusted enrollment. The forms are located on our <u>Community</u>
<u>Eligibility Provision (CEP)</u> webpage, under the resources for currently participating sites section
(http://dpi.wi.gov/school-nutrition/national-school-lunch-program/community-eligibility).

## Food Service Management Company (FSMC)

The following duties may not be delegated to the FSMC:

- Onsite monitoring the annual requirement for the district to evaluate each "site" of the School Food Authority (SFA) for meal compliance, proper Point of Service (POS) and meal claiming, plus other categories. This must be completed for Lunch and Breakfast (at half of the sites) each year. It is due February 1 annually and the documents are kept onsite.
- Signature Authority –a representative of the SFA must sign off on the contracts for the SFA
- Edit Checks- an SFA person must sign off on 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.

## **Local Wellness Policy**

## Comments/Technical Assistance (TA)/Compliance Reminders

The local wellness policy requirement was established by the Child Nutrition and Special Supplemental Nutrition Program for Women, Infants, and Children (WIC) Reauthorization Act of 2004 and further strengthened by the Healthy, Hunger-Free Kids Act (HHFKA) of 2010. The final rule requires School Food Authorities (SFAs) to begin developing a revised local school wellness policy during School Year 2016-17 with full compliance of the final rule by June 30, 2017.

At a minimum, SFAs must permit participation by the general public and the school community including parents, students, and representatives of the school food authority, teachers of physical education, school health professionals, the school board, and school administrators in the wellness policy process. In addition, SFAs must designate one or more school officials to ensure the SFA complies with the policy.

#### Content of the Wellness Policy

The final Local School Wellness Policy Implementation Under the Healthy, Hunger-Free Kids Act of 2010 rule requires the SFA to retain basic records demonstrating compliance with the local school wellness (LWP) requirements. If no LWP has been developed, the SFA must establish a written policy. For assistance in the creation of a LWP, SFAs are encouraged to utilize the <u>Wisconsin Wellness: Putting Policy into Practice-School Wellness Policy Toolkit</u> (http://dpi.wi.gov/school-nutrition/wellness-policy/toolkit). At a minimum the wellness policy must include:

- Nutrition education (Recommended goals related to nutrition education include integrating into other core subjects or offering as a stand-alone course for all grade levels.)
- Nutrition promotion (At a minimum SFAs must review smarter lunchroom tools and strategies. Additional promotional activities include contests, surveys, food demonstrations, taste testing, and farm to school programming.)
- Physical activity (Recommended that SFAs offer time for students to meet the 60 minute goal, this
  could include recess, classroom physical activity breaks, and opportunities for physical activity
  before and after school.)
- Guidelines for all foods and beverages sold on the school campus during the school day (The LWP must contain guidelines for Federal school meal requirements and competitive food standards [Smart Snacks]).

- Guidelines for all foods and beverages provided on the school campus during the school day (SFAs
  must develop standards for foods provided to students, this includes classroom parties, schools
  celebrations, food offered as rewards/incentives.)
- Guidelines for food and beverage marketing (At a minimum, SFAs must restrict marketing to food and beverages that meet competitive food standards on the school campus during the school day.)
- Public involvement and committee leadership (SFAs must invite and allow for a diverse group of stakeholders to participate in the development, implantation, review, and updating of the LWP.
   SFAs must also identify the official responsible for oversight of the LWP to ensure school compliance.)
- Implementation, assessment and update of policy (At a minimum, SFAs must notify the public about the content, implementation of, and updates to the LWP. SFAs must complete a triennial assessment to evaluate compliance with the LWP, how the LWP compares to model wellness policies, and progress made in attaining the goals of the LWP).

#### Resources:

- Please refer to the USDA <u>summary of the requirements</u> for local school wellness policies (http://www.fns.usda.gov/sites/default/files/tn/LWPsummary\_finalrule.pdf).
- USDA Food and Nutrition Service has information on the <u>local school wellness policy</u> process and wellness policy elements (https://healthymeals.nal.usda.gov/school-wellness-resources).
- Wisconsin Team Nutrition has several <u>wellness policy resources</u> available, including a toolkit, a
  wellness policy builder, and wellness policy report card (http://dpi.wi.gov/schoolnutrition/wellness-policy).

# Findings and Corrective Action Needed: Local Wellness Policy

☐ Finding: SFA LWP meets some but not all requirements as stipulated above.

Corrective Action Required: Please provide a timeline for updating your policy to become compliant with the final rule.

#### **Professional Standards**

- The Professional Standards regulations in 7 CFR 210.30 established hiring standards for new school
  nutrition program directors, hired on or after July 1, 2015, that manage and operate the National
  School Lunch and School Breakfast Programs. In addition, the regulations established annual
  training standards for all school nutrition program directors, managers, and staff which must be
  tracked.
- Each SFA must designate at least one staff member as a program "director". A program "director" is the person designated to perform or oversee the majority of the program duties such as sanitation, food safety, nutrition and menu planning, food production, procurement, financial management, record keeping, customer service, nutrition education, and general day-to-day program management.
- The <u>hiring standards for SFA directors</u> are based on the size of the SFA and includes education, school nutrition experience and food safety training requirements
   (http://dpi.wi.gov/sites/default/files/imce/school-: nutrition/pdf/professional-standards-hiring-chart-by-district-size.pdf).
- Per SP 38-2016, any School Food Service Director hired after July 1, 2015 that does not meet the
  minimum education requirements cannot use the nonprofit school food service account to pay their
  salary; this would be an unallowable cost and the SFA's general fund may be used to pay the salary of a
  new director who is actively pursuing the minimum education requirements.

## Professional Standards: New Food Service Director Hiring Requirements

SFA Enrollment	SFA Enrollment	SFA Enrollment	SFA Enrollment
under 500	under 2,499	2,500 - 9,999	> 10,000
*High school diploma (or GED) <b>and</b> at least 1 year relevant experience in school nutrition	*High school diploma (or GED) <b>and</b> at least 3 years relevant experience in school nutrition	*Associate degree (or equivalent) with related academic major <b>and</b> at least 2 years of relevant experience in school nutrition	*Bachelor's degree (or equivalent) in any academic major <b>and</b> at least 5 years experience in school nutrition

In addition, new directors are required to obtain at least 8 hours of food safety training, either not more than 5 years prior to their starting date or completed within 30 days of their start date.

\*Note: These are minimum standards. Reference <u>USDA's summary of the Professional Standards Final Rule</u> for more information (https://dpi.wi.gov/sites/default/files/imce/school-nutrition/pdf/profstandards\_flyer.pdf).

# <u>Professional Standards: Training Requirements</u>

- Annual training must be job-specific and intended to help employees perform their duties well. The
  required annual training hours vary according to the employee's role in the management and
  operation of the school nutrition program.
- Trainings can be provided in a variety of formats (online, in person, webinars) and through various providers (DPI, USDA, in-house, etc.).
- SFAs should clearly document all required training information and maintain that file including the
  name of staff person, date hired, title/position, brief list of core duties/responsibilities, status (full,
  part-time, substitute, volunteer, etc.), professional standards position (director, manager or staff).
  Learning codes are not required, but encouraged. A template tracking tool is posted to our
  Professional Standards webpage (http://dpi.wi.gov/school-nutrition/training/professionalstandards).
- The minimum fields a tracker must contain are below:
  - Name of staff person
  - Date hired
  - Title/Position
  - A brief list of core duties/responsibilities
  - Employment Status (Full Time, Part Time, Acting, Substitute), including the average hours/week for each Part Time employee
  - Professional Standards Employee Category/Position (Nutrition Program Director, Manager or Staff)

# Annual Training Requirements for All Staff

- Directors: 12 hours
- Managers: 10 hours
- Other Staff (20 hours or more per week): 6 hours
- Part Time Staff (under 20 hours per week): 4 hours
- If hired January 1 or later, only half of the training hours are required during the first school year of employment.

# Findings and Corrective Action: Professional Standards

☐ Finding: Training is not being monitored on an appropriate tracking tool.

Corrective Action Needed: Enter all current training hours for each food service employee onto the DPI tracking tool and submit as corrective action.

# Water

## Comments/Technical Assistance (TA)/Compliance Reminders

Water is required to be available at no charge to students during the lunch and breakfast meal services. Schools can provide free water in a variety of ways, such as water pitchers and cups on lunch tables, a water fountain, or a faucet that allows students to fill their own bottles or cups.

For more information and resources on the water requirement, see our <u>Water Availability webpage</u> (https://dpi.wi.gov/school-nutrition/national-school-lunch-program/water-availability).

# **Food Safety and Storage**

# **Comments/Technical Assistance (TA)/Compliance Reminders**

<u>A Flash of Food Safety</u> is a video series designed to help school nutrition professionals understand and apply safe food practices (www.fns.usda.gov/ofs/food-safety-flashes). The <u>Office of Food Safety</u> website (www.fns.usda.gov/ofs/food-safety) includes food safety resources.

# **Food Safety Inspections**

- Every school operating USDA School Child Nutrition Programs must have two food safety inspections during each school year: including food safety inspection and a review of the site's Food Safety Plan.
- Food safety inspection reports must be posted in public view. Posting the food safety inspection report in the same location as the "And Justice For All" poster can be a convenient way to have both items publicly visible.

## **Temperatures**

 All cooling equipment must have internal temperatures taken and recorded daily on temperature logs. Posting them directly on the equipment makes recording convenient and a regular part of daily routines.

## **Food Safety Plans**

- The Food Safety Plan was available for review. All temperature logs, calibration logs, and sanitizing solution logs were up-to-date.
- All schools must have a comprehensive, site-specific food safety plan on-site which includes all
  process 1, 2, and 3 items, all applicable standard operating procedures (SOP), all equipment, and a
  listing of food service staff at that site. The food safety plan must be reviewed annually. A prototype
  food safety plan template as well as template SOPs may be found on the <a href="SNT Food Safety">SNT Food Safety</a> webpage.
  (https://dpi.wi.gov/school-nutrition/food-safety)
- The site-specific food safety plan should include SOPs for all programs and procedures utilized at the site.
- The procedures detailed in the SOPs included in the site-specific food safety plan should be followed by all food service staff, student workers, volunteers, and any other people involved in the implementation of Child Nutrition Programs at all times.

- SFAs are required to update food safety programs based on Hazard Analysis Critical Control Point
  (HACCP) principles to cover any facility where food is stored, prepared, or served for the purposes of
  the NSLP, SBP, or other FNS programs. This means the food safety program should contain standard
  operating procedures (SOP) for safe food handling on school buses, in hallways, school courtyards,
  kiosks, classrooms, or other locations outside the cafeteria.
- Thank you for maintaining a food safety plan which includes all process 1, 2, and 3 items, all applicable standard operating procedures (SOP), all equipment, and food service staff.

# **Food Employee Reporting Agreements**

- All food service employees must have a signed <u>Food Employee Reporting Agreement</u> on file (https://datcp.wi.gov/Documents/foodemployeereportingagreementsupplement.pdf).
- Employees must sign a new Food Employee Reporting Agreement form if changes are made to the
  document. While there are no requirements as to how frequently food service employees must sign
  a Food Employee Reporting Agreement form, it is the best practice for each food service employee
  to annually review and sign an agreement to reinforce the information contained in the document.

#### **Storage**

- SFAs are required to ensure that facilities for the handling, storage, and distribution of purchased and donated foods are properly safeguarded against theft, spoilage, and other loss (7 CFR 210.13(d)).
- The on-site and/or off-site storage areas were reviewed, including freezers, refrigerators, dry good storage rooms and other areas. Items out of the case or open at General Mitchell Elementary School were not date-marked.

## Time/Temperature Control for Safety (TCS) Food

Milk and dairy products

Shell eggs

Meat (beef, pork, and lamb)

Poultry

Fish

Shellfish and crustaceans

Baked potatoes

Heat-treated plant food, such as cooked rice,

beans, and vegetables

Tofu or other soy protein Sprouts and seed sprouts

Sliced melons Cut tomatoes Cut leafy greens

Untreated garlic-and-oil mixtures

Synthetic ingredients, such as textured soy

protein in meat alternatives

# Time as Public Health Control

- When using "Time as a Public Health Control":
  - The internal temperature must be at or below 41 degrees Fahrenheit (°F) at the beginning of the holding period for cold time/temperature control for safety (TCS) food.
  - TCS food can be held up to 6 hours at an internal temperature between 41°F and 70°F under monitored conditions. Provisions must be made to discard product if the 6 hour time limit is exceeded, the temperature of the cold TCS food rises above 70°F, or the food is removed from service.
  - Hot TCS foods can be held up to 4 hours at an internal temperature greater than 70°F. Provisions must be made to discard product if the 4 hour time limit is exceeded, the temperature of the hot TCS food falls to 70°F, or the food is removed from service.
  - There can be no leftovers and no reuse of the items covered under this plan. Thus, if any TCS food is held without mechanical refrigeration during service, including TCS foods on garden bars, all leftover TCS food must be discarded.

# Findings and Corrective Action: Food Safety

<b>Finding #1</b> : Three (3) missing Food Employee Reporting Agreements. <u>Corrective Action Needed</u> : Complete all missing agreements. Submit copies of completed agreements as an attachment to assigned DPI Nutrition Program Consultant via email. <b>Corrected onsite-no further action required.</b>
Finding #2: No annual food safety plan review completed. <u>Corrective Action Needed</u> : Review entire food safety plan and update as needed. Document date and name of person who reviewed the plan on the Food Safety Plan Review page. Submit completed Food Safety Plan Review page as an attachment to assigned DPI Nutrition Program Consultant via email.
Finding #3: Most recent food safety inspection report is not posted in a publicly visible location.  Corrective Action Needed: Post most recent food safety inspection reports for both review sites in a location visible to public

- Completed on-site for the high school. No further action required.
- Not completed on-site for General Mitchell Elementary School. Submit photo as an attachment to assigned DPI Nutrition Program Consultant via email.

# Reporting and Recordkeeping

## Comments/Technical Assistance (TA)/Compliance Reminders

- Thank you for completing the required USDA and DPI reports and maintaining the paperwork in an organized manner.
- There are additional record retention rules for CEP. "LEAs/schools must retain records used in the development of the ISP (e.g., records for the initial approval year and all records from the year any updates are made to the ISP) during the entire period CEP is in effect. In addition documentation must be retained for five years after the submission of the final claim for reimbursement for the last fiscal year of CEP." Documents would also need to be maintained longer if there were an open audit issue needing to be resolved.
- All free and reduced price applications, including applications from households denied benefits must be kept on file for a minimum of three years after the final claim is submitted for the fiscal year to which they pertain.

# School Breakfast Program (SBP) and Summer Food Service Program (SFSP) Outreach Comments/Technical Assistance (TA)/Compliance Reminders

 At the beginning of the school year, the SFA must notify families of the availability of breakfast and schools should send reminders regarding the availability of the SBP multiple times throughout the school year.

## **Breakfast Promotion**

The breakfast participation in the district is low compared to participation at lunch. Therefore, it is suggested that ideas for increasing participation be considered. One idea would be to look at offering breakfast in the classroom or a mid-morning breakfast model (either out of the kitchen or in the classroom). More information about potential breakfast service models as well as financial models can be found in the <a href="Serving up a Successful School Breakfast Program">Serving up a Successful School Breakfast Program</a> guide (http://dpi.wi.gov/school-nutrition/school-breakfast-program).

A <u>Breakfast in the Classroom Toolkit</u> is also available if that option is considered (https://dpi.wi.gov/school-nutrition/school-breakfast-program/resources).

Parents play an important role in School Breakfast Program participation. A video was developed to help show parents the benefits that the School Breakfast Program provides for them and their children. This video along with a brochure can be found on our Resources for the School Breakfast Program webpage, in the Marketing Breakfast section (https://dpi.wi.gov/school-nutrition/school-breakfast-program/resources).

For more ideas on breakfast menus, visit our On, Wisconsin! Cycle Menu or look up menus for other schools in Wisconsin.

- <u>Cycle Menu Resources</u> (http://dpi.wi.gov/school-nutrition/national-school-lunch-program/menuplanning/cycle-menu)
- <u>School Breakfast Menus on the Web</u> (http://dpi.wi.gov/sites/default/files/imce/school-nutrition/pdf/school-breakfast-menus-on-the-web.pdf)

National School Breakfast Week is in the spring each year. This is a great time to promote your breakfast program, try new recipes, incorporate activities, etc. to increase participation.

- School Breakfast is promoted in the Back-to-School newsletter, monthly menus and throughout the year in the newsletter.
- Continue to promote participation in the School Breakfast Program with fun menus or promotions.

# **Summer Meals**

A goal of USDA Child Nutrition Programs is to ensure all students have access to healthy and nutritious meals year-round. USDA requires all SFAs to inform families of where their students can receive a free meal in the summer months. SFAs can inform families of summer meals via the following methods:

- Promotion of the <u>summer meals locator</u> on the DPI Summer Meals webpage (https://dpi.wi.gov/community-nutrition/sfsp/find-summer-meals-site)
- Promotion of calling 211 to locate meals in the area
- Promotion of the ability to text 'food' to 877-877 to locate meals in the area
- Promotion of the USDA <u>Summer Food</u> website (http://www.fns.usda.gov/summerfoodrocks)

#### Resources:

- To access an inclusive map of all potential participating sites in your area, see the <u>interactive map</u> on the SFSP website (http://www.fns.usda.gov/capacitybuilder).
- For more information on Summer Feeding option contact:
   Amy J. Kolano, RD, CD, Summer Food Service Program Coordinator Phone: 608.266.7124; e-mail: amy.kolano@dpi.wi.gov

#### 4. OTHER FEDERAL PROGRAMS REVIEWS

# Fresh Fruit and Vegetable Program (FFVP)

- As a reminder, nutrition education is essential to the success of the program but additional funding
  is not available through the grant to purchase nutrition education materials. Free materials can be
  ordered from the USDA's <u>Team Nutrition order form</u> (https://pueblo.gpo.gov/TN/TNPubs.php).
  Other materials can be accessed through the <u>Wisconsin Team Nutrition</u> webpage
  (https://dpi.wi.gov/team-nutrition/nutrition-education).
- As part of the requirements of the program, schools are to be widely publicizing the FFVP.

- Classroom teachers are allowed to participate with the students in the FFVP snack but that they are the only adults that are allowed to. Teachers can be powerful role models for students. While eating the FFVP snack with students, teachers have the opportunity to model healthy eating behaviors. This can be an effective way to reinforce nutrition education lessons and encourage reluctant students to try the snack. However, teachers are not required to participate and no additional funding is provided in the grant for teachers. If a classroom has both a teacher and a teacher's aide, the teacher's aide can be permitted to participate in the FFVP snack in place of the teacher if they have direct involvement with the students. See page 10 of the USDA's FFVP Handbook for more information (http://www.fns.usda.gov/sites/default/files/handbook.pdf).
- Offering a cooked vegetable can be allowable if certain criteria are met. This is mentioned on page 15 of the USDA's FFVP Handbook. The vegetable must be purchased fresh and cooked in house.
   Additional ingredients should not be added during the cooking process as the goal is still to connect students with the flavor of the actual vegetable. The vegetable that is cooked should be one that is not normally eaten raw and it must be offered as part of a nutrition education lesson. Cooked vegetables are limited to one time per week.

# **Special Milk Program**

## Comments/Technical Assistance (TA)/Compliance Reminders

- Schools in the National School Lunch or School Breakfast Programs may participate in the Special Milk Program to provide milk to children in half-day pre-kindergarten and kindergarten programs where children do not have access to the school meal programs.
- Under a nonpricing program, the milk is reimbursed at the federal rate. For the 2018-2019 school
  year the reimbursement rate is \$.2050. This price should be reflected on the claim for
  reimbursement.
- Point of Service Counts (POS) must be recorded by who "did" take milk not by marking who "did not" take one.

#### Findings and Corrective Action: Special Milk Program

☐ Finding #1: Inaccurate counting and claiming in one classroom participating in the SMP. A "back out" system is in use for counting milks (those who aren't absent are counted as having a milk.)

Corrective Action Required: Correct the Point of Service. Retrain staff on accurate counting and claiming. Send 30 days of corrected, accurate counts to reviewer from that classroom.

"The Wisconsin Department of Public Instruction has a vision that every student will graduate prepared for college and career. Goals are for students to have the knowledge, skills, and habits that will allow them to succeed in life after high school. Access to quality nutrition plays a major role in developing those lifelong habits.

The School Nutrition Team believes that what school nutrition programs do every day plays a very important part in the success of every child being able to graduate. We all know that well-nourished children are ready to learn. Thank you for all you do to ensure your students' success.

For more information on this initiative, please visit the Wisconsin DPI <u>Every Child a Graduate</u> webpage (https://dpi.wi.gov/statesupt/every-child-graduate)."



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