West Allis West Milwaukee Administrative Review Report

Review Schedule:

Schedule Type	Start Date	End Date
Off-Site Review	11/30/2022	02/03/2023
On-Site Review	02/20/2023	02/22/2023
Site Selection Worksheet	11/30/2022	12/02/2022
Entrance Conference	02/20/2023	02/20/2023
Exit Conference	02/23/2023	02/23/2023

Our sincere thanks to the administration and school nutrition staff of the West Allis West Milwaukee School District. We appreciate the time and effort spent preparing for and participating in the administrative review process. Thank you for your availability during the on-site portion of the review and helping the DPI review team to gather the needed documentation and information. Thank you for what you do for kids!

From the Public Health Nutritionist: Thank you to all the staff at Frank Lloyd Wright Intermediate, Central High School, and Wilson Elementary for the warm welcome and cooperation during West Allis' Administrative Review (AR). Thank you to the FSD for being available during the on-site portion of the review and helping us to gather the needed documentation and information during our visit. Thank you for serving healthy, nutritious meals to your students!

For information on the USDA Child Nutrition Programs, visit the DPI School Nutrition <u>webpage</u>. For in-depth technical assistance, including program links see the 2022-23 General Program Reminders which is added at the end of this AR report.

The Department of Public Instruction (DPI) School Nutrition Team (SNT) offers several types of trainings to cover most areas of the school nutrition programs. In addition, the SNT offers <u>School Nutrition Summer Training</u> online and in various locations around the state. Find more information on these training opportunities on the DPI School Nutrition Training <u>webpage</u> (https://dpi.wi.gov/school-nutrition/training).

$Findings\ and\ Corrective\ Action:$

Site Name		
Form Name	Maintenance of Non-Profit School Food Service Account (700 - 705)	
Question #	700	
TA Log #	No TA Log# found	
Due Date		
Corrective Action Status	Flagged	
Corrective Action History	Finding 1: On the Annual Financial Report, all revenues and expenses were not broken out by program and expense category (7 CFR 210.19). CA 1: Review the Annual Financial Report webcast or manual on the DPI website then update the 2021-22 Annual Financial Report with revenues and expenses broken out by program and category. Upload the corrected report into SNACS. Once approved, the report will need to be updated in the online portal. Finding 2: The SFA has received Supply Chain Assistance Funds and not in compliance with the Attestation signed when receiving these funds. The funds are not being tracked against the allocation. CA 2: 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 the funds spent against the allocation.	
Site Name		
Form Name	Revenue From Non-Program Foods (709 - 711)	
Question #	709	
TA Log #	No TA Log# found	
Due Date		
Corrective Action Status	Flagged	
Corrective Action History	Flagged 02/22/2023 10:24 PM	Finding: The SFA did not accurately calculate the nonprogram food ratio. The SFA completed the Nonprogram Foods Revenue Tool, but adult meal price listed is not consistent with POS price and online DPI contract price (7 CFR 210.14). CA: Determine correct adult lunch meal price and then update the Nonprogram Foods Revenue Tool and upload the updated tool into SNACS.
Site Name		
Form Name	Revenue From Non-Pro	gram Foods (709 - 711)
Question #	710	
TA Log #	No TA Log# found	

Due Date		
Corrective Action Status	Flagged	
Corrective Action History	Flagged 02/23/2023 07:32 AM	Finding: All revenue from nonprogram foods (catering, adult meals, a la carte, vending) did not accrue to the SFAs nonprofit school food service account (7 CFR 210.14). CA: Provide a statement of understanding that all revenue and expenses must run through Fund 50 (Fund 10 cannot pay the FSMC for catering). Upload the February catering invoices and a copy of the ledger showing the corresponding revenue into the nonprofit school food service account and the expense in Fund 10.
Site Name		
Form Name	Revenue From Non-Pro	gram Foods (709 - 711)
Question #	711	
TA Log #	No TA Log# found	
Due Date		
Corrective Action Status	Flagged	
Corrective Action History	Flagged 02/18/2023 01:55 PM	Finding: Adult meal prices inconsistent among POS, answer to #711, NPF revenue tool and the online contract. The POS indicates \$4.25, answer to #711 indicates \$4.50, NPF tool indicates \$3.35, and the online contract indicates \$4.65. CA 1: Utilizing the Wisconsin Adult Meal Pricing Guide on the Financial Management webpage on the SNT website, determine the minimum price required for adult meals at your SFA. Notify SFA staff and update prices to be consistent in all applications by the corrective action due date. CA 2: Upload the calculations used to determine the adult meal price and a copy of the communication sent to staff into SNACS. CA 3: Update the online contract with the updated adult meal price.
Site Name		
Form Name	Civil Rights (800 - 807)	
Question #	801	
TA Log #	TA Log# exists	
Due Date		
Corrective Action Status	Flagged	
Corrective Action History	Flagged 02/18/2023 05:00 PM	Finding: The Public Release was not distributed to the required locations and was not completed prior to the school year.

		CA: Provide a statement of understanding regarding when the Public Release must be distributed and upload into SNACS the names of 2-3 organizations that the public release will be sent in the following school year.	
Site Name			
Form Name	Civil Rights (800 - 807)		
Question #	806		
TA Log #	TA Log# exists		
Due Date			
Corrective Action Status	Flagged		
Corrective Action History	Flagged 02/22/2023 01:11 PM	Finding: Civil Rights training documentation was not available to support that this training was provided to all staff who interact with program participants in the current school year (FNS Instruction 113-1). FSD signature not on roster. CA: Upload the sign in sheet with the FSD name and	
		date(s) the training was provided and include the PowerPoint into SNACS.	
Site Name			
Form Name	Local School Wellness (1000 - 1006)		
Question #	1006		
TA Log#	No TA Log# found		
Due Date			
Corrective Action Status	Flagged		
Corrective Action	Flagged 02/22/2023 10:45 PM	Finding: The SFA did not share the results of the Local Wellness Policy (LWP) assessment with the public per 7 CFR 210.31.	
History		CA: Notify the public of the results of the LWP assessment and upload a copy of the documentation to support this or the appropriate Web site URL linking to the assessment.	
Site Name			
Form Name	School Breakfast and Su	ummer Food Service Program Outreach (1600 - 1601)	
Question #	1600		
TA Log #	No TA Log# found		
Due Date			
Corrective Action Status	Flagged		
Corrective Action History	Flagged 02/22/2023 10:35 PM	Finding: The SFA did not adequately inform households of the availability of the School Breakfast Program. At the beginning of the school year, and at intervals throughout the school year, the SFA must notify households of the	

		availability of the School Breakfast Program (SBP) (7 CFR 210.12).	
		CA: Submit a statement describing how households will be informed of the availability of the SBP. Please include the method of communication and time frame for distributing breakfast promotion materials.	
Site Name			
Form Name	School Breakfast and Su	ummer Food Service Program Outreach (1600 - 1601)	
Question #	1601		
TA Log #	No TA Log# found		
Due Date			
Corrective Action Status	Flagged		
	Flagged 02/22/2023 10:35 PM	Finding: The SFA did not adequately inform households about the availability and location of free meals for students via the Summer Food Service Program (SFSP).	
Corrective Action History		CA: 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			
Form Name	Meal Counting and Clai	Meal Counting and Claiming (314 - 316)	
Question #	314		
TA Log #	No TA Log# found		
Due Date			
Corrective Action Status	Flagged		
Corrective Action History	Flagged 02/22/2023 09:17 AM	Finding: SFA is not following the current approved contract (indicates roster/POS at beginning of line for both breakfast and lunch when POS is occurring at end of line. CA: Update the online contract and submit for approval.	
Site Name			
Form Name	Civil Rights (809 - 810)		
Question #	810		
TA Log #	No TA Log# found		
Due Date			
Corrective Action Status	Flagged		
Corrective Action	Flagged	Finding: The full non-discrimination statement was not included on all required program materials (missing from	
History	02/22/2023 11:08 PM	the Free and Reduced School Meals webpage and the	

		Local Wellness Policy).
		CA: Add the Nondiscrimination statement to required program materials (or provide a timeline if Board policy approval is needed for change) and upload updated materials or statement of timeline into SNACS
Site Name		
Form Name	Professional Standards	(1210 - 1219)
Question #	1217	
TA Log #	No TA Log# found	
Due Date		
Corrective Action Status	Flagged	
Corrective Action History	Flagged 02/22/2023 10:40 PM	Finding: Documentation of school food service staff training is not being maintained or tracked to demonstrate compliance with annual training requirements per 7 CFR 210.30. CA: Include all training hours completed this school year for each school food service employee onto the USDA or DPI professional standards training tracking tool and upload into SNACS.
Site Name		
Form Name	Food Safety & Buy Ame	rican (1400 - 1403)
Question #	1400	
TA Log #	No TA Log# found	
Due Date		
Corrective Action Status	Flagged	
Corrective Action History	Flagged 02/23/2023 08:39 AM	Finding: Each school within the SFA must have a written site-specific food safety plan, including the required elements, for compliance with Hazard Analysis Critical Control Points (HACCP). The food safety plan should cover any facility where food is stored, prepared, or served for purposes of NSLP, SBP, or other FNS programs (7 CFR 210.13). The plans at the review sites are missing some signed employee reporting agreements; 0 signed at Wilson, 0 signed at Central and 4 signed at FLW. CA: Upload the necessary signed employee reporting agreements into SNACS.
Site Name	Frank Lloyd Wright Int	
Form Name	Meal Counting and Clai	ming - Day of Review (317-321)
Question #	318	
TA Log #	No TA Log# found	
Due Date		

Corrective Action Status	Flagged	
Corrective Action History	Flagged 02/22/2023 09:40 AM	Finding #1: At review site FLW, the meal counting and claiming system for breakfast does not result in accurate meal counts by eligibility (7 CFR 210.7). The point of service (POS) did not provide a reliable or accurate meal count due to: (set up of POS, the volume of students leaving serving line and arriving at POS, only one POS person, with check sheets, students cradling food in arms, no trays and no table or podium to indicate a "stop" and get checked/counted). CA #1: Correct the POS to ensure accurate counts are tracked. Then submit 30 consecutive operating days of breakfast meal counts and corresponding edit check reports at FLW. Accurate counts will be used to adjust monthly claims back to the beginning of the school year and may result in a fiscal reclaim. Finding #2: At non review site Hale, which is production kitchen for Wilson review site during breakfast service, per observation of DPI reviewer, it was noted that there is an inaccurate POS as students were not consistently being marked/counted on tic sheet and had no understanding of need pause at the POS for counting/verification reimbursable meal. CA #2: Please provide proof of Point of Service training for all school nutrition staff by corrective action due date and a statement of understanding regarding importance of Point of Service.
Site Name	Frank Lloyd Wright Int	
Form Name	Meal Counting and Clai	ming - Review Period (322-325)
Question #	323	
TA Log #	No TA Log# found	
Due Date		
Corrective Action Status	Flagged	
Corrective Action History	Flagged 02/22/2023 10:29 AM	Finding: SFA does not have internal controls to ensure the accuracy of meal counts prior to the submission of the monthly claim for reimbursement per 7 CFR 210.8. The edit checks for all 3 review sites are not completed correctly with enrollment and attendance factor to calculate attendance-adjusted enrollment. CA: Provide a statement of understanding regarding edit check requirement.
Site Name	Frank Lloyd Wright Int	
Form Name	Meal Counting and Claiming - Review Period (322-325)	
Question #	325	

TA Log #	No TA Log# found	
Due Date		
Corrective Action Status	Flagged	
Corrective Action History	Flagged 02/22/2023 08:31 PM	Finding: SFA does not have internal controls to ensure the accuracy of meal counts prior to the submission of the monthly claim for reimbursement per 7 CFR 210.8. Meal counts by eligibility category were not correctly reported on the monthly claim. CA: Upload the February (month of on-site) breakfast count sheets and monthly edit check into SNACS for review BEFORE the February claim is submitted.
Site Name	Wilson El	
Form Name	Meal Counting and Clai	ming - Review Period (322-325)
Question #	325	
TA Log #	No TA Log# found	
Due Date		
Corrective Action Status	Flagged	
Corrective Action History	Flagged 02/22/2023 08:21 PM	Finding: SFA does not have internal controls to ensure the accuracy of meal counts prior to the submission of the monthly claim for reimbursement per 7 CFR 210.8. Meal counts by eligibility category were not correctly reported on the monthly claim. CA: Wilson ES - Upload the February Breakfast monthly edit check and count sheets into SNACS for REVIEW BEFORE the claim is submitted.
Site Name	Central High	
Form Name	_	Quantities - Day of Review (400-408)
Question #	401	
TA Log #	No TA Log# found	
Due Date		
Corrective Action Status	Flagged	
Corrective Action History	Flagged 02/23/2023 09:36 AM	Finding: 2 non-reimbursable meals were observed at Central High School during lunch meal service on February 21st, 2023. The meals did not contain the required 1/2 cup fruit, vegetable, or combination under Offer versus Serve. Corrective Action: Submit a statement from Central HS food service staff which indicates understanding that students must select three full components, one of which is 1/2 cup fruit, vegetable, or combination, under Offer versus Serve. Additionally, in this statement explain how this error will be corrected and avoided in the future.
Site Name	Frank Lloyd Wright Int	

Form Name	Meal Components and Quantities - Day of Review (400-408)	
Question #	401	
TA Log #	No TA Log# found	
Due Date		
Corrective Action Status	Flagged	
Corrective Action History	Flagged 02/23/2023 08:47 AM	Finding: 2 non-reimbursable meals were observed at Frank Lloyd Wright Intermediate School during lunch service on February 20th, 2023. The meals did not contain the required 1/2 cup fruit, vegetable, or combination under Offer versus Serve. The first non-reimbursable meal consisted of a main entrée and 2 baby carrots from the salad bar. The second non-reimbursable meal consisted of an entrée salad made for one student (by request) that was made without using a recipe, and therefore could not be properly credited. The entrée salad was not available to other students and was not made to comply with a special dietary need/signed medical statement. Corrective Action 1: Submit a statement from Frank Lloyd Wright food service staff which indicates understanding that students must select three full components at lunch, one of which is ½ cup fruit, vegetable, or combination, under Offer versus Serve. Additionally, in this statement explain how this error will be corrected and avoided in the future. Corrective Action 2: Submit a statement from Frank Lloyd Wright food service staff of understanding that indicates that each menu item served must be listed on the production record, a standardized recipe must be followed for anything made with more than one ingredient and indicating that each menu option must be made available to all students.
Site Name	Wilson El	
Form Name		Quantities - Day of Review (400-408)
Question #	401	
TA Log #	No TA Log# found	
Due Date		
Corrective Action Status	Flagged	
Corrective Action History	Flagged 02/23/2023 09:54 AM	Finding: Under the preschool meal pattern, the allowable milk types for children 2-5 years old are unflavored lowfat (1%) and fat-free (skim) milk. Please discontinue serving flavored milk to the preschool students at Wilson Elementary.

		Corrective Action: Submit a statement explaining your understanding of the allowable milk types and that you will discontinue use of flavored milk.
Site Name	Central High	
Form Name	Meal Components and	Quantities - Day of Review (400-408)
Question #	402	
TA Log #	No TA Log# found	
Due Date		
Corrective Action Status	Flagged	
Corrective Action History	Flagged 02/23/2023 09:34 AM	Finding: During the day of review at Central HS (2/21/23), all components were available to students in each serving line, however not all planned meals would have met minimum required portion sizes for 9-12 students. • The Pizza Station included 1 slice of pizza (1/8 c vegetable) and 1/2 cup of cucumbers, giving students access to 5/8 cup vegetable. • The Fast Station had Italian Subs and Italian wraps. Students had access to 1/2 cup of cucumbers. • The Fast Station had a Chicken Caesar Salad (2 oz eq M/MA, 1 cup vegetable) that was planned to come with a Dinner Roll (2 oz eq grain). One breadstick (1 oz eq grain) was substituted for the dinner roll, giving students access to 1 oz eq grain with this entree. The daily minimum requirement for vegetables for grades 9-12 is 1 cup. The daily minimum requirement for grains for grades 9-12 is 2 oz eq grain. DPI intervened to be sure that 1 cup of vegetable was offered on each serving line, and that 2 oz eq grain was available with each entree option prior to lunch service. Corrective Action: Submit a statement of understanding from Central HS foodservice staff of the lunch meal pattern requirements for grades 9-12. Additionally, explain how this error will be avoided in the future.
Site Name	Frank Lloyd Wright Int	
Form Name	Meal Components and	Quantities - Day of Review (400-408)
Question #	402	
TA Log #	No TA Log# found	
Due Date		
Corrective Action Status	Flagged	

Corrective Action History	Flagged 02/23/2023 08:48 AM	Finding: 6 non-reimbursable meals were observed at Frank Lloyd Wright Intermediate School during breakfast meal service on February 21st, 2023. The meals did not contain the required 1/2 cup of fruit. Students and staff were unsure how to build a reimbursable meal from the breakfast options available. Corrective Action 1: Submit a statement from Frank Lloyd Wright food service staff which indicates understanding that students must select three full items at breakfast, one of which is 1/2 cup fruit, vegetable, or combination, under Offer versus Serve. Corrective Action 2: Post signage that shows how breakfast menu items contribute towards the meal pattern. Submit a picture of completed signage.
Site Name	Wilson El	
Form Name	Meal Components and (Quantities - Day of Review (400-408)
Question #	402	
TA Log #	No TA Log# found	
Due Date		
Corrective Action Status	Flagged	
Corrective Action History	Flagged 02/23/2023 09:53 AM	Finding: The infant and preschool meal patterns require cereal to contain no more than 6 grams of total sugars per dry ounce. The cereal served to preschool students at Wilson Elementary on Thursday (1/12/23) and Friday (1/13/23) was above the sugar limit. Corrective Action: Discontinue serving the cereal that exceeds the sugar limit and replace it with a variety that meets the sugar limit. Submit the Nutrition Facts labels for all cereals served to preschool students.
Site Name	Wilson El	
Form Name	Meal Components and (Quantities - Day of Review (400-408)
Question #	406	
TA Log #	No TA Log# found	
Due Date		
Corrective Action Status	Flagged	
Corrective Action History	Flagged 02/23/2023 09:52 AM	Finding: Preschool students are allowed to be served the K-8 meal pattern when they are served at the same time and in the same place as the other grade groups, under the co-mingling flexibility. Students at Wilson Elementary are not co-mingled for breakfast meal service due to eating in the classroom, and therefore must be served the preschool meal pattern.

		Corrective Action: Submit one week of completed production records showing that the preschool students are served the preschool meal pattern.
Site Name	Central High	
Form Name	Meal Components and	Quantities - Review Period (409-412, 430-437)
Question #	409	
TA Log #	No TA Log# found	
Due Date		
Corrective Action Status	Flagged	
	Flagged 02/23/2023 09:39 AM	Finding: At Central High School, the daily minimum requirement for grain was not met for grades 9-12 for lunch during the week of review. The following represent the various serving lines and entrees that were short: • Tuesday (1/10): Adventure Line:- The BBQ Chicken Entrée was served with 1 breadstick, 1 oz eq WGR • Wednesday (1/11): Adventure Line- The Chili Con Carne was served with 1 breadstick, 1 oz eq WGR • Friday (1/13): Fast Line- The Italian Wrap was made on an 8" tortilla, 1.5 oz eq WGR The daily minimum requirement for grades 9-12 is 2 oz eq grain. Corrective Action: Describe specifically how the daily minimum requirement for grain will be met for the days containing the shortage during the week of review. Be specific and include serving sizes, nutrition facts labels, ingredient lists, and/or crediting documentation for items that would be added or substituted on the planned menu.
Site Name	Central High	chat would be duded of Substituted on the planned mena.
Form Name		Quantities - Review Period (409-412, 430-437)
Question #	410	Qualities (101) 112, 100 107/
TA Log #	No TA Log# found	
Due Date	. to 17 (Log, Tourid	
	Flagged	
	Flagged 02/23/2023 09:50 AM	Finding: At Central High School, the daily and weekly minimum requirement for the vegetable component was not met for grades 9-12 for lunch during the review period. The following represents the various serving lines and entrees that were short: Monday, January 9th: Fast Station • Strawberry Parfait- Had access to 1/2 cup of celery sticks

	 Turkey Ham and Cheddar Sandwich- Had access to 1/2 cup of celery sticks Pizza Station Pizza Slice- Had access to 1/8 cup vegetable from the pizza sauce and 1/2 cup of celery sticks Wednesday, January 11th Fast Station Strawberry Parfait- Had access to 1/2 cup of carrots Turkey and Cheddar Sandwich- Had access to 1/2 cup of carrots American-Style Sub- Had access to 1/2 cup of carrots Pizza Station Pizza Slice- Had access to 1/8 cup vegetable from the pizza sauce and 1/2 cup of carrots Thursday, January 12th Fast Station Strawberry Parfait- Had access to 1/2 cup of carrots Turkey and Cheddar Sub- Had access to 1/2 cup of carrots Pizza Station Pizza Station Pizza Station Pizza Station Bizza Station Bizza Station Pizza Station Buffalo Chicken- Had access to 1/2 cup of carrots Mac and Cheese- Had access to 1/2 cup of carrots Mac and Cheese- Had access to 1/2 cup of carrots Fast Station Italian Wrap- Had access to 1/2 cup of carrots
	 Italian Wrap- Had access to 1/2 cup of carrots Parfait- Had access to 1/2 cup of carrots Pizza Station Pizza Slice- Had access to 1/8 cup vegetable from the pizza sauce and 1/2 cup of carrots
	The daily minimum requirement for grades 9-12 is 1 cup of vegetable. The weekly requirement is 5 cups of vegetables.
	Corrective Action: Describe specifically how the daily and weekly minimum requirement for the vegetable component will be met at each serving line for the days containing a shortage during the week of review.
Site Name	Wilson El
Form Name	Meal Components and Quantities - Review Period (409-412, 430-437)
Question #	410
TA Log #	No TA Log# found
Due Date	

Corrective Action History	Flagged 02/23/2023 09:54 AM	Finding: At Wilson Elementary, the daily minimum requirement for the vegetable component was not met for K-5 for lunch during the review period. The following represent the planned portion sizes: • Monday, January 9th: Mixed Vegetables, 1/2 cup vegetable. Kidney beans were on the planned production record but were not served to students. The daily minimum requirement for grades K-5 is ¾ cup vegetable. Corrective Action: Describe specifically how the daily minimum requirement for the vegetable component will be met for the day containing a shortage during the week of review.				
Site Name	Central High					
Form Name	Meal Components and	Quantities - Review Period (409-412, 430-437)				
Question #	430					
TA Log #	No TA Log# found					
Due Date						
Corrective Action Status	Flagged					
Corrective Action History	Flagged 02/23/2023 09:47 AM	Finding: Per the production records at Central High School for the week of review, multiple fruit options were available each day, however the PR indicates "Fruit: May Choose 1.". 3 of the 4 fruit offerings credit as ½ cup fruit. The daily minimum requirement for fruit for grades 9-12 is 1 cup of fruit. Per observation on-site, students were allowed to select more than one fruit option, and therefore had access to 1 cup of fruit. Corrective Action: Please update the language on your production record (or increase the serving sizes of the fruit offerings) and upload a lunch production record from Central HS that indicates the change has been made.				
Site Name	Central High					
Form Name	· ·	Quantities - Review Period (409-412, 430-437)				
Question #	437					
TA Log #	No TA Log# found					
Due Date	 					
Corrective Action Status						
Corrective Action History	Flagged 02/23/2023 09:43 AM	Finding: When a school has multiple serving lines with different menu items (Central HS), each serving line must offer all of the vegetable subgroups over the course of the week.				

The following represents the various serving lines and the missing vegetable subgroups: Fast- Missing Beans and Peas (Legumes) subgroup and Starchy subgroup • Pizza- Missing Beans and Peas (Legumes) subgroup and Starchy subgroup Mexico- Missing Beans and Peas (Legumes) subgroup and Starchy subgroup Grill- Missing Beans and Peas (Legumes) subgroup The following represents the various serving lines and the vegetable subgroup shortages: • Adventure- Served 5/8 cup of the Other subgroup Grill- Served 1/2 cup of the Other subgroup The minimum for the Beans and Peas (Legumes) subgroup is 1/2 cup, the minimum for the Starchy subgroup is 1/2 cup, and the minimum for the Other subgroup is 3/4 cup. Corrective Action 1: Describe specifically how the weekly shortages will be fixed during the week of review. **Corrective Action 2:** Submit verification that West Allis FSD and lead manager at Central High School has completed training on the Vegetable Components (e.g. SNT Vegetable Component webcast on DPI's Online Learning Library). Upload the course certificates into SNACS. Site Name Frank Lloyd Wright Int Form Name Offer vs Serve (500-502) Question # 500 TA Log# No TA Log# found **Due Date** Corrective Action Status Flagged Flagged Finding: Food service staff at Frank Lloyd Wright Intermediate School and Central High School were 02/23/2023 09:30 AM unclear about the Offer versus Serve (OVS) requirements for breakfast and lunch. Many students were made to take more than what they needed at both meals. OVS resources on WI DPI's Menu Planning webpage may be used as training resources (https://dpi.wi.gov/school-**Corrective Action** nutrition/program-requirements/menu-planning). The History Meal Pattern e-learning resources may also be helpful (https://dpi.wi.gov/school-nutrition/training/onlinelearning#meal-patterns:~:text=Policy-,Meal%20Patterns,-Title%20/%20Description). **Corrective Action:** Have staff responsible for determining reimbursable meals at both schools attend a

	training on OVS. Please submit details regarding when and where the training was held, who attended, and how the training was conducted.				
Site Name	Frank Lloyd Wright Int				
Form Name	Civil Rights (811-812)				
Question #	811				
TA Log #	No TA Log# found				
Due Date					
Corrective Action Status	Flagged				
Corrective Action History	Flagged 02/20/2023 09:00 PM	Finding: The Incorrect version of the nondiscrimination "And Justice for All" poster is located in the meal service area (FNS Instruction 113). CA: Post correct"And Justice for All" poster and upload picture of it to SNACS. Corrected on-siteno further action required.			
Site Name	Central High				
Form Name	Smart Snacks (1104 - 1	107)			
Question #	1105				
TA Log #	No TA Log# found				
Due Date					
Corrective Action Status	Flagged				
	Flagged 02/23/2023 09:45 AM	Finding: The following items sold for a la carte purchase at Central High School do not meet Smart Snacks standards: • Zero Sugar Snapple Tea (half n' half lemonade iced tea)- The product has 10 calories for 16 fl oz, which exceeds the 12 fl oz limit for low calorie beverages.			
Corrective Action History		Starburst Sorbet Bar- A food must meet one of the general standards: be whole grain rich, have a fruit, vegetable, dairy product, or protein food as the first ingredient, or be a combination food with at least 1/4 cup fruit and/or vegetable. The ingredient list includes the following in this order: Water, Sugar, Corn Syrup, Skim Milk, Cream. This does not meet one of the general standards. Corrective Action: State what will be done with these products to comply with the Smart Snack regulations.			
	Central High	the general standards: be whole grain rich, have a fruit, vegetable, dairy product, or protein food as the first ingredient, or be a combination food with at least 1/4 cup fruit and/or vegetable. The ingredient list includes the following in this order: Water, Sugar, Corn Syrup, Skim Milk, Cream. This does not meet one of the general standards. Corrective Action: State what will be done with these			
History		the general standards: be whole grain rich, have a fruit, vegetable, dairy product, or protein food as the first ingredient, or be a combination food with at least 1/4 cup fruit and/or vegetable. The ingredient list includes the following in this order: Water, Sugar, Corn Syrup, Skim Milk, Cream. This does not meet one of the general standards. Corrective Action: State what will be done with these			
History Site Name		the general standards: be whole grain rich, have a fruit, vegetable, dairy product, or protein food as the first ingredient, or be a combination food with at least 1/4 cup fruit and/or vegetable. The ingredient list includes the following in this order: Water, Sugar, Corn Syrup, Skim Milk, Cream. This does not meet one of the general standards. Corrective Action: State what will be done with these products to comply with the Smart Snack regulations.			
History Site Name Form Name	Food Safety, Storage an	the general standards: be whole grain rich, have a fruit, vegetable, dairy product, or protein food as the first ingredient, or be a combination food with at least 1/4 cup fruit and/or vegetable. The ingredient list includes the following in this order: Water, Sugar, Corn Syrup, Skim Milk, Cream. This does not meet one of the general standards. Corrective Action: State what will be done with these products to comply with the Smart Snack regulations.			

Corrective Action Status	Flagged				
	Finding: Each SFA must have a food safety plan th includes Standard Operating Procedures (SOP) (7 210.13). Practices were observed that conflict wit is outlined in the site-specific SOPs for date marki open foods and those food items in sealed package out of original case. CA: Modify the SOP so that it aligns with actual pror adjust practices to align with the SOP as writter Submit a copy of the updated SOP or a statement describing how practices will be adjusted to be conwith the established SOP.				
Site Name	Frank Lloyd Wright Int				
Form Name	Food Safety, Storage an	d Buy American (1404-1411)			
Question #	1407				
TA Log#	No TA Log# found				
Due Date					
Corrective Action Status	Flagged				
	Flagged 02/20/2023 08:39 PM	Finding: Each SFA must have a food safety plan that includes Standard Operating Procedures (SOP) (7 CFR 210.13). Practices were observed that conflict with what is outlined in the site- specific SOPs for date marking opened packages and/or sealed packages removed from the case). CA: Modify the SOP so that it aligns with actual practices or adjust practices to align with the SOP as written. Submit a copy of the updated SOP or a statement describing how practices will be adjusted to be compliant with the established SOP.			
Site Name	Frank Lloyd Wright Int				
Form Name	Food Safety, Storage an	d Buy American (1404-1411)			
Question #	1411				
TA Log #	No TA Log# found				
Due Date					
Corrective Action Status	Flagged				
	02/23/2023 09:27 AM	Finding: The following products were identified in the SFA's storage area as non-domestic and not documented: Frank Lloyd Wright Intermediate School: • Ripe Olives- Product of Spain • Mushroom Pieces and Stems- Product of Poland • Mandarin Oranges- Product of China • Pineapple Tidbits-Product of Thailand Central High School: • Bananas-Product of Guatemala • Green Peppers- Product of Mexico			

Nathan Hale High School (Central Kitchen): Cucumbers - Product of Mexico Roma Tomatoes - Product of Mexico Cherry Tomato - Product of Mexico **Corrective Action:** Begin tracking non-domestic products, which may include Buy American information from the vendor or distributor's website. If no country of origin is identified on the label, then the SFA must get documentation/certification from the distributor or supplier. Complete and submit a district-wide noncompliant product list form for the non-domestic products. Noncompliant Product List templates can be found on the Buy American webpage (https://dpi.wi.gov/school-nutrition/programrequirements/procurement/buy-american). Wilson Fl Site Name Form Name Afterschool Snack Program Question # TA Log# No TA Log# found **Due Date Corrective Action Status** Flagged Flagged Finding: Afterschool Snack counts were incorrectly counted and claimed (7 CFR 210.10): SA counted 1044 snacks: SFA claimed 994 snacks claimed. 02/22/2023 08:28 PM **Corrective Action** History **CA:** Correct the issue and provide the month of on-site (February) afterschool snack menu, claim and point of service counts for review. Fiscal Action may apply. Technical Assistance Entries: TA Log Question User **TA Date TA Area** Site **SFA Contact Email** Phone # # Name 02/23/2023 2977 Administrative **FSD** Review **Comments Created By Created Date** When a school has **multiple serving lines** with different menu items, each serving line must offer all of the vegetable subgroups over the course of the week. During on-site observations at Central High School, it was clear that each serving line was separate, and students had access to different vegetables at each station. Please ensure that your menu is planned so that each station allows students to have access to all of the vegetable subgroups over the course of the week. 2/23/2023 11:06:32 AM

FSD

02/23/2023

2976

Administrative

Review

Comments

Created By

Created Date

Acceptable crediting documentation is vital to ensuring that processed products not found in the USDA Food Buying Guide (FBG) meet Child Nutrition Program meal pattern requirements. Acceptable crediting documentation includes Child Nutrition (CN) labels, Product Formulation Statements (PFS), and USDA Product Information Sheets. Product specification sheets are not acceptable crediting documentation and cannot be used to document meal pattern requirements. Use the Tips for Accepting Processed Product Documentation for more information (https://dpi.wi.gov/sites/default/files/imce/school-

nutrition/pdf/tipsheet_processedproduct.pdf) to determine if documentation you obtain meets crediting standards. This crediting information must be readily available and accessible at each school and must be updated any time a new product is used. DPI recommends the SFA collects crediting information for all processed products (i.e., chicken patty, taco filling, corn dogs, etc.) and meat products with fillers (i.e., deli meats, fajita chicken strips, etc.) and establish an organization system (i.e., binder, box, electronically) to store this information.

2/23/2023 11:05:23 AM

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02/23/2023	2975	Administrative Review		FSD		
			Comments			

Created By

Created Date

Signage must be posted visible to students that indicates the offered components at each meal and tells students what they must select to make a reimbursable meal. 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. The breakfast signage must list the three components and the four items offered and must communicate to students that under Offer versus Serve (OVS), they must select at least three food items, one of which must be at least ½ cup of fruit and/or vegetable, or a combination. While on-site, thank you for updating the verbiage on your signage at Frank Lloyd Wright Intermediate as it did state "You must take 3 of the 4 components offered at breakfast" and "You must choose 3 of the following 5 items at lunch."

2/23/2023 11:04:58 AM

02/23/2023	2974	Administrative Review		FSD		
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Fruits and vegetables on a garden bar can credit towards the meal pattern. Even with garden bars, the menu planner must plan a specific portion size that they intend students to take. If the fruits or vegetables on the garden bar are used to meet the weekly requirements, portion sizes of at least 1/8 cup each should be communicated to students. This encourages students to take the planned amount, and ensures the amount needed for a reimbursable meal is selected. Please add signage to the salad bar at Frank Lloyd Wright Intermediate School.

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02/23/2023	2973	Admi Revie	inistrative ew		FSD		
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Sodium Target 1 was mandated by the Healthy, Hunger-Free Kids Act (HHFKA) of 2010 and is currently in effect with Interim Target 1A taking effect for the school year 2023-2024. Products that can be major

	ods. Use	of these pr	ondiments, regula oducts should be					
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02/22/2023	2970	801	Administrative Review	ALL	Auth Rep			
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students enro school year. <i>i</i> benefits will Form or USD	olled in a All studer not be aff A Free ar	CEP schoonts attending fected by and Reduced	annually, prior to of with access to b ng the CEP schoo household's deci d Meal Applicatio /files/imce/schoo	reakfast and I will receive sion to comp n. A template	or lunch will rec breakfast and lu lete and return a CEP Letter to H	eive free r nch at no o In Alternat Household: ousehold-	meals for the charge. Rece ce Househole s can be four letter.doc)	e current eipt of meal d Income
02/22/2023	2969	806	Administrative Review	ALL	FSD			
				Comments				
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			oortion of a schoo ne civil rights train Administrative Review	ning should a Wilson El	-	ing roster.		0:03:52 PM
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assessment of monitoring is National Schoperating the Forms Nation NSLP On-Site of sites opera	Each year, SFAs are required to conduct monitoring visits of each school meal service site to do a self-assessment of the counting, claiming and general areas to ensure program integrity and accountability. On-site monitoring is required for all School Food Authorities (SFAs) with more than one school site operating the National School Lunch Program (NSLP), and the School Breakfast Program (SBP). It is also required for all SFAs operating the Afterschool Snack Program (ASP), regardless of only operating at one site. On-Site Monitoring Forms National School Lunch Program (NSLP) This form must be completed annually for all sites operating NSLP. NSLP On-Site Monitoring Form School Breakfast Program (SBP) This form must be completed annually for 50% of sites operating SBP. Each school operating the SBP must be reviewed once every two years. SBP On-Site Monitoring Form							
02/20/2023	2955		Administrative		FSD			
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Clickers are not recommended as counters for the following reasons: -User cannot remember if counter was clicked when student took a meal -User clicked too many times and has to remember how many students to not count to make it right -Clickers can be bumped when put down and change count

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02/18/2023	2943	1005	Administrative Review	ALL	Authorized Representative			
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Assessment related to 67 compliance v	Tool (Wel policy ite vith the p	IISAT). The ems conside olicy and p	ent Report Card, WellSAT allows: ered to be best pi rogress toward g ts of the WellSAT	SFAs to rate tractices for so to als of the po	the extent to whi chool wellness. T blicy. It also allow	ich their po he Report vs for desc	olicy contain Card assess ription of str	is language ses
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02/18/2023 2942 805 Administrative ALL FSD Review

Comments

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Special Dietary Needs. The school district will ensure that individuals with disabilities have an equal opportunity to participate in the USDA Child Nutrition Programs and have appropriate access to facilities and areas where meals are provided. A parent/guardian requesting special dietary accommodations for a student with a disability that restricts the diet must provide the Medical Statement for Special Dietary Needs signed by a state authorized medical authority. A state authorized medical authority is a licensed health care professional who is authorized to write medical prescriptions under state law. This could include a physician, dentist, optometrist, podiatrist, physician assistant, or nurse practitioner. T

he request must contain the following information:

- An explanation of how the student's physical or mental impairment restricts the diet
- The food(s) to be avoided
- The food(s) to be substituted

2/18/2023 5:10:00 PM

01/31/2023 2800 Administrative Review Auth Rep

Created By Created Date

Federal reimbursement is provided for each meal that meets program requirements and is served to an eligible student. To obtain this reimbursement, school personnel must accurately count, record, and claim the number of meals actually served to students by category, i.e., paid, reduced-price, and free. Additionally, the number of meals served free and reduced-price and claimed for reimbursement must have adequate documentation on file to support the claim. All meals served in the National school Lunch and School Breakfast Program and counted for reimbursement must meet the meal pattern requirements as specified in the program regulations and be served to eligible students. Non reimbursable meals become nonprogram foods and must have costs paid to the nonprofit school food service account. Students without reimbursable meals must have components added to trays to make them reimbursable or nonprogram foods must be tracked and have all costs paid to nonprofit school food service account.

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01/31/2023	2799	305	Administrative Review	ALL	Auth Rep				
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OVS applies to menu planning and meal service and allows students to decline some of the food offered in a reimbursable meal.

- Required for 9-12 students at lunch
- Optional (but encouraged) for K-8 at lunch and K-12
- If implemented at a school, OVS applies to the following situations: special needs students, those on field trips, and those in detention.
- At the point of service, cashiers must be trained and informed on what constitutes a reimbursable meal. This includes understanding foods and/or beverages that are a la carte and/or extras, which do not count under OVS. -Reduce food waste
- Permit students to choose the foods that they want to eat

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Afterschool Snack Program (ASP)

- Each site participating in the Afterschool Snack Program (ASP) is required to conduct an onsite monitoring review within the first four weeks of operation and a second review within the school year. The <u>onsite</u> <u>monitoring form</u> is found on the <u>Afterschool Snack Program</u> webpage.
- Area Eligible Afterschool Snacks are claimed at the free rate. No students should be charged for snacks served in the Area Eligible Afterschool Snack Program. Families who have paid for afterschool snacks that were claimed at the free rate should be refunded.
- Each afterschool snack location is required to provide educational or enrichment activities in an organized, structured, and supervised environment. It is required to maintain documentation supporting reimbursable snacks are provided to students, including production records with snack items, and serving size. Menus are not required but encouraged. Production record templates and snack count sheets are on the <u>Afterschool</u> <u>Snack Program</u> webpage.

Certification and Benefit Issuance

Free and Reduced-Price Meal Applications

- Applications must be reviewed in a timely manner. Within 10 operating days of receipt, eligibility must be determined, families must be notified of eligibility status, and the status must be implemented.
- A child is eligible for free or reduced-price meal benefits on the date their eligibility is determined by the Determining Official. Aside from the approval date, Determining Officials must record the level of benefits for which a student(s) is approved and sign or initial and date the application.
- When an application only has one frequency of payment indicated for all household reported incomes on the application, the income should not be converted to annual, but using the Income Eligibility Guidelines (IEG) one would look at the amount of their income under the column indicating that stated frequency.
- 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 thus
 become \$0 for the income on the application. The <u>verification webpage</u> includes examples of resources on <u>current tax</u>
 <u>forms</u>. These forms indicate which lines should be used in reporting income from self-employment or farming.

Annual Income

- USDA SP-19, 2017 on March 20, 2017, allows 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 be processed at
 face value.
- However, households that receive regular pay checks, will report income based on what is *currently earned* and the frequency of that pay, e.g., weekly, biweekly, bimonthly, or monthly.

<u>Income Eligibility Guidelines (IEG)</u>

- The <u>Income Eligibility Guidelines</u> (IEG) must be used to determine applications. If applications are electronic, ensure the income levels in the software are updated each year after July 1.
- 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.

Household Size Box

• The total household member size box 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 (letter or e-mail). The determining official should document the details of the conversation plus date and initial.
- Applications missing signatures must be returned to the household adult to obtain.
- Reasonable effort should be made to obtain the missing information prior to denying the application.

Application Forms

- An application packet includes the <u>Free and Reduced Price Meal Eligibility application</u>, the <u>Instructions/How to Apply</u>, and the <u>Letter to Parents/Frequently Asked Questions</u>. Note, these documents are also available in Spanish and Hmong on the <u>free and reduced meal applications webpage</u>.
- 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 (SNT) at the Department of Public Instruction (DPI).
- If a SFA uses an online application, the software vendor distributing these applications to households must be approved by the SNT at DPI each year.

Other Source Categorical

- If a household submits an application that indicates *Other Source Categorical Eligibility*, such as homeless, migrant, runaway or Head Start program, 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. The effective date is the date the Determining Official is made aware of the eligibility.
- Applications that indicate a child is a foster child are considered Other Source Categorically eligible and this child is 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.

Public Release

All SFAs are required to distribute a <u>Public Release</u> before the start of the school year. The purpose is to inform the public that free and reduced-price meals (and where appropriate, free milk) are available. SFAs must annually distribute the Public Release to:

- o Local news media
- Grassroots organizations (local organizations providing services to populations in need (e.g., food pantry, public library, post office, local church, etc.)
- Local employment office
- Major employers contemplating or experiencing large layoffs
- SFAs are allowed to, but 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.
- Spanish and Hmong versions are also available.

Limited English Proficiency (LEP)

- Application materials and other communications with households concerning eligibility determinations must be provided in a language that parents or guardians can understand to diminish any language barriers to participation for individuals with LEP.
- To assist SFAs in reaching households with LEP, 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 of the Application</u> <u>for Free and Reduced-Price School Meals</u>.

• 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 (DC)

Most districts and private schools participating in the National School Lunch Program are required to run **full enrollment** student input files:

- 1st: beginning of the year (between July 1 first day of school)
- 2nd: three months after first run (between October December)
- 3rd: six months after first run (between January March)
- 4th: between March 15 and April 1 (for CEP proxy report)

Exceptions: Community Eligibility Provision, Special Milk Program, and Residential Child Care Institutions (see the appropriate <u>Calendar of Requirements</u>)

- DPI recommends running DC more often than four times a year.
- A DC match should be completed when you receive a new student.
- The effective eligibility date for a DC eligible student is the date of the original output file.
- DC runs are only for school nutrition, and it is not allowable to be running it for other schools outside of your district or for purposes other than school nutrition programs. A DC run should not be completed specifically for students in parochial schools to identify eligibility for other funding sources (i.e., Title 1).

Transferring Students

- When a child transfers to a new school within the same Local Education 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 Community Eligibility Provision (CEP) school 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 is required.

Independent Review of Applications

- LEAs that have a 5% or more error rate during the certification review of the Administrative Review will be required to conduct a second independent review of applications in the following school year.
- More information on the Independent Review of Applications is found in the <u>Eligibility Manual</u>. An SNT memo
 will be mailed from DPI during the summer following the year the review occurred with more information for
 those SFAs that are required to conduct an independent review of applications.

<u>Disclosure</u>

- 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.
- Each school year, the SFA must seek written consent from the parent or guardian to use the information provided on the
 application or through DC for non-program purposes, such as fee waivers. Detailed consent must be obtained each
 school year. Find the Sharing of Information with Other Programs template on the Free and Reduced Meal Applications
 and Eligibility webpage.
- 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 kept on file at the district. Find the <u>Disclosure of</u>

<u>Free and Reduced-Price Information</u> template. <u>Spanish</u> and <u>Hmong</u> versions are also available on the Free and Reduced Meal Applications and Eligibility webpage.

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

Civil Rights

Non-discrimination Statement (NDS)

- When including the <u>non-discrimination statement</u> on letters, menus, websites, and documents used to convey program information, it is necessary to use the most current full official statement. The full non-discrimination statement was revised by the USDA in 2022. The abbreviated statement remains the same.
- The abbreviated statement, "This institution is an equal opportunity provider", is only used when space is limited, such as printed menus. All non-discrimination statements must be in the same size font as document's main text. Statement words and formatting cannot be altered.
- Additional languages are found on the <u>USDA FNS Non-discrimination</u> webpage.
- If a private or Choice school is using the 2015 NDS and/or 2019 And Justice For All Poster, ask, "does religious exemption apply?". If the answer is yes, no further action is needed. If the answer is no, CA to use the 2022 NDS and/or poster will apply.
- If a public or Charter school does not wish to use the 2022 NDS and AJFA poster due to content, CA would apply with the statement "the religious exemption does not apply to public schools. You should contact your school district legal team for further information."

"And Justice for All" Poster

- "And Justice for All" posters must be posted where the program is offered (lunchroom, classrooms) and in easy view of the students, staff, and public.
- The "And Justice for All" poster was updated in 2022, we do not have professionally printed posters from USDA. Schools will need to post the USDA 2019 AJFA poster until the professionally printed USDA 2022 posters are available.
 - The 2019 version of the AJFA poster (AD-475A) is located on the Office of the Assistant Secretary for Civil Rights website at: https://www.usda.gov/sites/default/files/documents/JFAgreen508.pdf. All "And Justice for All" posters must be printed at 11" width x 17" height. The minimum text size to be used on the posters is 14-point.
- If a private or Choice school is using the 2015 NDS and/or 2019 And Justice For All Poster, ask, "does religious exemption apply?". If the answer is yes, no further action is needed. If the answer is no, CA to use the 2022 NDS would apply. Give TA to use the 2022 poster when it is available.
- If a public or Charter school does not wish to use the 2022 NDS and AJFA poster due to content, CA would apply with the statement "the religious exemption does not apply to public schools. You should contact your school district legal team for further information."

Civil Rights Training

• Civil rights training, such as the <u>Civil Rights webcast</u>, must be conducted on a yearly basis for all staff and volunteers who administer any portion of a school nutrition program including nonfood-service staff.

Civil Rights Self-Compliance Form

• The <u>Civil Rights Self-Evaluation Compliance</u> form must be completed by October 31 annually. This is kept on file at the SFA until requested by DPI.

Processes for Complaints

Any person or representative alleging discrimination based on a protected class has the right to file a

complaint within 180 days of the alleged discriminatory action. Complaints may be written, verbal, or anonymous.

- All SFAs must have procedures for receiving and processing complaints alleging civil rights discrimination
 within the USDA Child Nutrition Programs. It is recommended SFAs use the <u>Template Civil Rights Complaint</u>
 <u>Procedures</u> to create written procedures.
- An 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.
- If a complaint of discrimination is received at your district, the following procedures should be followed:
 - 1. Document the complaint using the USDA Program Discrimination Complaint Form (Espanol).
 - 2. Submit complaints within five days of receiving the complaint to:

Wisconsin Department of Public Instruction (DPI)

o Mail:

Director, School Nutrition Team 125 S. Webster Street Madison, WI 53707-7841

o Fax: (608) 267-0363

- o Email: jessica.sharkus@dpi.wi.gov
- 3. Maintain a <u>Civil Rights complaint log</u> at the SFA to record any discrimination complaints received. This log should be maintained in a confidential manner and only available to SFA staff members with a legitimate need to know.

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, we highly recommend School Districts 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 <u>Special Dietary Needs Policy template</u> which can be modified to fit the needs of your school or district. If your district already has a policy in place, we recommend comparing it to this policy to ensure your policy includes all important information.

- **Medical Statement** It is recommended, but not required, for SFAs to use the prototype <u>Medical Statement</u> for Special Dietary Needs posted on the DPI SNT 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.
- 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.

- SFAs may offer students a fluid milk substitute that is nutritionally equivalent to cow's milk with a request from a parent or guardian. SFAs must get pre-approval from the DPI School Nutrition Team by completing the Fluid Milk Substitute Approval Form. A List of Allowable Fluid Milk Substitutes is provided on the Special Dietary Needs webpage; however, SFAs are responsible for ensuring the substitute they are providing meets the nutrition requirements.
- Resources The <u>Special Dietary Needs Flowchart</u> outlines the process of accommodation determination. The <u>USDA Q&A on Accommodating Special Dietary Needs resource</u>, the <u>USDA Special Dietary Needs Handbook</u>, and <u>Q&As: Milk Substitution for Children with Medical or Special Dietary Needs (Non-Disability) contain additional detailed information.
 </u>

Overt Identification

- The meal counting system must prevent overt identification of students receiving free and reduced-price benefits.
- SFAs must ensure meal prices and/or benefit status is not visible on the computer screen or point of service (POS) documents where they can be viewed by students.
- Please see the USDA guidance, <u>Preventing Overt Identification of Children Certified for Free or Reduced Price School Meals.</u>

Community Eligibility Provision (CEP)

- It is necessary to maintain all certification documents supporting participation in CEP.
- CEP participating schools must inform the SNT annually of the intent to continue participating in CEP, or of any changes to participation (i.e., withdrawal, change of participating schools, groups or requested increases to percentages).
- <u>USDA Community Eligibility Provision guidance</u> has been expanded in memo SP 54-2016 to allow for the use of one form for both meal eligibility and as an alternative household form to be used in CEP schools. This memo clearly outlines the requirement to cost-allocate expenses back to the district for processing and distributing forms in CEP schools. CEP applications and labor hours involved with processing them cannot be paid for from the nonprofit school food service account.
- There must be a method to accurately distinguish between forms from students in CEP versus non-CEP households. CEP applications are not subject to verification, independent review of applications, and the certification and benefit issuance portion of the AR review, nor do these students carry individual meal eligibilities that can extend benefit to other students.

Food Safety and Storage

Food Safety Inspections

- Every school operating USDA School Child Nutrition Programs must have two food safety inspections during each school year, which typically includes a food safety inspection and a review of the site's food safety plan.
- The most recent food safety inspection report must be posted in public view.
- If you request a food safety inspection but are not able to obtain one, document the request date and retain any correspondence (email, letters, phone call details) with the local regulatory authority that conducts inspections. SFAs are responsible for requesting food safety inspections from the local regulatory authority and documenting their efforts.

Temperatures

 Staff must record temperatures daily using temperature logs. For cooling equipment, posting temperature logs directly on the equipment can make recording convenient and routine.

Food Safety Plans

 SFAs are required to implement food safety programs based on Hazard Analysis Critical Control Point (HACCP) principles. This requirement covers any facility where food is stored, prepared, or served for the purposes of the NSLP, SBP, or other Child Nutrition Programs.

- Food safety programs 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.
- Schools must have a comprehensive, site-specific food safety plan which includes HACCP process 1, 2, and 3 items, SOPs, equipment list, and food service staff list. The food safety plan must be reviewed annually. A prototype food safety plan template as well as template SOPs may be found on the SNT Food Safety webpage.
- All food service staff, student workers, volunteers, and other staff involved in the Child Nutrition Programs should follow the procedures detailed in the SOPs included in the site-specific food safety plan.
- A Flash of Food Safety A Flash of Food Safety is a video series designed to help school nutrition professionals
 understand and apply safe food practices. The Office of Food Safety website includes additional food safety
 resources.

Employee Reporting Agreements

- All food service employees must have a signed <u>Employee Reporting Agreement</u> on file. The agreement helps ensure employees properly notify the person in charge when they experience specific illness symptoms or diagnoses.
- There are no requirements as to how frequently food service employees must sign an Employee Reporting Agreement form. It is best practice for each food service employee to annually review and sign an updated agreement to reinforce food safety reporting information.

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)).

Time as Public Health Control

- Time/temperature control for safety (TCS) foods may be held without temperature control if specific conditions are met under a practice called "Time as a Public Health Control."
- To utilize "Time as a Public Health Control," the school must have a corresponding SOP in the site-specific food safety plan. Template SOPs are available on the SNT Food Safety webpage.
- If any TCS food is held without temperature control during service, including TCS foods on garden bars, all leftover TCS food must be discarded.
- Please refer to the <u>Wisconsin Food Code Fact Sheet: Time as a Public Health Control</u> for detailed procedures. TCS foods include:
 - Milk and dairy products
 - Shell eggs
 - Meat (beef, pork, and lamb)
 - Poultry
 - o Fish
 - Shellfish and crustaceans
 - Baked potatoes
 - Heat-treated plant food, such as cooked rice, beans, and vegetables
 - Tofu and other soy protein
 - Sprouts and seeds sprouts
 - Sliced melons
 - o Cut
 - tomatoes
 - Cut leafy greens
 - Untreated garlic-and-oil mixtures

- Synthetic ingredients, such as textured soy
- Protein in meat alternatives

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Sharing and No Thank You Tables

Both sharing tables and no thank you tables are permitted in Wisconsin and do not require approval from the DPI SNT. However, there are considerations for School Food Authorities (SFAs) and Local Educational Agencies (LEAs) that must be followed to safely and responsibly implement each type of table. Refer to the Sharing and No Thank You Tables Toolkit for a comprehensive guide including standard operating procedures.

• Definitions:

- A <u>sharing table</u> is a designated table for food and beverage items that students do not intend to consume. Students may pick up items from the sharing table during the meal period. Items must be pre-packaged and unopened. Throughout meal service, the designated food handler(s) or trained supervising adult(s) must monitor the sharing table, inspect items for wholesomeness, and document items that are leftover. The table should not be located immediately after the point of service.
- A <u>no thank you table</u> is a designated table placed after the point of service for food and beverage items that students do not intend to consume. Students may not pick up items from this table during the meal period. At the end of meal service, the designated food handler(s) or trained supervising adult(s) must inspect the items for wholesomeness and document items that are leftover.
- Food safety decisions surrounding sharing and no thank you tables are at the discretion of the sanitarian and/or local regulatory authority. Implementation may vary across the state.
- Sharing or no thank you tables are appropriate for students in first grade and up. Preschool, pre-kindergarten, and kindergarten students are considered a susceptible population at greater risk for foodborne illness.

Food Service Management Company (FSMC)

The following duties may not be delegated to the FSMC:

- The annual on-site monitoring requirement for SFAs with more than one site must be completed by the School Food Authority (SFA).
- A FSMC employee can serve as the Food Service Director under a vended meal agreement but not under a joint agreement.
- A representative of the SFA must sign all contracts, acting as the signature authority.
- An SFA 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.

Fresh Fruit and Vegetable Program (FFVP)

- As a reminder, nutrition education is essential to the success of the FFVP. Funding is not available through the FFVP grant for nutrition education material purchases. The <u>FFVP</u> webpage links to free resources found on the <u>Promoting Fresh Fruits and Vegetables in Schools</u> sub-page. Additional materials can be ordered through the Wisconsin Team Nutrition webpage.
- FFVP must be provided during the day outside of mealtimes and FFVP may not be taken offsite.
- FFVP must be provided to all enrolled elementary students two times per week. The school site and the FFVP application determines who is considered an elementary student.
- One adult per class is allowed to participate with the students in the FFVP snack and are the only adults allowed to participate. Teachers can model healthy eating behaviors while consuming the FFVP snack alongside students. This can be an effective way to reinforce nutrition education lessons and encourage reluctant students to try the snack. See page 10 of the USDA's FFVP Handbook for more information.
- Offering a cooked vegetable is allowable when criteria are met.
 - 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

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nutrition education lesson.

- Cooked vegetables are limited to one time per week.
- Dip may be served with vegetables and must be low fat or fat free with 3 grams or less of fat per serving.

General Recommendations for Report

- The Department of Public Instruction (DPI) School Nutrition Team (SNT) offers several types of trainings to cover most areas of the school nutrition programs. In addition, the SNT will offer School Nutrition Summer Training online and in person. Find more information on these training opportunities on the DPI School Nutrition Training Webpage.
- For in depth technical assistance, including program links see the 2022-23 General Program Reminders which has been uploaded to the documents tab in SNACS.
- Help the SNT reach our goal of 80 SFAs participating in Around the World in 80 Trays the week of January 16-20, 2023. Take the pledge to participate in any capacity from adding a new dip or seasoning to showcasing several new dishes. It is up to you! Visit the <u>Around the World in 80 Trays webpage</u> to take the pledge and find more event information. Document the event (pictures, video, sound clips, etc.) and send to <u>DPIFNS@dpi.wi.gov</u> so we can share your success!

Indirect Costs

- DPI does not allow the annual assigned indirect cost rate to be applied to the nonprofit food service account.
- For both public and private schools in Wisconsin, any indirect type costs assessed to food service must be supported
 with documentation. Examples of supporting documentation for costs assessed to the nonprofit food service account
 could include:
 - o **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 a time study based on actual amount of time worked specifically for the purpose of school food service.
 - 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.

Local Wellness Policy (LWP)

LWP Requirements

- The LWP 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 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.
- SFAs are required to retain basic records demonstrating compliance with LWP requirements.
- If no LWP has been developed, the SFA must establish a written policy.
- For assistance in the creation of a LWP, Wisconsin Team Nutrition has several wellness policy resources available. A
 toolkit, a wellness policy builder, and wellness policy report card found on the <u>Local Wellness Policy (LWP)</u> webpage.

LWP Content

- SFAs are required to have language in their LWP that relates to all the content areas listed in the <u>LWP Checklist</u> found on the <u>Local Wellness Policy section</u> of the DPI SNT website.
- Sample LWP language is listed below.
 - Policy Leadership: The superintendent shall implement and ensure compliance with the policy by leading the

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- review, update, and evaluation of the policy.
- **Public Involvement:** The district will invite a diverse group of stakeholders to participate in the development, implementation, and periodic review and update of the policy.
- School Meals: All meals meet or exceed current nutrition requirements established under the Healthy Hunger-free Kids Act of 2010.
- Foods sold outside of school meals program: All food and beverages sold outside of the school meal programs shall meet the standards established in USDA's Nutrition Standards for All Foods Sold in Schools (Smart Snacks) rule
- Foods provided but not sold (e.g., class parties, class snacks, rewards): The district encourages foods offered
 on the school campus meet or exceed the USDA Smart Snacks in School nutrition standards including those
 provided at celebrations and parties and classroom snacks brought by staff or family members. Non-food
 celebrations are promoted, and a list of ideas is available to staff and family members.
- Food and Beverage Marketing: Schools will restrict food and beverage marketing to only those foods and beverages that meet the nutrition standards set forth by USDA's Nutrition Standards for All Foods Sold in Schools (Smart Snacks) rule.
- **Nutrition Education**: Teachers shall integrate nutrition education into other classroom subjects, such as math, science, language arts, social sciences, and elective subjects.
- Nutrition Promotion: School nutrition services shall use the Smarter Lunchroom Self-Assessment Scorecard to determine ways to improve the school meals environment. School nutrition services shall implement at least [Insert Number] Smarter Lunchroom techniques at each school.
- Physical Activity: The district shall provide students with physical education, using an age-appropriate, sequential
 physical education curriculum consistent with national and state standards for physical education. The district shall
 also provide opportunities for students to participate in physical activity in addition to physical education.
- Other School-Based Strategies for Wellness: The district will offer [Insert Number] family-focused events supporting health promotion (e.g., health fair, nutrition/physical activity open house) each year.
- Triennial Assessment: The district will evaluate compliance with the Wellness Policy no less than once every three
 years. The assessment will include the extent to which each school follows the policy and how the policy compares
 to a model policy, as established by the U.S. Department of Agriculture.
- Update/Inform the Public: The district will actively inform families and the public about the content of and any
 updates to the policy through the school website and Board of Education meetings.

Marketing Your Program

Marketing refers to all the activities your SFA does to promote and sell products or services to consumers, aka the students. The goal of marketing is to match your products and services to the customers you aim to serve. The Marketing Your Program webpage provides tools and resources to market your program and show how Wisconsin School Meals Rock!

LWP Triennial Assessment

- SFAs are required to complete an assessment of their local wellness policy (LWP) at least once every three years per 7 CFR 210.31(e)(2)).
- The SFA's first triennial assessment must be completed by June 30, 2020.
- The assessment must measure LWP compliance, goal and outcome progress, and how the policy compares to the model policy.
- FNS recommends the WellSAT Tool as a resource to conduct the LWP triennial assessment.
- Assessment results and findings must be released to the public as a written report. There is no required template for this report.

Meal Counting and Claiming

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- Meals may only be charged to a student upon receipt of a reimbursable meal to assure proper benefits issuance. Meal benefits apply only to the reimbursable meal.
- 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.
- Meals must be offered to all students each day school is in session a full day, so DPI has created Field Trip meal resources on the Menu Planning Webpage to assist schools in providing meals for field trips.
- 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 submitting counts for the monthly reimbursement claim. The purpose of the
 edit check is to identify errors in the schools' lunch counts and/or problems with the meal counting and claiming
 procedures so that necessary corrections are made. Those school agencies with computerized meal counting systems
 or in process of purchasing such a system should ask vendors about the edit check feature.
- SFAs may claim visiting students in the paid category or the individual's category with documentation (unless they are from a CEP school).

Non-program Food Revenue

- Nonprogram foods include adult meals, a la carte, extra entrees, extra milks, vended meals, catering, 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. This ensures nonprogram foods are not supported
 by reimbursable meals.

Non-program Food Revenue Tool

- SFAs are required to annually complete the <u>DPI Non-program Food Revenue Tool</u> or the <u>USDA Non-program Food Revenue Tool</u>. The DPI tool is recommended since it aids in calculating prices of nonprogram foods to ensure USDA revenue requirements are met as found in <u>Non-program Foods Revenue Rule SP-20-2016</u>
- A non-program foods deficit must receive a transfer of non-federal funds into the nonprofit food service account.
- SFAs that sell only non-program milk and adult meals are exempt from completing the Nonprogram Food Revenue Tool.

Adult Meals

Food service programs must price adult meals above the overall cost of the student meals.

- Adult meal pricing must 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.

Non-profit School Food Service Account

Reporting

- The agency's Child Nutrition Program report may be obtained online, and 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 <u>AIDS Register</u> 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 <u>Online Services</u> webpage.

Annual Financial Report (AFR)

- The <u>Annual Financial Report Manual</u> is located on the DPI website to assist you with completing the AFR.
- All revenues (reimbursements and student payments) and expenses (including food, labor, equipment, purchased

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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.

- 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 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 food service 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 AFR.
- 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 non-federal funds to bring the ending balance to \$0.00.
- The school food service fund may not have an ending fund balance more than three-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.
- The categories of the AFR that should be addressed when tracking revenues and expenditures include:
 - 'Other' is expenses for paper supplies, chemicals, equipment under \$5000 (or your SFA's capitalization threshold), etc.
 - o 'Food' is expenses for edible food items and beverages.
 - o 'Equipment' is expenses for equipment purchases over \$5000 or your SFA's capitalization threshold.
 - o '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.
- Revenues and expenses for the Wisconsin School Day Milk Program should be allocated as follows: Revenues are
 only the state reimbursement. Expenses are only the milk expense for free and reduced priced students. Revenues
 and expenses for paid students should be recorded under non-program foods.

Food Service Management Company (FSMC)

- Because of the Nonprogram Revenue Rule, expenses must be allocated to actual labor, food, purchased services, equipment, or other, not all placed into Purchased Services as was previously done for SFAs with FSMC contracts.
- SFAs must be provided with annual food costs and revenues from the 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 can only be used for the operation of the school meals program including food, supplies, equipment, and personnel.

- The nonprofit school food service account cannot 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 is found within the Indirect Costs guidance.
- Bad debt is an unallowable expense to the food service program. A transfer must be made from non-federal funds

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to cover student account write-offs. <u>SP23-2017 Unpaid Meal Charges Guidance Q</u> & A is found on the SNT Financial Management webpage.

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 of what the policy should include, see the <u>Unpaid Meal Charges In a "Nutshell"</u>. For a comprehensive overview including best practices and helpful materials, see the Unpaid Meal Charges section of the <u>Financial Management Webpage</u> or the <u>USDA Unpaid Meal Charges Webpage</u>.
- 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. Funds remaining in a reduced student account cannot be donated to the school food service account. Any funds left in a student meal account, which cannot be returned, must be turned over to the Wisconsin Department of Revenue as <u>unclaimed property</u>.
- FNS recommends keeping low or negative account balances confidential to minimize student distress and embarrassment. Direct communications to the adult in the household privately (and ahead of time) via mail, phone, or email. If low balance reminders and/or F/R applications are sent home with the student, communicate this in a discrete manner (e.g. white paper and envelope). Consider re-evaluating current practices and centralizing communications through the determining official and/or food service director.

On-site Monitoring

- Every school year, SFAs 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.
- Monitoring is due by February 1.
- The <u>NSLP On-Site Monitoring Form</u> and the <u>SBP On-Site Monitoring Form</u> forms are on the <u>Onsite Monitoring</u> section of the DPI SNT website.

Paid Lunch Equity (PLE)

- Per <u>USDA memo SP 11-2021</u>, only SFAs with a negative balance as of December 31, in the nonprofit food service account, are required to complete the <u>The Paid Lunch Equity tool</u> annually and raise prices accordingly with a maximum annual increase of \$0.10 (of the weighted average price).
- Refer to the <u>DPI SNT Financial Webpage</u> for additional guidance including the instructions for completing the PLE tool.

Point of Service (POS)

Federal reimbursement is provided for each meal that meets program requirements and is served to an eligible student. To obtain this reimbursement, *school personnel must accurately count*, record, and claim *the number of meals actually served to students* by category, i.e., paid, reduced-price, and free. Additionally, the number of meals served free and reduced-price and claimed for reimbursement must have adequate documentation on file to support the claim. To do this, *any* school food service *meal counting and claiming system must contain ALL of the basic elements listed below*:

- Eligibility documentation
- Collection procedures
- Point of service meal counts
- Reports
- Claim for reimbursement
- Internal controls.

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Collection procedures refer to all the steps within the meal count system involved in paying for meals and issuing and collecting the medium of exchange. A medium of exchange is defined as cash or any type of ticket, token, ID, name, or number which eligible students exchange to obtain a meal. Collection often occurs simultaneously with meal counting. With a ticket or token system, the ticket or token is presented by the student to the food service staff to obtain a meal. All tickets are tallied after the meal service to provide the count.

The same payment options must be available to all students regardless of eligibility category. For instance, if students eligible for paid meals have the option to pay on a weekly or daily basis, students eligible for reduced-price meals must also have this option.

All meals served in the National school Lunch and School Breakfast Program and counted for reimbursement must meet the meal pattern requirements as specified in the program regulations and be served to eligible students.

Meals are <u>counted at that point in the food service operation where it can be accurately determined that a reimbursable free.</u> <u>reduced-price or paid meal has been served to an eligible student</u>. Only one meal per student per meal service may be claimed for reimbursement.

Professional Standards

New Food Service Director Hiring Requirements

- Each SFA must designate one staff member as the "Food Service Director" (FSD). The Food Service Director performs and/or oversees areas such as food safety, nutrition and menu planning, food production, procurement, financial management, customer service, and day-to-day program management.
- 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 NSLP and SBP, with further flexibilities for directors hired after April 29, 2019, in SFAs with under 2500 enrollment.
- The Hiring Standards for New SFA directors_are based on the size of the SFA and includes education, school nutrition and/or relevant food service or school nutrition experience, and food safety training. These requirements are listed in a summary document called <u>"In a Nutshell- Hiring Requirements"</u>.
- Per SP 38-2016, SFAs may not use the nonprofit school food service account to pay the salary of a new school nutrition program director (hired on or after July 1, 2015) who does not meet the hiring standards.
- Additional resources may be found on the Professional Standards webpage.

Training Requirements

- Annual Professional Standards 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. A summary of the training requirement is provided in this "In A Nutshell-Training"
 document.
- Trainings can be provided in a variety of formats (online, in person, webinars) and through various providers (DPI, USDA, SNA, ICN, in-house, etc.).
- SFAs must record training hours on a training tracker, which includes the name of staff person, title/position, brief
 list of core duties/responsibilities, and hours scheduled. <u>The DPI Professional Standards Tracking Tool</u> or the
 <u>USDA Professional Standards Tracking Tool</u> are encouraged but not required

Reporting and Recordkeeping

Reporting

- SFAs participating in USDA School Nutrition Programs agree to submit claims for reimbursements, submit program applications and submit reports each year within the required timeframes.
- The Reporting Requirements In a Nutshell provides information regarding reporting and timeframes.

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Recordkeeping

- All program records related to the school nutrition programs must be kept for a period of three years after submission of the final claim for reimbursement for the fiscal year. If audit findings have not been resolved, the threeyear period is extended as long as required for resolution of audit issues. Refer to 7 CFR 210.23 (c) and 7 CFR 210.15 (b). This includes free, reduced-price, and denied applications, DC documents, and verification documents.
- Other examples of program records that must be kept for three years plus the current year are:
 - Claims for Reimbursement (including supporting documentation, such as point-of-service benefit issuance rosters);
 - Meal count participation data by school;
 - Documentation of edit checks, on-site reviews, internal controls, October enrollment, free and reduced price eligible data;
 - o **If applicable**, currently approved and denied certification documentation for free and reduced price lunches and a description of the verification activities,
 - Records to demonstrate the school food authority's compliance with the professional standards for school nutrition program directors, managers and personnel established
 - o Agreements and free and reduced price policy statements;
 - Approved and denied free and reduced price meal applications;
 - o Procedures and documentation for direct certification for free meals, if applicable;
 - o Procedures for alternate point-of-service meal counts, if applicable;
 - o Menu and food production records and, if applicable, nutrient analysis records;
 - All documentation provided in support of the Resource Management Section (including appropriate records to document compliance with the paid lunch equity and revenue from nonprogram foods requirements);
 - Documentation associated with the local school wellness policy;
 - o Number of food safety inspections obtained per school year by each school;
 - Records from the food safety program for a period of 6 months following a month's temperature records. If temperature records are on production records, then keep for 3 years plus current year
 - o Records from the most recent food safety inspection;
 - o Documents demonstrating compliance with Civil Rights requirements;
 - Audit reports and written responses and any related corrective action.

CEP

- Additional record retention rules apply for CEP schools. These are detailed in <u>7 CFR 245.9</u> and <u>the USDA CEP</u>
 <u>Planning and Implementation Guidance</u>. The records listed below must be kept as long as the SFA is in CEP (including any extensions), plus three fiscal years after the submission of the last Claim for Reimbursement which was based on the data. In any case, if audit findings have not been resolved, these records must be retained beyond the three-year period as long as required for the resolution of the issues raised by the audit.
 - o Data used to calculate the identified student percentage (which is usually primarily direct certification data)
 - Annual selection of the identified student percentage
 - CEP applications, annual CEP intent forms, eligibility worksheets submitted with CEP applications
 - CEP approval packets sent by DPI after application is submitted and approved
 - Total number of breakfasts and lunches served daily
 - Free and paid claiming percentages used to claim meal reimbursement
 - Non-Federal funding sources used to cover any excess meal costs
 - School-level information provided to the State agency for publication

School Breakfast Programs & Summer Food Service Program Outreach

School Breakfast Program (SBP) Outreach

• SFAs must inform families of the availability of reimbursable breakfasts served under the School Breakfast Program

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(SBP) at the beginning and throughout the school year. The goal of providing school breakfast outreach is to increase participation in the SBP.

Summer Food Service Program (SFSP) Outreach

- A goal of USDA Child Nutrition Programs is to ensure all students have access to healthy and nutritious meals yearround.
- The USDA requires all SFAs, regardless of whether the SFA serves summer meals, to inform families of where their students can receive a free meal in the summer months.
- SFAs can inform families of summer meals by promoting the following methods:
 - o Promotion of the <u>Summer Meals Locator</u> on the DPI Summer Meals webpage
 - o Promotion of calling 211 to locate meals in the area
 - o Promotion of the ability to text 'food' (in English or Spanish) to 304-304
 - o Promotion of visiting the <u>Summer Food Service Program</u> webpage

Special Milk Program (SMP)

- The Special Milk Program (SMP) provides milk to children in schools, childcare institutions, and summer camps that do not participate in other Federal child nutrition meal service programs.
- Schools in the NSLP or SBP also may participate in the SMP to provide milk to children in half-day pre-kindergarten and kindergarten programs where children do not have access to the school meal programs.
- <u>The Special Milk Program</u> page of the DPI SNT website has important information regarding pricing plans, civil rights requirements, counting and claiming, and procurement.

Supply Chain Assistance (SCA) Funds

- <u>Supply Chain Assistance (SCA) Funds</u> are to be exclusively used to purchase unprocessed or minimally processed domestic food products served in the National School Lunch (NSLP), School Breakfast (SBP), and Afterschool Snack (ASP) Programs.
 - The USDA <u>Allocation of Supply Chain Assistance Funds to Alleviate Supply Chain Disruptions in the School</u>
 <u>Meal Programs: Questions and Answers</u> includes detailed information on allowable ways to utilize these
 funds.
- SFAs are required to maintain documentation supporting food purchases that are allowable for SCA purposes (i.e.
 unprocessed or minimally processed domestic food products) and equal in amount received, consistent with the
 regular program recordkeeping requirements. These funds must be tracked as they are used. DPI has developed a
 Supply Chain Assistance (SCA) Funds Expense Tracker that SFAs may use to track these funds, however, SFAs may
 use any form of tracking.
- SCA funds are recorded under WUFAR code 717 Revenue Source federal reimbursement and 547
 Program/Project Code National School Lunch (NSL). Record the entire amount into NSL revenue on the AFR during the year it is received and expense it to NSL "food" as it is used. The NSL food expense may carry over into future AFR reporting year.

Unpaid Meal Charge Policy

- Per USDA policy memo <u>SP 46-2016</u>, no later than July 1, 2017, all SFAs operating NSLP and/or SBP must have a
 written and clearly communicated meal charge policy in order to ensure a consistent and transparent approach to
 unpaid meal charges. Policies developed at the SFA level must be provided to the state agency during the
 administrative review.
- Must explain how the SFA will handle situations where children eligible to receive reduced-price or paid meals do not have money in their account or in hand to cover the cost of their meal at the time of service. o If a child has money to purchase a reduced-price or paid meal at the time of the meal service, the child must be provided a meal. SFAs may not use the child's money to repay unpaid charges if the child intended to use the money to purchase that day's meal.
- Should be implemented and enforced SFA-wide.

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- Local discretion to vary policy based on student grade level.
- Must be provided in writing (mail, email, back-to-school packet, student handbook, etc.) to all households at the start of each school year and to households transferring to the school district during the school year. Only posting the policy to the school website does not meet the requirement.
- Must be provided in writing to all school or SFA-level staff who are responsible for policy enforcement. SFAs are
 encouraged to provide information about the policy to principals and other school or district administrators to
 ensure the policy is supported. o Schools may not enlist the assistance of unauthorized persons, such as parent or
 guardian volunteers, to follow up with debt collection efforts.
- Polices regarding the collection of unpaid meal charges should be included in the written unpaid meal policy.
- SFAs are encouraged to review the policy on a regular basis (e.g., annually or biannually).

Verification

- When an application(s) is 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.
- After completing the confirmation reviews, the LEA may, on a case-by-case basis, replace up to five percent of applications selected [7 CFR 245.6a(e)(2)]. Applications may be replaced when the LEA believes the household would be unable to satisfactorily respond to the verification request. This action should be documented.
- When a household is selected for verification, the LEA must inform the household, in writing, of its selection and must provide a
 list of the documents or other forms of evidence the household must submit to the LEA. DPI has created a <u>We MUST</u>
 CHECK your application sample letter for verification purposes with required documentation included.
- When a household is selected for verification, it must provide "sources of information" to the LEA to confirm current income or participation in a categorically eligible program. According to 7 CFR 245.6a(a)(7), sources of information may include written evidence, collateral contacts, and systems of records.
- Acceptable documentation of income or receipt of assistance from any of the following sources may be provided for any point in time between the months prior to application and the time the household is required to provide the documentation.
- Households may provide pay stubs with income from employment. If a weekly pay stub is representative of what the household normally receives each week, one pay stub is sufficient. If the household submits a pay stub including overtime, the determining official should work with the household to determine whether the overtime for the month being verified is representative of overtime received in other months. If overtime is a one-time or sporadic source of income, income should be calculated based on the regular monthly income without overtime.
- Section 9(b)(3)(F) of the NSLA and Program regulations at 7 CFR 245.6a(g) permit LEAs to "directly" verify approved applications selected for verification. Direct verification involves using records from public agencies to verify household income or household participation in an eligible program, helping relieve families of additional paperwork and reducing the gap in meal benefits for eligible children resulting from non-response. LEAs are not required to conduct direct verification.
- The LEA must make at least one attempt to contact the household when the household does not respond to the request for verification [7 CFR 245.6a(f)(6)]. "Non-response" includes no response and incomplete or ambiguous responses that do not permit the LEA to resolve children's eligibility for free and reduced-price meals. The required follow-up attempt may be in writing (mail or e-mail) or by telephone or text message.
- When a benefit eligibility status increases, the change must take place within three days. When benefit eligibility decreases, the
 change cannot take place before ten calendar days and a notice of adverse action is sent <u>in writing</u> with appeal rights procedures.
 DPI has created a <u>We HAVE CHECKED your application</u> letter template for LEAs to use after verification is completed.
- According to 7 CFR 245.7(b)(1), when a household appeals a reduction or termination of benefits within the 10-calendar day advance notice period, the LEA must continue to provide the benefits for which the child was originally approved, until a final determination is made.
- The LEA may continue to claim reimbursement at the original level during this period. When a household does not request an appeal during the 10-calendar day advance notice period, benefits must be reduced or terminated no later than 10 operating days after the notice period. If the hearing official rules the child's benefits must be reduced, the actual reduction or termination of benefits must take place no later than 10 operating days after the hearing official's decision.
- Households affected by a reduction or termination of benefits may reapply for benefits at any time during the school year, and schools should remind families their children may become eligible for meal benefits if the household unit experiences a change in financial circumstances (i.e., household size goes up or income goes down). However, if benefits to a household have been

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terminated because of failure to complete the verification or verification for cause process and the household reapplies in the same school year, the household is required to submit income documentation or proof of participation in Assistance Programs at the time of reapplication [7 CFR 245.6a(f)(7)]. These are not considered new applications.

- Apart from the required verification of a specified number of approved applications, regulations at 7 CFR 245.6a(c)(7) require LEAs to verify any questionable application including, on a case-by-case basis, verifying any application for cause when the LEA is aware of additional income or persons in the household. This is known as "verification for cause."
 - Determining officials are strongly encouraged to contact the household to clarify any information that is unclear or questionable before certifying the application and proceeding with verification for cause. Once households have been requested to provide documentation for cause, the LEA must complete the verification process for these households. Verification for cause cannot delay the approval of applications, and LEAs can begin the verification process only after the determination of eligibility has been made. If an application is complete and indicates the child is eligible for free or reduced-price benefits, the application must be approved while the LEA begins verification for cause.
- The standard sample size for verification must be used by an LEA unless the LEA qualifies to use an alternate sample size. Instructions for standard and alternate sample sizes can be found in the Eligibility Manual.

Water

- Water is required to be available at no charge and without restriction to students during the lunch meal service and breakfast meal service in the cafeteria.
- Water can be provided 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 visit the <u>Water Availability</u> webpage.

Wisconsin School Day Milk Program (WSDMP)

- The Wisconsin School Day Milk Program (WSDMP) reimburses schools for a portion of their costs for serving milk at a milk break to Pre-Kindergarten through Grade 5 students who are eligible for free or reduced-price meals.
- One half-pint of milk may be claimed per eligible student each school day for students identified as free or reduced-price status. Milk served to students with paid eligibility status is counted as a non-program food cost and revenue.
- If milk served to students is claimed under the federal Special Milk Program (SMP), it may not be claimed under the WSDMP.
- Point Of Service for the Wisconsin School Day Program must be recorded by who "did" take milk not by marking who "did not" take one.
- Per the Agreement for the WSDMP, schools are required to serve Wisconsin-produced milk. Check with your distributor to verify it is WI produced milk and consider including that stipulation in the SFA's milk bid.
- Fluid milk substitution rules apply to all federal school nutrition programs except the Wisconsin School Day Milk Program (WSDMP). WSDMP allows juice as a milk substitution and is reimbursable.

Appendix

Acronyms and Abbreviations

AFR Annual Financial Report

ASP Afterschool Snack Program

CEP Community Eligibility Provision

DC Direct Certification

DPI Department of Public Instruction

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FFVP Fresh Fruit and Vegetable Program

FNS Food and Nutrition Service

FSMC Food Service Management Company

HACCP Hazard Analysis Critical Control Point

IEG Income Eligibility Guidelines

LEA Local Education Agency

LEP Limited English Proficiency

LWP Local Wellness Policy

NSLP National School Lunch Program

PLE Paid Lunch Equity

POS Point of Service/Sale

SBP School Breakfast Program

SFA School Food Authority

SFSP Summer Food Service Program

SMP Special Milk Program

SNT School Nutrition Team

SOP Standard Operating Procedure

TCS Time/Temperature Control for Safety

WSDMP Wisconsin School Day Milk Program

The Wisconsin Department of Public Instruction has a vision that every student will graduate prepared for college and career. The School Nutrition Team believes that child nutrition programs play a critical part in this path to graduation. Well-nourished children are ready to learn and thrive. We thank you for all you do to ensure your students' success.

For more information on this initiative, please visit the Wisconsin DP