# USDA Child Nutrition Programs Administrative Review Summary Report

School Food Authority: Evansville School District Agency Code: 531694

School(s) Reviewed: Levi Leonard

Review Date(s): January 29-31, 2018 Date of Exit Conference: Jan 31, 2018

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

• Determine whether the SFA meets program regulations,

- Provide technical assistance.
- Secure needed corrective action,
- Assess fiscal action, and when applicable, recover improperly paid funds.

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

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

# Appreciation/Commendations/Noteworthy Initiatives:

Thank you to the staff at Evansville School District for the courtesies extended to us during the on-site review. Thank you to everyone involved with the review and for being available to answer questions and provide additional information. All were very receptive to recommendations and guidance. In addition, thank you for taking the time to respond to the off-site questions and requests, as well as pulling records for the on-site portion of the review. The Food Service Director is to be commended for efforts regarding the food service program for the district. She is dedicated to serving the students at Evansville School District. She was positive, organized and very receptive to all suggestions. In addition, a sincere thank-you to the Business Services Assistant for her efforts regarding the food service program. She was detailed, organized, and open to all suggestions also. Thank-you to the Business Manager for being available to answer questions. Finally, the food service staff at Levi Leonard did a fabulous job of feeding students. It was a pleasure to review the Evansville School District food service program.

#### **REVIEW AREAS**

### 1. MEAL ACCESS AND REIMBURSEMENT

## **Certification and Benefit Issuance**

# Commendations/Comments/Technical Assistance/Compliance Reminders

Records were organized and available.

## Free and Reduced Price Meal Applications

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

## **Annual Income**

• There has been a recent modification to the requirement pertaining to the reporting of annual income on an application. USDA released SP-19, 2017 on March 20, 2017 allowing households to report current income as an annual figure. Annual income is typically reported for households with jobs that are seasonal, self-employed, or agricultural work since that is a more accurate representation of current income. These applications may now be processed at face value. However, most households that receive regular paychecks will report income based on what is currently earned and the frequency of that pay, i.e. weekly, biweekly, bimonthly or monthly.

### **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 the 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. The SFA
  may return the application to the household or contact the child's parent or guardian either by
  phone or in writing/email.
- The determining official should document the details of the conversation plus date and initial. Applications missing signatures must be returned to the parent to obtain. Reasonable effort should be made to obtain the missing information prior to denying the application.

## Other Source Categorical

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

### Disclosure

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

## Public Release

- All SFAs are required to distribute a <u>Public Release</u> before the start of the school year (https://dpi.wi.gov/school-nutrition/national-school-lunch-program/free-reduced-applications#apps). The purpose is to inform the public that free and reduced price meals are available. SFAs must annually distribute the Public Release to:
  - Local news media
  - Grassroots organizations (local organizations providing services to populations in need)
  - Major employers contemplating or experiencing large layoffs
  - Local Unemployment Office (as applicable)

• SFAs are not required to pay to have the public release published but must maintain documentation of whom it was sent to along with the specific materials distributed.

## Findings and Corrective Action Needed: Certification and Benefit Issuance

☐ Finding: The finding was that the SFA did not send out the public release in the required timeframe. Technical assistance was provided.
<b>Corrective Action Needed:</b> Please submit a statement summary of how this will be corrected in the future.
☐ <b>Finding:</b> The finding was that some applications were not processed in the correct period. <b>Technical assistance</b> was provided.
<b>Corrective Action Needed:</b> Please submit a statement of what the required time period is for processing applications.
☐ <b>Finding:</b> The finding was that there were households receiving benefits that should not have been receiving them. These errors have been recorded on the SFA1 form under benefit issuance errors.
<b>Corrective Action Needed:</b> SFA is required to send out a letter to notify households of the meal benefit change. <b>This was corrected on-site no further action is required.</b>
☐ <b>Finding:</b> The finding was that <i>direct certification</i> notification letters from the software did not have the non-discrimination statement in the correct font size as compared to the rest of the language in the notification letter. Also the notification letter did not mention Medicaid. <b>Technical assistance</b> was provided.
<b>Corrective Action Needed:</b> Please submit a copy of the <i>direct certification</i> letter with the non-discrimination statement corrected.
☐ <b>Finding:</b> The finding was that the sharing of information had two separate boxes for families to check allowing their information to be shared, but it did not state what program(s) their information would be shared with. There was just a blank line left for something to be filled in.

**Corrective Action Needed:** Please correct this issue and submit a copy of the sharing of information the district will use moving forward.

## **Verification**

## Commendations/Comments/Technical Assistance/Compliance Reminders

Verification is only required when eligibility is determined through the application process, and is not required for eligibility determinations made through the direct certification process. Each year schools must annually verify eligibility of children from a sample of household applications approved free and reduced price benefits for that school year.

• When applications are chosen for verification, the person designated as the Confirming Official must review the application(s) to ensure the initial determination is correct prior to contacting the family. There is a place for the Confirming Official to sign and date on the back of the application.

- The LEA has a regulatory obligation to verify "for cause" all approved applications that may be questionable. For more information, refer to the current Eligibility Manual.
- When a benefit eligibility status increases, the change must take place within 3 days. When a benefit eligibility decreases, the change cannot take place before 10 calendar days and a notice of adverse action is sent in writing with appeal rights procedures.

# **Findings and Corrective Action Needed: Verification**

☐ <b>Finding:</b> The finding was that there was confusion on the role of the confirming official.
<b>Corrective Action Needed:</b> Please review the verification website and verification webcasts and submit a statement on the role of the confirming official and the process the SFA will use in the future regarding the confirmation review.
☐ <b>Finding:</b> The finding was that the documentation supplied by the household for one of the selected applications for verification was not the correct for determining meal eligibility status. The information submitted did not show a gross income.
Corrective Action Needed: Please contact household and request documentation that shows the gross income. If their eligibility status changes please follow proper procedures regarding the change due to verification. In addition, please submit a statement of understanding of which income to use when looking at gross income and net income.
☐ <b>Finding:</b> The finding was that the verification process was not completed in the correct time period as required by USDA.
<b>Corrective Action Needed:</b> Please submit a statement of understanding regarding the time period for conducting verification.
☐ <b>Finding:</b> The finding was that <b>Verification</b> notification letters from the software did not have the non-discrimination statement in the correct font size as compared to the rest of the language in the

**Corrective Action Needed:** Please submit a copy of the *verification* notification letters with the non-discrimination statement corrected.

## **Meal Counting and Claiming**

# <u>Commendations/Comments/Technical Assistance/Compliance Reminders</u>

The meal counting and claim for the review month was reconciled. SA reviewed the acclaim hard copy from the software the SFA used for submitting the claim for the reviewed month. **Technical assistance** was required. It was mentioned to the SFA to follow up with software company regarding some discrepancies found in the acclaim report run on a different day for the same review month.

## 2. MEAL PATTERN AND NUTRITIONAL QUALITY

## **Commendations**

notification letter.

Thank you to the staff at Evansville Community School District for the warm welcome. Thank you to the Food Service Director for sending thorough and organized documentation prior to the on-site review. This greatly expedited the review process. Staff at Levi Leonard are doing a wonderful job of serving healthy and appealing meals that provide a variety of fruits and vegetables. The point of service

staff did a great job of ensuring each student took at least  $\frac{1}{2}$  cup of fruits or vegetables with their lunch. This dedication to your program shows with having a perfect week of review.

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

## **Training**

Regular trainings are offered on the Wisconsin DPI webpage through webcasts, webinars, and on-site trainings. These trainings are great for both seasoned and new food service staff. Check our <u>training</u> <u>webpage</u> often for current and upcoming opportunities (dpi.wi.gov/school-nutrition/training).

### Weekly Maximums

While the weekly grain and meat/meat alternate maximum ounce equivalents are only recommended targets, it can be difficult to meet the dietary specifications if the menu is consistently exceeding these targets. For example, 13 ounce equivalents of grain were available to students during week of review, with the recommended maximum target being 9 ounce equivalents. In discussing this with the Food Service Director, it was determined that additional grains were offered during the week of review to account for differing crediting between brands of some menu items and was this was not a consistent practice.

### <u>Crediting on Production Records</u>

Including the minimum daily amounts of the components on the production records is a great practice when offering multiple entree options daily. When doing so, record the crediting amounts for the menu as planned, not based on what a student may choose under Offer versus Serve. For example, if a dinner roll is offered as part of the meal, record the minimum grain from the planned entrees even though a student could potentially select only the dinner roll as their 1 ounce equivalent grain component.

## <u>Updating Crediting Documentation</u>

Food manufacturers continuously reformulate products used in schools. It is important to stay current with these changes and be confident that the documentation on file matches the products in stock. SNT recommends maintaining and organizing this information in a manner that is easy to reference and update, such as a binder or file folders divided into categories. These records should be reviewed and updated at least twice per year and as new products are purchased or substituted.

## Salad Bar Signage

Great job of providing students with signage showing how much of certain fruits and vegetables they should select to meet the  $\frac{1}{2}$ -cup requirement. Consider adding additional fruits and vegetables or posting specific signage for what is being offered on the salad bar that day.

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

☐ Finding: While the production record templates are provided by Taher, it is the responsibility of the school to ensure that the requirements are being met and that all items are properly documented. The current production record is missing the following information:

- Planned number of portions for each menu item
- Total number of purchase units prepared for all menu items
- Recorded substitutions for students with special dietary needs

**Corrective Action Needed:** Submit two days of completed production records, showing all pieces of required information. Please refer to the <u>Production Record Requirement list</u> found on our <u>Production</u>

<u>Records</u> webpage for the complete list of requirements (https://dpi.wi.gov/school-nutrition/national-school-lunch-program/menu-planning/production-records).

## 3. RESOURCE MANAGEMENT

# Nonprofit School Food Service Account

# Commendations/Comments/Technical Assistance/Compliance Reminders

## Annual Financial Report (AFR):

- All revenues including reimbursements and student payments, and expenses including food, labor, equipment, purchased services, and other need to be entered into the program to which they belong, and this will aid the school in calculating its "yearly" reference period for nonprogram food compliance which is highly recommended. The new <a href="16-17">16-17</a> Annual Financial Report instructions are located on our website (https://dpi.wi.gov/sites/default/files/imce/school-nutrition/pdf/annual-financial-report-instructions.pdf).
- The ending balance, on June 30, can never be a negative balance. A transfer must be made from the non-federal funds to bring the ending balance to \$0.00.
- The school food service fund may not have an ending fund balance in excess of 3 month operating expenses, as this is considered "Excess Cash Balance".
- These categories of the AFR that should be addressed when tracking revenues and expenditures include:
  - Expenses for paper supplies, chemicals, thermometers, etc., should be reported under "Other". Only expenses for edible food items and beverages should be reported under "Food".
  - "Equipment" should reflect major purchases of equipment. Utensils, pans, smaller equipment such as a cart, etc., should be reported under "Other".
  - o Under "Purchases Services" you should be reporting any time you pay someone for services provides such as equipment repair and health inspections.
  - Under "Ala Carte", you should be reporting the expenses for any food items served to students that are not claimed as part of the reimbursable meal. Revenues and expenses from adult meals would also be included here.
  - O When revenues are recorded from the federal reimbursement payments, you want to make sure that you are recording the full reimbursement based on the printed claim form and not what is actually deposited into your account. As you will note on the claim, there may be money deducted from shipping, handling and processing fees for USDA Foods. The amount deducted from your revenue should be reported as a food expenditure.

### Allowable Costs

- The nonprofit school food service account is to be used for the operation of the school meal program including food, supplies, equipment and personnel.
- The nonprofit school food service account may not be used to purchase land and/or buildings unless approved by FNS.
- Bad debt is an unallowable expense to the food service program. A transfer must be made from non-federal funds to cover student account write-offs. <u>SP23-2017 Unpaid Meal Charges guidance</u> <u>Q & A</u> may be found our Financial Management webpage (https://dpi.wi.gov/schoolnutrition/national-school-lunch-program/financial).

### **Unpaid Meal Charge Policy**

- USDA Policy Memorandum SP 46-2016 requires all SFAs operating federal school meal programs, by July 1, 2017, to have a written and clearly communicated policy that addresses unpaid meal charges. For a snap-shot on what the policy must include, see the <a href="Unpaid Meal Charges In a "Nutshell" (http://dpi.wi.gov/sites/default/files/imce/school-nutrition/pdf/unpaid-meal-charges-nutshell.pdf">Unpaid Meal Charges In a "Nutshell"</a> (http://dpi.wi.gov/sites/default/files/imce/school-nutrition/pdf/unpaid-meal-charges-nutshell.pdf).
- For a more comprehensive overview, see SP 23-2017: <u>Unpaid Meal Charges Guidance</u>: https://dpi.wi.gov/sites/default/files/imce/school-nutrition/pdf/sp-23-2017.pdf
  - Best Practices
  - Local meal charge policy checklist
  - Sample outstanding balance letter
  - Sample robo-call script

Technical assistance was provided to SFA to be sure to make the unpaid meal balance policy available in a written format. Additionally, the unpaid meal balance needs to include collection procedures.

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

☐ Finding: The finding was that the annual financial report was not broke out according into the various program categories. The non-program foods, WSDM and NSLP all need to be broke out accordingly. SFA has a cost reimbursable contract with a FSMC.

Corrective Action Needed: Please submit a statement of how this will be corrected in the future.

# Paid Lunch Equity

### Commendations/Comments/Technical Assistance/Compliance Reminders

Thank you for completing the Paid Lunch Equity tool each year and adhering to the pricing requirements.

## **Revenue from Nonprogram Foods**

## Commendations/Comments/Technical Assistance/Compliance Reminders

### Non-program Foods

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

regulation (http://dpi.wi.gov/sites/default/files/imce/school-nutrition/xls/non-program-food-price-calculator.xlsx).

Nonprogram food revenue		Total nonprogram food costs		
Total program and nonprogram revenue	_	Total program and nonprogram	food costs	

## Adult Meals

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

### Resources

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

# Findings and Corrective Action Needed: Revenue From Nonprogram Foods

☐ **Finding:** The finding was that the non-program food revenue tool was not completed as required by USDA.

**Corrective Action Needed**: Please complete the tool and submit to reviewer.

## **Indirect Costs**

### Commendations/Comments/Technical Assistance/Compliance Reminders

### **Indirect Costs**

- Allowable Expenditures assessed to the food service fund must be supported with documentation for things such as gas, electricity, waste removal, fuel, water, etc. for both public and private schools. Examples of supporting documentation for costs assessed to food service fund could include:
  - Rent consultation with knowledgeable resource person on appropriate charges per facility (i.e., local reality broker who has knowledge of current rates for rent of similar facilities).
  - Utility charges separately metered or <u>current</u> usage study by the local utility company.
  - Labor expenditures based on actual amount of time worked specifically for the purpose of school food service times the employee's wages and benefits.
  - Printing/publishing documentation of actual costs or documentation to support how these costs were prorated from the district's total costs, based on volume.
  - Waste disposal services, extermination services, and laundry services documentation of actual costs or documentation to support how these costs were prorated from district's total.

## 4. GENERAL PROGRAM COMPLIANCE

# Civil Rights

## <u>Commendations/Comments/Technical Assistance/Compliance Reminders</u>

## Nondiscrimination Statement

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

## **And Justice for All Poster**

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

# **Civil Rights Training**

 Civil rights training must be conducted on a yearly basis for all staff and volunteers who administer any portion of a school nutrition program.

### <u>Civil Rights Self-Compliance Form</u>

• The <u>Civil Rights Self-Evaluation Compliance</u> form is required to be completed by October 31 annually (https://dpi.wi.gov/sites/default/files/imce/forms/doc/f1441.doc).

### **Special Dietary Needs**

- All food substitutions made outside of the meal pattern requirements must be supported by a
  signed medical statement from a licensed medical professional. You may use the <u>prototype Medical
  Statement</u> for Special Dietary Needs posted on our website, which is also available in Spanish and
  Hmong (http://dpi.wi.gov/school-nutrition/national-school-lunch-program/special-dietary-needs).
- School food service staff may make food substitutions, at their discretion, for children for whom
  they do not have a signed medical statement from a licensed medical practitioner. It is highly
  recommended that the SFA have a completed medical statement on file from a medical authority
  (which could be the school nurse) to support the request.
- Accommodations made for students without a signed medical statement from a licensed medical practitioner must meet the USDA meal pattern requirements in order for the meals to be reimbursable.
- Juice may not be substituted for fluid milk unless juice is specified as a substitution on a medical statement signed by a licensed medical practitioner. Water is available to all students, lactose free milk may be offered, or schools may choose to provide a fluid milk substitute that meets the nutritional requirements set forth by USDA. If choosing to provide a fluid milk substitute, you must notify our office in writing and provide the nutrition information from the product you will be using. For more information on <u>fluid milk substitutes</u>, please see our Special Dietary Needs webpage (http://dpi.wi.gov/school-nutrition/national-school-lunch-program/special-dietary-needs).
- Review the use of appropriate fluid milk substitutions which must be nutritionally equivalent to cow's milk and pre-approved through DPI. Fluid milk substitution rules apply to all federal school nutrition programs, including the National School Lunch Program, School Breakfast, and After

School Snack Program, but do not apply to the Wisconsin School Day Milk Program. WSDMP, which allows juice as a milk substitution. Lactose-free milk is currently allowed as part of the reimbursable school meal. SFAs may offer it to children who have lactose intolerance without requiring documentation. If schools offer lactose-free milk, there is no need to offer a fortified milk substitute, or seek pre-approval for use.

**Technical Assistance** was provided. Signs in the cafeteria state that certain tables are "peanut free." Advice was given to change the wording to "allergy aware" or "peanut aware" to protect the SFA. It is difficult to monitor if a child brings a peanut butter sandwich from home and then sits next to a student who is allergic, or touches the sandwich and then has contact with the student who has a peanut allergy. This wording provides a more general term to cover any potential liabilities the may school encounter.

## **Overt Identification**

• The meal counting system must prevent overt identification of students receiving free and reduced price benefits. There was no overt identification occurring with computer screens.

# Processes for complaints

- All SFAs should have procedures (written procedures preferred) in place for handling civil rights complaints in regards to discrimination in the National School Lunch Program and School Breakfast Program. A SFA may always attempt to resolve a situation that is occurring in real time.
- However, if an individual states that they wish to file a civil rights complaint, the SFA must provide
  them with the information necessary to do so and not impede an individual's right to file. Please
  refer to the <u>USDA Program Discrimination Complain Form</u> for assistance in filing these complaints
  (https://www.ocio.usda.gov/sites/default/files/docs/2012/Complain\_combined\_6\_8\_12.pdf).
- Every school year, each SFA with more than one school must perform no less than one on-site
  review of the meal counting and claiming system and the readily observable general areas of
  review identified under 7 CFR 210.18(h) in each school operating the NSLP and 50% of schools
  operating the SBP administered by the SFA by February 1.

# Findings and Corrective Action Needed: Civil Rights

☐ Finding: It was noted that a student was "grandfathered" in to having juice as a substitute for milk without a form on file. This student must have a medical note on file, stating what the student cannot eat or drink and what the appropriate substitute is. Juice is not an allowable substitute for milk in the Federal Programs without a signed note from a licensed medical practitioner.

**Corrective Action Needed:** Please submit a statement how this situation will be corrected.

# **On-site Monitoring**

## Commendations/Comments/Technical Assistance/Compliance Reminders

Every school year, each SFA with more than one school must perform no less than one on-site review of the meal counting and claiming system and the readily observable general areas of review identified under 7 CFR 210.18(h) in each school operating the NSLP and 50% of schools operating the SBP administered by the SFA by February 1.

### **FSMC**

Duties that may not be delegated to the FSMC include:

- o On-site Monitoring
- Signature Authority
- o Edit Checks if they are software-generated, the SFA must sign off on them

## **Local Wellness Policy**

## Commendations/Comments/Technical Assistance/Compliance Reminders

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

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

## Content of the Wellness Policy

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

- Nutrition education (Recommended goals related to nutrition education include integrating into other core subjects or offering as a stand-alone course for all grade levels.)
- Nutrition promotion (At a minimum SFAs must review smarter lunchroom tools and strategies. Additional promotional activities include contests, surveys, food demonstrations, taste testing, and farm to school programming.)
- Physical activity (Recommended that SFAs offer time for students to meet the 60 minute goal, this could include recess, classroom physical activity breaks, and opportunities for physical activity before and after school.)
- Guidelines for all foods and beverages sold on the school campus during the school day (The LWP must contain guidelines for Federal school meal requirements and competitive food standards [Smart Snacks]).
- Guidelines for all foods and beverages provided on the school campus during the school day (SFAs must develop standards for foods provided to students, this includes classroom parties, schools celebrations, food offered as rewards/incentives.)
- Guidelines for food and beverage marketing (At a minimum, SFAs must restrict marketing to food and beverages that meet competitive food standards on the school campus during the school day.)
- Public involvement and committee leadership (SFAs must invite and allow for a diverse group
  of stakeholders to participate in the development, implantation, review, and updating of the
  LWP. SFAs must also identify the official responsible for oversight of the LWP to ensure school
  compliance.)
- Implementation, assessment and update of policy (At a minimum, SFAs must notify the public about the content, implementation of, and updates to the LWP. SFAs must complete a triennial

assessment to evaluate compliance with the LWP, how the LWP compares to model wellness policies, and progress made in attaining the goals of the LWP).

Please refer to the USDA <u>summary of the requirements</u> for local school wellness policies (http://www.fns.usda.gov/sites/default/files/tn/LWPsummary\_finalrule.pdf). Wisconsin Team Nutrition has several <u>wellness policy resources</u> available, including a toolkit, a wellness policy builder, and wellness policy report card (http://dpi.wi.gov/school-nutrition/wellness-policy). Technical assistance was provided and resources were left on-site.

## Findings and Corrective Action Needed: Local Wellness Policy

☐ **Finding:** The finding was that the wellness policy was not updated to reflect current USDA requirements.

**Corrective Action Needed:** Please submit a statement summary regarding the following items:

- How will the district allow for public participation regarding the wellness committee?
- Titles of whom are involved in the policy.
- Provide a timeline for updating the policy with the required elements and goals.
- State how the policy will be monitored.
- How the public will be notified of updates to the wellness policy and the triannual assessment.

# **Smart Snacks**

The district currently has nutrition standards as part of the Wellness Policy and Procedures. Consider updating these standards to align with the most recent Smart Snacks guidelines, including the general nutrition standards for all foods sold during the school day.

# Findings and Corrective Action Needed: Smart Snacks

☐ **Finding:** The school holds a monthly popcorn fundraiser. The current popcorn being used does not meet the Smart Snacks standards, as the fat content is too high.

**Corrective Action Needed:** Submit a written statement describing what you will do to bring this fundraiser into compliance with the Smart Snacks standards. Include the name(s) of who will be responsible and provide a timeline for the correction.

## **Professional Standards**

### Commendations/Comments/Technical Assistance/Compliance Reminders

- The Professional Standards regulations in 7 CFR 210.30 established hiring standards for new school nutrition program directors, hired on or after July 1, 2015, that manage and operate the National School Lunch and School Breakfast Programs. In addition, the regulations established annual training standards for all school nutrition program directors, managers, and staff which must be tracked.
- Each SFA must designate at least one staff member as a program "director". A program "director" is the person designated to perform or oversee the majority of the program duties such as sanitation, food safety, nutrition and menu planning, food production, procurement, financial management, record keeping, customer service, nutrition education, and general day-to-day program management.

- The <u>hiring standards for SFA directors</u> are based on the size of their SFA and includes education, school nutrition experience and food safety training requirements
   (http://dpi.wi.gov/sites/default/files/imce/school-: nutrition/pdf/professional-standards-hiring-chart-by-district-size.pdf).
- Per SP 38-2016, any School Food Service Director hired after July 1, 2015 that does not meet the minimum education requirements cannot use the nonprofit school food service account to pay their salary; this would be an unallowable cost and the SFA's general fund may be used to pay the salary of a new director who is actively pursuing the minimum education requirements.

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

- Annual training must be job-specific and intended to help employees perform their duties well. The
  required annual training hours vary according to the employee's role in the management and
  operation of the school nutrition program.
- Trainings can be provided in a variety of formats (online, in person, webinars) and through various providers (DPI, USDA, in-house, etc.).
- SFAs should clearly document all required training information and maintain that file including the name of staff person, date hired, title/position, brief list of core duties/responsibilities, status (full, part-time, volunteer, etc.), professional standards position (director, manager or staff). Learning codes are not required, but encouraged. A template tracking tool is posted to our <a href="Professional Standards">Professional Standards</a> webpage (http://dpi.wi.gov/school-nutrition/training/professional-standards).

## Annual Training Requirements for All Staff

Directors: 12 hours Managers: 10 hours

Other Staff (20 hours or more per week): 6 hours Part Time Staff (under 20 hours per week): 4 hours

If hired January 1 or later, only half of the training hours are required during the first school year of employment.

**Technical Assistance:** Food Service director does have a tool in place for tracking professional standards. Suggestions were recommended to add a few elements to the tracking tool as required by USDA. In addition, it was mentioned that non-food service staff who have roles in the NSLP are required to have some professional standards training.

## Water

## Commendations/Comments/Technical Assistance/Compliance Reminders

Water is available adjacent to the cafeteria area.

## **Food Safety and Buy American**

### Commendations/Comments/Technical Assistance/Compliance Reminders

<u>A Flash of Food Safety</u> is a video series designed to help school nutrition professionals understand and apply safe food practices (www.fns.usda.gov/ofs/food-safety-flashes), Visit the <u>Office of Food Safety</u> website (www.fns.usda.gov/ofs/food-safety) and explore all of the great food safety resources available to USDA's nutrition assistance program operators.

### **Food Safety Inspections**

- Every school operating USDA School Child Nutrition Programs must have two food safety inspections during each school year: one in the fall, which is an actual food safety inspection; and one in the spring, which is a review of the site's Food Safety Plan.
- Food safety inspection reports must be posted in public view. Posting the food safety inspection report in the same location as the "And Justice For All" poster can be a convenient way to have both items publicly visible. **Technical assistance** was provided.

## Food Safety Plans

All schools must have a comprehensive, site-specific food safety plan on-site which includes all process 1, 2, and 3 items, all applicable standard operating procedures (SOP), all equipment, and food service staff. The food safety plan must be reviewed annually. A prototype food safety plan template as well as template SOPs may be found on the <a href="SNT Food Safety">SNT Food Safety</a> webpage (https://dpi.wi.gov/school-nutrition/food-safety).

## Food Employee Reporting Agreements

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

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

Milk and dairy products

Shell eggs

Meat (beef, pork, and lamb)

Poultry

Fish

Shellfish and crustaceans

Baked potatoes

Heat-treated plant food, such as cooked rice, beans, and vegetables

Tofu or other soy protein

Sprouts and seed sprouts

Sliced melons

Cut tomatoes

Cut leafy greens

Untreated garlic-and-oil mixtures

Synthetic ingredients, such as textured soy protein in meat alternatives

**Technical assistance** was provided regarding students moving through the lunch line with coats and mittens. It was noted by reviewers that the lines were set up and easily accessible but it was evident that it took longer as some students had mittens/gloves on when trying to self-serve themselves lunch components. Additionally, it was observed that mittens and hats were placed on the serving lines so students could serve themselves. It was also apparent the line moved a little slower due to this issue. It was suggested that students place mittens, hats and coats by their seating areas before going through the lunch line. Please consider reviewing the current process.

### **Buy American**

The USDA requires that a SFA purchase, to the maximum extent practicable, domestic commodities or products. Using food products from local sources supports the local economy, small local farmers and provides healthy choices for children in the school meal programs. The Buy American provision is required whether food products are purchased by SFAs or entities that are purchasing on their behalf.

More information on this new requirement, including a tool to assist with tracking noncompliance products, can be found on the SNT <u>Procurement</u> webpage (http://dpi.wi.gov/school-nutrition/procurement/buy-american). **Technical assistance** was provided.

# Findings and Corrective Action Needed: Food Safety and Buy American

☐ **Finding:** The finding was that the health inspection report was not posted in place where the public can see it.

Corrective Action Needed: Please correct this issue. Corrected on-site no further action needed.

# Reporting and Recordkeeping

### Commendations/Comments/Technical Assistance/Compliance Reminders

All free and reduced price applications, including applications from households denied benefits
must be kept on file for a minimum of three years after the final claim is submitted for the fiscal
year to which they pertain.

## Summer Food Service Program (SFSP) and School Breakfast Program (SBP) Outreach

## Commendations/Comments/Technical Assistance/Compliance Reminders

### Summer Feeding

- As part of the National School Lunch Program, it is required to do SFSP outreach. The purpose is to
  inform your students and families of the free feeding site(s) they may have access to in the summer
  while school is out of session.
- Near the end of this school year, it is as simple as a blurb in a newsletter sent home to students, or putting up free posters and/or mail these items free of charge. To access an inclusive map of all potential participating sites in your area, see the <a href="interactive map">interactive map</a> on the SFSP website (http://www.fns.usda.gov/capacitybuilder).

#### 5. OTHER FEDERAL PROGRAMS REVIEWS

# Wisconsin School Day Milk Program

Wisconsin School Day Milk Program requires the distribution of free milk to free and reduced priced students in K-5. The Point of Service Counts (POS) for the Wisconsin School Day Program must be recorded by who "did" take milk. Per the Agreement, the SFA agrees to serve Wisconsin-produced milk. Please check with your distributor to see if they can verify that and you may want to include that stipulation in your milk bid. **Technical assistance** was provided.

## Findings and Corrective Action: Wisconsin School Day Milk Program

☐ Finding: The point of service (POS) which includes milk distribution and check off was somewhat inconsistent among classrooms. It was noted that in one classroom the students had to select a milk type for the whole month, instead of being given a daily selection. Technical assistance was required. Students must be offered the option to choose their milk type each time milk is offered.

**Corrective Action Required:** Submit a statement summary as to how the point of service will be corrected to be more consistent among all the classrooms regarding the **POS** moving forward.

Dr. Tony Evers, State Superintendent of Wisconsin Department of Public Instruction, shares a vision that every student will graduate prepared for college and career. His goals are for students to have the knowledge, skills, and habits that will allow them to succeed in life after high school. Access to quality nutrition plays a major role in developing those life-long habits.

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

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

