Administrative Review Report

St. John Lutheran School

Review Schedule:

Schedule Type	Start Date	End Date
Off-Site Review	11/25/2019	12/16/2019
On-Site Review	01/15/2020	01/16/2020
Site Selection Worksheet	11/25/2019	11/26/2019
Entrance Conference	01/15/2020	01/15/2020
Exit Conference	01/15/2020	01/15/2020

Commendations:

Public Health Nutritionist:

First of all I want to thank all of the staff at St John Lutheran for being so accommodating to us while on-site. Everyone was very friendly and made us feel welcome. I also want to give credit to the FSD and her team in the kitchen for doing an excellent overall job running the school lunch program, especially with FSD being new to the position. The production records and standardized recipes I received were very thorough and well done. I can tell that the FSD cares about the food that she is feeding her students and she understands the purpose behind all of the work we have asked of her during this administrative review. Thank you for coming to the SNSDC classes this summer in preparing for your new position. It was very clear to me that you implemented what you learned in many aspects of your program. Finally, the food you served while we were on-site was excellent, both visually appealing and tasty. Thank you for a great administrative review!

Commendations:

Nutrition Program Consultant:

Thank you to the staff at St John Lutheran School for the courtesies extended to us during the on-site review and for being available to answer questions and provide additional information. All were very receptive 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.

It was a pleasure to meet and work with school nutrition staff. All staff members were kind, welcoming, and knowledgeable. Staff asked great questions that demonstrated their understanding and strong grasp on program requirements. The food service director should be commended for the great job she does. It was a pleasure to visit St John Lutheran School!

Recommendations:

Public Health Nutritionist:

Your salad bar was beautiful! It is both visually appealing and seemed popular among your students. I think it would be to your benefit to begin using the fruit and vegetables on the salad bar to credit toward the meal pattern. Reviewers provided some recommendations on-site as far as how to change your set up to ensure the salad bar is before the POS and there is a link in the report that will direct you to signage that you can put on your salad bar to teach the students the serving sizes needed. Please feel free to reach out to me if you have any other questions about using your salad bar to credit toward the meal pattern.

Recommendations:

Nutrition Program Consultant:

The Department of Public Instruction (DPI) School Nutrition Team (SNT) conducts School Nutrition Skills
Development Courses (SNSDC) each summer in various locations around the state. Courses cover many areas of
the school nutrition programs including administrative responsibilities, program basics, meal pattern
requirements and menu planning, financial management, meal benefit determination process, professional

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standards, 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, or communications and marketing. For more information go to the
 Wisconsin DPI <u>School Nutrition Training</u> webpage (dpi.wi.gov/school-nutrition/training/goal-orientedachievement-learning-skills).
- The US Department of Agriculture (USDA) has a toolkit of resources to assist schools in meeting the nutrition standards on their <u>Healthier School Day: The School Day Just Got Healthier</u> webpage. The topics covered include Smart Snacks, offering fruits and vegetables, reducing sodium, and serving whole grain-rich products (http://www.fns.USDA.gov/healthierschoolday).

<u>The Smarter Lunchrooms Movement</u> encourages schools to implement low-cost and no-cost lunchroom solutions to help students select healthier meal options (http://smarterlunchrooms.org). Smarter Lunchroom techniques are easy to begin implementing and help encourage student consumption of fruits, vegetables, legumes, non-flavored milk, and other healthful choices. These strategies are effective and research-based. Consider trying the Smarter Lunchroom techniques for increasing consumption of white milk

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Findings and Corrective Action:

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Site Name					
Form Name	Civil Rights (800 - 807)				
Question #	803				
TA Log #	No TA Log# found				
Due Date					
Corrective Action Status	Flagged				
Corrective Action History	Findings: The SFA does not have procedures for handling discrimination complaints specific for the school meal program (FNS Instruction 113-1). CA: Provide a timeline for when a school meal program complaint policy will be put in place, or included in an existing district policy. Provide the name and title of the SFA representative that will ensure compliance.				
Site Name					
Form Name	Local School Wellness (1000 - 1006)				
Question #	1002				
TA Log#	No TA Log# found				
Due Date					
Corrective Action Status	Flagged				
Corrective Action History	Finding: The SFA does not have documentation indicating when and how the Local Wellness Policy (LWP) is/will be reviewed and updated. CA: Provide a timeline on when and how the LWP will be reviewed and updated.				
Site Name					
Form Name	Local School Wellness (1000 - 1006)				
Question #	1004				
TA Log#	No TA Log# found				
Due Date					
Corrective Action Status	Flagged				
Corrective Action History	Finding: The SFA does not actively seek or inform potential stakeholders of their ability to participate in the LWP committee. CA: Provide a plan on how potential stakeholders will be notified and include the name(s) and title(s) of the SFA representative(s) that will ensure compliance.				
Site Name					
Form Name	School Breakfast and Summer Food Service Program Outreach (1600 - 1601)				
Question #	1601				
TA Log#	No TA Log# found				
Due Date					

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Corrective Action Status	Elagged	
Corrective Action Status	Flagged	
Corrective Action History		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). 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 Clair	ming (314 - 316)
Question #	314	
TA Log #	No TA Log# found	
Due Date		
Corrective Action Status	Flagged	
Corrective Action History	AM	Finding: SFA is following the POS per food service contract however it was noted the POS check off roster process needs an additional step. Meals are ordered in the morning and a roster is then generated with the students that ordered a meal. At the POS during the lunch hour the FSD checks the roster to see that each student takes the reimbursable meal they signed up for. However, the FSD does not mark the roster after each student goes through the POS. It was also observed that daycare students who receive meals are checked by FSD but actually receive meals in the classroom. This process is not acceptable. CA: Please correct the process immediately and submit a plan on how the POS will be corrected for both in the cafeteria for all students and in the classroom for the daycare.
Site Name		
Form Name	Professional Standards	(1210 - 1219)
Question #	1212	
TA Log #	No TA Log# found	
Due Date	1	
Corrective Action Status	Flagged	
Corrective Action History		Finding: The Food Service Director was hired after July 1, 2015 and does not meet the Professional Standards hiring requirements for this SFA (7 CFR 210.30(b)(1). CA 1: Review the Professional Standards hiring requirements on the School Nutrition Team website and submit a statement of understanding of the hiring requirements for your SFA. CA 2: Complete the Professional Standards Exemption form and submit to Karrie Isaacson at karrie.isaacson@dpi.wi.gov for review.

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Site Name						
Form Name	Professional Standards (1210 - 1219)					
Question #	1219					
TA Log #	No TA Log# found					
Due Date						
Corrective Action Status	Flagged					
Corrective Action History	Finding: Non-school nutrition staff who have responsibilities. Please indicate how trainings will	e job 2 210.30). eers that ol year, for all orogram				
Site Name						
Form Name	Food Safety & Buy American (1400 - 1403)					
Question #	1400					
TA Log #	No TA Log# found					
Due Date						
Corrective Action Status	Flagged					
Corrective Action History	Finding: The SFA did a have copy of the food safe HAACP 1,2 and 3 chart was included in the plan have were food items missing on het chart that a offered. CA: Please update the HAACP 1, 2 and 3 chart we items and submit a copy of the updated chart.	nowever are being				
Site Name	Saint John Lutheran Sch					
Form Name	Meal Counting and Claiming - Review Period (322-325)					
Question #	323					
TA Log #	No TA Log# found					
Due Date						
Corrective Action Status	Flagged					
Corrective Action History	Finding: SFA does complete monthly edit checks attendance factor being used is incorrect. Technic assistance was provided. CA: Please correct the attendance factor on the earth and submit an edit check for one month that show corrected attendance factor.	cal edit check				
Site Name	Saint John Lutheran Sch					
Form Name	Meal Components and Quantities - Review Period (409-412)					
Question #	409					
TA Log #	TA Log# exists					
Due Date						

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Corrective Action Status	Flagged				
Corrective Action History	Finding: The Pre-K meals were not filled out separately on production records during the week of review. Review the Production Record Requirements: (https://dpi.wi.gov/sites/default/files/imce/school-nutrition/pdf/production-record-requirements.pdf) CA: Submit one week of completed production records that distinguishes the two grade groups served, Pre-K and K-8. Choose a week that occurs after the completion of this Administrative Review (AR), but before the corrective action due date.				
Site Name	Saint John Lutheran Sch				
Form Name	Meal Components and Quantities - Review Period (409-412)				
Question #	410				
TA Log #	No TA Log# found				
Due Date					
Corrective Action Status	Flagged				
Corrective Action History	Finding: The daily minimum requirement for grains was not met for K-8 and the daily minimum requirement for meat/meat alternate was not met for Pre-K during the review period. The following represent the planned portion sizes: - Monday: 1 egg patty, 1 oz meat/meat alternate -Tuesday: 2 corn tortillas, 0.75 oz eq grain the daily minimum requirement for K-8 is 1 oz grains and the daily minimum requirement for Pre-K is 1.5 oz meat/meat alternate. CA: Describe specifically how the daily minimum requirement for grains will be met for K-8 students and how the daily minimum requirement for meat/meat alternates will be met for Pre-K students during the review period (e.g. portion sizes increased or decreased, additional menu items, product replacements, etc.).				
Site Name	Saint John Lutheran Sch				
Form Name	Smart Snacks (1104 - 1107)				
Question #	1104				
TA Log #	No TA Log# found				
Due Date					
Corrective Action Status	Flagged				
Corrective Action History	Finding: Half Entrees are sold to students without being analyzed with the Smart Snacks Calculator to ensure they are compliant with Smart Snacks standards. CA: Either analyze all half entree's from the week of review in the Smart Snacks Calculator and upload into SNACS or submit a statement stating that half entrees will no longer be sold to students.				
Site Name	Saint John Lutheran Sch				
Form Name	Smart Snacks (1104 - 1107)				

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				St.	John Lutheran So	chool				
Question #			1105							
TA Log#			No TA Log# found							
Due Date										
Corrective A	ction Stat	n Status Flagged								
Corrective Action History			Finding: Food items sold a la carte are not currently being analyzed or tracked to ensure they meet Smart Snacks requirements. CA: Please use the Healthier Generation Smart Snacks Calculator to analyze the following products and then submit the documentation into SNACS: string cheese, sweet potato fries.							
Site Name			Saint	John Lutheran S	ch					
Form Name			Food	Safety, Storage a	and Buy America	n (1404-141	L1)			
Question #		·	1411							
TA Log #			TA Lo	g# exists						
Due Date										
Corrective A	ction Stat	us	Flagged							
Corrective A			Finding: The following products were identified in the SFA's storage area as non-domestic and not documented: • Mandarin Oranges (China) • Green Peppers (Mexico) • Red Peppers (Mexico) CA: Complete and submit Non-Compliant Product Forms for the products listed above (https://dpi.wi.gov/sites/default/files/imce/schoolnutrition/doc/buy-american-noncompliant-list.docx).					co) •Red Forms for		
Technical As	sistance Er			1	1		1			
TA Date	TA Log#	Ques		TA Area	Site	SFA Contact	Email	Phone Use		User Name
01/16/2020	1337	40)9	Administrative Review	Saint John Lutheran Sch	FSD				
					Comments					
						Cre	ated By		Crea	ated Date
As a reminder, there is a difference between weight (ounces) a volume (fluid ounces). Spoodles, which are used to measure vo are often referred to as a "4 oz spoodle" for example, which mathis somewhat confusing. A 4 oz or ½ cup spoodle is actually 4 oz rather than 4 oz by weight. This is an important distinction a weight of the contents of the spoodle can vary significantly (the about the difference in weight between ½ cup of popped popce vs. ½ cup of peas).					neasure volume, e, which makes actually 4 fluid istinction as the ficantly (think				1/16/202	20 8:17:50 AM
01/16/2020	1336	40)4	Administrative Review	Saint John Lutheran Sch	FSD			1	
				Review	Comments					
					Comments	Cro	ated Dy		Cros	ated Date
						Cre	eated By		Crea	aleu Dale

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If you chose to utilize the salad bar for crediting vegetables, portion sizes of at least 1/8 cup each should be communicated to students with signage. Salad Bar Signage Template can be found on our Signage webpage (https://dpi.wi.gov/sites/default/files/imce/school-nutrition/doc/salad-bar-signage-template.docx).							1/16/202	20 8:15:11 AM	
01/15/2020	1320	1411	Administrative Review	Saint John Lutheran Sch	FSD				
Comments									
		Cı	eated By		1/16/2020 8:15:11 AM Created Date 1/15/2020 10:50:58 AM				
For domestic products without country of origin labeling, consider the Buy American Provision Attestation for Agricultural Product(s) Purchased Between School and Contractor. (https://dpi.wi.gov/sites/default/files/imce/school-nutrition/doc/buy-american-attestation.docx). By signing this Attestation, the Contractor is attesting that the agricultural product(s) listed are compliant with the Buy American Provision.					1/15/2	2020 10:50:58 AM			