756775 WI Sch for Blind and Visually Impaired

Review Schedule:

| Schedule Type | Start Date | End Date | |
|----------------------------|------------|------------|--|
| Off-Site Review | 10/31/2019 | 11/18/2019 | |
| On-Site Review | 12/02/2019 | 12/03/2019 | |
| Site Selection Worksheet | 10/31/2019 | 10/31/2019 | |
| Entrance Conference | 12/02/2019 | 12/02/2019 | |
| Exit Conference | 12/03/2019 | 12/03/2019 | |
| Corrective Action Deadline | 01/02/2020 | | |

Commendations:

- Applications are determined in a timely fashion, well within the required 10 operating days from receipt.
- Thank you for utilizing the P2 modified application and letter notification templates.
- The recent Local Wellness Policy updates look great. The policy meets all minimum required content areas. To complete the triennial assessment, which is due in June of 2020, utilize the Report Card in combination with the WellSAT. The Report card will help you assess how you are meeting your goal and objectives while the WellSAT will compare your policy to a model policy. Both resources are found on the DPI SNT LWP webpage: https://dpi.wi.gov/school-nutrition/program-requirements/local-wellness-policy
- Meal prep, service, and storage areas are clean and tidy.

Recommendations:

- The Wisconsin School for the Blind and Visually Impaired is encouraged to initiate communication with a transferring students new LEA stating that the child came from a Special Provision Option (Provision 2) school. If the student will be enrolling in an outside LEA that also participates in the NSLP and/or SBP, the child is automatically eligible for free meals for 30 operating days (or until a new eligibility determination is made). The new LEA may claim the meals at the free rate during this transition period. DPI SNT has an optional template that can be modified and included with other important transfer records. The receiving school should simply contact the DPI SNT to confirm the former school was an approved SPO school in WI.
- Direct Certification full enrollment runs are completed as required. Consider running direct certification more often during the base year to pick up additional matches and maximize future non-base year claiming percentages.
- When incomes are reported by the household in more than one frequency (e.g., monthly, weekly, monthly), covert all the income to annual. If multiple income sources are reported in the same frequency, determine the application in the one reported frequency. Do not covert to monthly or annual.
- Visiting Students:
 - O Non-Base Year. (student(s) from non-provision school attend WSBVI): The school would not take payment from the visiting students and meals served to the visiting students would be included as part of the total count of meals served.
 - O Base Year (student(s) from a non-provision school attend WSBVI): Visiting students can be claimed in the paid category or in a higher individual meal eligibility category if documentation is provided by the visiting student's home school. The food service account can be used to cover the value of any reduced or paid meals of visiting students.
- During meal observation, it was noted that students have no limit on the number of menu items they can select as part of their reimbursable meal. Due to the lack of restriction, the intended maximums for certain food groups and inevitably the dietary specifications were exceeded. Instead of completing a nutrient analysis, it is recommended the SFA charge the extra food items selected by students as a la carte. This would qualify these items as smart snacks and they would need to fulfill certain general and nutrient standards. Menu items such as entrees sold the same day, low-fat cheese, low-fat milk, and canned fruits are all exempt and allowable to be sold to students a la carte during the meal service. It is critical that a system is in place to document when items outside the intended reimbursable meal are selected. This will require an updated POS system and subsequent training. It is DPI's hope that this will be the least disruptive option for the student, while ensuring that they are provided a nutrient-dense meal.
- Consider purchasing a electronic point of service software to assist with the monthly claim consolidation process. Electronic systems reduce the potential for claim consolidation errors and have a built in edit check report. In addition, a point of service system can assist with tracking a la carte sales and notify staff of a meal accommodations or medical statements that are on file. The WSBVI has many meal accommodations to manage. With turnover of staff and a manual system, it may be difficult for staff to identify which meals can be claimed for reimbursement (with a statement signed by a licensed medical practitioner) despite the student's tray not containing the required meal components. Electronic point of service systems are all different, but options may include: 4-digit PIN number entry, a finger print scan, or a bar code scan.

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756775 WI Sch for Blind and Visually Impaired

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 | No TA Log# found | | | | | |
| Due Date | | | | | | | |
| Corrective Action Status | Completed. | | | | | | |
| Corrective Action History | Finding: The Annual Financial Report has not been submitted to document all revenues and expenses by program and expense category (7 CFR 210.19). The report was due August 31, 2019. CA: Review the Annual Financial Report webcast or manual on the DPI website then submit the 2018-19 Annual Financial Report with revenues and expenses broken out by program and category. Upload the report into SNACS. Corrected onsite. No further action required. | | | | | | |
| Site Name | | | | | | | |
| Form Name | Revenue From Non-Program Foods (7 | 09-711) | | | | | |
| Question # | 709 | | | | | | |
| TA Log# | No TA Log# found | | | | | | |
| Due Date | | | | | | | |
| Corrective Action Status | Flagged | | | | | | |
| Corrective Action History | Finding: SFA did not complete the Nonprogram Foods Revenue Tool used to determine compliance with nonprogram foods pricing and ratio requirements per 7 CFR 210.14. CA: Provide a statement of understanding that this tool is required to be completed annually used to set nonprogram food pricing. Include the position responsible for ensuring this is completed. Note: Since the AFR from the 1819 SY was completed on 12/3 of the onsite visit, reviewer was able to calculate the NP Food Revenue ratio, which showed the agency is in compliance. TAW provided for the SFA to first complete the AFR and then the NP food Revenue ratio calculation the calculation shows non-compliance, the agency will need to raise food item prices/amount charged to the GPR line for a la carte and other NP food sales. | | | | | | |
| Site Name | | | | | | | |
| Form Name | Revenue From Non-Program Foods (709 - 711) | | | | | | |
| Question # | 710 | | | | | | |
| TA Log# | No TA Log# found | | | | | | |
| Due Date | | | | | | | |
| Corrective Action Status | Flagged | | | | | | |
| Corrective Action History | Flagged 12/04/2019 02:45 PM | Finding: The SFA is not tracking a la carte items when they are taken in addition to the reimbursable meal. The current system ("X") is only tracking and charging a unit price for non-reimbursable meals. When a student takes the reimbursable meal + additional milk, juice, string cheese, etc. These additional items are not accounted for. These items must be tracked and separated from the reimbursable meal to show financial and nutritional compliance. CA: Provide a plan on how all a la carte food items will be tracked at the point of service. The cost/charge of the items that will be paid by outside funds must be charged by item, rather than bundled due to Smart Snacks. Review team and SFA discussed adding a notes column for staff to document any extra items taken in addition to the unit reimbursable meal. | | | | | |
| Site Name | | | | | | | |
| Form Name | School Breakfast and Summer Food Service Program Outreach (1600 - 1601) | | | | | | |
| Question # | 1601 | | | | | | |
| TA Log# | No TA Log# found | | | | | | |
| Due Date | | | | | | | |
| Corrective Action Status | Flagged | | | | | | |
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| | 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. | | | | | | |
| Corrective Action History | | | | | | | |
| Site Name | | | | | | | |
| Form Name | Certification and Benefit Issuance (12 | 4 - 142) | | | | | |
| Question # | 126 | | | | | | |
| TA Log# | No TA Log# found | | | | | | |
| Due Date | | | | | | | |
| Corrective Action Status | Completed. | | | | | | |
| Corrective Action History | Flagged 12/04/2019 01:25 PM | Finding: Incorrect reduced meal eligibility determination. The application is incomplete. Total household members listed in box G. are 5, while only 3 household names are listed on the application. The agency will need to follow-up and obtain clarification of household members and income. CA: Since this application was also selected for Verification and resulted in a nonresponse, send a letter of adverse action. Provide 10 calendar days to appeal prior to changing the meal benefit to paid. Corrected onsite. No further action required. Do not adjust past claims. This error will be | | | | | |
| | | corrected with the base year adjustment for Sept, Oct, Nov, and part of Dec | | | | | |
| Site Name | | | | | | | |
| Form Name | Verification (207 - 215) | | | | | | |
| Question # | 207 | | | | | | |
| TA Log# | No TA Log# found | | | | | | |
| Due Date | | | | | | | |
| Corrective Action Status | Flagged | | | | | | |
| Corrective Action History | Flagged Finding: SFA did not correctly complete section 2 and 3-1 of the Verification Collection Report (VCR) in the 1819 SY. This report can no longer be amended. CA: Submit a statement agreeing to review the VCR step-by-step instructions, which are communicated annually via email memos, webcasts, summer trainings, and are posted on the SNT webpage. | | | | | | |
| Site Name | | | | | | | |
| Form Name | Verification (207 - 215) | | | | | | |
| Question # | 208 | | | | | | |
| TA Log# | No TA Log# found | | | | | | |
| Due Date | | | | | | | |
| Corrective Action Status | Flagged | | | | | | |
| | Flagged | Finding: SFA did not complete a confirmation review before verifying application(s). | | | | | |
| Corrective Action History | 12/04/2019 01:30 PM | CA: Review the verification section of the Eligibility Manual and submit a statement of understanding that a confirmation review must be done by the confirming official for the selected application(s) before reaching out to households selected for verification. | | | | | |
| Site Name | | | | | | | |
| Form Name | Verification (207 - 215) | | | | | | |
| Question # | 212 | | | | | | |
| TA Log# | No TA Log# found | | | | | | |
| Due Date | | | | | | | |
| Corrective Action Status | Flagged | | | | | | |
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| Flagged | Finding: The SFA did not meet the follow-up requirements when a household failed to respond to the request for verification (7 CFR 245.6a). CA: Submit a statement of understanding that the SFA's verifying official must follow up with the household at least once before the verification process is complete. | | | | | |
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| 12/04/2017 01.30 FW | | | | | | |
| | | | | | | |
| Verification (207 - 215) | | | | | | |
| 213 | | | | | | |
| No TA Log# found | | | | | | |
| | | | | | | |
| Flagged | | | | | | |
| Flagged | Finding: The SFA's did not send a "We have Checked" letter of adverse action. | | | | | |
| 12/04/2019 01:32 PM | CA: Review the Notice of Adverse Action section of the Eligibility Manual on pg 57. Submit a statement that the P2 DPI template letter will be used to communicate the outcome of verification moving forward. | | | | | |
| | | | | | | |
| Professional Standards (1210 - 1219) | | | | | | |
| 1217 | | | | | | |
| No TA Log# found | | | | | | |
| ĺ | | | | | | |
| Flagged | | | | | | |
| Flagged 12/04/2019 11:35 AM | 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. Also include planned training hours to meet the minimum annual hours for each staff listed on the document. Upload the completed tracking tool into SNACS. | | | | | |
| | | | | | | |
| Reporting and Recordkeeping (1500 - | 1501) | | | | | |
| 1500 | | | | | | |
| No TA Log# found | | | | | | |
| ĺ | | | | | | |
| Flagged | | | | | | |
| Flagged 12/03/2019 11:07 AM | Finding: Required USDA reports are not submitted on time. The Annual School Food Service Report (AFR) was due August 31. The Paid Lunch Price Report (PLP) and FNS-10 Report were both due on November 15th. All three reports were submitted prior to or during the onsite visit. CA: Submit a statement through SNACS agreeing to submit required CNP reports by the deadline as outlined in the Provision 2 Calendar of Requirements. | | | | | |
| | | | | | | |
| Meal Counting and Claiming - Review | Period (322-325) | | | | | |
| 324 | | | | | | |
| No TA Log# found | | | | | | |
| | | | | | | |
| Flagged | | | | | | |
| Flagged 12/04/2019 02:30 PM | Finding: Non-systemic clerical claim consolidation error in the month of September for NSLP and SBP. The agency claimed 4 operating days from October on September's claim. There was also a minor underclaim NSLP and SBP consolidation error in October. | | | | | |
| | 12/04/2019 01:30 PM Verification (207 - 215) 213 No TA Log# found Flagged Flagged 12/04/2019 01:32 PM Professional Standards (1210 - 1219) 1217 No TA Log# found Flagged 12/04/2019 11:35 AM Reporting and Recordkeeping (1500-1500) No TA Log# found Flagged Flagged 12/03/2019 11:07 AM Meal Counting and Claiming - Review 324 No TA Log# found Flagged Flagged Flagged Flagged Flagged | | | | | |

| | | CA Continue to and with the constitute and the beautiful to the constitute of the latest and the | | | |
|---------------------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--|--|--|
| | CA: Continue to work with the consultant to process the base year adjustment calculation. The above errors will be corrected within this one adjustment, which may result in a reclaim. No further action required. | | | | |
| Site Name | | | | | |
| 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 12/04/2019 02:22 PM | Finding: SFA did not complete the monthly edit check process to ensure accuracy of meal counts prior to the submission of the monthly claim for reimbursement per 7 CFR 210.8. CA: Upload November's monthly edit check for breakfast and lunch along with the point of service tally sheets into SNACS. | | | |
| Site Name | | | | | |
| Form Name | Meal Components and Quantities - Da | ay of Review (400-408) | | | |
| Question # | 401 | | | | |
| TA Log # | No TA Log# found | | | | |
| Due Date | | | | | |
| Corrective Action Status | Flagged | | | | |
| | Flagged | Finding: Three sack lunches were prepared for students that were missing the milk component. | | | |
| Corrective Action History | 12/03/2019 01:14 PM | Corrective Action: Sack lunches need to be included on the production records and a recipe needs to be made available for food service staff. Along with updating the Sack Lunch recipe and including it on the production records, please submit a statement explaining how the lunch items will be kept cold. | | | |
| Site Name | | | | | |
| Form Name | Meal Components and Quantities - Da | ay of Review (400-408) | | | |
| Question # | 404 | | | | |
| TA Log# | No TA Log# found | | | | |
| Due Date | | | | | |
| Corrective Action Status | Flagged | | | | |
| Corrective Action History | Flagged 12/03/2019 12:30 PM | Finding: Signage was not posted at lunch to show students what makes up a reimbursable meal. Signage must be posted visible to students that indicates the offered components in each meal and tells students what they must select in order 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. Corrective Action: Submit a picture of completed signage posted near the lunch and breakfast service line. | | | |
| Site Name | | | | | |
| Form Name | Meal Components and Quantities - Re | eview Period (409-412) | | | |
| Question # | 409 | | | | |
| TA Log # | No TA Log# found | | | | |
| Due Date | | | | | |
| Corrective Action Status | Flagged | | | | |
| Corrective Action History | Flagged 12/03/2019 08:18 AM | Finding: There were no legumes offered during the week of review. It is required to offer at least ½ cup of the beans/peas/legumes vegetable subgroup per week. Corrective Action: Please submit a lunch menu planning worksheet and one week's worth of completed production records to show that this vegetable subgroup requirement is being met. | | | |

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| Site Name | Mad Carrier 1 10 | i P. vist (400-442) | | | | |
| Form Name | Meal Components and Quantities - Review Period (409-412) | | | | | |
| Question # | 410 | | | | | |
| TA Log# | A Log# exists | | | | | |
| Due Date | | | | | | |
| Corrective Action Status | agged | | | | | |
| Corrective Action History | Flagged 12/03/2019 12:39 PM | Finding: The weekly minimum requirement for grain was not met for 9-12 during the review period. The following represents the planned portion sizes: - Monday: 1.5 oz eq from egg noodles or chicken tender breading + dessert -Thursday: 1.5 oz eq from garlic bread with meatloaf + dessert -Friday: Roll served with baked fish was 1.0 oz eq + assorted desserts The weekly minimum grain requirement for 9-12 is 10 oz eq and this menu provided a weekly minimum of 9.0 oz eq. Corrective Action: Describe specifically how the weekly minimum requirement for grain would be met for lunch for this week in the cycle menu. | | | | |
| Site Name | | | | | | |
| Form Name | Meal Components and Quantities - Rev | view Period (409-412) | | | | |
| Question # | 411 | | | | | |
| TA Log# | No TA Log# found | | | | | |
| Due Date | | | | | | |
| Corrective Action Status | Flagged | | | | | |
| Corrective Action History | Flagged 12/03/2019 10:55 AM | Finding: The oz eq of grain-based desserts offered per week (2.5 oz eq) exceeds the allowable oz eq per week. 5 AM Corrective Action: Submit one week of production records demonstrating that the portion siz and/or frequency of offering grain-based desserts has been decreased and meets meal patter requirements. | | | | |
| Site Name | | | | | | |
| Form Name | Offer vs Serve (500-502) | | | | | |
| Question # | 501 | | | | | |
| TA Log# | No TA Log# found | | | | | |
| Due Date | | | | | | |
| Corrective Action Status | Flagged | | | | | |
| Corrective Action History | Flagged 12/03/2019 12:47 PM | Finding: Food service staff were unclear about the Offer versus Serve (OVS) requirements for lunch/breakfast. Although all students claimed took a reimbursable meal, it is important for staff to understand the OVS requirements. OVS resources on WI DPI's Menu Planning webpage may be used as training resources (https://dpi.wi.gov/school-nutrition/program-requirements/menuplanning). CorrectiveAction: Have staff responsible for determining reimbursable meals obtain training on OVS. Please submit details regarding when and where the training was held, who attended, and how the training was conducted. | | | | |
| Site Name | | | | | | |
| Form Name | Smart Snacks (1104 - 1107) | | | | | |
| Question# | 1104 | | | | | |
| TA Log# | No TA Log# found | | | | | |
| Due Date | | | | | | |
| Corrective Action Status | Flagged | | | | | |
| Corrective Action History | Flagged 12/03/2019 01:02 PM | Finding: Students are currently able to take second helpings of items outside of the reimbursable meal. When menu items are provided and sold outside the reimbursable meal, they must meet Smart Snacks standards. | | | | |

| | | Corrective Action: For the benefit of the food service staff, all items available in the a la carte setting should be pre-determined and approved by the Food Service Director as meeting Smart Snacks nutrient guidelines. Please submit a plan and list of all products that students will be allowed to take seconds of. | | | | | meeting Smart | | |
|-----------------------------------------------------------------------------------------------------------------|-------------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----------------------|--|------------------|-------------------------------------------------|--|
| Site Name | | | | | | | | | |
| Form Name | Food S | Food Safety, Storage and Buy American (1404-1411) | | | | | | | |
| Question # | 1406 | | | | | | | | |
| TA Log # | No TA | Log# found | | | | | | | |
| Due Date | | | | | | | | | |
| Corrective Action Status | Flagge | Flagged | | | | | | | |
| | Flagge | | | | | | cly visible | | |
| Corrective Action History | | /2019 11:36 AM | location. CA: Provide a state | Finding: The most recent food safety inspection report was not posted in a publicly visible location. CA: Provide a statement and/or photo of where the most recent food safety inspection report will be posted and visible to the public. Corrected onsite, no further action required. | | | | | |
| Site Name | | | | | | | | | |
| Form Name | Food S | afety, Storage and Buy Ame | rican (1404-1411) | | | | | | |
| Question # | 1407 | | | | | | | | |
| TA Log# | No TA | Log# found | | | | | | | |
| Due Date | | | | | | | | | |
| Corrective Action Status | Flagge | d | | | | | | | |
| | Flagge | Flagged Finding: Production records incorrectly categorize menu item(s) by process. For example, on | | | | | | | |
| | 12/04/ | 10/15, riblet is listed as a process 1 (no cook). Riblet is either 2 or 3. SFAs must plan that categorizes menu items by process 1, 2, or 3. This control measure is us food borne illness as well as for staff to apply specific SOPs to daily prep and se | | | | | ed if there is a | | |
| Corrective Action History | | | CA: If the SFA is go ensure staff are tra categorized. Altern Submit a copy of th | CA: If the SFA is going to continue documenting process 1, 2, or 3 on the production records, ensure staff are trained using pages 8-10 of the fs plan and menu items are correctly recategorized. Alternatively, categorize the cycle menu within the fs plan using the chart on pg. 4. Submit a copy of the updated chart, or provide 1 week of production records showing menu items are correctly re-categorized. | | | | tion records, ectly re- e chart on pg. 4. | |
| Site Name | | | | | | | | | |
| Form Name | Food S | afety, Storage and Buy Ame | rican (1404-1411) | | | | | | |
| Question # | 1411 | 1411 | | | | | | | |
| TA Log# | No TA | Log# found | | | | | | | |
| Due Date | | | | | | | | | |
| Corrective Action Status | Flagge | d | | | | | | | |
| | Flagge | d /2019 11:04 AM | | Finding: The following products were identified in the SFA's storage area as non-domestic and not documented: Canned apples (Italy) Fruit cocktail (China) Olives (Morocco) | | | | | |
| Corrective Action History | 12/03/ | 2017 11.04 AW | Corrective Action: Complete and submit Non-Compliant Product Forms for the products listed above (https://dpi.wi.gov/sites/default/files/imce/school-nutrition/doc/buy-american-noncompliant-list.docx). | | | | | | |
| Technical Assistance Entrie | es: | | | | | | | | |
| TA Date TA Log # | Question # | TA Area | Site | SFA Contact | SFA Contact Email Ph | | | User Name | |
| 12/04/2019 1095 | | Administrative Review | | WSBVI | | | | | |
| | | | Comments | | | | | | |
| | | | | С | reated By | | Created Date | | |
| USDA requires all SFAs to inform fa months. SFAs can inform families of meals locator on the DPI Summer N | f summer meals vi | a the following methods: •Pi | romotion of the summer | | | | 1 | 2/4/2019 12:19:59 PN | |

| | | | o locate meals in the area • F nmerfoodrocks) 7 CFR 210 | | | | | | |
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| | | | | | | | | | |
| 12/03/2019 | 1077 | 410 | Administrative Review | WI Sch f/t Blind&Vis Impaired | FSD |) | | | |
| | | | | Comments | | | | | |
| | | | | | | C | reated By | Cr | eated Date |
| The weekly amounts of grain and meat/meat alternate (M/MA) offered at breakfast (36.5 oz eq) greatly exceeded the recommended maximum of 10 ounce equivalents per week. Serving this much grain and M/MA means that the dietary specifications are very likely exceeded for breakfast. It also results in a high food cost. It is a best practice to offer choices within each component as opposed to offering an unrestricted number of menu items. | | | | n | | | | 12/3/2019 8:30:59 AM | |
| 11/25/2019 | 1049 | 1005 | Administrative Review | ALL | | | | | |
| | | | | Comments | | | | | |
| | | | | | | c | reated By | Cr | eated Date |
| include how the ag USDA model police | ency is meeting t y. The WellSAT a | heir goals and ob nd Report card ca | ssment is due June 30, 2020 jectives along with how the an be used to complete both mplete, share the results of | local policy compares to parts of the assessment | а | | | 1 | 1/25/2019 2:39:53 PM |