



DAY 2

THE ADMINISTRATIVE REVIEW PROCESS:

A new approach to collaborative compliance

June 16-17, 2014



PUBLIC SCHOOLS OF NORTH CAROLINA

State Board of Education

Department of Public Instruction

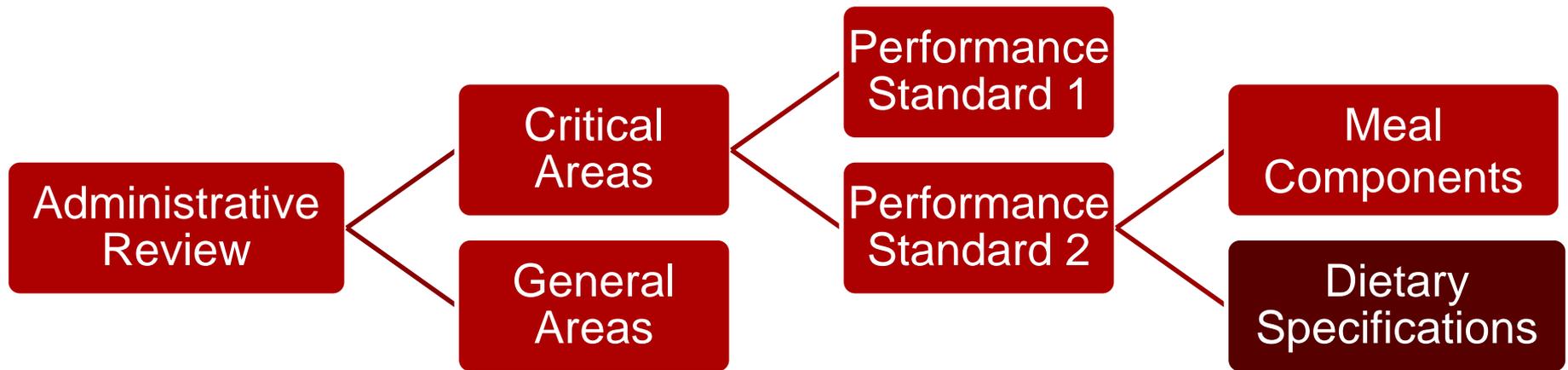
MEAL PATTERN & NUTRITIONAL QUALITY

Meal components and quantities

Offer vs. serve

Dietary specifications and nutrient analysis

Dietary Specifications & Nutrient Analysis: Performance Standard 2



Dietary Specifications & Nutrient Analysis

- Reviewer will determine if reimbursable meals meeting Dietary Specifications are offered
 - Calories (weekly average range)
 - Saturated Fat (weekly maximum)
 - Sodium (weekly maximum)
 - *Trans* Fat (daily restriction)

Calorie Ranges: Minimum and maximum

GRADES	LUNCH (kcal)	BREAKFAST (kcal)
<i>Grades K-5</i>	550-650	350-500
<i>Grades 6-8</i>	600-700	400-550
<i>Grades 9-12</i>	750-850	450-600

Saturated Fat

- Limited to < 10% of total calories at breakfast and lunch
- Weekly average
- Same as previous regulatory standard
- No total fat standard



Trans-fats

- Nutrition labels or manufacturer's specs must specify zero grams of *trans* fat per serving (less than 0.5 gram per serving)
- Naturally-occurring *trans* fat excluded e.g., beef, lamb, dairy products



Sodium: Gradual Reduction

Target 1

Effective SY 2014-2015

GRADES	LUNCH (mg)	BREAKFAST (mg)
<i>Grades K-5</i>	< 1,230	< 540
<i>Grades 6-8</i>	< 1,360	< 600
<i>Grades 9-12</i>	< 1,420	< 640

Daily Amount Based on the Average for a 5-Day Week

Selecting a Review Site for Nutritional Assessment

- All selected sites - Complete Meal Compliance Risk Assessment
- 9 Questions targeting error-prone areas of the meal pattern
- Choose one at highest risk
- Validate results of the risk assessment on-site (may or may not require a nutrient analysis)

Dietary Specifications Assessment

- Contains off-site and on-site review elements
- Evaluates specific practices for breakfast and lunch
- Determines the level of risk for not meeting the Dietary Specifications requirements

Review week for Assessment and Analysis

- Reviewer will notify SFA of site selection, review week, and other details
- At least 3 consecutive days for review week
- Complete Data Collection Notebook for designated week for the site selected for Nutritional Assessment

Data Collection Notebook

- Complete Data Collection Notebook for Breakfast and Lunch menus at target site
- Due the day the on-site review begins
- PR data for foods as offered



Preparing for Nutrient Analysis

- Comply with the meal pattern for breakfast and lunch
- Accurate menu information in the Data Collection Notebook to verify on-site:
 - Production Records accurate and complete?
 - Standardized Recipes maintained and used?
 - Nutrition Fact Labels available?

Weighted Nutrient Analysis

- Distinct menus offered
- Each age/grade group
- Breakfast and lunch

On-site Review Procedures: validate risk assessment

- Observe meal preparation and service
- Review food storage areas/product inventory
- Review food safety/HACCP plans and practices
- Evaluate menus, productions records, recipes, purchase invoices, and meal service documentation



PS2 Violations Identified On-site

Severe Noncompliance

- Missing Meal Components
- Missing Vegetable Subgroups
- Inadequate and/or Excessive Quantities
- Minimum component not met for grains and/or meats/meat alternates

Validating Existing Nutrient Analysis

- Weighted analysis of distinct breakfast and lunch for each age/grade group
 - Site specific – aggregated analyses not acceptable
 - Minimum 3 consecutive days
- USDA approved Nutrient Analysis Software
- USDA Nutrient Analysis Protocols
- Prepare Data Collection Notebook for review
- Analysis results meets Dietary Specifications

Fiscal Action: Dietary Specifications

- Limited to the violation at review site
- May expand to the entire review week, review month, or to beginning of school year
- Corrective Action Plan required

Questions?



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