



PUBLIC SCHOOLS OF NORTH CAROLINA

DEPARTMENT OF PUBLIC INSTRUCTION | Mark Johnson, *Superintendent of Public Instruction*

WWW.NCPUBLICSCHOOLS.ORG

STATE AGENCY ADMINISTRATIVE REVIEW SUMMARY

Section 207 of the HHFKA amended section 22 of the NSLA (42 U.S.C. 1769c) to require State agencies (SA) to report the results of the administrative review to the public in an accessible, easily understood manner in accordance with guidelines promulgated by the Secretary. Regulations at 7 CFR 210.18(m) requires the SA to post a summary of the most recent final administrative review results for each School Food Authority (SFA) on the SA publicly available website no later than 30 days after the SA provides the results of the administrative review to the SFA. The SA must also make a copy of the final administrative review report available to the public upon request.

School Food Authority (SFA) Name: Eliada Homes, Inc.

SFA Agreement Number: 1152

Date of Administrative Review (Entrance Conference Date): December 12, 2016

Date review results were provided to the SFA: December 15, 2016

General Program Participation

1. What Child Nutrition Programs does the School Food Authority participate in? (Select all that apply)

- School Breakfast Program
- National School Lunch Program
- Fresh Fruit and Vegetable Program
- Afterschool Snack
- Special Milk Program
- Seamless Summer Option

2. Does the School Food Authority operate under any Special Provisions? (Select all that apply)

- Community Eligibility Provision
- Special Provision 1
- Special Provision 2
- Special Provision 3

Review Findings

3. Were any findings identified during the review of this School Food Authority?

- Yes No

4. Is there fiscal action associated with findings identified during the review of this School Food Authority?

- Yes No

SCHOOL NUTRITION SERVICES

SCHOOL OPERATIONS DIVISION

Lynn Harvey, Ed.D., RDN, LDN, FAND, SNS Chief | lynn.harvey@dpi.nc.gov

6324 Mail Service Center, Raleigh, North Carolina 27699-6324 | Phone (919) 807-3506 | Fax (919) 807-3516

AN EQUAL OPPORTUNITY/AFFIRMATIVE ACTION EMPLOYER

REVIEW FINDINGS

A. Program Access and Reimbursement

YES	NO	
<input type="checkbox"/>	<input checked="" type="checkbox"/>	Certification and Benefit Issuance – Validation of the SFA’s certification of students’ eligibility for free or reduced-price meals benefits
<input type="checkbox"/>	<input checked="" type="checkbox"/>	Verification – Validation of the process used by the SFA to confirm selected students’ eligibility for free and reduced-price meal benefits
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meal Counting and Claiming – Validation of the SFA’s meal counting and claiming system that accurately counts, records, consolidates, and reports the number of reimbursable meals claimed by category
<p>Finding Detail: (Breakfast) On the day of review, one (1) meal served in the Reuter Cottage did not contain the required one-half (1/2) cup of fruit but was marked as reimbursable. The reviewer provided technical assistance during meal service and the student's meal was not claimed for reimbursement. (After School Snack Program) On the day of the review, it was observed that only one (1) snack component (snack crackers) was being served to students with milk available if the students chose the milk. The snacks were going to be recorded as reimbursable until the reviewer explained that both components had to be served in order for the snack to be deemed as reimbursable. The students were asked if they wanted milk and they did not, so the snacks were removed from the count. (After School Snack Program) Snack rosters are pre-marked with students receiving snack and an email is sent to the School Nutrition Manager with students that are refusing snacks. On the day of review, the number of snacks observed and claimed for reimbursement was much lower than the number of snacks actually claimed for reimbursement in the review period.</p>		

B. Meal Patterns and Nutritional Quality

YES	NO	
<input type="checkbox"/>	<input checked="" type="checkbox"/>	Meal Components and Quantities – Validation that meals claimed for reimbursement contain the required meal components and quantities
<p>Finding Detail: (Lunch) The weekly grain and meat requirements for the K-8 grade group of eleven (11) ounce equivalents of grain and twelve and one-half (12.5) ounces of meat/meat alternate were not met for students selecting the daily peanut butter and jelly sandwich entree choice. Students that selected this entree only had the opportunity to select seven (7) grain equivalents and seven (7) oz. meat/meat alternate over the course of the week. (Breakfast) During the month of review (November, 2016) the five (5) day minimum weekly requirement of nine (9) ounce equivalent grains at breakfast was not met for students that selected one (1) ounce cereal. In addition, menu signage for breakfast restricts students to choose one (1) grain daily, not allowing them access to minimum weekly nine (9) grain equivalents.</p>		
<input type="checkbox"/>	<input checked="" type="checkbox"/>	Offer versus Serve (OVS)(provision that allows students to decline some of the food components offered) – Validation of the SFA’s compliance with OVS requirements, if applicable
<p>Finding Detail:</p>		
<input type="checkbox"/>	<input checked="" type="checkbox"/>	Dietary Specifications and Nutrient Analysis – Validation that meals offered to children through the School Nutrition programs are consistent with federal standards for calories, saturated fat, sodium, and <i>trans</i> fat
<p>Finding Detail:</p>		

C. School Nutrition Environment

YES	NO	
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food Safety – Validation that all selected schools meet the food safety and storage

		requirements, and comply with the Buy American provisions specified by the regulations
<p>Finding Detail: Numerous HACCP violations observed during the on-site portion of the review: Cafeteria serving line, carts and refrigerator had visible food spills that had not been cleaned up; Cafeteria temperature monitoring is non-existent for holding cabinet, walk-in refrigerator and hand sink; Cleaning schedules for the kitchen, cafeteria and cottage kitchen facilities have not been established; Equipment in cottages such as stoves, microwaves and refrigerators were in need of a proper cleaning and sanitizing; The Earle Cottage refrigerator did not have adequate shelving and foods were piled on top of each other and a caged, live crustacean, hermit crab, was on the kitchen counter; Shelving in the school cafeteria storage room needs replaced and the shelving in one (1) cottage needs to be painted; Time as a Public Health Control (TPHC) is in place; however, not clearly defined what individual items will be discarded at the end of the meal service versus food items that do not have to be discarded, i.e. individually package juice and milk held at proper temperatures and remaining in the control by food service employees. NOTE: While reviewers were on site, a new refrigerator with adequate shelving was purchased to replace the existing one and the hermit crab was removed from the kitchen at Earle Cottage. Additionally, follow up reviews were conducted on December 20, 2016 and January 11, 2017 in the cottages and cafeteria. All areas were organized and clean. School Nutrition staff have not received the required four (4) hours of food safety training every 3-5 years.</p>		
<input type="checkbox"/>	<input checked="" type="checkbox"/>	Local School Wellness Policy – Review of the SFA’s established Local School Wellness Policy
Finding Detail:		
<input type="checkbox"/>	<input checked="" type="checkbox"/>	Competitive Foods – Validation of the SFA’s compliance with regulations for all food and beverages to students outside of the reimbursable meal
Finding Detail:		
<input type="checkbox"/>	<input checked="" type="checkbox"/>	Professional Standards – Validation of the SFA’s compliance with required hiring standards and annual training requirements
Finding Detail:		

D. Civil Rights		
YES	NO	
<input type="checkbox"/>	<input checked="" type="checkbox"/>	Civil Rights – Validation of the SFA’s compliance with civil rights requirements as applicable to the School Nutrition Programs
Finding Detail:		

E. Resource Management		
YES	NO	
<input type="checkbox"/>	<input checked="" type="checkbox"/>	Resource Management – Validation of the SFA’s compliance with overall financial health of the School Nutrition Program
Finding Detail:		

<input type="checkbox"/>	<input checked="" type="checkbox"/>	Other
Finding Detail:		