

### Trends in School Nutrition Administrative Reviews

Laurie Brackett and Ann Mo Child Nutrition Consultants

**CALIFORNIA DEPARTMENT OF EDUCATION** Tony Thurmond, State Superintendent of Public Instruction







- Julie Calderon, Director of Child Nutrition, Adelanto Elementary School District
- Dena England, Executive Director, Child Nutrition Services, San Marcos Unified School District
- Lieling Hwang, Assistant Director, Long Beach Unified School District
- Corina Ulloa, Nutrition Services Director, West Covina Unified School District





#### Objectives

- Review top trends of 2018–19 administrative reviews (AR)
- Provide strategies and best practices





# Number of Findings by Area (1)

- Meal Components and Quantities (970)
- Certification and Benefit Issuance (380)
- Food Safety (286)
- Professional Standards (227)
- Meal Counting and Claiming (224)
- Civil Rights (169)
- SFA On-site Monitoring (163)
- Resource Management (159)
- LSWP (140)
- Verification (135)



# Number of Findings by Area (2)

- Afterschool Snack (122)
- Offer Versus Serve (73)
- Smart Snacks (51)
- Special Provision Options (44)
- School Breakfast and SFSP Outreach (41)
- Infant Meal Pattern (31)
- Reporting and Record Keeping (17)
- Dietary Specification (14)
- Water Availability (13)
- FFVP (3)





#### Meal Components and Quantities

Menu Production Records (MPR) Missing Meal Components Meal Pattern Shortages Missing Signage





# Menu Production Records (1)

- Missing or incomplete MPRs
- MPRs lack sufficient detail to support meal pattern resulting in missing components or shortages





## Menu Production Records (2)

Ask the panel:

• What systems are in place to ensure MPRs are completed accurately and thoroughly?







# Menu Production Records (3)

- Check for MPRs during site monitoring
- Train staff to complete MPRs thoroughly
- Maintain original documentation
- Ensure substitutions are notated on MPRs





### Missing Meal Components

- Observed food service lines run out of one or more components
- Unmonitored food components after the point of service (POS) i.e., milk coolers and salad bars







# Missing Meal Components (2)

Ask the panel:

• When the POS is placed at the front of the line, what system is in place to ensure all food components are made available to the student before checking for a reimbursable meal?







# Missing Meal Components (3)

- Stop the meal service line before food components run out.
- Uninterrupted monitor or dedicated staff to check for reimbursable meals.







# Meal Pattern Shortages (1)

- Lack of milk variety
- Lack of or incomplete MPRs result in shortages
- Shortages in vegetable subgroups, grain/bread, and fruit at breakfast







# Meal Pattern Shortages (2)

Ask the panel:

What best practices are implemented to prevent shortages?







# Meal Pattern Shortages (3)

- Obtain production contribution information before putting it on the menu.
- Ensure all vegetable subgroups are available on every line or more than one day.
- Ensure the signage reflects what the menu planner intended.
- Refer to USDA Flexibilities for school year 2019-20 issued on September 23, 2019





#### Certification and Benefit Issuance (1)

#### Application Certification Errors Direct Certification Matching Errors Roster Errors





### Certification and Benefit Issuance (2)

- Applications were not approved correctly
- Direct certification was not correctly conducted
- Incorrect transfer of benefit to POS





### Certification and Benefit Issuance (3)

Ask the panel:

- What works for you in processing applications to prevent errors?
- What systems are in place to document how benefits were extended to other household members?
- How do you ensure the correct transfer of eligibility to the roster or POS?





### Certification and Benefit Issuance (4)

- Have a second person or electronic system to double-check the certification
- Maintain original documentation
- Document method of benefit extension
- Implement Community Eligibility Provision (CEP)







#### Food Safety

Buy American Provision Food Safety Plan Temperature Logs Health Inspections



# Buy American Provision (1)

- Lack of documentation to support compliance with Buy American requirements
- Lack of system to monitor for compliance with Buy American requirements





# Buy American Provision (2)

#### Ask the panel:

 How is Buy American Provision monitored and what does that look like?







# Buy American Provision (3)

- Refer to U.S. Department of Agriculture (USDA) Policy Memo SP 38-2017
- Use the California Department of Education (CDE) tools for exceptions and micropurchases.
- Review vendor contract language for Buy American Provision clauses.
- "Distributed by..." requires additional follow up





# Food Safety Plan (1)

- Food safety plan was missing or not available at all locations where food is stored, prepared, or served
- Food safety plan was not implemented





## Food Safety Plan (2)

Ask the panel:

• How is the plan made available at all sites?







# Food Safety Plan (3)

- Check for food safety plan during site monitoring.
- Review food safety plan before school starts.





# Temperature Logs (1)

#### Trends

 Missing or incomplete temperature logs for all refrigeration and freezer units

40	30
20	
0	
20	
40	





# Temperature Logs (2)

Ask the panel:

• What strategies do you implement to ensure staff record temperatures daily?





# Temperature Logs (3)

- Check all units during site monitoring, including those units not housed in the cafeteria.
- Review food safety plan for monitoring procedures.





### Professional Standards (1)

Training Tracking Tool Training Hours Not Met Lack of Documentation to Support Training







- Missing or incomplete tool
- Training hours are not met within the required timeframes for applicable food service staff.
- Lack of documentation to support trainings







### Professional Standards (3)

Ask the panel:

- How do you ensure the tool you're using has all the required areas?
- How frequently is training added to the tool and updated?
- When is the bulk of training conducted?





### Professional Standards (4)

- Use CDE's waiver for providing training over two years.
- Maintain supporting documentation for trainings
- Use an approved tool such as CDE's Training Tracking Tool





# Meal Counting and Claiming (1)

Meal Counting and Claiming Procedures Consolidation Errors Unpaid Meal Charge Policy





# Meal Counting and Claiming Procedures (2)

- Meal counts are not recorded at the point of service (POS)
- Meal counting and claiming procedures did not reflect all types of POS where meals are claimed, including alternate POS





# Meal Counting and Claiming Procedures (3)

#### Alternate POS

- Meals served outside of the cafeteria
- POS at beginning of the line
- Salad bar after POS
- Field trips
- Saturday school



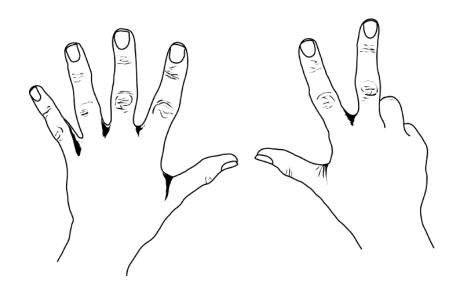




## Meal Counting and Claiming Procedures (4)

Ask the panel:

• Provide an example of how meals are counted at an alternate point of service.







# Meal Counting and Claiming Procedures (5)

Strategies

- Identify alternate POS
- Review and update meal counting and collection procedures annually
- Use CDE's Meal Count and Collection Procedure worksheet, available in the Child Nutrition Information and Payment System





## Consolidation Errors (1)

Trends

 Meal count data incorrectly recorded, transferred, or totaled at the site level or school food authority level.





### **Consolidation Errors (2)**

Ask the panel:

• What systems are in place to eliminate errors?







### **Consolidation Errors (3)**

Strategies

- Keep original source documents with the claim
- Validate the claim consolidation with a second person.







## Unpaid Meal Charge Policy (1)

Trends

- Missing or incomplete policy
- Lacking communication of policy
  - One or more methods of communication(s)







## Unpaid Meal Charge Policy (2)

Ask the panel:

- How was the policy assessed for the minimum requirements?
- What systems are in place to communicate the policy?







### Unpaid Meal Charge Policy (3)

Strategies

 Refer to the Nutrition Services Division (NSD) Management Bulletin (MB) SNP-22-2019, Senate Bill 265: Pupil Meals: Child Hunger Prevention and Fair Treatment Act of 2017 and USDA Meal Charge Policy Requirements







#### Successful AR

- Ensure your procedures are up to date
- Monitor sites
- Check daily and weekly menu meal pattern
- Check that OVS procedures are implemented correctly
- Work with your reviewer





### Today's Professional Standards

- Presentation Time: 1 hour
- Key Area: 3000 Administration
- Training Topic: Program Management
- Learning Objective: 3260 AR preparation

This institution is an equal opportunity provider





#### NSD Customer Service Survey How Can we help?

- Share your experiences with us
- Tell us how we can help you
- Offer specific feedback
- Request follow up or technical assistance from NSD teams
- Take online at anytime, in about 5 minutes
- Visit the NSD Customer Service Survey web page at https://www.cde.ca.gov/ls/nu/nsdcs.asp





#### Call to Action Farm to School Census

- Farm to school census
  - o Intended for all schools
  - Deadline extended to November 22



• For Assistance:

Please submit business card













#### **Contact Information**

- Laurie Brackett: <u>Lbrackett@cde.ca.gov</u>
- Ann Mo: <u>Amo@cde.ca.gov</u>
- Julie Calderon: <u>Julie\_Calderon@aesd.net</u>
- Dena England: <u>dena.england@smusd.org</u>
- Lieling Hwang: <a href="https://www.lieling.com">https://www.lieling.com</a>
- Corina Ulloa: <u>culloa@wcusd.org</u>





#### Thank you!



