



STATE OF SOUTH CAROLINA
DEPARTMENT OF EDUCATION

MOLLY M. SPEARMAN
STATE SUPERINTENDENT OF EDUCATION

February 11, 2019

Dr. Gregory Little, Superintendent
Lexington County School District One
100 Tarrar Springs Road
Lexington, SC 29072

Dear Dr. Little:

As a participant in the National School Lunch Program and its related initiatives, every school food authority (i.e., school district, private school, charter school, or residential child care institution) is subject to periodic reviews to ensure compliance with state and federal requirements.

Attached is the summary report for the Administrative Review (AR) of your Child Nutrition Program (CNP). The findings of the review (to include a Corrective Action Plan, if applicable) were discussed during an exit conference.

The South Carolina Department of Education (SCDE) is required to conduct an AR of every school food authority (SFA) at least once every three (3) years, pursuant to regulations and policy guidelines promulgated by the United States Department of Agriculture (USDA) (7-CFR-210.18 (c)), South Carolina Code of Laws (59-1-310 and 43-168), and the Program Agreement executed between an SFA and the SCDE.

The mission of the SCDE in conducting an AR is to showcase the quality and importance of local child nutrition programs; measure compliance with state and federal requirements; and identify opportunities for improvement. At the federal level, the AR process measures general program compliance with specific emphasis on:

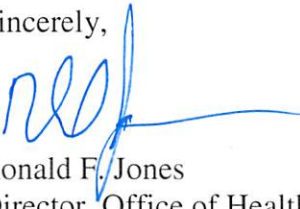
- Free and Reduced Price Meal Benefits Certification;
- Meal Access and Reimbursement;
- Resource Management;
- Nutritional Integrity of Meals and All Other Foods Sold in Schools; and
- Other Related Federal Programs.

Dr. Little
Page 2 of 6
February 8, 2019

In addition to an evaluation of key SFA administrative processes and records, onsite visitation(s) were/was made based on specific selection criteria.

We appreciate all of the assistance our staff received during the AR process. If you have any questions or concerns, please contact your lead reviewer.

Sincerely,



Ronald F. Jones
Director, Office of Health and Nutrition

RFJ/rak

Attachment

cc: Sally Nicholson, Child Nutrition Program Director
Donna Davis, District Services Team Leader, SCDE Office of Health and Nutrition
Rebecca Kenner, Education Associate, SCDE Office of Health and Nutrition

Lexington County School District One

On Site Review Dates: January 14-18, 2019

<u>Director:</u> Sally Nicholson	<u>Telephone:</u> 803-821-1170 <u>Email:</u> snicholson@lexington1.net
<u>Lead Reviewer:</u> Rebecca Kenner	<u>Telephone:</u> 803-734-9818 <u>Email:</u> rkenner@ed.sc.gov
<u>Review Month:</u> December	<u>Review Week:</u> December 3-7, 2018
<u>Pre Conference Date:</u> November 27, 2018 <u>Attendance:</u> Sally Nicholson, Wes Wilson, Kathy Moss, Polly Peyinghaus, Ashley Summers, Susan Stenstrom, Tori Lowery, Rita Squires, Tim Franklin, Scott Darden	<u>Exit Conference Date:</u> January 18, 2019 <u>Attendance:</u> Sally Nicholson, Wes Wilson, Kathy Moss, Polly Peyinghaus, Ashley Summers, Susan Stenstrom, Tori Lowery, Rita Squires, John Butler, Gregory Little

Site Visited	Day of Review	Reviewer	Site Manager
Deerfield Elementary	January 15, 2019	Josh Kixmiller	Teresa Grimsley
Gilbert Elementary	January 16, 2019	Rebecca Kenner	Lynichia Shealy
Red Bank Elementary	January 16, 2019	Tonza Thomas	Alyse McClarrie
Pelion Middle	January 17, 2019	Tonza Thomas	Teresa Bechtelheimer
River Bluff High	January 17, 2019	Rebecca Kenner and Josh Kixmiller	Dorotea Roberts



STATE OF SOUTH CAROLINA
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Administrative Review Process

United States Department of Agriculture (USDA) Performance Standard 1

School Food Authority (SFA) Level

This section of the review evaluates the accuracy of free and reduced student eligibility records and their use in meal counting and claiming procedures.

Key Functional Areas Covered: Free and reduced eligibility applications (if applicable), direct certifications, income verifications, rosters, and meal counting and claiming procedures.

Actual Performance: Based on evaluation of eligibility records and meal counting and claiming procedures at the selected schools, all success criteria were met.

Commendations: The SFA's eligibility determination and verification process is thorough, accurate, complete, and organized.

Resource Management-SFA Level

This section evaluates whether the SFA used food service funds pursuant to USDA guidelines.

Key Functional Areas Covered: Maintenance of the nonprofit Child Nutrition Program (CNP) account, paid lunch equity, revenue from non-program foods, indirect costs, USDA Foods, and use of food service funds per federal and state guidelines.

Actual Performance: Based on evaluation of financial documentation, all success criteria were met.

General Program Compliance

This section evaluates whether the SFA followed general program compliance as indicated by USDA guidelines.

Key Functional Areas Covered: Civil rights, SFA onsite monitoring, Local School Wellness Policy and school meal environment, smart snacks, professional standards,

water availability, Food Safety, storage, and Buy American, reporting and record keeping, food safety, School Breakfast and Summer Food Service Program outreach.

Actual Performance: Based on evaluation of documentation, exceptions were identified and are annotated on the attached Corrective Action Plan.

USDA Performance Standard 2

Meal Access and Reimbursement-School Level

This section evaluates whether the lunch menus for the review month and individual lunches served during the onsite visitation of reviewed schools meet minimum state and federal meal pattern requirements. In addition, breakfast service at Pelion Middle and River Bluff High were evaluated during the onsite visitation.

Key Functional Areas Covered: Meal counting and claiming procedures.

Actual Performance: Based on evaluation of documentation and observations made during the onsite visitation, all success criteria were met.

Commendations: At River Bluff High and Pelion Middle, the customer service was outstanding. All nutrition staff were attentive to the students needs in a fast, efficient and friendly environment.

Nutritional Quality and Meal Pattern-SFA and School Level

This section evaluates whether the lunch and breakfast (if applicable) menus for the review month and day of review at the reviewed schools met minimum state and federal meal pattern requirements.

Key Functional Areas Covered: Meal components and quantities, offer versus serve, dietary specifications and nutrient analysis and certifying a School Food Authority for performance-based reimbursement.

Actual Performance: Based on evaluation of documentation and observations made during the onsite visitation, exceptions were identified and are annotated on the attached Corrective Action Plan.

General Program Compliance-School level

This section evaluates whether the SFA followed general program compliance as indicated by USDA guidelines.

Key Functional Areas Covered: Civil rights, Local School Wellness Policy, Smart Snacks in School, water, reporting and record keeping, food safety, storage and buy American.

Actual Performance: Based on evaluation of documentation and observations made during the onsite visitation, exceptions were identified and are annotated on the attached Corrective Action Plan.

South Carolina Student Health and Fitness Act-School Level

This section evaluates local progress in implementing state-specific nutrition standards for reviewed schools serving a K-5 population.

Key Functional Areas Covered: Food and beverages sold on K-5 school property during the regular school day, as well as student input on cafeteria menu and related activities.

Actual Performance: Based on evaluation of documentation and observations made during the onsite visitation, all success criteria were met.

Other Federal Program Reviews

This section evaluates whether the SFA followed general program compliance as indicated by USDA guidelines.

Key Functional Areas Covered: Afterschool Snack service, Seamless Summer Option, and Fresh Fruit and Vegetable Program.

Actual Performance: Based on evaluation of documentation and observations made during the onsite visitation, exceptions were identified and are annotated on the attached Corrective Action Plan.

Closure

The next step of the AR Process is for you to execute and return the attached Corrective Action Plan by March 15, 2019.

Upon completion of the Corrective Action Plan by the target date of March 15, 2019, please forward the required documentation to Rebecca Kenner. Once your Corrective Action Plan has been approved, a final closure letter will then be mailed to you.

Corrective Action Plan (CAP) for Administrative Review (AR)

SFA: Lexington County School District One

Date of On-Site AR: January 15-18, 2019

Date CAP due: March 15, 2019

Location SFA Office or Site (1)	Areas Needing Corrective Action (2)	On-Site Observation Federal Citation (3)	Required Corrective Action (4)	Fiscal Action (5)	Please List Person(s) Responsible Name/Title (6)											
	USDA Performance Standard 1 School Food Authority: General Compliance	<p>The SFA did not have the correct non-discrimination statement on one page materials. Additionally, the SFA did not include the full statement on program materials greater than one age in length Ensure counting and claiming procedures are accurate and consistent. The SFA must ensure all program printed documents contain the correct long or short non-discrimination statement, as applicable, on program materials.</p> <p><u>FNS Instruction 113 for Civil Rights (IX) (A)</u> <u>(3) Nondiscrimination Statement.</u> All information materials and sources, including Web sites, used by FNS, State agencies, local agencies, or other subrecipients to inform the public about FNS programs must contain a nondiscrimination statement. It is not required that the nondiscrimination statement be included on every page of the program information Web site. At the minimum, the nondiscrimination statement, or a link to it, must be included on the home page of the program information.</p>	The fact flyer template and medical statement letter were updated prior to the end of the AR. No further action is needed.													
	USDA Performance Standard 2 Nutritional Quality and Meal Pattern- SFA Level: Meal components and quantities	<p>The SFA was insufficient in the grain component for grades 9-12. The SFA must ensure meal components meet their daily and weekly serving's minimum quantities per age grade group.</p> <p>210.18(c) <i>Meal pattern for school lunches.</i> Schools must offer the food components and quantities required in the lunch meal pattern established in the following table:</p> <table><tr><th rowspan="2">Food components</th><th colspan="3">Lunch meal pattern</th></tr><tr><th>Grades K- 5</th><th>Grades 6- 8</th><th>Grades 9- 12</th></tr><tr><td>Grains (oz eq)^f</td><td>8-9 (1)</td><td>8-10 (1)</td><td>10-12 (2)</td></tr></table>	Food components	Lunch meal pattern			Grades K- 5	Grades 6- 8	Grades 9- 12	Grains (oz eq) ^f	8-9 (1)	8-10 (1)	10-12 (2)	The SFA made all corrections to the minimum daily grain component prior to on-site visit. No further action is needed.		
Food components	Lunch meal pattern															
	Grades K- 5	Grades 6- 8	Grades 9- 12													
Grains (oz eq) ^f	8-9 (1)	8-10 (1)	10-12 (2)													

(B) *Daily and weekly servings.* The grains component is based on minimum daily servings plus total servings over a 5-day school week.

**USDA Performance Standard 2
Nutritional Quality and Meal Pattern-SFA Level:**

Dietary specifications and nutrient analysis

The SFA recipes did not contain all condiments offered with meal choices. The SFA must ensure all calories from offered condiments are included in the recipes for proper nutritional analysis of calories and sodium.

210.18 (b) *Meal requirements for school lunches.* School lunches for children ages 5 and older must reflect food and nutrition requirements specified by the Secretary. Compliance with these requirements is measured as follows:

(1) On a daily basis:

(i) Meals offered to each age/grade group must include the food components and food quantities specified in the meal pattern in paragraph (c) of this section;

(ii) Food products or ingredients used to prepare meals must contain zero grams of *trans* fat per serving or a minimal amount of naturally occurring *trans* fat; and

(iii) The meal selected by each student must have the number of food components required for a reimbursable meal and include at least one fruit or vegetable.

(2) Over a 5-day school week:

(i) Average calorie content of meals offered to each age/grade group must be within the minimum and maximum calorie levels specified in paragraph (f) of this section;

(ii) Average saturated fat content of the meals offered to each age/grade group must be less than 10 percent of total calories; and

(iii) Average sodium content of the meals offered to each age/grade group must not exceed the maximum level specified in paragraph (f) of this section.

**Other Specifications: Daily Amount Based on the
Average for a 5-Day Week**

Min-max calories (kcal) ^h	550-650	600-700	750-850
Saturated fat (% of total calories) ^h	<10	<10	<10
Sodium Target 1 (mg) ^e	≤1,230	≤1,360	≤1,420

The SFA made all corrections to include calories offered with condiments the minimum daily grain component prior to on-site visit. No further action is needed.

		<div>Trans fat^{hij}</div> <div>Nutrition label or manufacturer specifications must indicate zero grams of <i>transfat</i> per serving.</div>																																							
<div>Gilbert Elementary</div>	<div>USDA Performance Standard 2</div> <div>Nutritional Quality and Meal Pattern-School Level:</div> <div>Meal components and quantities</div>	<div>The site had an insufficient quantity of the dark green vegetable subgroup during the review week and during the on-site review. The site must ensure that all vegetable subgroups quantities are met each week.</div> <div>210.18 (c)(iii) <i>Meal requirements for school lunches.</i></div> <div>Vegetables component. Schools must offer vegetables daily as part of the lunch menu. Fresh, frozen, or canned vegetables and dry beans and peas (legumes) may be offered to meet this requirement. Vegetable offerings at lunch over the course of the week must include the following vegetable subgroups, as defined in this section in the quantities specified in the meal pattern in paragraph (c) of this section:</div> <div>(A) Dark green vegetables. This subgroup includes vegetables such as bok choy, broccoli, collard greens, dark green leafy lettuce, kale, mesclun, mustard greens, romaine lettuce, spinach, turnip greens, and watercress;</div> <table><tr><td></td><td colspan="3">Lunch meal pattern</td></tr><tr><td>Food components</td><td>Grades K-5</td><td>Grades 6-8</td><td>Grades 9-12</td></tr><tr><td></td><td colspan="3">Amount of food^a per week (minimum per day)</td></tr><tr><td>Vegetables (cups)^b</td><td>3¾ (¾)</td><td>3¾ (¾)</td><td>5 (1)</td></tr><tr><td>Dark green^c</td><td>½</td><td>½</td><td>½</td></tr><tr><td>Red/Orange^c</td><td>¾</td><td>¾</td><td>1¼</td></tr><tr><td>Beans and peas (legumes)^c</td><td>½</td><td>½</td><td>½</td></tr><tr><td>Starchy^c</td><td>½</td><td>½</td><td>½</td></tr><tr><td>Other^{cd}</td><td>½</td><td>½</td><td>¾</td></tr></table>		Lunch meal pattern			Food components	Grades K-5	Grades 6-8	Grades 9-12		Amount of food ^a per week (minimum per day)			Vegetables (cups) ^b	3¾ (¾)	3¾ (¾)	5 (1)	Dark green ^c	½	½	½	Red/Orange ^c	¾	¾	1¼	Beans and peas (legumes) ^c	½	½	½	Starchy ^c	½	½	½	Other ^{cd}	½	½	¾	<div>The site made all corrections to the current week to ensure the dark green vegetable subgroup was met for the week.</div> <div>All menu planners and managers must complete inTEAM course on Nutritional Quality and Meal Pattern Compliance for Managers & Assistants Course and complete Post Test. Submit sign-in sheet.</div>		
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<div>River Bluff High</div>	<div>USDA Performance Standard 2</div> <div>Nutritional Quality and Meal Pattern-School Level:</div>	<div>The site had an insufficient quantity of the daily minimum vegetable component prior to service. The recipe was not properly credited.</div> <table><tr><td></td><td>Lunch meal pattern</td></tr></table>		Lunch meal pattern	<div>The SFA and site made all corrections to ensure one cup of vegetable component is offered daily. No further action is needed.</div>																																				
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	Meal components and quantities	Food components	Grades K-5	Grades 6-8	Grades 9-12			
			Amount of food ^a per week (minimum per day)					
		Vegetables (cups) ^b	3¼ (¾)	3¼ (¾)	5 (1)			
Pelion Middle	USDA Performance Standard 2 Nutritional Quality and Meal Pattern-School Level: Meal components and quantities	Based on the production records for the review week of December 3-7, 2018, the pb&j meal was offered every day. The recipe states that smart president cookies are included in the pb&j. Grain based desserts at lunch are limited to only 2 ounce equivalents per week. The SFA was instructed to revise the recipe for pb&j meal and ensure that no more than 2 oz. of grain based dessert each week. 210.18 (c)(iii) <i>Meal requirements for school lunches (C)</i> Desserts. Schools may count up to two grain-based desserts per week towards meeting the grains requirement as specified in FNS guidance.			Submit the pb&j meal recipe.			
Pelion Middle	USDA Performance Standard 2 Nutritional Quality and Meal Pattern-School Level: Meal components and quantities	During Breakfast in the Classroom (BIC) observation not enough chocolate milk was made available to students. Only one of each milk variety was made available in the majority of meals sent to the classroom. The SFA was instructed to ensure a sufficient amount of two types of milk is provided during BIC. Meal Components and Quantities (Breakfast) are not met. 220.8 (d) <i>Fluid milk requirement.</i> A serving of fluid milk as a beverage or on cereal or used in part for each purpose must be offered for breakfasts. Schools must offer students a variety (at least two different options) of fluid milk.			The site was given technical assistance on-site and corrected. Additional training is needed to ensure students have sufficient milk choices for BIC. Submit additional materials training used and signature pages.			
River Bluff High	USDA Performance Standard 2 General Compliance: Food Safety	The site must check all refrigerated and freezer equipment twice per day as prescribed in the SC HACCP plan. 210.18(h)(vi) <i>Food safety.</i> The State agency must examine records to confirm that each school food authority under its jurisdiction meets the food safety requirements of §210.13.			SFA must submit monthly HACCP forms from River Bluff High for the month of February 2019 and procedures for ensuring that they will continue to be completed as required.			
River Bluff High	USDA Performance Standard 2 General Compliance: Smart Snacks	The Gator Store at River Bluff High were selling non-compliant snacks and beverages to students during the school day. Technical assistance was given on-site with online tools to access compliance for snacks being sold. 210.11(b) Competitive food service and standards. <i>General requirements for competitive food.</i> (1) <i>State and local</i>			The Gator Store at River Bluff High must submit a comprehensive list of all snacks and beverages sold during the school day along with printed verification using the Alliance for a Healthier Generation			

educational agency policies. State agencies and/or local educational agencies must establish such policies and procedures as are necessary to ensure compliance with this section. State agencies and/or local educational agencies may impose additional restrictions on competitive foods, provided that they are not inconsistent with the requirements of this part.

(2) *Recordkeeping.* The local educational agency is responsible for the maintenance of records that document compliance with the nutrition standards for all competitive food available for sale to students in areas under its jurisdiction that are outside of the control of the school food authority responsible for the service of reimbursable school meals. In addition, the local educational agency is responsible for ensuring that organizations designated as responsible for food service at the various venues in the schools maintain records in order to ensure and document compliance with the nutrition requirements for the foods and beverages sold to students at these venues during the school day as required by this section. The school food authority is responsible for maintaining records documenting compliance with these for foods sold under the auspices of the nonprofit school food service. At a minimum, records must include receipts, nutrition labels and/or product specifications for the competitive food available for sale to students.

(3) *Applicability.* The nutrition standards for the sale of competitive food outlined in this section apply to competitive food for all programs authorized by the Richard B. Russell National School Lunch Act and the Child Nutrition Act of 1966 operating on the school campus during the school day.

(4) *Fundraiser restrictions.* Competitive food and beverage items sold during the school day must meet the nutrition standards for competitive food as required in this section. A special exemption is allowed for the sale of food and/or beverages that do not meet the competitive food standards as required in this section for the purpose of conducting an infrequent school-sponsored fundraiser. Such specially exempted fundraisers must not take place more than the frequency specified by the State agency during such periods that schools are in session. No specially exempted fundraiser foods or beverages may be sold in competition with school meals in the food service area during the meal service.

(c) General nutrition standards for competitive food. (1) General requirement. At a minimum, all competitive food sold to students on the school campus during the school day must

“Smart Smack” calculator of each item. The list must be maintained regularly and available upon request for compliance.

meet the nutrition standards specified in this section. These standards apply to items as packaged and served to students.

(2) General nutrition standards. To be allowable, a competitive food item must:

(i) Meet all of the competitive food nutrient standards as outlined in this section; and

(ii) Be a grain product that contains 50 percent or more whole grains by weight or have as the first ingredient a whole grain; or

(iii) Have as the first ingredient one of the non-grain major food groups: fruits, vegetables, dairy or protein foods (meat, beans, poultry, seafood, eggs, nuts, seeds, etc.); or

(iv) Be a combination food that contains 1/4 cup of fruit and/or vegetable; or

(v) If water is the first ingredient, the second ingredient must be one of the food items in paragraphs (c)(2)(ii), (iii) or (iv) of this section.

(h)(i) Calorie and sodium content for snack items and side dishes sold as competitive foods. Snack items and side dishes sold as competitive foods must have not more than 200 calories and 200 mg of sodium per item as packaged or served, including the calories and sodium contained in any added accompaniments such as butter, cream cheese, salad dressing, etc., and must meet all of the other nutrient standards in this section. Effective July 1, 2016, these snack items and side dishes must have not more than 200 calories and 200 mg of sodium per item as packaged or served.

(3) *High schools.* Allowable beverages for high school-aged students are limited to:

(i) Plain water or plain carbonated water (no size limit);

(ii) Low fat milk, unflavored or flavored (no more than 12 fluid ounces) from July 1, 2018 through June 30, 2019, school year 2018-2019;

(iii) Non fat milk, flavored or unflavored (no more than 12 fluid ounces);

		<p>(iv) Nutritionally equivalent milk alternatives as permitted in §210.10 and §220.8 of this chapter (no more than 12 fluid ounces);</p> <p>(v) 100 percent fruit/vegetable juice, and 100 percent fruit and/or vegetable juice diluted with water (with or without carbonation and with no added sweeteners) (no more than 12 fluid ounces);</p> <p>(vi) Calorie-free, flavored water, with or without carbonation (no more than 20 fluid ounces);</p> <p>(vii) Other beverages that are labeled to contain less than 5 calories per 8 fluid ounces, or less than or equal to 10 calories per 20 fluid ounces (no more than 20 fluid ounces); and</p> <p>(viii) Other beverages that are labeled to contain no more than 40 calories per 8 fluid ounces or 60 calories per 12 fluid ounces (no more than 12 fluid ounces).</p>			
Pelion Middle and Red Bank Elementary	USDA Performance Standard 2 Other Federal Program Reviews: Afterschool Snack Program	<p>Both sites under claimed snacks. Each site must count and claim afterschool snack and accurately report to the SFA. The SFA was instructed to revise their claim in SCAPS for the review month of December 2018 for Pelion Middle.</p> <p>210.9 (c)(6) <i>Agreement with State agency.</i> Afterschool care requirements. Those school food authorities with eligible schools (as defined in §210.10(n)(1)) that elect to serve meal supplements during afterschool care programs, shall agree to claim reimbursement for no more than one meal supplement per child per day.</p> <p>210.18(c)(3) The State agency must review snack documentation for compliance with program requirements, according to the FNS Administrative Review Manual.</p>	Claims were corrected. No further action is needed.		

Signature of SFA Representative:

Date:

Signature of School Foodservice Representative:

Date:

Signature of Administrative Reviewer:

Date:

Technical Assistance (TA) for Administrative Review (AR)

SFA: Lexington County School District One

Date of On-Site AR: January 15-18, 2019

Location SFA Office or Site (1)	Areas Requiring TA (2)	TA Received Supporting Documentation (3)	TA Provided by: Person Receiving TA: (4)
SFA Office	USDA Performance Standard 2 School Food Authority: Professional Standards	<p>Training is tracked as training is completed. The SFA uses a separate excel spreadsheet tracking tool for each administrative staff member (director, area managers, head chef, etc.). However, the same is not done for frontline staff. SFA was encourage to use the same tracking method for frontline staff.</p> <p>210.18(h) (ix) <i>Professional standards</i>. The State agency shall ensure the local educational agency and school food authority complies with the professional standards for school nutrition program directors, managers, and personnel established in §210.30.</p>	<p>Provided by: <u>Rebecca Kenner and Tonza Thomas</u></p> <p>Received by: <u>Sally Nicholson, Director</u></p>
	USDA Performance Standard 2 School Food Authority: Meal components and quantities	<p>The recipe stated the serving size of strawberries as a half cup, approximately four medium size strawberries. It was observed that the nutrition staff were only giving 2 strawberries without regarding their size. The serving on the recipe stated that 4 medium strawberries or 2 large for 1/2 cup serving. Technical assistance was given and corrected on-site for remainder of service.</p>	<p>Provided by: <u>Rebecca Kenner and Tonza Thomas</u></p> <p>Received by: <u>Lynichia Shealy and staff</u></p>
	USDA Performance Standard 2 Other Federal Program Reviews: Afterschool Snack Program	<p>Based on the production record for snack served on 12-6-2018, the correct amount of fruit was not provided. The minimum requirement for fruit served to students ages 6-12 is 3/4 cup. The prepackaged peach cups only provided 1/2 cup serving of fruit. The SFA was advised to provide 2 prepackaged peach cups in order to meet the requirement.</p>	<p>Provided by: <u>Tonza Thomas</u></p> <p>Received by: <u>Alyse McClarrie</u></p>
	USDA Performance Standard 2 Other Federal Program Reviews: Afterschool Snack Program	<p>TA provided to the onsite afterschool snack coordinator regarding what constitutes a reimbursable snack. Afterschool snack staff was informed that students must take two components in order to check the student off as receiving a reimbursable meal.</p>	<p>Provided by: <u>Tonza Thomas</u></p> <p>Received by: <u>Alyse McClarrie</u></p>

	<p>USDA Performance Standard 2 Meal Access and Reimbursement- School Level:</p> <p>Meal counting and claiming</p>	<p>TA provided regarding pre-k lunch meal count. Lunch order forms for pre-k were submitted to cafeteria after breakfast. When students came to lunch each student received their meal and went straight to sit down and have their meal without being counted at the POS. The order form was being used as the POS.</p> <p>The SFA was informed that the count must be taken at the POS and lunch order forms for pre-k were not sufficient as the POS. Site manager corrected error onsite.</p>	<p>Provided by: <u>Tonza Thomas</u></p> <p>Received by: <u>Alyse McClarrrie</u></p>
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