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 to report the final 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 State agency to post a summary of the most recent final administrative review results for each SFA on the State agency's publicly available website no later than 30 days after the SA provides the final 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 Nam	e: Hartselle City Bo	ard of Education		
Date of Administrative Revi	ew (Entrance Conference Date	e):	January 30, 2017	
Date review results were pro	ovided to the School Food Autl	nority:	March 29, 2017	
D-4	-1.12.1	1arch 29, 2017		
Date review summary was p	oublicly posted:	Tarch 29, 2017		
compliance with the meal patt nutrition environment (includicivil rights, and general prograprovided to the SFAs Supering General Program Participat	erns and the nutritional quality of ing food safety, local school well am participation. At a minimum, tendent or equivalent as required	of school meals, the resultiness policy, and computhis would include the lat 7 CFR 210.18(i)(3)	etitive foods), compliance related to ewritten notification of review findings).	
X X	School Breakfast Program National School Lunch Progra Fresh Fruit and Vegetable Pro Afterschool Snack Special Milk Program Seamless Summer Option	gram		
2. Does the School Food Auth	nority operate under any Special	Provisions? (Select all	that apply)	
	Community Eligibility Provision	n		
	Special Provision 1			

Special Provision 2 Special Provision 3

Review Findings

3. Were any find	ngs identifie	d during the	review of this Sch	ool Food Authority?
	X	Yes		No

If yes, please indicate the areas and what issues were identified in the table below.

YES	NO		REVIEW FINDINGS		
X		A. Program Access and Reimbursement			
		YES	NO		
			X	Certification and Benefit Issuance	
			X	Verification	
		X		Meal Counting and Claiming	
		Finding(s) D	Finding(s) Details:		
		1) Preliminary written documents were used to prepare the November 2016 claim for reimbursement resulting in errors in the meal count consolidation.			
		2)			
X		В	B. Meal Patterns and Nutritional Quality		
			NO		
		х		Meal Components and Quantities	
			X	Offer versus Serve	
			X	Dietary Specifications and Nutrient Analysis	
		Finding(s) Details: 1) Juice was the only fruit served at breakfast. Fresh fruit was served.			
		1) Juice was		served at breakfast. Fresh fruit was not	

X		C. School Nutrition Environment		
		YES	NO	
		X		Food Safety
		X		Local School Wellness Policy
			X	Competitive Foods
		X		Other
		Finding(s) Details: 1) The HACCP plan must be updated to coincide with the 2013 Health Code. Food items were not stored properly. 2) The Wellness Policy did not have clear measurable goals and the public was not informed of updates and changes to the local wellness policy as required by the Healthy, Hunger-Free Kids Act of 2010. 3) The cafeteria was selling G2 as an a la carte item to middle school students which was not in compliance with USDA Smart Snack requirements. 4) Personnel and benefit costs were paid for a Child Nutrition staff member who was not certified and did not meet USDA's qualifications.		
	X	D. Civil Rights		
		Finding(s) Details: 1) 2)		