APPENDIX B

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 Name: Scottsboro City Board of Education

Date of Administrative Review (Entrance Conference Date): April 3, 2017

Date review results were provided to the School Food Authority: April 7, 2017

Date review summary was publicly posted: April 3, 2018

The review summary must cover access and reimbursement (including eligibility and certification review results), an SFA’s compliance with the meal patterns and the nutritional quality of school meals, the results of the review of the school nutrition environment (including food safety, local school wellness policy, and competitive foods), compliance related to civil rights, and general program participation. At a minimum, this would include the written notification of review findings provided to the SFAs Superintendent or equivalent as required at 7 CFR 210.18(i)(3).

General Program Participation

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

   - X School Breakfast Program
   - X National School Lunch Program
   - X Fresh Fruit and Vegetable Program
   - X 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
3. Were any findings identified during the review of this School Food Authority?

Yes | No
--- | ---
X | 

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

<table>
<thead>
<tr>
<th>YES</th>
<th>NO</th>
<th>REVIEW FINDINGS</th>
</tr>
</thead>
<tbody>
<tr>
<td>X</td>
<td></td>
<td>A. Program Access and Reimbursement</td>
</tr>
<tr>
<td></td>
<td></td>
<td>YES</td>
</tr>
<tr>
<td></td>
<td>X</td>
<td>Certification and Benefit Issuance</td>
</tr>
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<td></td>
<td>X</td>
<td>Verification</td>
</tr>
<tr>
<td>X</td>
<td></td>
<td>Meal Counting and Claiming</td>
</tr>
</tbody>
</table>

Finding(s) Details:

1) Edit checks generated from the central office used to file claims differed from edit checks and daily reports from lunchroom point of sale systems.

2) 

<table>
<thead>
<tr>
<th>X</th>
<th></th>
<th>B. Meal Patterns and Nutritional Quality</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
<td>YES</td>
</tr>
<tr>
<td></td>
<td>X</td>
<td>Meal Components and Quantities</td>
</tr>
<tr>
<td>X</td>
<td></td>
<td>Offer versus Serve</td>
</tr>
<tr>
<td>X</td>
<td></td>
<td>Dietary Specifications and Nutrient Analysis</td>
</tr>
</tbody>
</table>

Finding(s) Details:

1) All snack menus did not contain creditable components.

2)
### C. School Nutrition Environment

<table>
<thead>
<tr>
<th></th>
<th>YES</th>
<th>NO</th>
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</thead>
<tbody>
<tr>
<td>X</td>
<td></td>
<td>Food Safety</td>
</tr>
<tr>
<td>X</td>
<td></td>
<td>Local School Wellness Policy</td>
</tr>
<tr>
<td>X</td>
<td></td>
<td>Competitive Foods</td>
</tr>
<tr>
<td>X</td>
<td></td>
<td>Other</td>
</tr>
</tbody>
</table>

**Finding(s) Details:**

1. Hazard Analysis and Critical Control Points plan was not updated to reflect the 2013 Food Code. Food and dry storage temperatures were not taken according to policy. Food safety checklists were not completed daily.

2. The local wellness policy did not show the progress of attaining goals and was not made available to the public.

3. Vending machines were operational during lunch meal service.

4. The Board approved Charge Meal Policy was not being followed.

5. The local education authority did not comply with State financial management fund accounting requirements.

6. Meals per labor hour were below the standard of 16-19.

7. Meals were not properly counted when students did not remember their pin number.

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### D. Civil Rights

**Finding(s) Details:**

1.

2.)