

STATE AGENCY ADMINISTRATIVE REVIEW SUMMARY

School Food Authority Name: **KIPP Delta**

Date of Administrative Review (Entrance Conference Date): **1/22/2025**

Date review results were provided to the School Food Authority (Exit Conference Date): **1/23/2025**

High Risk Follow-up Required: ☐ Yes ☒ No

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
 - ☒ Seamless Summer Option
2. Does the School Food Authority operate under any Special Provisions? (Select all that apply)
 - ☒ Community Eligibility Provision
 - ☐ Special Provision 2

Review Findings

3. Were any findings identified during the review of this School Food Authority?
 - ☒ Yes ☐ No

REVIEW FINDINGS				
A. Meal Access and Reimbursement – Performance Standard 1				
YES	NO	Module	Technical Assistance	Corrective Action
☐	☒	Module 1: Eligibility: Certification and Benefit Issuance	☐	☐
☐	☒	Module 2: Verification	☐	☐
☐	☒	Module 3: Meal Counting and Claiming	☐	☐
☐	☐		☐	☐
B. Meal Patterns and Nutritional Quality				
YES	NO	Module	Technical Assistance	Corrective Action
☒	☐	Module 4: Meal Components and Quantities	☒	☒
Findings: 1) During observation of the lunch meal service at KIPP Delta Elementary Literacy Academy on 1/22/2025, it was noted that the school food authority (SFA) ran out of corn during meal service and served iceberg lettuce instead. Per 7 CFR 210.8g(2)(i)(B)(1), all reimbursable meal lines must offer the required components and quantities for the age group at the beginning, middle, and end of meal service. Upon further investigation, it was discovered that staff were using the incorrect scoop size and that this resulted in insufficient food quantity preparing.				
C. General Program Areas				
YES	NO	Module	Technical Assistance	Corrective Action
☒	☐	Module 5: Wellness	☒	☒
☐	☒	Module 5: Smart Snacks	☐	☐
☒	☐	Module 6: Food Safety and Storage	☒	☒
☐	☒	Module 7: Hiring and Professional Standards	☐	☐
☐	☒	Module 8: General Area	☐	☐
☐	☒	Module 9: Afterschool Snack	☐	☐
☐	☒	Module 10: Fresh Fruit and Vegetable Grant Program	☐	☐
☐	☒	Module 11: Food Service Management Company	☐	☐
Findings: 1) The wellness committee had not met, therefore, menus were not reviewed quarterly. Per A.C.A 6-20-709, each school district shall provide to the school's nutrition and physical activity advisory committee quarterly feedback on				

menus and other foods served in the cafeteria. The committee shall provide recommendations and feedback regarding the menu and other foods sold in the cafeteria.

2) It was discovered that the triennial assessment had not been completed. Per 7 CFR 210.31(e)(2), at least once every three years, the school wellness committee must assess the school's compliance with the wellness policy and make results available to the public.

3) During observation of lunch service at KIPP Delta ELA, it was noted that staff were using a cutting board meant for raw chicken to prepare iceberg lettuce. Per A.C.A: Rules Pertaining to Food Safety Establishments 3-302.11(2)(a), food shall be protected from cross-contamination by using separate equipment types.