

Health and Nutrition Services Division

Administrative Review Summary Report

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School Food Authority Name	e: New World Edu	cational (Center	
CTD: 07-87-60				
Site: New World Educationa	l Center			
Contacts: Lisa Smith, Direct	or and Jesus Arme	enta, Man	ager	
Review Date: October 2	3, 2024			
Exit Conference Date: C	October 23, 2024			
Review Period: Septemb	per 2024			
Programs Reviewed:	☑ National Scho	ol Lunch	☑ School Breakfast	☐ Afterschool Snack
·	☐ Fresh Fruit & Veg	etable	☐ Special Milk	☐ At-Risk Afterschool Meals
No. Review Observations & Findings Tech		Techni	cal Assistance Provided	Required Corrective Action
P	erformance Standa	ard 1: Cert	tification and Benefit Issuance	– Critical Area
No Findings.				
	Performance Sta	ndard 1: N	leal Counting and Claiming –	Critical Area
No Findings.				

Performance Standard 2: Meal Components & Quantities - Critical Area

On the day of review, it was observed that two breakfasts counted for reimbursement did not contain all of the required meal components. Specifically, two breakfast did Discussed with cafeteria staff how to not contain 1/2 cup fruit or vegetable at breakfast on October 23, 2024. This

Discussed how current system allowed for this to happen and potential changes that could be made to ensure it doesn't continue. that all breakfasts counted for properly identify and count reimbursable meals, as well as procedures if a student contributed toward fiscal action calculations. does not select a reimbursable meal. The Recognizing a Reimbursable Breakfast Meal at the Point of Service Recorded Webinar & Webinar Slides can be found on ADE's website at

https://www.azed.gov/hns/nslp/training under the Online Training Library accordion.

Please provide a written description of the changes that have been made to ensure reimbursement contain all of the required meal components. Additionally, the certificate of completion of Recognizing a Reimbursable Breakfast Meal at the Point of Service must be submitted.

2 Food quantities observed at lunch on the day of review did not meet minimum amounts required by the meal pattern. Specifically, 1/2 cup of vegetable was served when 3/4 cup is required daily at lunch for grades K-8. Discussed how current system allowed for this to happen and potential changes that could be made to ensure it doesn't continue (e.g., changes in serving utensils, recipes. etc.). Meal pattern requirements for the National School Lunch Program can be found on ADE's website at http://www.azed.gov/hns/nslp under the Meal Pattern accordion. The Step-by-Step Instruction: How to Plan a Lunch Menu can be found on ADE's website at http://www.azed.gov/hns/nslp/training under the Online Training Library accordion. The Using Appropriate Serving Utensils Recorded Webinar & Webinar Slides can be found on ADE's website at http://www.azed.gov/hns/nslp/training under the Online Training Library accordion. Please note that repeated violations involving food quantities may result in fiscal

Please provide a written description of the changes that have been made to ensure that vegetable quantities at lunch meet minimum amounts required by the meal pattern. Additionally, the certificate of completion of Step-by-Step Instruction: How to Plan a Lunch Menu must be submitted.

3 Food quantities served at lunch during the review period did not meet minimum amounts required by the meal pattern. Specifically, 5/8 cup of red/orange vegetables were served between September 9-12, 2024 when 3/4 cup is required weekly at lunch for grades K-8. action. Discussed how current system allowed for this to happen and potential changes that could be made to ensure it doesn't continue (e.g., changes in serving utensils, recipes, etc.). Meal pattern requirements for the National School Lunch Program can be found on ADE's website at http://www.azed.gov/hns/nslp under the Meal Pattern accordion. The Step-by-Step Instruction: How to Plan a Lunch Menu can be found on ADE's website at http://www.azed.gov/hns/nslp/training under the Online Training Library accordion. The Using Appropriate Serving Utensils Recorded Webinar & Webinar Slides can be found on ADE's website at http://www.azed.gov/hns/nslp/training under the Online Training Library accordion.

Please provide a written description of the changes that have been made to ensure that red/orange vegetable quantities at lunch meet minimum amounts required by the meal pattern.

	Performance Standard 2: Dietary Specifications and Nutrient Analysis – Critical Area
No Findings.	
	Meal Access & Reimbursement: Certification and Benefit Issuance
No Findings.	
	Meal Access & Reimbursement: Verification
No Findings.	
	Meal Access & Reimbursement: Meal Counting and Claiming

Please note that repeated violations involving food quantities may result in fiscal

action.

4 Daily edit checks are not being conducted appropriately. Specifically, the attendance factor on the daily edit check does not match the attendance factor on the monthly reimbursement claims.

Discussed how to complete daily edit checks using ADE's Daily Edit Check worksheet. The Daily Edit Check Worksheet submitted claim month. Additionally, please can be found on ADE's website at on ADE's provide written assurance that the website at

https://www.azed.gov/hns/nslp/forms under check worksheet will be updated annually. the Operational accordion. The Step-by-Step Instruction: How to Complete Daily Edit Checks can be found on ADE's website at https://www.azed.gov/hns/nslp/training under the Online Training Library accordion.

Please provide a completed daily edit check worksheet for the most recently attendance factor reflected on the daily edit

	Meal Pattern & Nutritional Quality: Offer Versus Serve	
No Findings.		
	Meal Pattern & Nutritional Quality: Meal Components and Quantities	
No Findings.		
	Resource Management	
No Findings.		
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	General Program Compliance: Civil Rights	
No Findings.	·	
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	General Program Compliance: SFA On-Site Monitoring	
Not Applicable.	· · · · · · · · · · · · · · · · · · ·	
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General Program Compliance: Local Wellness Policy

Potential stakeholders are not made aware of their ability to participate in the development, review, update and implementation of the Local Wellness Policy. Specifically, documentation was not provided to support that the general public was made aware of their ability to participate in the development, review, and update of the Local Wellness Policy.

Discussed feasible means of notifying potential stakeholders of their ability to participate. Determined potential outreach methods to implement, including using ADE ability to participate in the development, templates and other online resources. The Local Wellness Policy Final Rule: Guidance Local Wellness Policy. and Tools From ADE Webinar can be found on ADE's website at https://www.azed.gov/hns/nslp/training under the Online Training accordion.

Please provide a written description of how all potential stakeholders, including the general public, will be made aware of their review, update, and implementation of the

General Program Compliance: Competitive Food Services

6 The school fundraisers were not in compliance with HNS 20-2019: Revision to Arizona Department of Education Policy on Specially Exempted Fundraisers. Specifically, fundraisers involving food and/or beverages that do not meet Smart Snacks Standards were conducted during the school day without submitting the request to the State agency.

Discussed that all exemption requests for fundraisers conducted during the school day (defined as the midnight before to 30 minutes after the school day) must be submitted to the State agency. Referred to HNS 20-2019: Revision to Arizona Department of Education Policy on Specially Competitive Foods Standards in Arizona Exempted Fundraisers that can be found on must be submitted. ADE's website at

https://www.azed.gov/hns/memos. The Online Course: Smart Snacks and Competitive Foods Standards in Arizona can be found on ADE's website at https://www.azed.gov/hns/nslp/training under the Online Training Library accordion.

Please provide a written description of procedures that will be followed when conducting a school sponsored fundraiser involving food and/or beverages. Additionally, the certificate of completion of Online Course: Smart Snacks and

General Program Compliance: Professional Standards

Part-time School Nutrition Program staff have not met the training requirements for the current school year and sufficient plans for meeting the requirements have not been developed to complete the annual training requirements.

Discussed 4 hour training requirement and feasibility for attending upcoming applicable trainings. Training Curriculum for Arizona Child Nutrition Professionals Operating the National School Lunch and School Breakfast Program can be found on ADE's website at

https://www.azed.gov/hns/nslp/training under the Build Your Employees Training Plans accordion. The Online Course: Designing Your Employee Training Plan: A Course for School Nutrition Directors can be found on ADE's website at https://www.azed.gov/hns/nslp/training under the Online Training Library accordion.

Please provide the expected date that the training requirement will be met as well as the name, date and content information of trainings that part-time School Nutrition Program staff are registered for. Additionally, the certificate of completion of Online Course: Designing Your Employee Training Plan: A Course for School Nutrition Directors must be provided.

8 Employees outside of the School Nutrition Program with responsibilities that include duties related to the operation of the School Nutrition Program have not received applicable training nor has sufficient training Child Nutrition Professionals Operating the been planned. Specifically, teachers who operate the point of sale and record reimbursable meal counts have no documentation of completed or planned training.

Discussed 4 hour training requirement, employee's job duties, and applicable trainings that could be provided and feasible the name, date and content information of timeline. Training Curriculum for Arizona National School Lunch and School Breakfast Program can be found on ADE's website at

https://www.azed.gov/hns/nslp/training under the Build Your Employees Training Plans accordion. The Online Course: Designing Your Employee Training Plan: A Course for School Nutrition Directors can be found on ADE's website at https://www.azed.gov/hns/nslp/training under the Online Training Library accordion.

Please provide the expected date that the training requirement will be met as well as trainings that employees outside of the School Nutrition Program with responsibilities related to the operation of the School Nutrition Programs will receive. 9 The School Nutrition Program Director hired Discussed requirement and feasibility for after July 1, 2015 did not complete the required 8 hours of food safety training within 30 days of being hired or within 5 years prior to hire date.

attending an available certification training within current school year. Food Safety Online Training Library can be found on ICN's website at https://theicn.org/icnresources-a-z/food-safety/.

Food safety certification was completed on October 22, 2024. No further corrective action is required.

General Program Compliance: Water

No Findings.

General Program Compliance: Food Safety, Storage and Buy American

- 10 A copy of the written food safety plan was not accessible during meal preparation and service. Specifically, the food safety plan was stored in the front office and was not easily accessible during meal preparation and service.
- Discussed that the written food safety plan should be easily available at each food preparation and food service site and that staff should be aware of its existence.

Food safety plan was moved to meal service area during the on-site review. please provide written assurance that a copy of the written food safety plan will be accessible to staff during meal preparation and service at each site.

- 11 Documentation was not maintained to support that the school received two food safety inspections from the local health department each school year, or that the school requested two food safety inspections each year from the local health department.
- Discussed that each site operating must obtain two food safety inspections from the local health department per school year or maintain documentation to show that two food safety inspections were requested from safety inspections were requested from the the local health department each school year.

Please provide documentation to support that two food safety inspections were received during the school year or documentation to support that two food local health department each school year will be maintained. Additionally, please provide written assurance that two food safety inspections will be requested from the local health department each year and documentation of the request will be kept on file for 5 years.

12 The following product observed at New World Educational Center was in violation of nonprofit school food service account must the Buy American Provision (i.e., were nondomestic) and documentation justifying a Buy American exception were not maintained on file: SunCup Apple Juice with documenting a Buy American exception. concentrates from USA, Poland, Ukraine, Austria, Argentina, Chile, China, and/or Turkey.

Discussed that funds used from the be used to procure food products that comply with the Buy American Provision. Additionally discussed procedures for Referred to SP38-2017, Buy American Webinar and FAQ. Additional information on the requirements of this provision, including ADE's prototype Buy American exception document, can be found on ADE's website at https://www.azed.gov/hns/nslp/forms under the Operational accordion. Buy American Recorded Webinar and FAQ can be found on ADE's website at https://www.azed.gov/hns/nslp/training under the Online Training Library accordion.

Please provide a written description of the changes that have been made to procurement and/or recordkeeping procedures to ensure that the requirements of the Buy American Provision are met.

General Program Compliance: Reporting and Recordkeeping

13 Production record crediting is inaccurate. Specifically, 1/2 cup of broccoli sticks were provided at lunch on October 23, 2024 when the production record indicated 3/4 cup broccoli sticks were provided.

Discussed methods of checking provided meal components prior to meal service and strategies for working with the caterer to ensure meal pattern compliance. Portion guides can be found on ADE's website at https://www.azed.gov/hns/nslp/forms under the Menu Planning accordion.

Please provide a written description of overight that will be implemented to ensure production records reflect the portion sizes provided during meal service. Additionally, please provide written assurance that production records wil laccurately reflect what was provided at meal service.

General Program Compliance: School Breakfast Program and Summer Food Service Program Outreach

14 Households were not notified of the availability of the Summer Food Service Program (SFSP) prior to the end of the school year.

Discussed methods of notifying families of Program (SFSP) prior to the end of the school year and determined which was most feasible. Summer feeding locations can be found at https://www.azhealthzone.org/.

Please provide a written description of how the availability of the Summer Food Service households will be notified of the availability of the Summer Food Service Program (SFSP) prior to the end of the school year, including the documentation that will be used for the notification. Additionally, please provide written assurance that this will occur at the end of each school year.

	Other Federal Program Reviews: Afterschool Snack Program	
Not Applicable.		
	Other Federal Program Reviews: Seamless Summer Option	
Will be reviewed in Summe	er 2025 if applicable.	
	Other Federal Program Reviews: Fresh Fruit and Vegetable Program	
Not Applicable.		
	Other Federal Program Reviews: Special Milk Program	
Not Applicable.		
	Other Federal Program Reviews: At-Risk Afterschool Meals	
Not Applicable.		

Comments/Recommendations:

Congratulations! New World Educational Center has completed the administrative review for the 2024-2025 school year. Thank you for your hospitality and organization during the review process. It is evident that you are working hard to ensure your students are fed healthy meals in a welcoming environment.

To stay on track with NSLP requirements, check out the NSLP at a Glance Calendar & Monthly Checklist on our website at https://www.azed.gov/hns/nslp/forms under the Calendars and Checklists tab.

Training: In-person classes, web-based training, and how-to guides can be found on ADE's website at https://www.azed.gov/hns/nslp/training.

Fiscal Acti	on Assessed?		
	☑ No- SBP	☐ Yes- SBP	\$5.68
	☑ No- NSLP	☐ Yes- NSLP	
Fiscal Acti	on under \$600 v	will be disrega	rded.
Please sul	omit corrective a	action respons	e by December 16, 2024 to Jackie Rodriguez at Jackie.Rodriguez@azed.gov.
•		•	I letterhead and signed by an authorized representative and must indicate that
corrective	actions will be i	implemented S	SFA-wide.
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Reviewer :	Signature	Date	

If you disagree with any finding that affects the claim for reimbursement, you may appeal the decision by following the School Food Authority Appeal Procedure for the Administrative Review found under the Reviews Conducted by the State Agency accordion on ADE's National School Lunch and School Breakfast Program webpage.

Tom Horne, Superintendent of Public Instruction
1535 West Jefferson Street • Phoenix Arizona 85007 • www.azed.gov
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This institution is an equal opportunity provider.