



New Mexico Public Education Department
 Coordinated School Health & Wellness Bureau
 Administrative Review Corrective Action Plan

Name of School Food Authority:	Anthony Charter School
School Site reviewed:	Anthony Charter School
Date of On-Site Review:	February 9, 2017

Date Corrective Action Plan Was provided to SFA:	March 10, 2017
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Date your Corrective Action Plan Response is due to NMPED:	April 10, 2017
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COMMENDATIONS

PERFORMANCE STANDARD 1
Point of service maintained
Claims submitted on time
Public release issued at the beginning of the SY 16/17

PERFORMANCE STANDARD 2
Two (2) types of milk were offered at each of the meals on day of review
Signage for OVS displayed
Fresh vegetables and fruits were served

GENERAL AREAS
Potable water available
School Breakfast and Summer Food Outreach
Records retained for over 3 years

The following pages address the findings that were identified during your Administrative Review. For each finding you will be presented with the following:

- A summary of the regulation / requirement
- The finding, and details specific to the SFA regarding the finding
- The Code of Federal Regulations citation number or alternate resource citation
- Suggested guidance for the SFA in order to achieve compliance
- SFA area for reply to state how, when and by whom corrections will be made



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Please provide a detailed response to each finding in the spaces provided

Finding #1

Unable to credit fruits, vegetables, grains and meat/meat alternates due to lack of documentation to support the menu e.g. Child Nutrition (CN) labels, Product Formulation Statement. SFA must meet the lunch meal pattern to get credit for meals.

Regulation / Citation Summary

7 CFR 210.10(c) Meal pattern for school lunches. Schools must offer the food components and quantities required in the lunch meal pattern established in the following table:

Meal pattern	Lunch meal pattern		
	Grades K-5	Grades 6-8	Grades 9-12
	Amount of food ^a per week		
	(minimum per day)		
Fruits (cups) ^b	2½ (½)	2½ (½)	5 (1)
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 ^{c d}	½	½	¾
Additional Veg to Reach Total ^e	1 ^e	1 ^e	1½ ^e
Grains (oz eq) ^f	8-9 (1)	8-10 (1)	10-12 (2)
Meats/Meat Alternates (oz eq)	8-10 (1)	9-10 (1)	10-12 (2)
Fluid milk (cups) ^g	5 (1)	5 (1)	5 (1)
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 (mg) ^{h i}	≤640	≤710	≤740
<i>Trans</i> fat ^h	Nutrition label or manufacturer specifications must indicate zero grams of <i>trans</i> fat per serving.		

SFA Suggested Guidance for Compliance

- **Send in one week, March 27-30, lunch menu to include standardized recipes, CN labels, product formulation statement, production records**
- **SFA to state safeguards to ensure future compliance.**



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SFA Response

Finding #2

Week of review recipes for sloppy joe and red chili stew did not have documentation to determine these were standardized recipes.

Regulation / Citation Summary

7 CFR 210.10(c) *Meal pattern for school lunches*. Schools must offer the food components and quantities required in the lunch meal pattern established in the following table:

(5) *Standardized recipes*. All schools must develop and follow standardized recipes. A standardized recipe is a recipe that was tested to provide an established yield and quantity using the same ingredients for both measurement and preparation methods. Standardized recipes developed by USDA/FNS are in the Child Nutrition Database. If a school has its own recipes, they may seek assistance from the State agency or school food authority to standardize the recipes. Schools must add any local recipes to their local database as outlined in FNS guidance.

SFA Suggested Guidance for Compliance

- SFA to bring menu into compliance, review inTEAM's Meal Pattern and Nutritional Quality for Menu Planners Course that is available on Blackboard, pass the Post Test, and submit the Course Certificate.
- www.e-inteam.blackboard.com

SFA Response



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Finding #3

Staff delivering food to the SFA did not wear gloves while handling the food that was delivered on the day of review

Regulation / Citation Summary

7 CFR 210.13 Facilities management (a)

(a) *Health standards.* The school food authority shall ensure that food storage, preparation and service is in accordance with the sanitation and health standards established under State and local law and regulations.

SFA Suggested Guidance for Compliance

- Describe preventative measures to prevent this occurrence in the future.
- Provide an update to the SFA Policy if one is in place.

SFA Response

Finding #4

Non-discrimination statement that was used on the public release was not the current statement set forth by USDA.

Regulation / Citation Summary

CFR 7-15 Subpart A (15.5), FNS Instruction 113-1 (IX) (B)(1) Civil Rights Compliance and Enforcement – Nutrition Programs and Activities

SFA Suggested Guidance for Compliance

- SFA to indicate preventative measure to ensure compliance.
- Name of individual who will be responsible for ensuring the statement is current.
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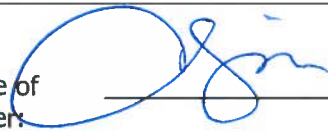
SFA Response



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Finding #5
Local School Wellness Policy (LSWP) not compliant with NMPED
Regulation / Citation Summary
Section 204 of the Healthy, Hunger-Free Kids Act of 2010 (the Act), Public Law 111-296
SFA Suggested Guidance for Compliance
<ul style="list-style-type: none"> • LSWP must be in compliance with 2016 requirements for public notification, periodic review, implementation, stakeholder participation, and public access to assessments. • Submit a copy of LWSWP
SFA Response

Technical Assistance Provided
<ul style="list-style-type: none"> • SFA to have continue oversight of their contracted Food Service Management Company • Use appropriate Production Records • Ensure to track all NSLP and FSMC staff for Professional Standards at least annually

Signature of Reviewer:  _____ Date: 2/10/17

Signature of SFA Representative: _____ Date: _____

If you have any questions, feel free to contact me at your convenience. Thank you.

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Please insert your detailed responses, save, print, sign, and scan/email or mail the signed copy to your Reviewer at the address above by the due date indicated. Thank you.