

Name of School Food Authority:	Hatch Valley Public School
School Site(s) reviewed:	Garfield Elementary Hatch Valley High School
Date of On-Site Review:	Date: April 26, 2018
Date Corrective Action Plan Was provided to SFA:	Date: May 14, 2018
Date your Corrective Action Plan	Due Date: May 25, 2018

Response is due to NMPED:

Due Date: May 25, 2018

COMMENDATIONS

PERFORMANCE STANDARD 1

SFA uses takes meal counts properly and correctly consolidates meal count for reimbursement.

PERFORMANCE STANDARD 2

SFA had all meal components offered on day of review.

SFA had production records for breakfast and lunch filled out correctly.

GENERAL AREAS

SFA had health inspection and food permits on site and up to date.

SFA had proper nondiscrimination statement posted at the serving area.

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



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

Finding #1

Based on the targeted menu review, the menu for grade group K-5 did not meet the dietary specification for calories for lunch.

Technical Assistance Provided

During the review, appropriate calorie ranges were discussed with the SFA. Meeting the calorie ranges is required to ensure that all menus are in compliance with dietary specifications. The calorie requirements for lunch are: K-5: 550-650, 6-8: 600-700, 9-12: 750-850.

Regulation / Citation Summary

210.10(f) Dietary specifications—(1) Calories. School lunches offered to each age/grade group must meet, on average over the school week, the minimum and maximum calorie levels specified K-5: 550-650, 6-8: 600-700, 9-12: 750-850.

SFA Suggested Guidance for Compliance

To come into compliance with meal pattern requirements, the SFA must provide the State Agency with a written plan that will be implemented to ensure future compliance. The plan should include; a statement that all menus will be reviewed to ensure that all required components are planned, at a minimum the required serving size for the specific grade group will be met for each component, the average weekly calories will fall within the USDA established range for the specific grade group, that the weekly menu will not exceed the USDA established sodium restriction for the specific grade group, that the weekly menu will provide no more than 10% Saturated Fat, and that all products and ingredients used to prepare school meals will contain zero grams of trans fats. In addition please submit the name(s) and title(s) of the SFA representative(s) that will oversee this area and ensure future compliance. Submit the menu from the week of review with the corrections that were made to the menu to bring it into compliance moving forward. Submit any additional information that is needed to

demonstrate compliance such as production records, recipes, labels, or Child Nutrition labels.

SFA Response

PED	New Mexico Public Education Department Student Success & Wellness Bureau Administrative Review Corrective Action Plan	
Signature of Reviewer:	Angelica Ruelas	Date: 5/14/18
Signature of Nutritionist Signature of SFA		Date:
Representative:		Date:
If you have any que	estions, feel free to contact me at g	your convenience. Thank you.

Name of Reviewer:	Angelica Ruelas
	Student Success & Wellness Bureau
	120 S. Federal Place, Suite 207
	Santa Fe, NM 87501
	Phone: 505-827-1818
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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.