

Livingston County (10082)

Review ID: 4157

Exit Conference Date: 10/18/2017

Review Year: 2018

Month of Review: September

Lead Reviewer: Sarah Fackler

Area	Findings ID	Finding Description	Required Corrective Action
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Sponsor - Level Findings

1200 - Professional Standards	V-1200	The SFA did not meet the minimum requirements to meet the training standards in accordance with 7 CFR 210.3. Professional standard hours are not being tracked in accordance to USDA requirements.	Submit a plan to track professional standards hours and at a minimum include all fields listed in USDA's Professional Standards Tracking Tool.
1400 - Food Safety	V-1400	The SFA did not meet food safety requirements in accordance 7 CFR 210.13(c). The following required elements are missing from the HACCP plan at all sites: (i) Standard operating procedures that are site specific; (ii) Menu items grouped according to process categories; (iii) Critical control points and critical limits; (iv) Monitoring procedures; (v) Corrective action procedures; (vi) Recordkeeping procedures; and (vii) Periodic program review and revision. The food safety plan did not have menu items listed by process approach. This is a repeat finding.	The SFA will submit a copy of a food safety plan to include: (ii) Menu items grouped according to process categories.
300 - Meal Counting and Claiming	V-0300	The SFA's meal counting and claiming procedures did not meet requirements as stated in USDA FNS-270. Edit checks are being printed daily but a reason for over claim is not noted.	Submit a plan to provide a reason for every time a potential over claim is noted on an edit check.
800 - Civil Rights	V-0800	The SFA's does not follow the correct procedure for receiving and processing complaints alleging discrimination within FNS School Meal Programs. The SFA uses the district's policy for discriminations complaints instead of school food service discrimination policy.	Submit a plan to use the prototype procedure for handling complaints or equivalent.

Site - Level Findings: Livingston Central HS (1003)

1100 - Smart Snacks in School	V-1100	The SFA/LEA did not meet the minimum requirements for all foods and beverages sold in schools in accordance with 7 CFR 210.11 and/or state regulation 702 KAR 6:090. Simplot Tater tots sold during lunch are not smart snack compliant.	The SFA should submit a plan to ensure all foods and beverages sold on the school campus (excluding reimbursable meals), during the school day (defined as 12 am on a day of instruction to 30 minutes after the end of the official school day), meet regulatory requirements. This includes a la carte items sold during meals, and foods/beverages sold in vending machines, school stores, and any other venue; and State-set fundraising limits meet regulatory requirements. Please submit nutritional information and smart snack calculator results for: Potato Gems; Baby Bakers; Potato Wedges and French Fries. If the product is not complaint, submit a plan to remove the product from a la carte sales or submit the compliant documentation for the substitution.
1400 - Food Safety	V-1400	The SFA did not ensure that facilities for the handling, storage, and distribution of purchased and donated foods are properly safeguarded against theft, spoilage, and other loss 7 CFR 210.13(d). La Choy teriyaki and soy sauce were not refrigerated after opening.	The SFA will submit a plan to ensure that facilities for the handling, storage, and distribution of purchased and donated foods are properly safeguarded against theft, spoilage, and other loss 7 CFR 210.13(d).
1400 - Food Safety	V-1400	The SFA did not meet the requirements of the Buy American Provision in accordance with 7 CFR 210.21(d). The SFA does not have a procedure in place to monitor the vendor's performance of the Buy American Provision as written in their current contracts. World Horizon Tuna - Product of Thailand; La Choy Teriyaki Sauce - Product of Canada.	The SFA must develop and submit a procedure to monitor vendor performance. The procedure must include: 1) how the SFA will monitor the country of origin on product labels when receiving deliveries in order to identify and address non-domestic products, and 2) how the SFA will periodically monitor storage facilities, refrigerators, freezers, dry storage and warehouses to ensure they are receiving domestic products or products that meet the procurement contract exceptions. The SFA must also contact the vendor to obtain the country of origin information for all products. The SFA will submit a copy of the vendor's response.