Certification and Benefit Issuance – sites not participating in CEP
Benefit issuance document is a list of students eligible for free or reduced price meals at all schools in the LEAs (not to include paid students). The list should contain the student’s name, school name, benefit status, method of certification (application, direct certification, other), date of certification, and total number of eligible students in the LEA. In addition, the LEA should identify which students were selected for verification. The list should come from the point of service system used in each of the schools. There should be no duplication of names on the list. The student names may be listed in any order (alphabetically/by building/by id number), but it is preferable that they are not grouped by benefit status. The benefit issuance documents may be from the day of review or a day during the review period.

Meal Benefit Applications and Direct Certification
Free, reduced price, and denied applications will be checked. Direct certification will be reviewed and checked (July, October and January downloads). A statistically valid sampling will be selected for review. These documents will be checked against the benefit issuance roster to ensure accuracy.

Verification
Verification procedures begin October 1, and completion required by November 15 of each year. The “Free and Reduced Price Lunch Application Verification Summary Report” form will be reviewed to ensure proper verification procedures were followed. Any changes in meal status eligibility as a result of verification will be checked. Copies of documents submitted by households should be available.

Meal Counting and Claiming Procedures – Participation Records
Methods of collection and meal counting used by the school will be observed and compared to the system described to the State Agency on the “Methods of Collection and Meal Counting” form. Appropriate source document i.e., individual school daily participation records for monthly claims for reimbursement will be reviewed. Documentation of monthly claim edit checks made before claim submission to State Agency will also be examined.

Nutritional Quality and Meal Pattern
Meal components and quantities, offer vs. serve, production records, menus, recipes and food receipts will be evaluated. Meal service lines will be observed on the day of review for breakfast and lunch.

Menu Certification Worksheets (formerly 6 cent) will be completed for each site selected for review. The Meal Compliance Risk Assessment tool must be completed. The Dietary Specifications Assessment tool for breakfast and lunch must be completed for the site selected for a Targeted Menu Review.

Targeted Menu Review: For the site selected for the targeted menu review, menus, production records, recipes, nutrition facts labels, CN labels and nutrient analysis (if applicable) will be needed for the week of review. If CN labels are not available, the ingredient list for the grain products will be needed.

Resource Management
Maintenance of nonprofit school food service account, paid lunch equity tool, revenue from nonprogram foods, indirect costs and USDA foods will be evaluated.

Civil Rights
Proper location of Civil Rights Poster (in view of program participants) will be noted. Use of nondiscrimination statement on program materials will be verified. Civil Rights Training is required and will be discussed. Training materials are available on Food and Nutrition Services website.
On-Site School Review
Required for LEAs with more than one Meal Count Center - Completion of the required “On-Site School Review” form is required prior to February 1 of each school year. LEA On-Site Review documentation (to include correction plan and follow-up if required) will be reviewed. Form is available on Food and Nutrition Services Website.

Local Wellness Policy
The following items will be reviewed and discussed:

- The Local Wellness Policy
- Documentation demonstrating that the Local School Wellness Policy has been made available to the public
- Documentation of the LEAs efforts to review and update the Local School Wellness Policy, including an indication of who is involved in the update and methods the LEA uses to make stakeholders aware of their ability to participate
- The LEAs most recent assessment on the implementation of the Local School Wellness Policy

Smart Snacks
One week of menu documentation from the review period to ensure that foods and beverages sold a la carte during meal services are compliant with requirements. A list of all food and beverage sales at the reviewed school(s), including the number of exempt fundraisers, sale of food and beverage in the cafeteria, school stores, snack bars, coffee bars, vending machines, and any other food or beverage points of sale available to students. Examples of documentation may include, but are not limited to, menus, production records and related materials (e.g., CN Labels, standardized recipes) for the school week under review.

Professional Standards
The number of staff on the day of review will be compared to the number reported on the Off-Site Assessment tool and documentation of training hours will be reviewed. This will include the Professional Standards Training Tracker tool or a similar method used by the LEA to record training hours and certificates for training hours recorded. Training hours for all staff will be reviewed to ensure that the required number of hours is met for all foodservice staff. If a new director has been hired since July 1, 2015, hiring standards will be reviewed.

Food Safety
The written food safety plan for compliance with Hazard Analysis Critical Control Point (HACCP) will be reviewed. The two most recent food safety inspections will be reviewed and the most recent report should be in a visible location. Temperature logs and food storage areas will be observed.

Afterschool Snack Program
LEAs participating in the after school snack program will be reviewed to ensure:

- Accurate counting and claiming of meals
- Snacks meet the meal pattern requirements
- Delivery records and production records support the number of snacks claimed for reimbursement

Fresh Fruit and Vegetable Program
LEAs participating in the Fresh Fruit and Vegetable Program will receive an on-site observation of the Fresh Fruit and Vegetable Program to ensure compliance. An evaluation of the claims for reimbursement will be conducted.

Special Milk Program
LEAs participating in the National School Lunch and Special Milk Program will receive an evaluation of the Special Milk Program.
LEA Tracking Chart
This LEA tracking chart will simplify the organization as the preparation for the Administrative Review begins. This checklist should be reviewed regularly to ensure continued compliance with due dates. Your lead reviewer will refer to this checklist as the required documents are requested. Reviewing documentation before coming on-site allows for less time spent on-site for the reviewer, more time spend with the LEA conducting technical assistance or corrective action, and a simpler review process.
<table>
<thead>
<tr>
<th>LEA Tracking Chart</th>
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<tbody>
<tr>
<td><strong>Administrative Review Documents</strong></td>
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<tr>
<td></td>
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<tr>
<td><strong>Off-site Assessment</strong></td>
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</tbody>
</table>

**Resource Management**

Off-site Assessment 700 Series Resource Management Attachments:
- Paid Lunch Equity tool (PLE)
- Non-program Foods Revenue tool

**Certification and Benefit Issuance**

- Free and reduced eligibility number
- Benefit Issuance document
- Direct Certification download list

Does not apply for Community Eligibility Provision

**Meal Pattern & Nutritional Quality**

**Week of Menu Review:**

**Menu**
- For month of review and day of review for each site reviewed

**Menu Certification Worksheet**
- For breakfast and/or lunch depending on the meal under review *(Reviewers: specify schools selected for review)*

**Supporting Documentation:**
- Planned Production Records
- Standardized Recipes
- Nutrition Facts Labels
- CN Labels
- Product Specifications
<table>
<thead>
<tr>
<th>Target Menu Review</th>
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<tbody>
<tr>
<td><strong>Target Site:</strong></td>
</tr>
<tr>
<td>Meal Compliance Risk Assessment tool (Selects target site out of sites reviewed)</td>
</tr>
<tr>
<td>Dietary Specifications tool</td>
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<table>
<thead>
<tr>
<th><strong>Local Wellness Policy</strong></th>
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<tbody>
<tr>
<td>- Copy of Local Wellness Policy (attach to Off-site assessment)</td>
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<tr>
<td>- Documents demonstrating notice to the public and most recent updates (i.e. website address)</td>
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<table>
<thead>
<tr>
<th><strong>Smart Snacks</strong></th>
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<tbody>
<tr>
<td>One week of menu documentation out of the following:</td>
</tr>
<tr>
<td>- Smart Snacks Tracking Form</td>
</tr>
<tr>
<td>- list of all food and beverage sales</td>
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<tr>
<td>- exempt fundraisers documents</td>
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<tr>
<td>- CN Labels</td>
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<tr>
<td>- Nutrition Facts Labels</td>
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<td>- Recipes</td>
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<tr>
<td>- Receipts</td>
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<td>- Menus</td>
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