

W I S C O N S I N   D E P A R T M E N T   O F  
P U B L I C   I N S T R U C T I O N

SFA Name: 401263 Atlas Preparatory Academy, Inc.  
 Administrative Review Conducted on: 1/10/2017  
 Sites Selected for Review: Atlas Preparatory Academy - Kansas Campus

**Commendations & Suggestions**

Outstanding job meeting all meal pattern requirements for breakfast and lunch. All daily and weekly meal component and food quantity requirements were met for the week of menu review.

Nice variety of fresh fruits and vegetables offered throughout the week.

The SFA had no resource management findings.

It was very impressive how well Kaitlyn understood the administrative review process.

Thank you for being so well prepared!

**Other areas of Technical Assistance (NOT requiring Corrective Action)**

702. The SFA operated at a loss and required a general fund transfer, which is considered a risk factor. The general fund properly supports the food service program when food service cash resources are unavailable, and reports a general fund transfer on the Child Nutrition Program Report. Operating at a loss is allowed, although the SFA should reassess the financial management of the program to see if improvements could be made to help reduce or eliminate the deficit.

**Date Corrective Action Plan was provided to SFA:** 2/3/2017

**Due Date for Corrective Action Plan:** 3/3/2017

The following pages address the findings that were identified during your Administrative Review.

For each finding you will be presented with the following:

The finding, and details specific to the SFA regarding the finding

A summary of the regulation / requirement

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.**

<b>Finding #1</b>
Storage violations were observed on-site. The SFA had food that was not dated upon delivery.
<b>Technical Assistance Provided</b>
During the review, storage requirements were discussed with the SFA. The SFA must ensure that all food is dated upon delivery.
<b>Regulation / Citation and Summary</b>
<p>210.13(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.</p> <p>210.13(d) (d) Storage. The school food authority shall ensure that the necessary facilities for storage, preparation and service of food are maintained. Facilities for the handling, storage, and distribution of purchased and donated foods shall be such as to properly safeguard against theft, spoilage and other loss.</p>
<b>SFA Suggested Guidance for Compliance</b>
To come into compliance with this finding the SFA must submit an assurance that the SFA is aware of the requirements for food storage and holding within the food safety guidelines. The assurance must include: a statement that all food and chemicals will be kept separately; a statement that all food items will be dated with the delivery date as well as the date the product was opened; a statement that all food will be stored at least 6 inches off of the floor; and a statement that all storage areas including coolers, freezers and storage rooms will be kept within the allowable temperature ranges. The assurance should also include a statement that temperature logs will be maintained for all storage areas. Submit copies of completed temperature logs with the corrective action response.
<b>SFA Response</b>