

ATLANTIC CO VOC SCHOOL-00100120 - Corrective Action Report

Form Name	Section	Form subsection	Site Name	Question #	Due Date	Status	
Off-Site Assessment Tool	Off-Site Assessment Tool	Revenue from Nonprogram Foods (710)		710	04/12/2018	CAP Accepted	
Corrective Action History			CAP Accepted Lisa Garland 04/10/2018 09:47 AM	CAP Accepted			
			CAP Submitted LISA MOONEY 04/10/2018 09:47 AM	Going forward the school district will properly complete the Non Program Food Revenue Tool annually. We will insure that the Non Program Revenue tool will match the figures to our Exhibit B-5 and include all of its non food program revenues and costs and its calculation. The SFA revenue ratio via the tool will equal or exceed the SFAs food cost ratio. We will increase revenues on adult prices to be sufficient to cover the costs. This will be monitored by Lisa Mooney, Business Administrator beginning September 1, 2018.			
			Flagged Lisa Garland 04/05/2018 10:16 AM	Finding: Revenue from Non-program Foods The Non Program Food Revenue Tool did NOT match the figures to the SFA's Exhibit B-5 Statement of Revenues, Expenses and Changes In Fund Net Position & did NOT include all of its nonprogram revenues and costs in its calculation. In addition, Revenue Ratio DID NOT equal or exceed its Food Cost Ratio as required under 7 CFR 210.14(f). Please review the NPFRT webinar in SNEARS on the proper completion of the tool: Under Resources, Training, NPFRT Webinar June 2015.			
On-Site Assessment Tool	On-Site Assessment Tool				04/06/2018	CAP Accepted	
Corrective Action History			CAP Accepted Lea Berry 04/06/2018 11:16 AM	CAP Accepted			
			CAP Submitted LISA MOONEY 03/07/2018 02:41 PM	The 3rd site has been added to the Schedule A, certified and submitted on March 7, 2018			
			Flagged Lea Berry 03/06/2018 10:04 AM	There is a third site that was added to the SFA last year that has not been added to the Schedule A in SNEARS. The South Wing where the Freshman eat must be added on as an additional site.			
On-Site Assessment Tool	On-Site Assessment Tool	Certification and Benefit Issuance (124 - 142)		126	04/06/2018	CAP Accepted	
Corrective Action History			CAP Accepted Lea Berry 04/06/2018 11:16 AM	CAP Accepted			
			CAP Submitted LISA MOONEY 03/07/2018 02:40 PM	The application that was completed on the 2016-2017 form has been corrected. It is now on the 2017-2018 application form.			
			Flagged Lea Berry 03/06/2018 10:03 AM				
On-Site Assessment Tool - Site	On-Site Assessment Tool - Site	Meal Components and Quantities - Review Period (409-412)	ATLANTIC CO VOC	409	04/06/2018	CAP Accepted	

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Form Name	Section	Form subsection	Site Name	Question #	Due Date	Status
Corrective Action History			CAP Accepted Lea Berry 04/06/2018 11:15 AM	CAP Accepted		
			CAP Submitted DIANE CANNON 03/27/2018 09:44 AM	Fruit and specific fruit offerings were added to the lunch production record to be recorded daily. Breakfast production records are now being double checked by both breakfast server and cashier. This will ensure the accurate and consistant counting of fruit and juices. A brief re training of employees was held on 3/13/2018 to reinforce proper procedures		
			Flagged Lea Berry 03/06/2018 10:05 AM	At breakfast and lunch, all required meal components must be offered to students daily. When planning menus, the SFA must make sure that all 3 components of the reimbursable breakfast, in minimum daily and weekly requirements, are offered. Daily production records and supporting documentation (including but not limited to standardized recipes, food labels, CN Labels, manufacturer product formulation statements, USDA Foods Information Sheets, etc.) must be used to make sure menus are in compliance with the meal pattern. The production records for lunch must include which fruits and juices are served daily. You can have a generic canned fruit/juice for planning, but then on the day of the employees must write the specific fruit/juice that was used. Breakfast production records must indicate how much fruit/juice was served. The juice and fruit is not being consistently written on the production record. Explain in detail, how the finding will be corrected and the measures taken to ensure that it will not reoccur in the future. Indicate the date of implementation.		