

# GLOUCESTER TWP BD OF ED-00701780 - Corrective Action Report

Section	Form subsection	Site Name	Question #	Due Date	Status
Off-Site Assessment Tool	Revenue from Nonprogram Foods		709	03/25/2019	CAP Accepted
<b>Corrective Action History</b>	CAP Accepted Lisa Garland 03/22/2019 10:03 AM	CAP Accepted			
	CAP Submitted JANE CORA 03/21/2019 03:03 PM	<p>Going forward the school district will properly complete the non program food revenue tool annually.</p> <p>We will ensure that the non program food revenue tool will match the figures to our exhibit B5 and include all of it's non program food revenues, costs and it's calculation.</p> <p>This will be monitored by Janice Grassia, Asst BA</p>			
	Flagged Lisa Garland 03/21/2019 01:46 PM	<p><b>Finding: Revenue from Non-program Foods</b></p> <p><b>The NPFRT Tool did NOT match the figures to the SFA's Exhibit B-5 Statement of Revenues, Expenses and Changes In Fund Net Position &amp; did NOT include all of its nonprogram revenues and costs in its calculation.</b></p> <p><b>Please review the NPFRT webinar in SNEARS on the proper completion of the tool:</b></p> <p><b>Under Resources, Training, NPFRT Webinar June 2015.</b></p> <p><b>A Corrective Action Plan is required</b></p>			
On-Site Assessment Tool - Site	Meal Components and Quantities - Day of Review	CHARLES W LEWIS	401	03/21/2019	CAP Accepted

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<b>Corrective Action History</b>	CAP Accepted Kate Marsh 02/22/2019 07:55 AM	CAP Accepted			
	CAP Submitted JANE CORA 02/21/2019 08:22 AM	<p>All cashiers will be reminded via a Food Service Newsletter of the cashier procedure by March 31, 2019. - which is to</p> <p>look at the tray first to ensure all required components are on the tray before claiming the meal in the POS.</p> <p>If not all required components are on the tray then the food must be claimed as an ala carte purchase.</p> <p>All cashiers will rotate into the position on a weekly or monthly basis to keep their cashier skills fresh.</p>			
	Flagged Kate Marsh 02/21/2019 07:43 AM	<p>Students must take the required number of components for lunch in order for their meals to be claimed for reimbursement. If the SFA has offer versus serve, students must select at least 3 food components in the proper quantities. One component selected must be ½ cup fruit and/or vegetable. Food service staff/cashiers must receive training on how to accurately recognize a reimbursable meal under offer versus serve.</p> <p>At the time of review, one student went through the line with a slice of pizza and water and refused to take a fruit. She was charged for a reimbursable meal. Technical assistance was provided on site and the POS was immediately updated to reflect a la carte charges.</p> <p>Explain in detail, how the finding will be corrected and the measures taken to ensure that it will not reoccur in the future.</p> <p>Indicate the date of implementation.</p>			