Section	Form subsection	Site Name		Question #	Due Date	Status	
On-Site Assessment Tool	Food Safety, Storage and Buy American			1403	12/03/2018	CAP Accepted	
Corrective Action History	CAP Accepted Dianne Kenned 02/06/2019 10:18 AM	ly	CAP Accepted				
	CAP Submitted BRUCE CERRA 02/06/2019 10:06 AM		Documentation will be provided to show that this item can not be bought from anywhere else.				
	CAP Rejected Dianne Kennedy 12/03/2018 09:55 AM		There is no date of when letter will be uploaded in SOARS. There is no letter explaining the Buy American Provision as of $12/3/18$.				
	CAP Submitted KENITRA JOHNSON 11/15/2018 10:51 AM		Documentation will be provided to show that this item can not be bought from anywherelse.				
	Flagged Dianne Kennedy 11/02/2018 10:54 AM		Dole Tropical Fruit Salad: Philippines				
On-Site Assessment Tool - Site	Meal Components and Quantities - Review Period	Essex Valley School		409	12/03/2018	CAP Accepted	

Section	Form subsection	Site Name	Questi	on #	Due Date	Status		
	CAP Accepted Dianne Kenned 02/06/2019 10:13 AM	y CAP Accepted	CAP Accepted					
Corrective Action History	CAP Submitted BRUCE CERRA 02/04/2019 11:52 AM	Although during the production record of production records o record. The dry stor change in the meal vendors and now change to complete a pusper uspections.	Smoothie recipe and production records for the week of review was not consistent. Although during the on-site review observation of breakfast and the reoccurring production record of papaya smoothie indicated 2 oz granola, the review month production records of mango, pineapple and fruit smoothie did not have granola on record. The dry storage closet has 1 lb bags of granola and no student indicated a change in the meal when they were given the granola. Last review cycle, they used vendors and now change to self operating. Food Service Manager was unclear about how to complete a production record. Review how to write production record as well as USDA menu worksheet on 11/1/18 while on-site. Follow up by completing a week of production records for breakfast and lunch and upload it for review.					
	CAP Rejected Dianne Kenned 12/03/2018 09:54 AM	sent out to Culinary from Essex Valley So 16th. Culinary staff will procedures.	Did not receive production records for the week of 11/12-11/16. A reminder sent out to Culinary Staff on 11/27/18; however, no production records were from Essex Valley School; <i>Production sheets will be sent to Diane K. for the week of 16th. Culinary staff will also review the power point recommended by Diane on production sheets.</i>					
	CAP Submitted KENITRA JOH 11/15/2018 10:51 AM	Production sheets wi will also review the procedures.	Production sheets will be sent to Diane K. for the week of the 12th-16th. Culinary will also review the power point recommended by Diane on production worksheet procedures. Date of implementation; will be completed and sent by Nov 19th, 2018					
	Flagged Dianne Kennedy 11/ 10:54 AM	Smoothie recipe and Although during the production record of production records o record. The dry stor change in the meal vendors and now change in the meal vendors and now to complete a p At breakfast, all requiplanning menus, the breakfast, in minimurecords and supportifood labels, CN Labe Information Sheets, meal pattern. Review on 11/1/18 while on breakfast and lunch	ired meal components must SFA must make sure that al m daily and weekly requiren ng documentation (including s, manufacturer product for etc.) must be used to make how to write production recisite. Follow up by completing and upload it for review. Expasures taken to ensure that	f breakfast 2 oz granola 2 oz granola and ranola. Last Service Ma be offered II 3 components, are o but not lim sure menus cord as welling a week oplain in deta	and the reoccua, the review redid not have grow student ind treview cycle, inager was uncompleted to students date and to students date and to standate at the completed to standate as USDA menof production reail, how the fin	irring nonth anola on icated a they used ilear about ily. When mbursable roduction rdized recipes, A Foods ance with the u worksheet ecords for ding will be		

Section	Form subsection	Site Nan	ne	Question #	Due Date	Status		
On-Site Assessment Tool	Professional Standards			1213	12/03/2018	CAP Accepted		
	CAP Accepted Dianne Kennedy 11/27/2018 09:41 AM		CAP Accepted					
	11/15/2018 10:52 AM		The food service director will complete the free Food safety in Schools online training course. His ServSafe will also be renewed. All trainings will be documented in the teamwork section of soars. Reminders will be set on school outlook calendars as well as reviews of trainings in the soars to stay compliant and up to date with all nutrition staff trainings.					
Corrective Action History	Flagged Dianne Kennedy 11/02/2018 10:55 AM		The food service director is required to either have completed 8 hours of food safety training within the last 5 years prior to the on-site AR date or should have completed the training within 30 days of hire, if new. Food safety training must now be completed. A free Food Safety in Schools online training course is available from the Institute of Child Nutrition at www.instituteofchildnutrition.org or the SFA can choose their own online or in person training resource to obtain the required food safety training. ServSafe was expired in January 2018. Must renew. 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 when the food safety training will be completed.					
On-Site Assessment Tool - Site	Meal Components and Quantities - Day of Review	Essex Va	lley School	406	12/03/2018	CAP Accepted		
	CAP Accepted Dianne Kenned 11/27/2018 09:39 AM	dy	CAP Accepted					
	CAP Submitted KENITRA JOH 11/15/2018 10:50 AM	INSON	The menu will be the same for the middle school and high school but the portions of fruits and vegetables will be adjusted to meet the standards for each group. The high school portions will increase to 8oz to meet standards. Implementation started on Tuesday, Nov. 6th, 2018					
Corrective Action History	Flagged Dianne Kennedy 11/02/2018 10:54 AM		The required school lunch meal patterns for each grade group (K-5, 6-8, K-8, 9-12) are intended to result in age-appropriate and nutritious meals. The K-8 meal pattern is allowable only for schools with grade configurations that prevent students from being separated into the two required grade groups (K-5 and 6-8). The menu planner may offer students in these grades the same quantities because lunch meal pattern requirements are the same or overlap. Adaptions to the menus must be made to accommodate grades 6-8 and 9-12 within one school (e.g. grades 7-12). A suggestion is to start with the components that overlap, and make only minor adjustments to the vegetables or fruits components to increase calories for the older students. 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.					
On-Site Assessment Tool - Site	Civil Rights	Essex Va	lley School	811	12/03/2018	CAP Accepted		

Section	Form subsection	Site Nan	ne	Question #	Due Date	Status		
	CAP Accepted Dianne Kennedy 11/27/2018 09:38 AM		CAP Accepted					
	CAP Submitted KENITRA JOHNSON 11/15/2018 10:49 AM		"And Justice for All' poster have been ordered. They will be put up in the middle school and high school cafeterias.					
Corrective Action History			Posters were ordered on Nov. 7th, 2018. Was informed they were also shipped on Nov.7th, 2018. Once received they will be posted in the cafeteria and middle school cafeteria.					
	Flagged Dianne Kennedy 11/02/2018 10:44 AM		Middle school cafeteria does not have "And Justice for All" poster and the poster in the kitchen, where the children pick up their meals, is out of date. SFA did not have the current USDA "And Justice for All" poster displayed in a prominent location and visible to the students. Explain in detail, how the finding will be corrected and the measures taken to ensure					
			that it will not reoccur in the future		Γ	САР		
On-Site Assessment Tool	Professional Standards		,	1217	12/03/2018	Accepted		
	CAP Accepted Dianne Kenned 11/27/2018 09:37 AM	dy	CAP Accepted					
	CAP Submitted KENITRA JOHNSON 11/15/2018 10:48 AM		Moving forward we will submit training in the tracking tools or use the Soars team wo tracker.					
Corrective Action History	Flagged Dianne Kennedy 11/02/2018 10:44 AM		Documentation of training hours completed by all employees must be kept. The USDA Training Tracking Tool or the SOARS Team Work tracker can be used to document training hours. Both tools contain all required fields for documenting compliance with professional standard training requirements. If the SFA is using a different tracking too it must include required fields. 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.					
On-Site Assessment Tool	Professional Standards			1215	12/03/2018	CAP Accepted		

Section	Form subsection	Site Nan	ne	Question #	Due Date	Status	
	CAP Accepted Dianne Kenned 11/27/2018 09:37 AM	dy	CAP Accepted				
	CAP Submitted KENITRA JOHNSON 11/15/2018 10:48 AM		Moving forward EVS will use the http://professionalstandards.nal.usda.gov/. and other sources to complete the 10 hours of annual training. EVS will also log all trainings in the teamwork section of SOARS.				
Corrective Action History			School Nutrition Program managers are required to complete at least 10 hours of annual training. Training can be obtained in a variety of formats, including online courses, live or recorded webinars, in-person trainings/workshops, conferences, meetings etc. Training resources are also available at: http://professionalstandards.nal.usda.gov/. Does not have hours of training logged; therefore, there isn't any proof of training. Need to document log of training. Explain in detail, how the annual training requirements will be met and the measures taken to ensure this finding will not reoccur in the future. Indicate the date of implementation.				
On-Site Assessment Tool	Food Safety, Storage and Buy American		,	1400	12/03/2018	CAP Accepted	
	CAP Accepted Dianne Kenned 11/27/2018 09:36 AM	dy	CAP Accepted				
Corrective Action History	CAP Submitted KENITRA JOHNSON 11/15/2018 10:48 AM		Standard operating procedures are on file but will be updated to meet the NJDOA standards . Food service staff will develop a corrective action plan as well monitoring and keep records of monitoring in the nutrition file held in business office. Implementation date: Nov. 30th, 2018				
	Flagged Dianne Kennedy 11/02/2018 10:43 AM		The SFA must have a food safety plan in place that includes HACCP standard operating procedures (SOP), as well as monitoring, corrective action, and record keeping procedures. Further guidance on required elements for the HACCP plan can be found in "HACCP Based Standard Operating Procedures" available on the NJDOA website. 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.				

Section	Form subsection	Site Nan	ne	Question #	Due Date	Status	
On-Site Assessment Tool	Certification and Benefit Issuance				12/03/2018	CAP Accepted	
	CAD Asserted Disease Kommon	J	CAD Assessed				
	CAP Accepted Dianne Kenned 11/27/2018 09:35 AM	1y	CAP Accepted				
Corrective Action History	CAP Submitted KENITRA JOH 11/15/2018 10:48 AM	NSON	The change of address form has be we will provided an updated docum IRS certified on Oct.25th, 2018				
	Flagged Dianne Kennedy 11/ 10:43 AM	02/2018	-Application Packet is not complete IRS.	. Missing 501 (c) b; waitii	ng for address	change from	
On-Site Assessment Tool - Site	SFA/Sponsor On-Site Monitoring	Essex Val	lley School	901	12/03/2018	CAP Accepted	
	CAP Accepted Dianne Kenned 11/27/2018 09:32 AM	dy	CAP Accepted				
	CAP Submitted KENITRA JOHNSON 11/15/2018 10:45 AM		Moving forward prior to Feb 1st of each year Laura Behrmann (business office) will complete form 293. She will conduct the on site review of the breakfast and lunch program will have forms 211 and 293 completed. All completed forms from the review will be kept on file in our nutrition file draw. The actual review will be conducted on December 7th 2018.				
Corrective Action History			On-site was conducted in the beginning of the School so the current school year was a completed, however, they did not do lasts year On-Site Monitoring.				
			All SFAs must conduct an on-site accountability review of lunch prior to February 1st each school year. The NSLP On-Site Accountability Review Form (#142) must be used. Accountability reviews must be conducted by an SFA employee. 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. All SFAs must conduct an on-site accountability review of breakfast prior to February 1s each school year. The SBP On-Site Accountability Review Form (#292) must be used. Accountability reviews must be conducted by an SFA employee. 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.				

Section	Form subsection	Site Name		Question #	Due Date	Status
Off-Site Assessment Tool	Professional Standards			1202		CAP Removed
Commention Action History	CAP Removed Dianne Kenned 10/29/2018 09:56 AM	dy	CAP Removed			
Corrective Action History	Flagged KENITRA JOHNSON 10/01/2018 04:24 PM					