

Roseville Community Charter School-08006058 - Corrective Action Report

Form Name	Section	Form subsection	Site Name	Question #	Due Date	Status
Off-Site Assessment Tool	Off-Site Assessment Tool	Meal Counting and Claiming (300 - 311)		302	12/21/2017	CAP Removed
Corrective Action History			CAP Removed Linda Scarpa 11/08/2017 05:50 PM	CAP Removed		
			CAP Removed Linda Scarpa 11/08/2017 05:50 PM	CAP Removed		
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			CAP Removed Linda Scarpa 11/08/2017 05:50 PM	CAP Removed		
			CAP Removed Linda Scarpa 11/08/2017 05:50 PM	CAP Removed		
			Flagged NADEISHA GREENE 10/02/2017 02:28 PM			
Off-Site Assessment Tool	Off-Site Assessment Tool	Civil Rights (800 - 807)		800	12/21/2017	CAP Accepted
Corrective Action History			CAP Accepted Linda Scarpa 12/31/2017 12:27 PM	CAP Accepted		
			CAP Submitted NADEISHA GREENE 12/18/2017 11:51 AM	Our food vendor Karson Foods has added the non-discrimination statement on all menus (breakfast and lunch). The statement reads "This Institution is an Equal Opportunity Provider." The vendor implemented this on October 26, 2017. The vendor has assured us that this statement will be on all menu materials.		
			Flagged Linda Scarpa 11/21/2017 12:36 PM	The SFA must use the most current non-discrimination statement on all program materials made available to the public. All materials/documents distributed to households or posted on the school's website must contain one of the two nondiscrimination statements found from the link below: http://www.fns.usda.gov/fns-nondiscrimination-statement . Explain, in detail, how the correct non discrimination statement will be incorporated in program materials and the measures taken to ensure that it will not reoccur in the future. Indicate the date of implementation.		

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Form Name	Section	Form subsection	Site Name	Question #	Due Date	Status
Off-Site Assessment Tool	Off-Site Assessment Tool	Civil Rights (800 - 807)		806	12/21/2017	CAP Accepted
Corrective Action History			CAP Accepted Linda Scarpa 12/31/2017 12:30 PM	CAP Accepted		
			CAP Submitted NADEISHA GREENE 12/20/2017 12:42 PM	We have reviewed the civil rights training on the USDA's website. On January 2nd, we will conduct the training. January 2nd is our professional development day. In order for this not to happen again, the process and training information has been included to our Operations Manual and will be calendared out in the future.		
			Flagged Linda Scarpa 11/21/2017 12:38 PM	Annual civil rights training is required for all staff who interact with program participants or applicants (e.g. cafeteria staff, free/reduced application approval). The SFA must keep documentation of the annual training that includes staff who attended, date of training and topics covered. 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. This was not completed		
Off-Site Assessment Tool	Off-Site Assessment Tool	SFA On-Site Monitoring (900)		900	12/21/2017	CAP Accepted
Corrective Action History			CAP Accepted Linda Scarpa 12/31/2017 12:34 PM	CAP Accepted		
			CAP Submitted NADEISHA GREENE 12/20/2017 11:47 AM	We conducted the On-Site Monitoring Form and the NSLP On-Site Monitoring Form on December 5 for breakfast and lunch. Our next scheduled On-Site Monitoring is January 16. We have calendared the review, so that we keep track of the February 1st deadline. We have added the deadline and system to our Operations Manual to ensure that it will not reoccur in the future.		
			Flagged Linda Scarpa 11/21/2017 12:41 PM	All SFAs must conduct, at a minimum, one on-site accountability review of each school's breakfast and lunch program under its sponsorship by February 1st each year. The on-site review must be conducted by a SFA employee. The SBP On-Site Monitoring Form (#292) and the NSLP On-Site Monitoring Form (#142) must be used. must be used. 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.		
Off-Site Assessment Tool	Off-Site Assessment Tool	Local School Wellness (1000 - 1006)		1002	12/21/2017	CAP Accepted
Corrective Action History			CAP Accepted Linda Scarpa 12/31/2017 12:33 PM	CAP Accepted		
			CAP Submitted NADEISHA GREENE 12/20/2017 11:16 AM	The Wellness Policy was reviewed on December 18th and was discussed at the board meeting on December 19. We discussed reviewing and updating the Wellness Policy periodically.		
			Flagged Linda Scarpa 11/21/2017 12:41 PM	The Local School Wellness Policy must be reviewed and updated periodically. An example would be to update the policy at an annual stakeholders' meeting. 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.		
Off-Site Assessment Tool	Off-Site Assessment Tool	Local School Wellness (1000 - 1006)		1006	12/21/2017	CAP Accepted

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Form Name	Section	Form subsection	Site Name	Question #	Due Date	Status
Corrective Action History			CAP Accepted Linda Scarpa 12/31/2017 12:32 PM	CAP Accepted		
			CAP Submitted NADEISHA GREENE 12/13/2017 04:28 PM	We currently, have a Wellness Policy. This information goes out in the beginning of the year to all families. Our policy is included in our Family Handbook.		
			Flagged Linda Scarpa 11/21/2017 12:41 PM	SFAs are required to inform the public (including parents, students and others in the community) about the results of the most recent assessment of the Local School Wellness Policy. Acceptable methods may include disseminating printed or electronic copies or posting the completed assessment on the SFA's school web site. 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.		
			Flagged Linda Scarpa 11/01/2017 10:03 AM	SFAs are required to inform the public (including parents, students and others in the community) about the results of the most recent assessment of the Local School Wellness Policy. Acceptable methods may include disseminating printed or electronic copies or posting the completed assessment on the SFA's school web site. 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	On-Site Assessment Tool	Professional Standards (1212 - 1221)		1215	12/21/2017	CAP Accepted
Corrective Action History			CAP Accepted Linda Scarpa 12/31/2017 12:26 PM	CAP Accepted		
			CAP Submitted NADEISHA GREENE 12/18/2017 11:46 AM	The Director of Operations completed her food handler's course on October 5 and the Food Service Worker completed her food handler's course on November 16. We also completed the offer vs. serve webinar on the USDA website. We have reviewing the USDA's website to take more trainings.		
			Flagged Linda Scarpa 11/21/2017 12:36 PM	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. 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	On-Site Assessment Tool	Professional Standards (1212 - 1221)		1216	12/21/2017	CAP Accepted

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Form Name	Section	Form subsection	Site Name	Question #	Due Date	Status	
Corrective Action History			CAP Accepted Linda Scarpa 01/04/2018 09:08 PM	CAP Accepted			
			CAP Submitted NADEISHA GREENE 01/02/2018 09:41 AM	The Director of Operations has completed about two and a half hours of training. The Director took the offer vs. serve webinar on the USDA website on December 18 and the Minnesota offer vs serve webinar on December 13th. We have been reviewing the USDA's website to take more training and have planned to conduct more training during our upcoming professional development days on January 2. The next training will be the civil rights training on January 2. The information on trainings have been recorded in the Operations Manual. The trainings will also be added to the calendar and will occur on the our professional development days.			
			Flagged Linda Scarpa 12/31/2017 12:36 PM	School Nutrition Program directors are required to complete at least 12 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/ . 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	On-Site Assessment Tool	Professional Standards (1212 - 1221)		1217	12/21/2017	CAP Accepted	
Corrective Action History			CAP Accepted Linda Scarpa 12/31/2017 12:32 PM	CAP Accepted			
			CAP Submitted NADEISHA GREENE 12/20/2017 01:03 PM	The Director of Operations has completed about two and a half hours of training. The Director took the offer vs. serve webinar on the USDA website on December 18 and the Minnesota offer vs serve webinar on December 13th. We have been reviewing the USDA's website to take more training and have planned to conduct more training during our upcoming professional development days on January 2. The next training will be the civil rights training on January 2. The information on trainings have been recorded in the Operations Manual. The trainings will also be added to the calendar and will occur on the our professional development days.			
			Flagged Linda Scarpa 11/21/2017 12:40 PM	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/ . 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	On-Site Assessment Tool	Professional Standards (1212 - 1221)		1218	12/21/2017	CAP Accepted	

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Form Name	Section	Form subsection	Site Name	Question #	Due Date	Status
Corrective Action History			CAP Accepted Linda Scarpa 12/31/2017 12:27 PM	CAP Accepted		
			CAP Submitted NADEISHA GREENE 12/20/2017 12:26 PM	The full time School Nutrition Program staff have recently completed a combined total of three hours of training. We took the offer vs. serve webinar on the USDA website on December 18 and the Minnesota offer vs serve webinar on December 13th. We have been reviewing the USDA's website to take more training and have planned to conduct more training during our upcoming professional development days on January 2.		
			Flagged Linda Scarpa 11/21/2017 12:38 PM	Full time School Nutrition Program staff are required to complete at least 6 hours of annual training. Part time staff (working less than 20 hours per week) are required to complete at least 4 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/ . 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	On-Site Assessment Tool	Professional Standards (1212 - 1221)		1221	12/21/2017	CAP Accepted
Corrective Action History			CAP Accepted Linda Scarpa 12/31/2017 12:30 PM	CAP Accepted		
			CAP Submitted NADEISHA GREENE 12/20/2017 12:29 PM	The full time School Nutrition Program staff have recently completed a combined total of three hours of training. We took the offer vs. serve webinar on the USDA website on December 18 and the Minnesota offer vs serve webinar on December 13th. We have been reviewing the USDA's website to take more training and have planned to conduct more training during our upcoming professional development days on January 2. We no longer have teacher counting meals, we also do not offer meals in the classrooms. The Food Service Worker and the Director of Operations are responsible for the serving and counting of meals.		
			Flagged Linda Scarpa 11/21/2017 12:38 PM	Administrative, office and/or other school staff (e.g. teachers serving and/or counting meals in the classroom) who regularly work on National School Lunch and/or School Breakfast related activities throughout the school year must meet professional standard training requirements. Staff working 20 or more hours on School Nutrition program related activities are required to complete at least 6 hours of annual training. Part time staff (working less than 20 hours per week) are required to complete at least 4 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/ . 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..		

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Form Name	Section	Form subsection	Site Name	Question #	Due Date	Status	
On-Site Assessment Tool	On-Site Assessment Tool	Food Safety, Storage and Buy American (1400 - 1402)		1400	12/21/2017	CAP Accepted	
Corrective Action History			CAP Accepted Linda Scarpa 12/31/2017 12:31 PM	CAP Accepted			
			CAP Submitted NADEISHA GREENE 12/20/2017 12:45 PM	We currently have a Food Allergy Action Plan. We are in the process of reviewing and updating our food safety plan. Deadline for completing the plan is January 5th.			
			Flagged Linda Scarpa 11/21/2017 12:40 PM	No written food safety plan was available during the review.			
On-Site Assessment Tool - Site	On-Site Assessment Tool - Site	Meal Counting and Claiming - Day of Review (317-321)	ROSEVILLE COMMUNITY CHARTER SCHOOL	318	12/21/2017	CAP Accepted	
Corrective Action History			CAP Accepted Linda Scarpa 12/31/2017 12:29 PM	CAP Accepted			
			CAP Submitted NADEISHA GREENE 12/08/2017 12:32 PM	We immediately stopped using the classroom rosters and checking students off after all of the students have obtained their meal, sat down and started consuming the meal on October 25. We immediately adopting the new system of using the daily meal count sheet on October 26. Students are checked off at the point of service when they actually obtained the meal. The food service worker checks off daily for both breakfast and lunch and the director of operations is also trained on the new system.			
			Flagged Linda Scarpa 11/21/2017 12:38 PM	An accurate count of reimbursable meals served, by eligibility category, must be taken at the point of service for lunch. Point of service means that point in the food service operation where a determination can be made that a reimbursable free, reduced price or paid meal has been served to an eligible child. 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. The State Agency has determined that the inaccurate counting of meals observed at lunch is an ongoing systemic problem. The meal counting system must be corrected. 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. Fiscal action will be taken. An over claim may be assessed. The teachers were checking off classroom rosters after all of the students had obtained the meals, sat down and started consuming the meal. The meal was not taken at point of service when students actually obtained the meal.			
On-Site Assessment Tool - Site	On-Site Assessment Tool - Site	Meal Counting and Claiming - Day of Review (317-321)	ROSEVILLE COMMUNITY CHARTER SCHOOL	320	12/21/2017	CAP Accepted	

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Form Name	Section	Form subsection	Site Name	Question #	Due Date	Status
Corrective Action History			CAP Accepted Linda Scarpa 12/31/2017 12:34 PM	CAP Accepted		
			CAP Submitted NADEISHA GREENE 12/20/2017 12:06 PM	Daily lunch meal totals are now captured by using the Daily Tic Sheet. This is a manual system. We use a red marker to tick off students at the end of the line when they have picked-up their meal. At the end of breakfast and lunch we review the tic sheet and circle the last number that was served. That number is then transferred over the monthly CEP Edit Check Worksheet daily. This was implemented on October 26.		
			Flagged Linda Scarpa 11/21/2017 12:41 PM	Daily lunch meal totals, by category, must be correctly counted, combined and recorded for each school. Either an electronic or manual system is allowable for use, as long as the system and process used yield an accurate count free, reduced, and paid reimbursable meals were served. When the SFA's meal counting process involves several steps, multiple transfers of counts from one document/computer to another and/or many different sub processes within the main meal counting process, there is more likelihood of errors occurring. The meal counting process should be streamlined and consistently provide accurate counts. 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. Fiscal action will be taken. An over claim may be assessed. The state agency has determined that the inaccurate method counting, combining, and recording of meals for lunch is an ongoing systemic problem. The system of counting meals, must be corrected. 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. Fiscal action will be taken. An over claim may be assessed.		
On-Site Assessment Tool - Site	On-Site Assessment Tool - Site	Meal Counting and Claiming - Day of Review (317-321)	ROSEVILLE COMMUNITY CHARTER SCHOOL	321	12/21/2017	CAP Accepted
Corrective Action History			CAP Accepted Linda Scarpa 12/31/2017 12:35 PM	CAP Accepted		
			CAP Submitted NADEISHA GREENE 12/20/2017 12:09 PM	Breakfast meal counts totals are now captured by using the Daily Tic Sheet. This is a manual system. We use a red marker to tick off students at the end of the line when they have picked-up their meal. At the end of breakfast we review the tic sheet and circle the last number that was served. That number is then transferred over the monthly CEP Edit Check Worksheet daily. This was implemented on October 26. We have had meetings on the proper system and procedure, so we capture the correct meal count. We do not offer second meals and ineligible meals are not counted or recorded.		
			Flagged Linda Scarpa 11/21/2017 12:42 PM	Breakfast meal counts, by category (free, reduced and/or paid) for the review period must be comparable to the meal counts for the day of review. Counts for the day of review that are significantly different from the review month are indicative of a problem with the meal counting system. SFAs are reminded that second meals and/or other ineligible meals (adults, a la carte, etc.) cannot be counted and claimed. 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. Fiscal action will be taken. An over claim may be assessed.		
On-Site Assessment Tool - Site	On-Site Assessment Tool - Site	Meal Counting and Claiming - Review Period (322-325)	ROSEVILLE COMMUNITY CHARTER SCHOOL	325	12/21/2017	CAP Accepted

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Form Name	Section	Form subsection	Site Name	Question #	Due Date	Status
Corrective Action History			CAP Accepted Linda Scarpa 12/31/2017 12:26 PM	CAP Accepted		
			CAP Submitted NADEISHA GREENE 12/18/2017 10:39 AM	We have adopted the daily tic sheet, which helps us to get the total meals served for that day. There is no counting up of numbers that can lead to an error. Prior to submitting and certifying, the tic-sheets are reviewed. We implemented this on 10/26/17 for both breakfast and lunch.		
			Flagged Linda Scarpa 11/21/2017 12:36 PM	Breakfast and Lunch counts by category (free, reduced and/or paid) must be correctly used in the claim for reimbursement. Meal counts for each school should be verified prior to submitting and certifying the claim. 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. The state agency has determined that the inaccurate method counting, combining, and recording of meals for lunch and breakfast, for the review period is an ongoing systemic problem. The system of counting meals must be corrected. 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. Fiscal action will be taken. An over claim may be assessed.		
On-Site Assessment Tool - Site	On-Site Assessment Tool - Site	Meal Components and Quantities - Day of Review (400-408)	ROSEVILLE COMMUNITY CHARTER SCHOOL	403	12/21/2017	CAP Accepted
Corrective Action History			CAP Accepted Linda Scarpa 12/31/2017 12:32 PM	CAP Accepted		
			CAP Submitted NADEISHA GREENE 12/20/2017 12:58 PM	As of October 26, we now offer two varieties if fluid milk throughout the breakfast and lunch meal service. We offer 1% and fat free milk daily. We have already spoken to our food vendor to ensure that we are offering a variety of fluid milk on a daily basis.		
			Flagged Linda Scarpa 11/21/2017 12:40 PM	A minimum of two varieties of fluid milk must be offered throughout the lunch meal service on all reimbursable meal service lines/serving areas. Allowable varieties are flavored or unflavored fat free milk, unflavored low fat (1%) milk, fat free or low fat lactose reduced/lactose free milk. 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. A minimum of two varieties of fluid milk must be offered throughout the breakfast meal service on all reimbursable meal service lines/serving areas. Allowable varieties are flavored or unflavored fat free milk, unflavored low fat (1%) milk, fat free or low fat lactose reduced/lactose free milk. 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	On-Site Assessment Tool - Site	Meal Components and Quantities - Day of Review (400-408)	ROSEVILLE COMMUNITY CHARTER SCHOOL	404	12/21/2017	CAP Removed
Corrective Action History			CAP Removed Linda Scarpa 11/21/2017 12:41 PM	CAP Removed		
			Flagged Linda Scarpa 11/21/2017 12:41 PM			
On-Site Assessment Tool - Site	On-Site Assessment Tool - Site	Offer vs Serve - Day of Review (500-502)	ROSEVILLE COMMUNITY CHARTER SCHOOL	501	12/21/2017	CAP Accepted

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Form Name	Section	Form subsection	Site Name	Question #	Due Date	Status	
Corrective Action History			CAP Accepted Linda Scarpa 12/31/2017 12:30 PM	CAP Accepted			
			CAP Submitted NADEISHA GREENE 12/20/2017 12:35 PM	The full time School Nutrition Program staff have recently completed a combined total of three hours of training. We took the offer vs. serve webinar on the USDA website on December 18 and the Minnesota offer vs serve webinar on December 13th. We have been reviewing the USDA's website to take more training and have planned to conduct more training during our upcoming professional development days on January 2. On October 26 we added the offer vs. serve poster next to our milk carton and had a meeting to discuss the policy and system for offer vs serve. We will also have weekly check-ins to discuss the process and ensure that students are taking the correct meals.			
			Flagged Linda Scarpa 11/21/2017 12:38 PM	Food service staff/cashiers must receive training on how to accurately recognize a reimbursable meal under offer versus serve. 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. Food service staff/cashiers must receive training on how to accurately recognize a reimbursable meal under offer versus serve. 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	On-Site Assessment Tool - Site	SFA On-Site Monitoring (901 - 903)	ROSEVILLE COMMUNITY CHARTER SCHOOL	901	12/21/2017	CAP Accepted	
Corrective Action History			CAP Accepted Linda Scarpa 12/31/2017 12:25 PM	CAP Accepted			
			CAP Submitted NADEISHA GREENE 12/06/2017 02:23 PM	The finding was corrected by completing the on-site review for breakfast and lunch on December 5, 2017 for the 2016-2017 school year. Then, we have scheduled the next review for January 17th for the 2017-2018 school year. We have added the review to the calendar and we have added the date and steps to the operations manual.			
			Flagged Linda Scarpa 11/21/2017 12:35 PM	SFAs with more than one school must conduct an on-site accountability review 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. SFAs must conduct an on-site accountability review prior to February 1st 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.			
On-Site Assessment Tool - Site	On-Site Assessment Tool - Site	Food Safety, Storage and Buy American(1403 - 1410)	ROSEVILLE COMMUNITY CHARTER SCHOOL	1406	12/21/2017	CAP Accepted	

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Form Name	Section	Form subsection	Site Name	Question #	Due Date	Status	
Corrective Action History			CAP Accepted Linda Scarpa 12/31/2017 12:28 PM	CAP Accepted			
			CAP Submitted NADEISHA GREENE 12/20/2017 12:54 PM	We currently have a Food Allergy Action Plan. We will review and update our food safety plan for all meal service which will be in line with the Hazard Analysis Critical Control Point (HACCP) principles. The deadline for completing the updates and review is January 5.			
			Flagged Linda Scarpa 11/21/2017 12:38 PM	SFA did not have a food safety plan implemented. Schools participating in the school lunch and breakfast programs must implement a food safety program for the preparation and service of meals that complies with Hazard Analysis Critical Control Point (HACCP) principles. 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.			