

LINCOLN PARK BORO BD O ED-02702650 - Corrective Action Report

Form Name	Section	Form subsection	Site Name	Question #	Due Date	Status	
On-Site Assessment Tool	On-Site Assessment Tool	Certification and Benefit Issuance		126	05/11/2018	CAP Accepted	
Corrective Action History			CAP Accepted Erlisa Levin 05/08/2018 12:28 PM	CAP Accepted			
			CAP Submitted JUANITA PETTY 05/07/2018 08:53 AM	The application has now been updated to include the social security number. Moving forward, all applications will be reviewed thoroughly to ensure that all information is indicated on the applications before they are signed and approved.			
			Flagged Erlisa Levin 04/20/2018 10:38 AM				
On-Site Assessment Tool - Site	On-Site Assessment Tool - Site	Offer vs Serve - Day of Review	LINCOLN PK ELEM SCHOOL	500	05/11/2018	CAP Accepted	
Corrective Action History			CAP Accepted Erlisa Levin 05/08/2018 12:29 PM	CAP Accepted			
			CAP Submitted JUANITA PETTY 05/07/2018 08:53 AM	By changing the menu to no longer offer Pasta with meatballs, new pasta choices will eliminate the students from choosing pasta with out the meat/meat alternative (Which caused cashier error in identifying reimbursable meal).			
			Flagged Erlisa Levin 04/20/2018 10:38 AM				
On-Site Assessment Tool - Site	On-Site Assessment Tool - Site	Offer vs Serve - Day of Review	LINCOLN PK ELEM SCHOOL	501	05/11/2018	CAP Accepted	
Corrective Action History			CAP Accepted Erlisa Levin 05/08/2018 12:28 PM	CAP Accepted			
			CAP Submitted JUANITA PETTY 05/07/2018 08:53 AM	Staff was retrained in offer vs. serve and how to recognize a reimbursable meal on 4/9/18. Training was done using Pomptonian Quick steps Training.			
			Flagged Erlisa Levin 04/20/2018 10:45 AM	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.			

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Form Name	Section	Form subsection	Site Name	Question #	Due Date	Status	
On-Site Assessment Tool - Site	On-Site Assessment Tool - Site	Meal Components and Quantities - Day of Review	LINCOLN PK ELEM SCHOOL	401	05/11/2018	CAP Accepted	
Corrective Action History			CAP Accepted Erlisa Levin 05/08/2018 12:28 PM	CAP Accepted			
			CAP Submitted JUANITA PETTY 05/07/2018 08:53 AM	Pasta with meatballs is no longer a menu option and going forward will eliminate the meal being served incomplete. Immediately on the day of review, we offered string cheese as a meat alternative where meatballs were not chosen. As mentioned before the April menu and all future menus have had their pasta choices updated.			
			Flagged Erlisa Levin 04/20/2018 10:41 AM	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. If the SFA does not have offer versus serve, students must take all 5 components in the proper quantities. Food service staff/cashiers should receive training on how to accurately recognize a reimbursable lunch. 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	LINCOLN PK ELEM SCHOOL	402	05/11/2018	CAP Accepted	
Corrective Action History			CAP Accepted Erlisa Levin 05/08/2018 12:15 PM	CAP Accepted			
			CAP Submitted JUANITA PETTY 05/07/2018 08:52 AM	Pasta with meatballs have been removed from the April menu as well as all menus going forward. The pasta choice has been replaced with a rotation of lasagna roll-up, baked ziti, ravioli and stuffed shells. April Menu was updated on March 29th, 2018			
			Flagged Erlisa Levin 04/20/2018 10:42 AM	Portion sizes offered for each required lunch component must meet daily and weekly minimum requirements for the appropriate grade group (K-5, 6-8, K-8, 9-12). When planning menus, refer to the Lunch Meal Pattern Charts, available on the Department of Agriculture Forms web site for specific requirements. To determine the creditable amount for each menu item's contribution to the meal pattern, refer to the following resources: Child Nutrition (CN) Labels, Signed Manufacturers Product Formulation Statements, USDA Food Buying Guide, Whole Grain Rich (WGR) Resource, USDA Foods Information Sheets. 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 - Review Period	LINCOLN PK ELEM SCHOOL	409	05/11/2018	CAP Accepted	

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Form Name	Section	Form subsection	Site Name	Question #	Due Date	Status
Corrective Action History			CAP Accepted Erlisa Levin 05/08/2018 12:28 PM	CAP Accepted		
			CAP Submitted JUANITA PETTY 05/07/2018 08:53 AM	Production records were corrected on 3/29/18 and updated to match the new pasta offerings. ex: lasagna roll-up, baked ziti, ravioli, and stuffed shells. Manager/cook has been retrained on how production records should be properly filled out.		
			Flagged Erlisa Levin 04/20/2018 10:44 AM	At lunch, all required meal components must be offered to students daily. When planning menus, the SFA must make sure that all 5 components of the reimbursable lunch, 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. 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 - Review Period	LINCOLN PK ELEM SCHOOL	410	05/11/2018	CAP Accepted
Corrective Action History			CAP Accepted Erlisa Levin 05/08/2018 12:17 PM	CAP Accepted		
			CAP Submitted JUANITA PETTY 05/07/2018 08:53 AM	Production records were corrected on 3/29/18 and updated to match the new pasta offerings. ex: lasagna roll-up, baked ziti, ravioli, and stuffed shells.		
			Flagged Erlisa Levin 04/20/2018 10:44 AM	At lunch, portion sizes planned for each component must meet both daily and weekly minimum requirements for each appropriate grade group. When planning menus, refer to the Lunch Meal Pattern Charts, available on the Department of Agriculture's Form web site for specific component and minimum quantity requirements. 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. At lunch, production records must document that both daily and weekly minimum quantities for each component are offered. Other supporting documentation (including but not limited to the USDA Food Buying Guide, food labels, CN labels, manufacturers product formulation statements, standardized recipes, etc.) must be used to determine the creditable amount each menu item contributes to the meal pattern to assure that required minimum quantities are offered. 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.		