

## MESIFTA MEOR HTORAH-03009783 - Corrective Action Report

Form Name	Section	Form subsection	Site Name	Question #	Due Date	Status	
On-Site Assessment Tool	On-Site Assessment Tool				05/28/2018	CAP Accepted	
<b>Corrective Action History</b>			CAP Accepted Amy Martin 05/30/2018 11:34 AM	CAP Accepted			
			CAP Submitted SHABSI BRODY 04/26/2018 02:19 PM	4/26/2018. In the future , we will make sure that applications are processed within 10 days of their receipt			
			Flagged Dianne Kennedy 04/26/2018 11:59 AM	According to the Offsite questionnaire #105, the SFA approves applications within 10 calendar days. While on-site, all applications were reviewed. Application K-7 was signed on September 15, 2017 and processed on October 30, 2017, which exceeds the 10 calendar days. There was no received date stamped on any applications. Explain how this issue will be corrected and indicate date of implementation.			
On-Site Assessment Tool	On-Site Assessment Tool	Verification (207 - 215)		215	05/28/2018	CAP Accepted	
<b>Corrective Action History</b>			CAP Accepted Amy Martin 05/30/2018 11:34 AM	CAP Accepted			
			CAP Submitted SHABSI BRODY 04/26/2018 02:15 PM	4/26/18. We are now aware of the correct dates for the completion of verification, and we will make sure to have it completed on time in the future			
			Flagged Dianne Kennedy 04/26/2018 11:59 AM	The SFA must complete the Verification Process which includes sending the "We Have Checked Your Application Letter" (Form 244) by the November 15th deadline. 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)	Mesivta meor hatorah	402	05/28/2018	CAP Accepted	
<b>Corrective Action History</b>			CAP Accepted Amy Martin 05/30/2018 11:34 AM	CAP Accepted			
			CAP Submitted SHABSI BRODY 04/26/2018 02:17 PM	4/26/2018. We will make sure to have only WG bread in the future. We will also make sure that we have the proper size cups available, and that we will use a measuring cup for proper portioning			
			Flagged Dianne Kennedy 04/26/2018 11:59 AM	Portion sizes offered for each required breakfast and lunch component must meet daily and weekly minimum requirements for the appropriate grade group (K-5, 6-8, K-8, 9-12). During breakfast, there were no ineligible meals were served; however, the Korn's Rye bread offered was not a Whole Grain product and no WG rich waiver was on file. In addition, the fat free white milk that was packaged in the quarts, had 7oz cups available for the students to pour their serving. Prior to meals service, the reviewer informed the staff that the cups for the milk must be 9oz or greater to ensure 8oz serving was provided. During lunch, there french fries were not properly portioned into one (.1) cup serving. The staff was grabbing a handful of french fries and placing it on a bowl. All items must be portioned using standardized measurements to ensure they are meeting the USDA minimum daily and weekly 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.			
On-Site Assessment Tool - Site	On-Site Assessment Tool - Site	Meal Components and Quantities - Review Period (409-412)	Mesivta meor hatorah	409	05/28/2018	CAP Accepted	

## MESIFTA MEOR HTORAH-03009783 - Corrective Action Report

Form Name	Section	Form subsection	Site Name	Question #	Due Date	Status
<b>Corrective Action History</b>			CAP Accepted Amy Martin 05/30/2018 11:35 AM	CAP Accepted		
			CAP Submitted SHABSI BRODY 04/26/2018 02:20 PM	4/26/18. We realize our error in recording the proper amount of fruit that was served. We have made the correction for future production records		
			Flagged Dianne Kennedy 04/26/2018 11:59 AM	At breakfast, 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. On two (2) days, 3/6/18 and 3/9/18 during breakfast, 17 total meals were claim for reimbursement, although only 14 servings of fruit were served according to the production records. Since fruit is a required component for breakfast, each day had three (3) ineligible meals, totaling six (6) ineligible breakfast meals for the review period. 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)	Mesivta meor hatorah	1405	05/28/2018	CAP Accepted
<b>Corrective Action History</b>			CAP Accepted Amy Martin 05/30/2018 11:34 AM	CAP Accepted		
			CAP Submitted SHABSI BRODY 04/26/2018 02:18 PM	On 4/26/2018 we hung up the inspection certificate in the dining area		
			Flagged Dianne Kennedy 04/26/2018 11:59 AM	The most recent food safety inspection report was not posted in a publicly visible location. 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.		