

Mesivta Keren Orah-03009787 - 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		CAP Accepted
Corrective Action History			CAP Accepted Lorena Paredes 03/02/2018 09:20 AM	CAP Accepted		
			CAP Submitted CHAIM BLUM 02/26/2018 02:44 PM	on 2/2/2018, weContacted household and confirmed that the Numeric digits were correct and that they neglected to place the letter C before the numbers. This was corrected on the application		
			Flagged Lorena Paredes 02/26/2018 11:23 AM	Incomplete applications were found during the State Agency review of the selected applications. Errors were recorded on the Eligibility Certification and Benefit Issuance Worksheet (SFA-1.) The SFA must indicate the date of correction for all application errors.		
On-Site Assessment Tool	On-Site Assessment Tool	Verification		215		CAP Accepted
Corrective Action History			CAP Accepted Lorena Paredes 03/02/2018 09:20 AM	CAP Accepted		
			CAP Submitted CHAIM BLUM 02/26/2018 02:43 PM	2/22/2018. We are now aware that verification needed to be completed by Nov 15, and we will make sure to do so in the future.		
			Flagged Lorena Paredes 02/26/2018 11:23 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	Food Safety, Storage and Buy American	Mesivta Keren Orah	1404		CAP Accepted
Corrective Action History			CAP Accepted Lorena Paredes 03/02/2018 09:20 AM	CAP Accepted		
			CAP Submitted CHAIM BLUM 02/26/2018 02:45 PM	2/22/2018. We will make sure to have 2 health inspections performed each year.		
			Flagged Lorena Paredes 02/26/2018 11:24 AM	SFA did not have both food safety inspections for the current school year. Schools participating in the school lunch and breakfast programs must, at least twice during the each school year, obtain a food safety inspection conducted by a State or local governmental agency responsible for food safety inspections. Describe in the corrective action how this will be corrected. SFA did not have documentation indicating that two food safety inspections were requested in the current school year. Schools participating in the school lunch and breakfast programs must, at least twice during the each school year, obtain a food safety inspection conducted by a State or local governmental agency responsible for food safety inspections. Describe in the corrective action how this will be corrected. SFA did not have both food safety inspections for the current school year. Schools participating in the school lunch and breakfast programs must, at least twice during the each school year, obtain a food safety inspection conducted by a State or local governmental agency responsible for food safety inspections. Describe in the corrective action how this will be corrected. The second inspection can be conducted by Karl Stein, Health Inspector with the Ocean County Health Department, within one (1) week of request. He can be reached at (732)-341-9700 x7465.		
On-Site Assessment Tool	On-Site Assessment Tool	Professional Standards		1216		CAP Accepted

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Corrective Action History			CAP Accepted Lorena Paredes 03/02/2018 09:21 AM	CAP Accepted		
			CAP Submitted CHAIM BLUM 02/26/2018 02:47 PM	2/22/2018. We are aware that 1 more hour of training is required, and plan on doing so before the end of the school year.		
			Flagged Lorena Paredes 02/26/2018 11:29 AM	School Nutrition Program directors are required to complete at least 12 hours of annual training. Currently, Food Service Director has 11 hours of training completed. 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.		