## Corrective Action Report

### On-Site Assessment Tool

<table>
<thead>
<tr>
<th>Form Name</th>
<th>Section</th>
<th>Form subsection</th>
<th>Site Name</th>
<th>Question #</th>
<th>Due Date</th>
<th>Status</th>
</tr>
</thead>
<tbody>
<tr>
<td>On-Site Assessment Tool</td>
<td>On-Site Assessment Tool</td>
<td>Professional Standards</td>
<td>CAP Accepted Amy Martin</td>
<td>1215</td>
<td>12/25/2017</td>
<td>CAP Accepted</td>
</tr>
</tbody>
</table>

### Corrective Action History

- **CAP Accepted Amy Martin 01/03/2018 01:26 PM**
  - CAP Accepted

- **CAP Submitted RUTH UNGAR 12/27/2017 05:29 PM**
  - Ruth Ungar completed the Food Safety Training the day after the review, on Nov 22, 2017. We will make sure that training are done in a timely fashion in the future

- **Flagged Amy Martin 11/22/2017 11:18 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 [http://www.theicn.org/](http://www.theicn.org/) or the SFA can choose their own online or in person training resource to obtain the required food safety training. According to your SFA's approved Schedule A, Ruth Ungar is named as the FSD. 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.