

Barack Obama Green Charter School-08006033 - Corrective Action Report

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	Barack Obama Green Charter High School	402	06/27/2018	CAP Accepted
			CAP Accepted Fatima Malik 06/12/2018 09:55 AM	CAP Accepted		

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<p>Corrective Action History</p>		<p>CAP Submitted DEBORAH PONTORIERO 06/07/2018 02:29 PM</p>	<ul style="list-style-type: none"> • <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> FSD will begin and continue on-going professional development in menu planning under the 9-12 Meal Pattern requirements. • <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> The FSD will continue on-going education in understanding the portion sizes and weekly minimum requirements for both the breakfast and lunch program. • <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> The FSD will review planned menus for compliance with the 9-12 meal pattern. Any menu not found in compliance will be returned to the vendor with the requested recommended components. • <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> The FSD will notify the food vendor within 24 hours of any menu items that are not or appear not to be in accordance with serving size or meeting the nutritional requirement such as WGR. • <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> The FSD will consult with NJ Department of Agriculture, Child Nutrition Team on any future clarification and seek guidance when any meal may appear incomplete. • <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> The BOGCHS has procured a new food vendor for the upcoming school year that has a history of serving school communities that offer the USDA NSBP and NSLP. This implementation has been completed and will be ongoing to include training for Cafeteria Staff on using the proper serving utensils to ensure meals are in compliance with the portions being offered and then served.

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			<p>Flagged Fatima Malik 06/06/2018 03:10 PM</p> <p>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.</p> <p>On day of review grains offered was 1.25 oz eq when 2 must have been offered in the 9-12 grade grouping.</p> <p>Spinach offered was only 1/2 c but 1 cup should have been offered in the 9-12 grade grouping.</p> <p>At lunch the dinner roll and rice were not whole grain rich in addition at breakfast the raisin bread was not whole grain rich.</p> <p>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.</p>			
Nutrition/Meal Compliance	Dietary Specification Assessment Tool (On Site Observation)	Dietary Specification Assessment Tool (On Site Observation)	Barack Obama Green Charter High School	20	06/27/2018	CAP Accepted

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Form Name	Section	Form subsection	Site Name	Question #	Due Date	Status	
Corrective Action History			CAP Accepted Fatima Malik 06/12/2018 09:55 AM	CAP Accepted			
			CAP Submitted DEBORAH PONTORIERO 06/07/2018 02:29 PM	<ul style="list-style-type: none"> • <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> The FSD has begun professional development in menu planning under the 9-12 Meal Pattern requirements. • <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> The FSD will continue on-going education in understanding the portion sizes and weekly minimum food requirements for both the breakfast and lunch program. • <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> The FSD will review planned menus for compliance with the 9-12 meal pattern. • <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> Any menu not found in compliance will be returned to the vendor with the requested recommended components. This implementation has begun and will be ongoing ensuring that when planned menus are received they are reviewed for compliance with the meal program. • <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> Daily meals received will be verified against menu to ensure meal compliance. • <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> The FSD will monitor and ensure that the Food Service Vendor is using the Proper Production Record Form 51 to ensure daily and weekly requirements are being met. 			
			Flagged Fatima Malik 05/28/2018 02:28 PM	The required components and portion size for the appropriate age/grade groups (K-5, 6-8, K-8, 9-12) for lunch and breakfast must be used for menu planning. Weekly requirements for meats and grains must be considered when planning menus. Explain in detail how this issue was resolved and date of implementation.			
On-Site Assessment Tool - Site	On-Site Assessment Tool - Site	Meal Counting and Claiming - Day of Review	Barack Obama Green Charter High School	318	06/27/2018	CAP Accepted	

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Corrective Action History			<p>CAP Accepted Fatima Malik 06/12/2018 09:55 AM</p>	CAP Accepted
			<p>CAP Submitted DEBORAH PONTORIERO 06/07/2018 02:30 PM</p>	<ul style="list-style-type: none"> ▪ Effective Immediately: A clear end point has been established and students are required to hand their meal time/ID card to the cafeteria staff once all meal components have been taken and the meal identified as reimbursable. ▪ Training and Review has been done with staff to demonstrate what components are required for a reimbursable meal. ▪ The Cashier will scan the students card to record the meal. ▪ If a student does not have their meal time/ID card, there name will be checked off the roster and added before the end of the lunch period. ▪ This action has been implemented immediately and will be ongoing. ▪ The FSD will regularly observe this process for efficiency and ensuring compliance. ▪ On-going training will occur as needed for any staff not following the correct procedures.
			<p>Flagged Fatima Malik 06/07/2018 01:28 PM</p>	<p>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. At lunch names were checked off the roster when the student approached the line the student then went through the line and sat at their table. No point of service was taken after the meal was in the students possession to ensure that all meal components and sufficient quantities were selected. The checked names from the roster were then put into Meal Time before the next lunch period started. 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.</p>

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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 - Review Period	Barack Obama Green Charter High School	410	06/27/2018	CAP Accepted

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Corrective Action History			CAP Accepted Fatima Malik 06/12/2018 09:56 AM	CAP Accepted
			CAP Submitted DEBORAH PONTORIERO 06/07/2018 02:31 PM	<ul style="list-style-type: none"> ▪ Effective immediately and until the end of SY2017/18, the current food vendor has been instructed to use Production Record Form 51 as found on the NJ Department of Agriculture website to ensure they are meeting the daily and weekly meal requirements. ▪ The FSD will review and ensure that standard recipes are being listed on the production records and that the production records used by the Food Vendor indicate which meal components are being used. ▪ For SY2018/19: BOGCHS has procured a new food vendor for the upcoming school year that has extensive knowledge and verified experience in creating and planning meals in accordance with the USDA Breakfast and Lunch Meal Pattern requirements.
			Flagged Fatima Malik 06/06/2018 03:16 PM	<p>At lunch and breakfast, 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. At lunch: Standardized recipes must be followed to ensure all meal components in proper quantities are met. Standardized recipes were not consistently utilized by the vendor, therefore it is difficult to access actual quantity served. However, it is obvious that some daily as well as weekly meal components were lacking. Through out the week the grain component is insufficient. 4 out of 5 days equaling 0.5 oz eq or less. In the vegetable subgroups, legumes are excluded in the menu for the entire week. Lack of standardized recipes makes it difficult to access how much of other vegetable subgroups are truly being met. Meat appears to be lacking however lack of CN labels/ product formulation statements is an issue.</p> <p>At breakfast: Monday- Daily grain was 0.5 oz eq short. Fruit 1/2 cup short Friday- Fruit 1/2 cup short daily</p> <p>Weekly requirement- 6 oz eq of the 9 oz eq grains served.</p> <p>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.</p>

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Form Name	Section	Form subsection	Site Name	Question #	Due Date	Status	
On-Site Assessment Tool	On-Site Assessment Tool	Civil Rights		810	06/27/2018	CAP Accepted	
Corrective Action History			CAP Accepted Fatima Malik 06/12/2018 09:56 AM	CAP Accepted			
			CAP Submitted DEBORAH PONTORIERO 06/07/2018 02:31 PM	Effective immediately, the USDA non-discrimination statement has being added to those forms it was not present on and the USDA non-discrimination state will continue to be present on any and all correspondence sent to parents in regards to the School Meal Program.			
			Flagged Fatima Malik 05/28/2018 02:29 PM	The current USDA non-discrimination statement must be included on all program materials/documents distributed to households or posted on the SFA's website. The current statements [regular and shortened version for limited space (Form #213)], are available on the Department of Agriculture Forms web site or at the following link: http://www.fns.usda.gov/fns-nondiscrimination-statement . 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	Barack Obama Green Charter High School	401	06/27/2018	CAP Accepted	

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Form Name	Section	Form subsection	Site Name	Question #	Due Date	Status	
Corrective Action History			CAP Accepted Fatima Malik 06/12/2018 09:56 AM	CAP Accepted			
			CAP Submitted DEBORAH PONTORIERO 06/07/2018 02:31 PM	<ul style="list-style-type: none"> ▪ Training for all food service staff will be on-going throughout the year to ensure that the food service staff have the correct understanding of what constitutes a reimbursable meal and that Offer vs Serve is being utilized. ▪ Staff and students alike will be educated in choosing the components that make up reimbursable meals, as well as directed to follow the posters posted in the cafeteria in choosing the components that make up reimbursable meals. ▪ Regular observations by the FSD of the cafeteria staff will take place to ensure compliance with this requirement. ▪ Immediate corrective action and training will occur if any discrepancies to the policy are observed. 			
			Flagged Fatima Malik 05/28/2018 02:29 PM	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 1/2 cup fruit and/or vegetable. Food service staff/cashiers must receive training on how to accurately recognize a reimbursable meal under offer versus serve. 2 meals claimed for reimbursement were disallowed. 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.			
Nutrition/Meal Compliance	Dietary Specification Assessment Tool (On Site Observation)	Dietary Specification Assessment Tool (On Site Observation)	Barack Obama Green Charter High School	2		CAP Removed	
Corrective Action History			CAP Removed Fatima Malik 05/23/2018 01:34 PM	CAP Removed			
			Flagged Fatima Malik 05/23/2018 01:33 PM	Unflavored low-fat 1% milk or fat-free (unflavored or flavored) milk are the only choices that can be offered to students and should also be used in standardized recipes. Technical assistance was provided.			

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Nutrition/Meal Compliance	Dietary Specification Assessment Tool (On Site Observation)	Dietary Specification Assessment Tool (On Site Observation)	Barack Obama Green Charter High School	19	06/27/2018	CAP Accepted	
Corrective Action History			CAP Accepted Fatima Malik 06/12/2018 09:56 AM	CAP Accepted			
			CAP Submitted DEBORAH PONTORIERO 06/07/2018 02:31 PM	<ul style="list-style-type: none"> ▪ BOGCHS has procured a new Food Vendor for the upcoming school year that has extensive knowledge and experience with the NSBP and NSLP. ▪ Daily and/or monthly monitoring will be done to ensure that the new vendor consistently uses standardized recipes and all production records; invoices meet the requirements of the USDA. ▪ All serving utensils will meet the standardized requirements for the food being served based on the serving size specified on the production record and staff will use these utensils as they are meant to be used. ▪ Food Service Staff will utilize offer vs serve and serve the food item requested from the student using the proper tool. 			
			Flagged Fatima Malik 05/28/2018 02:30 PM	In order to ensure a consistent portion size, yield and quality, standardized lunch recipes should be followed exactly. Ingredients should be weighed or measured using standardized weight or measuring utensils. Explain in detail how this issue was resolved and date of implementation.			
On-Site Assessment Tool - Site	On-Site Assessment Tool - Site	Meal Counting and Claiming - Day of Review	Barack Obama Green Charter High School	321		CAP Removed	
Corrective Action History			CAP Removed Fatima Malik 05/25/2018 09:17 AM	CAP Removed			
			Flagged Fatima Malik 05/24/2018 03:37 PM				