Section	Form Subsection	Sponsor/Site Name	Question #	Due Date	Status
Certification and Benefit Issuance	Certification and Benefit Issuance (Off-Site Assessment Tool) (100H)	NORTH STAR ACADEMY-08007320	121	06/21/2024	CAP Accepted
Corrective Action History	Corrective Action Plan: Accepted by Erlisa Levin 06/24/2024 01:20 PM CAP Accepted Corrective Action Plan: Submitted by Raquel Guerra 06/10/2024 02:06 PM Effective August 19th before the first day of school for school year 24-25, all student statuses stored in our electronic system w be downloaded and organized in a physical binder. This will be emphasized in the training to School leaders and food personnel in August. The food director will train all newly hired school personnel responsible for student nutrition before they begin their food handling responsibilities. Flagged by Erlisa Levin 05/24/2024 01:16 PM To ensure students' meal benefits eligibility is up to date, the SFA must have a backup system to maintain all the benefit issuance documents. Although necessary for all SFAs, this is especially important in electronic systems in case the system goes down. 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.				
Afterschool Snack Program	Afterschool Snack Program (Other Programs)	North Star Academy - Alexander Street Ele- 11001		06/21/2024	Flagged
Corrective Action History	findings were found in this an will not reoccur in the future. "The program must be monit were found in this area. Expl	21/2024 10:28 AM ement must meet the 2 component per studer rea. Explain in detail, how the finding(s) will b . Corrective Action must be applied SFA-wide. cored within the first 4 weeks of operation eacl ain in detail, how the finding(s) will be correct tive Action must be applied SFA-wide. Indicate	e corrected and the meas Indicate the date of imple n year. As discussed at th ed and the measures tak	ures taken to ementation. e exit confere en to ensure tl	ensure that it nce findings

Section	Form Subsection	Sponsor/Site Name	Question #	Due Date	Status
Civil Rights	Civil Rights (On-Site Assessment Tool - Site) (811H)	North Star Academy - Alexander Street Ele- 11001	811	06/21/2024	CAP Accepted
Corrective Action History	CAP Accepted Corrective Action Plan: Subm Effective August 19th before for All" posters in the correct sizing. School leaders will be Flagged by Erlisa Levin 05/24 All "And Justice for All" post Justice for All" posters displa	bted by Erlisa Levin 06/24/2024 01:20 PM hitted by Raquel Guerra 06/10/2024 02:07 PM the first day of school for school year 24-25, a size. The School Food Authority (SFA) will pri informed that the poster dimensions must no 4/2024 01:16 PM ers must be displayed in a specific size: 11" w yed on-site, this is non compliant. Explain in d at it will not reoccur in the future. Corrective A	all school buildings will be nt and distribute these po t exceed 11 x 17 inches. idth x 17" height. SFA h letail, how the finding will	osters to ensur ad poster size I be corrected	e consistent 25 x 30 "And and the
Offer vs Serve - Day of Review	Offer vs Serve - Day of Review (On-Site Assessment Tool - Site) (500H)	North Star Academy - Liberty Elementary S- 10756	500	06/21/2024	CAP Accepted
Corrective Action History	Corrective Action Plan: Accepted CAP Accepted Corrective Action Plan: Subm Effective August 19th before thorough training and remind closely monitor their menu p school year, we will conduct conduct training refreshers to Flagged by Erlisa Levin 05/24 At lunch, under offer versus Students must take a minimicup fruit and/or vegetable. E		the food service staff will eals under the offer vs service compliance with regulat adherence of the offer vs e offered to students in m on size. One component st red and the measures tak	rve policy. We cions. At the st service policy ninimum requi selected must en to ensure t	will more art of the and continue to red quantities. be at least ½

Section	Form Subsection	Sponsor/Site Name	Question #	Due Date	Status	
SFA/Sponsor On-Site Monitoring	SFA/Sponsor On-Site Monitoring (On-Site Assessment Tool - Site) (901H)	North Star Academy - Vailsburg Middle Sch- 8836	901	06/21/2024	CAP Accepted	
	Corrective Action Plan: Acc	epted by Erlisa Levin 06/24/2024 01:20 PM				
	CAP Accepted					
	Corrective Action Plan: Sub	mitted by Raquel Guerra 06/10/2024 02:07 PM				
	Effective August 19th befor	re the first day of school for school year 24-25, v	we will:			
	1. We will conduct on-site accountability reviews of both lunch and breakfast at each site in October.					
Corrective Action History	2. We will ensure that all on-site accountability reviews use the NSLP and SBP On-Site Review Form (#142) as required. This form will be standardized across all sites to maintain consistency and compliance.					
	Flagged by Erlisa Levin 05/24/2024 01:17 PM					
	All SFAs must conduct an on-site accountability review of lunch prior to February 1st each school year. The NSLP and SBP On- Site Review Form (#142) must be used. Accountability reviews must be conducted by an SFA employee. Explain in detail, how the finding will be corrected and the measures taken to ensure that it will not reoccur in the future. Corrective Action must be applied SFA-wide. Indicate the date of implementation. All SFAs must conduct an on-site accountability review of breakfast prior to February 1st each school year. The NSLP and SBP On-Site Review Form (#142) must be used. Accountability reviews must be conducted by an SFA employee. Explain in detail, how the finding will be corrected and the measures taken to ensure that it will not reoccur in the future. Corrective Action must be applied SFA-wide. Indicate the date of implementation.					
Group 1: CA Count (4)		NORTH STAR ACADEMY-08007320		06/21/2024	CAP Accepted	
	Corrective Action Plan: Acc	epted by Erlisa Levin 06/24/2024 01:21 PM				
	CAP Accepted					

system-wide.	
	Corrective Action Plan: Submitted by Raquel Guerra 06/10/2024 02:08 PM
	Effective August 19th before the first day of school for school year 24-25,
	1. DOR SBP meal counts for Free category (218) exceed the highest meals during review period (205)
	Enhanced Training for Staff: We will provide comprehensive training for all food staff on accurate meal counting and recording procedures. Additonally, provide a more robust training on how to accurately recognize a reimbursable meal under offer versus serve and not offer vs. serve. We will conduct our own regular internal audits and monitoring to compare daily meal counts with monthly totals. Any significant variances will be promptly investigated to identify and rectify the root cause.
	<ol> <li>A minimum of two varieties of fluid milk must be offered throughout the lunch meal service on all reimbursable meal service lines/serving areas.</li> <li>We will work with our food vendor to ensure 2 varieties of milk are delivered daily to all sites.</li> </ol>
Corrective Action History	3.All 5 required meal components for lunch must be available on every serving line/serving area prior to the beginning and during the entire meal service.
	We will ensure schools are ordering enough food for the number of students. Additionally, we will update our systems to ensure better oversight over the meal line to ensure students are only taking one item and that items are replenished immediately.
	4. Students must take the required number of components for lunch in order for their meals to be claimed for reimbursement.
	Enhanced Training for Staff: We will provide comprehensive training for all food staff on accurate meal counting and recording procedures. Additonally, provide a more robust training on how to accurately recognize a reimbursable meal under offer versus serve and not offer vs. serve. We will conduct our own regular internal audits and monitoring to compare daily meal counts with monthly totals. Any significant variances will be promptly investigated to identify and rectify the root cause.

**Note:** The corrective action plan is required to correct any violation identified under the Administrative Review and must be applied to all schools in the SFA, as appropriate, to ensure that previously deficient practices and procedures are revised system-wide.

Flagged by Erlisa Levin 05/23/2024 12:29 PM DOR SBP meal counts for Free category (218) exceed the highest meals during review period (205). Breakfast meal counts, by category (free, reduced and/or paid) for the review period must be comparable to the meal counts for the day of review. Counts for the day of review that are significantly different from the review month are indicative of a problem with the meal counting system. SFAs are reminded that second meals and/or other ineligible meals (adults, a la carte, etc.) cannot be counted and claimed. Explain in detail, how the finding will be corrected and the measures taken to ensure that it will not reoccur in the future. Corrective Action must be applied SFA-wide. Indicate the date of implementation. Fiscal action will be taken. An over claim may be assessed. Flagged by Erlisa Levin 05/23/2024 12:29 PM A minimum of two varieties of fluid milk must be offered throughout the lunch meal service on all reimbursable meal service lines/serving areas. Allowable varieties are flavored or unflavored fat free milk, unflavored or flavored low fat (1%) milk, fat free or low fat lactose reduced/lactose free milk. Failure to fix identified issues may also lead to fiscal action/repeat violations in subsequent reviews as these are Performance Standard 2 (PS2) violations. Explain in detail, how the finding A minimum of two varieties of fluid milk must be offered throughout the breakfast meal service on all reimbursable meal service lines/serving areas. Allowable varieties are flavored or unflavored fat free milk, unflavored or flavored low fat (1%) milk, fat free or low fat lactose reduced/lactose free milk. Failure to fix identified issues may also lead to fiscal action/repeat violations in subsequent reviews as these are Performance Standard 2 (PS2) violations, Explain in detail, how the Flagged by Erlisa Levin 05/23/2024 12:29 PM All 5 required meal components for lunch must be available on every serving line/serving area prior to the beginning and during the entire meal service. If a serving line/serving area runs out of a component, the SFA must immediately add the missing meal component before any additional meals are claimed for reimbursement. To help assure that required food components are available, food service personnel should monitor the serving lines/serving areas throughout the meal service. Accurate production records must be kept and should be used to plan appropriate quantities of meal components. Explain in detail, how the finding will be corrected and the measures taken to ensure that it will not reoccur in the future. Corrective Action must be applied SFA-wide. Indicate the date of implementation. Flagged by Erlisa Levin 05/23/2024 12:29 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. 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. Corrective Action must be applied SFA-wide. Indicate the date of implementation. Students must take the required number of components for breakfast in order for their meals to be claimed for reimbursement. If the SFA has offer versus serve, students must select at least 3 food items in the proper quantities. One item 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. If the SFA does not have offer versus serve, students must take all 3 components in the proper quantities. Food service staff/cashiers should receive training on how to accurately recognize a reimbursable breakfast. Explain in detail, how the finding will be corrected and the measures taken to ensure that it will not reoccur in the future. Corrective Action must be applied SFA-wide. Indicate the date of implementation.

Group 2: CA Count (2)	NORTH STAR ACADEMY-08007320	06/21/2024 CAP Accepted
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Section	Form Subsection	Sponsor/Site Name	Question #	Due Date	Status		
	Corrective Action Plan: Acce	pted by Erlisa Levin 06/24/2024 01:22 PM					
Corrective Action History	CAP Accepted						
	Corrective Action Plan: Subr	nitted by Raquel Guerra 06/13/2024 01:12 PM					
	Effective August 19th before the	first day of school for school year 24-25, we will:					
Corrective Action History	component requirement and are are precise and that our pro	ALexander Street fodd service team will revamp their After School Snack system to ensure that they're serving compliant snacks meeting the two component requirement and are accurately documenting afterschool snacks served. This will ensure that all reimbursement claims are precise and that our production records align with vendor-supplied information. We will have a pre-launch internal system audit and a post-launch internal audit to ensure Alexander Street is implementing the correct After School Snack system.					
	Flagged by Erlisa Levin 05/23/2024 12:29 PM						
	Snacks claimed for reimbursement must meet the 2 component per student requirements. As discussed at the exit conference findings were found in this area. Explain in detail, how the finding(s) will be corrected and the measures taken to ensure that it will not reoccur in the future. Corrective Action must be applied SFA-wide. Indicate the date of implementation. "The program must be monitored within the first 4 weeks of operation each year. As discussed at the exit conference findings were found in this area. Explain in detail, how the finding(s) will be corrected and the measures taken to ensure that it will not reoccur in the future. Corrective Action must be applied SFA-wide. Indicate the date of implementation.						
	Flagged by Erlisa Levin 05/2	Flagged by Erlisa Levin 05/23/2024 12:29 PM					
		ference, violations were found for the After Sch measures taken to ensure that it will not reoc of implementation.					
Group 3: CA Count (2)		NORTH STAR ACADEMY-08007320		06/21/2024	CAP Accepted		
	Corrective Action Plan: Acce	pted by Erlisa Levin 06/24/2024 01:23 PM	Į		1		
	CAP Accepted						

	Corrective Action Plan: Subm	itted by Raquel Guerra 06/11/2024 11:11 AM			
	Effective August 19th before the t	first day of school for school year 24-25,			
	posted at or near the beginni	line and serving area, including classrooms whing of the serving line. These signs will clearly irement for students to take at least $\frac{1}{2}$ cup of	identify what constitutes		
Corrective Action History		ards, we will use the sample sign (Form 300) e customized as needed to fit the specific offer			
	3. In addition to the new signage, we will ensure that posted menus are not the sole source of information regarding reimbursable meals. The new signs will provide clear and distinct guidance separate from the menus.				
		g for all food service staff to emphasize the im the reimbursable meal requirements. This trai serve.			
	5. In our internal walk throug to students.	gh of all sites before the first day of school we	will ensure signage is in	the right locati	ons and visible
	Flagged by Erlisa Levin 05/23	3/2024 12:31 PM			
	applicable) identifying what of select, including the requiren	a must have signage posted at or near the be- constitutes a reimbursable meal. Schools using nent to take at least ½ cup fruit or vegetable. (Form 300) is available on the Department of	offer versus serve must Note: Only posting a mer	identify what a nu does not me	a student must eet
	Flagged by Erlisa Levin 05/23	3/2024 12:31 PM			
	Explain in detail, how the find	ust receive training on how to accurately reco ding will be corrected and the measures taken plied SFA-wide. Indicate the date of implemen	to ensure that it will not		
Group 4: CA Count (2)		NORTH STAR ACADEMY-08007320		06/21/2024	CAP Accepted

Section	Form Subsection	Sponsor/Site Name	Question #	Due Date	Status		
	Corrective Action Plan: Acce	pted by Erlisa Levin 06/24/2024 01:23 PM					
	CAP Accepted						
	Corrective Action Plan: Subr	nitted by Raquel Guerra 06/11/2024 11:14 AM					
	Effective August 19th before the	first day of school for school year 24-25,					
		1. At Alexander Street Elementary site: no backup system for counting student meals, in case the primary system is compromised.					
		nasize the importance of having a backup system of Sale (POS) system is unavailable. The recon meal status.					
	2. The SFA must use the same accountability method for counting meals at the point of service that was indicated on the the Schedule Details page in SNEARS.						
Corrective Action History	We will update Schedule A S each site.	Site Details page in SNEARS to accurately reflect	t the actual meal countir	ng method cur	rently in use at		
	Flagged by Erlisa Levin 05/2	23/2024 12:31 PM					
	At Alexander Street Element	tary site: no backup system for counting studer	nt meals, in case the prin	nary system is	compromised.		
	be if the SFA uses a comput program is unavailable. Exp	p system for counting student meals, in case the rerized POS system and the power fails. A back lain, in detail, how the finding will be corrected te the date of implementation.	up system could be a pap	per roster if th	e POS software		
	Flagged by Erlisa Levin 05/2	23/2024 12:31 PM					
	Schedule A Site Details page	accountability method for counting meals at the e in SNEARS. The Schedule A must be revised t nding will be corrected and the measures taken entation.	o reflect the actual meal	counting met	nod used.		

Section	Form Subsection	Sponsor/Site Name	Question #	Due Date	Status			
Group 5: CA Count (2)		NORTH STAR ACADEMY-08007320		06/21/2024	CAP Accepted			
	Corrective Action Plan: Ad	ccepted by Erlisa Levin 06/24/2024 01:23 PM						
	CAP Accepted							
	Corrective Action Plan: Ad	Corrective Action Plan: Accepted by Erlisa Levin 06/24/2024 01:23 PM						
	CAP Accepted							
	Corrective Action Plan: Su	ubmitted by Raquel Guerra 06/11/2024 11:12 AM						
	Effective August 19th before	Effective August 19th before the first day of school for school year 24-25,						
	1. establish a detailed schedule for conducting on-site accountability reviews of both lunch and breakfast at reviews will be scheduled in October for each school year to ensure timely completion.							
		on-site accountability reviews use the NSLP and S across all sites to maintain consistency and comp		m (#142) as rec	quired. This			
	3. We will develop a syste the deadline.	em for documenting the completion of each review	v to ensure that all requ	uired reviews are	e completed by			
Corrective Action History								

Group 6: CA Count (3)		NORTH STAR ACADEMY-08007320		06/21/2024	CAP Accepted
	Corrective Action Plan: Accept	oted by Erlisa Levin 06/24/2024 01:23 PM			
	CAP Accepted				
	Corrective Action Plan: Subm	nitted by Raquel Guerra 06/11/2024 11:13 AM			
	Effective August 19th before the	first day of school for school year 24-25,			
Corrective Action History	<ul> <li>procedures (SOPs), monitori "HACCP Based Standard Oper plan.</li> <li>2. All schools will keep a HAC for record keeping. This will compliance with food safety</li> <li>3. We will rexamine the locat and students.</li> <li>Flagged by Erlisa Levin 05/2.</li> <li>SFA did not have a food safety prop Point (HACCP) principles. Expression (HACCP) principles. Expression (States)</li> </ul>	ion of food and safety inspection report and e	the school lunch and breat that complies with Hazard and the measures taken	es. We will ref uired element lan as well as it as needed to in a publicly v akfast program d Analysis Crit n to ensure tha ion.	er to the s for the HACCP HACCP forms o maintain risible to staff risible to staff
		es (SOPs) were not developed. Explain in deta ot reoccur in the future. Indicate the date of in		corrected and	the measures

	Flagged by Erlisa Levin 05/23	3/2024 12:32 PM			
	inspections during the curren	ort was posted in a publicly visible location. S t school year and if current inspections are no Health. Describe in the CAP how this will be co ion.	t already scheduled, SFA	should reques	t an inspection
	Flagged by Erlisa Levin 05/23	3/2024 12:32 PM			
	corrective action, and record "HACCP Based Standard Ope corrected and the measures A copy of the written HACCP	fety plan in place that includes HACCP standa keeping procedures. Further guidance on requ rating Procedures" available on the NJDOA we taken to ensure that it will not reoccur in the f food safety plan must be available at each sch nsure that it will not reoccur in the future. Cor	uired elements for the HA bsite. Explain in detail, ho uture. Corrective Action r nool. Explain in detail, ho	CCP plan can l ow the finding must be applie w the finding w	be found in will be d SFA-wide. Ind vill be corrected
Group 7: CA Count (4)		NORTH STAR ACADEMY-08007320		06/21/2024	CAP Accepted
	Corrective Action Plan: Accept	oted by Erlisa Levin 06/24/2024 01:24 PM			
	CAP Accepted				
	Corrective Action Plan: Subm	itted by Raquel Guerra 06/11/2024 11:12 AM			
	Effective August 19th before the	first day of school for school year 24-25,			
		l training of administrative, office, and school leet and confirmation of completion. We will k			
	and require all administrative	tor and Manager will identify the most high leve, office, and school staff to complete the onlin ailed log of each staff member's number of tra	e training. We will keep a		
	3. The School Program Direct training resources provided c	tor and Manager will ensure they complete the n the website.	e 12 and 10 hours of train	ing respective	ly from the
Corrective Action History					

	Flagged by Erlisa Levin 05/23/2024 12:32 PM							
	Administrative, office and/or other school staff (e.g. teachers serving and/or counting meals in the classroom) who regularly work on National School Lunch and/or School Breakfast related activities throughout the school year must meet professional standard training requirements. Staff working 20 or more hours on School Nutrition program related activities are required to complete at least 6 hours of annual training. Part time staff (working less than 20 hours per week) are required to complete							
	Flagged by Erlisa Levin 05/23/2024 12:32 PM							
	All employees, including newly hired employees, must meet annual training requirements. 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: https://theicn.org/ 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.							
	Flagged by Erlisa Levin 05/23/2024 12:32 PM							
	School Nutrition Program managers are required to complete at least 10 hours of annual training. 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: https://theicn.org/. 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 implementat							
	Flagged by Erlisa Levin 05/23/2024 12:32 PM							
	School Nutrition Program directors are required to complete at least 12 hours of annual training. 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: https://theicn.org/. 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 implemen							
Group 8: CA Count (3)		NORTH STAR ACADEMY-08007320		06/21/2024	CAP Accepted			

Section	Form Subsection	Sponsor/Site Name	Question #	Due Date	Status				
	Corrective Action Plan: Accepted by Erlisa Levin 07/08/2024 03:00 PM								
	CAP Accepted								
	Corrective Action Plan: Submitted by Raquel Guerra 06/24/2024 01:46 PM								
	Effective August 19th before the first day of school for school year 24-25, we will implement the following:								
	At Liberty Elementary School, the food service staff will continue to receive our thorough training and reminders on accurately identifying reimburseable meals under the Serve Only policy. We will more closely monitor their menu planning and procurement procedures to ensure compliance with the regulations, specifically ensuring at least two types of fluid milk are offered. At the start of the school year, we will conduct an internal audit to verify understanding and adherence to the Serve Only policy.								
	Corrective Action Plan: Rejected by Erlisa Levin 06/24/2024 01:30 PM								
	Please explain the information and how to correct the meal quantities at Northstar Liberty school site.								
	thanks								
Corrective Action History	Corrective Action Plan: Submitted by Raquel Guerra 06/18/2024 12:19 PM								
	Effective August 19th before the first day of school for school year 24-25, we will implement the following								
	Flagged by Erlisa Levin 05/24/2024 01:36 PM								
	Students must take the required number of components for breakfast in order for their meals to be claimed for reimbursement. If the SFA has offer versus serve, students must select at least 3 food items in the proper quantities. One item 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 3 components in								
	Flagged by Erlisa Levin 05/24/2024 01:36 PM								
	A minimum of two varieties of fluid milk must be offered throughout the lunch meal service on all reimbursable meal service lines/serving areas. Allowable varieties are flavored or unflavored fat free milk, unflavored or flavored low fat (1%) milk, fat free or low fat lactose reduced/lactose free milk. Failure to fix identified issues may also lead to fiscal action/repeat violations in subsequent reviews as these are Performance Standard 2 (PS2) violations. Explain in detail, how the finding A minimum of two varieties of fluid milk must be offered throughout the breakfast meal service on all reimbursable meal service lines/serving areas. Allowable varieties are flavored or unflavored fat free milk, unflavored or flavored low fat (1%) milk, fat free or low fat lactose reduced/lactose free milk. Failure to fix identified issues may also lead to fiscal action/repeat violations in subsequent reviews as these are Performance Standard 2 (PS2) violations. Explain in detail, how the								

**Note:** The corrective action plan is required to correct any violation identified under the Administrative Review and must be applied to all schools in the SFA, as appropriate, to ensure that previously deficient practices and procedures are revised system-wide.

#### **Report Selections**

Flagged, CAP Submitted, CAP Rejected, CAP Accepted, CAP Removed, Problem resolved, Re-Flagged