### Meal Counting and Claiming - Review Period

<table>
<thead>
<tr>
<th>Section</th>
<th>Form Subsection</th>
<th>SFA/Site Name</th>
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<th>Due Date</th>
<th>Status</th>
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<tbody>
<tr>
<td>Meal Counting and Claiming</td>
<td>Meal Counting and Claiming - Review Period (On-Site Assessment Tool - Site)</td>
<td>People's Preparatory Charter School-9327</td>
<td>325</td>
<td>01/17/2022</td>
<td>CAP Accepted</td>
</tr>
</tbody>
</table>

Corrective Action History

- **Corrective Action Plan:** Accepted by Lea Berry 01/18/2022 07:54 AM
- **Corrective Action Plan:** Submitted by TONYA BEWLEY 01/13/2022 11:33 AM

In order to minimize typographical errors, the Food Service Director will send the edit check worksheets to the certifier for an additional set of eyes. This will help to make sure that a number has not been inadvertently entered.

Flagged by Lea Berry 12/16/2021 08:21 AM

Lunch counts by category (free, reduced and/or paid) must be correctly used in the claim for reimbursement. Meal counts for each school should be verified prior to submitting and certifying the claim.

For November there were three days where the claimed meals don't match the received meals.

#### November- Claimed VS Spreadsheet of Received Meals

- 11/5 309 303
- 11/9 308 303
- 11/19 306 304

13 meals were overclaimed. 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.

### Meal Components and Quantities - Review Period

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<td>Meal Components and Quantities</td>
<td>Meal Components and Quantities - Review Period (On-Site Assessment Tool - Site)</td>
<td>People's Preparatory Charter School-9327</td>
<td>410</td>
<td>01/17/2022</td>
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Corrective Action History

- **Corrective Action Plan:** Rejected by Lea Berry 01/18/2022 07:58 AM
- **Corrective Action Plan:** Submitted by TONYA BEWLEY 01/13/2022 11:41 AM

Please provide a date that the meal pattern issues will be corrected by the vendor.

The food service director communicated with the vendor to address the issue listed below. Due to the SFAs full virtual, all-remote status post-winter break, the SFA has been unable to ensure that these changes are made. The first opportunity to do so will be on Wednesday, January 19, when the SFA returns to in-person instruction.

Flagged by Lea Berry 12/17/2021 08:47 AM
Corrective Action History

At 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 Agricultures Form web site for specific component and minimum quantity requirements. At breakfast and lunch, production records must document that both daily and weekly minimum quantities for each component are offered. Other supporting documentation (including but not limited to the USDA Food Buying Guide, food labels, CN labels, manufacturers product formulation statements, standardized recipes, etc.) must be used to determine the creditable amount each menu item contributes to the meal pattern to assure that required minimum quantities are offered.

Breakfast - not meeting the fruit component on the following days.
11/17 - Orange credits towards a half cup of fruit (must offer 1 cup)
11/18 - Pear (credits towards a half cup of fruit (must offer 1 cup)

Breakfast Production record issues - milk must be broken down by type. It should be recorded in the total milk usage section on the bottom.

The food service personnel must complete the portions left over, and portions used sections for each item.

Lunch - Not meeting the grain and fruit components on the following days.
11/15 - An orange credits as a half a cup of fruit and must offer 1 cup
11/15 - whole wheat dinner roll credits as 1 ounce eq. must offer 2 ounces of grain at lunch daily to the 9-12 grade group.
11/16 - A banana only credits as a half cup of fruit and must provide 1 cup of fruit for serve all.
11/17 - celery sticks says one cup on the menu, but the production record also states one cup. It should say how many sticks. 6 sticks equals a half a cup. The production record should say how many sticks you are providing in the portion section.
11/18 - A banana credits as a half a cup and must provide 1 cup of fruit for serve all.
11/19 - A 135 count pear credits as half a cup and must provide 1 cup of fruit for serve all.
11/19 - Romaine Lettuce - The recipe says providing two cups which credits as one cup. The production record say providing 1.5 cups which provides 3/4 cup.
11/19 - The potato bun credits as 1.5 grains and must provide 2 ounce eq. daily to 9-12 age group.

Lunch Production record issues - milk must be broken down by type. It should be recorded in the total milk usage section on the bottom.

The food service personnel must complete the portions left over, and portions used sections for each item.

Vegetarian meals are not on the production record. 75 vegetarian meals will be taken back from the week of review because they are not being documented.
Also, why are so many meals being planned by Karson when half the amount are eating. The SFA is paying for roughly an extra 65 lunches and 100-250 breakfast meals daily. They are also sending 400 snacks when the highest snack count for the month was 234 snacks.

Explain in detail, how these findings will be corrected and the measures taken to ensure that it will not reoccur in the future. Indicate the date of implementation.

Corrective Action History

Corrective Action Plan: Accepted by Lea Berry 01/18/2022 07:59 AM
CAP Accepted

Corrective Action Plan: Submitted by TONYA BEWLEY 01/14/2022 10:38 AM

The SFA has updated it original CEP Onsite Review forms with that of the SSO Onsite Review Forms. One corrective action was found when updating these forms. Since People's Prep is co-located with another school, it does not have access to its kitchen space. As such, People's Prep had access to the health inspections conducted onsite but, they were not posted in the designated food service area of People's Prep. As such, on January 14, when the organization returned to the building post-winter break, and a remote instruction period, copies of the health inspection certificates have been hung in the designated area used by People's Preparatory Charter School.

Flagged by Lea Berry 12/17/2021 10:08 AM

The SSO On-Site Monitoring Form must be completed this year. You completed the NSLP and SBP form. As corrective action, please complete the SSO on-site accountability reviews Form 410 for both breakfast and lunch and upload in SOARS by January 17th.
# Corrective Action Report (Detail)

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<td>Corrective Action Plan: Submitted by TONYA BEWLEY 01/13/2022 11:39 AM</td>
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<td>The additional claim for snacks were due to the Dec 1, 2, 3 being counted when the numbers were submitted. The submitter will do a better job when submitting to ensure that weeks that carry into a new month are properly accounted for. Additionally, the submitter will send the certifier the Edit Check worksheets and food service workbook to ensure that mistakes in entering numbers have not occurred.</td>
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<td>With regard to filling forms out correctly, the food service director has met with the food service professional to retrain on all forms related to documentation. The food service professional is aware of the additions that need to be added to ensure that documentation is accurate and the SFA is in compliance.</td>
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<td>Flagged by Lea Berry 12/16/2021 02:04 PM</td>
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<td>As discussed at the exit conference, the following violations were found for the After School Snack Program.</td>
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<td>The snack production records are not being completed correctly. Box 5 (Number of servings for students) is what was planned. Box 7 is how many were left over after service and Box 8 is the number of reimbursable snacks served. That must be completed for each food item offered.</td>
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<td>For November 5005 snacks were claimed. However, the production records indicate that 4311 were served. This is an overclaim of 694 snacks for the month of November.</td>
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<td>Explain in detail, how the finding(s) will be corrected and the measures taken to ensure that it will not reoccur in the future. Indicate the date of implementation.</td>
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**Report Selections**

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