### Local School Wellness

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<th>Site Name</th>
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<tbody>
<tr>
<td>Local School Wellness</td>
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<td>1002</td>
<td>04/06/2020</td>
<td>CAP Accepted</td>
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#### Corrective Action History

**CAP Accepted Amy Martin 05/19/2020 12:49 PM**

**CAP Submitted JOELLE SWEIGART 04/02/2020 03:03 PM**

Unfortunately, with being closed, we are unable to take care of this at this time. If/when we are able to return this school year, we will work on reviewing our policy and have it Board Approved. This will also be reviewed and updated yearly.

**Date implemented?**

**Flagged Amy Martin 03/04/2020 10:46 AM**

The Local School Wellness Policy must be reviewed and updated periodically. An example would be to update the policy at an annual stakeholders' meeting. 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.

### Food Safety, Storage and Buy American

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<tr>
<td>Food Safety, Storage and Buy American</td>
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<td>PITMAN MIDDLE</td>
<td>1411</td>
<td>04/06/2020</td>
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On March 2, 2020, I reached out to US Foods to see if they carry any frozen broccoli, mandarin oranges and pineapples that are domestic products. I was told the only domestic broccoli that they are able to get, they do not stock because of the price, which is $22.00 more a case. This is a very significant price difference.

As for the mandarin oranges and pineapples, Domestic products are not available.

I was sent the Buy American Justification Form from US Foods and completed them for the above products. They were shown to you on Tuesday morning, March 3, 2020 and are being kept on file.

Date implemented-3/3/2020

The review of products on-site at reviewed schools or at off-site storage facilities indicated violations with Buy American.

Harvest Value Frozen broccoli from Mexico
Mandarin Oranges from China
Dole Pineapple from Thailand

Explain in detail, how the finding was corrected and the measures taken to ensure that it will not reoccur in the future. Indicate the date of implementation.
**Corrective Action History**

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**Meal Components and Quantities - Day of Review**

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<tr>
<td>PITMAN MIDDLE</td>
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**Explanation:**

We no longer offer the corn dogs that we were currently using, which I didn't know that they changed the formula and no longer meet the 2 oz equivalent M/MA and 2 oz equivalent Grain. With not knowing about this change, I believed I was meeting the daily and weekly requirements.

If I can't get one that is 2 oz M/MA and 2 oz Grain, we will use the corn dog nuggets that meet the requirements.

Date implemented - 3/3/2020

At lunch, 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 website for specific component and minimum quantity requirements. During the review week, the meat/meat alternate component was not met on Tuesday and Wednesday. In addition, the weekly equivalents of the meat/meat alternate was not met.

88 lunches provided only 0.5 oz equivalent of the required 1 oz equivalent meat/meat alternate component provided (corn dog entree). In addition, only 8.5 oz equivalents of the required 9 oz equivalents of meat/meat alternate provided for the week. This is a repeat Performance Standard 2 (PS2) violation as on the first AR in 2016 insufficient quantity of meat/meal alternate component was present.

Corn dogs were served on Tuesday (73) and Wednesday (15) of the review week.

Explain in detail, how the finding was corrected and the measures taken to ensure that it will not reoccur in the future. Indicate the date of implementation.
### Corrective Action History

**Flagged Amy Martin 03/04/2020 10:46 AM**

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.

Although it as fixed prior to the start of meal service, the planned entree for the day was one corn dog. Per the Manufacturer’s Product Formulation Statement, one corn dog only provides 0.5 oz equivalents of the meat/meat alternate component. The daily minimum requirement is one ounce equivalent per day.

In addition, the mandarin oranges were being served using a 3oz portion. Since the required minimum daily is 1/2 c, the SFA was told to a 4 oz scoop (no 4oz on site, so 6oz scoop used.) Apples were also offered instead of the oranges.

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

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<td>Corrective Action History</td>
<td>CAP Submitted JOELLE SWEIGART 04/02/2020 03:03 PM</td>
<td>On the day of review, we gave a hard boiled egg or yogurt with the corn dog to cover the balance of the M/MA. We no longer offer the corn dogs that we were currently using, which I didn't know that they changed the formula and no longer meet the 2 oz equivalent M/MA and 2 oz equivalent Grain. If I can't get one that is 2 oz M/MA and 2 oz Grain, we will use the corn dog nuggets that meet the requirements. We used a 6 oz spoodle, since we did not have a 4 oz for the mandarin oranges. I have an order in for 4 oz spoodles. Just waiting for delivery. In the meantime, we are using the 6 oz spoodle. Date of implementation-3/2/2020</td>
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I planned on doing the on-line 8 hour Food Safety Training by the end of March, however with all that's going on, I haven't had the chance. I will get this done by the end of April. I will send a copy of the certificate, once training is completed.

If I am still here, I will make sure I redo the training before my certificate expires.

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 www.theicn.org or the SFA can choose their own online or in person training resource to obtain the required food safety training.

Explain in detail, how the finding was corrected and the measures taken to ensure that it will not reoccur in the future. Indicate the date when the food safety training was completed on plans to be completed.
At lunch, all required meal components must be offered to students daily. When planning menus, the SFA must make sure that all 5 components of the reimbursable lunch, in minimum daily and weekly requirements, are offered. Daily production records and supporting documentation (including but not limited to standardized recipes, food labels, CN labels, manufacturer product formulation statements, USDA Foods Information Sheets, etc.) must be used to make sure menus are in compliance with the meal pattern.

88 lunches provide only 0.5 oz equivalent of the required 1 oz equivalent meat/meat alternate component provided (corn dog entree). In addition, only 8.5 oz equivalents of the required 9 oz equivalents of meat/meat alternate provided for the week. This is a repeat Performance Standard 2 (PS2) violation as on the first AR in 2016 insufficient quantity of meat/meal alternate component was present.

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