COLLEGE ACHIEVE GREATER ASBURY PARK CS-08007891 - Corrective Action Report (Detail)

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 syste

Section	Form Subsection	Sponsor/Site Name	Question #	Due Date	Status
Afterschool Snack Program	Afterschool Snack Program (Other Programs)	College Achieve Greater Asbury Park Chart-12462		07/16/2026	CAP Removed
Corrective Action History	Corrective Action Plan: Removed by Casey Miller 06/16/2026 01:54 PM CAP Removed Flagged by Casey Miller 06/16/2026 01:52 PM Production records must list each meal component and reflect that the planned portion sizes meet the meal pattern component 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. No more than half of the weekly fruit or vegetable offerings may be in the form of juice				
Meal Components and Quantities - Review Period	Meal Components and Quantities - Review Period (On-Site Assessment Tool - Site) (409H)	College Achieve Greater Asbury Park Chart-12462	409	07/16/2026	CAP Accepted

COLLEGE ACHIEVE GREATER ASBURY PARK CS-08007891 - Corrective Action Report (Detail)

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Section	Form Subsection	Sponsor/Site Name	Question #	Due Date	Status
Corrective Action History	Corrective Action Plan: Accepted by Casey Miller 06/22/2026 08:32 AM CAP Accepted Corrective Action Plan: Submitted by Joseph Ponteliona 06/17/2026 09:54 AM The vegetable component offered with the alternative meals will be the same as the main meal vegetable. This will ensure vegetable subgroups for all meals are consistent and compliant. Implemented on 06/01/26 Staff have been retrained on production record procedures. Food Service Director will check weekly that forms are being completed correctly and fully. Implemented 05/28/26 Flagged by Casey Miller 06/16/2026 01:53 PM 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. **Vegetable subgroup and whole-grain rich requirements must also be met.** 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. Error: For review week, alternate lunch choices of grilled chicken strip salad and meatball entree did not meet vegetable subgroup meal pattern requirement. These meals have different vegetable paired with entree than the hot main entree. The salad credits the salad part (lettuce/grape tomato) as the vegetable and the meatball entree served with broccoli or green beans. The PR did not record the broccoli or green beans. Only the main entree choice meet all veg subgroup requirements for the review week. No incomplete meals as alternate lunch entrees did include the vegetable component. **Explain in detail, how the finding of 1.)alternate meals not meeting veg subgroup and 2.)not all vegetables recorded on production record will be corrected and the measures taken to ensure that it will not reoccur in the future. Indicate the DATE of implementation.**				
Offer vs Serve - Day of Review	Offer vs Serve - Day of Review (On-Site Assessment Tool - Site) (500H)	College Achieve Greater Asbury Park Chart-12462	501	07/16/2026	CAP Accepted

COLLEGE ACHIEVE GREATER ASBURY PARK CS-08007891 - Corrective Action Report (Detail)

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Section	Form Subsection	Sponsor/Site Name	Question #	Due Date	Status
Corrective Action History	Corrective Action Plan: Accepted by Casey Miller 06/22/2026 08:32 AM CAP Accepted Corrective Action Plan: Submitted by Joseph Ponteliona 06/17/2026 09:54 AM Staff have been retrained on production record and OVS procedures. Food Service Director will check weekly that forms are being completed correctly and fully. Implemented 05/28/26 Flagged by Casey Miller 06/16/2026 01:53 PM Food service staff/cashiers must receive training on how to accurately recognize a reimbursable meal under offer versus serve and how to record on production records. Error: Training documentation was provided that staff was trained on OVS during meal service and reimbursable meals were identified at point of service. However, **record keeping of OVS on production records was not correct.** No incomplete meals. Production records recorded the same counts for breakfast items, i.e same count # of milk and entree served and claimed, but milk is the OVS choice, so not all milks prepared were served, and lunch components PR had same count of milk and entree. Production records thus, appear that the foodservice method is serve only instead of OVS. **More training is needed on completing production records.** **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 (On-Site Assessment Tool - Site) (1700H)	College Achieve Greater Asbury Park Chart-12462	1700	07/16/2026	CAP Accepted

COLLEGE ACHIEVE GREATER ASBURY PARK CS-08007891 - Corrective Action Report (Detail)

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Section	Form Subsection	Sponsor/Site Name	Question #	Due Date	Status
Corrective Action History	Corrective Action Plan: Accepted by Casey Miller 06/22/2026 08:33 AM CAP Accepted				
	Corrective Action Plan: Submitted by Joseph Ponteliona 06/17/2026 09:55 AM Our Vendor has been notified, and the snack menu will be modified to meet the juice requirement. The After School Program has ended for the school year, a new menu will be implemented for next year. Prior to implementation, the snack menu will be reviewed and approved by the Food Service Director to ensure compliance.				
	Flagged by Casey Miller 06/16/2026 01:54 PM For the After School Snack Program, no more than half of the weekly fruit or vegetable offerings may be in the form of juice. Error: Juice was served four out of five days during the review week for one of the components of the After School Snack Program. No other fruit was served, thus, this exceeds the requirement of no more than half. **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.**				

Report Selections

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