				Status
Verification (On-Site Assessment Tool) (207H)	Yeshivas Meor Hatalmud of Lakewood Inc- 03009828	214	02/06/2023	CAP Accepted
Corrective Action Plan: Accepted by Corinne Santos-Hernandez 02/01/2023 02:35 PM CAP Accepted Corrective Action Plan: Submitted by Mordechai Levi 01/23/2023 09:33 PM 1/23/2023. The claiming system has been updated, and we will make sure to update the system in a timely fashion in the future Flagged by Corinne Santos-Hernandez 01/06/2023 02:08 PM				
changes in eligibility due to vapplication that was verified. The SFA's request so the determined effective December 1, 20 reflect the new determination and lunch meal observations now the finding will be corrected.	erification results. There was 1 The household did not respond to rmination was changed back to 022. However, the roster did not and the total count for breakfast is inaccurate. Explain, in detail, tted and the measures taken to			
Meal Counting and Claiming (On-Site Assessment Tool) (314H)	Yeshivas Meor Hatalmud of Lakewood Inc- 03009828	314	02/06/2023	CAP Accepted
CAP Accepted Corrective Action Plan: Submol/23/2023 09:27 PM 1/23/2023. The meal service end of the last school year, bechange in ECAS. At this recast. We are communication with coroper delivery slips and involved.	contract was terminated at the ut we accidentally did not indicate time, the update has been made in our vendors to make sure that pices are provided.			
	CAP Accepted Corrective Action Plan: Submodul/23/2023 09:33 PM //23/2023. The claiming systemake sure to update the systemake sure to update the systemake sure to update student hanges in eligibility due to verification that was verified, he SFA's request so the determination of the serification that was verified and effective December 1, 20 effect the new determination and lunch meal observations of the finding will be corrective that it will not reoccumplementation. Meal Counting and Claiming On-Site Assessment Tool) 314H) Corrective Action Plan: Accepted Corrective Action Plan: Submodul/23/2023 09:27 PM //23/2023. The meal service and of the last school year, be the change in ECAS. At this is concept that it will not reoper delivery slips and involved the food service director on the food service director of the food service director of t	APA Accepted Corrective Action Plan: Submitted by Mordechai Levi 1/23/2023 09:33 PM //23/2023. The claiming system has been updated, and we will nake sure to update the system in a timely fashion in the uture lagged by Corinne Santos-Hernandez 01/06/2023 02:08 PM The SFA must update student eligibility status when there are hanges in eligibility due to verification results. There was 1 pplication that was verified. The household did not respond to he SFA's request so the determination was changed back to haid effective December 1, 2022. However, the roster did not effect the new determination and the total count for breakfast and lunch meal observations is inaccurate. Explain, in detail, how the finding will be corrected and the measures taken to insure that it will not reoccur in the future. Indicate the date of implementation. Meal Counting and Claiming On-Site Assessment Tool) 3134H) Corrective Action Plan: Accepted by Corinne Santos-Hernandez 12/01/2023 02:25 PM CAP Accepted Corrective Action Plan: Submitted by Mordechai Levi 11/23/2023 09:27 PM //23/2023. The meal service contract was terminated at the end of the last school year, but we accidentally did not indicate the change in ECAS. At this time, the update has been made in ECAS. We are communication with our vendors to make sure that reoper delivery slips and invoices are provided. The food service director on record cannot be at the school laily. We are replacing her with another individual within the	APA Accepted Corrective Action Plan: Submitted by Mordechai Levi 1/23/2023 . The claiming system has been updated, and we will nake sure to update the system in a timely fashion in the uture lagged by Corinne Santos-Hernandez 01/06/2023 02:08 PM The SFA must update student eligibility status when there are hanges in eligibility due to verification results. There was 1 pplication that was verified. The household did not respond to he SFA's request so the determination was changed back to haid effective December 1, 2022. However, the roster did not effect the new determination and the total count for breakfast ind lunch meal observations is inaccurate. Explain, in detail, how the finding will be corrected and the measures taken to insure that it will not reoccur in the future. Indicate the date of inplementation. Theal Counting and Claiming On-Site Assessment Tool) 314H) Torrective Action Plan: Accepted by Corinne Santos-Hernandez 2/01/2023 02:25 PM APA Accepted Corrective Action Plan: Submitted by Mordechai Levi 11/23/2023 09:27 PM 7/23/2023. The meal service contract was terminated at the not of the last school year, but we accidentally did not indicate he change in ECAS. At this time, the update has been made in CCAS. We are communication with our vendors to make sure that roper delivery slips and invoices are provided. The food service director on record cannot be at the school laily. We are replacing her with another individual within the	APA Accepted CAP CACCEPT CAP CACCEPT

Flagged by Corinne Santos-Hernandez 01/06/2023 02:07 PM The SFA has an approved Commercial Vendor Contract from September 5, 2021 to June 30, 2024. The SFA is not utilizing this contract and purchasing food to serve the students from several vendors. Due to the SFA purchasing food from several vendors, records of food purchases must be available to support the number of meals served to students. Itemized daily delivery receipts, food invoices and temperature logs were not available during on-site review dates and for the review month of November 2022. The SFA should be monitored by the food service director who is available daily. The SFA's user management appointed a food service director but was not observed at the SFA during the onsite review. There were three students who assisted during the meal service the school administrator who was responsible checking off the names on the rosters. The accountability system should be monitored for compliance by the food service director and ensures that the SFA's meal count reports are based on the approved counting system and the counting system as implemented yields the actual number of reimbursable meals served for each day of the month. The food service director should also be HACCP trained. 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. Yeshivas Meor Hatalmud of Lakewood Inc-Group 1: CA Count (2) 02/06/2023 CAP Accepted 03009828 Corrective Action Plan: Accepted by Corinne Santos-Hernandez 02/01/2023 02:36 PM CAP Accepted Corrective Action Plan: Submitted by Mordechai Levi 01/23/2023 09:44 PM 1/23/2023 We will update the Haccp Booklet to a binder that will be available in the dining area Flagged by Corinne Santos-Hernandez 01/06/2023 02:09 PM **Corrective Action History** SFAs must implement a food safety program for the preparation and service of meals that complies with Hazard Analysis Critical Control Point (HACCP) principles. SFA has a written food safety plan, but does not serve its purpose at the site level. The food safety program should focus on temperature, time and documentation. The food safety plan was photocopied and stapled together into a 5x7 booklet. It is recommended that this is filed together in a binder and should be easily accessible to all staff that serves meals under the Child Nutrition Programs. The purpose of the food safety plan to is record and comply

	with Hazard Analysis Critical Control Point (HACCP) principles. 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 Corinne Santos-Hernandez 01/06/2023 02:09 PM The SFA provided a "photocopied" HACCP 5x7 booklet that was stapled together. Although, this contained the information from the HACCP regulations because it was photocopied, the information should be in a binder to record all food safety recordkeeping, and stored in the meal preparation area that is accessible to all staff preparing and serving meals for the school nutrition program. The SFA must have a food safety plan in place that includes HACCP standard operating procedures (SOP), as well as monitoring, corrective action, and record keeping procedures. Further guidance on required elements for the HACCP plan can be found in "HACCP Based Standard Operating Procedures" available on the NJDOA website. 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.			
Group 2: CA Count (2)	Yeshivas Meor Hatalmud of Lakewood Inc- 03009828	-	02/06/2023	CAP Accepted
Corrective Action History	Corrective Action Plan: Accepted by Corinne Santos-Hernandez 02/01/2023 02:36 PM CAP Accepted Corrective Action Plan: Submitted by Mordechai Levi 01/23/2023 09:45 PM 1/23/2023. The claiming system has been updated, and we will make sure to update the system in a timely fashion in the future Flagged by Corinne Santos-Hernandez 01/06/2023 02:09 PM The reduced is decreased by one student because this is the student that was verified due to error prone and his determination was changed from reduced to paid. The reduced is decreased by 1 and paid is increased by 1. Student - was selected for verification due to error prone. This student was changed from Reduced to Paid effective December 1, 2022 because the household never responded. The MEL and roster was not			
	revised to reflect the new determination and therefore the total counts for both meals on day of review is inaccurate. Flagged by Corinne Santos-Hernandez 01/06/2023 02:09 PM Student - was selected for verification due to error prone. This student was changed from Reduced to Paid effective December 1, 2022 because the household never responded. The MEL and roster was not revised to reflect the new determination and therefore the total			

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	counts for both meals on day	y of review is inaccurate.	
Group 3: CA Count (2)		Yeshivas Meor Hatalmud of Lakewood Inc- 03009828	02/06/2023 CAP Accepted
		pted by Corinne Santos-Hernandez	
	02/01/2023 02:37 PM		
	CAP Accepted		
	Corrective Action Plan: Subn	nitted by Mordechai Levi	
	01/23/2023 09:48 PM		
	1/23/2023. As the children r	efuse to drink the Fat Free	
	chocolate milk, we will try to	discourage the use of their own	
	chocolate syrup		
		hase of Ketchup packets for greater	
	portion control		
	Flagged by Corinne Santos-I	Hernandez 01/06/2023 02:10 PM	
	Charles to account the country of the	to a thin houselfoot and housely	
Corrective Action History	Students were observed dur observation on December 19	ing the breakfast and lunch Ith and 22nd, adding chocolate	
,	flavored syrup in their bottle	d 1% white milk. It is	
		e fat free milk should be offered to s from adding the chocolate syrup	
	taken from the refrigerator.	Explain in detail, how the finding will be	
	future. Indicate the date of imple	en to ensure that it will not reoccur in the mentation.	
	Flagged by Corinne Santos-H	Hernandez 01/06/2023 02:10 PM	
	At hreakfast and lunch ketc	hup condiments should be offered	
	in portion cups, portion cont	rolled (PC) packaging or by use of	
		nsils to limit portion size allowed served during breakfast and lunch	
	meals adding ketchup on the	eir food from the refrigerator.	
		will be corrected and the measures occur in the future. Indicate the date of	

	implementation.				
Meal Counting and Claiming - Day of Review	Meal Counting and Claiming - Day of Review (On-Site Assessment Tool - Site) (317H)	Yeshivas Meor Hatalmud-224151	318	02/06/2023	CAP Accepted
	Corrective Action Plan: Accep 02/01/2023 02:35 PM	oted by Corinne Santos-Hernandez			
	CAP Accepted				
	Corrective Action Plan: Subm 01/23/2023 09:42 PM	nitted by Mordechai Levi			
	1/23/2023. The claiming system sure to update the system in a tir	has been updated, and we will make nely fashion in the future			
Corrective Action History	Flagged by Corinne Santos-H	dernandez 01/06/2023 02:08 PM			
	category, must be taken at ti and lunch. A student who's a verification due to error pron Paid as of December 1, 2022 as "Reduced" and was not ch new determination for accura The breakfast and lunch mea in detail how the finding will	e was changed from Reduced to . The student was still documented langed in the MEL to reflect the late meal counting and claiming. It total count is inaccurate. Explain, be corrected and the measures of reoccur in the future. Indicate			
Meal Counting and Claiming - Review Period	Meal Counting and Claiming - Review Period (On-Site Assessment Tool - Site) (322H)	Yeshivas Meor Hatalmud-224151	325	02/06/2023	CAP Accepted

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	Corrective Action Plan: Accepted by Corinne Santos-Hernandez 02/10/2023 06:16 PM			
	CAP Accepted			
	Corrective Action Plan: Submitted by Mordechai Levi 02/06/2023 05:44 PM			
	The date of 1/23/2023 is already indicated in the CAP			
	Corrective Action Plan: Rejected by Corinne Santos-Hernandez 02/01/2023 02:22 PM			
	Indicate the date of implementation from the Corrective Action Plan submitted.			
Corrective Action History	Corrective Action Plan: Submitted by Mordechai Levi 01/23/2023 09:13 PM			
Corrective Action History	1/23/2023. We will make sure that a second qualified individual will review the meal counts and claim before it is submitted			
	Flagged by Corinne Santos-Hernandez 01/06/2023 02:06 PM			
	November 15, 2022 - Lunch total meals served should be 127 and not 128. The production record and edit check is incorrect and had an overclaim of 1 meal.			
	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. 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.			
Meal Components and Quantities - Day of Review	Meal Components and Quantities - Day of Review (On-Site Assessment Tool - Site) (400H) Yeshivas Meor Hatalmud-224151	400	02/07/2023	CAP Accepted
	Corrective Action Plan: Accepted by Corinne Santos-Hernandez 02/10/2023 06:19 PM			
	CAP Accepted			
	Corrective Action Plan: Submitted by Mordechai Levi 02/06/2023 07:58 PM			
Corrective Action History	on 2/6/2023 the revision was made in SNEARS to indicate 2 dining areas.			
	Beginning 2/1/2023, we have incorporated cereal into our breakfast Menu to provide a greater variety of foods for the students.			
	Beginning 2/1/2023, we have implemented new rules with regard to the use and storage of private syrups and sodas. We			

have cleaned up the windowsills and no longer allow personal items of this nature to be stored in the dining room,

With regard to the toasters, the students requested that we not toast the bread for them, as they prefer it to be hot and crunchy, rather than cold and hard like melba toast.

Corrective Action Plan: Rejected by Corinne Santos-Hernandez 02/01/2023 02:33 PM

Please provide a detailed CAP for each CA that was addressed at the exit conference and also documented for question 400. Provide a detailed CAP for the flavored syrups on the window ledge, non compliant cold cereal consumed at breakfast meal that is not a part of the school nutrition program, chocolate syrup, students helping themselves to the panini makers and toasters to enhance their breakfast meal received from the Breakfast School Program. In addition, if there is an adjoining room where students can sit after receiving their breakfast meal, the additional room must be revised in the site details section of the application packet to reflect the additional eating area. Date if implementation is needed for each CAP.

Corrective Action Plan: Submitted by Mordechai Levi 01/23/2023 09:40 PM

1/23/2023. There is an adjoining room with additional seating. The standing students were there because they were curious to observe the State auditors at work.

We will make an effort to have the fruit washed before serving

Flagged by Corinne Santos-Hernandez 01/06/2023 02:08 PM

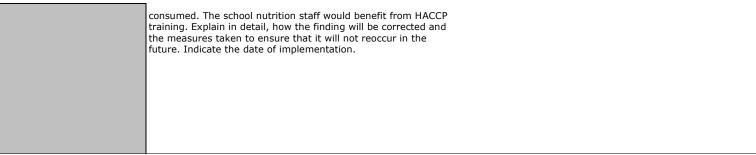
Lunch was observed on December 19, 2022. Breakfast was observed on December 22, 2022.

For both meal observations, students were served in the dayroom. There were students who were standing up because of limited space and seating for the 127 - 129 students who are eating at the same lunch period. Students arrived almost all at the same time with a small break in between for each classes. Also observed from all 3 state agency auditors, the dayroom had several opened soda cans on the floor, on the shelves, and tables. Some were displayed on the counter tops and window ledges. There were variety of flavored syrups on the window ledge (probably used to add flavor to crushed ice), panini makers, toasters, opened large dry cereal boxes available for the students that were displayed on the bottom of the tables. Some of these cereals were non compliant due to sugar content and non WG component. There was a vending machine that displayed a variety of soda cans but was not on and was

	unplugged on the day of review. On the day of breakfast observation, we observed some students who ate cereal with milk after consuming their breakfast meal. They had a variety of dry cereal available and one student was also observed entering the dayroom with a box of cereal. Students were also serving coffee from the coffee maker and adding chocolate syrup to their milk. Informed the consultant that the SFA is not following the regulations from SBP and NSLP and students should not have to eat additional food items or add chocolate syrup to meet their satiety level. The purpose of the program is to provide the students the complete service. Advised to reconsider revising the breakfast menu to include a variety of breakfast items and to order fat free chocolate milk. On the day of the lunch observation - gala apples was served and on the menu. The 113 count boxed apples was served to the students but never washed or rinsed prior to serving. All of these concerns was discussed during the on-site observation.			
Meal Components and Quantities - Day of Review	Meal Components and Quantities - Day of Review (On-Site Assessment Tool - Site) (400H) Yeshivas Meor Hatalmud-224151	407	02/06/2023	CAP Accepted
Corrective Action History	Corrective Action Plan: Accepted by Corinne Santos-Hernandez 02/01/2023 02:23 PM CAP Accepted Corrective Action Plan: Submitted by Mordechai Levi 01/23/2023 09:21 PM Beginning in February 2023, we will make adjustments to our breakfast menu and provide a wider variety of items Flagged by Corinne Santos-Hernandez 01/06/2023 02:07 PM The breakfast menu offers the same menu daily. Two slices of WG bread with a slice of cheese, apple or other fresh fruit and milk is served daily. Students often have to eat cold cereal with milk to fulfill their appetite. Strongly advised the SFA to revise the breakfast menu especially for high school level students. A selective menu for breakfast would appeal to students. This generally results in increased participation and allows the students to choose from a variety of entrees, fruit/vegetable items, breads and milk. When making substitutions to the planned breakfast menu, the SFA must make sure the substitution is appropriate and will still provide a reimbursable meal. 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.			
Meal Components and Quantities - Day of Review	Meal Components and Quantities - Day of Review (On-Site Assessment Tool - Site) (400H) Yeshivas Meor Hatalmud-224151	408	02/07/2023	CAP Accepted

Corrective Action Plan: Accepted by Corinne Santos-Hernandez 02/01/2023 02:34 PM CAP Accepted Corrective Action Plan: Submitted by Mordechai Levi 01/23/2023 09:29 PM 1/23/2023. See previous CAP regarding the vendor contract in At this time we have started the procurement review with Emily Frank Flagged by Corinne Santos-Hernandez 01/06/2023 02:07 PM The SFA has an approved vendor contract with The Cafe on Clifton in Lakewood, NJ. However, the SFA is purchasing their food items (hot and cold) from several places. For example: pastries and bread are from Gelbsteins Bakery, pizza is ordered from a restaurant, hot and food items on the lunch menu is purchased and delivered from different places, milk is from a different vendor, fruits are purchased from a different vendor as well. SFA does not have any delivery slips or invoices available for review and is currently still pending as of December 28, **Corrective Action History** 2022. SFA does not know that state agency is aware of the approved vendor contract but did testify that their food that is served to students are from "different places". Due to the egregious errors of the Administrative Review, reimbursement will be placed on hold until the Corrective Actions are approved and a follow up review is completed to confirm compliance. During the follow up review, only the Corrective Actions from the Administrative Review will be reviewed. Reimbursement will be released pending a successful follow up review. If the program is still not in compliance, participation in the National School Lunch Program may be placed in jeopardy. Please continue to submit and certify monthly vouchers during this time or funding will be lost. The SFA must submit a corrective action plan in details of how the problems will be corrected and the measures taken to ensure that it will not reoccur in the future. SFA/Sponsor On-Site SFA/Sponsor On-Site Monitoring (On-Site Yeshivas Meor Hatalmud-224151 901 02/06/2023 CAP Accepted Monitoring Assessment Tool - Site) (901H)

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	Corrective Action Plan: Accep 02/01/2023 02:35 PM	oted by Corinne Santos-Hernandez	-			
	CAP Accepted					
	Corrective Action Plan: Subm 01/23/2023 09:32 PM	nitted by Mordechai Levi	-			
Corrective Action History	1st. Our Review was on Dec onsite review for this year at	complete the on-site review is Feb 19th. We had not yet done the that time. We provided the indeed we were participating in the				
	Flagged by Corinne Santos-F	lernandez 01/06/2023 02:08 PM				
	used was Form 410 which is Option (SSO). The NSLP and must be used to reflect the comethod of accountability. Expected and the measure	te accountability review for February 1st, however the form used for the Seamless Summer SBP On-Site Review Form (#142) correct meal counting and claiming counting in detail, how the finding will es taken to ensure that it will not e the date of implementation.				
Food Safety, Storage and Buy American	Food Safety, Storage and Buy American (On-Site Assessment Tool - Site) (1404H)	Yeshivas Meor Hatalmud-224151		1409	02/06/2023	CAP Accepted
	•	oted by Corinne Santos-Hernandez				
	02/01/2023 02:23 PM					
		CAP Accepted Corrective Action Plan: Submitted by Mordechai Levi				
	01/23/2023 09:18 PM	inted by Mordechar Levi				
	We have planned a staff training for 1/29/2023 to review the HACCP guidelines and procedures for food safety. We have obtained thermometers to ensure that the food arrives at the proper temperature. We will have discussions with the students regarding the consumption of sodas and such.					
	Flagged by Corinne Santos-F	dernandez 01/06/2023 02:06 PM	•			
Corrective Action History	Analysis Critical Control Point staff must be provided with the temperature of foods on day of review, food service s were not observed taking ter precaution is necessary to guprovide a more acceptable mishould be recorded on the Hawere opened soda cans that where the students eat their were on top of the tables, will where the small appliances a syrups that was stored on the covered. The flavored syrups	eview indicated HACCP (Hazard ts) regulations, school nutrition thermometers to check and record arrival and prior to serving. On the taff did not have thermometers and mperatures of food items. This lard against food borne illness and leal. Temperatures and times ACCP production records. There were observed in the dayroom meals. Some of the soda cans ndow ledge and/or the counters are stored. There were also flavored e window ledge that were not are non compliant with the USDA be available for the students to be				



Report Selections

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