Section	Form Subsection	Sponsor/Site Name	Question #	Due Date	Status		
Local School Wellness	Local School Wellness (Off- Site Assessment Tool) (1000H)	SOMERSET CO ED SERV COMM-03504805	1005	03/09/2024	CAP Accepted		
	Corrective Action Plan: Acce	pted by Dianne Kennedy 03/22/2024 01:32 PM	1		•		
	CAP Accepted						
	Corrective Action Plan: Subn	nitted by Jewel Sergeon 02/23/2024 08:34 AM					
Corrective Action History	I have attached the current	Wellness Policy which was board approved on 2	2/7/24.				
	Flagged by Dianne Kennedy	02/09/2024 10:42 AM					
	implementation of the local s committee, on a triennial ba- website https://www.nj.gov/	According to their LWP the SFA stated to do an assessment of the policy however, a copy of the most recent assessment of the implementation of the local school wellness policy was not provided. The wellness policy must be assessed by the wellness committee, on a triennial basis or more recent depending on your local wellness policy. The assessment tool is available on this website https://www.nj.gov/agriculture/applic/forms/Form%20357%20Wellness%20Policy%20Assessment%20Tool.pdf. Provide the date the assessment was completed. In addition, upload a copy of the assessment to the documents tab.					
Professional Standards	Professional Standards (On- Site Assessment Tool)	SOMERSET CO ED SERV COMM-03504805	1212	03/09/2024	CAP Accepted		
	Corrective Action Plan: Accepted by Dianne Kennedy 04/12/2024 12:47 PM						
	CAP Accepted						
	Corrective Action Plan: Submitted by Jewel Sergeon 03/27/2024 10:51 AM						
	We are in the process of seeking approval from the state as per the guidelines outlined to us effective immediately. The guidelines of professional standards for the food service applicant have been addressed and going forward will be met.						
	Corrective Action Plan: Rejected by Dianne Kennedy 03/22/2024 01:30 PM						
Corrective Action History	The current Food Service Director does not have the 12 hours required training including Food Safety. New food service directors hired on or after July 1, 2015 <b>must</b> meet specific education/experience requirements. Minimum hiring standards are based on the SFA's total student enrollment. If the SFA has less than 500 students enrolled, approval from the State agency must be obtained for a candidate who meets the education standards, but may have less than the required experience. For guidance, refer to the the following link: https://fns-prod.azureedge.us/sites/default/files/resource-files/Professional_Standards_Flyer.pdf. 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						
	Corrective Action Plan: Submitted by Jewel Sergeon 02/21/2024 02:35 PM						
	Our current Wellness Policy is has been updated and submitted.						
	Flagged by Dianne Kennedy 02/09/2024 09:56 AM						
	New food service directors hired on or after July 1, 2015 must meet specific education/experience requirements. Minimum hiring standards are based on the SFA's total student enrollment. If the SFA has less than 500 students enrolled, approval from the State agency must be obtained for a candidate who meets the education standards, but may have less than the required experience. For guidance, refer to the the following link: https://fns-prod.azureedge.us/sites/default/files/resource-files/Professional_Standards_Flyer.pdf. 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						
Professional Standards	Professional Standards (On- Site Assessment Tool)	SOMERSET CO ED SERV COMM-03504805	1213	03/09/2024	CAP Accepted		

Section	Form Subsection	Sponsor/Site Name	Question #	Due Date	Status		
Corrective Action History	Corrective Action Plan: Accepted by Dianne Kennedy 04/12/2024 12:46 PM  CAP Accepted  Corrective Action Plan: Submitted by Jewel Sergeon 03/27/2024 10:35 AM  The food safety training required will be completed by 4/5/24.						
	The FSD does not have their foc within the last 5 years prior to the now be completed. The date is at https://theicn.org/.	octed by Dianne Kennedy 03/22/2024 01:36 PM od safety certificate. The food service director is require on-site AR date or should have completed the training unacceptable. A free Food Safety in Schools online mitted by Jewel Sergeon 03/06/2024 03:20 PM	red to either have completed ng within 30 days of hire, if n e training course is available	ew. Food safety	training must		
	Flagged by Dianne Kennedy The FSD does not have their safety training within the las new. Food safety training m Institute of Child Nutrition at the required food safety train	their training. We have all new hires and are wo 02/09/2024 09:59 AM food safety certificate. The food service direct to 5 years prior to the on-site AR date or should ust now be completed. A free Food Safety in So thttps://theicn.org/or the SFA can choose the ning. Explain in detail, how the finding will be of dicate the date when the food safety training we	or is required to either had have completed the traichools online training coutier own online or in persoltorrected and the measur	ave completed ning within 30 rse is available n training reso	8 hours of food days of hire, if e from the urce to obtain		
Professional Standards	Professional Standards (On- Site Assessment Tool)	SOMERSET CO ED SERV COMM-03504805	1214	03/09/2024	CAP Accepted		

Section	Form Subsection	Sponsor/Site Name	Question #	Due Date	Status			
	Corrective Action Plan: Accep	oted by Dianne Kennedy 03/22/2024 01:36 PM	1					
	CAP Accepted							
	Corrective Action Plan: Subm	nitted by Jewel Sergeon 03/06/2024 03:17 PM						
	Civil rights Training complete	ed						
	Offer vs. Serve - Breakfast a	nd Lunch completed						
	Counting and claiming - com	pleted						
Corrective Action History	The rest of the training is on going and will be completed by 6/30/24.							
	Flagged by Dianne Kennedy 02/09/2024 09:59 AM  The FSD has less than 12 hours of annual training. 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,							
	Indicate the date of impleme	ow 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 implementation.						
Professional Standards	Professional Standards (On- Site Assessment Tool)	SOMERSET CO ED SERV COMM-03504805	1215	03/09/2024	CAP Accepted			
	Corrective Action Plan: Accepted by Dianne Kennedy 03/22/2024 01:38 PM  CAP Accepted							
	Corrective Action Plan: Submitted by Jewel Sergeon 03/04/2024 11:03 AM							
Corrective Action History	The manager required 10 hours of training will be completed by March 15, 2024. The required annual manager training will be given every August in our in-service days prior to the start of the new school year.							
	Flagged by Dianne Kennedy 02/09/2024 10:00 AM							
	The SFA manager does not have 10 hours of annual training. School Nutrition Program managers are required to complete at least 10 hours of annual 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 implementation.							
Professional Standards	Professional Standards (On- Site Assessment Tool)	SOMERSET CO ED SERV COMM-03504805	1219	03/09/2024	CAP Accepted			

Section	Form Subsection	Sponsor/Site Name	Question #	Due Date	Status	
	Corrective Action Plan: Acce	pted by Dianne Kennedy 04/12/2024 12:46 PM		•	•	
	CAP Accepted					
	Corrective Action Plan: Subn	nitted by Jewel Sergeon 03/25/2024 08:52 AM				
	Teachers were trained on 3/7/24 for Offer vs. Serve Breakfast, Offer vs. Serve Lunch on 3/14/24, and Counting and Claiming on 3/21/24. Aides completed their training 3/22/24.					
	Corrective Action Plan: Rejected by Dianne Kennedy 03/22/2024 01:37 PM  Please indicate dates of training for current teachers and aides. Thank you.					
<b>Corrective Action History</b>	Corrective Action Plan: Submitted by Jewel Sergeon 03/04/2024 11:12 AM					
	Teachers and teacher aides will have the additional required training courses for counting and claiming and offer vs. serve for breakfast and lunch. This training plus civil rights training will also be given to teachers and teacher aides annually on the in service days at the beginning of each school year. Any new staff hired during the year will be required to take these trainings within 30 days of hire.					
	Flagged by Dianne Kennedy	02/09/2024 10:03 AM				
	office and/or other school st. School Lunch and/or School requirements. Staff working hours of annual training. Par annual training. Training car trainings/workshops, confere https://www-agr.state.n	nts training and need counting and claiming tra aff (e.g. teachers serving and/or counting meal Breakfast related activities throughout the sche 20 or more hours on School Nutrition program t time staff (working less than 20 hours per we a be obtained in a variety of formats, including ences, meetings etc. Training resources are also j.us/AG_SNEARS2/resourcesAndTraining/ taken to ensure that it will not reoccur in the formats.	Is in the classroom) who polyear must meet proferelated activities are receively are required to componline courses, live or read available at: https://training. Explain, in de	regularly work essional standa quired to comp plete at least 4 corded webina theicn.org/ a tail how the fir	on National and training lete at least 6 hours of ars, in-person and mild will be	

Section	Form Subsection	Sponsor/Site Name	Question #	Due Date	Status	
Meal Counting and Claiming - Review Period	Meal Counting and Claiming - Review Period (On-Site Assessment Tool - Site) (322H)	SOMERSET ACADEMY-3215	325	03/09/2024	CAP Accepted	
	Corrective Action Plan: Accep	oted by Dianne Kennedy 03/22/2024 01:32 PM	1			
	CAP Accepted					
	Corrective Action Plan: Subm	nitted by Jewel Sergeon 02/21/2024 03:35 PM				
Corrective Action History		spent time teaching our SFA how to enter the the correct form as of 2/7/2024.	e items correctly. The cou	ints have now	been corrected	
	Flagged by Dianne Kennedy	02/09/2024 10:04 AM				
	SA breakfast count for review period differ from the SFA count. SFA 1425 count SA 1429. Breakfast counts must be correctly used in the claim for reimbursement. Meal counts 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)	SOMERSET ACADEMY-3215	404	03/09/2024	CAP Accepted	
	Corrective Action Plan: Accepted by Dianne Kennedy 03/22/2024 01:39 PM					
	CAP Accepted					
	Corrective Action Plan: Submitted by Jewel Sergeon 03/04/2024 09:01 AM					
Corrective Action History	The breakfast and lunch reimbursement signage has been as posted in each classroomas of 3/4 24. If a new classroom is created then signage will be added to the new classroom. Each fall before the start of school each classroom will be checked for signage and if it was removed for painting it will be replaced.					
	Flagged by Dianne Kennedy 02/09/2024 10:07 AM					
	According to last CAP review, teachers were given signage for what constitutes a breakfast and lunch to be displayed in the classroom since meals are served in the classroom. However, only one classroom had the signage for what constitutes a breakfast and lunch for 2024 AR. Signage must be posted at or near the beginning of the serving line/serving area (including classrooms, if applicable) identifying the components of the reimbursable breakfast and lunch. Posting only a monthly menu does not meet this requirement. 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 - Review Period	Meal Components and Quantities - Review Period (On-Site Assessment Tool - Site) (409H)	SOMERSET ACADEMY-3215	410	03/09/2024	CAP Accepted	

Section	Form Subsection	Sponsor/Site Name	Question #	Due Date	Status		
	Corrective Action Plan: Accep	pted by Dianne Kennedy 03/22/2024 01:38 PM	1	•	•		
	CAP Accepted						
	Corrective Action Plan: Subn	nitted by Jewel Sergeon 03/04/2024 10:50 AM	I				
		es items have been address with our contracted elemented as of 3/4/24. The correct meal quan attern requirements.					
	Training for food production	records will be completed by the director, man	ager, and support staff b	y 3/22/24.			
	Flagged by Dianne Kennedy 02/09/2024 10:19 AM						
Corrective Action History	from the PR and menu and v offered to students. Vegetab daily not meeting the daily n group 1 c of vegetables is Week of review (12/11-12/1 not meet for the grade group requirement. For K-12 grac breakfast, portion sizes plan	5): lunch, vegetable subgroups were not met. vas not served to the students. Also, at lunch i le component did not meet for the grade group or weekly minimum requirement. For K-8 grace required to meet the minimum requirement of K-8 and 9-12. The SFA served 1/2 c of fruit component must meet both daily	insufficient portion for ver p K-8 and 9-12. The SFA ade group 3/4 c of veg- ent for those age group conent was offered to stu- daily, not meeting the dai e minimum requireme and weekly minimum rec	getable composerved 1/2 c cetables and 9 cs.  dents. Fruit colly nor weekly nt for those a quirements for	nent was of vegetable O-12 grade omponent did minimum age groups. At each		
	Agricultures Form web site for Week of review (12/11-12/1 production record, however, time/temp and student meal document that both daily an (including but not limited to standardized recipes, etc.) massure that required minimulink https://register.goto	nen planning menus, refer to the Lunch Meal Par specific component and minimum quantity respecific component and minimum quantity respecific component and minimum quantity receiving SFA did complete the production record count were missing from production record. Ad weekly minimum quantities for each component to USDA Food Buying Guide, food labels, CN nust be used to determine the creditable amount quantities are offered. Training for production webinar.com/recording/42587508597619 taken to ensure that it will not reoccur in the formal production of the production records are producted to the production of the production records are producted to the producted to the production records are producted to the producted to	contract. Sending SFA co cord. Portion leftover, reint lunch and breakfast, pr lent are offered. Other su labels, manufacturers pro int each menu item contr on records is available on p53537. Explain in detail	ompleted first phoursable mea oduction recor pporting docu oduct formulat ibutes to the n this how the find	portion of al counts, rds must mentation ion statements, neal pattern to ing will be		
Offer vs Serve - Day of Review	Offer vs Serve - Day of Review (On-Site Assessment Tool - Site) (500H)	SOMERSET ACADEMY-3215	501	03/09/2024	CAP Accepted		

Section	Form Subsection	Sponsor/Site Name	Question #	Due Date	Status			
	Corrective Action Plan: Accepted by Dianne Kennedy 03/22/2024 01:38 PM							
	CAP Accepted	CAP Accepted						
	Corrective Action Plan: Subm	nitted by Jewel Sergeon 03/04/2024 09:19 AM						
C	The staff (director, manager	and back up support staff) will be trained in O	ffer vs. Serve by 3/15/24	1.				
Corrective Action History	Flagged by Dianne Kennedy	02/09/2024 10:23 AM						
	Teachers serve and count/claims since meals are served in the classrooms. Teachers must receive training on how to accurately recognize a reimbursable meal under offer versus serve. Training is available on this link.  https://register.gotowebinar.com/recording/5239208491595049729. 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.							
Offer vs Serve - Day of Review	Offer vs Serve - Day of Review (On-Site Assessment Tool - Site) (500H)	SOMERSET ACADEMY-3215	502	03/09/2024	CAP Accepted			
	Corrective Action Plan: Accep	oted by Dianne Kennedy 04/12/2024 12:46 PM	1	•				
	CAP Accepted							
	Corrective Action Plan: Submitted by Jewel Sergeon 03/25/2024 11:45 AM							
	February 28, 2024							
	Corrective Action Plan: Rejected by Dianne Kennedy 03/22/2024 01:31 PM							
	Please indicate the date flyers were posted. Thank you.							
Corrective Action History	Corrective Action Plan: Submitted by Jewel Sergeon 02/21/2024 02:38 PM							
	The offer versus serve flyers have been posted in visible spots in each classroom where breakfast/lunch are served.							
	Flagged by Dianne Kennedy 02/09/2024 10:26 AM							
	There were signage posted in the classrooms identifying what constitutes a reimbursable meal. Each serving line/serving area must have signage posted at or near the beginning of the serving line (or in classrooms, if applicable) identifying what constitutes a reimbursable meal. Schools using offer versus serve must identify what a student must select, including the requirement to take at least ½ cup fruit or vegetable. Note: Only posting a menu does not meet requirements. A sample sign (Form 300) is available on the Department of Agricultures Form website (https://www.nj.gov/agriculture/applic/forms/). Teachers/food service staff must receive training on how to accurately recognize a reimbursable meal under offer versus serve. 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	Food Safety, Storage and Buy American (On-Site Assessment Tool - Site) (1404H)	SOMERSET ACADEMY-3215	1406	03/09/2024	CAP Accepted			

Section	Form Subsection	Sponsor/Site Name	Question #	Due Date	Status	
Corrective Action History	Corrective Action Plan: Accepted by Dianne Kennedy 03/22/2024 01:25 PM  CAP Accepted					
	Corrective Action Plan: Submitted by Jewel Sergeon 02/21/2024 02:34 PM  The most recent food safety inspection document is now posted on the front glass door of the food services room. It is now in a					
	publicly visible location. Flagged by Dianne Kennedy					
	Food Safety Inspection was r correction.	not posted in public location. Describe in the Co	AP how this will be correc	ted. Please inc	dicate a date of	
Special Provisions Options	Special Provisions Options (On-Site Assessment Tool - Site) (2113H)	SOMERSET ACADEMY-3215	2115	03/09/2024	CAP Accepted	

Section	Form Subsection	Sponsor/Site Name	Question #	Due Date	Status				
	Corrective Action Plan: Accepted by Dianne Kennedy 04/12/2024 12:46 PM								
	CAP Accepted								
		nitted by Jewel Sergeon 03/01/2024 09:05 AM							
	Flagged by Dianne Kennedy	ecember 2023 reimbursement revisions have b	een submitted per the co	orrective action	request.				
	riagged by Dianne Kennedy	02/09/2024 10:31 AM							
	The SFA selected their Base Year ISP in Year 4 of the cycle. State Agency (SA) validated Base Year data used to determine the ISP and claiming percentages for the current CEP cycle on site as part of Administrative Review. Based on inaccurate certification documentation, the SA determined the original base year Identified Student Percentage (ISP) submitted by SOMERSET CO ED SERV COMM - 03504805 was incorrect and therefore, and therefore, the SFA was not eligible for the Community Eligibility Provision (CEP) at the time of application in 2020.								
Corrective Action History	corrected ISP confirmed by t required to return to standar the current school year to re Therefore, the SFA will use t the corrected claiming perce	ng documentation as of the Base Year, provided the State agency is 32.64%. The SFA did not more counting and claiming procedures. However, sume standard counting and claiming procedure the corrected claiming percentage of 32.64% for ntage of 32.64% retroactively to all claims subplace. This results in 52.22% of meals reimburated rate of reimbursement.	neet the ISP threshold as, the SA determined that es, without causing und ir the remainder of the so mitted in the school year	of June 30, 2 there is insufue burden to fachool year. The during which	020 and is ficient time in amilies. e SA will apply the				
	The SFA must do the following as part of their Corrective Action Plan (CAP) and indicate date of implementation:								
	the month of Septer	vouchers submitted from September 2023 – De mber. Resubmit each site voucher with the orig voucher to be processed prior to resubmitt	inal counts. Indicate the	date of revision	on. <b>Please</b>				
	school meal applicat of the School Meals	determination and CEP Application for SY 2024- tions for the upcoming 2024-2025 school year i Applications will be conducted by State agency al assistance. The SA will contact the district in	f not eligible for CEP or o	chooses to opt ure complianc	out. A review e and provide				

#### Report Selections

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