Section	Form Subsection	Sponsor/Site Name	Question #	Due Date	Status		
Certification and Benefit Issuance	Certification and Benefit Issuance (On-Site Assessment Tool) (124H)	ELIZABETH BD OF ED-03901320		04/15/2024	CAP Accepted		
	Corrective Action Plan: Accep	oted by Dianne Kennedy 04/12/2024 12:55 PM	1				
	CAP Accepted						
	Corrective Action Plan: Subm	nitted by JAMIE LEAVITT 03/27/2024 07:10 AM	1				
Corrective Action History		ll contact the Business Administration and info s of the Hunger-Free Students Bill of Rights Ac			be updated to		
	Date of this information to the BA; March 20, 2024						
	Flagged by Dianne Kennedy 03/14/2024 05:46 PM						
	The SFA's Unpaid Meal Charge Policy needs to be updated to follow the current regulations of the Hunger-Free Students' Bill of Rights Act and Working-Class Families Act.						
Certification and Benefit Issuance	Certification and Benefit Issuance (On-Site Assessment Tool) (124H)	ELIZABETH BD OF ED-03901320	126	04/15/2024	CAP Accepted		

Section	Form Subsection	Sponsor/Site Name	Question #	Due Date	Status			
	Corrective Action Plan: Accep	Corrective Action Plan: Accepted by Dianne Kennedy 04/12/2024 12:51 PM						
	CAP Accepted	CAP Accepted						
	Corrective Action Plan: Submitted by JAMIE LEAVITT 03/26/2024 12:24 PM							
	Application Number 2023-27	Application Number 2023-27248 change from F to R						
	Application Number 2023-55	application Number 2023-55093 was processed as reduced on 12/1/23						
	Application 2023-39264 was process as Free on 11/28/23 family size 5 with \$725.00 weekly							
	Application 2023-41851 was	processed as Free 10/2/23 family size 5 with i	income \$850.00 biweekly	·.				
	Applications in question are u	upload in DOCUMENTS						
Corrective Action History								
	Implementation date is Marc	h 20, 2024						
	Flagged by Dianne Kennedy	03/14/2024 05:20 PM						
	4 Incomplete and/or incorrectly determined applications were found during the State Agency review of the selected applications. Errors were recorded on the Eligibility Certification and Benefit Issuance Worksheet (SFA-1 and/or SFA-2.) The SFA must indicate the date of correction for all application errors. Do not identify the students' names when providing the documentation under the SFA comments.							
Certification and Benefit Issuance	Certification and Benefit Issuance (On-Site Assessment Tool) (124H)	ELIZABETH BD OF ED-03901320	130	04/15/2024	CAP Accepted			

Section	Form Subsection	Sponsor/Site Name	Question #	Due Date	Status			
	Corrective Action Plan: Acce	pted by Dianne Kennedy 04/12/2024 12:51 PM			•			
	CAP Accepted							
	Corrective Action Plan: Subn	nitted by JAMIE LEAVITT 03/26/2024 12:25 PM						
	All households that were der reapply will be included.	nied will receive the reason for denial, the right	to appeal instructions ho	ow to appeal a	nd option to			
The Hearing Officer is:								
	500 North Broad Street							
	Elizabeth, NJ 07207	Elizabeth, NJ 07207						
	908-436-5112							
Corrective Action History	Implementation Date: Marc	h 20, 2024						
	Flagged by Dianne Kennedy	03/14/2024 05:21 PM						
	The notification of eligibility	being sent to households does not contain infor	mation on the right to a	ppeal.				
		no are denied benefits must be notified, in writi ht to appeal, instructions on how to appeal and						
	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 imple	ementation.						
Verification	Verification (On-Site Assessment Tool) (207H)	ELIZABETH BD OF ED-03901320	208	04/15/2024	CAP Accepted			

Section	Form Subsection	Sponsor/Site Name	Question #	Due Date	Status	
	Corrective Action Plan: Accep	oted by Dianne Kennedy 04/12/2024 12:48 PM	1			
	CAP Accepted					
	Corrective Action Plan: Subn	nitted by JAMIE LEAVITT 03/26/2024 12:24 PM	1			
	The Confirming Official recor	ded the date of the confirmation review on Ma	rch 18, 2024 for each stu	ident chosen f	or verification.	
	For future verification record	s the Confirming Official will review and sign o	n the date of review.			
Corrective Action History	This action will be confirmed with the Determining Official as a course of action during the process of verification.					
Corrective Action History	Flagged by Dianne Kennedy	03/14/2024 05:14 PM				
	Verification did not have a confirmation review.					
	The Confirming Official must record on the Verification Tracker the date of the confirmation review.					
	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.					
Verification	Verification (On-Site Assessment Tool) (207H)	ELIZABETH BD OF ED-03901320	209	04/15/2024	CAP Accepted	

Section	Form Subsection	Sponsor/Site Name	Question #	Due Date	Status		
	Corrective Action Plan: Accep	oted by Dianne Kennedy 04/12/2024 12:49 PM	1				
	CAP Accepted						
	Corrective Action Plan: Subm	nitted by JAMIE LEAVITT 03/26/2024 12:24 PM	1				
	The software company picke	d the error prone applications.					
		process in October of 2024, the division will char If there are not enough error prone application					
	The determining official will o	check the error prone and the Food Service Acc	countant will ensure all a	pplications are	error prone.		
Corrective Action History	Date of implementation is Oc	ctober 1, 2024					
	Flagged by Dianne Kennedy	03/14/2024 05:16 PM					
	All applications selected for Verification should have been error prone applications as the SFA had enough error prone applications on file.						
	Applications selected for verification must be chosen randomly from error prone applications. If there are not enough error prone applications to meet the required sample size, the SFA must randomly select additional approved applications to meet the required number.						
	Explain, in detail how the fin	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 imple	ementation.					
Meal Counting and Claiming	Meal Counting and Claiming (On-Site Assessment Tool) (314H)	ELIZABETH BD OF ED-03901320	314	04/15/2024	CAP Accepted		

Section	Form Subsection	Sponsor/Site Name	Question #	Due Date	Status		
	Corrective Action Plan: Accepted by Dianne Kennedy 04/12/2024 12:56 PM  CAP Accepted						
		nitted by JAMIE LEAVITT 03/27/2024 07:11 AM					
		sed on Site Detail list in SNEARS and approved 9, 2024. We also have contacted our Software					
Corrective Action History		03/14/2024 05:46 PM izabeth BOE had certified 40 schools within the e FSD explained that the four schools that wer					
	George Washington, Mabel G students eat their meals. The service. All edit checks from meal counts are entered in the feeding sites counts cannot be indicated in the Site Detail all to reflect all the actual feeding	Holmes and Nicholas S La Corte) have additional feeding sites were combined with the these additional feeding sites are combined he reimbursement voucher under the main site se separated from the main sites during the tin I feeding sites where students are served and any sites. Explain in detail, how the finding will re. Indicate the date of implementation.	onal feeding sites where th their corresponding maded to their corresponding ename. The FSD information of the AR (3/4/24-3/2) meals are consume. The	students are s in site in the S main site and ed the SA that 15/24). The SF Schedule A m	erved and FA point of the combined the additional FA must ust be revised		
Reporting and Recordkeeping	Reporting and Recordkeeping (On-Site Assessment Tool) (1500H)	ELIZABETH BD OF ED-03901320	1500	04/15/2024	CAP Accepted		
	Corrective Action Plan: Accepted by Dianne Kennedy 04/12/2024 01:05 PM						
	CAP Accepted						
	Corrective Action Plan: Subm	nitted by JAMIE LEAVITT 03/27/2024 07:25 AM	1				
	The Food Service Accountant	will supply all edit checks when required. Imp	plementation Date is Mar	ch 20, 2024.			
Corrective Action History	Annual Agreement, Food Safety Certification, verification collection report, monthly reimbursement claim all delivered on the required date the report was due.						
	Flagged by Dianne Kennedy	03/14/2024 05:59 PM					
	FSD did not submit edit chec	ks and counts for the all the feeding sites that	were reviewed.				
	agreement, food safety certif	the State Agency as required to demonstrate c fication, verification collection report, monthly the measures taken to ensure that it will not r	reimbursement claim, et	c.) Explain in c	letail, how the		

Section	Form Subsection	Sponsor/Site Name	Question #	Due Date	Status			
Afterschool Snack Program	Afterschool Snack Program (Other Programs)	01 GEORGE WASHINGTON-2694			Flagged			
	Flagged by Jill Dailey 03/14/. There were no ASP on-site m	2024 01:59 PM nonitoring forms provided to the SA.						
Corrective Action History	The program must be monitowere found in this area.	ored within the first 4 weeks of operation each	year. As discussed at the	e exit conferen	ce findings			
	Explain in detail, how the finding(s) will be corrected and the measures taken to ensure that it will not reoccur in the							
	Indicate the date of impleme	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)	01 GEORGE WASHINGTON-2694	318	04/15/2024	CAP Accepted			
	Corrective Action Plan: Accep	oted by Dianne Kennedy 04/12/2024 01:03 PM	1	•				
	CAP Accepted							
	Corrective Action Plan: Subm	nitted by JAMIE LEAVITT 03/27/2024 07:22 AM	1					
		ch classroom at School 1 on March 25,26,27, 2 d lunch. This will give us the opportunity to re						
	Teachers and teachers aides	will be retrained on the Meal Pattern for the re	elevant breakfast and lun	ich.				
	Follow-up will be on May 1, 2	2024						
	I							

	Flagged by Dianne Kennedy	03/14/2024 06:00 PM				
Corrective Action History	George Washington Main Day of Review 3/6/24: Breakfast: In classrooms rosters were not being check as child received meals. Each classroom used a different way to count meals. Some teachers check the roster before students received meals. Some teachers used attendance as a count. In the Cafeteria student received meals and left the line and sat at the table to extheir breakfast.  George Washington Main Day of Review 3/6/24: Lunch: All Pre-K classroom teachers were using the lunch preorder form as meal counts. Observed students that were not served a meal being counting and claimed as a receiving a reimbursable meals.  Also observed students not receiving all components required for Pre-K meal Pattern as being counted and claimed as reimbursable meals.					
	AR 2018-2019: SA observed Pre-K classrooms had no rosters that were being followed. Instead, an order form was being used without checking off the reimbursable meals at the point of service. As a result, SA meal counts for the day of review could not be obtained. FSD enter as a Correction Action Plan (CAP) that stated, On April 15, 2019, all classrooms were retrained to take all 5 components of the meal. After the meal is served the rosters are checked off by each child's name stating that he/she ate at the point of service. All managers and cashiers will be retrain to recognize a reimbursable meal to include 3 components and one being 1/2 cup fruit or vegetable. This will take place on April 29. Follow up will be continuous to see that this is enforced. However, it is apparent that the teachers and cashier are not trained properly in OVS, identifying reimbursable meals and counting and claiming, in addition, the training was not continuous. The State Agency has determined that the inaccurate counting of meals observed at breakfast and lunch is an ongoing systemic problem since this was an error from the last AR and was not properly corrected. The meal counting system must be corrected.					
	An accurate count of reimbursable meals served, by eligibility category, must be taken at the point of service for breakfast. Professional price of service means that point in the food service operation where a determination can be made that a reimbursable free, reduce price or paid meal has been served to an eligible child. Explain, in detail how the finding will be corrected and the measures taken to ensure that it will not reoccur in the future. <b>Indicate the date of implementation</b> . Fiscal action will be taken. An occasional processing the date of implementation and the point of service for breakfast. Professional processing the processing					
Meal Counting and Claiming - Review Period	Meal Counting and Claiming - Review Period (On-Site Assessment Tool - Site) (322H)	01 GEORGE WASHINGTON-2694	322	04/15/2024 CAP Accepted		

Section	Form Subsection	Sponsor/Site Name	Question #	Due Date	Status		
	Corrective Action Plan: Accep	oted by Dianne Kennedy 04/12/2024 12:59 PM	1		•		
	CAP Accepted						
	Corrective Action Plan: Subn	nitted by JAMIE LEAVITT 03/27/2024 07:15 AM	1				
	Since we were told this at the exit interview, The Food Service Accountant Felice Salvatore has updated the attendance and reviewed each schools Edit Check Report and was in compliance before certification of February's claim.						
Corrective Action History	Implementation Date March	Implementation Date March 19, 2024.					
	February's Edit Check will be	upload.					
	Flagged by Dianne Kennedy	03/14/2024 05:52 PM					
	The Edit Check provide by the SFA identified meals that were potential overclaimed if the attendance count was under the meal count for each category. For the review month of January, the attached edit check identified the dates list for free and reduced category as potential overclaim. However the FSD did not correct the error nor provide a justification for the potential overclaim. See attachment. The system for counting reimbursable lunch meals must provide accurate counts and must be implemented properly by the food service personnel responsible for taking daily meal counts. When a school claims more meals than students eligible in any category, a flaw exists in the method of accountability and/or system of updating all documentation. Immediate investigation and corrective action is necessary. The system for counting meals must provide accurate counts and must be implemented properly						
Meal Components and Quantities - Day of Review	Meal Components and Quantities - Day of Review (On-Site Assessment Tool - Site) (400H)	01 GEORGE WASHINGTON-2694	401	04/15/2024	CAP Accepted		

Section	Form Subsection	Sponsor/Site Name	Question #	Due Date	Status			
	Corrective Action Plan: Accepted by Dianne Kennedy 04/12/2024 12:53 PM							
	CAP Accepted							
	Corrective Action Plan: Subn	nitted by JAMIE LEAVITT 03/26/2024 12:29 PM	1					
	Supervisor of Food and Nutrition will go to School with the Manager to each classroom in School 1 and educate each teacher and teacher's aide on reimbursable meals. This will commence on March 25, 26, 27, 2024. We will leave tools and instructions for the teachers and Food Workers to use. The 2 Principals are involved with this process as well and will reinforce what a reimbursable meal consists of.							
	Supervisor will be in the Cafe	eteria on March 25,26,27, 2024 to educate the	importance of a reimbur	sable meals to	the cashiers.			
	This will be an integral comp	onent of quarterly Professional Development.						
	Follow up will take place on April 22, 2024.							
Corrective Action History	Flagged by Dianne Kennedy	03/14/2024 05:52 PM						
	<b>George Washington Main Day of Review 3/6/24</b> : Breakfast: In cafeteria meals students were taking non-reimbursable meals (only milk or fruit) and those meals were claim as reimbursable meal. In all classrooms, the teachers were counting and claiming non-reimbursable meals. Both teachers in the classroom and cashier in the cafeteria cannot identify a reimbursable meal. As a result of the inaccurate counting and claiming of meals, the SA could not obtain counts for the day of review.							
	<b>George Washington Main Day of Review 3/6/24: Lunch:</b> SA observed two meals that were not reimbursable being claimed as reimbursable meals by the cashier. Classroom feeding observed students not receiving all components required for Pre-K meal Pattern as being counted and claimed as reimbursable meals. As a result of the inaccurate counting and claiming of meals in Pre-K classroom, the SA could not obtain counts for the day of review. for Pre-K.							
	Students must take the required number of components for breakfast and lunch in order for their meals to be claimed for reimbursement. If the SFA has offer versus serve, students must select at least 3 food components in the proper quantities. One component selected must be ½ cup fruit and/or vegetable. Food service staff/cashiers must receive training on how to accurately recognize a reimbursable meal under offer versus serve. If the SFA does not have offer versus serve, students must take all 5 components in the proper quantities. Food service staff/cashiers should receive training on how to accurately recognize a reimbursable lunch. Explain in detail, how the finding will be corrected and the measures taken to ensure that it will not reoccur in the future. <b>Indicate the date of implementation.</b>							

Section	Form Subsection	Sponsor/Site Name	Question #	Due Date	Status		
Meal Components and Quantities - Day of Review	Meal Components and Quantities - Day of Review (On-Site Assessment Tool - Site) (400H)	01 GEORGE WASHINGTON-2694	404	04/15/2024	CAP Accepted		
	Corrective Action Plan: Accep	oted by Dianne Kennedy 04/12/2024 01:00 PM	1				
	CAP Accepted						
	Corrective Action Plan: Subm	nitted by JAMIE LEAVITT 03/27/2024 07:16 AM	1				
Corrective Action History	meals. Supervisors will phys	near the beginning of the serving line and clas ically go to the school and place the signage a lace. Professional Development ongoing.			reimbursable		
Corrective Action history	Implementation date March 2						
	Flagged by Dianne Kennedy 03/14/2024 05:53 PM						
	<b>George Washington Main</b> : Classroom feeding, not every classroom that is a feeding site for breakfast and lunch had signage posted to identify the components of the reimbursable meals 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 meals. 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. <b>Indicate the date of implementation</b> .						
Meal Components and Quantities - Review Period	Meal Components and Quantities - Review Period (On-Site Assessment Tool - Site) (409H)	01 GEORGE WASHINGTON-2694	410	04/15/2024	CAP Accepted		

Section	Form Subsection	Sponsor/Site Name	Question #	Due Date	Status	
	Corrective Action Plan: Accep	pted by Dianne Kennedy 04/12/2024 01:00 PM	1			
	CAP Accepted					
	Corrective Action Plan: Subn	nitted by JAMIE LEAVITT 03/27/2024 07:18 AM	1			
		2024, will distribute the National School Lunch nphasize each Food Component and the Portion		nd the School I	Breakfast	
	When Supervisor goes to Scl required size.	hool 1 on March 25, 2024 he will be sure that $\epsilon$	each meal is getting the o	correct compor	nent and	
Corrective Action History	At the April 12, 2024 meetin and weekly minimum quanti	g we introduce a power point on production re ties for each component.	cords and how to use this	s tool to docun	nent both daily	
	Professional Deveopment will be ongoing on designated days once we receive the 2024-2025 school calendar.					
	Flagged by Dianne Kennedy 03/14/2024 05:54 PM					
	week of review. K-8 meal pathe week of review. K-12 m served weekly. At lunch, por each appropriate grade grou Agricultures Form web site for	d George Washington Annex Week of Review 1 attern required 3/4 c of vegetable to be offered eal pattern require 5 vegetable subgroup (dark tion sizes planned for each component must mp. When planning menus, refer to the Lunch Mor specific component and minimum quantity raken to ensure that it will not reoccur in the f	daily. Also, missing veg green, red orange, legu neet both daily and weekl leal Pattern Charts, availa equirements. Explain in c	etable subgroumes, other, and mes, other, and messen messe	up legumes for ad starch) to be quirements for partment of finding will be	
Offer vs Serve - Day of Review	Offer vs Serve - Day of Review (On-Site Assessment Tool - Site) (500H)	01 GEORGE WASHINGTON-2694	502	04/15/2024	CAP Accepted	

Section	Form Subsection	Sponsor/Site Name	Question #	Due Date	Status	
	Corrective Action Plan: Accep	oted by Dianne Kennedy 04/12/2024 01:01 PM	1	•		
	CAP Accepted					
	Corrective Action Plan: Subm	nitted by JAMIE LEAVITT 03/27/2024 07:19 AM	1			
	Form 300 will be posted all c	lassrooms and the beginning of the each Servi	ce Line			
	Training for teachers and tea Supervisors	ncher aides and kitchen staff will take place on	March 25, 26,27, 2024 b	y the Food & N	Nutrition	
Corrective Action History	Follow-up will be April 29, 20	024				
	Flagged by Dianne Kennedy 03/14/2024 05:55 PM  George Washington Main: Classroom feeding, not every classroom feeding class have signage identifying reimbursable meals. 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. Food service staff/cashiers 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.					
Civil Rights	Civil Rights (On-Site Assessment Tool - Site) (811H)	01 GEORGE WASHINGTON-2694	811	04/15/2024	CAP Accepted	
Corrective Action History	Corrective Action Plan: Accepted by Dianne Kennedy 04/12/2024 12:54 PM  CAP Accepted  Corrective Action Plan: Submitted by JAMIE LEAVITT 03/26/2024 12:30 PM  The Cook Manager at George Washington will revisit all classrooms today March 20, 2024 to ensure "And the Justice for all posted in every classroom and in a prominent locations in the main cafeteria.  Flagged by Dianne Kennedy 03/14/2024 05:55 PM  Cafeteria has the "And Justice for All" poster but not all the classroom feedings. The Pre-K to 2nd graders eat breakfast and lunch meals in their classrooms. There is a total of 39. The older grades (3rd to 8th) eat at the cafeteria. SFA did not have to					
		or All" poster displayed in a prominent location the measures taken to ensure that it will not r				

Section	Form Subsection	Sponsor/Site Name	Question #	Due Date	Status
Afterschool Snack Program	Afterschool Snack Program (Other Programs)	03 NICHOLAS S. LA CORTE -2696			Flagged
Flagged by Dianne Kennedy 03/15/2024 08:02 AM  There were no ASP on-site monitoring forms provided to the SA.  The program must be monitored within the first 4 weeks of operation each year. As discussed at the exit conference find 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 fut 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)	03 NICHOLAS S. LA CORTE -2696	318	04/15/2024	CAP Accepted

Section	Form Subsection	Sponsor/Site Name	Question #	Due Date	Status		
	Corrective Action Plan: Accep	Corrective Action Plan: Accepted by Dianne Kennedy 04/12/2024 01:05 PM					
	CAP Accepted						
	Corrective Action Plan: Subm	nitted by JAMIE LEAVITT 03/27/2024 07:26 AM	1				
	On April 16, 17, 18, 2024, The two Food and Nutrition Supervisors will go to School 3 and to each classroom to retrain teachers on OVS and what counts as a reimbursable meal.  Required components will be emphasized. Follow-up and any additional training will be May 16, 2024.						
	The NJDA needs to understa	nd what goes on in a typical classroom.					
	Flagged by Dianne Kennedy	03/14/2024 06:01 PM					
Corrective Action History		ssrooms students were observed checking their . No trained personnel monitoring that the stud			eceived a		
corrective Action History	without checking off the reimbe obtained. FSD enter as a 5 components of the meal. A the point of service. All manabeing 1/2 cup fruit or vegeta enforced. However, it is apparand counting and claiming, it counting of meals observed a	Pre-K classrooms had no rosters that were be abursable meals at the point of service. As a recorrection Action Plan (CAP) that stated, On A lifter the meal is served the rosters are checked agers and cashiers will be retrain to recognize a ble. This will take place on April 29. Follow up arent that the teachers and cashier are not train addition, the training was not continuous. That breakfast and lunch is an ongoing systemic The meal counting system must be corrected.	esult, SA meal counts for April 15, 2019, all classro off by each child's name a reimbursable meal to in will be continuous to see ined properly in OVS, ide ne State Agency has dete	the day of revoms were retriestating that Include 3 comporthat this is notifying reimburnined that the	iew could not ained to take all ne/she ate at onents and one ursable meals ie inaccurate		
	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 - Day of Review	Meal Components and Quantities - Day of Review (On-Site Assessment Tool - Site) (400H)	03 NICHOLAS S. LA CORTE -2696	401	04/15/2024	CAP Accepted		

	Corrective Action Plan: Accepted by Dianne Kennedy 04/12/2024 12:52 PM
	CAP Accepted
	Corrective Action Plan: Submitted by JAMIE LEAVITT 03/26/2024 12:28 PM
	There will be another training for all Cook/Managers including School 3 on April 12, 2024 at 9:00 AM at School 1 to discussed and reiterate the importance of following the rules that students must select at least 3 food items in proper quantities for breakfast. At this meeting, it will strongly be reinforced that one selected item must be 1/2 cup fruit/ and or vegetable.
	Five components must be offered at lunch in the correct quantities. Students can pick 3 components but must take 1/2 cup fruit and/orvegetable
	We will also review the lunch requirements as well that 3 components must be taken and 1 component has to be 1/2 fruit and/or vegetable.
	On April 15, Food Service Supervisor will go to School 3 and sit with the cashier and teach he/her the regulations of proper food selections for breakfast and lunch. Supervisor will then go back on April 17, 2024, to observe and ensure that the proper components are taken. At that time if additionally training and more visitation will be assessed.
Corrective Action History	

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	Flagged by Dianne Kennedy	agged by Dianne Kennedy 03/14/2024 05:22 PM						
	If the SFA has offer versus se 1/2 cup fruit and/or vegetable meal under offer versus serv	ired number of components for breakfast in erve, students must select at least 3 food ite . Food service staff/cashiers must receive tra e. If the SFA does not have offer versus serv /cashiers should receive training on how to a	ms in the proper quantities aining on how to accurately e, students must take all 3	s. One item sel recognize a re 3 components i	ected must be eimbursable in the proper			
		kfast, 14 meals were claimed for reimburser d not take the required 3 food components t			1/2C fruit			
	Students must take the required number of components for lunch in order for their meals to be claimed for reimbursement. If the SFA has offer versus serve, students must select at least 3 food components in the proper quantities. One component selected must be ½ cup fruit and/or vegetable. Food service staff/cashiers must receive training on how to accurately recognize a reimbursable meal under offer versus serve. If the SFA does not have offer versus serve, students must take all 5 components in the proper quantities. Food service staff/cashiers should receive training on how to accurately recognize a reimbursable lunch.							
	On the day of review at lunch, 4 meals were claimed for reimbursement that did not contain the required 1/2C portion of fruit or vegetable.  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 imple	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)	03 NICHOLAS S. LA CORTE -2696	402	04/15/2024	CAP Accepted			

Section	Form Subsection	Sponsor/Site Name	Question #	Due Date	Status
	Corrective Action Plan: Accep	pted by Dianne Kennedy 04/12/2024 12:55 PM	1		
	CAP Accepted				
	Corrective Action Plan: Subm	nitted by JAMIE LEAVITT 03/27/2024 07:10 AM	1		
	Supervisor of Food Services for the EBOE will distribute and use the Meal Pattern Charts available on the Department of Agriculture Forms Web. We will have these Meal Charts enlarged and placed near the Cook Station and Cashiers. Each Day that School's Chef Manager will have a meeting before service and review the food item, serving size and proper utensils for service. The Supervisor will use USDA Information sheets when constructing the menu instruction sheets.				
	Weekly visitation to the scho year.	ol to enforce meal pattern requirement to K-8.	Professional will be ong	oing througho	ut the school
	April 15, 2024 Implementation	on			
<b>Corrective Action History</b>	Flagged by Dianne Kennedy	03/14/2024 05:44 PM			
	On the day of review at lunch, the food service staff were planning to offer a 1/2C portion of baked beans to students. There was not another vegetable available to students to select. SA staff instructed the FSD to change the spoodle to a 3/4C portion to meet meal pattern requirements for grades K-8. No meals disallowed as it was corrected prior to service.				
	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.				
	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)	03 NICHOLAS S. LA CORTE -2696	403	04/15/2024	CAP Accepted

Corrective Action Plan: Accepted by Dianne Kennedy 04/12/2024 01:04 PM

CAP Accepted

Corrective Action Plan: Submitted by JAMIE LEAVITT 03/27/2024 07:23 AM

Two Varieties of milk will be offered to Kindergarten students in the classroom 1% white milk and/or flavored low fat milk. Implementation date by Cook/Manager 3. Implementation date March 22, 2024.

A minimum of two varieties of milk will be offered throughout the breakfast meal service on all reimbursable meal service lines/serving areas.

Implementation Date March 22, 2024

Follow-up on April 23, 2024.

Flagged by Dianne Kennedy 03/15/2024 10:38 AM

#### **Corrective Action History**

Day of Review Nicholas Corte Main: breakfast in classroom K only one type of milk was offered (1% white milk).

On the day of review at lunch, it was observed that kindergarten students eating lunch in the classroom only had access to 1 type of milk.

A minimum of two varieties of fluid milk must be offered throughout the lunch meal service on all reimbursable meal service lines/serving areas. Allowable varieties are flavored or unflavored fat free milk, unflavored or flavored low fat (1%) milk, fat free or low fat lactose reduced/lactose free milk. Failure to fix identified issues may also lead to fiscal action/repeat violations in subsequent reviews as these are Performance Standard 2 (PS2) violations.

A minimum of two varieties of fluid milk must be offered throughout the breakfast meal service on all reimbursable meal service lines/serving areas. Allowable varieties are flavored or unflavored fat free milk, unflavored or flavored low fat (1%) milk, fat free or low fat lactose reduced/lactose free milk. Failure to fix identified issues may also lead to fiscal action/repeat violations in subsequent reviews as these are Performance Standard 2 (PS2) violations. 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.

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.

Section	Form Subsection	Sponsor/Site Name	Question #	Due Date	Status			
Meal Components and Quantities - Review Period	Meal Components and Quantities - Review Period (On-Site Assessment Tool - Site) (409H)	03 NICHOLAS S. LA CORTE -2696	409	04/15/2024	CAP Accepted			
	Corrective Action Plan: Acce	pted by Dianne Kennedy 04/12/2024 12:56 PM	1	•	•			
	CAP Accepted							
	Corrective Action Plan: Subn	ective Action Plan: Submitted by JAMIE LEAVITT 03/27/2024 07:13 AM						
	WE have now separated the annexes on the Site details and again we will emphasize the regulations and the need to serve vegetables and record on these items and quantities on a production records. Managerial staff meeting will take place on April 12, 2024 at 9:00.							
	A fruit product was served o 2024.	A fruit product was served on 1/8, 1/9,1/11 and 1/12 but it was not indicated on the production. This will be in place March 20 2024.						
	This again will be reviewed, checked and emphasized by Supervisor with his ALL- Day Visitation on April 15, 2025. Superviso will also do the same at 3A on April 15, 2024 the same day.							
	I will also have all schools se	end me their monthly production records for re	view					
Corrective Action History								

	Flagged by Dianne Kennedy	03/14/2024 05:49 PM				
	records. The SA is unable to	ek of review at Nicholas La Corte #3 Annex, sto o determine how many meals were claimed at t and cannot be separated out per the SFA. All me	his site as the claim for	reimbursement is combined		
	all 5 components of the reir and supporting documentat	components must be offered to students daily.  mbursable lunch, in minimum daily and weekly ion (including but not limited to standardized re DA Foods Information Sheets, etc.) must be us	requirements, are offer ecipes, food labels, CN I	ed. Daily production records _abels, manufacturer product		
	There was no fruit component documented on the production records at Nicholas La Corte #3 for breakfast on 1/8, 1/9, 1/12. Students did not have access to the fruit component according to the production records. The SA is unable to dete how many meals were claimed at this site as the claim for reimbursement is combined with Nicholas La Corte #3 Annex cannot be separated out per the SFA. All meals claimed for 1/8, 1/9, 1/10 and 1/11 are disallowed - 1,581.  At breakfast, all required meal components must be offered to students daily. When planning menus, the SFA must mak that all 3 components of the reimbursable breakfast, in minimum daily and weekly requirements, are offered. Daily prod records and supporting documentation (including but not limited to standardized recipes, food labels, CN Labels, manufa product formulation statements, USDA Foods Information Sheets, etc.) must be used to make sure menus are in complication meal pattern.					
	Explain in detail, how the fi	nding will be corrected and the measures taken	to ensure that it will no	ot reoccur in the future.		
	Indicate the date of impl	ementation.				
Meal Components and Quantities - Review Period	Meal Components and Quantities - Review Period (On-Site Assessment Tool - Site) (409H)	03 NICHOLAS S. LA CORTE -2696	410	04/15/2024 CAP Accepted		
	Corrective Action Plan: Acce	epted by Dianne Kennedy 04/12/2024 12:58 PN	1			
	CAP Accepted					

Corrective Action Plan: Submitted by JAMIE LEAVITT 03/27/2024 07:14 AM

At the meeting on April 12, 2024, will distribute the National School Lunch Program Meal Pattern. and the School Breakfast Program Pattern. WE will emphasize each Food Component and the Portion SIZE.

When Supervisors goes to School 3 and 3 Annex on April 15, 2024 he will be sure that each meal is getting the correct component and required size.

At the April 12, 2024 meeting we introduce a power point on production records and how to use this tool to document both daily and weekly minimum quantities for each component.

On March 27, 2025 implementation of 2 types of milk in classrooms and service lines.

Flagged by Dianne Kennedy 03/14/2024 05:49 PM

For the week of review at lunch, the following days were insufficient for vegetables:

#### Nicholas La Corte #3

#### Lunch

1/9/24: Insufficient Veg; 3oz Vegetarian Beans – no other vegetable served

1/10/24: Insufficient Veg; PR states 1/2C portion Lettuce and Tomato; no other vegetable served

1/11/24: Insufficient Veg; 1/2C broccoli; no other vegetable served

1/12/24: Insufficient Veg; Tossed Salad, PR states 3/4C, but salad recipe is incomplete

#### Nicolas La Corte #3 Annex

#### Lunch

**Corrective Action History** 

1/9/24: Insufficient Veg; 2oz portion of cooked carrot – no other vegetable served

1/10/24: Insufficient Veg; 2oz portion of sweet peas – no other vegetable served

1/11/24: Insufficient Veg; 2oz portion of cooked broccoli - no other vegetable served

1/12/24: Insufficient Veg; Tossed Salad recipe incomplete – unable to determine contribution 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 Agricultures Form web site for specific component and minimum quantity requirements. At 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. For the week of review at breakfast, per the production records, students at Nicholas La Corte #3 only had access to 1 type of milk. Nicholas La Corte #3 Only 1 milk type offered during the week of review 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, 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. 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 Counting and Claiming Meal Counting and Claiming -- Day of Review (On-Site CAP Accepted 05 MABEL G. HOLMES-2692 318 04/15/2024 Day of Review Assessment Tool - Site) (317H)

Section	Form Subsection	Sponsor/Site Name	Question #	Due Date	Status	
Corrective Action History	Corrective Action Plan: Accepted by Dianne Kennedy 04/12/2024 01:02 PM  CAP Accepted  Corrective Action Plan: Submitted by JAMIE LEAVITT 03/27/2024 07:20 AM  On Tuesday, March 19, 2024 Supervisor went to Mabel G. Annex printed out a weekly roster and how to use it on a daily basis.					
	The Principal was also involved in this process. A tutorial took place what the components are to be taken by child and when it can be marked on the roster. A follow up will take place April 25, 2024 with Director and Supervisor of Food and Nutrition.  Flagged by Dianne Kennedy 03/14/2024 05:56 PM  Mabel G Homes Annex Day of Review 3/5/24 Breakfast only: The teachers did not take count of the meals. The food service worker told the state that the meals are counted by attendance. Meaning the counts are based on the attendance and not by the student receiving a reimbursable meal. Counts must be taken at the point-of service when the student receives their reimbursable meal. Attendance cannot be used as an accurate method of meal counting and claiming method since meals are being counted but the students presence in the classroom. An accurate count of reimbursable meals served, by eligibility category, must be taken at the point of service operation					
where a determination can be made that a reimbursable free, reduced price or paid meal has been served to an eli Explain, in detail how the finding will be corrected and the measures taken to ensure that it will not reoccur in the findicate the date of implementation						
Meal Counting and Claiming - Review Period	Meal Counting and Claiming - Review Period (On-Site Assessment Tool - Site) (322H)	05 MABEL G. HOLMES-2692	322	04/15/2024	CAP Accepted	

Section	Form Subsection	Sponsor/Site Name	Question #	Due Date	Status	
	Corrective Action Plan: Accep	oted by Dianne Kennedy 04/12/2024 01:04 PM	I			
	CAP Accepted					
	Corrective Action Plan: Subm	nitted by JAMIE LEAVITT 03/27/2024 07:24 AM	1			
		will review all edit check reports before enteri e Attendance Factor. This commenced on Mar				
	The Director will check the Fo	ood Service Accountant monthly Edit Check Re	ports before submission	of the Vouche	r.	
Corrective Action History	Flagged by Dianne Kennedy	03/14/2024 05:57 PM				
	The Edit Check provide by the SFA identified meals that were potential overclaimed if the attendance count was under the meal count for each category. For the review month of January, the attached edit check identified the dates list for free and reduced category as potential overclaim. However the FSD did not correct the error nor provide a justification for the potential overclaim. See attachment. The system for counting reimbursable lunch meals must provide accurate counts and must be implemented properly by the food service personnel responsible for taking daily meal counts. When a school claims more meals than students eligible in any category, a flaw exists in the method of accountability and/or system of updating all documentation. Immediate investigation and corrective action is necessary. The system for counting meals must provide accurate counts and must be implemented properly. The system for counting reimbursable lunch meals must provide accurate counts and must be implemented properly by the food service personnel responsible for taking daily meal counts. When a school claims more meals than students eligible in any category, a flaw exists in the method of accountability and/or system of updating all documentation. Immediate investigation and corrective action is necessary. The system for counting meals must provide accurate counts and must be implemented properly by the food service personnel responsible for taking daily meal counts. 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 - Day of Review	Meal Components and Quantities - Day of Review (On-Site Assessment Tool - Site) (400H)	05 MABEL G. HOLMES-2692	401	04/15/2024	CAP Accepted	
	Corrective Action Plan: Accep	oted by Dianne Kennedy 04/12/2024 12:53 PM	I			
	CAP Accepted					

	Corrective Action Plan: Submitted by JAMIE LEAVITT 03/26/2024 12:30 PM
	All Teachers at Mabel G. Holmes were trained on the components necessary for Pre-K. This took place on March 18, 2024.
	All PreK students will take 3 components for breakfast (1/2 oz. grain, 1/2 cup fruit and 3/4 cup milk). For lunch 5 components (1/2 cup fruit, 1/2 vegetable, 6 oz. milk, 1 oz meat and 1 oz. All Breakfast components will be bagged together.
	The teachers are completing the rosters and the Food Service Lead is entering the counts on a notepad.
	Cook/ Manager 5 will be at Mabel Annex on Friday March 22nd to ensure the above practices are continuing.
Corrective Action History	

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	Flagged by Dianne Kennedy 03,	/14/2024 05:58 PM				
	Mabel Holmes Annex Pre-K classroom Breakfast feeding Day of Review 3/5/24: The SFA correctly followed the Pre-K meal pattern for breakfast ( ½ oz grain, ½ c of fruit, ¾ c of milk no flavor) All components were placed in the center of the table or placed in the back of the room. The Pre-K students were able to choose any component they wanted and take it back to their seats. Majority of students took the grain component and fruit juice but did not take the milk. For Pre-K Students that do not comingle with K-5 students: therefore, Pre-K must follow a Pre-K meal pattern serve only service. Pre-K is required to take all three components for breakfast and five components for lunch. Since Pre-K Feeding site for breakfast does not use roster to claim meals but use attendance to claim meals, all the breakfast counts were entered to the main sites counts. As a result of the inaccurate counting and claiming of meals, the SA could not obtain counts for the day of review.					
	Mabel Holmes Main 3/12/24 Lunch Day of Review: 3 meals were claimed for reimbursement that did not have the 1/2C fruit and/or vegetable component.					
	Students must take the required number of components for breakfast and lunch in order for their meals to be claimed for reimbursement. If the SFA has offer versus serve, students must select at least 3 food components in the proper quantities. One component selected must be ½ cup fruit and/or vegetable. Food service staff/cashiers must receive training on how to accurately recognize a reimbursable meal under offer versus serve. If the SFA does not have offer versus serve, students must take all 5 components in the proper quantities. Food service staff/cashiers should receive training on how to accurately recognize a reimbursable lunch.					
	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)	5 MABEL G. HOLMES-2692	410	04/15/2024	CAP Accepted	

Section	Form Subsection	Sponsor/Site Name	Question #	Due Date	Status	
	Corrective Action Plan: Accep	pted by Dianne Kennedy 04/12/2024 01:01 PM	1			
	CAP Accepted					
	Corrective Action Plan: Subn	nitted by JAMIE LEAVITT 03/27/2024 07:19 AM	1			
		2024, will distribute the National School Lunch nphasize each Food Component and the Portion		nd the School	Breakfast	
	When the Supervisor goes to required size.	o School 5 on April 22, 2024 he will be sure tha	at each meal is getting th	e correct comp	ponent and	
	At the April 12, 2024 meeting we introduce a power point on production records and how to use this tool to document both daily and weekly minimum quantities for each component.					
	I will upload the materials under correspondence.					
<b>Corrective Action History</b>	Flagged by Dianne Kennedy	03/15/2024 10:42 AM				
	At Mabel Holmes for the week of review at lunch, vegetables were insufficient for the week (PR showed 1/2c of vegetable recorded), the red/orange vegetable sub-group was insufficient for the week and the legume vegetable sub-group was missing completely from the week of review.					
	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 Agricultures Form web site for specific component and minimum quantity requirements. 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.					
	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.					

Section	Form Subsection	Sponsor/Site Name	Question #	Due Date	Status	
Offer vs Serve - Day of Review	Offer vs Serve - Day of Review (On-Site Assessment Tool - Site) (500H)	05 MABEL G. HOLMES-2692	501	04/15/2024	CAP Accepted	
	Corrective Action Plan: Accep	oted by Dianne Kennedy 04/12/2024 12:59 PM	1			
	CAP Accepted					
	Corrective Action Plan: Subm	nitted by JAMIE LEAVITT 03/27/2024 07:14 AM	1			
	At the training on April 12, 2 reimbursable meals .	024, we will retrain the managers staff membe	ers the requirements of C	OVS and how to	o recognize a	
	We will have additional hands on training at each site with Food Service Staff on April 22,23,24,25,26, 2024.					
By Director, Supervisor I, and Supervisor II						
Corrective Action History	Repeat visits will occur in en	suing weeks to see OVS is being operated corr	ectly.			
	Flagged by Dianne Kennedy	03/14/2024 05:50 PM				
	The Food Service Staff has not been trained on the requirements of OVS and how to recognize a reimbursable meal.					
	Food service staff/cashiers 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.					
Fresh Fruit and Vegetable Program - Day of Review	Fresh Fruit and Vegetable Program - Day of Review (On-Site Assessment Tool - Site) (1903H)	14 ABRAHAM LINCOLN-2700	1905	05/10/2024	CAP Submitted	

Section	Form Subsection	Sponsor/Site Name	Question #	Due Date	Status	
	Corrective Action Plan: Subm	nitted by JAMIE LEAVITT 04/11/2024 10:30 AM	1			
	FFVP will be included on the Food and Nutrition Web Site on a monthly basis for family awareness.					
	The FFVP snack will be annou	unced the prior day so students will be made a	aware.			
	The FFVP will be made during	g morning announcements.				
	FFVP will be included on the School Bulletin Board					
Corrective Action History	Implementation date will be	mplementation date will be May 1, 2024.				
	Supervisor I of Food Service:	s will be responsible for implementation along	with School Coordinator			
	Flagged by Michelle Murdock	04/11/2024 09:50 AM				
	in reference to the implemen	cized within the school. Information was not pr ntation and/or provision of this program. Expla nat it will not reoccur in the future. Indicate the	in in detail, how the findi	ng will be corr		
Meal Components and Quantities - Review Period	Meal Components and Quantities - Review Period (On-Site Assessment Tool - Site) (409H)	15 CHRISTOPHER COLUMBUS-2701	410	04/15/2024	CAP Accepted	
	Corrective Action Plan: Accep	oted by Dianne Kennedy 04/12/2024 01:00 PM	1		•	
	CAP Accepted					
	l .					

	Corrective Action Plan: Submitted by JAMIE LEAVITT 03/27/2024 07:18 AM
	At the meeting on April 12, 2024, will distribute the National School Lunch Program Meal Pattern. and the School Breakfast Program Pattern. WE will emphasize each Food Component and the Portion SIZE.
	When Supervisor goes to School 15 on April 25, 2024 he will be sure that each meal is getting the correct component and required size.
	At the April 12, 2024 meeting we introduce a power point on production records and how to use this tool to document both daily and weekly minimum quantities for each component.
Corrective Action History	I will upload the materials under correspondence. Continuous reinforcement on a monthly basis

Flagged by Dianne Kennedy 03/14/2024 05:59 PM For the review period at lunch, there was insufficient vegetables on the following days: Christopher Columbus #15 Annex <u>Lunch</u> 1/8/24: Insufficient Veg; 4oz portion of French Fries - no other vegetable served 1/9/24: Insufficient Veg; 1/2c carrots - no other vegetable served 1/10/24: Insufficient Veg; 1/2c cooked corn - no other vegetable served 1/11/24: Insufficient Veg; 1/2c cooked green beans – no other vegetable served 1/12/24: Insufficient Veg; tossed salad recipe incomplete; no other vegetable served Additionally, there was insufficient vegetables for the week and the dark green and legume vegetable sub-groups were not offered. 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 Agricultures Form web site for specific component and minimum quantity requirements. 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. CAP Accepted 04/15/2024 Group 1: CA Count (2) ELIZABETH BD OF ED-03901320

Section	Form Subsection	Sponsor/Site Name	Question #	Due Date	Status			
	Corrective Action Plan: Accep	Corrective Action Plan: Accepted by Dianne Kennedy 04/12/2024 01:06 PM						
	CAP Accepted							
	Corrective Action Plan: Subn	Corrective Action Plan: Submitted by JAMIE LEAVITT 03/26/2024 12:34 PM						
	A complaint from a parent w manner.	A complaint from a parent was taken by Arleen Szatmary-Ramos in August of 2023. It was answered and corrected in a timely manner.						
	The correct statement was s	ent to our Web Site provider for the change .						
	it was also sent to our Systems Administrator for the Elizabeth Public Schools to place on our stationery.							
	Implementation Date: March 21, 2024							
Corrective Action History	Flagged by Dianne Kennedy 03/14/2024 05:24 PM							
·	The non-discrimination statement on the Notification of Eligibility Form is not current and must be updated.							
	The current USDA non-discrimination statement must be included on all program materials/documents distributed to households or posted on the SFA's website. The current statement is at the following link: https://www.nj.gov/agriculture/applic/forms/Form%20213%20USDA%20Nondiscrimination%20Statement.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.							
	Flagged by Dianne Kennedy 03/14/2024 05:24 PM							
	SFAs must record the number and description of complaints alleging discrimination in the school meals program during the current or prior school year. Complaints can be sent to the State Agency to forward to USDA or complaints can be sent directly to USDA. 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)		ELIZABETH BD OF ED-03901320		04/15/2024	CAP Accepted			
				1				

Corrective Action Plan: Accepted by Dianne Kennedy 04/12/2024 01:06 PM

CAP Accepted

Corrective Action Plan: Accepted by Dianne Kennedy 04/12/2024 01:06 PM

CAP Accepted

Corrective Action Plan: Submitted by JAMIE LEAVITT 03/27/2024 07:27 AM

School 1 was monitored within the first 4 weeks of program.

School 3 was not monitored in the first 4 weeks of program.

The ASP will be monitored the first 4 week for all schools

The ASP will be monitored prior to the end of the school year.

Food Service Accountant will oversee this monitoring after Director completes the form.

Implementation date March 21, 2024

Corrective Action Plan: Submitted by JAMIE LEAVITT 03/27/2024 07:27 AM

School 1 was monitored within the first 4 weeks of program.

School 3 was not monitored in the first 4 weeks of program.

The ASP will be monitored the first 4 week for all schools

The ASP will be monitored prior to the end of the school year.

Food Service Accountant will oversee this monitoring after Director completes the form.

Implementation date March 21, 2024

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**Corrective Action History** 

	Flagged by Dianne Kennedy	03/14/2024 05:25 PM				
	There were no ASP on-site mon	itoring forms provided to the SA.				
	The program must be monitous were found in this area.	ored within the first 4 weeks of operation each	year. As discussed at the	e exit conferen	ce findings	
	Explain in detail, how the fin	ding(s) will be corrected and the measures take	en to ensure that it will n	ot reoccur in t	the future.	
	Indicate the date of implementation.					
	Flagged by Dianne Kennedy 03/14/2024 05:25 PM					
	There were no ASP on-site monitoring forms provided to the SA.  The program must be monitored within the first 4 weeks of operation each year. 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.					
	Indicate the date of impleme	entation.				
Group 3: CA Count (4)		ELIZABETH BD OF ED-03901320		04/15/2024	CAP Accepted	
	Corrective Action Plan: Acce	pted by Dianne Kennedy 04/12/2024 01:07 PM			l	
	CAP Accepted					
	Corrective Action Plan: Accepted by Dianne Kennedy 04/12/2024 01:07 PM					
	CAP Accepted					

Corrective Action Plan: Submitted by JAMIE LEAVITT 03/27/2024 07:34 AM

On March 25, 26, 27, 2024 Hands on training will take place at School 1. A Supervisor will stand by each cashier and review OSV and recognition of a reimbursable meals.

Another Supervisor will go through all the classrooms reiterating OSV and a reimbursable meal.

Training on Production Records will take place on April 12, 2024.

Professional Development will be ongoing.

Corrective Action Plan: Submitted by JAMIE LEAVITT 03/27/2024 07:34 AM

#### **Corrective Action History**

On March 25, 26, 27, 2024 Hands on training will take place at School 1. A Supervisor will stand by each cashier and review OSV and recognition of a reimbursable meals.

Another Supervisor will go through all the classrooms reiterating OSV and a reimbursable meal.

Training on Production Records will take place on April 12, 2024.

Professional Development will be ongoing.

Flagged by Dianne Kennedy 03/14/2024 05:27 PM

George Washington Main Day of Review: SA observed cashier not being able to recognize a reimbursable meal under OVS. Many students were either being forced to take all components by food service staff or if a child refused to take everything, the food service cashier would count a non-reimbursable meal as reimbursable. The FSD provided training documentation to verify training, however the SA observed the food service staff did not understand OVS and reimbursable meals. Food service staff/cashiers 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.

Flagged by Dianne Kennedy 03/14/2024 05:27 PM

Teachers serve and count meals in the classroom however, teachers are not trained in meal counting and claiming, OVS and recognizing a reimbursable meal. All administrative, office and/or other school staff (e.g. teachers serving and/or counting meals in the classroom) who regularly work on National School Lunch and/or School Breakfast related activities throughout the school year must meet professional standard training requirements. Staff working 20 or more hours on School Nutrition program related activities are required to complete at least 6 hours of annual training. Part time staff (working less than 20 hours per week) are required to complete at least 4 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 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 Dianne Kennedy 03/14/2024 05:27 PM

Food service staff/cashiers 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.

Flagged by Dianne Kennedy 03/15/2024 11:14 AM

#### Mabel Holmes #5

Lunch

1/8/24 – 540 meals disallowed; students who received beef rib did not have access to the grain component. "Roll" written on PR, but no portions planned, left-over portions or reimbursable portions documented. Beef rib recipe does not indicate that it is served with a roll.

1/10/24 – 500 meals disallowed; students who received meatballs did not have access to the grain component. "Roll" written on PR, but no portions planned, left-over portions or reimbursable portions documented. Meatball recipe does not indicate that it is served with a roll.

1/11/24 – 28 meals disallowed; Students who received chicken did not have access to pasta as only 500 portions planned and served. No other grain component documented on PR.

#### Mabel Holmes #5 Annex

Lunch

1/12/24 – Portions left-over and Reimbursable Columns left blank for salad and banana – 89 meals disallowed – no access to fruit or vegetables.

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.

	Mabel Holmes				
	Breakfast				
	<u>Dieakiast</u>				
	1/9/24 – 537 meals disallowe	d – PRs not complete. Unable to determine if	students received a reiml	bursable meal	
	Mabel Holmes #5 Annex				
	<u>Breakfast</u>				
	1/8/2024Portions left-over received a reimbursable meal	and Reimbursable Columns left blank for all m – 130 meals disallowed	neal components – unable	e to determine	if students
		nd Reimbursable Columns left blank for diced able meal – 130 meals disallowed	pears and orange juice –	unable to det	ermine if
	that all 3 components of the r records and supporting docum	al components must be offered to students dai reimbursable breakfast, in minimum daily and nentation (including but not limited to standar ts, USDA Foods Information Sheets, etc.) mus	weekly requirements, are dized recipes, food labels	e offered. Daily s, CN Labels, m	y production nanufacturer
	Explain in detail, how the find	ing will be corrected and the measures taken	to ensure that it will not	reoccur in the	future.
	Indicate the date of impler	mentation.			
Group 4: CA Count (2)		ELIZABETH BD OF ED-03901320		04/15/2024	CAP Accepted
	Corrective Action Plan: Accept	ted by Dianne Kennedy 04/12/2024 01:07 PM			
	CAP Accepted				

	Corrective Action Plan: Accepted by Dianne Kennedy 04/12/2024 01:07 PM
	CAP Accepted
	Corrective Action Plan: Submitted by JAMIE LEAVITT 03/27/2024 07:35 AM
	The following snack items will no longer be available for SNACKS:
	0.9oz Appleways Mixed Berry Animal Crackers
	Baked Cheetos – served Jan 10 – does not meet the 1 ounce grain requirement
	Lays Baked Chips
	Implementation Date April 1, 2024
	Implementation Date April 1, 2024
	Corrective Action Plan: Submitted by JAMIE LEAVITT 03/27/2024 07:35 AM
	The following snack items will no longer be available for SNACKS:
Corrective Action History	The following shack items will no longer be available for SNACKS.
	0.9oz Appleways Mixed Berry Animal Crackers
	Baked Cheetos – served Jan 10 – does not meet the 1 ounce grain requirement
	Lays Baked Chips
	Implementation Date April 1, 2024

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	Flagged by Dianne Kennedy	03/14/2024 05:34 PM			
		After School Snack Program. Snacks served t snacks served to students during the month o			
	Baked Cheetos – served Jan	y Animal Crackers – served Jan 2, Jan 19, and 10 – does not meet the 1 ounce grain require an 18 and Jan 26 – does not meet the grain re	ment	-	·
	Explain in detail, how the fin Indicate the date of impleme	ding(s) will be corrected and the measures takentation.	en to ensure that it will r	not reoccur in t	he future.
	Flagged by Dianne Kennedy	03/14/2024 05:34 PM			
	George Washington Main: vio	plations were found for the After School Snack	Program.		
	Snacks served to students do the month of review do not r	uring the ASP must meet meal pattern require meet ASP requirements	ments. The following snac	cks served to s	students during
	<ol> <li>0.9oz Appleways Mixed Berry Animal Crackers – served Jan 2, Jan 19, and Jan 30 – does not meet the 1ounce grain requirement</li> <li>Baked Cheetos – served Jan 10 – does not meet the 1 ounce grain requirement</li> <li>Lays Baked Chips – served Jan 18 and Jan 26 – does not meet the grain requirement – 1st ingredient is dried potatoes. 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.</li> </ol>				
Group 5: CA Count (2)		ELIZABETH BD OF ED-03901320		04/15/2024	CAP Accepted

Corrective Action Plan: Accepted by Dianne Kennedy 04/12/2024 01:08 PM

CAP Accepted

Corrective Action Plan: Submitted by JAMIE LEAVITT 03/27/2024 07:30 AM

Roster was revised on March 21, 2024.

It is weekly roster coded by ID number.

Communication has been made to Cook/ Manager 15 to face the screen in a different direction so information cannot be observed by fellow students.

Follow up will be on April 30, 2024 to ensure all practices are in place.

Flagged by Dianne Kennedy 03/14/2024 05:36 PM

#### **Corrective Action History**

Christopher Columbus Rosters for the classroom feeding indicated students meals debt and roster was coded in a manner that would overtly identify the students benefit status. SFAs are required to protect the identity of students receiving free or reduced meal benefits when meal are served. Meal cards, tickets, rosters, etc. used to obtain reimbursable meal counts cannot be coded or colored in a manner that would overtly identify free or reduced eligible students. For POS systems, steps must be taken to assure that computer screens cannot be viewed by other students or the information should be masked or coded so that student eligibility information is not easily identified. SFAs must also make reasonable efforts to publicize and encourage use of prepayment options by students. 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 Dianne Kennedy 03/14/2024 05:36 PM

The rosters being used at Christopher Columbus Main and Christopher Columbus Annex does not prevent overt identification and also identifies student's unpaid meal balances.

Safeguards must be in place to ensure that there is no overt identification of students eligible for free or reduced price meals during the meal service or at any other time. Names and eligibility categories of these students must remain confidential and be used only to provide meal benefits.

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.

Section	Form Subsection	Sponsor/Site Name	Question #	Due Date	Status			
Group 6: CA Count (4)		ELIZABETH BD OF ED-03901320		04/15/2024	CAP Accepted			
	Corrective Action Plan: Accep	pted by Dianne Kennedy 04/12/2024 01:08 PM						
	CAP Accepted							
	Corrective Action Plan: Accep	rrective Action Plan: Accepted by Dianne Kennedy 04/12/2024 01:08 PM						
	CAP Accepted							
	Corrective Action Plan: Accep	pted by Dianne Kennedy 04/12/2024 01:08 PM						
	CAP Accepted							
	Corrective Action Plan: Subn	nitted by JAMIE LEAVITT 03/27/2024 07:29 AM						
	All of the grocery bids have a AMERICA.	a notice on each page: ALL PRODUCTS MUST f	BE MANUFACTURED IN T	HE UNITED ST	ATES OF			
		trition Services shall periodically inspect wareh A, citing exceptions as stipulated in USDA mem		compliance w	ith the Buy			
	Implementation Date March	22, 2024						
	Corrective Action Plan: Subn	nitted by JAMIE LEAVITT 03/27/2024 07:29 AM						
Corrective Action History	All of the grocery bids have a notice on each page: ALL PRODUCTS MUST BE MANUFACTURED IN THE UNITED STATES OF AMERICA.  The Director of Food and Nutrition Services shall periodically inspect warehouse inventory to ensure compliance with the Buy American Provision to the SA, citing exceptions as stipulated in USDA memo SP-38-2017.							
	Implementation Date March 22, 2024							
	I							

Со	prrective Action Plan: Submitted by JAMIE LEAVITT 03/27/2024 07:29 AM
	I of the grocery bids have a notice on each page: ALL PRODUCTS MUST BE MANUFACTURED IN THE UNITED STATES OF MERICA.
	ne Director of Food and Nutrition Services shall periodically inspect warehouse inventory to ensure compliance with the Buy merican Provision to the SA, citing exceptions as stipulated in USDA memo SP-38-2017.
Im	nplementation Date March 22, 2024
Fla	agged by Dianne Kennedy 03/14/2024 05:37 PM
Do det	ne review of products on-site at reviewed schools or at off-site storage facilities indicated violations with Buy American. occumentation must be on file for agricultural food components that are not produced or manufactured in the US. Explain in stail, how the finding will be corrected and the measures taken to ensure that it will not reoccur in the future. Indicate the date implementation.
Fla	agged by Dianne Kennedy 03/14/2024 05:37 PM
At	Christopher Columbus School #15 there were Garbanzo Beans from Canada in storage.
	ocumentation must be on file for agricultural food components that are not produced or manufactured in the US. Explain in stall, how the finding will be corrected and the measures taken to ensure that it will not reoccur in the future.
In	ndicate the date of implementation.

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	Flagged by Dianne Kennedy	03/14/2024 05:37 PM					
	The review of products on-sit	te at reviewed schools or at off-site storage fa	cilities indicated violations	s with Buy Am	erican.		
	- Canned Diced Beets: Produ	ct of Spain					
	- Canned Sliced Carrots: Pro	Canned Sliced Carrots: Product of Spain					
	- Canned Sliced Potatoes: Pr	oduct of China					
	Explain in detail, how the find	ding will be corrected and the measures taken	to ensure that it will not	reoccur in the	future.		
	Indicate the date of imple	mentation.					
	Flagged by Dianne Kennedy	03/14/2024 05:37 PM					
	Mandarin Oranges China, Be	as not available for foods that did not meet the ets Spain, Carrot Spain, Beans Canada, and Po taken to ensure that it will not reoccur in the f	otato China). Explain, in d	letail, how the	finding will be		
Group 7: CA Count (2)		ELIZABETH BD OF ED-03901320		04/15/2024	CAP Accepted		
	CAP Accepted	oted by Dianne Kennedy 04/12/2024 01:09 PN					
	Corrective Action Plan: Accepted	oted by Dianne Kennedy 04/12/2024 01:09 PN	1				
		nitted by JAMIE LEAVITT 03/26/2024 12:36 PM	4				
		,					
	minimum of 3 food components i	serve, all 4 required meal components will be offered in the required portion size. One component selected tudents. Students must select 3 items and one of th	must be at least ½ cup fruit a	and/or vegetable	e. At lunch 5		
	Date of implementation March 22	2, 2024.					
	Director and Supervisors will rein	force this requirement on a monthly basis on an una	nnounced visit.				

Corrective Action Plan: Submitted by JAMIE LEAVITT 03/26/2024 12:36 PM At Breakfast, under offer versus serve, all 4 required meal components will be offered to students in the required quantities. Students will take a minimum of 3 food components in the required portion size. One component selected must be at least ½ cup fruit and/or vegetable. At lunch 5 components must be offered to students. Students must select 3 items and one of those components must be 1/2 Cup and/or vegetables. Date of implementation March 22, 2024. **Corrective Action History** Director and Supervisors will reinforce this requirement on a monthly basis on an unannounced visit. Flagged by Dianne Kennedy 03/14/2024 05:42 PM George Washington Main Day of Review: Observed food service staff and classroom feeding staff were not implementing OVS. Students did not have the option to take 3 food components including 1/2 c of fruit or vegetables. If students refused the all five components and take under the required 3 components including 1/2c of fruit, the cashier would claim the meal reimbursable. Observed a serve only like meal service and not OVS. At Breakfast, under offer versus serve, all 5 required meal components must be offered to students in minimum required quantities. Students must take a minimum of 3 food components in the required portion size. One component selected must be at least ½ cup fruit and/or vegetable. 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 Dianne Kennedy 03/14/2024 05:42 PM Students going through the line in the cafeteria were not taking a complete reimbursable meal, but the Food Service Staff were claiming the meals. At lunch, under offer versus serve, all 5 required meal components must be offered to students in minimum required quantities. Students must take a minimum of 3 food components in the required portion size. One component selected must be at least ½ cup fruit and/or vegetable. Students going through the line in the cafeteria and receiving breakfast in the classroom were not taking complete reimbursable meals, but meals were being claimed for reimbursement. At breakfast, under offer versus serve, 4 food items from the 3 required meal components must be offered to students in minimum required quantities. Students must select a minimum of 3 food items in the required portion size. One of the food items selected must be at least ½ cup fruit and/or vegetable. 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. CAP Accepted 04/15/2024 Group 8: CA Count (2) ELIZABETH BD OF ED-03901320

Section	Form Subsection	Sponsor/Site Name	Question #	Due Date	Status		
	Corrective Action Plan: Accepted by Dianne Kennedy 04/12/2024 01:10 PM						
	CAP Accepted						
	Corrective Action Plan: Accepted by Dianne Kennedy 04/12/2024 01:10 PM						
	CAP Accepted						
	Corrective Action Plan: Submitted by JAMIE LEAVITT 03/26/2024 12:33 PM						
Corrective Action History	All schools that serve Pre-K students will only be served unflavored low-fat (1 percent) or unflavored fat free (skim).						
	Date of implementation March 22, 2024.						
	Cook/Managers at each school will follow up on a weekly basis.						
	Corrective Action Plan: Submitted by JAMIE LEAVITT 03/26/2024 12:33 PM						
	All schools that serve Pre-K students will only be served unflavored low-fat (1 percent) or unflavored fat free (skim).						
	Date of implementation March 22, 2024.						
	Cook/Managers at each school will follow up on a weekly basis.						
	Flagged by Dianne Kennedy 03/15/2024 08:31 AM						
	Chocolate was served to the Pre-K students. Only unflavored low-fat (1 percent) or unflavored fat-free (skim) milk is allowed to be served to children 2-5 years of age. 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.						
	Flagged by Dianne Kennedy 03/15/2024 08:31 AM						
	Chocolate milk was served to Pre-K students during lunch. Only unflavored low-fat (1 percent) or unflavored fat-free (skim) milk is allowed to be served to children 2-5 years of age. Explain, in detail how the finding was corrected and the measures taken to ensure that it will not reoccur in the future. <b>Indicate the date of implementation.</b>						
Group 9: CA Count (2)		ELIZABETH BD OF ED-03901320		04/15/2024	CAP Accepted		

Section	Form Subsection	Sponsor/Site Name	Question #	Due Date	Status		
	Corrective Action Plan: Accepted by Dianne Kennedy 04/12/2024 01:10 PM						
	CAP Accepted						
	Corrective Action Plan: Accepted by Dianne Kennedy 04/12/2024 01:10 PM						
	CAP Accepted						
	Corrective Action Plan: Submitted by JAMIE LEAVITT 03/26/2024 12:32 PM						
	Cook Managers at the individual Pre-K Schools will visit weekly to ensure that they take all required components at breakfast and lunch.						
	Implementation date March 25, 2024.						
Corrective Action History	Corrective Action Plan: Submitted by JAMIE LEAVITT 03/26/2024 12:32 PM						
	Cook Managers at the individual Pre-K Schools will visit weekly to ensure that they take all required components at breakfast and lunch.						
	Implementation date March 25, 2024.						
	Flagged by Dianne Kennedy 03/28/2024 01:29 PM						
	During breakfast and lunch Pre-K students had the option to choose their components. At lunch Offer Versus Serve is not an option for pre-school age students. All students must get all five components. 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.						
	Flagged by Dianne Kennedy 03/28/2024 01:29 PM						
	During breakfast and lunch Pre-K students had the option to choose their components. At lunch Offer Versus Serve is not an option for pre-school age students. All students must get all five components. 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.						

#### Report Selections

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