

HADDONFIELD BD OF ED-00701900 - Corrective Action Report

Section	Form subsection	Site Name	Question #	Due Date	Status
On-Site Assessment Tool	Food Safety, Storage and Buy American		1403	04/29/2019	CAP Accepted
Corrective Action History	CAP Accepted Amy Martin 05/15/2019 11:21 AM	CAP Accepted			
	CAP Submitted STEVE FEDOR 04/15/2019 08:07 AM	I contacted my US foods rep on 4/11/19 with regards to the issue listed. She provided me with the attached letter. I will make a point of looking carefully at the listed products when ordering, as to not pick anything outside US.			
	CAP Rejected Amy Martin 04/10/2019 10:32 AM	Please document the date that US Foods was contacted. In addition, prior to accepting foods, you must ensure that an alternative domestic product is delivered or an exception to purchase non-domestic foods (cost analysis vs limited/no available product in the US) is documented and on hand.			
	CAP Submitted STEVE FEDOR 04/10/2019 09:32 AM	I notified the US Foods rep as to the issue with canned foods from outside the United States. The initial request is placed with that intention, but the supply and demand of a specific product has left supplier short of required product, thus filling with any available product. Our purchasing department has also been notified of this product.			
	Flagged Amy Martin 03/29/2019 10:18 AM	Exemption documentation was not available for foods that did not meet the Buy American provision. One product, the Ambrosia Diced Peaches, were from China. 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.			

HADDONFIELD BD OF ED-00701900 - Corrective Action Report

Section	Form subsection	Site Name	Question #	Due Date	Status
Off-Site Assessment Tool	Local School Wellness		1000	04/29/2019	CAP Accepted
Corrective Action History	CAP Accepted Amy Martin 04/10/2019 10:26 AM	CAP Accepted			
	CAP Submitted STEPHEN BURNS 04/03/2019 11:19 AM	The current policy was approved in June 2013. On April 3, a committee met to assess this policy. We completed the Wellness Policy Assessment tool on the current policy then reviewed a new proposed policy developed from Strauss Esmay to provide feedback to the Superintendent and Board of Education to provide more specificity to the Haddonfield School District's needs. The Board will begin the review/approval process for implementation next year over the next two months.			
	Flagged Amy Martin 03/29/2019 10:17 AM	<p>The SFA's current Local Wellness Policy (LWP) is from 2013 and includes all regulations. The SFA must revise the LWP to meet the all updated requirements set forth in the final rule published on July 29, 2016 (http://www.fns.usda.gov/tr/local-school-wellness-policy). The LWP must be tailored to the unique needs of the LEA and provides an opportunity to improve the health of each student. At a minimum, a triennial assessment of the policy must be conducted and results made available.</p> <p>Explain in detail, steps taken to update the LWP and what is planned to meet the guidelines? Indicate the dates of implementation.</p>			
On-Site Assessment Tool	Verification		214	04/29/2019	CAP Accepted
Corrective Action History	CAP Accepted Amy Martin 04/10/2019 10:25 AM	CAP Accepted			
	CAP Submitted STEPHEN BURNS 04/03/2019 08:58 AM	Effective April 1, 2019, our letters have been changed to provide the appropriate 10 calendar days' written notice.			
	Flagged Amy Martin 03/29/2019 10:18 AM	<p>Households for whom benefits were to be reduced or terminated, due to verification, must be given 10 calendar days written advance notice of the change.</p> <p>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..</p>			
On-Site Assessment Tool - Site	Meal Components and Quantities - Review Period	CENTRAL	409	04/29/2019	CAP Accepted

HADDONFIELD BD OF ED-00701900 - Corrective Action Report

Section	Form subsection	Site Name	Question #	Due Date	Status
Corrective Action History	CAP Accepted Amy Martin 04/10/2019 10:24 AM	CAP Accepted			
	CAP Submitted STEVE FEDOR 04/10/2019 09:25 AM	I have reviewed the production records, referenced, and have corrected the proper fruit and vegetables allocations for daily and weekly consumption. I have also retrained my staff with regards to proper production sheet completion, on 4/4/19.			
	Flagged Amy Martin 03/29/2019 10:17 AM	<p>Per the production records, 28 meals claimed for reimbursement at lunch during the review week did not contain the required fruit or vegetable component. Monday: 95 meals claimed, but only 73 fruits/vegetables served per production records. Wednesday: 110 meals claimed, but only 104 fruits/vegetables served per production records.</p> <p>In addition, 26 meals served on Tuesday contain an insufficient quantity of fruit, due to the pizza only providing 1/4 cup of Red/Orange vegetable subgroup.</p> <p>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.</p>			
On-Site Assessment Tool - Site	Meal Components and Quantities - Review Period	CENTRAL	410	04/29/2019	CAP Accepted

HADDONFIELD BD OF ED-00701900 - Corrective Action Report

Section	Form subsection	Site Name	Question #	Due Date	Status
Corrective Action History	CAP Accepted Amy Martin 04/10/2019 10:24 AM	CAP Accepted			
	CAP Submitted STEVE FEDOR 04/10/2019 09:29 AM	<p>All production sheets have the specific usage of fruits and vegetables daily, the vegetable bags and fruit are noted specifically on the production sheet, in addition to hummus and baked beans being offered weekly. This was complete on 3/26/19.</p> <p>I have also forwarded Pam, the required paperwork from Passariellos</p>			
	Flagged Amy Martin 03/29/2019 10:17 AM	<p>At lunch, portion sizes planned for each component must meet both daily and weekly minimum requirements for each appropriate grade group. When planning menus, refer to the Lunch Meal Pattern Charts, available on the Department of Agriculture's Form web site for specific component and minimum quantity requirements. The production records did not list the specific vegetables offered daily as part of the "veggie bag," therefore when reviewing the Production records, it appears as though the vegetable sub-groups were lacking in the weekly requirements. Specifically the k-5 grade grouping was short 1/2 cup "red/orange" veg, 1/2 cup "beans/peas/legumes", and 1/4 cup "other" veg subgroups for the week. According to the menu, the "veggie bag" with assorted veggies is offered daily, however the production record must list the daily offerings individually to ensure that the required amount and subgroups are met on a daily and weekly basis (i.e. day of review there was only hummus, baby carrots, and cucumbers were available as part of the "veggie bag." It should be noted that only 20 total veggie bags were planned each day per the production records, therefore legumes were not available for all students as it was the only offering of that particular vegetable subgroup that week.</p> <p>In addition, on March 8th, 2019, a local pizza was served. The Product Formulation Statement (PFS) for the pizza was on the Food Service Management Company letterhead. The PFS stated the recipe is available upon requested, which it was not. Per the regulation, the PFS must meet the required criteria, including on manufacturer's letterhead.</p> <p>Explain in detail, how these findings were corrected and the measures taken to ensure they will not reoccur in the future. Indicate the dates of implementation.</p>			
On-Site Assessment Tool - Site	Meal Components and Quantities - Day of Review	CENTRAL	401	04/29/2019	CAP Accepted

HADDONFIELD BD OF ED-00701900 - Corrective Action Report

Section	Form subsection	Site Name	Question #	Due Date	Status
<p>Corrective Action History</p>	<p>CAP Accepted Amy Martin 04/10/2019 10:24 AM</p>	<p>CAP Accepted</p>			
	<p>CAP Submitted STEVE FEDOR 04/10/2019 09:30 AM</p>	<p>The cashiers were retrained on 4/4/19 with regards to the required components of a reimbursable meal, and if not met to make sure the "non-reimbursable key" is entered. Administration has been asked to have an aid present by the register on both sides of the serving line.</p>			
	<p>Flagged Amy Martin 03/29/2019 10:18 AM</p>	<p>Students must take the required number of components at lunch in order for their meals to be claimed for reimbursement. Since the SFA has offer vs. serve, students must select at least 3 food components in proper quantities. One item selected must be 1/2 cup fruit or vegetable. At lunch, on the day of review, two meals claimed for reimbursement did not contain the fruit or vegetable component. Food service staff/cashiers must receive training on how to accurately recognize a reimbursable meal under Offer vs. Serve.</p> <p>Explain, in detail, how this finding was corrected and the measures to ensure that it will not reoccur in the future. Indicate the date of implementation.</p>			