

NEWARK RENAISSANCE HOUSE-21409500 - Corrective Action Report

Section	Form subsection	Site Name	Question #	Due Date	Status
On-Site Assessment Tool - Site	Food Safety, Storage and Buy American	NEWARK RENAISSANCE HOUSE	1405	06/09/2019	CAP Accepted
Corrective Action History	CAP Accepted Dianne Kennedy 06/10/2019 09:40 AM	CAP Accepted			
	CAP Submitted KALPANA SHARMA 05/16/2019 12:40 PM	Will have two inspection starting this year. will keep the record of contacting the agency two times. Will email them instead of calling.			
	Flagged Dianne Kennedy 05/09/2019 09:29 AM	SFA did not have documentation indicating that two food safety inspections were requested in the current school year. Schools participating in the school lunch and breakfast programs must, at least twice during the each school year, obtain a food safety inspection conducted by a State or local governmental agency responsible for food safety inspections. Describe in the corrective action how this will be corrected. SFA did not have both food safety inspections for the current school year. Schools participating in the school lunch and breakfast programs must, at least twice during the each school year, obtain a food safety inspection conducted by a State or local governmental agency responsible for food safety inspections. Describe in the corrective action how this will be corrected.			
On-Site Assessment Tool - Site	Meal Components and Quantities - Day of Review	NEWARK RENAISSANCE HOUSE	403	06/09/2019	CAP Accepted
Corrective Action History	CAP Accepted Dianne Kennedy 06/10/2019 09:40 AM	CAP Accepted			
	CAP Submitted KALPANA SHARMA 05/16/2019 12:46 PM	Already implemented from 5-9-2019 serving two varieties of milk low fat 1% and fat free milk for lunch and breakfast. This will not reoccur in future.			
	Flagged Dianne Kennedy 05/09/2019 09:29 AM	During meal observations, only low fat white milk was available. A minimum of two varieties of fluid milk must be offered throughout the breakfast and 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. 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)				06/09/2019	CAP Accepted
	Section	Form subsection	Site	Question #	
	On-Site Assessment Tool - Site	Meal Components and Quantities - Day of Review	NEWARK RENAISSANCE HOUSE	404	
	On-Site Assessment Tool - Site	Offer vs Serve - Day of Review	NEWARK RENAISSANCE HOUSE	502	

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Corrective Action History	CAP Accepted Dianne Kennedy 06/10/2019 09:40 AM	CAP Accepted			
	CAP Submitted KALPANA SHARMA 05/16/2019 01:14 PM	<p>Posted the signage for O.V.S on 5-9-2019. This signage will always be posted near the beginning of the serving line identifying what constitutes a reimbursable meal.</p> <p>Will ensure that this will not reoccur in future.</p>			
	Flagged Dianne Kennedy 05/09/2019 09:30 AM	<p>There was no OVS signage for breakfast and lunch. 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 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.</p> <p>There were no signage indicating 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 Agriculture 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.</p>			
Group 1: CA Count (2)				06/09/2019	CAP Accepted
	Section	Form subsection	Site	Question #	
	On-Site Assessment Tool - Site	Meal Components and Quantities - Day of Review	NEWARK RENAISSANCE HOUSE	402	
	On-Site Assessment Tool - Site	Meal Components and Quantities - Review Period	NEWARK RENAISSANCE HOUSE	410	

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Section	Form subsection	Site Name	Question #	Due Date	Status
Corrective Action History	CAP Accepted Dianne Kennedy 06/10/2019 09:40 AM	CAP Accepted			
	CAP Submitted KALPANA SHARMA 05/16/2019 01:05 PM	<p>Already replaced 4" hero roll for hamburger rolls from 5-13-2019.</p> <p>Will serve two hot dog rolls to meet the grain requirement.</p> <p>All the bread served is whole grain and will assure that this will not occur in future and will refer to USDA Food Buying Guide, lunch Meal pattern chart to determine the creditable amount for each menu items.</p>			
	Flagged Dianne Kennedy 05/09/2019 09:30 AM	<p>Throughout the review month, hamburger and hot dog bun were served; they yield to 1.8 oz. The daily grain requirement for 9-12 grade is 2 oz. 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. 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> <p>WG hamburger bun for the day of review yield to 1.8 oz. The required daily grain oz equivalents for 9-12 grade is 2 oz. 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.</p>			