## RABBI JACOB JOSEPH SCH-02409412 - Corrective Action Report

Section	Form subsection	Site Name		Question #	Due Date	Status	
On-Site Assessment Tool	Food Safety, Storage and Buy American			1403	04/22/2019	CAP Accepted	
Corrective Action History	CAP Accepted Fatima Malik 04/03/2019 02:08 PM		CAP Accepted				
			03/25/19. We are discussing the availability of American made products with our suppliers				
	Flagged Fatima Malik 03/22/2019 02:40 PM		While reviewing the dry storage, Buy American violations were noticed.				
			Tomato paste- Canada				
			Peeled tomatoes- Italy				
			Mushrooms- Holland				
			Exemption documentation was not available for foods that did not meet the Buy American provision. 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.				

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Section	Form subsection	Site Name		Question #	Due Date	Status	
On-Site Assessment Tool - Site	Meal Components and Quantities - Review Period	RABBI JACOB JOSEPH SCH		409	04/22/2019	CAP Accepted	
Corrective Action History	CAP Accepted Fatima Malik 04/03/2019 02:07 PM		CAP Accepted				
			03/25/2019 We have updated our production records to reflect the proper contribution amounts				
			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. Although standardized recipes, food labels and production records were provided, the numbers did not match. For example, on Jan 14th, 2019 the pizza and lettuce salad meal contribution did not match what the recipe contribution stated. Another example is on Jan 15, 2019: according to the WG chart the roll used is 2 grain eq not 3 (which was wrongly written on the production record). 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 Removed Fatima Malik 03/22/2019 02:25 PM		CAP Removed				
	02:22 PM		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. Although standardized recipes, food labels and production records were provided, the numbers did not match. For example, on Jan 14th, 2019 the pizza and lettuce salad meal contribution did not match what the recipe contribution stated. Another example is on Jan 15, 2019: according to the WG chart the roll used is 2 grain eq not 3 (which was wrongly written on the production record). 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.				