

ALPHA BD OF ED-04100070 - Corrective Action Report (Detail)

Section	Form Subsection	SFA/Site Name	Question #	Due Date	Status
Professional Standards	Professional Standards (Off-Site Assessment Tool) (1200H)	ALPHA BD OF ED-04100070	1206		CAP Removed
Corrective Action History	Corrective Action Plan: Removed by Dianne Kennedy 01/13/2022 10:04 AM				
	CAP Removed				
	Flagged by KAREN KOPECKY 11/17/2021 09:08 AM				
Meal Components and Quantities - Review Period	Meal Components and Quantities - Review Period (On-Site Assessment Tool - Site) (409H)	ALPHA BOROUGH-2835	410	02/13/2022	CAP Accepted

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Corrective Action History	<p>Corrective Action Plan: Accepted by Dianne Kennedy 02/08/2022 09:03 AM</p> <p>CAP Accepted</p>
	<p>Corrective Action Plan: Submitted by Kristen Eckard 02/07/2022 04:01 PM</p> <p>Beginning on 1.18.22 During serve only the Bagel Bag Meal recipe will be updated to include 1cup of carrot sticks to meet the vegetable subgroup requirement. All bagel meals served will include the full cup portion of red orange vegetables. At lunch, production records must will be used to 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.) will be used to determine the creditable amount each menu item contributes to the meal pattern to assure that required minimum quantities are offered.</p>
	<p>Corrective Action Plan: Rejected by Dianne Kennedy 01/20/2022 01:26 PM</p> <p>Please include with date of implementation:</p> <p>Vegetable portion for K-8 meal pattern was not met. On production record and recipes, vegetable component yield to 1/2 cup daily; for K-8 meal pattern, vegetable component must yield to 3/4 c daily. 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.</p> <p>As well as with date of implementation:</p> <p>Serve only meal type and student with bagel bag only receive 1/2 c of vegetable component daily, not meeting the meal pattern requirement for K-8 meal pattern. 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.</p>
	<p>Corrective Action Plan: Submitted by Kristen Eckard 01/18/2022 11:22 AM</p> <p>During serve only the Bagel Bag Meal recipe will be updated to include 1cup of carrot sticks to meet the vegetable subgroup requirement. This was implemented on 1/18/2022.</p>
	<p>Flagged by Dianne Kennedy 01/13/2022 10:09 AM</p> <p>Vegetable portion for K-8 meal pattern was not met. On production record and recipes, vegetable component yield to 1/2 cup daily; for K-8 meal pattern, vegetable component must yield to 3/4 c daily. 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.</p> <p>Serve only meal type and student with bagel bag only receive 1/2 c of vegetable component daily, not meeting the meal pattern requirement for K-8 meal pattern. 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.</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>

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Report Selections

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