

Principle Academy Charter-08006104 - Corrective Action Report (Detail)

Section	Form Subsection	SFA/Site Name	Question #	Due Date	Status
Local School Wellness	Local School Wellness (Off-Site Assessment Tool) (1000H)	Principle Academy Charter-08006104	1002	03/03/2020	CAP Accepted
Corrective Action History	Corrective Action Plan: Accepted by Lorena Paredes 03/02/2020 11:06 AM				
	CAP Accepted				
	Corrective Action Plan: Submitted by KELLY SNYDER 03/02/2020 09:50 AM				
	<p>The School Wellness Policy is set to be presented at the upcoming board meeting, where the school is encouraging input on the policy from all stakeholders at the meeting. The board members will also go through the Wellness Policy Assessment will be completed and posted to the schools online website. The Wellness Policy itself is also posted on the schools website with instructions on how parents, teachers, and other members of the public can have input on updating the policy. The School Wellness policy has been updated stating the policy will be reviewed on an annual basis.</p> <p>Date implemented February 25, 2020.</p>				
Flagged by Lorena Paredes 02/03/2020 12:14 PM					
<p>The Local School Wellness Policy must be reviewed and assessed annually not triennially as stated in the policy. An example would be to update the policy at an annual stakeholders' meeting. 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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Section	Form Subsection	SFA/Site Name	Question #	Due Date	Status
Professional Standards	Professional Standards (On-Site Assessment Tool)	Principle Academy Charter-08006104	1214	03/03/2020	CAP Accepted
Corrective Action History	Corrective Action Plan: Accepted by Lorena Paredes 03/02/2020 11:06 AM				
	CAP Accepted				
	Corrective Action Plan: Submitted by KELLY SNYDER 03/02/2020 09:44 AM				
	<p>The Food Service Director has since gone through all of the necessary professional standard webinar training's, such as: Wellness Policy training, professional standards, HACCP, & CEP for veteran sponsors. The Food Service Director and all other required cafeteria staff will participate in all other offered webinar training's by the department of agriculture. An excel sheet has also been setup with by the administrative staff to help track all professional standard training's that staff has participated in. This will help ensure that the 12 hours of annual training are always met.</p> <p>Date implemented: February 25, 2020</p>				
Corrective Action History	Flagged by Lorena Paredes 02/03/2020 12:13 PM				
	<p>Food Service Director has not met training requirements. School Nutrition Program directors are required to complete at least 12 hours of annual training. 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: http://professionalstandards.nal.usda.gov/. Explain in detail, how the annual training requirements will be met and the measures taken to ensure this finding will not reoccur in the future. Indicate the date of implementation.</p>				
Meal Components and Quantities - Day of Review	Meal Components and Quantities - Day of Review (On-Site Assessment Tool - Site) (400H)	Principle Academy Charter School	402	03/03/2020	CAP Accepted

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Section	Form Subsection	SFA/Site Name	Question #	Due Date	Status
Corrective Action History	Corrective Action Plan: Accepted by Lorena Paredes 03/02/2020 11:18 AM				
	CAP Accepted				
	Corrective Action Plan: Submitted by KELLY SNYDER 03/02/2020 09:36 AM				
	<p>The school has reached to our vendor to help resolve this issue. The vendor has stated that they will increase portions to hit the required benchmarks. Also, the vendor is trying new transportation methods and serving containers that lettuce and other vegetables do not get crushed. The school reached out to the vendor immediately after the review and has already fixed this issue.</p> <p>Date implemented January 14, 2020.</p>				
	Flagged by Lorena Paredes 02/03/2020 12:13 PM				
	<p>Pre-packaged lettuce cup did not meet 3/4 cup vegetable requirement for K-8 meal pattern. When placed in a measuring cup, it only measured 1 cup which only credits as 1/2 cup. SFA is offer only. This is first violation. SFA has been told if insufficient quantity is an issue at next review, it will be considered a repeat violation subject to fiscal action. 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>				
Meal Components and Quantities - Review Period	Meal Components and Quantities - Review Period (On-Site Assessment Tool - Site) (409H)	Principle Academy Charter School	409	03/03/2020	CAP Accepted

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Section	Form Subsection	SFA/Site Name	Question #	Due Date	Status
Corrective Action History	Corrective Action Plan: Accepted by Lorena Paredes 03/02/2020 11:18 AM				
	CAP Accepted				
	Corrective Action Plan: Submitted by KELLY SNYDER 03/02/2020 09:55 AM				
	<p>Revolution Foods has stated upon receiving notification that we are Offer-Only, their ordering system was immediately updated. The number of servings of vegetables is now equal to the number of entrees ordered and now meets the daily and weekly vegetable requirement for the Offer-Only setup.</p> <p>Date implemented January 10, 2020</p>				
Corrective Action History	Flagged by Lorena Paredes 02/03/2020 12:13 PM				
	<p>Lunch production records indicated 945 meals for month of 12/2019 were missing the vegetable components. Invoices indicated that vendor did not send enough vegetables beginning on 12/9. These 945 meals for the review month of December did not have the vegetable component therefore, not meeting daily or weekly veg requirements. 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. 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>				
Food Safety, Storage and Buy American	Food Safety, Storage and Buy American (On-Site Assessment Tool - Site) (1404H)	Principle Academy Charter School	1407	03/03/2020	CAP Accepted
Corrective Action History	Corrective Action Plan: Accepted by Lorena Paredes 03/02/2020 11:04 AM				
	CAP Accepted				
	Corrective Action Plan: Submitted by KELLY SNYDER 03/02/2020 09:33 AM				
	<p>The school did have an up to date food safety plan in place in accordance with HACCP principles. This safety plan has since been signed by the School Business Administrator and is effectively being implemented at the school.</p> <p>The date of signature and implementation is February 25, 2020</p>				
Corrective Action History	Flagged by Lorena Paredes 02/03/2020 12:13 PM				
	<p>Although SFA did have a food safety plan, it was not signed to indicate that it has been implemented. Schools participating in the school lunch and breakfast programs must implement a food safety program for the preparation and service of meals that complies with Hazard Analysis Critical Control Point (HACCP) principles. 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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Section	Form Subsection	SFA/Site Name	Question #	Due Date	Status
Special Provisions Options	Special Provisions Options (On-Site Assessment Tool - Site) (2113H)	Principle Academy Charter School	2115	03/03/2020	CAP Accepted
Corrective Action History	Corrective Action Plan: Accepted by Lorena Paredes 03/02/2020 11:17 AM				
	CAP Accepted				
	Corrective Action Plan: Submitted by KELLY SNYDER 03/02/2020 09:50 AM				
	<p>The school worked with our reviewer, Lorena Parades, to amended the previously submitted monthly reimbursement vouchers. Lorena Parades provided us with instructions on how to complete this task and it was completed on February 19, 2020. To avoid this from occurring in the future, the school will confirm all students listed on the DC lists to make sure that they are in fact enrolled students at Principle Academy Charter School.</p> <p>Implemented and vouchers resubmitted and certified on February 19, 2020</p>				
Flagged by Lorena Paredes 02/03/2020 12:14 PM					
<p>The Identified Student Percentages (ISP) and claiming procedures at the time of latest CEP approval could not be validated on site. CEP application was amended to reflect correct verified data. SFA will be contacted in the near future so that reimbursement vouchers beginning with September 2019, can be revised. Please do not revised vouchers until notified by State Agency to do so. Moving forward, all data to validate and replicate the approved CEP application must be kept on file. This includes maintaining actual DC data (removing duplicate students and those that leave the district <i>prior</i> to April 1st and/or those that never attended the district), migrant, homeless, runaway lists, and enrollment data. 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>					

Report Selections

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