

SOMERS POINT-00104800 - Corrective Action Report (Detail)

Section	Form Subsection	Sponsor/Site Name	Question #	Due Date	Status
Certification and Benefit Issuance	Certification and Benefit Issuance (On-Site Assessment Tool) (124H)	SOMERS POINT-00104800	125		CAP Removed
Corrective Action History	Corrective Action Plan: Removed by Lea Berry 06/23/2022 02:05 PM				
	CAP Removed				
	Corrective Action Plan: Submitted by Robin Henry 06/23/2022 10:46 AM				
	I am not sure why this is here but I put something just to show it was looked at.				
	Flagged by Lea Berry 06/22/2022 01:21 PM				
Meal Components and Quantities - Review Period	Meal Components and Quantities - Review Period (On-Site Assessment Tool - Site) (409H)	Dawes Avenue Elementary School-11003	409	07/22/2022	CAP Accepted
	Corrective Action Plan: Accepted by Lea Berry 06/23/2022 02:06 PM				
	CAP Accepted				
	Corrective Action Plan: Submitted by Robin Henry 06/23/2022 10:45 AM				
	Robin will attend a training session in August on the proper procedures to complete Production Records from start to finish. She will then take this training and give it to her team. The Operations Manager will do weekly spot checks to ensure compliance and accuracy. Completion of first month of reviewing procedures will be 9/30/22				
	1% White Milk will be given to all Pre-K students starting September 6, 2022				
	Nutri Serve is switching to Primero Edge for Recipes, all recipes going forward will have all the ingredients along with a method of prep. This process will be in place by September 2022.				
	Flagged by Lea Berry 06/22/2022 01:21 PM				
	At lunch, all required meal components must be offered to students daily. When planning menus, the SFA must make sure that all five (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.				

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Corrective Action History

Lunch:

On Thursday, 4/7/22, the PreK production records do not include a vegetable. Since the vegetable component is required for the meal pattern, the 19 meals claimed for reimbursement will be disallowed.

In addition, the PreK students were offered and served flavored milk every day during the review week. According to the CACFP meal pattern requirements, only low-fat (1%) or unflavored fat-free (skim) milk may be served to children two (2) through five (5).

At breakfast, all required meal components must be offered to students daily. When planning menus, the SFA must make sure that all three (3) components of the reimbursable breakfast, 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.

Breakfast:

On Monday, 4/4/22, production records indicate that no fruit was offered and served to students (# portion planned, #leftover, and reimbursable are all left blank). Since the fruit component (or substituting vegetable component) is required for the breakfast meal pattern and as part of OVS, all 231 breakfast meals are disallowed.

Over the course of the review week, production records indicate that four (4) cups of the fruit component was offered. The weekly requirement for the fruit component is five (5) cups, therefore the the weekly meal pattern requirements were not met.

General:

Although the supporting documentation was provided for the review week, a few of issues were identified that require attention and correction:

1. All recipes must have instructions/directions.
2. Recipes must reflect actual products used (ie 3/4 oz Cheerios in the recipe when you are using 1oz).
3. Each menu item listed must be on a separate line of the production record. If items are always served as a package, a recipe can be created indicating this. If there is no recipe, thus be separate and all portions of the production record completed.

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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Report Selections

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