

CLIFFSIDE PARK BD OF ED-00300890 - Corrective Action Report

Section	Form subsection	Site Name	Question #	Due Date	Status
Revenue From Non-Program Foods	Revenue from Nonprogram Foods		709	02/10/2020	CAP Accepted
Corrective Action History	CAP Accepted Lisa Garland 12/01/2020 01:41 PM	CAP Accepted			
	CAP Submitted Cat Scotto 02/10/2020 12:42 PM	<p>The non-program revenue breakout on the B5 did not include a la carte revenue or adult sales. This resulted in an incorrect Non-Program Revenue tool that indicates additional revenue is required in order to comply with 7CFR 210.14(f). Attached is a reconciliation that corrects the non-program revenue figure and shows a compliant non-program revenue tool.</p> <p>Future B-5 completion will include a la carte and adult meals in addition to the catering/other sales revenue.</p>			
	Flagged Lisa Garland 02/05/2020 11:10 AM	<p>Finding: Revenue from Non-program Foods</p> <p>Revenue Ratio DID NOT equal or exceed its Food Cost Ratio as required under 7 CFR 210.14(f), as a result in additional revenue needed to comply.</p> <p>A Corrective Action Plan is required</p>			
Meal Components and Quantities - Day of Review	Meal Components and Quantities - Day of Review	NUMBER 6	401	01/31/2020	CAP Accepted

CLIFFSIDE PARK BD OF ED-00300890 - Corrective Action Report

Section	Form subsection	Site Name	Question #	Due Date	Status
Corrective Action History	CAP Accepted Erlisa Levin 02/11/2020 10:48 PM	CAP Accepted			
	CAP Submitted Cat Scotto 01/28/2020 08:05 AM	The staff serving the students have been re-trained to ensure that the fruit and vegetable components are on the serving table before meal service begins. Students will be encouraged to select the fruit and vegetable components with their meals. Only meals that contain a fruit or vegetable component will be claimed. Training will be reinforced throughout the school year. Effective 12/17/19			
	Flagged Erlisa Levin 01/06/2020 12:45 PM	Students must take the required number of components for lunch in order for their meals to be claimed for reimbursement. If the SFA has offer versus serve, students must select at least 3 food components in the proper quantities. One component selected must be ½ cup fruit and/or vegetable. Food service staff/cashiers must receive training on how to accurately recognize a reimbursable meal under offer versus serve. If the SFA does not have offer versus serve, students must take all 5 components in the proper quantities. Food service staff/cashiers should receive training on how to accurately recognize a reimbursable lunch. 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.			
Meal Components and Quantities - Day of Review	Meal Components and Quantities - Day of Review	NUMBER 3	401	01/31/2020	CAP Removed
Corrective Action History	CAP Removed Erlisa Levin 01/06/2020 12:19 PM	CAP Removed			
	Flagged Erlisa Levin 01/06/2020 12:17 PM	Students must take the required number of components for breakfast in order for their meals to be claimed for reimbursement. If the SFA has offer versus serve, students must select at least 3 food items in the proper quantities. One item selected must be ½ cup fruit and/or vegetable. Food service staff/cashiers must receive training on how to accurately recognize a reimbursable meal under offer versus serve. If the SFA does not have offer versus serve, students must take all 3 components in the proper quantities. Food service staff/cashiers should receive training on how to accurately recognize a reimbursable breakfast. 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)				01/31/2020	CAP Accepted
	Section	Form subsection	Site	Question #	
	Afterschool Snack Program	Afterschool Snack Program	NUMBER 3	1700	
	Afterschool Snack Program	Afterschool Snack Program	NUMBER 6	1700	
Corrective Action History	CAP Accepted Erlisa Levin 02/11/2020 10:49 PM	CAP Accepted			
	CAP Submitted Cat Scotto 01/28/2020 09:40 AM	ASSP program coordinator received guidance from FSD and training materials for her staff. FSMC staff is putting both components of the daily menu in one bag so students participating in the program receive both components. Date of implementation 12/17 2019.			
	Flagged Erlisa Levin 01/06/2020 12:45 PM	As discussed at the exit conference, violations were found for the After School Snack Program. Explain in detail, how the finding(s) will be corrected and the measures taken to ensure that it will not reoccur in the future. Indicate the date of implementation.			

CLIFFSIDE PARK BD OF ED-00300890 - Corrective Action Report

Section	Form subsection	Site Name	Question #	Due Date	Status
Group 1: CA Count (2)				01/31/2020	CAP Accepted
Section	Form subsection	Site	Question #		
	Meal Components and Quantities - Day of Review	Meal Components and Quantities - Day of Review	NUMBER 3		400
	Meal Components and Quantities - Day of Review	Meal Components and Quantities - Day of Review	NUMBER 3		403
Corrective Action History	CAP Accepted Erlisa Levin 02/11/2020 10:48 PM	CAP Accepted			
	CAP Submitted Cat Scotto 01/28/2020 08:05 AM	Staff in the classroom modules were reminded that milk is available in the communal refrigerator if they run short or to see if the neighboring class has surplus milk. The school nurse has been given a copy of FNS memo SP-07-02010 to review so she can be familiar with acceptable substitutions to discuss with parents of students with medical or special dietary needs. Date of implementation 12/17/2019.			
	Flagged Erlisa Levin 01/06/2020 12:45 PM	<p>If milk substitutions are made for breakfast, the SFA must offer allowable substitutes that meet USDA requirements. Juice or water are not acceptable substitutions. Refer to FNS Memo SP-07-2010, Q and As: Milk substitutions for Children with Medical or Special Dietary Needs available under Resources in SNEARS. 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>The 3 required meal components for breakfast must be available on every serving line/serving area prior to the beginning and during the entire meal service. If a serving line/serving area runs out of a component, the SFA must immediately add the missing meal component before any additional meals are claimed for reimbursement. To help assure that required food components are available, food service personnel should monitor the serving lines/serving areas throughout the meal service. Accurate production records must be kept and should be used to plan appropriate number of items and quantities of meal components. 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>			