| Section | Form Subsection | SFA/Site Name | Question # | Due Date | Status |
|---------------------------|--|---|---|---|---|
| Civil Rights | Civil Rights (On-Site Assessment Tool) (809H) | FAIRVIEW BD OF ED-00301470 | 810 | 02/21/2022 | CAP Accepted |
| Corrective Action History | Corrective Action Plan: Accepted Corrective Action Plan: Subm 1/21/22 I was able to locate the usda.gov site, copied the to make sure everything was Flagged by Amy Martin 01/19. The current USDA non-discritor posted on the SFA's websiavailable on the Department nondiscrimination-statement. The "Letter to Notify Househor Discrimination Statement. To SFA is encouraged to use the | mination statement must be included on all prote. The current statements [regular and shorte of Agriculture Forms web site or at the followin | gram materials/documen ogram materials/documen ined version for limited sp ng link: http://www.fns.us cuments tab, does not use non-discrimination stater y status. | ts distributed to the dece (Form #21 sda.gov/fns- e the current Ument must be i | me. I visited rinted one out o households (3)], are |
| Professional Standards | Professional Standards (On- Site Assessment Tool) | FAIRVIEW BD OF ED-00301470 | 1213 | 02/21/2022 | CAP Accepted |

| Section | Form Subsection | SFA/Site Name | Question # | Due Date | Status | |
|---------------------------|--|----------------------------|------------|------------|-----------------|--|
| | Corrective Action Plan: Accepted by Amy Martin 02/17/2022 09:42 AM CAP Accepted Corrective Action Plan: Submitted by Carlos Rivero 02/01/2022 08:24 AM | | | | | |
| | Early Spring 2022 (The date hasn't been finalized just yet) Arrangements have been made with Nu-Way Concessionaires for the FSD to attend the Safe Serve food safety training classes they hold on location for their staff. The exam is taken after the training is completed as well. Flagged by Amy Martin 01/19/2022 03:31 PM | | | | | |
| Corrective Action History | The Food Service Director (FSD) is required to either have completed 8 hours of food safety training within the last 5 years prior to the on-site AR date or should have completed the training within 30 days of hire, if new. Food safety training must now be completed. A free Food Safety in Schools online training course is available from the Institute of Child Nutrition at www.theicn.org or the SFA can choose their own online or in person training resource to obtain the required food safety training. | | | | | |
| | 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 when the food safety training will be completed. | | | | | |
| Group 1: CA Count (2) | | FAIRVIEW BD OF ED-00301470 | | 02/21/2022 | CAP Accepted | |

| Section | Form Subsection | SFA/Site Name | Question # | Due Date | Status | |
|---|---|--|------------|------------|-----------------|--|
| | Corrective Action Plan: Accepted by Amy Martin 02/17/2022 09:42 AM | | | | | |
| | CAP Accepted | | | | | |
| | | itted by Carlos Rivero 02/16/2022 12:00 PM | | | | |
| | 2/15/22 The Pre-K meal pattern had been adjusted by the vendor with next month's menu attached. The lunch/breakfast staff has been made aware and trained on being able to maintain both sets of production records, following which menu is to be allowed per necessary grade level, and what components on each menu are to be delivered to each respective classroom. Lunch staff understood the necessary changes and I will be working with them the first week to monitor accuracy and assist in any way. | | | | | |
| | Flagged by Amy Martin 01/19 | 9/2022 03:31 PM | | | | |
| | Since the PreK and K students are served in the classroom for lunch (not co-mingled), the PreK meal pattern must be utilized for these students. Proper documentation, including production records, must be maintained using the PreK meal pattern. The PreK meal pattern can be found at https://www.fns.usda.gov/cacfp/meals-and-snacks. | | | | | |
| Corrective Action History | Explain in detail, how the finding was corrected. Indicate the date of implementation. | | | | | |
| | Flagged by Amy Martin 01/19/2022 03:31 PM | | | | | |
| | Since the PreK and K students are served in the classroom for lunch (not co-mingled), the PreK meal pattern must be utilized for these students. Proper documentation, including production records, must be maintained using the PreK meal pattern. The PreK meal pattern can be found at https://www.fns.usda.gov/cacfp/meals-and-snacks. | | | | | |
| | Explain in detail, how the finding was corrected. Indicate the date of implementation. | | | | | |
| | | | | | | |
| Meal Counting and Claiming - Review Period | Meal Counting and Claiming - Review Period (On-Site Assessment Tool - Site) (322H) | LINCOLN SCHOOL ANNEX-3429 | 325 | 02/21/2022 | CAP Accepted | |

| Section | Form Subsection | SFA/Site Name | Question # | Due Date | Status | |
|---|--|---------------------------|------------|------------|-----------------|--|
| | Corrective Action Plan: Accepted by Amy Martin 01/31/2022 11:01 AM | | | | | |
| | CAP Accepted | | | | | |
| | Corrective Action Plan: Submitted by Carlos Rivero 01/24/2022 08:42 AM | | | | | |
| | 1/3/22 Our lunch staff, upon delivery of meals, goes over each name originally listed in the earlier count and hands the meals and components directly to the child. If any child has left for the day and no longer is receiving a meal, the count is adjusted before the tally is finalized and entered in Realtime. | | | | | |
| | Flagged by Amy Martin 01/19/2022 03:29 PM | | | | | |
| Corrective Action History | No Point of Service (POS) meal counts are taken at lunch. Meals were served in the classrooms. Morning pre-orders were used to calculate claim for reimbursement. | | | | | |
| | The state agency has determined that the inaccurate method counting meals for lunch for the review period is an ongoing systemic problem. The system of counting meals must be corrected. Explain in detail, how the finding was corrected and the measures taken to ensure that it will not reoccur in the future. Indicate the date of implementation. | | | | | |
| | Fiscal action will be taken. An over claim may be assessed. | | | | | |
| Meal Components and Quantities - Review Period | Meal Components and Quantities - Review Period (On-Site Assessment Tool - Site) (409H) | LINCOLN SCHOOL ANNEX-3429 | 409 | 02/21/2022 | CAP Accepted | |

| Section | Form Subsection | SFA/Site Name | Question # | Due Date | Status | |
|---|---|--|------------|------------|-----------------|--|
| | Corrective Action Plan: Accep | oted by Amy Martin 02/17/2022 09:44 AM | | | | |
| | CAP Accepted | | | | | |
| | Corrective Action Plan: Submitted by Carlos Rivero 02/16/2022 11:57 AM | | | | | |
| | 2/15/22 Upon review of the review week, the vendor provided the following corrective action to be taken to correct the missing grain standard required "After we firgured out the J@J breakfast bar I think we are at 7.5 Grains which is short. A good corrective action in my opinion would be to use .75 oz 3 pack graham crackers instead of 2 pack .5 oz and that should bring us up to the needed 8 minimum.". The week the vendor reviewed has been added to the documents tab to see his calculations if needed. | | | | | |
| | 2/1/22 The lunch staff was spoken to and made aware of needing to keep track of the milk options and the amounts that were served on the production records. The vendor was also told of the milk issue. Children will be continued to be made more aware of the options they have for milk and their choices will be logged specifically instead of in bulk milk counts. | | | | | |
| Corrective Action History | Flagged by Amy Martin 01/19 | 9/2022 03:31 PM | | | | |
| | At lunch, all required meal components must be offered to students to meet the daily and weekly requirements. 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. | | | | | |
| | Throughout the course of the review week, only 7.5 oz equivalents of grain were provided (this is increased from the exit conference due to the PFS provided for the BeneFIT bar). The weekly requirements of grain for the K-5 age/grade grouping is 8-10 oz equivalents, therefore the weekly grain component is not met. In addition, since there no supporting documentation was provided for the hamburger served on Wednesday, November 17, 2021, we do not know how much meat/meat alternate (M/MA) is provided. The total known M/MA for the review week is 7.5 oz equivalents. The weekly requirements of M/MA for the K-5 age/grade grouping is 8-10 oz equivalents, therefore the weekly M/MA component was not met. | | | | | |
| | Explain in detail, how the finding was corrected and the measures taken to ensure that it will not reoccur in the future. Indicate the date of implementation. | | | | | |
| Meal Components and Quantities - Review Period | Meal Components and Quantities - Review Period (On-Site Assessment Tool - Site) (409H) | LINCOLN SCHOOL ANNEX-3429 | 410 | 02/21/2022 | CAP Accepted | |

| Section | Form Subsection | SFA/Site Name | Question # | Due Date | Status | | |
|---------------------------|--|---|------------|----------|--------|--|--|
| | Corrective Action Plan: Accepted by Amy Martin 02/17/2022 09:43 AM | | | | | | |
| | CAP Accepted | | | | | | |
| | Corrective Action Plan: Subm | litted by Carlos Rivero 02/16/2022 11:50 AM | | | | | |
| | 2/15/22 After speaking with the vendor, the clementine has been removed from the menu moving forward for the rest of the year and replaced with an orange to meet the required fruit component. | | | | | | |
| | The vendor also supplied the missing CN label needed for the hamburgers served 11/17/22. I will add that on the documents tab. | | | | | | |
| | 2/1/22 The vendor and lunch staff were made aware of the changes needed to be made to the breakfast/lunch for the Pre-K. A menu was created by the vendor to reflect the changes needed to be made for the upcoming months. The menu will be attached in the documents tab. The lunch staff was spoken to and trained on the forthcoming different meals that need to be served to the respective classes and how 2 different documents must be saved and maintained for daily production. | | | | | | |
| Corrective Action History | Flagged by Amy Martin 01/19/2022 03:30 PM | | | | | | |
| | On Tuesday, November 16, 2021, only 3/8 cup fruit was served. Since the k-5 daily fruit requirement for fruit is 1/2 cup, then the fruit component was not met for the K students (PreK fed separately). | | | | | | |
| | In addition, the supporting documentation for the hamburger served on Wednesday, November 17, 2021, at lunch was not provided. Since we know that the hamburger contains M/MA, but are unsure of how much is provided, it is considered insufficient quantity and supporting documentation must be obtained to ensure meal pattern requirements are being met. | | | | | | |
| | Lastly, since the PreK and K students are served in the classroom for lunch, the PreK meal pattern must be utilized for these students. The PreK meal pattern can be found at https://www.fns.usda.gov/cacfp/meals-and-snacks. | | | | | | |
| | Explain in detail, how the finding was corrected and the measures taken to ensure that it will not reoccur in the future. Indicate the date of implementation. | | | | | | |

Report Selections

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