

BURLINGTON CO-20609279 - Corrective Action Report

Section	Form subsection	Site Name	Question #	Due Date	Status
On-Site Assessment Tool - Site	Meal Components and Quantities - Review Period	BURL CO JUV DET CTR	409	07/12/2019	CAP Accepted

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Corrective Action History	CAP Accepted Kate Marsh 07/15/2019 01:44 PM	CAP Accepted
	CAP Submitted LISA DELACRUZ 07/02/2019 01:35 PM	<p>Menu worksheets are now being completed daily on-site</p> <p>Breakfast and Lunch fruits and vegetables are now being served in 1 cup measurements</p> <p>Whole grain bread is being served.</p> <p>Training staff at GD will be completed by 9/9/19, on properly handling production records</p>
	Flagged Lea Berry 06/11/2019 11:03 AM	<p>At breakfast and lunch, all required meal components must be offered to residents 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.</p> <p>The USDA menu worksheet and supporting document (recipes, food labels, CN labels, manufacturer product formulation statements) were not available for the on-site review.</p> <p>For the review month the following issues were identified.</p> <p>Following serve only, but only offering half cup fruit at breakfast and lunch. Insufficient quantities. Must offer 1 cup.</p> <p>Breads offered are not whole grain. Production records are not the correct form. salad on may 23 is only meeting 1/4 cup. insufficient amount of vegetable. Must offer once cup of leafy greens to meet 1/2 cup. Broccoli on May 20th only half cup served. Insufficient</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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Section	Form subsection	Site Name	Question #	Due Date	Status
On-Site Assessment Tool - Site	Meal Components and Quantities - Day of Review	BURL CO JUV DET CTR	402	07/12/2019	CAP Accepted
Corrective Action History	CAP Accepted Kate Marsh 07/11/2019 02:42 PM	CAP Accepted			
	CAP Submitted LISA DELACRUZ 07/02/2019 01:51 PM	All Fruit Is now 1 cup/1 Whole Piece and The grain Is now Whole grain Bread .			
	Flagged Lea Berry 06/11/2019 11:07 AM	Portion sizes offered for each required breakfast and 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.			
On-Site Assessment Tool - Site	Meal Components and Quantities - Review Period	BURL CO JUV DET CTR	410	07/12/2019	CAP Accepted
Corrective Action History	CAP Accepted Kate Marsh 07/11/2019 02:41 PM	CAP Accepted			
	CAP Submitted LISA DELACRUZ 07/02/2019 01:50 PM	All Meals Have the Required Portions 1 cup vegg and 1 cup Fruit as what was missing from the menu we were only giving 1/2 portions.			
	Flagged Lea Berry 06/11/2019 11:06 AM	<p>At breakfast and 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>At breakfast and 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>The planned menu only offered half a cup of fruit for breakfast and lunch. They must be served a full cup at both breakfast and lunch to meet the meal pattern.</p> <p>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 correction.</p>			
On-Site Assessment Tool - Site	Food Safety, Storage and Buy American	BURL CO JUV DET CTR	1404	07/12/2019	CAP Accepted

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Section	Form subsection	Site Name	Question #	Due Date	Status
Corrective Action History	CAP Accepted Kate Marsh 07/11/2019 02:41 PM	CAP Accepted			
	CAP Submitted LISA DELACRUZ 07/02/2019 01:44 PM	Going forward All food Safety plan and all Recipes will be attached to the production Packets .			
	Flagged Lea Berry 06/11/2019 11:02 AM	<p>SFA did not have a copy of the written food safety plan available on day of review. Sites participating in the 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.</p> <p>A sample copy of the plan can be printed on the Department of Agriculture's website.</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>			
On-Site Assessment Tool	Certification and Benefit Issuance		125	07/12/2019	CAP Accepted
Corrective Action History	CAP Accepted Kate Marsh 07/11/2019 08:41 AM	CAP Accepted			
	CAP Submitted MICHELLE PERRY 07/05/2019 10:26 AM	I am currently filling out a form 118 for all residential students here at the facility and will also attach a copy of the admissions log for the month of June. There is a copy of the admission log attached. Certain information has been blocked out. All of our students are eligible for free meals.			
	Flagged Lea Berry 06/11/2019 11:05 AM	<p>A completed and up-to-date Eligibility Documentation Sheet (Form 119) or current Group Home Intake Application (Form 118) must be available to document eligibility of residential students.</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.</p> <p>Indicate the date of implementation.</p>			
On-Site Assessment Tool - Site	Food Safety, Storage and Buy American	BURL CO JUV DET CTR	1405	07/12/2019	CAP Removed

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Section	Form subsection	Site Name	Question #	Due Date	Status
Corrective Action History	CAP Removed Lea Berry 06/11/2019 10:22 AM	CAP Removed			
	Flagged Lea Berry 06/11/2019 09:30 AM	SFA did not have both food safety inspections for the current school year. SFA's participating in the school lunch and breakfast programs must, at least twice during the each school year, obtain a food safety inspection conducted by a State or local governmental agency responsible for food safety inspections. Describe in the corrective action how this will be corrected.			
Group 1: CA Count (3)				07/12/2019	CAP Accepted
	Section	Form subsection	Site	Question #	
	On-Site Assessment Tool	Professional Standards		1214	
	On-Site Assessment Tool	Professional Standards		1215	
	On-Site Assessment Tool	Professional Standards		1217	
	CAP Accepted Kate Marsh 07/16/2019 10:37 AM	CAP Accepted			
	CAP Submitted MICHELLE PERRY 07/16/2019 10:35 AM	All doumentatin on training will be kept on a employee training hours log office. Listed as Civil Rights training for SOARS for 2hrs. On the training record I record date, topic of training, credit hours and location of the training and instructor. I attached a copy of Ms. Arnieri and Myself training sheets to show our training for 2019			
	CAP Rejected Kate Marsh 07/16/2019 09:14 AM	Documentation of training hours completed by all employees must be kept. The USDA Training Tracking Tool or the SOARS Team Work tracker can be used to document training hours. Both tools contain all required fields for documenting compliance with professional standard training requirements. If the SFA is using a different tracking tool, it must include all required fields. Please explain how training hours will be documented.			
	CAP Submitted LISA DELACRUZ 07/02/2019 01:57 PM	All Training for Myself and My Staff at Gd Will be completed by 9/2019. Which Is located on the Website. Director- 12 hrs Asst- 10 hrs Hourly staff- 4 hrs			

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Corrective Action History	Flagged Lea Berry 06/11/2019 11:17 AM	<p>Documentation of training hours completed by all employees must be kept. The USDA Training Tracking Tool or the SOARS Team Work tracker can be used to document training hours. Both tools contain all required fields for documenting compliance with professional standard training requirements. If the SFA is using a different tracking tool, it must include all required fields.</p> <p>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/.</p> <p>School Nutrition Program managers are required to complete at least 10 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/.</p> <p>Explain in detail, how all the above annual training requirements will be met yearly and the measures taken to ensure this finding will not reoccur in the future.</p> <p>Indicate the date of implementation.</p>
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