

RANCOCAS VALLEY REG HS-00504320 - Corrective Action Report (Detail)

Section	Form Subsection	Sponsor/Site Name	Question #	Due Date	Status
Meal Counting and Claiming	Meal Counting and Claiming (Off-Site Assessment Tool) (300H)	RANCOCAS VALLEY REG HS-00504320	305	04/17/2023	CAP Removed
Corrective Action History	Corrective Action Plan: Removed by Corinne Santos-Hernandez 03/07/2023 06:05 PM CAP Removed				
	Flagged by Corinne Santos-Hernandez 03/07/2023 06:03 PM All SFA's operating the NSLP and/or SBP must revise the existing meal charge policy. The policy must be provided in writing, to student's families and to staff responsible for policy enforcement. With the return to standard counting and claiming, all SFA's should revise the district's or school's Unpaid Meal Charges Policy. All SFAs are required to have a written Meal Charge Policy. School Administration and Foodservice personnel should be aware of the procedures for handling unpaid meal charges. New Jersey has specific requirements regarding unpaid meal charges. These requirements were passed in the NJ Hunger-Free Students' Bill of Rights Act of May 2020. The requirements are as follows and must be revised immediately with the language about prohibiting lunch shaming and stigmatizing. For more detailed information on Unpaid Meal Charges, refer to the State Agency and USDA Guidance and Memos posted in SNEARS under the Resources link. 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.				
Maintenance of Non-Profit School Food Service Account	Maintenance of Non-Profit School Food Service Account (Off-Site Assessment Tool) (700H)	RANCOCAS VALLEY REG HS-00504320	701	12/12/2023	CAP Accepted
	Corrective Action Plan: Accepted by Lisa Garland 12/12/2023 12:24 PM CAP Accepted				

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Corrective Action History	Corrective Action Plan: Submitted by Lisa Giovanelli 12/05/2023 03:47 PM
	<p>FINDING/ RECOMMENDATION NUMBER</p> <p>FINDING</p> <p>CORRECTIVE ACTION</p> <p>METHOD OF IMPLEMENTATION</p> <p>INDIVIDUAL RESPONSIBLE FOR IMPLEMENTATION</p> <p>COMPLETION DATE OF IMPLEMENTATION</p> <p>1</p> <p>Net Food Service cash resources did exceed three months average expenditures</p> <p>Reduce Net Food Service cash resources to a level that does not exceed three months average expenditures.</p> <p>The district will purchase various kitchen and serving area equipment, make upgrades or repairs to existing equipment and serving stations, make improvements to student dining areas.</p> <p>Business Administrator and/or designee.</p> <p>June 30, 2024 and ongoing.</p>

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	<p>Flagged by Lisa Garland 12/05/2023 10:18 AM</p> <p>FINDING: Net Cash Resources exceeded three months average expenditures which represents incompliance per USDA CFR 210.14</p> <p>Please submit a required Corrective Action Plan</p> <p>Thank You</p>				
Local School Wellness	Local School Wellness (Off-Site Assessment Tool) (1000H)	RANCOCAS VALLEY REG HS-00504320	1002	04/17/2023	CAP Accepted
Corrective Action History	Corrective Action Plan: Accepted by Corinne Santos-Hernandez 03/23/2023 10:39 AM				
	CAP Accepted				
	Corrective Action Plan: Submitted by Lisa Giovanelli 03/17/2023 02:13 PM				
	<p>The Local Wellness Policy will be reviewed and revised if necessary every three years. A reminder is being placed in Business Office calendar to remind staff to complete the review with appropriate individuals.</p> <p>The assessment tool, Form 357 will be completed annually. A reminder is being placed in the Business Office calendar to remind staff to complete the form.</p>				
Corrective Action History	Flagged by Corinne Santos-Hernandez 03/16/2023 02:17 PM				
	<p>The Local School Wellness Policy must be reviewed triennially as mandated by USDA and annual assessments are completed and strongly encouraged by NJDOA. The SFA's Local Wellness Policy was last edited on July 2017. The Wellness Policy Assessment Tool (Form 357) must be used to assess the policy annually. 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>				
	Dietary Specification Assessment Tool (On Site Observation)	RANCOCAS VALLEY REG HS-945	22	04/17/2023	CAP Accepted
	<p>Corrective Action Plan: Accepted by Corinne Santos-Hernandez 03/23/2023 10:39 AM</p> <p>CAP Accepted</p>				
Corrective Action History	Corrective Action Plan: Submitted by Lisa Giovanelli 03/17/2023 02:39 PM				
	All condiments will be offered in portion cups, or portion controlled packaging.				
	<p>Flagged by Corinne Santos-Hernandez 03/16/2023 02:17 PM</p> <p>At lunch, ranch dressing should be offered in portion cups, portion controlled (PC) packaging or by use of appropriate serving size utensils to limit portion size allowed per meal. Technical assistance was provided.</p>				

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Section	Form Subsection	Sponsor/Site Name	Question #	Due Date	Status
Meal Components and Quantities - Review Period	Meal Components and Quantities - Review Period (On-Site Assessment Tool - Site) (409H)	RANCOCAS VALLEY REG HS-945	410	04/17/2023	CAP Accepted
Corrective Action History	<p>Corrective Action Plan: Accepted by Corinne Santos-Hernandez 03/23/2023 10:39 AM</p> <p>CAP Accepted</p>				
	<p>Corrective Action Plan: Submitted by Lisa Giovanelli 03/21/2023 11:58 AM</p> <p>Food Service staff will watch the production training webinar that is available on SNEARS website.</p> <p>All production records will be monitored at the end of the day to ensure correct completion. Further training will be scheduled periodically throughout the year.</p>				
<p>Flagged by Corinne Santos-Hernandez 03/16/2023 02:17 PM</p> <p>At breakfast and lunch, production records must document that both daily and weekly minimum quantities for each component are offered. Production records for the review week did not have recipe # or product name/code, portion size, creditable meal component contribution (including vegetable subgroup) and the breakdown of milk usage for each service line. The menu items and total milk usage was documented for each meal service with the correct total reimbursable meals served. Production records was not signed by the person who completed them after each meal service. During the on-site review, supporting documentation (including but not limited to the USDA Food Buying Guide, food labels, CN labels, manufacturers product formulation statements, standardized recipes, etc.) were reviewed to determine the creditable amount each menu item. Food service staff is advised to watch the production training webinar that is available on SNEARS under the training and resources tab. 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