Section	Form subsection	Site Name		Question #	Due Date	Status	
Revenue From Non-Program Foods	Revenue from Nonprogram Foods			710	02/26/2021	CAP Accepted	
	CAP Accepted Lisa Garland 03/30/2021 05:43 PM	•	CAP Accepted				
	CAP Submitted Karen Greer 02/23/2021 08:07 AM		We will increase ala carte pricing, teachers meals and catering pricing to increase non revenue income.				
Corrective Action History			Finding: Revenue from Non-program Foods  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.				
			A Corrective Action Plan is required				
Certification and Benefit Issuance	Certification and Benefit Issuance		1	126	02/24/2020	CAP Accepted	

Section	Form subsection	Site Name		Question #	Due Date	Status	
	CAP Accepted Kate Marsh 02/13/2020 08:31 AM		CAP Accepted				
	CAP Submitted Karen Greer 02/04/2020 01:12 PM		One application that was missing a signature, the student left the district as of 1/3/2020. A status change was not possible.				
			One application that was missing a signature: Signature was obtained on 1/29/2020 and uploaded to the documents tab in SOARS on 2/4/2020.				
Corrective Action History							
	Flagged Kate Marsh 01/24/2020 12:42 PM		Incomplete and/or incorrectly determined applications were found during the State Agency review of the selected applications.  Errors were recorded on the Eligibility Certification and Benefit Issuance Worksheet				
			(SFA-1.)  The SFA must indicate the date of correction for all application errors.				
Meal Components and Quantities - Review Period	Meal Components and Quantities - Review Period	WESTAMF	PTON MIDDLE SCHOOL	409	02/24/2020	CAP Accepted	

Section	Form subsection	Site Nam	е	Question #	Due Date	Status	
	CAP Accepted Kate Marsh 02/ 08:30 AM	/13/2020	CAP Accepted			•	
	CAP Submitted PAM CASPARRO 02/11/2020 12:55 PM		Made CAP immdiately.				
			<ul> <li>Counted fruit to be sure fruit</li> <li>Offer fresh, cupped, juice e</li> <li>Cashiers have been retrain</li> </ul>	each day equal to all entre	ees prepared	als served.	
			Training completed on 1/24			27/20	
	Flagged Kate Marsh 01/24/20 PM	020 12:42	At breakfast, all required meal components must be offered to students daily. When planning menus, the SFA must make sure that all 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.				
Corrective Action History			After reviewing the Production reco claimed for the week of the review		as not offered	for 29 meals	
			On Monday 12/9/19, 49 breakfast meals only 41 fruits were served. Since fruit or breakfast, 8 meals were lacking the fruit/	vegetable is a required comp	onent for a reim		
			On Tuesday 12/10/19, 56 breakfast mea only 41 fruits were served. Since fruit or breakfast, 15 meals were lacking the fruit	vegetable is a required comp	onent for a reimb		
			On Wednesday 12/11/19, 60 breakfast m records, only 54 fruits were served. Since reimbursable breakfast, 6 meals were lace	e fruit or vegetable is a requir	ed component fo	or a	
			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 implementa	ation.			
Meal Components and Quantities - Day of Review	Meal Components and Quantities - Day of Review	WESTAME	TON MIDDLE SCHOOL	401	02/24/2020	CAP Accepted	

Section	Form subsection	Site Nan	ne	Question #	Due Date	Status		
Corrective Action History	CAP Accepted Kate Marsh 02/13/2020 08:29 AM		CAP Accepted					
	CAP Submitted PAM CASPARRO 02/11/2020 12:59 PM		<ul> <li>Retraining of cashiers done on 1/24/20</li> <li>Procedures put in place on 1/27/20</li> <li>Training was to identify correctly reimbursable meals vs ala carte sales</li> <li>Training was to explain the difference when customer does not take fruit or vegetable and to charge ala carte pricing.</li> </ul>					
	Flagged Kate Marsh 01/24/20	020 12:42	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 r 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 traini on how to accurately recognize a reimbursable meal under offer versus serve. If the 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.  Two meals were claimed at lunch that were missing a F/V.					
			Explain in detail, how the finding wi that it will not reoccur in the future.		neasures taken	to ensure		
			Indicate the date of implementa	ation.				