Section	Form Subsection	Sponsor/Site Name	Question #	Due Date	Status	
Certification and Benefit Issuance	Certification and Benefit Issuance (On-Site Assessment Tool) (124H)	CHERRY HILL TWP BD OF ED-00700800	126	05/01/2023	CAP Accepted	
	CAP Accepted	oted by Amy Martin 03/30/2023 10:24 AM				
Corrective Action History	Moving forward, application r	hitted by Ashley Sandoval 03/29/2023 08:58 Anumbers will only be used instead of student n				
	Flagged by Amy Martin 03/22/2023 09:49 AM 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 and/or SFA-2.) The SFA must indicate the date of correction for all application errors. Do not identify the students' names when providing the documentation under the SFA comments.					
Verification	Verification (On-Site Assessment Tool) (207H)	CHERRY HILL TWP BD OF ED-00700800	209		CAP Removed	
Corrective Action History	Corrective Action Plan: Removed by Amy Martin 03/21/2023 02:12 PM CAP Removed Flagged by Amy Martin 03/21/2023 01:08 PM Applications selected for verification must be chosen randomly from error prone applications. If there are not enough error prone applications to meet the required sample size, the SFA must randomly select additional approved applications to meet the required number. Explain, in detail how the finding will be corrected and the measures taken to ensure that it will not reoccur in the future.					
Meal Components and Quantities - Day of Review	Meal Components and Quantities - Day of Review (On-Site Assessment Tool - Site) (400H)	CHERRY HILL HIGH - EAST-1033	401	05/01/2023	CAP Accepted	

Section	Form Subsection	Sponsor/Site Name	Question #	Due Date	Status		
	Corrective Action Plan: Acce	Corrective Action Plan: Accepted by Amy Martin 03/30/2023 01:38 PM					
	CAP Accepted						
	Corrective Action Plan: Subn	nitted by Ashley Sandoval 03/30/2023 11:14 A	λM				
	All breakfast meals will have	juice offered as a selection instead of only wh	ole fruit. Done 3/24/23.				
	Corrective Action Plan: Rejection	cted by Amy Martin 03/30/2023 10:20 AM					
	Date of correction is required	d					
	Corrective Action Plan: Subn	nitted by Ashley Sandoval 03/29/2023 08:58 A	AM				
	All breakfast meals will have	juice offered as a selection instead of only wh	ole fruit.				
Corrective Action History	Flagged by Amy Martin 03/2	2/2023 09:48 AM					
	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 $\frac{1}{2}$ cup fruit and/or vegetable. Food service staff/cashiers must receive training on how to accurately recognize a reimbursable meal under offer versus serve. At breakfast, one meal was claimed for reimbursement that did not contain the required 1/2 cup of fruit (or vegetable). The						
	the date of implementation. Meal Components and	ding was corrected and the measures taken to	ensure that it will not re	occur in the fu			
Meal Components and Quantities - Day of Review	Quantities - Day of Review (On-Site Assessment Tool - Site) (400H)	CHERRY HILL HIGH - EAST-1033	402	05/01/2023	CAP Accepted		
	Corrective Action Plan: Accepted by Amy Martin 03/30/2023 01:43 PM						
	CAP Accepted						
	Corrective Action Plan: Submitted by Ashley Sandoval 03/30/2023 11:20 AM						
	Attempting to update recipes through Aramark and swapping out graham crackers for goldfish with most lunch offerings to increase grain portions to meet the 2/2 requirements. Menus have been adjusted for the month of April. Done 3/24/23						
	Corrective Action Plan: Rejected by Amy Martin 03/30/2023 10:21 AM						
	Date of correction is required						

	Attempting to update recipes through Aramark and swapping out graham crackers for goldfish with most lunch offerings to increase grain portions to meet the 2/2 requirements. Flagged by Amy Martin 03/22/2023 09:48 AM				
	Portion sizes offered for each required lunch component must meet daily grade group (K-5, 6-8, K-8, 9-12). When planning menus, refer to the Lu Agriculture Forms web site for specific requirements. To determine the cr the meal pattern, refer to the following resources: Child Nutrition (CN) La Statements, USDA Food Buying Guide, Whole Grain Rich (WGR) Resource	nch Meal Pattern Charts, a editable amount for each r bels, Signed Manufacturer	available on the menu item's co rs Product Forn	e Department of ntribution to	
Corrective Action History	On the day of review, at lunch, multiple planned menu items did not mee of them were corrected with my assistance prior to meal service (except witnessed coming through the line.)				
	Planned meals corrected on site:				
	Turkey salad with pretzel stick was insufficient in grains->added 2 pretzel sticks				
	PB&J meal was insufficient in grains->added 2-2pk graham crackers				
	Mexican bar-tortilla chips insufficient in grain->pulled prior to service				
	This is a Performance Standard 2 (PS2) violation. Failure to fix identified issues may also lead to fiscal action/repeat violations in subsequent reviews.				
	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.				
Smart Snacks in School	Smart Snacks in School (On-Site Assessment Tool - Site) (1104H) CHERRY HILL HIGH - EAST-1033	1105	05/01/2023	CAP Accepted	

Section	Form Subsection	Sponsor/Site Name	Question #	Due Date	Status
	Corrective Action Plan: Accept	oted by Amy Martin 03/30/2023 01:43 PM			
	CAP Accepted				
	Corrective Action Plan: Subm	nitted by Ashley Sandoval 03/30/2023 11:19 A	M		
	Vending machine was placed in	the cafeteria in error and has since been removed. D	one 3/24/23		
	Corrective Action Plan: Reject	ted by Amy Martin 03/30/2023 10:24 AM			
	Date of correction required,				
	Corrective Action Plan: Subm	nitted by Ashley Sandoval 03/29/2023 08:58 A	M		
	Vending machine was placed in the cafeteria in error and has since been removed.				
Corrective Action History	Flagged by Amy Martin 03/22/2023 09:48 AM				
	All food and beverage items sold a la carte to students during the school day must meet Smart Snack requirements. The requirements apply to items sold anywhere on the school campus (including but not limited to the cafeteria, vending machines, school store, etc.) The Alliance for a Healthy Generation calculator can be used to determine if a food or beverage meets Smart Snack requirements. A link to the calculator is available under Resources in SNEARS.				
	In one of the vending machines, various flavors of Gatorade (20 fl oz) was offered. This product exceeded the calories required under the Smart Snacks regulation (140kcals/20fl oz).				
	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 1: CA Count (2)		CHERRY HILL TWP BD OF ED-00700800		05/01/2023	CAP Accepted

Section	Form Subsection	Sponsor/Site Name	Question #	Due Date	Status		
	Corrective Action Plan: Acce	pted by Amy Martin 03/30/2023 10:24 AM					
	CAP Accepted						
	Corrective Action Plan: Subr	nitted by Ashley Sandoval 03/29/2023 09:00 A	AM				
		n the principal at Stockton. All special education of the free and in the fort to protect the identity of the free and it			oving forward,		
	Flagged by Amy Martin 03/2	Flagged by Amy Martin 03/22/2023 09:49 AM					
Corrective Action History	SFAs are required to protect	the identity of students receiving free or reduc	ced meal benefits when b	oreakfasts are	served.		
	has four free/reduced students i	At Stockton school, one of the special education teachers came to the cafeteria at breakfast to retrieve meals. When doing so, she stated that she has four free/reduced students in her classroom that she needed meals. This information must remain confidential and must not be shared with anyone except those responsible for determining eligibility status. In addition, all students, despite eligibility status must have access to breakfast, not just the free and reduced.					
	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.						
	Flagged by Amy Martin 03/22/2023 09:49 AM						
	Safeguards must be in place to ensure that there is no overt identification of students eligible for free or reduced-price meals during the meal service or at any other time. The names and eligibility categories of these students must remain confidential.						
	At Stockton school, one of the special education teachers came to the cafeteria at breakfast to retrieve meals. When doing so, she stated that she has four free/reduced students in her classroom that she needed meals. This information must remain confidential and must not be shared with anyone except those responsible for determining eligibility status. In addition, all students, despite eligibility status must have access to breakfast, not just the free and reduced.						
	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.						
Group 2: CA Count (4)		CHERRY HILL TWP BD OF ED-00700800		05/01/2023	CAP Accepted		
	Corrective Action Plan: Accepted by Amy Martin 03/30/2023 10:24 AM						
	CAP Accepted						
	Corrective Action Plan: Accepted by Amy Martin 03/30/2023 10:24 AM						
	CAP Accepted						

	Corrective Action Plan: Accepted by Amy Martin 03/30/2023 10:24 AM
	CAP Accepted
	Corrective Action Plan: Submitted by Ashley Sandoval 03/29/2023 09:00 AM
	Reassess menus focusing on adequate meal components, specifically grains, that meet the 2/2 requirement. Done 3/24/23
	Corrective Action Plan: Submitted by Ashley Sandoval 03/29/2023 09:00 AM
	Reassess menus focusing on adequate meal components, specifically grains, that meet the 2/2 requirement. Done 3/24/23
	Corrective Action Plan: Submitted by Ashley Sandoval 03/29/2023 09:00 AM
	Reassess menus focusing on adequate meal components, specifically grains, that meet the 2/2 requirement. Done 3/24/23
rrective Action History	

Cor

Flagged by Amy Martin 03/22/2023 09:49 AM At lunch, portion sizes planned for each component must meet daily and weekly minimum requirements for each appropriate grade group. When planning menus, refer to the Lunch Meal Pattern Charts on the Department of Agriculture's Form website for specific component and minimum quantity requirements. This is a repeat violation, and all 18 of the meals with insufficient quantities are disallowed. Menu items that are bundled together must have clear documentation that all of the pieces were offered and served to students. I strongly suggest a recipe be created for each of these items to eliminate the issues of poor documentation on the production records (for example chicken tenders and pretzel during the review week). Lunch: 18 meals were disallowed as they did not meet the weekly requirement for the grain component. This was a repeat violation from the previous AR. Recipe M53529 Chicken salad with pretzel breadstick = 1 grain x 5 days per week = 5 grains/week. The weekly requirement for grain for the 6-8 age/grade group is 8-10oz equivalents. It is strongly encouraged that recipes be adjusted to ensure the weekly grain and meat/meat alternate requirements are met. for all entrée items. Line itemizing every food leaves too much room for error. This would simplify the production records at the site level and be easier to spot-check for deficiencies by the managers prior to distributing to the sites. In addition, at lunch, a PB&J bag with string cheese and animal crackers is offered daily. Since animal crackers are considered a grain-based dessert in NSLP, this item being a daily offering exceeds the weekly grain-based dessert allowance of 2oz equivalent. These issues are Performance Standard 2 (PS2) violations. Failure to fix identified issues may, again, lead to additional fiscal action/repeat violations in subsequent reviews. 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

Flagged by Amy Martin 03/22/2023 09:49 AM At breakfast and lunch, portion sizes planned for each component must meet both daily and weekly minimum requirements for each appropriate grade group. Production records must document that both daily and weekly minimum guantities 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. Breakfast: Production records did not document that graham crackers were offered or served to the students who selected the one-ounce grain equivalent items. Although they were listed together on the planned menu, since they are packaged together at breakfast, they must be listed together in the recipe, or at a minimum, documented on the production records as ready for service and served. L:unch: During the review week, at lunch, the turkey salad was served with one pretzel rod, which only provides a loz grain equivalent. In addition, the savory chicken nuggets also only provided a 1oz grain equivalent. Although the nuggets are listed on the menu to be served with a pretzel rod, the recipe, and daily production recorded do not indicate the pretzel was served. The required grain component, at lunch, for grades 9-12 is 2oz equivalent daily. This is a repeat violation, and all 120 of the meals with insufficient quantities are disallowed (78 chicken nugget meals + 42 salad meals = 120 total meals). In addition, at lunch, a PB&J bag with string cheese and graham crackers are offered daily. Since graham crackers are considered a grain-based dessert in NSLP, this item being a daily offering exceeds the weekly grain-based dessert allowance of 2oz equivalent. During the AR, a lot of education was provided to assist in the repeated issue of insufficient quantities. It is strongly encouraged that recipes be adjusted to ensure 2oz equivalent grain and 2oz equivalent meat/meat alternate for all entrée items. Line itemizing every food leaves too much room for error. This would simplify the production records at the site level and be easier to spot-check for deficiencies by the managers prior to distributing to the sites. These issues are Performance Standard 2 (PS2) violations. Failure to fix identified issues may again lead to additional fiscal action/repeat violations in subsequent reviews. 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.

Flagged by Amy Martin 03/22/2023 09:49 AM At 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. This is a repeat violation, and all 65 of the meals with insufficient quantities are disallowed Menu items that are bundled together must have clear documentation that all of the pieces were offered and served to students. I strongly suggest a recipe be created for each of these items to eliminate the issues of poor documentation on the production records (for example Drumstick and pretzel during the review week). Lunch: 65 meals were disallowed as they did not meet the weekly requirement for the grain component. This was a repeat violation from the previous AR. Recipe M53529 Chicken salad with pretzel breadstick = 1 grain x 5 days per week = 5 grains/week (12 meals served) Recipe 66944 Pack Brk: Muf Blue MZ Stick Strwban = 1 grain x 5 days per week= 5 grains/week (53 meals served) The weekly requirement for grain for the K-5 age/grade group is 8-9oz equivalents It is strongly encouraged that recipes be adjusted to ensure the weekly grain and meat/meat alternate requirements are met. for all entrée items. Line itemizing every food leaves too much room for error. This would simplify the production records at the site level and be easier to spot-check for deficiencies by the managers prior to distributing to the sites. In addition, at lunch, a PB&J bag with string cheese and animal crackers are offered daily. Since animal crackers are considered a grain-based dessert in NSLP, this item being a daily offering exceeds the weekly grain-based dessert allowance of 2oz equivalent. As mentioned, these issues are Performance Standard 2 (PS2) violations. Failure to fix identified issues may, again, lead to additional fiscal action/repeat violations in subsequent reviews. 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.

	Flagged by Amy Martin 03/22/2023 09:49 AM					
	According to CFR 210.10, grain-based desserts such as doughnuts, pastries, cake, cookies, graham crackers, must be limited t no more than 2oz equivalents per week at lunch for grades K-12.					
	Cherry Hill East HS offers a PB&J, string cheese and graham cracker box daily. This menu choice provides 1oz equivalent of daily in the form graham crackers or animal crackers, which are considered grain-based desserts. Since it is a daily offering, menu choice provides 5oz equivalents of grain-based desserts, which exceeds the limit.					
	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.				iture. Indicate	
Meal Counting and Claiming - Day of Review	Meal Counting and Claiming - Day of Review (On-Site Assessment Tool - Site) (317H)	RICHARD STOCKTON-1047	318	05/01/2023	CAP Accepted	

Section	Form Subsection	Sponsor/Site Name	Question #	Due Date	Status	
	Corrective Action Plan: Accepted by Amy Martin 04/14/2023 09:02 AM					
	CAP Accepted					
		nitted by Ashley Sandoval 03/30/2023 11:16 A				
		providing all children with the opportunity to purchase System is scheduled to start on 4/10 (after spring bree		eals will be sold	to students at the	
		ted by Amy Martin 03/30/2023 10:24 AM				
	Date of correction required,					
		hitted by Ashley Sandoval 03/29/2023 08:58 A				
	sold to students at the same		to purchase a meal of the	eir choice. All i	meals will be	
	Flagged by Amy Martin 03/2	2/2023 09:49 AM				
Corrective Action History	An accurate count of reimbursable meals served, by eligibility category, must be taken at the point of service for breakfast. Point of service means that point in the food service operation where a determination can be made that a reimbursable free, reduced price or paid meal has been served to an eligible child.					
	One special education classro these students.	oom teacher brings meals to her classroom for	breakfast. There is no p	ooint of service	e count for	
	The State Agency has determined that the inaccurate counting of meals observed at breakfast is a systemic problem. The meal counting system must be corrected.					
		ding was corrected and the measures taken to Fiscal action will be taken. An over claim may		occur in the fu	uture. Indicate	

Report Selections

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