Section	Form Subsection	Sponsor/Site Name	Question #	Due Date	Status			
Certification and Benefit Issuance	Certification and Benefit Issuance (On-Site Assessment Tool) (124H)	BANCROFT NEUROHEALTH-00808734	126	06/12/2023	CAP Accepted			
	Corrective Action Plan: Accepted	oted by Amy Martin 05/25/2023 02:02 PM						
	Corrective Action Plan: Subm	nitted by Desire Conners 05/22/2023 04:13 PM the missing information for all.	1					
Corrective Action History	Flagged by Amy Martin 05/0							
	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.							
Certification and Benefit Issuance	Certification and Benefit Issuance (On-Site Assessment Tool) (124H)	BANCROFT NEUROHEALTH-00808734	138	06/12/2023	CAP Removed			
	Corrective Action Plan: Remo	oved by Amy Martin 05/03/2023 02:00 PM						
	CAP Removed							
	Flagged by Amy Martin 05/03/2023 01:58 PM							
Corrective Action History	The SFA must update the benefit issuance document(s) when there are changes in eligibility or updated certifications. This includes students that submitted paper applications and were subsequently matched on the Direct Certification list.							
	Explain, in detail how the finding will be corrected and the measures taken to ensure that it will not reoccur in the future. I							
Certification and Benefit Issuance	Certification and Benefit Issuance (On-Site Assessment Tool) (124H)	BANCROFT NEUROHEALTH-00808734	140	06/12/2023	CAP Accepted			

Section	Form Subsection	Sponsor/Site Name	Question #	Due Date	Status			
Corrective Action History	Corrective Action Plan: Accepted by Amy Martin 05/25/2023 02:01 PM CAP Accepted							
	Corrective Action Plan: Submitted by Desire Conners 05/22/2023 05:12 PM This has been completed and those affected will be sent correspondence in the mail. Notices placed in the mail today. The meal status updates were fixed in real time. Balance adjustments made where applicable. The FSA will make sure to input Direct Certs into our meal soon as the report is generated.							
	Flagged by Amy Martin 05/0 After conducting each direct	<u> </u>	ıpdate benefit issuance d	ocuments, as	applicable, to			
	Explain, in detail how the fin Indicate the date of impleme	ding will be corrected and the measures taken entation	to ensure that it will not	reoccur in the	future.			

Section	Form Subsection	Sponsor/Site Name	Question #	Due Date	Status	
Verification	Verification (On-Site Assessment Tool) (207H)	BANCROFT NEUROHEALTH-00808734	209	06/12/2023	CAP Accepted	
Corrective Action History	Assessment Tool) (207H) Corrective Action Plan: Accepted CAP Accepted Corrective Action Plan: Submit on the same submit once I flagged by Amy Martin 05/0 The SFA must complete the recommended that staff responding tab in SNEARS. One application chosen for vivere not recent (almost a year or receipt of assistance from	pted by Amy Martin 05/25/2023 02:02 PM nitted by Desire Conners 05/19/2023 07:30 PM be providing me a letter from her previous em receive the letter. Veri	Iployer to confirm the endification is complete. ablished in The Eligibility corded Verification webire wided on the application. School Meals, "acceptab	d of employme Manual for Sc lar available ui	nt dates. I will hool Meals. It is nder the	
	household is required to provide income documentation." In addition, upon discussion with the VO, the household member was no longer employed at the time of verification, however, no supporting documentation was requested/provided. 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.					
Verification	Verification (On-Site Assessment Tool) (207H)	BANCROFT NEUROHEALTH-00808734	214	06/12/2023	CAP Accepted	

Section	Form Subsection	Sponsor/Site Name	Question #	Due Date	Status		
	Corrective Action Plan: Accepted by Amy Martin 05/25/2023 02:02 PM CAP Accepted						
	Corrective Action Plan: Subm	nitted by Desire Conners 05/19/2023 05:50 PM	1				
	will make sure to complete t all of those verified know the the decision. Doing the verifi appeal. This would mean not	o take effect for the next verification rounds of the verification on time so that there is no delay status of his or her child's meal application. To cation timely will give time for the mailed final ices about final determination to households si uses would be updated to reflect the loss or re	y of getting information be hose that were changed I determination and the 1 hould go out via mail by	pack for a disp to paid did not .0 day window	ute. As of now, wish to appeal of time to		
Corrective Action History	Flagged by Amy Martin 05/0	9/2023 01:34 PM					
	Households for whom benefi advance notice of the change	ts were to be reduced or terminated, due to ve	erification, must be given	10 calendar d	ays written		
	Explain, in detail, how the fir Indicate the date of impleme	nding will be corrected and the measures taker intation	n to ensure that it will not	t reoccur in the	e future.		
Verification	Verification (On-Site Assessment Tool) (207H)	BANCROFT NEUROHEALTH-00808734	215	06/12/2023	CAP Accepted		
	Corrective Action Plan: Accepted	oted by Amy Martin 05/25/2023 02:02 PM					
	·	nitted by Desire Conners 05/19/2023 05:58 PM	1				
	Corrective Action Plan: Submitted by Desire Conners 05/19/2023 05:58 PM The verification process will be completed on time for the next round coming toward the end of this year. The late start of the verification was due to the submitter's fault and misunderstanding of the specific deadline. The submitter will use the NJ websites deadlines notification along with scheduling on the calendar, along with other work tasks. The calendar can trigger multiple alerts and as frequently as the calendar creator. This can ensure all pieces of the verification process take place timely.						
Corrective Action History	Flagged by Amy Martin 05/0	9/2023 01:35 PM					
	The SFA must complete the Verification Process which includes sending the "Verification Results Letter" (Form 244) by the November 15th deadline.						
	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.						
Meal Counting and Claiming	Meal Counting and Claiming (On-Site Assessment Tool) (314H)	BANCROFT NEUROHEALTH-00808734	314	06/12/2023	CAP Accepted		

Section	Form Subsection	Sponsor/Site Name	Question #	Due Date	Status		
	Corrective Action Plan: Accep	oted by Amy Martin 05/25/2023 02:03 PM		•	•		
	CAP Accepted						
	Corrective Action Plan: Subn	nitted by Desire Conners 05/19/2023 05:10 PM	1				
		nges to reflect active practices. The intention voded roster was also changed from POS for me		ast time but th	ne realization is		
	Flagged by Amy Martin 05/0	9/2023 01:35 PM					
Corrective Action History		accountability method for counting meals at the in SNEARS. The Schedule A must be revised t					
	updated to reflect current pr	The PEEP Site details must be updated to reflect actual breakfast serving times. In addition, the Accountability Details must be updated to reflect current practices. Rosters are used as the POS, not a computerized system (the completed rosters are put into the computer, however, the true POS is the roster).					
	Explain in detail, how the fin the date of implementation.	ding was corrected and the measures taken to	ensure that it will not re	occur in the fu	ture. Indicate		
Professional Standards	Professional Standards (Off-Site Assessment Tool) (1200H)	BANCROFT NEUROHEALTH-00808734	1203	06/12/2023	CAP Removed		
	Corrective Action Plan: Remo	oved by Amy Martin 05/08/2023 08:26 PM					
	CAP Removed						
Corrective Action History	Flagged by Desire Conners 10/20/2022 12:21 PM						
	USDA regulations require all new directors hired after July 1, 2015 to have completed at least 8 hours of food safety training within 5 years prior to the start date, or training must be completed within 30 calendar days of the start date. In New Jersey, all food service directors, regardless of the date of hire, must have completed a food safety training course within the last 5 years or must complete the training within 30 calendar days of the administrative review. Although food safety train						
Professional Standards	Professional Standards (On- Site Assessment Tool)	BANCROFT NEUROHEALTH-00808734	1217	06/12/2023	CAP Accepted		

Section	Form Subsection	Sponsor/Site Name	Question #	Due Date	Status		
	Corrective Action Plan: Accep	oted by Amy Martin 05/25/2023 01:56 PM					
	CAP Accepted						
	Corrective Action Plan: Subm	nitted by Desire Conners 05/13/2023 11:49 PM	1				
	accordance with NJ_USDA st	for specific training areas. Although adequate andards. We will use the resource provided at his method of tracking employee training hours	our exit to log in excel th				
Corrective Action History	Flagged by Amy Martin 05/09	9/2023 01:36 PM					
	Work tracker can be used to	ours completed by all employees must be kept document training hours. Both tools contain a g requirements. If the SFA is using a different	II required fields for docu	menting comp	liance with		
	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.						
Food Safety, Storage and Buy American	Food Safety, Storage and Buy American (On-Site Assessment Tool) (1400H)	BANCROFT NEUROHEALTH-00808734	1400	06/12/2023	CAP Accepted		
	Corrective Action Plan: Accep	oted by Amy Martin 05/25/2023 01:56 PM					
	CAP Accepted						
	Corrective Action Plan: Submitted by Desire Conners 05/13/2023 11:36 PM						
	The booklet was at the school and was identified the following day. The HACCP book was moved to another location within the PEEP lunch room. It was returned before the exit interview and an image was captured of its return to its original location before the close of the Admin Review.						
	Flagged by Amy Martin 05/09	9/2023 01:39 PM					
Corrective Action History	The SFA must have a food safety plan in place that includes HACCP standard operating procedures (SOP), as well as monitoring, corrective action, and record keeping procedures. Further guidance on required elements for the HACCP plan can be found in "HACCP Based Standard Operating Procedures" available on the NJDOA website. A copy of the written HACCP food safety plan must be available at each school and reviewed and signed annually.						
	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.						
Infant and Pre-K Meal Pattern	Infant and Pre-K Meal Pattern (Other Programs)	Preschool & Early Education Program (PEEP-7893	12	06/12/2023	CAP Accepted		

Section	Form Subsection	Sponsor/Site Name	Question #	Due Date	Status		
	Corrective Action Plan: Accepted by Amy Martin 05/25/2023 02:00 PM						
	CAP Accepted						
	Corrective Action Plan: Subn	nitted by Desire Conners 05/17/2023 04:40 PM	1				
		g USDA exit, May 10th 2023, the education sta be served at breakfast time only is the plan of					
Corrective Action History	Flagged by Amy Martin 05/0	9/2023 02:13 PM					
	The Child and Adult Care Foo	od Program (CACFP) PreK meal pattern only all	lows, juice to be served o	once per day.			
	Explain, in detail how the fin the date of implementation.	ding was corrected and the measures taken to	ensure that it will not re	occur in the fu	ture. Indicate		
Infant and Pre-K Meal Pattern	Infant and Pre-K Meal Pattern (Other Programs)	Preschool & Early Education Program (PEEP-7893	13	06/12/2023	CAP Accepted		
Corrective Action History	CAP Accepted Corrective Action Plan: Subm Effectively immediately- The amount given was 1 c. We h be provided. At lunch the pre going forward, preschool will and get every component of applicable), Fruit, and Milk tlunch), Fruit, Veg, and Milk 1 Flagged by Amy Martin 05/0 At lunch Offer Versus Serve quantities.		There was a typo for sala e one meal period where that we are in compliance askfast and lunch periods lude Grain and Meat/Mea oups include grain, meat/	4 oz of 100% ce. Beginning N c. Preschool wi t alternate (wl meat alt (mar	fruit juice will May 22 and Il be serve only nere idatory for		
Meal Counting and Claiming - Review Period	Meal Counting and Claiming - Review Period (On-Site Assessment Tool - Site) (322H)	Preschool & Early Education Program (PEEP-7893	325	06/12/2023	CAP Accepted		

Section	Form Subsection	Sponsor/Site Name	Question #	Due Date	Status
	Corrective Action Plan: Accepted	pted by Amy Martin 05/25/2023 02:03 PM			
	Beginning May 1 2023, the	paper used to track meal receipt will be kept on searly, refuses the meal, etc., a paper method NJ USDA.	n file and used as the poi		
	Flagged by Amy Martin 05/0	9/2023 01:40 PM			
		by category (free, reduced and/or paid) must b d be verified prior to submitting and certifying		aim for reimbu	ırsement. Meal
Corrective Action History		nined that the inaccurate method counting, cor s an ongoing systemic problem. The system of			h breakfast and
	determined that during the r food service can access. A to distributes meals to the appr indicating that a meal (break	n), there is no POS method, which is different to review month, meals were pre-ordered using a eacher (or assistant) comes to the cafeteria to ropriate student. The food service worker was (fast or lunch) was received. The paper rosters wo month and in addition, have not been kept of S and must be kept.	Google spreadsheet that retrieve meals for their of checking the column und s that I observed on the	both teachers classroom. The ler the Google day of review,	(ordering) and e teacher then spreadsheet were not
	Explain in detail, how the fin the date of implementation.	ding was corrected and the measures taken to	ensure that it will not re	occur in the fu	ture. Indicate
Meal Components and Quantities - Day of Review	Meal Components and Quantities - Day of Review (On-Site Assessment Tool - Site) (400H)	Preschool & Early Education Program (PEEP-7893	402	06/12/2023	CAP Accepted

Corrective Action Plan: Accepted by Amy Martin 06/01/2023 12:31 PM

CAP Accepted

Corrective Action Plan: Submitted by Desire Conners 05/30/2023 04:25 PM

When serving the red/orange vegetable subgroup, we will be sure to serve 3/4 cups for PreK and K-5. The production records and service will be changed to be in compliance with the 3/4 cup red orange vegetable subgroup. This will go into effect on the next day carrots (red/orange) are served which is wed May 31st 2023.

Management will review menus and serving sizes with staff in inservice. Management will use USDA materials for the education and reference points.

Corrective Action Plan: Rejected by Amy Martin 05/25/2023 02:10 PM

The salad would need to be 1-1/2 cups to meet the 3/4 cup requirement for the K-5 age/grade grouping.,

Corrective Action Plan: Submitted by Desire Conners 05/17/2023 04:34 PM

Corrective Action History

This typo was corrected immediately. The kitchen staff/mgr know that raw lettuce/spinach is to be served as a cup for it to be enough. This correct portion was given for the salad. As production records are reviewed/ changed etc, both mgrs and staff will look to make sure there are not typos. Typos can be corrected electronically for future printing while being corrected via pen when production records are filled out in live action.

Flagged by Amy Martin 05/09/2023 02:17 PM

Portion sizes offered for each required 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.

On the day of observation, only 1/2 cup (2.6 oz tw) baby carrots were offered and served to students (only one vegetable). Since the required daily amount for the k-5 age/grade grouping is 3/4 cup daily, there was an insufficient quantity of vegetables offered and the meal pattern was not met.

Failure to fix identified issues may also lead to fiscal action/repeat violations in subsequent reviews as these are Performance Standard 2 (PS2) violations.

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.

Section	Form Subsection	Sponsor/Site Name	Question #	Due Date	Status		
Meal Components and Quantities - Day of Review	Meal Components and Quantities - Day of Review (On-Site Assessment Tool - Site) (400H)	Preschool & Early Education Program (PEEP-7893	403	06/12/2023	CAP Accepted		
Corrective Action History	CAP Accepted Corrective Action Plan: Subm There are milk choices availa students wanted milk at all. pandemic. The menu will inci will make sure that the milk Flagged by Amy Martin 05/09 A minimum of two varieties of groupings, except PreK. Al fat free or low fat lactose reconstudents. Failure to fix identified issues Standard 2 (PS2) violations.	te) (400H) prrective Action Plan: Accepted by Amy Martin 05/25/2023 02:03 PM AP Accepted prective Action Plan: Submitted by Desire Conners 05/19/2023 05:19 PM pere are milk choices available. There was a low selection rate in general, as many of the students' staffers did not indicate udents wanted milk at all. Bancroft will investigate an old practice of encouraging milk choices that was employed prior to the undersity. The menu will include the types of milk offered in more detail instead of just saying RF or FF varieties available. Multiple make sure that the milk choices are reflected in the production records. Agged by Amy Martin 05/09/2023 01:38 PM minimum of two varieties of fluid milk must be offered throughout the breakfast and lunch meal service for all age/grade oupings, except PreK. Allowable varieties are flavored or unflavored fat free milk, unflavored or flavored low fat (1%) milk tree or low fat lactose reduced/lactose free milk. There is no documentation to support a milk variety was offered to udents.					
Meal Components and Quantities - Day of Review	Meal Components and Quantities - Day of Review (On-Site Assessment Tool - Site) (400H)	Preschool & Early Education Program (PEEP-7893	406	06/12/2023	CAP Accepted		

Section	Form Subsection	Sponsor/Site Name	Question #	Due Date	Status		
	Corrective Action Plan: Accepted	oted by Amy Martin 06/01/2023 12:31 PM					
	Corrective Action Plan: Submitted by Desire Conners 05/30/2023 04:26 PM PreK will have a separate production record from K through 5. This will be for both breakfast and lunch. There will be a total of 4 production records daily for PEEP. That is 1 for prek breakfast and 1 for k-5 breakfast. There will be 1 for pre K lunch and 1 for k-5 lunch. Corrective Action Plan: Rejected by Amy Martin 05/25/2023 02:10 PM The salad would need to be 1-1/2 cups to meet the 3/4 cup requirement for the K-5 age/grade grouping., Corrective Action Plan: Submitted by Desire Conners 05/17/2023 04:30 PM Effectively immediately- The Preschool will follow the CACFP meal pattern. There was a typo for salad stating 3/4 when the amount given was 1 c. We have agreed upon the breakfast period being the one meal period where 4 oz of 100% fruit juice will be provided. At lunch the pre school						
Corrective Action History	records for both breakfast and lu include Grain and Meat/Meat alte	se so that we are in compliance. Beginning May 22 an nch periods. Preschool will be serve only and get eve ernate (where applicable), Fruit, and Milk that is FF or ch), Fruit, Veg, and Milk 1% or FF non-flavored. 9/2023 02:35 PM	ery component of the meal. T	hose componer	its for breakfast		
	The required breakfast meal appropriate and nutritious m	patterns for each age/grade group (PreK, K-5, eals.	, 6-8, K-8, 9-12) are inte	nded to result	in age-		
	Although the SFA is serving both PreK and the K-5 age/grade grouping, only one production record is kept for breakfast. These two age/grade groupings must each have its own completed production record due to the fact of multiple differences in meal pattern and regulations.						
	For lunch, the site is utilizing two production records as required.						
	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)	Preschool & Early Education Program (PEEP-7893	409	06/12/2023	CAP Accepted		

Section	Form Subsection	Sponsor/Site Name	Question #	Due Date	Status		
	Corrective Action Plan: Acce	pted by Amy Martin 05/25/2023 02:03 PM					
	CAP Accepted						
	Corrective Action Plan: Subn	nitted by Desire Conners 05/17/2023 04:43 PM	1				
	PreK will be serve only. They resolves this concern.	will get all components, this includes the milk	that was observed as ar	issue. Serve	only model		
	Flagged by Amy Martin 05/0	9/2023 02:13 PM					
	all 5 components of the reim and supporting documentation	omponents must be offered to students daily. Not to be students daily on the standardized record for the standardized record for the standardized records Information Sheets, etc.) must be use	requirements, are offered ecipes, food labels, CN La	d. Daily produc bels, manufac	ction records turer product		
		k production records, milk was not served to al pattern, all students must be served all five m ilk.					
	Monday 3/20 : -2						
Corrective Action History	Tuesday 3/21: -2						
	Wednesday 3/22: -3						
	Thursday 3/23: -2						
	Friday 3/24: -1						
	Total: -10 meals						
		ents, the lunch production records for both Mor dents. Since the fruit component is a required					
	Total disallowed meals due t	o missing meal components: -41					
	Explain in detail, how the finding implementation.	was corrected and the measures taken to ensure tha	at it will not reoccur in the futu	ure. Indicate the	date of		

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)	Preschool & Early Education Program (PEEP-7893	410	06/12/2023	CAP Accepted					
	Corrective Action Plan: Acce	orrective Action Plan: Accepted by Amy Martin 06/01/2023 12:31 PM								
	CAP Accepted									
	Corrective Action Plan: Subn	nitted by Desire Conners 05/30/2023 04:29 PM	1							
	For PreK, when raw leafy gremet.	eens such as the romaine salad we will make so	ure to provide 1 cup so th	nat the 1/2 cu	o amount is					
		aw dark greens like romaine, to be credited as I take place effective immediately on the next o								
	The production record and a	ctual service will both be adjusted to fulfill this	vegetable component for	r lunch time.						
	Corrective Action Plan: Rejective	ted by Amy Martin 05/25/2023 02:09 PM								
	The salad would need to be	1-1/2 cups to meet the 3/4 cup requirement fo	r the K-5 age/grade grou	ıping.,						
	Corrective Action Plan: Subn	nitted by Desire Conners 05/17/2023 04:37 PM	1							
		uction record. Mgrs and Staff know that the sal will look out for typos and correct them as need		it to meet the	1/2 cup					
Corrective Action History										
,										

	Flagged by Amy Martin 05/09/2023 02:15 PM				
	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. According to production records, on Tuesday 3/21, a 3/4 cup of "Caesar salad," is offered and served to K-5 students. The Caesar salad only consists of 3/4 cup of romaine lettuce. According to Food Buying Guide (FBG), raw leafy greens count as half the volume served, therefore the romaine credits as 3/8 cup vegetable component. Since the daily minimum requirement for vegetables for the K-5 age/grade grouping is 3/4 cup, an insufficient quantity of vegetables was offered. In addition, due to only one vegetable being offered per day and the issue identified above, the site was also insufficient in the weekly vegetable component (additional to meet requirements category). Failure to fix identified issues may also lead to fiscal action/repeat violations in subsequent reviews as these are Performance Standard 2 (PS2) violations. 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.				
Offer vs Serve - Day of Review	Offer vs Serve - Day of Review (On-Site Assessment Tool - Site) (500H)	Preschool & Early Education Program (PEEP-7893	501	06/12/2023	CAP Accepted

Section	Form Subsection	Sponsor/Site Name	Question #	Due Date	Status	
	Corrective Action Plan: Accepted by Amy Martin 05/25/2023 02:00 PM					
	CAP Accepted					
	Corrective Action Plan: Submitted by Desire Conners 05/17/2023 04:50 PM					
	The food service team will work with our training department and technologies team to include an annual training for offer vs serve. This training will be administered through our training portal. This will be triggered yearly for existing employees and be part of the orientation of new employees. Bancroft has a training task team that monitors completion and can filter certain trainings for certain employees. We will direct the offer vs Serve training to have to be completed by teachers and food service staff at least annually.					
	Flagged by Amy Martin 05/09/2023 02:06 PM					
Corrective Action History	Food service staff/cashiers must receive training on how to accurately recognize a reimbursable meal under offer versus serve.					
	In addition to the cafeteria staff, all teachers responsible for distributing the meals and completing the POS meal counts MUST have annual Offer versus Serve training. This is imperative to understanding what constitutes as a reimbursable meal and supports that the meal counting system is accurate.					
	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.					
SFA/Sponsor On-Site Monitoring	SFA/Sponsor On-Site Monitoring (On-Site Assessment Tool - Site) (901H)	Preschool & Early Education Program (PEEP-7893	901	06/12/2023	CAP Accepted	

Section	Form Subsection	Sponsor/Site Name	Question #	Due Date	Status		
	Corrective Action Plan: Accepted by Amy Martin 05/25/2023 01:56 PM						
Corrective Action History	CAP Accepted						
	Corrective Action Plan: Submitted by Desire Conners 05/13/2023 11:41 PM						
	For upcoming on-site reviews for Kohler academy, located in union county NJ, we will assign the morning or breakfast review to the school administration at Kohler to complete. At the end of our review, we were informed it was acceptable for a school administrative member, likely the principal, to complete the onsite review.						
	Flagged by Amy Martin 05/09/2023 02:10 PM						
	All SFAs must conduct an on-site accountability review of breakfast prior to February 1st each school year. The NSLP and SBP On-Site Review Form (#142) must be used. Accountability reviews must be conducted by an SFA employee.						
	One of the three sites did not complete an onsite review prior to the February 1st deadline.						
	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.						
Food Safety, Storage and Buy American	Food Safety, Storage and Buy American (On-Site Assessment Tool - Site) (1404H)	Preschool & Early Education Program (PEEP-7893	1408	06/12/2023	CAP Accepted		
Corrective Action History	Corrective Action Plan: Accepted by Amy Martin 05/25/2023 01:56 PM						
	CAP Accepted						
	Corrective Action Plan: Submitted by Desire Conners 05/13/2023 11:46 PM						
	We have obtained logs to be placed at PEEP for the fridges located within the kitchenette and in the cafeteria. The cafeteria worker will maintain the logs and ensure completion of logs twice daily on school days. The cafeteria worker will utilize the sheet to report problems and corrective action needed which is given a designated space on the temperature log. Food service management will check completion of temp logs and address concerns accordingly. The logs were placed onsite at PEEP from the 2nd wed of May. That is May 3rd 2023.						
	Flagged by Amy Martin 05/09/2023 02:33 PM						
	SFA did not have temperature logs on the day of review. Temperature logs must be completed, maintained and filed for each school service site.						
	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

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