

## BERLIN BORO BD OF ED-00700330 - Corrective Action Report (Detail)

Section	Form Subsection	Sponsor/Site Name	Question #	Due Date	Status
Group 1: CA Count (2)		BERLIN BORO BD OF ED-00700330		05/30/2023	CAP Accepted
<b>Corrective Action History</b>	<p>Corrective Action Plan: Accepted by Amy Martin 05/11/2023 01:22 PM</p> <p>CAP Accepted</p>				
	<p>Corrective Action Plan: Submitted by Annmarie Kaelin 04/26/2023 12:26 PM</p> <p>When there are waffles or French toast added to the published lunch menu those items will be served with a cheese stick or a yogurt for the meat/meat alternate component. The cashier will have that component at the register to give to the student that receives that meal. The cook and cashiers were trained on this on 4/25/2023.</p> <p>Flagged by Amy Martin 04/26/2023 11:16 AM</p> <p>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 CFR 210.10 (NSLP), all students must have access to all meal components each day.</p> <p>During the review week, four meals claimed for reimbursement were not offered the meat/meat alternate component. These meals were the waffles and French toast entrees served on 3/23/23.</p> <p>Failure to fix identified issues may also lead to repeat violations in subsequent reviews as these are Performance Standard 2 (PS2) violations.</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 implementation.</p>				

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	<p>Flagged by Amy Martin 04/26/2023 11:16 AM</p> <p>At lunch, all required meal components must be offered to students 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. According to CFR 210.10 (NSLP), all students must have access to all meal components each day.</p> <p>During the review week, four meals claimed for reimbursement were not offered the meat/meat alternate component. These meals were the waffles and French toast entrees served on 3/23/23.</p> <p>Failure to fix identified issues may also lead to repeat violations in subsequent reviews as these are Performance Standard 2 (PS2) violations.</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 implementation.</p>				
Smart Snacks in School	Smart Snacks in School (On-Site Assessment Tool - Site) (1104H)	BERLIN COMMUNITY-990	1105	05/30/2023	CAP Accepted

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	<p>Corrective Action Plan: Submitted by Donna DiLapo 05/10/2023 06:18 PM</p> <p>The district unplugged the vending machines immediately. The vendor was contacted to remove the machines from the facility.</p>				
	<p>Flagged by Amy Martin 04/26/2023 11:16 AM</p> <p>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.</p> <p>Two of the three vending machines in the cafeteria contain various items that do not meet Smart Snack regulations. These items include, but are not limited to:</p> <ul style="list-style-type: none"> <li>15.5 oz bottles of apple and orange juice- exceeds juice limit</li> <li>2 1/4oz Keystone Party Mix-exceeds total fat limits</li> <li>Keystone Ranch veggie Sticks-exceeds sodium limits</li> <li>2.25 oz Snyder's pretzel pieces-exceeds sodium limits</li> <li>Andy Cap Cheddar fries-exceeds sodium limits</li> <li>1.5oz Snyder's mini pretzels-exceeds sodium limits</li> <li>1.5oz Pepperidge Farm goldfish-not Whole-grain</li> <li>Nature's Bakery Blueberry Fig bar-not whole-grain</li> </ul> <p>In addition, the vending machines were on for the students to purchase items during both breakfast and lunch. According to New Jersey Administrative Code 2:36 Competitive food policy, all monies sold during the meal service times, must accrue to the Food Service account, which is not occurring.</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 implementation.</p>				

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## **Report Selections**

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