

BLACK HORSE PIKE REG BD OF ED-00700390 - Corrective Action Report (Detail)

Section	Form Subsection	Sponsor/Site Name	Question #	Due Date	Status
Certification and Benefit Issuance	Certification and Benefit Issuance (On-Site Assessment Tool) (124H)	BLACK HORSE PIKE REG BD OF ED-00700390	126	06/19/2023	CAP Accepted
Corrective Action History	Corrective Action Plan: Accepted by Lea Berry 06/28/2023 01:52 PM				
	CAP Accepted				
	Corrective Action Plan: Submitted by Nicole Belfiore-Racioppo 06/06/2023 02:34 PM				
	Application that were found with errors have all been addressed and corrected as of 6/6/23. Detail of each application is in the "errors" tab				
Corrective Action History	Flagged by Lea Berry 05/19/2023 08:03 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 (On-Site Assessment Tool) (207H)				
	BLACK HORSE PIKE REG BD OF ED-00700390				
Verification	Verification (On-Site Assessment Tool) (207H)	BLACK HORSE PIKE REG BD OF ED-00700390	208	06/19/2023	CAP Accepted
Corrective Action History	Corrective Action Plan: Accepted by Lea Berry 06/26/2023 01:45 PM				
	CAP Accepted				
	Corrective Action Plan: Submitted by Nicole Belfiore-Racioppo 06/06/2023 02:19 PM				
	Confirming official has made note of the effective date change importance. Confirming official will view the verification training session yearly prior to the start of the verification process. Verification 1 and 2 training viewed on 6/5/23				
Corrective Action History	Flagged by Lea Berry 05/19/2023 07:57 AM				
	The Confirming Official must record on the Verification Tracker the date of the confirmation review. 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.				
Verification	Verification (On-Site Assessment Tool) (207H)	BLACK HORSE PIKE REG BD OF ED-00700390	209	06/19/2023	CAP Accepted

BLACK HORSE PIKE REG BD OF ED-00700390 - Corrective Action Report (Detail)

Section	Form Subsection	Sponsor/Site Name	Question #	Due Date	Status	
Corrective Action History	Corrective Action Plan: Accepted by Lea Berry 06/26/2023 01:55 PM					
	CAP Accepted					
	Corrective Action Plan: Submitted by Nicole Belfiore-Racioppo 06/06/2023 02:21 PM					
	<p>Confirming official will view the verification training session yearly prior to the start of the verification process</p> <p>Verification 1 and 2 training viewed on 6/5/23</p>					
Corrective Action History	Flagged by Lea Berry 05/19/2023 07:58 AM					
	The SFA must complete the verification process according to guidelines established in The Eligibility Manual for School Meals. It is recommended that staff responsible for the verification process view the recorded Verification webinar available under the Training tab in SNEARS. 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.					
	Verification	Verification (On-Site Assessment Tool) (207H)	BLACK HORSE PIKE REG BD OF ED-00700390	215	06/19/2023	CAP Accepted
	Corrective Action History	Corrective Action Plan: Accepted by Lea Berry 06/28/2023 02:09 PM				
CAP Accepted						
Corrective Action Plan: Submitted by Nicole Belfiore-Racioppo 06/26/2023 06:19 PM						
<p>The SFA has noted the importance of sending the Form 244 by the November 15 deadline. By viewing the verification webinars yearly and marking the calendar this will ensure the deadline will not be missed.</p> <p>Flagged by Lea Berry 06/26/2023 09:43 AM</p> <p>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.</p>						
Meal Counting and Claiming	Meal Counting and Claiming (On-Site Assessment Tool) (314H)	BLACK HORSE PIKE REG BD OF ED-00700390	314	06/19/2023	CAP Rejected	

BLACK HORSE PIKE REG BD OF ED-00700390 - Corrective Action Report (Detail)

Section	Form Subsection	Sponsor/Site Name	Question #	Due Date	Status
<p>Corrective Action History</p>	<p>Corrective Action Plan: Rejected by Lea Berry 06/28/2023 02:02 PM</p> <p>High School students must utilize offer vs. serve. They have a choice of a fruit OR a vegetable. They must take a fruit or vegetable along with two other components in their full quantities in order for it to be a reimbursable meal. The ordering form should just make them choose on or the other. They can but don't have to select both.</p>				
	<p>Corrective Action Plan: Submitted by Nicole Belfiore-Racioppo 06/09/2023 03:56 PM</p> <p>The current ordering form will be updated to reflect the necessary changes suggested above. Students will have to choose a fruit and vegetable in order to submit the ordering form.</p> <p>The fruit and vegetables will be mandatory. The staff member assigned to the CARES location will be trained on offer vs serve.</p>				
	<p>Flagged by Lea Berry 05/19/2023 08:00 AM</p> <p>The SFA must use the same accountability method for counting meals at the point of service that was indicated on the the Schedule A Site Details page in SNEARS. The Schedule A must be revised to reflect the actual meal counting method used.</p> <p>The Schedule A in SNEARS is correct and says offer vs. serve but that is not what is happening at the site. High School age students must have the option of offer versus serve. Currently the order form allows them to select the main entrée, condiments and milk. I would add the fruit and vegetable to the order form and remind them they must take one fruit or vegetable. I'm not sure if the form can be set up if they don't choose one of them then it won't submit but its something to look into.</p> <p>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>				
	Meal Counting and Claiming	Meal Counting and Claiming (On-Site Assessment Tool) (314H)	BLACK HORSE PIKE REG BD OF ED-00700390	316	06/19/2023

BLACK HORSE PIKE REG BD OF ED-00700390 - Corrective Action Report (Detail)

Section	Form Subsection	Sponsor/Site Name	Question #	Due Date	Status
Corrective Action History	Corrective Action Plan: Accepted by Lea Berry 06/28/2023 01:45 PM CAP Accepted				
	Corrective Action Plan: Submitted by Nicole Belfiore-Racioppo 06/06/2023 02:22 PM The end of day report and the edit check were not matching up correctly due to the fact that the end of day report is calculated by location sold and the edit check report was set up to run by building assignment. This has been corrected so that both reports will be calculated by locations sold as this is where the student is eating. This has been corrected as of May 23, 2023 and correction has been adjusted back to May 1, 2023 for claiming purposes.				
	Flagged by Lea Berry 05/19/2023 08:01 AM The consolidation of the the counts for JT2 and Care to the edit check were not correct. This seems to be a flaw by Nutri Kids. The counts on the daily sheets do not match what is flowing to the edit check worksheets. Also, the 28th of April was not put in for the JT2 students. They use two different edits for this one site. They eat at the same site but are two different programs. Please provide an explanation on how this was corrected and the date of correction.				
	Civil Rights	Civil Rights (Off-Site Assessment Tool) (800H)	BLACK HORSE PIKE REG BD OF ED-00700390	806	06/19/2023
Corrective Action History	Corrective Action Plan: Accepted by Lea Berry 06/28/2023 01:54 PM CAP Accepted				
	Corrective Action Plan: Submitted by Nicole Belfiore-Racioppo 06/06/2023 02:36 PM The State Agency Civil Right training will be added to all staff training who are participating in the NSBP and NSLP. This training will be implemented on July 1, 2023.				
	Flagged by Lea Berry 05/19/2023 08:04 AM Annual civil rights training is required for all staff who interact with program participants or applicants (e.g. cafeteria staff, free/reduced application approval). The SFA must keep documentation of the annual training that includes staff who attended, date of training and topics covered. Staff must complete the State Agency Civil Rights Self Study Guide or view the State Agency Civil Rights Webinar which can both be found in SNEARS. 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.				
Professional Standards	Professional Standards (On-Site Assessment Tool)	BLACK HORSE PIKE REG BD OF ED-00700390	1213	06/19/2023	CAP Accepted

BLACK HORSE PIKE REG BD OF ED-00700390 - Corrective Action Report (Detail)

Section	Form Subsection	Sponsor/Site Name	Question #	Due Date	Status	
Corrective Action History	Corrective Action Plan: Accepted by Lea Berry 06/29/2023 05:26 PM CAP Accepted					
	Corrective Action Plan: Submitted by Nicole Belfiore-Racioppo 06/28/2023 03:03 PM Per our conversation all 3 cafeteria managers have serv safe. Anthony Tarsatana will oversee CARES. Per Frank Rizzo, the school 2023-2024 school year starts July 1, next week. Anthony will have his training prior to September 2023. Is this acceptable?					
	Corrective Action Plan: Rejected by Lea Berry 06/28/2023 01:44 PM Due to the district not employing a food service director all three site managers and the manager overseeing the CARE Program should be required to have the 8 hour food safety training. This training should be done prior to the 23/24 school year or in September. Please provide the dates of the training for all three site managers and email me a copy of the certificate when the course is completed.					
	Corrective Action Plan: Submitted by Frank Rizzo 06/19/2023 01:00 PM Since the District does not employ a Food Service Director, the Assistant School Business Administrator who oversees the cafeteria operations will incorporate the required 8 hours of food safety training within the 12 hours of annual food service training. This will be completed during the 23/24 school year to bring the district into compliance.					
	Flagged by Lea Berry 05/19/2023 08:09 AM The food service director is required to either have completed 8 hours of food safety training within the last 5 years prior to the on-site AR date or should have completed the training within 30 days of hire, if new. Food safety training must now be completed. A free Food Safety in Schools online training course is available from the Institute of Child Nutrition at https://theicn.org/ or the SFA can choose their own online or in person training resource to obtain the required food safety training. 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 when the food safety training will be completed.					
	Professional Standards	Professional Standards (On-Site Assessment Tool)	BLACK HORSE PIKE REG BD OF ED-00700390	1214	06/19/2023	CAP Accepted
	Corrective Action History	Corrective Action Plan: Accepted by Lea Berry 06/28/2023 01:38 PM CAP Accepted				
Corrective Action Plan: Submitted by Frank Rizzo 06/19/2023 12:50 PM Since the District does not employ a dedicated School Nutrition Program Director, the Assistant School Business Administrator who oversees the cafeteria operations will obtain the 12 hours of annual food service training to ensure that district cafeterias are meeting the required standards. The District does employ an individual with a nutrition certification to ensure the District is meeting nutritional standards.						
Flagged by Lea Berry 05/19/2023 08:04 AM School Nutrition Program directors are required to complete at least 12 hours of annual food service related training. Training can be obtained in a variety of formats, including online courses, live or recorded webinars, in-person trainings/workshops, conferences, meetings etc. Training resources are also available at: https://theicn.org/ . Explain in detail, how the annual training requirements will be met and the measures taken to ensure this finding will not reoccur in the future. Indicate the date of implementation.						
Professional Standards	Professional Standards (On-Site Assessment Tool)	BLACK HORSE PIKE REG BD OF ED-00700390	1219	06/19/2023	CAP Accepted	

BLACK HORSE PIKE REG BD OF ED-00700390 - Corrective Action Report (Detail)

Section	Form Subsection	Sponsor/Site Name	Question #	Due Date	Status
Corrective Action History	Corrective Action Plan: Accepted by Lea Berry 06/28/2023 02:03 PM CAP Accepted				
	Corrective Action Plan: Submitted by Nicole Belfiore-Racioppo 06/09/2023 04:10 PM The SFA is designating September 6th, October 6th and December 6th as training days for cafeteria staff. Managers will be responsible for providing the appropriate training and ensuring all of their staff has completed the correct amount of hours. Completion of training will be acknowledged and proof will be sent to the Central office.				
	Flagged by Lea Berry 05/19/2023 08:01 AM Administrative, office and/or other school staff (e.g. teachers serving and/or counting meals in the classroom) who regularly work on National School Lunch and/or School Breakfast related activities throughout the school year must meet professional standard training requirements. Staff working 20 or more hours on School Nutrition program related activities are required to complete at least 6 hours of annual training. Part time staff (working less than 20 hours per week) are required to complete at least 4 hours of annual training. Training can be obtained in a variety of formats, including online courses, live or recorded webinars, in-person trainings/workshops, conferences, meetings etc. Training resources are also available at: https://theicn.org/ . On day of review it was obvious that the staff did not know how to take the temperature of the food and what the temperatures should be. Also, the staff giving out breakfast and lunch must have offer vs. serve training and food safety training. 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..				
Food Safety, Storage and Buy American	Food Safety, Storage and Buy American (On-Site Assessment Tool) (1400H)	BLACK HORSE PIKE REG BD OF ED-00700390	1400	06/19/2023	CAP Accepted

BLACK HORSE PIKE REG BD OF ED-00700390 - Corrective Action Report (Detail)

Section	Form Subsection	Sponsor/Site Name	Question #	Due Date	Status
Corrective Action History	Corrective Action Plan: Accepted by Lea Berry 06/28/2023 02:06 PM CAP Accepted				
	Corrective Action Plan: Submitted by Nicole Belfiore-Racioppo 06/09/2023 04:35 PM HACCP -Based Standard Operating Procedures binder was placed at the CARES location on 6/3/23 SFA will meet with Cafeteria Managers annually to discuss and corrective action plans if necessary as well as monitoring and record keeping.				
	Flagged by Lea Berry 05/19/2023 08:03 AM 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. 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 - Day of Review	Meal Counting and Claiming - Day of Review (On-Site Assessment Tool - Site) (317H)	CARES Program AT Camden County College-241093	320	06/19/2023

BLACK HORSE PIKE REG BD OF ED-00700390 - Corrective Action Report (Detail)

Section	Form Subsection	Sponsor/Site Name	Question #	Due Date	Status
Corrective Action History	Corrective Action Plan: Accepted by Lea Berry 06/28/2023 01:54 PM CAP Accepted				
	Corrective Action Plan: Submitted by Nicole Belfiore-Racioppo 06/06/2023 02:36 PM The end of day report and the edit check were not matching up correctly because the end of day report is calculated by location sold and the edit check report was set up to run by building assignment. This has been corrected so that both reports will be calculated by locations sold as this is where the student is eating. This has been corrected as of May 23, 2023 and correction has been adjusted back to May 1, 2023 for claiming purposes. Meals that are sent out with students will no longer be claimed.				
	Flagged by Lea Berry 05/19/2023 08:03 AM				
	Daily lunch meal totals, by category, must be correctly counted, combined and recorded for each school. Either an electronic or manual system is allowable for use, as long as the system and process used yield an accurate count free, reduced, and paid reimbursable meals were served. When the SFA's meal counting process involves several steps, multiple transfers of counts from one document/computer to another and/or many different sub processes within the main meal counting process, there is more likelihood of errors occurring. The meal counting process should be streamlined and consistently provide accurate counts.				
	The counts are not correctly flowing from the daily sheets to the edit check worksheet correctly which caused the claim to be incorrect. We could not figure out why this was happening. I suggest calling Nutri Kids to get an answer. Also, 5 meals were claimed for the month of review that were sent out with students who went to jobs. All meals claimed must be consumed on-site unless it is a field trip.				
The state agency has determined that the inaccurate method counting, combining, and recording of meals for lunch is an ongoing systemic problem. The system of counting meals, must be corrected. 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. Fiscal action will be taken. An over claim may be assessed.					
Meal Counting and Claiming - Review Period	Meal Counting and Claiming - Review Period (On-Site Assessment Tool - Site) (322H)	CARES Program AT Camden County College-241093	325	06/19/2023	CAP Accepted

BLACK HORSE PIKE REG BD OF ED-00700390 - Corrective Action Report (Detail)

Section	Form Subsection	Sponsor/Site Name	Question #	Due Date	Status
<p>Corrective Action History</p>	<p>Corrective Action Plan: Accepted by Lea Berry 06/28/2023 01:53 PM</p> <p>CAP Accepted</p>				
	<p>Corrective Action Plan: Submitted by Nicole Belfiore-Racioppo 06/06/2023 02:35 PM</p> <p>The end of day report and the edit check were not matching up correctly because the end of day report is calculated by location sold and the edit check report was set up to run by building assignment. This has been corrected so that both reports will be calculated by locations sold as this is where the student is eating. This has been corrected as of May 23, 2023 and correction has been adjusted back to May 1, 2023 for claiming purposes.</p> <p>The reason there are no lunches on the edit check for April 28,2003 is because the JT2 students were out on a CBI. They only had breakfast that day.</p> <p>AM and PM CARE students did not order breakfast on April 28,2023 they only ordered lunch. This is reflected on the day end reports and the edit check by location.</p>				
	<p>Flagged by Lea Berry 05/19/2023 08:03 AM</p> <p>Breakfast and Lunch counts by category (free, reduced and/or paid) must be correctly used in the claim for reimbursement. Meal counts for each school should be verified prior to submitting and certifying the claim.</p> <p>Due to an unexplained error in Nutri Kids the daily counts were not rolling over to the edit check worksheet correctly which caused the claim to be incorrect. Also, the breakfast counts for April 28 did not roll over to the edit check worksheet which also cause the monthly counts to be incorrect.</p> <p>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>				
	<p>Meal Components and Quantities - Day of Review</p>	<p>Meal Components and Quantities - Day of Review (On-Site Assessment Tool - Site) (400H)</p>	<p>CARES Program AT Camden County College-241093</p>	<p>401</p>	<p>06/19/2023</p>

BLACK HORSE PIKE REG BD OF ED-00700390 - Corrective Action Report (Detail)

Section	Form Subsection	Sponsor/Site Name	Question #	Due Date	Status
<p>Corrective Action History</p>	<p>Corrective Action Plan: Accepted by Lea Berry 06/28/2023 02:03 PM</p> <p>CAP Accepted</p>				
	<p>Corrective Action Plan: Submitted by Nicole Belfiore-Racioppo 06/09/2023 04:27 PM</p> <p>I</p> <p>The SFA will have a cafeteria staff member assigned to the CARES program. The Staff member will have all the necessary training on offer vs. serve, the POS and how to recognize a reimbursable meal.</p>				
	<p>Flagged by Lea Berry 05/19/2023 08:01 AM</p> <p>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 ½ cup fruit and/or vegetable. Food service staff/cashiers must receive training on how to accurately recognize a reimbursable meal under offer versus serve. If the SFA does not have offer versus serve, students must take all 3 components in the proper quantities. Food service staff/cashiers should receive training on how to accurately recognize a reimbursable breakfast.</p> <p>On day of review at breakfast, 4 students received a breakfast without a fruit.</p> <p>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>				
<p>Meal Components and Quantities - Day of Review</p>	<p>Meal Components and Quantities - Day of Review (On-Site Assessment Tool - Site) (400H)</p>	<p>CARES Program AT Camden County College-241093</p>	<p>404</p>	<p>06/19/2023</p>	<p>CAP Accepted</p>

BLACK HORSE PIKE REG BD OF ED-00700390 - Corrective Action Report (Detail)

Section	Form Subsection	Sponsor/Site Name	Question #	Due Date	Status
Corrective Action History	Corrective Action Plan: Accepted by Lea Berry 06/28/2023 01:46 PM CAP Accepted				
	Corrective Action Plan: Submitted by Nicole Belfiore-Racioppo 06/06/2023 02:25 PM Forms 185 and 300 were sent to the CARES program. They have been instructed to post these signs where students are receiving their meals. Implemented on June 5, 2023				
	Flagged by Lea Berry 05/19/2023 08:02 AM Signage must be posted at or near the beginning of the serving line/serving area (including classrooms, if applicable) identifying the components of the reimbursable breakfast and lunch. Posting only a monthly menu does not meet this requirement. 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 Components and Quantities - Review Period	Meal Components and Quantities - Review Period (On-Site Assessment Tool - Site) (409H)	CARES Program AT Camden County College-241093	410	06/19/2023

BLACK HORSE PIKE REG BD OF ED-00700390 - Corrective Action Report (Detail)

Corrective Action History	<p>Corrective Action Plan: Accepted by Lea Berry 06/28/2023 01:48 PM</p> <p>CAP Accepted</p>
	<p>Corrective Action Plan: Submitted by Nicole Belfiore-Racioppo 06/06/2023 02:28 PM</p> <p>Cafeteria managers have been instructed on accurately completing the production sheets with emphasis on the fruits and vegetables being specified on the production sheets as well as the creditable meal component contribution for both breakfast and lunch. This was implemented on May 23,2023</p> <p>Flagged by Lea Berry 05/19/2023 08:02 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.</p> <p>At breakfast, 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. Failure to fix identified issues may also lead to fiscal action/repeat violations in subsequent reviews as these are Performance Standard 2 (PS2) violations.</p> <p>At lunch, production records must document that both daily and weekly minimum quantities 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. Failure to fix identified issues may also lead to fiscal action/repeat violations in subsequent reviews as these are Performance Standard 2 (PS2) violations.</p> <p>15 meals are coming back for breakfast on April 17, 2023.</p> <p>18 meals are coming back for breakfast on April 18, 2023.</p> <p>29 meals are coming back for breakfast on April 21, 2023.</p> <p>Total of 62 meals.</p> <p>Only one fruit was offered. One cup is the meal pattern and this is a repeat violation due to you having portion issues on the last review.</p> <p>Fruits and vegetables must be specified on the production record for both breakfast and lunch.</p> <p>Creditable meal component contributions must be filled in for each item. Not all fruits credit the same.</p> <p>Not meeting the weekly grains at breakfast. Must meet both daily and weekly.</p> <p>Since you are offering grains in one ounce equivalent portions, the students can take two if they want. If they take two grains and a fruit then they would have a reimbursable meal under offer vs. serve. Total meals served section and #of portions used section of the production record must be completed.</p> <p>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>

BLACK HORSE PIKE REG BD OF ED-00700390 - Corrective Action Report (Detail)

Section	Form Subsection	Sponsor/Site Name	Question #	Due Date	Status
Civil Rights	Civil Rights (On-Site Assessment Tool - Site) (811H)	CARES Program AT Camden County College-241093	811	06/19/2023	CAP Accepted
Corrective Action History	Corrective Action Plan: Accepted by Lea Berry 06/28/2023 01:45 PM CAP Accepted				
	Corrective Action Plan: Submitted by Nicole Belfiore-Racioppo 06/06/2023 02:25 PM				
	The USDA " And Justice for All" posters were requested and received. They have been sent to the CARES program and instructed to display the poster in a visible location to the students. Implemented on Jun 5, 2023				
	Flagged by Lea Berry 05/19/2023 08:02 AM SFA did not have the current USDA "And Justice for All" poster displayed in a prominent location and visible to the students. 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.				
SFA/Sponsor On-Site Monitoring	SFA/Sponsor On-Site Monitoring (On-Site Assessment Tool - Site) (901H)	CARES Program AT Camden County College-241093	901	06/19/2023	CAP Accepted
Corrective Action History	Corrective Action Plan: Accepted by Lea Berry 06/28/2023 01:55 PM CAP Accepted				
	Corrective Action Plan: Submitted by Nicole Belfiore-Racioppo 06/09/2023 03:50 PM				
	The SFA will assign a designated individual to complete the On-Site Review at the CARES program				
	Flagged by Lea Berry 05/19/2023 07:57 AM All SFAs must conduct an on-site accountability review of lunch 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. 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. 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. 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.				
Food Safety, Storage and Buy American	Food Safety, Storage and Buy American (On-Site Assessment Tool - Site) (1404H)	CARES Program AT Camden County College-241093	1405	06/19/2023	CAP Accepted

BLACK HORSE PIKE REG BD OF ED-00700390 - Corrective Action Report (Detail)

Section	Form Subsection	Sponsor/Site Name	Question #	Due Date	Status
Corrective Action History	<p>Corrective Action Plan: Accepted by Lea Berry 06/28/2023 02:09 PM</p> <p>CAP Accepted</p>				
	<p>Corrective Action Plan: Submitted by Nicole Belfiore-Racioppo 06/26/2023 06:21 PM</p> <p>Once the inspection takes place, the certificate will be uploaded and I will email you to inform you.</p>				
	<p>Corrective Action Plan: Rejected by Lea Berry 06/26/2023 02:15 PM</p> <p>Please upload the certificate after their visit. Please be sure to let me know that it was uploaded. Thank you.</p>				
	<p>Corrective Action Plan: Submitted by Nicole Belfiore-Racioppo 06/12/2023 07:02 PM</p> <p>Anthony Tarsatana contacted the Health Department via phone. They will be out within the next two weeks.</p>				
	<p>Corrective Action Plan: Rejected by Lea Berry 06/12/2023 02:02 PM</p> <p>Please attach the request in SOARS correspondence. Also, if they responded please attach that as well.</p>				
	<p>Corrective Action Plan: Submitted by Nicole Belfiore-Racioppo 06/09/2023 04:29 PM</p> <p>On May 30, 2023 the SFA has requested a bi-annual inspection from the Camden County Health Department</p>				
	<p>Flagged by Lea Berry 05/19/2023 08:02 AM</p> <p>Schools participating in the school lunch and breakfast programs must, at least twice during the each school year, obtain a food safety inspection conducted by a State or local governmental agency responsible for food safety inspections.</p> <p>During the Administrative Review, it was found that a Sanitation Certificate for the CARES site has not been obtained. This is a serious violation. The SFA will have 30 days from the time the corrective action is released to obtain and submit in the documents tab in SOARS a current Sanitation Certificate. If a Sanitation Certificate is not submitted within 30 days, reimbursement and participation for Black Horse Pike Regional will be placed in jeopardy.</p> <p>Please provide the date of inspection and upload a copy of the sanitation certificate in the documents tab in SOARS.</p>				
Food Safety, Storage and Buy American	Food Safety, Storage and Buy American (On-Site Assessment Tool - Site) (1404H)	CARES Program AT Camden County College-241093	1407	06/19/2023	CAP Accepted

BLACK HORSE PIKE REG BD OF ED-00700390 - Corrective Action Report (Detail)

Section	Form Subsection	Sponsor/Site Name	Question #	Due Date	Status
Corrective Action History	Corrective Action Plan: Accepted by Lea Berry 06/28/2023 02:03 PM				
	CAP Accepted				
	Corrective Action Plan: Submitted by Nicole Belfiore-Racioppo 06/09/2023 04:18 PM				
	<p>HACCP -Based Standard Operating Procedures binder was placed at the CARES location on 6/3/23.The SFA will conduct annual meetings with the Cafeteria managers to review and update the SOP created by USDA. Updates and changes will be incorporated into our operating procedures.</p> <p>Flagged by Lea Berry 05/19/2023 08:01 AM</p> <p>SFA has a written food safety plan, but was not available at this school food preparation site and/or documented standard operating procedures (SOPs) were not developed. 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>				
Food Safety, Storage and Buy American	Food Safety, Storage and Buy American (On-Site Assessment Tool - Site) (1404H)	CARES Program AT Camden County College-241093	1408	06/19/2023	CAP Accepted
Corrective Action History	Corrective Action Plan: Accepted by Lea Berry 06/28/2023 02:07 PM				
	CAP Accepted				
	Corrective Action Plan: Submitted by Nicole Belfiore-Racioppo 06/09/2023 04:39 PM				
	<p>Hanging thermometers have been ordered for the refrigerators and the warm at the CARES location. Staff member assigned by the District to the CARES program will be trained on usage and maintaining logs as per the SOP.</p> <p>Flagged by Lea Berry 05/19/2023 08:03 AM</p> <p>SFA did not have temperature logs on the day of review. Temperature logs must be completed, maintained and filed for each school service site.</p> <p>The site must be temping the food when the food arrives and writing it on the production records. It was very clear on the day of review that the staff did not know how to take the temperature or what the temperatures should be. Also, all refrigerators should have a temperature log and a thermometer inside hanging. Staff should take temperatures daily.</p> <p>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