

RUNNEMEDE BD OF ED-00704590 - Corrective Action Report

Section	Form subsection	Site Name	Question #	Due Date	Status
Infant and Pre-K Meal Pattern	Infant and Pre-K Meal Pattern	MARY E. VOLZ	4	07/23/2020	CAP Accepted
Corrective Action History	CAP Accepted Jill Logan 06/30/2020 08:42 AM	CAP Accepted			
	CAP Submitted SEAN MCCARRON 06/29/2020 10:49 AM	<p>Corrective Actions:</p> <ol style="list-style-type: none"> 1. Pre-K students will no longer receive the same cereals that the 4th-8th grade students are offered. 2. All items served will be checked against meal requirements for the age group served. 3. Production records will be kept separate between Pre-K and students in Grades 4-8 <p>Individuals Responsible:</p> <ol style="list-style-type: none"> 1. Food Service Manager will ensure that meals served meet specific meal requirements for the age group when creating the menu each month. 2. Kitchen Staff will ensure that meal requirements are being met when packaging and distributing food to students <p>Date of Implementation:</p> <p>06/29/2020</p>			

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	Flagged Jill Logan 06/22/2020 12:59 PM		<p>Breakfast cereal served to Pre-K must have no more than 6 grams of sugar per dry ounce.</p> <p>Per my discussion with Ruby on 6/10/2020, it was determined that the same cereal offered to students in grades 4-8 is the same cereal served to the Pre-K students for breakfast. Cereals like Lucky Charms, Frosted Flakes, and Golden Grahams contain more sugar than the allowed 6 grams per dry ounce to be served to Pre-K students.</p> <p>Explain, in detail how the finding was corrected and the measures taken to ensure that it will not reoccur in the future.</p> <p>Indicate the date of implementation.</p>		
Meal Components and Quantities - Review Period	Meal Components and Quantities - Review Period	MARY E. VOLZ	409	07/23/2020	CAP Accepted
	CAP Accepted Jill Logan 06/30/2020 08:42 AM		CAP Accepted		

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<p>Corrective Action History</p>	<p>CAP Submitted SEAN MCCARRON 06/29/2020 10:55 AM</p>	<p>Corrective Actions:</p> <ol style="list-style-type: none">1. Production Records for Pre-K and students in Grades 4-8 will be separated (students of the following grade level are in the same school, therefore certain items were put together on the production records)2. Records will be checked on a daily basis to ensure that all components are filled out completely and accurately <p>Individuals Responsible:</p> <ol style="list-style-type: none">1. Food Service Manager will ensure that records are submitted separately and completely filled out on a daily basis.2. Kitchen Staff will ensure that records are filled out completely and accurately on a daily basis. <p>Date of Implementation: 06/29/2020</p>

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	<p>Flagged Jill Logan 06/22/2020 12:59 PM</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.</p> <p>During the review period, 2/24 - 2/28, the Pre-K lunch production records list the vegetable and fruit component planned to be served each day, however, the columns for the number of planned portions, the number of left-over portions, and the number of reimbursable meals are left blank. Indicating the fruit and vegetable components were missing from the meals served to Pre-K students for the week. Therefore, the entire review week of 86 lunches served to Pre-K students is disallowed.</p> <p>Due to the errors found during the review period, the entire menu for the month of February was reviewed.</p> <p>On 2/3/20 the planned and served (per production records) vegetable component for that day was popcorn. Popcorn cannot be credited as a vegetable and falls within the grain component. Indicating that the vegetable component was missing for that day. 143 meals will be disallowed.</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.</p> <p>Indicate the date of implementation.</p>			
<p>Infant and Pre-K Meal Pattern</p>	<p>Infant and Pre-K Meal Pattern</p>	<p>MARY E. VOLZ</p>	<p>12</p>	<p>07/23/2020</p>	<p>CAP Accepted</p>
	<p>CAP Accepted Jill Logan 06/30/2020 08:41 AM</p>	<p>CAP Accepted</p>			

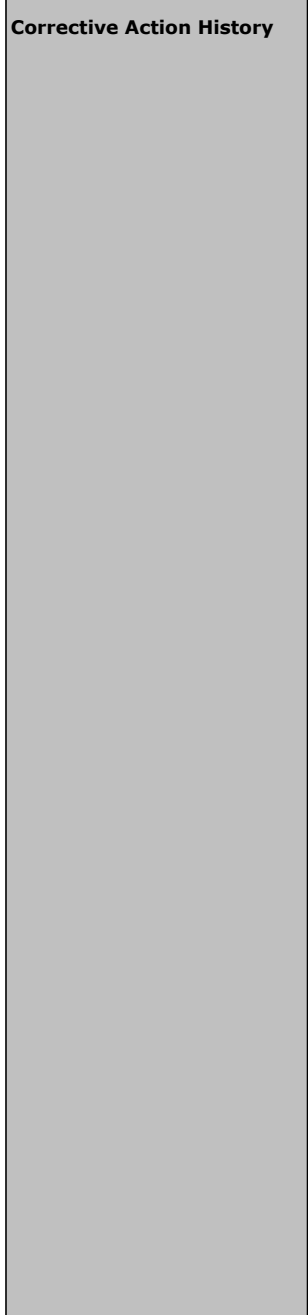
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<p>Corrective Action History</p>	<p>CAP Submitted SEAN MCCARRON 06/29/2020 11:15 AM</p>	<p>Corrective Actions:</p> <ol style="list-style-type: none">1. Pre-K students will only be served juice once per day. This will be reviewed when creating the monthly menu2. Production Records will show that juice is only served during one meal each day. <p>Individuals Responsible:</p> <ol style="list-style-type: none">1. Food Service Manager will be responsible for ensuring that the menu reflects that pre-k students only have the option of juice during one meal (Breakfast or Lunch) each day. <p>Date of Implementation:</p> <p>06/29/2020</p>

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	Flagged Jill Logan 06/22/2020 01:00 PM	<p>Juice can only served once per day (including snack).</p> <p>On 2/26/2020, Pre-K students were served Cereal Prepacks containing juice for breakfast. On the lunch Production Records for Pre-K, also on 2/26/2020, 100% fruit juice is listed as a menu item and credited as the fruit component.</p> <p>Explain, in detail how the finding was corrected and the measures taken to ensure that it will not reoccur in the future.</p> <p>Indicate the date of implementation.</p>			
Meal Components and Quantities - Review Period	Meal Components and Quantities - Review Period	MARY E. VOLZ	410	07/23/2020	CAP Accepted
	CAP Accepted Jill Logan 06/30/2020 08:41 AM	CAP Accepted			
	CAP Submitted SEAN MCCARRON 06/29/2020 10:43 AM	<p>Corrective Actions:</p> <ol style="list-style-type: none"> 1. Production Records will reflect all food that is served on a daily basis. Fresh fruit, cheese sticks, and yogurt are also available to students on a daily basis. This needs to be reflected on the production record sheet. While this was changed from the 2016-2017 review, this was not reflected in the production records and will be evident moving forward. 2. Our menu will reflect one of each of the vegetable groups being offered each day of the week. Since there are 5 vegetable sub-groups and 5 days most weeks, we will select a different vegetable to offer each day of the week to ensure the all vegetable sub-groups are provided. 3. Leafy Green Vegetables will be served using a 1 cup scoop to meet the 1/2 cup requirement. 4. Recipes will be kept for all items served from the cafeteria 5. Our food service staff will receive additional training available in areas that will reinforce these issues to ensure that we are in compliance moving forward. (Areas of focus 			

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for training: Offer vs. Serve and Production Records).

Individuals Responsible:

1. Food Service Manager will work closely with each cafeteria staff member to ensure proper training on what is required of production records. Food Service Manager will also ensure that time is made available for training to be provided to necessary staff on Offer vs. Serve and Production Records.
2. Food Service Manager and Cook will ensure that recipes are kept organized and available for all meals that are served in the cafeteria.
3. Cafeteria Workers will ensure that all production records are submitted daily completed

Date of Implementation:

06/29/2020

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Flagged Jill Logan 06/22/2020 12:59 PM

At breakfast and 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.

For the review week, Feb 24 - Feb 28, production records indicate only 4 oz of juice were offered at breakfast. The K-8 meal pattern requires that 1 cup of fruit be offered daily, therefore not meeting the required meal pattern for fruit. This is a repeat violation, as during the last review (2016 - 2017), only 4 oz of the fruit were being offered. Therefore, the entire review week of 357 meals are disallowed.

The cereal, cereal bars and pop-tarts only credit as 1 ounce grain equivalent. Students need to know they can take 2 grains or have options available for a M/MA, such as yogurt or cheese sticks, and document accurately on the Production Record.

The daily lunch option of the PB&J Uncrustable (2.6 oz) only credits for 1 ounce grain equivalent and 1 ounce M/MA equivalent. Although meeting the daily K-8 meal pattern requirements, the PB&J Uncrustable does not meet the weekly grain and M/MA requirements. The pre-packed cereal bag containing 2 grains and 1/2 cup juice does not meet the daily or weekly M/MA requirements.

Vegetable sub-groups must be offered to meet the weekly meal pattern requirement. During the review period, no vegetables from the "Other" sub-group category were offered and there were 2 days out of 5 in which starchy vegetables were served. The "Other" vegetable sub-group requirement may only be met with additional amounts from the sub-groups of dark green, red/orange, and legumes. This repeat violation will disallow 764 meals for lunch week of review.

On Friday - 2/28/2020, the lunch production record for grades 4-8 indicates that 3/4 cups mixed greens were offered. Raw leafy greens credit as half the volume served. Offering 3/4 cup leafy greens indicates that the students who picked mixed greens did not receive the 1/2 cup vegetable portion required under Offer verses Serve.

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.