Section	Form subsection	Site Name		Question #	Due Date	Status		
On-Site Assessment Tool	Professional Standards			1216		CAP Accepted		
	CAP Accepted Lorena Paredes 05/30/2019 02:14 PM		CAP Accepted					
	CAP Submitted ROSE MILLAR 05/21/2019 01:28 PM		Café workers have been emailed additional training material from the SNEARS website.					
Corrective Action History	Flagged Lorena Paredes 05/1 09:20 AM	food staff (working 20 hours or more per week) mu training that is relevant to their specific job duties. ways, such as in-person, online, through local mee conferences, state agency training, etc. A variety of and formats are available. A good resource is the available at: http://professionalstandards.nal.usda. steps that will be taken to meet the annual training ensure that the finding will not reoccur in the future implementation.	re per week) must have a crific job duties. Training rough local meetings, live etc. A variety of free and resource is the database adards.nal.usda.gov. Experannual training requiren	t have at least 6 hours of annual raining may be obtained in many ngs, live or recorded webinars, free and low-cost training resources atabase of training opportunities ov. Explain, in detail, the specific requirement and measures taken to				
Off-Site Assessment Tool	Local School Wellness			1002		CAP Accepted		
	CAP Accepted Lorena Parede: 05/30/2019 02:14 PM	s	CAP Accepted					
Corrective Action History	CAP Submitted ROSE MILLAR 05/21/2019 01:38 PM		The Local School Wellness policy has been modified and now states annually instead of triennially. The Board has approved this change at the May 20, 2019 board meeting and the updated policy is on our website.					
	Flagged Lorena Paredes 05/17/2019 09:21 AM		The Local School Wellness Policy must be reviewed and updated annually, not triennially. An example would be to update the policy at an annual stakeholders' meeting. 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.					
On-Site Assessment Tool - Site	Meal Components and Quantities - Review Period	MARGAR	ET MACE ELEM	410		CAP Accepted		

Section	Form subsection	Site Nan	16	Question #	Due Date	Status		
	CAP Accepted Lorena Paredes 05/30/2019 02:13 PM		CAP Accepted					
Corrective Action History	CAP Submitted ROSE MILLAR 05/30/2019 10:23 AM		Closer attention to all vegetable groups will be monitored to ensure that vegetables are served in the proper amount per sub group. Additional training will be performed and documented.					
	Flagged Lorena Paredes 05/17/2019 09:22 AM		Vegetable subgroups were short of the "other" subgroup by 1/4 cup. At lunch, portion sizes planned for each vegetable subgroup must meet weekly requirements for each appropriate grade group. When planning menus, refer to the Lunch Meal Pattern Charts, available on the Department of Agriculture's Form website for specific component and minimum quantity requirements. In addition, production records must document that both daily and weekly minimum quantities for the vegetable subgroups are offered in correct quantities. Violation is a first time violation so no fiscal action will be taken at this time. If it occurs at time of next Administrative Review, then it will be considered a repeat violation subject to fiscal action. 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.					
On-Site Assessment Tool - Site	Meal Components and Quantities - Day of Review	MARGARET MACE ELEM		406	06/17/2019	CAP Accepted		
	CAP Accepted Lorena Paredes 05/30/2019 02:13 PM		CAP Accepted					
			Separate production sheets for PRE-K classrooms and the proper meal patterns have been implemented.					
	Flagged Lorena Paredes 05/1 09:23 AM	17/2019	Preschool students eat breakfast and lunch meals in a separate room and are not co-mingled. Because they are eating separately in their own service area, the CACFP breakfast and lunch meal patterns must be followed to best address the nutritional needs of the preschool students. This includes having separate production records for preschool. 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					
Off-Site Assessment Tool	Civil Rights			805	06/17/2019	CAP Accepted		

Section	Form subsection	Site Name		Question #	Due Date	Status		
	CAP Accepted Lorena Paredes 05/30/2019 02:12 PM		CAP Accepted					
	CAP Submitted ROSE MILLAR 05/30/2019 10:24 AM		Notes from family Physicians will be more closely detailed as to the child's dietary restrictions and details of said note shall be placed in the Point of Sale computer to avoid any confusion when serving the student with the disability.					
Corrective Action History	Flagged Lorena Paredes 05/17/2019 09:26 AM		The SFA must have clear procedures for accommodating students with special dietary needs. When a student has a life threatening disability that has been medically documented by a licensed physician, accommodations must be made. Documentation must include information about the child's physical/mental impairment sufficient enough to allow the SFA to understand how it restricts the child's diet, an explanation of what must be done to accommodate the child's disability, and the food or foods to be omitted and recommended alternatives, in the case of a modified meal. When a student has a food intolerance, accommodations may be made, but are not required. For further information and guidance, refer to FNS Memo SP 40-2017 dated July 25, 2017 which can be found in SNEARS under the Resouces tab. 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.					
On-Site Assessment Tool - Site	SFA/Sponsor On-Site Monitoring	MARGARI	ET MACE ELEM	901	06/17/2019	CAP Accepted		
	CAP Accepted Lorena Paredes 05/30/2019 02:12 PM		CAP Accepted					
Corrective Action History	CAP Submitted ROSE MILLAR 05/30/2019 10:24 AM		On Site Meal Accountablity documentation shall include breakfast and lunch meals served and will be documented correctly in 2019-2020 school year.					
	Flagged Lorena Paredes 05/17/2019 09:23 AM		All SFAs must conduct an on-site accountability review of breakfast prior to February 1st each school year. The SBP On-Site Accountability Review Form (#292) 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.					
On-Site Assessment Tool - Site	Meal Components and Quantities - Day of Review	MARGARI	ET MACE ELEM	403	06/17/2019	CAP Accepted		

Section	Form subsection	Site Nam	ne	Question #	Due Date	Status	
	CAP Accepted Lorena Paredes 05/30/2019 02:12 PM		CAP Accepted				
Corrective Action History			Lactose Free Milk will be offered to students with dietary restrictions unless the Medical Note on file specifically details that Juice or Water are to substituted in lieu of Milk.				
	Flagged Lorena Paredes 05/17/2019 09:24 AM		If milk substitutions are made for breakfast and lunch, the SFA must offer allowable substitutes that meet USDA requirements. Juice or water are not acceptable substitutions. Refer to FNS Memo SP-07-2010, Q and As: Milk substitutions for Children with Medical or Special Dietary Needs available under Resources 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.				
On-Site Assessment Tool - Site	Meal Counting and Claiming - Day of Review	MARGARET MACE ELEM		321	06/17/2019	CAP Removed	
Corrective Action History	CAP Removed Lorena Paredes 05/14/2019 12:29 PM		CAP Removed				
	Flagged Lorena Paredes 05/08/2019 09:23 AM						