Section	on Form subsection Site Na		ne	Question #	Due Date	Status		
Fresh Fruit and Vegetable Program - Review Period	Fresh Fruit and Vegetable Program - Review Period	GLENWO	OOD AVE ANNEX	1901	11/12/2020	CAP Accepted		
	CAP Accepted Janet Celi 11/17/2020 02:57 PM		CAP Accepted					
	CAP Submitted MARTHA JAM 11/10/2020 11:06 AM	1ISON	INVOICES:					
			All FFVP Invoices shall be kept in a vegetable invoices for the district. The SUBMITTER prior to CERTIFYIN separate file.	These invoices shall be p	resented to the	CERTIFIER b		
			Paper Supplies shall be ordered on requirements.	r all FFVP needs	and			
			DATE ON IMPLIMENTAION 10/1/20	20				
			ADMINISTRATIVE LABOR:					
			Labor Certification Form shall be us Asst's	ed for ALL ADMINITSRA	TIVE LABOR clai	ims for Admir		
			This form shall be completed by SU and kept on file for review.	BMITTER and Food Servi	ice Director twic	ce per year		
			This Corrective Action was IMPLIME	NTED on 10/1/2020				
			HOURLY EMPLOYEE TIMESHEETS:					
			Manual Hourly Employee Timesheet and shall be verified by a superviso		v tasks effective	10/1/2020		
			IMPLIMENTATION OF THIS CORREC	CTIVE ACTION IS 10/1/20	020			

Corrective Action History	Flagged Janet Celi 10/14/202 AM	0 11:31	Invoices -Invoices were missing for the following produce items: Cherries, Ruby Red Grapefruit, Honeydew Chunks, Meyer Lemons, Kumquat, Cilantro, Radicchio Lettuce, Zucchini Cubes, Beef Steak Tomatoes, Mustard Greens, Savoy Cabbage and 1 case of soufflé cups. Be sure case prices for paper supplies match the invoices. Paper supply case prices did not match the invoice. Indicate how you will correct this problem of insuring invoices are kept on file and prices are verified for the FFVP. Specify date you have corrected this problem					
			Administrative Labor					
			-If claiming administrative labor, you must complete a "Labor Certification Form". No forms were on file for administrative labor.If claiming administrative labor, you must have this form on file to support your voucher. This form should be completed a minimum of twice per year. Keep this form on file with your FFVP paperwork. A form was completed in October 2020 for February 2020. Indicate who and when this will be completed for the future. Specify date this has been corrected.					
			Hourly Employees FFV	P Timesheets				
			-Timesheets should be on the FFVP. Timeshee FFVP and verified by a and how this will be cor	ets were not bein supervisor. Indic	g completed for the			
Afterschool Snack Program	Afterschool Snack Program	GLENWO	DD AVE ANNEX	1700	01/20/2020 CAP Accepted			

Section	Form subsection	Site Nan	ne	Question #	Due Date	Status
	CAP Accepted Lorena Paredes 01/13/2020 10:41 PM		CAP Accepted			
	CAP Submitted MARTHA JAMISON 01/13/2020 11:45 AM		Date of Correction is prior to 9/24/2020 for the 2020-2021 School Year			
	CAP Rejected Lorena Paredes 01/13/2020 07:08 AM		Kindly indicate date of correction.			
Corrective Action History			Two On Site Reviews will be performed this school year as per the regulations. A secon review will be performed this school year.			
			The Snack On Site Review will be p school year as per regulation and w			
	Flagged Lorena Paredes 12/19/2019 04:09 PM		The After School Snack Program was not monitored, as required, in the first four weeks of operation for this school year. A review of last year's ASSP On-Site Review form indicated it was not monitored, as required a second time, prior to the end of the school year. Explain in detail, how the finding(s) 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	GLENWOOD AVE ANNEX		411	01/20/2020	CAP Accepted

Section	Form subsection	Site Nan	ne	Question #	Due Date	Status		
	CAP Accepted Lorena Paredes 01/13/2020 10:40 PM		CAP Accepted					
	CAP Submitted MARTHA JAMISON 01/13/2020 11:45 AM		Date of Correction is 1/15/2020					
	CAP Rejected Lorena Paredes 01/13/2020 07:08 AM		Kindly indicate date of correction.					
	CAP Submitted MARTHA JAMISON 01/09/2020 09:23 AM		Counseling has been performed with staff to ensure that any and all menu changes must not be performed in the field without prior authorization from the Food Service Office. Training on Vegetable Sub Groups will take place semi annually instead of initially at the start of the school year.					
			All menu substitutions will be review	wed for menu compliance				
			Separate production records are be	ing kept Effective Januar	y 1, 2020.			
Corrective Action History			Monthly monitoring of production reclosely.	ecords and menu complia	nce will be mo	nitored more		
	Flagged Lorena Paredes 12/1 04:09 PM	.9/2019	11/20/19: The vegetable subgroups Based on production records, baked substituted with green beans from beans/peas/legumes for the week. menu, the SFA must make sure the provide a reimbursable meal. Subst weekly sub group requirements. Th taken. If it is a finding at next AR, action.	d beans from the beans/p 'other' category resulting When making substitutio e substitution is appropria titutions made for vegeta is is a first time violation	eas /legumes in a missing c ns to the planr te, acceptable bles must still - no fiscal acti	omponent - no ned lunch , and will still meet the on will be		
			In addition, separate production records must be kept for students in preschool classes that are served in the classroom and follow the Preschool Meal Pattern.					
			Explain in detail, how the findings we that it will not reoccur in the future			n to ensure		

Section	Form subsection	Site Name		Question #	Due Date	Status
Afterschool Snack Program	Afterschool Snack Program	GLENWOOD AVE ANNEX			01/20/2020	Flagged
Corrective Action History	Flagged Lorena Paredes 12/1 04:02 PM	9/2019				
Meal Components and Quantities - Review Period	Meal Components and Quantities - Review Period	GLENWOOD AVE ANNEX		409	01/20/2020	CAP Removed
Corrective Action History	CAP Removed Lorena Paredes 12/19/2019 02:59 PM		CAP Removed			
	Flagged Lorena Paredes 12/18/2019 01:27 PM		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. Explain in detail, how the finding will be corrected and the measures taker to ensure that it will not reoccur in the future. Indicate the date of implementation.			