

HOPEWELL TWP BD OF ED-01102270 - Corrective Action Report (Detail)

Section	Form Subsection	SFA/Site Name	Question #	Due Date	Status
Civil Rights	Civil Rights (Off-Site Assessment Tool) (800H)	HOPEWELL TWP BD OF ED-01102270	806	06/27/2022	CAP Accepted
Corrective Action History	<p>Corrective Action Plan: Accepted by Lea Berry 05/26/2022 07:29 AM</p> <p>CAP Accepted</p>				
	<p>Corrective Action Plan: Submitted by STEPHANIE KUNTZ 05/25/2022 03:03 PM</p> <p>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 will keep documentation of the annual training that includes staff who attended, date of training and topics covered.</p> <p>Staff will complete the State Agency Civil Rights Self Study Guide or view the Civil Rights Webinar which can both be found in SNEARS. A training log will be kept with the date and signed by the employees.</p>				
	<p>All corrective actions will begin 7/1/2022.</p>				
	<p>Flagged by Lea Berry 05/25/2022 08:41 AM</p> <p>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.</p> <p>Staff must complete the State Agency Civil Rights Self Study Guide or view the Civil Rights Webinar which can both be found in SNEARS. A training log was uploaded but it was not dated or signed by the employees.</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>				
Professional Standards	Professional Standards (Off-Site Assessment Tool) (1200H)	HOPEWELL TWP BD OF ED-01102270	1204	06/27/2022	CAP Removed

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Corrective Action History	<p>Corrective Action Plan: Removed by Lea Berry 05/18/2022 10:06 AM</p> <p>CAP Removed</p> <hr/> <p>Flagged by Lea Berry 05/16/2022 08:51 AM</p> <p>Food service directors must complete at least 12 hours of annual training that is relevant to their specific job duties. Training may be obtained in many ways, such as in-person, online, through local meetings, live or recorded webinars, conferences, state agency training, etc. A variety of free and low-cost training resources and formats are available. A good resource is the database of training opportunities available at: http://professionalstandards.nal.usda.gov</p> <p>It was reported on the off-site that the director only had 2 hours of training and it did not indicate any other training was taking place to make up the other 10 hrs. needed. Please list the training the food service director did to meet the 12 hour total requirement for the year.</p> <p>Explain, in detail, the specific steps that will be taken to meet the annual training requirement and measures taken to ensure that the finding will not reoccur in the future. Indicate the date of implementation.</p>				

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Section	Form Subsection	SFA/Site Name	Question #	Due Date	Status
Professional Standards	Professional Standards (Off-Site Assessment Tool) (1200H)	HOPEWELL TWP BD OF ED-01102270	1205	06/27/2022	CAP Removed
Corrective Action History	Corrective Action Plan: Removed by Lea Berry 05/18/2022 10:06 AM				
	CAP Removed				
Corrective Action History	Flagged by Lea Berry 05/16/2022 08:52 AM				
	<p>Food service program managers must have at least 10 hours of annual training that is relevant to their specific job duties. Training may be obtained in many ways, such as in-person, online, through local meetings, live or recorded webinars, conferences, state agency training, etc. A variety of free and low-cost training resources and formats are available. A good resource is the database of training opportunities available at: http://professionalstandards.nal.usda.gov</p> <p>It was reported on the off-site that the manager only had 2 hours of training and it did not indicate any other training was taking place to make up the other 8 hrs. needed. Please list the training the food service manager did to meet the 10 hours total requirement for the year.</p> <p>Explain, in detail, the specific steps that will be taken to meet the annual training requirement and measures taken to ensure that the finding will not reoccur in the future. Indicate the date of implementation.</p>				
Professional Standards	Professional Standards (Off-Site Assessment Tool) (1200H)	HOPEWELL TWP BD OF ED-01102270	1206	06/27/2022	CAP Removed
Corrective Action History	Corrective Action Plan: Removed by Lea Berry 05/18/2022 10:24 AM				
	CAP Removed				
Corrective Action History	Flagged by Robin Carman 11/29/2021 11:10 AM				
Meal Components and Quantities - Review Period	Meal Components and Quantities - Review Period (On-Site Assessment Tool - Site) (409H)	HOPEWELL CREST-558	410	06/27/2022	CAP Accepted
Corrective Action History	Corrective Action Plan: Accepted by Lea Berry 05/26/2022 07:28 AM				
	CAP Accepted				

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Corrective Action History	<p>Corrective Action Plan: Submitted by STEPHANIE KUNTZ 05/25/2022 02:04 PM</p> <p>At lunch and breakfast, portion sizes planned for each component will meet both daily and weekly minimum requirements for each appropriate grade group. When planning menus, we will 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>Breakfast - Only half a cup of fruit was planned and offered everyday. The meal pattern for breakfast is one cup of fruit. The district will plan and offer one cup of fruit at breakfast.</p> <p>Lunch - The planned portion of vegetables was half cup daily. The meal pattern is 3/4 cup for K-8. The district will give the students 3/4 cup or offer more than one vegetable and make sure there is signage letting the students know they can take two vegetables. The planned portion will be either 3/4 cup or 1 cup. The total planned portion will not be less than the meal pattern requirement.</p> <p>When serving tomato soup, the district will know that 8 ounces of tomato soup only equals 1/4 cup.</p> <p>The production records at breakfast will indicate the type of cereal, and muffins offered. The type of juice will also be listed.</p>

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Flagged by Lea Berry 05/25/2022 08:40 AM

At lunch and 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.

Breakfast - Only half a cup of fruit is planned and offered everyday. The meal pattern for breakfast is one cup of fruit. You must plan and offer one cup of fruit at breakfast.

Lunch - The planned portion of vegetables is half cup daily. The meal pattern is 3/4 cup for K-8. Either give the students 3/4 cup or offer more than one vegetable and make sure there is signage letting the students know they can take two vegetables. Your planned portion should be either 3/4 cup or 1 cup. The total planned portion should not be less than the meal pattern requirement.

When serving tomato soup, know that 8 ounces of tomato soup only equals 1/4 cup.

The production records at breakfast should indicate the type of cereal, and muffins offered. The type of juice should also be listed.

Failure to fix identified issues may also lead to fiscal action/repeat violations in subsequent reviews as these are Performance Standard 2 (PS2) violations. 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.

Report Selections

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