

ESSEX CO JUV DET CTR-21401395 - Corrective Action Report

Section	Form subsection	Site Name	Question #	Due Date	Status
Off-Site Assessment Tool	Professional Standards		1202	07/06/2019	CAP Accepted
Corrective Action History	CAP Accepted Dianne Kennedy 08/05/2019 09:04 AM	CAP Accepted			
	CAP Submitted GINA SAUNDERS 07/25/2019 10:40 AM	Mr. Hernandez has taken the role of kitchen supervisor he had been safe serve trained, and we are in the process of getting him more training. to date 6/26/19 I am still looking for approved training classes for the class. On July 11, 2019 after the second inspection from the Essex County Heath Department we were informed by health officer Maya Lordo that the will arrange classes for the kitchen staff.			
	CAP Rejected Dianne Kennedy 07/23/2019 09:06 AM	Please correct the date of training.			
	CAP Submitted GINA SAUNDERS 06/24/2019 09:23 AM	Mr. Hernandez has taken the role of kitchen supervisor he has been safe serve trained, and we are in the process of getting him more training. To date 6/62/19 I am still looking for approved training classes for the staff.			
	Flagged Dianne Kennedy 06/06/2019 12:44 PM	School Nutrition Program directors are required to complete at least 12 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: http://professionalstandards.nal.usda.gov . 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.			
On-Site Assessment Tool - Site	Food Safety, Storage and Buy American	ESSEX CO YOUTH	1405	07/06/2019	CAP Accepted
Corrective Action History	CAP Accepted Dianne Kennedy 08/05/2019 09:03 AM	CAP Accepted			
	CAP Submitted GINA SAUNDERS 07/25/2019 10:48 AM	The Essex County Health Department conducted to two inspections at the Essex County juvenile Detention Center, dates are as followed March 7, 2019 and July 11, 2019			
	CAP Rejected Dianne Kennedy 07/23/2019 09:08 AM	Please upload an imagine of the inspection certificate.			
	CAP Submitted GINA SAUNDERS 06/24/2019 08:54 AM	The CDC did their second inspection on June 10, 2019 satisfactory			
	Flagged Dianne Kennedy 06/06/2019 12:35 PM	SFA did not have both food safety inspections for the current school year. 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. Describe in the corrective action how this will be corrected. SFA did not have documentation indicating that two food safety inspections were requested in the current school year. 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. Describe in the corrective action how this will be corrected. SFA did not have both food safety inspections for the current school year. 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. Describe in the corrective action how this will be corrected.			

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Section	Form subsection	Site Name	Question #	Due Date	Status
On-Site Assessment Tool - Site	Meal Components and Quantities - Day of Review	ESSEX CO YOUTH		07/06/2019	CAP Accepted
Corrective Action History	CAP Accepted Dianne Kennedy 08/05/2019 09:03 AM	CAP Accepted			
	CAP Submitted GINA SAUNDERS 07/25/2019 11:08 AM	On July 3, 2019 The Essex County Juvenile Detention center started using 100% juice.			
	CAP Rejected Dianne Kennedy 07/23/2019 09:03 AM	Please indicate a date when the correction has been made			
	CAP Submitted GINA SAUNDERS 07/01/2019 11:16 AM	The Essex County Juvenile Detention center now serves 100% juice			
	Flagged Dianne Kennedy 06/06/2019 12:36 PM	Juice was not full strength pasteurized 100% juice. Juice must be full strength pasteurized 100% juice. 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	ESSEX CO YOUTH	901	07/06/2019	CAP Accepted
Corrective Action History	CAP Accepted Dianne Kennedy 07/23/2019 09:07 AM	CAP Accepted			
	CAP Submitted GINA SAUNDERS 06/24/2019 08:59 AM	The on-site review was conducted by Superintendent Gina Saunders on June 5, 2019			
	Flagged Dianne Kennedy 06/06/2019 12:41 PM	All SFAs must conduct an on-site accountability review of lunch prior to February 1st each school year. The NSLP On-Site Accountability Review Form (#142) must be used. 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	Offer vs Serve - Day of Review	ESSEX CO YOUTH	501	07/06/2019	CAP Accepted
Corrective Action History	CAP Accepted Dianne Kennedy 07/23/2019 09:06 AM	CAP Accepted			
	CAP Submitted GINA SAUNDERS 06/24/2019 09:01 AM	The staff will be trained the Superintendent is looking for classes to date. These classes will be conduct before the year is out.			
	Flagged Dianne Kennedy 06/06/2019 12:36 PM	The staff is not formally train in OVS. Food service staff/cashiers must receive training on how to accurately recognize a reimbursable meal under offer versus 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.			
Off-Site Assessment Tool	SFA/Sponsor On-Site Monitoring		900	07/06/2019	CAP Accepted

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Section	Form subsection	Site Name	Question #	Due Date	Status
Corrective Action History	CAP Accepted Dianne Kennedy 07/23/2019 09:05 AM	CAP Accepted			
	CAP Submitted GINA SAUNDERS 06/24/2019 09:31 AM	The on-site was conducted by superintendent Gina Saunders on June 5, 2019. This on-site monitoring will be conducted before Feb 1 of every year by Superintendent Gina Saunders going forward.			
	Flagged Dianne Kennedy 06/06/2019 12:41 PM	All SFAs must conduct an on-site accountability review of lunch prior to February 1st each school year. The NSLP On-Site Accountability Review Form (#142) must be used. 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	Professional Standards		1219	07/06/2019	CAP Accepted
Corrective Action History	CAP Accepted Dianne Kennedy 07/23/2019 09:05 AM	CAP Accepted			
	CAP Submitted GINA SAUNDERS 06/24/2019 09:36 AM	Superintendent Gina Saunders oversees the running of the kitchen in an administrative role. 6/24/19			
	Flagged Dianne Kennedy 06/06/2019 12:37 PM	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: http://professionalstandards.nal.usda.gov/ . 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	ESSEX CO YOUTH	404	07/06/2019	CAP Accepted
Corrective Action History	CAP Accepted Dianne Kennedy 07/23/2019 09:05 AM	CAP Accepted			
	CAP Submitted GINA SAUNDERS 06/24/2019 09:38 AM	offer verse signs for lunch were placed in the kitchen on 6/05/19			
	Flagged Dianne Kennedy 06/06/2019 12:36 PM	There were no signage for lunch reimbursable. 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 lunch. Posting only a 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.			
Afterschool Snack Program	Afterschool Snack Program	ESSEX CO YOUTH		07/06/2019	CAP Accepted

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Corrective Action History	CAP Accepted Dianne Kennedy 07/23/2019 09:04 AM		CAP Accepted		
	CAP Submitted GINA SAUNDERS 06/24/2019 09:41 AM		The afternoon snacks cookies were replaced with graham crackers on or about 6/10/19		
	Flagged Dianne Kennedy 06/06/2019 12:38 PM		Cookies do not meet the meal pattern for ASSP. Snacks must meet the meal pattern component requirements. As discussed at the exit conference findings were found in this area. 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. On-site monitoring was not conducted. The program must be monitored within the first 4 weeks of operation each year. As discussed at the exit conference findings were found in this area. 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.		
On-Site Assessment Tool	Professional Standards		1212	07/06/2019	CAP Accepted
Corrective Action History	CAP Accepted Dianne Kennedy 07/23/2019 09:04 AM		CAP Accepted		
	CAP Submitted GINA SAUNDERS 06/24/2019 03:13 PM		The new hire has a safe serve training class on July 17, 201. other agency training to follow.		
	Flagged Dianne Kennedy 06/06/2019 12:37 PM		The food service director was recently hired. New food service directors hired on or after July 1, 2015 must meet specific education/experience requirements. Minimum hiring standards are based on the SFA's total student enrollment. If the SFA has less than 500 students enrolled, approval from the State agency must be obtained for a candidate who meets the education standards, but may have less than the required experience. For guidance, refer to the USDA Professional Standards for All School Nutrition Program Employees Handout. 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	Professional Standards		1215	07/06/2019	CAP Accepted
Corrective Action History	CAP Accepted Dianne Kennedy 07/23/2019 09:04 AM		CAP Accepted		
	CAP Submitted GINA SAUNDERS 06/25/2019 10:15 AM		The manager will receive training, Superintendent Saunders along with the training department are looking for appropriate training class. training will be completed by the end of 2019.		
	Flagged Dianne Kennedy 06/06/2019 12:37 PM		School Nutrition Program managers are required to complete at least 10 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: http://professionalstandards.nal.usda.gov/ . 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.		
On-Site Assessment Tool	Professional Standards		1214	07/06/2019	CAP Accepted

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Corrective Action History	CAP Accepted Dianne Kennedy 07/23/2019 09:04 AM				CAP Accepted
	CAP Submitted GINA SAUNDERS 06/25/2019 10:18 AM				The Director will receive the appropriate training before the end of the year(2019).
	Flagged Dianne Kennedy 06/06/2019 12:37 PM				School Nutrition Program directors are required to complete at least 12 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: http://professionalstandards.nal.usda.gov/ . 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.
Off-Site Assessment Tool	Professional Standards		1206	07/06/2019	CAP Accepted
Corrective Action History	CAP Accepted Dianne Kennedy 07/23/2019 09:03 AM				CAP Accepted
	CAP Submitted GINA SAUNDERS 06/25/2019 10:20 AM				The kitchen staff will receive the appropriate training, training staff is looking for the correct training for the staff. This training will be done before the end of the year (2019).
	Flagged Dianne Kennedy 06/06/2019 12:43 PM				School Nutrition Program directors are required to complete at least 12 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: http://professionalstandards.nal.usda.gov/ . 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.