

# NEW HORIZONS COMM CHARTER-08007290 - Corrective Action Report

Section	Form subsection	Site Name	Question #	Due Date	Status
Meal Counting and Claiming - Day of Review	Meal Counting and Claiming - Day of Review	NEW HORIZONS COMM CHARTER	318	02/24/2020	CAP Accepted
<b>Corrective Action History</b>	CAP Accepted Dianne Kennedy 03/12/2020 10:19 AM	CAP Accepted			
	CAP Submitted TOM OMWEGA 03/12/2020 10:13 AM	The New Horizons Community Charter School (SFA) started to correctly count and claim meals immediately after the administrative review on January 24, 2020. This procedure was rectified immediately and we will make sure it does not happen again.			
	CAP Rejected Dianne Kennedy 03/12/2020 10:03 AM	Please indicate the date when the SFA starting to correctly count and claims meals. The training date is not necessary. The date that the counting and claiming was rectified is necessary to approve the CAP.			
	CAP Submitted TOM OMWEGA 02/24/2020 11:34 AM	To ensure that the reimbursable meals for breakfast and lunch are counted correctly in a systematic way, proper training has been provided to all staff responsible for counting of reimbursable meals. The staff member(s) responsible for clicking the students receiving reimbursable meals have been retrained so that they click at the moment when students actually receive the full reimbursable meal. Training on what constitutes a reimbursable meal as well as counting training took place on January 24, 2020. To ensure that this will not reoccur in the future, adequate training and monitoring will be provided annually and periodically by the SFD.			
	CAP Rejected Dianne Kennedy 02/24/2020 11:24 AM	Enter in the date that the action was corrected.			
	CAP Submitted TOM OMWEGA 02/21/2020 01:52 PM	To ensure that the reimbursable meals for breakfast and lunch are counted correctly in a systematic way, proper training has been provided to all staff responsible for counting of reimbursable meals. The staff member(s) responsible for clicking the students receiving reimbursable meals have been retrained so that they click at the moment when students actually receive the full reimbursable meal. Training on what constitutes a reimbursable meal as well as counting training took place on February 4, 2020. To ensure that this will not reoccur in the future, adequate training and monitoring will be provided annually and periodically by the SFD.			
	Flagged Dianne Kennedy 01/24/2020 10:11 AM	Day of review 1/23/20 In the cafeteria, the person responsible for clicking the students receiving meals, would click every student that entered in the cafeteria and not when they received their meal. An accurate count of reimbursable meals served, by eligibility category, must be taken at the point of service for breakfast. Point of service means that point in the food service operation where a determination can be made that a reimbursable free, reduced price or paid meal has been served to an eligible child. 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. The State Agency has determined that the inaccurate counting of meals observed at breakfast is an ongoing systemic problem. The meal counting system must be corrected. 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. Fiscal action will be taken. An over claim may be assessed.			

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Section	Form subsection	Site Name	Question #	Due Date	Status
Afterschool Snack Program	Afterschool Snack Program	NEW HORIZONS COMM CHARTER		02/24/2020	CAP Accepted
<b>Corrective Action History</b>	CAP Accepted Dianne Kennedy 02/24/2020 11:28 AM	CAP Accepted			
	CAP Submitted TOM OMWEGA 02/21/2020 01:48 PM	<p>The number of snacks entered as served on the production sheet was greater than the amount of snacks actually taken by the students. The employees filling in the production sheets have been trained so that they record the accurate counts on the production sheet. The training was carried out on February 4, 2020. Going forward, to ensure that the production sheet is consistently accurate, the following has been put into place effective February 4, 2020:</p> <ul style="list-style-type: none"> <li>• The FSD will ensure that all new employees are sufficiently trained to enter accurate counts on the production sheet</li> <li>• All current employees have been trained in recording accurate counts on the production sheet</li> </ul>			
	Flagged Dianne Kennedy 01/24/2020 10:08 AM	<p>There was On-Site Monitoring for ASSP. 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.</p>			
Professional Standards	Professional Standards		1213	02/24/2020	CAP Accepted

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Section	Form subsection	Site Name	Question #	Due Date	Status
<b>Corrective Action History</b>	CAP Accepted Dianne Kennedy 02/24/2020 11:27 AM	CAP Accepted			
	CAP Submitted TOM OMWEGA 02/21/2020 01:49 PM	<p>The Food Service Director completed A free Food Safety in Schools training course that is available from the Institute of Child Nutrition on February 10, 2020. Four hours professional standards account for this training. The topics that were covered in this training included:</p> <ul style="list-style-type: none"> <li>a) Video Clip Using Thermometers</li> <li>b) School Employee Health and Personal Hygiene Video Mini-Series Part 1 - Reporting Illness</li> <li>c) School Employee Health and Personal Hygiene Video Mini-Series Part 2 - Handling Illness</li> <li>d) School Employee Health and Personal Hygiene Video Mini-Series Part 3 - Preventing Illness.</li> </ul> <p>The FSD also had trainings on Offer vs Serve for Breakfast, Offer vs Serve for Lunch and After School Snack . These trainings were carried out on January 30, 2020 and were provided by the USDA webinars and account for 3 hours of professional standards.</p> <p>The FSD also had training on Production Records provided by the USDA webinar on February 18, 2020. This training accounts for 2 hours of professional standards.</p> <p>In total as of February 18, 2020, the FSD has completed a total of 9 hours of training.</p> <p>The current FSD was hired in 2010. Moving forward, if the school hires a new FSD, the school will ensure that they are properly trained within 30 days of hire.</p>			
	Flagged Dianne Kennedy 01/24/2020 10:08 AM	<p>Food Service Director did not have food safety certificate. The food service director is required to either have completed 8 hours of food safety training within the last 5 years prior to the on-site AR date or should have completed the training within 30 days of hire, if new. Food safety training must now be completed. A free Food Safety in Schools online training course is available from the Institute of Child Nutrition at <a href="http://www.theicn.org">www.theicn.org</a> or the SFA can choose their own online or in person training resource to obtain the required food safety training. 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 when the food safety training will be completed.</p>			

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Section	Form subsection	Site Name	Question #	Due Date	Status
Professional Standards	Professional Standards		1214	02/24/2020	CAP Accepted
<b>Corrective Action History</b>	CAP Accepted Dianne Kennedy 02/24/2020 11:27 AM	CAP Accepted			
	CAP Submitted TOM OMWEGA 02/21/2020 01:50 PM	<p>The School Nutrition Program Director, has completed 12 hours of training. The following are the areas of training that have been completed:</p> <ol style="list-style-type: none"> <li>1. Offer vs. Serve for Breakfast webinar ; Date completed February 1, 2020 --1 hour</li> <li>2. Offer vs. Serve for Lunch webinar ; Date completed February 1, 2020 --1 hour</li> <li>3. After School webinar : Date Completed February 1, 2020 --1 hour</li> <li>4. Lunch Menu Planning (Learning Topic Code: 1110 USDA Nutritional Requirements Date Completed: February 1, 2020 --2 hours</li> <li>5. Civil Rights Webinar: Topic Code 3420 Policies and Procedures Date Completed: February 1, 2020 --2 hours</li> <li>6. Financial Management: Topic Code 3310 Meal Counting, Claiming, Managing Funds. Date completed February 1, 2020 --1 hour</li> <li>7. Learning Topic - Free and Reduced Price Meal Benefits. Topic Code 3120 Direct Certification Date completed February 1, 2020 --3 hours</li> <li>8. Learning Topic Human Resources and Staff Training Topic Code 3420 Policies and Procedures Date Completed: February 1, 2020 --1hour</li> </ol> <p>Going forward, the School Nutrition Program Director will be mandated to complete the 12 hours of training annually.</p>			
	Flagged Dianne Kennedy 01/24/2020 10:09 AM	<p>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: <a href="http://professionalstandards.nal.usda.gov/">http://professionalstandards.nal.usda.gov/</a>. 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.</p>			
Professional Standards	Professional Standards		1217	02/24/2020	CAP Accepted

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Section	Form subsection	Site Name	Question #	Due Date	Status
<b>Corrective Action History</b>	CAP Accepted Dianne Kennedy 02/24/2020 11:27 AM	CAP Accepted			
	CAP Submitted TOM OMWEGA 02/21/2020 01:50 PM	<p>Documentation of Training is now available. The SFA has documentation of training hours completed by all employees.</p> <p>A large amount of the trainings occurred between February 1, 2020 and February 18, 2020.</p> <p>Moving forward, documentation of annual trainings for all employees will be collected by the SFD and record them on the annual training tracker system.</p>			
	Flagged Dianne Kennedy 01/24/2020 10:09 AM	<p>No documentation of training were presented. Documentation of training hours completed by all employees must be kept. The USDA Training Tracking Tool or the SOARS Team Work tracker can be used to document training hours. Both tools contain all required fields for documenting compliance with professional standard training requirements. If the SFA is using a different tracking tool, it must include all required fields. 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		1219	02/24/2020	CAP Accepted

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Section	Form subsection	Site Name	Question #	Due Date	Status
<b>Corrective Action History</b>	CAP Accepted Dianne Kennedy 02/24/2020 11:26 AM	CAP Accepted			
	CAP Submitted TOM OMWEGA 02/21/2020 01:51 PM	<p>All school staff working in the School Lunch and/or School Breakfast Programs have received training.</p> <p>The first trainings was carried on February 3, 2020, for two hours for all school staff. Between February 4, 2020 through February 13, 2020 a minimum of four hours of training was carried out for food service handlers and cafeteria monitors.</p> <p>Going forward, these professional standards trainings will be integrated into the schoolwide professional development program days with a checklist to make sure all staff working with the school lunch/breakfast programs are trained.</p>			
	Flagged Dianne Kennedy 01/24/2020 10:10 AM	<p>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: <a href="http://professionalstandards.nal.usda.gov/">http://professionalstandards.nal.usda.gov/</a>. 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>			
Food Safety, Storage and Buy American	Food Safety, Storage and Buy American		1400	02/24/2020	CAP Accepted

# NEW HORIZONS COMM CHARTER-08007290 - Corrective Action Report

Section	Form subsection	Site Name	Question #	Due Date	Status
Corrective Action History	CAP Accepted Dianne Kennedy 02/24/2020 11:26 AM	CAP Accepted			
	CAP Submitted TOM OMWEGA 02/21/2020 01:51 PM	<p>The SFA now has a Food Safety Plan that includes HACCP standard operating procedures. A copy of the HACCP food safety Plan is available at the school.</p> <p>The Food Safety Plan was revised on January 30, 2020 to better fit the guidance of the required elements for the HACCP plan found in "HACCP Based Standard Operating Procedures" available on the NJDOA website. All food service staff has been provided a copy of the revised Food Safety Plan. The FSD has reviewed the plan with all food service employees. In the future, the standard operating procedures will be annually reviewed with all food service employees.</p>			
	Flagged Dianne Kennedy 01/24/2020 10:10 AM	<p>The SFA must have a food safety plan in place that includes HACCP standard operating procedures (SOP), as well as monitoring, corrective action, and record keeping procedures. Further guidance on required elements for the HACCP plan can be found in "HACCP Based Standard Operating Procedures" available on the NJDOA website. 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> <p>A copy of the written HACCP food safety plan must be available at each school. 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>			
Civil Rights	Civil Rights		810	02/24/2020	CAP Accepted
Corrective Action History	CAP Accepted Dianne Kennedy 02/24/2020 11:26 AM	CAP Accepted			
	CAP Submitted TOM OMWEGA 02/21/2020 01:49 PM	<p>The current USDA non-discrimination statement is posted on the New Horizons Charter School website. It is both in English and Spanish. This is the link where the USDA non-discriminatory statement is located: <a href="https://www.nhccschools.org/food-nutrition-services">https://www.nhccschools.org/food-nutrition-services</a>. The date of implementation was August 26, 2019.</p> <p>Any materials/documents distributed to households or posted on the SFA's website will have the current USDA non-discrimination statement.</p>			
	Flagged Dianne Kennedy 01/24/2020 10:08 AM	<p>Food service material does not have the current USDA non-discrimination statement. The current USDA non-discrimination statement must be included on all program materials/documents distributed to households or posted on the SFA's website. The current statements [regular and shortened version for limited space (Form #213)], are available on the Department of Agriculture Forms web site or at the following link: <a href="http://www.fns.usda.gov/fns-nondiscrimination-statement">http://www.fns.usda.gov/fns-nondiscrimination-statement</a>. 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>			
Meal Components and Quantities - Day of Review	Meal Components and Quantities - Day of Review	NEW HORIZONS COMM CHARTER	400	02/24/2020	CAP Accepted

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Section	Form subsection	Site Name	Question #	Due Date	Status
Corrective Action History	CAP Accepted Dianne Kennedy 02/24/2020 11:01 AM	CAP Accepted			
	CAP Submitted TOM OMWEGA 02/21/2020 01:54 PM	All personnel responsible for preparing the meals, serving and counting them at the point of service were retrained to ensure that they understand that there are 3 meal components for a breakfast meal. These components are <b>grain, fruit and milk</b> . If any of these components is missing in a meal, that meal is incomplete and therefore <b>not reimbursable</b> and cannot be counted. The food service personnel monitor the serving lines areas throughout the meal service. The training took place on February 4, 2020. To ensure that in the future this requirement is strictly adhered to, the designated employee will be checking the meals daily to ensure that the meals have all the 3 required components. The SFD along with the food vendor work collaboratively to ensure that the meals meet the required components.			
	Flagged Dianne Kennedy 01/24/2020 10:11 AM	Grain was missing component for breakfast. The 3 required meal components for breakfast must be available on every serving line/serving area prior to the beginning and during the entire meal service. If a serving line/serving area runs out of a component, the SFA must immediately add the missing meal component before any additional meals are claimed for reimbursement. To help assure that required food components are available, food service personnel should monitor the serving lines/serving areas throughout the meal service. Accurate production records must be kept and should be used to plan appropriate number of items and quantities of meal components. 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.			
Meal Components and Quantities - Day of Review	Meal Components and Quantities - Day of Review	NEW HORIZONS COMM CHARTER	401	02/24/2020	CAP Accepted
Corrective Action History	CAP Accepted Dianne Kennedy 02/24/2020 11:00 AM	CAP Accepted			
	CAP Submitted TOM OMWEGA 02/21/2020 01:54 PM	Food Service staff received training on how to accurately recognize a reimbursable meal. The training took place on February 4, 2020. Students must take all the required 5 food components during lunch as a serve school only.  The FSD will make sure that every beginning of the school year, all food service staff are trained on what is a complete and reimbursable meal.			
	Flagged Dianne Kennedy 01/24/2020 10:12 AM	41 students did not take a milk for lunch on day of review 1/22/20. Students must take the required all five components for lunch in order for their meals to be claimed for reimbursement. Food service staff/cashiers must receive training on how to accurately recognize a reimbursable meal. If the SFA does not have offer versus serve, students must take all 5 components in the proper quantities. Food service staff/cashiers should receive training on how to accurately recognize a reimbursable lunch. 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.			
Meal Components and Quantities - Day of Review	Meal Components and Quantities - Day of Review	NEW HORIZONS COMM CHARTER	402	02/24/2020	CAP Accepted



## NEW HORIZONS COMM CHARTER-08007290 - Corrective Action Report

Section	Form subsection	Site Name	Question #	Due Date	Status
<b>Corrective Action History</b>	CAP Accepted Dianne Kennedy 02/24/2020 11:00 AM	CAP Accepted			
	CAP Submitted TOM OMWEGA 02/21/2020 01:55 PM	The cafeteria staff responsible to serve the food were retrained to ensure that they serve the right portions with the correct measuring tools for each meal component. The cafeteria staff received training of portion/quantity serving requirements. The training took place on February 4, 2020 and February 13, 2020. Another school employee was also trained on February 13, 2020 about portion sizes for each meal component. This employee will be monitoring the cafeteria workers to ensure that they serve the right portions of each meal component going forward.			
	Flagged Dianne Kennedy 01/24/2020 10:12 AM	1/22/20: First lunch 1/4 c of a vegetable was served. 3/4 c of vegetable is required. 1/23/20: Breakfast 1/2 c of a fruit juice was served. 1 cup of a fruit is required for breakfast. Portion sizes offered for each required breakfast and lunch component must meet daily and weekly minimum requirements for the appropriate grade group (K-5, 6-8, K-8, 9-12). When planning menus, refer to the Breakfast and Lunch Meal Pattern Charts, available on the Department of Agriculture Forms web site for specific requirements. To determine the creditable amount for each menu item's contribution to the meal pattern, refer to the following resources: Child Nutrition (CN) Labels, Signed Manufacturers Product Formulation Statements, USDA Food Buying Guide, Whole Grain Rich (WGR) Resource, USDA Foods Information Sheets. 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.			
Meal Components and Quantities - Review Period	Meal Components and Quantities - Review Period	NEW HORIZONS COMM CHARTER	409	02/24/2020	CAP Accepted
<b>Corrective Action History</b>	CAP Accepted Dianne Kennedy 02/24/2020 10:59 AM	CAP Accepted			
	CAP Submitted TOM OMWEGA 02/21/2020 01:55 PM	The FSA vendor was contacted regarding this corrective action. Vendor produced new menus on February 3, 2020 to ensure that all required meal components were offered to students daily. Moving forward, the FSA and the vendor work collaboratively to ensure all menus contain the required food components for the rest of the year. Menus are reviewed by the FSA monthly to ensure compliance with the meal pattern.			
	Flagged Dianne Kennedy 01/24/2020 10:12 AM	Weekly required vegetable subgroup was not met. Dark green and legumes were missing for the week of 12/9. 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 taken to ensure that it will not reoccur in the future. Indicate the date of implementation.			
SFA/Sponsor On-Site Monitoring	SFA/Sponsor On-Site Monitoring	NEW HORIZONS COMM CHARTER	901	02/24/2020	CAP Accepted

## NEW HORIZONS COMM CHARTER-08007290 - Corrective Action Report

Section	Form subsection	Site Name	Question #	Due Date	Status
Corrective Action History	CAP Accepted Dianne Kennedy 02/24/2020 10:59 AM	CAP Accepted			
	CAP Submitted TOM OMWEGA 02/21/2020 01:55 PM	An on-site Review accountability review of breakfast and lunch was carried out on January 30, 2020. <b>This on-site review was conducted before February 1, 2020.</b> The same will happen annually, in the future.			
	Flagged Dianne Kennedy 01/24/2020 10:13 AM	All SFAs must conduct an on-site accountability review of breakfast and lunch prior to February 1st each school year. The NSLP On-Site Accountability Review Form (#142) 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. The SFA must request and receive approval from the State Agency in order to extend the February 1 deadline to complete the on-site accountability review. 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.			
Food Safety, Storage and Buy American	Food Safety, Storage and Buy American	NEW HORIZONS COMM CHARTER	1405	02/24/2020	CAP Accepted
Corrective Action History	CAP Accepted Dianne Kennedy 02/24/2020 10:58 AM	CAP Accepted			
	CAP Submitted TOM OMWEGA 02/21/2020 01:55 PM	During this school year, already one Food safety Inspection was carried out on October 28, 2019. The second food safety inspection was conducted out on February 11, 2020 thus completing the two inspections required for the school year. Documentation for the food safety inspection is posted in the school kitchen.			
	Flagged Dianne Kennedy 01/24/2020 10:14 AM	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.			
Special Provisions Options	Special Provisions Options	NEW HORIZONS COMM CHARTER	2115	02/24/2020	CAP Accepted

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Section	Form subsection	Site Name	Question #	Due Date	Status
Corrective Action History	CAP Accepted Dianne Kennedy 02/24/2020 10:58 AM	CAP Accepted			
	CAP Submitted TOM OMWEGA 02/21/2020 01:56 PM	The school did not have the student enrollment list for April 2016. This document was supposed to be kept for 3 years. During the Review it was over 3 years. The list given to the Reviewer was Obtained from NJ Smart records for June 30 2016. Some of the students on the Direct Certified List were not on this list. These students could have transferred between April and June. As a standard operating procedure, moving forward the school will be keeping documents for more than the required 3 years.			
	Flagged Dianne Kennedy 01/24/2020 10:19 AM	<p><b>Data as of 4/1/2016 at time of CEP application:</b></p> <p><b>260 DC + 1 HMRP = 261, Enrollment = 432</b></p> <p><b>ISP: 261/432 = 60.42% X 1.6 = 96.67% Free, 3.33% Paid</b></p> <p><b>Data verified on review:</b></p> <p><b>254 DC + 0 HMRP = 254, Enrollment = 423</b></p> <p><b>ISP: 254/423 = 60.05% X 1.6 = 96.08% Free, 3.92% Paid</b></p> <p><b>CEP application will be amended to reflect correct verified data.</b></p>			
Special Provisions Options	Special Provisions Options	NEW HORIZONS COMM CHARTER	2113	02/24/2020	CAP Removed
Corrective Action History	CAP Removed Dianne Kennedy 01/24/2020 10:15 AM	CAP Removed			
	Flagged Dianne Kennedy 01/24/2020 10:15 AM	254 students were counted at the day of review. 260 were claim as their based year. 423 students were counted and 432 students were reported in their base year.			
Food Safety, Storage and Buy American	Food Safety, Storage and Buy American	NEW HORIZONS COMM CHARTER	1404		CAP Removed
Corrective Action History	CAP Removed Dianne Kennedy 01/24/2020 10:05 AM	CAP Removed			
	Flagged Dianne Kennedy 01/23/2020 12:18 PM	SFA did not have a copy of the written food safety plan available on day of review. Schools participating in the school lunch and breakfast programs must implement a food safety program for the preparation and service of meals that complies with Hazard Analysis Critical Control Point (HACCP) principles. 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.			

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Section	Form subsection	Site Name	Question #	Due Date	Status
Afterschool Snack Program	Afterschool Snack Program	NEW HORIZONS COMM CHARTER	1700		CAP Removed
<b>Corrective Action History</b>	CAP Removed Dianne Kennedy 01/23/2020 12:21 PM	CAP Removed			
	Flagged Dianne Kennedy 01/23/2020 12:21 PM	As discussed at the exit conference, violations were found for the After School Snack Program. 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.			