Technical Assistance Log

St Joseph School-01409706

TA Date	TA Log #	TA Area	Form	Question	SFA Title	SFA Contact	Reviewer	SFA Access
12/01/2022	2658	Other			FSD	Courtney Cavaness	Katie Hunter	Ø
How Provided				Comments	> Resources-> Unpaid Meal Charges			a student Debt law. For
					id Meal Charges			
12/01/2022	2657	Meal Counting and Claiming - Day of Review (On-Site Assessment Tool - Site) (317H)			FSD	Courtney Cavaness	Katie Hunter	Ø
How Provided	Onsite			Comments	SA provided Technical Assistance (TA) on-site regarding rosters; rosters used to obtain reimbursable meal counts can have a Standard Operation Procedure (SOP) printed on the bottom of each roster with instructions on how to fill out the roster accurately and completely as a method to obtain daily meal counts. This way the entire staff is following the same procedure on each meal count roster and using the same check off methods, any teacher or substitute can take the daily meal count roster sheet and easily identify the steps using the SOP to fill it out for the SBI or NSLP meal service.			lard Operation instructions method to ing the same check off I count roster
12/01/2022	2656	Civil Rights (Off-Site Assessment Tool) (800H)			FSD	Courtney Cavaness	Katie Hunter	Ø
How Provided	Onsite			Comments	where to sign Form The SFA must ann information for each Acceptable method observation or per	r-site in the correct con #86. SFA verbalized ually collect racial/eth school on the Civil ds of collecting the informal knowledge. The transverse www.nj.gov/agricul	I understanding. Inic date and repor Rights Compliance Formation include vo E Civil Rights Comp	t the Form (#86). oluntary ID, liance Form

Section	Form Subsection	Sponsor/Site Name	Question #	Due Date	Status		
Reporting and Recordkeeping	Reporting and Recordkeeping (On-Site Assessment Tool) (1500H)	St Joseph School-01409706	1500	02/21/2022	CAP Rejected		
Corrective Action History	Recordkeeping (On-Site St Joseph School-01409706 1500 02/21/2022 CAP Rejected						
Group 1: CA Count (4)		St Joseph School-01409706		02/21/2022	CAP Accepted		

Section	Form Subsection	Sponsor/Site Name	Question #	Due Date	Status			
	Corrective Action Plan: Accepted by Dianne Kennedy 02/22/2022 03:55 PM							
	CAP Accepted							
	Corrective Action Plan: Submitted by Courtney Cavaness 02/21/2022 11:19 PM							
	Wellness Policy Assessment Tool was completed on January 24, 2022							
	Local Wellness Policy has been completed and attached to school's website							
	Flagged by Dianne Kennedy 01/21/2022 12:13 PM							
Corrective Action History	SFAs are required to inform the public (including parents, students and others in the community) about the results of the most recent assessment of the Local School Wellness Policy. Acceptable methods may include disseminating printed or electronic copies or posting the completed assessment on the SFA's school web site. 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.							
	Flagged by Dianne Kennedy 01/21/2022 12:13 PM							
	A copy of the most recent assessment of the implementation of the local school wellness policy was not provided. The wellness policy must be assessed by the wellness committee, at least once a school year. Provide the date the assessment was completed. In addition, upload a copy of the assessment to the documents tab.							
	Flagged by Dianne Kennedy 01/21/2022 12:13 PM							
	community). Acceptable met	ne Local School Wellness Policy must be made available to the public (including parents, students and others in the ommunity). Acceptable methods include disseminating a printed copy or posting a copy on the SFA's school web site. Explain, in etail, how the finding will be corrected and the measures taken to ensure that it will not reoccur in the future. Indicate the date implementation.						
	Flagged by Dianne Kennedy 01/21/2022 12:13 PM							
	The SFA must provide a copy of the current Local School Wellness Policy and/or web address into SOARS. In addition, 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.							
Group 2: CA Count (3)		St Joseph School-01409706		02/21/2022	CAP Rejected			

Section	Form Subsection	Sponsor/Site Name	Question #	Due Date	Status			
	Corrective Action Plan: Rejected by Dianne Kennedy 02/22/2022 03:56 PM The food service director did not complete the food safety training. 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 www.theicn.org 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.							
	Corrective Action Plan: Submitted by Courtney Cavaness 02/21/2022 10:15 PM Completion of training hours will be incorporated and monitored on a monthly and annual basis.							
Corrective Action History	Attached you will find the recorded training hours. Flagged by Dianne Kennedy 01/21/2022 12:14 PM 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 Flagged by Dianne Kennedy 01/21/2022 12:14 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. Flagged by Dianne Kennedy 01/21/2022 12:14 PM							
	The food service director did not complete the food safety training. 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 www.theicn.org 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.							
Group 3: CA Count (3)		St Joseph School-01409706		02/21/2022	CAP Accepted			

Section	Form Subsection	Sponsor/Site Name	Question #	Due Date	Status		
	Corrective Action Plan: Accepted by Dianne Kennedy 02/22/2022 03:57 PM						
	CAP Accepted						
	Corrective Action Plan: Subm	nitted by Courtney Cavaness 02/21/2022 10:0	1 PM				
	Three employees Civil Rights	Training which was completed on January 24	th & January 25th.				
	Flagged by Dianne Kennedy 01/21/2022 12:15 PM						
Corrective Action History	See Off-Site question 800: The current USDA non-discrimination statement is not included on all program materials. The curre 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 or the Department of Agriculture Forms web site or at the following link: http://www.fns.usda.gov/fns-nondiscrimination-statem 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.						
	Flagged by Dianne Kennedy 01/21/2022 12:27 PM Annual civil rights training is required for all staff who interact with program participants or applicants (e.g. cafeteria staff, free/reduced application approval). Please register for the Civil Rights Training in this link: https://register.gotowebinar.com/recording/8040881783739623938. The SFA must keep documentation of the annual training that includes staff who attended, date of training and topics covered. 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.						
	Flagged by Dianne Kennedy 01/21/2022 12:15 PM						
	The SFA must use the most current non-discrimination statement on all program materials made available to the public. A materials/documents distributed to households or posted on the school's website must contain one of the two nondiscrimin statements found from the link below: http://www.fns.usda.gov/fns-nondiscrimination-statement. Explain, in detail, how correct non discrimination statement will be incorporated in program materials and the measures taken to ensure that it veroccur in the future. Indicate the date of implementation.						
Group 4: CA Count (3)		St Joseph School-01409706		02/21/2022	Flagged		

Section	Form Subsection	Sponsor/Site Name	Question #	Due Date	Status	
	Flagged by Dianne Kennedy 08/12/2022 02:40 PM At breakfast and lunch production records were missing for the review week as well as for the review month (or previous months when asked). There is no documentation that all required meal components were offered and served in the correct portion size to meet meal pattern requirements for the grade. This is a systemic error. SFAs are required to maintain documentation that demonstrates how meals, offered to students, meet meal pattern requirements for appropriate age/grade grouping. All required meal components must be offered to students daily in the appropriate age/grade grouping. January 18th and 19th the State Agency emailed Nutrition Quality Webinar including slides to educate the SFA about completing production records and supporting documentation to make sure the meals are in compliance with the state regulations. 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.					
Corrective Action History	Flagged by Dianne Kennedy 08/12/2022 02:41 PM At breakfast and lunch production records were missing for the review week as well as for the review month (or previous months when asked). There is no documentation that all required meal components were offered and served in the correct portion size to meet meal pattern requirements for the gradle. This is a systemic error. SFAs are required to maintain documentation that demonstrates how meals, offered to students, meet meal pattern requirements for appropriate age/grade grouping. All required meal components must be offered to students daily in the appropriate age/grade grouping. January 18th and 19th the State Agency emailed Nutrition Quality Webinar including slides to educate the SFA about completing production records and supporting documentation to make sure the meals are in compliance with the state regulations. 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.					
	Flagged by Dianne Kennedy 01/21/2022 12:15 PM The SFA is serving K-8 meal pattern to Pre-K not comingled. Acceptable meal pattern grade groups are Pre-K when not comingled and are separated from K-8 students. When there are multiple age groups, the meal pattern does not allow for schools with a grade configuration with one grade above or below the grade grouping (e.g. Grades 8-12) to follow the predominant grade group requirements (as was previously allowable). However, adaptations can be made to menus to accommodate both grade groups in a single school. Describe in the corrective action how this will be corrected.					
Food Safety, Storage and Buy American	Food Safety, Storage and Buy American (On-Site Assessment Tool - Site) (1404H)	St Josephs School-7959	1405	02/21/2022	CAP Accepted	
	Corrective Action Plan: Accepted by Dianne Kennedy 02/22/2022 03:53 PM CAP Accepted					
Corrective Action History	Corrective Action Plan: Submitted by Courtney Cavaness 01/26/2022 12:23 PM This is our 2nd Food Safety Inspection which was conducted on 7/2/21.					
	Flagged by Dianne Kennedy 01/21/2022 12:12 PM SFA did not have two 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.					

Report Selections

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