

# GLOUCESTER CO VOC TECH-01501775 - Corrective Action Report

Section	Form subsection	Site Name	Question #	Due Date	Status
Meal Components and Quantities - Review Period	Meal Components and Quantities - Review Period	GLOUCESTER CO VOC TECH	409	08/27/2020	CAP Accepted
	CAP Accepted Fatima Malik 07/30/2020 11:21 AM	CAP Accepted	<p style="text-align: center;"><b>2020-2021 SY</b></p> <p style="text-align: center;"><b>Corrective Action Plan</b></p> <p><b>Goal:</b> Create a plan that will focus on managing a balance breakfast, which should include the nutritional amount of fruits required daily. Creating this procedure will allows the fruit subgroups to be offered at all serving lines throughout breakfast service</p> <p><b>Time Line:</b> Training of staff <b>August 25 &amp; 25, 2020</b></p> <p>Food Service Management teams will met with staff for training and viewing of production log webinar located on state website.</p> <p>Train all staff on production log implementation and documentation.</p> <p>Keep on file training documentation (agenda and sign-in sheet) as evidence</p> <ul style="list-style-type: none"> <li>• <input type="checkbox"/><input type="checkbox"/><input type="checkbox"/><input type="checkbox"/><input type="checkbox"/><input type="checkbox"/> By <b>September 2, 2020</b> <u>ALL</u></li> </ul>		
CAP Submitted STEPHEN DEPASQUALE 07/30/2020 07:53 AM					

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## Corrective Action History

cashiers should be able to properly complete production log and evaluate daily fruit component as it applies to breakfast meals claimed.

### Meal Service SY 2020-2021

- o Students start date **9-2-2020**
- o Students last possible school day **6-30-2021**

### Priority Tasks:

- Food Services will create production logs highlighting fruit subgroup listing(s) for **each day** in the serving week to ensure each serving period has the required compliance throughout the serving week
- Develop a procedure for Gloucester County Institute of Technology to ensure daily production logs, used at the point of service, are filled out completely daily to ensure accurate meal counts.

### .Follow up:

- Food Service Management will meet with cashiers weekly to review production

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		<p>logs for accuracy, implementation and provide feedback.</p> <ul style="list-style-type: none"><li>• Foodservice Director and Food Service Coordinator will cross check each other's work as it applies to production records and logs</li></ul>
	<p>CAP Rejected Fatima Malik 07/29/2020 11:28 AM</p>	<p>Please indicate date of implementation.</p>

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	<p>CAP Submitted STEPHEN DEPASQUALE 07/29/2020 08:44 AM</p>	<p>Required Corrective Action:</p> <ul style="list-style-type: none"><li>* Food Services will create production logs highlighting fruit subgroup listing(s) for each day in the serving week to ensure each serving period has the required compliance throughout the serving week.</li><li>* Develop a procedure for Gloucester County Institute of Technology to ensure daily production logs, used at the point of service, are filled out completely to ensure accurate meal counts.</li><li>* Train all staff on production log implementation and documentation.</li><li>* Keep on file training documentation (agenda and sign-in sheet) as evidence.</li><li>* Food Service Director and Coordinator will met with all staff in August prior to start of school for training and viewing of production log webinar located on state website.</li><li>* Food Service Director and Coordinator will meet with all cashiers weekly to follow correct production logs implementation and provide feedback.</li><li>* Create a procedure that allows the fruit subgroups to be offered at all serving lines throughout breakfast service.</li><li>* Correct the fruit subgroup to create meal pattern compliance.</li></ul>

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	<p>Flagged Fatima Malik 07/27/2020 10:07 AM</p>	<p>Under Offer vs Serve, at both breakfast and lunch, students must select a required number of meal components/food items is correct quantities for a meal to count as reimbursable. This includes the requirement to select a 1/2 cup of fruit and/or vegetable.</p> <p>At breakfast on 2/3/2020, only 12- one cup portions of fruit or vegetable were served. 23 breakfast meals were claimed for reimbursement. Since 1/2 cup fruit or vegetable is a required component of a reimbursable meal, 11 meals are disallowed.</p> <p>At breakfast on 2/4/2020, only 15- one cup portions of fruit or vegetable were served. 25 breakfast meals were claimed for reimbursement. Since 1/2 cup fruit or vegetable is a required component of a reimbursable meal, 10 meals are disallowed.</p> <p>At breakfast on 2/5/2020, only 22- one cup portions of fruit or vegetable were served. 25 breakfast meals were claimed for reimbursement. Since 1/2 cup fruit or vegetable is a required component of a reimbursable meal, 3 meals are disallowed.</p> <p>At breakfast on 2/6/2020, only 21- one cup portions of fruit or vegetable were served. 26 breakfast meals were claimed for reimbursement. Since 1/2 cup fruit or vegetable is a required component of a reimbursable meal, 5 meals are disallowed.</p> <p>At breakfast on 2/7/2020, there was no number put in under the reimbursable category of the fruit section. To me, that implies that zero fruits were taken. 23 breakfast meals were claimed for reimbursement. Since 1/2 cup fruit or vegetable is a required component of a reimbursable meal, all 23 meals are disallowed.</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>			
Community Eligibility Provision	Community Eligibility Provision		2109		CAP Removed
<b>Corrective Action History</b>	CAP Removed Fatima Malik 07/23/2020 02:39 PM		CAP Removed		
	Flagged STEPHEN DEPASQUALE 11/03/2019 10:31 AM				