Section	Form Subsection	Sponsor/Site Name	Question #	Due Date	Status	
Infant and Pre-K Meal Pattern	Infant and Pre-K Meal Pattern (Other Programs)	16 CORNELIA F BRADFORD-1589	1	09/30/2022	CAP Accepted	
Corrective Action History	Corrective Action Plan: Accepted by Erlisa Levin 10/14/2022 03:50 PM CAP Accepted Corrective Action Plan: Submitted by JENNIFER ZELIGSON 09/30/2022 08:15 PM Pre-K students were co-mingled with the other students at lunch.					
	Flagged by Erlisa Levin 08/29/2022 08:40 AM Pre-K meal pattern is followed for breakfast, yet lunch if co-mingled can be the same as the K-6 meal pattern.					
Food Safety, Storage and Buy American	Food Safety, Storage and Buy American (On-Site Assessment Tool - Site) (1404H)	16 CORNELIA F BRADFORD-1589	1405	09/30/2022	CAP Accepted	
Corrective Action History	Corrective Action Plan: Accepted by Erlisa Levin 10/14/2022 03:49 PM CAP Accepted Corrective Action Plan: Submitted by JENNIFER ZELIGSON 09/30/2022 08:31 PM					
	Due to the pandemic the health department was not visiting sites as often as they were before. A letter was sent to them on 3/2/2022 requesting that they conduct the required health inpections. Please see attached. Flagged by Erlisa Levin 08/29/2022 08:39 AM SFA did not have both food safety inspections nor 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.					
Meal Components and Quantities - Review Period	Meal Components and Quantities - Review Period (On-Site Assessment Tool - Site) (409H)	20 Maya Angelou-1575	410	09/30/2022	CAP Accepted	

Section	Form Subsection	Sponsor/Site Name	Question #	Due Date	Status	
Corrective Action History	Corrective Action Plan: Accepted by Erlisa Levin 10/14/2022 03:50 PM CAP Accepted					
	Corrective Action Plan: Submitted by JENNIFER ZELIGSON 09/30/2022 08:11 PM All students that required a full 1 cup of fruit were offered a full cup of fruit. The pre-K students were included on the same production sheet as the older students and this group of students is only offered 1/2 cup fruit. They do not receive juice at breakfast. This is the reason for the discrepancy. Flagged by Erlisa Levin 08/29/2022 08:39 AM At breakfast, production records show that the full 1 cup fruit component requirement was not offered on 4/4/22, 4/6/22, & 4/8/22. 4/4/22: 300 applesauce cups and 255 orange juice cups were planned. All 300 students served did not have access to the orange juice (for a full 1 cup of fruit). 300 - 255 = 45. 4/6/22: 314 applesauce cups and 269 fruit punch cups were planned. All 314 students served did not have access to the fruit punch (for a full 1 cup of fruit). 314 - 255 = 45. 4/8/22: 313 apple slices and 268 orange juice cups were planned. All 313 students served did not have access to the orange juice (for a full 1 cup of fruit). 314 - 255 = 45. On each day indicated, 45 students did not have access to the full 1 cup required fruit component at breakfast for the K-5 age/grade grouping, therefore, the daily and weekly fruit requirement is not being met. At 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 Breakfast Meal Pattern Charts, available on the Department of					
	Agricultures Form web site for specific component and minimum quantity requirements. 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. Food Safety, Storage and					
Food Safety, Storage and Buy American	Buy American (On-Site Assessment Tool - Site) (1404H)	20 Maya Angelou-1575	1405	09/30/2022	CAP Accepted	

Section	Form Subsection	Sponsor/Site Name	Question #	Due Date	Status	
	Corrective Action Plan: Accepted by Erlisa Levin 10/14/2022 03:49 PM					
Corrective Action History	CAP Accepted					
	Corrective Action Plan: Submitted by JENNIFER ZELIGSON 09/30/2022 08:30 PM					
	Due to the pandemic the health department was not visiting sites as often as they were before. A letter was sent to them on 3/2/2022 requesting that they conduct the required health inpections. Please see attached.					
	Flagged by Erlisa Levin 08/29/2022 08:38 AM					
	SFA did not have both food safety inspections nor 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.					
Meal Components and Quantities - Review Period	Meal Components and Quantities - Review Period (On-Site Assessment Tool - Site) (409H)	38 JAMES F. MURRAY-1593	409	09/30/2022	CAP Accepted	
	Corrective Action Plan: Accepted by Erlisa Levin 10/14/2022 03:49 PM					
Corrective Action History	CAP Accepted					
	Corrective Action Plan: Submitted by JENNIFER ZELIGSON 09/30/2022 08:40 PM					
	Utilized the whole grain rich waiver. Due to the number of waivers that were automatically put in place did not realize that a specific waiver needed to be requested for this purpose					
	Flagged by Erlisa Levin 08/29/2022 08:39 AM					
	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 p					
Meal Components and Quantities - Review Period	Meal Components and Quantities - Review Period (On-Site Assessment Tool - Site) (409H)	38 JAMES F. MURRAY-1593	410	09/30/2022	CAP Accepted	

Section	Form Subsection	Sponsor/Site Name	Question #	Due Date	Status	
	Corrective Action Plan: Accepted by Erlisa Levin 10/14/2022 03:50 PM CAP Accepted					
	Corrective Action Plan: Submitted by JENNIFER ZELIGSON 09/30/2022 07:57 PM Based on the production record from 4/8/22 3/4 cup of vegetable was offered. 5/8 cup was offered as part of the side salad and an additional 1/8 came from the pizza or an additional 1.25 cup from the Chicken Caesar salad.					
Corrective Action History	Flagged by Erlisa Levin 08/29/2022 08:38 AM At lunch, 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 Agricultures Form web site for specific component and minimum quantity requirements. 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. At lunch, production records must document that both daily and weekly minimum quantities for each component are offered. Other supporting documentation (including but not limited to the USDA Food Buying Guide, food labels, CN labels, manufacturers product formulation statements, standardized recipes, etc.) must be used to determine the creditable amount each menu item contributes to the meal pattern to assure that required minimum quantities are offered. 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.					
SFA/Sponsor On-Site Monitoring	SFA/Sponsor On-Site Monitoring (On-Site Assessment Tool - Site) (901H)	38 JAMES F. MURRAY-1593	901	09/30/2022	CAP Accepted	
Corrective Action History	Corrective Action Plan: Accepted by Erlisa Levin 10/14/2022 03:49 PM CAP Accepted Corrective Action Plan: Submitted by JENNIFER ZELIGSON 09/30/2022 08:24 PM The on site monitoring forms for P.S. 38 were from 1/20/22 which is before the February 1st deadline Flagged by Erlisa Levin 08/29/2022 08:38 AM 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. 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.					

Report Selections

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