

St. Joseph s School for the Blind-01850032 - Corrective Action Report

Section	Form subsection	Site Name	Question #	Due Date	Status
Afterschool Snack Program	Afterschool Snack Program	Concordia Learning Center		08/27/2020	CAP Accepted
Corrective Action History	CAP Accepted Katie Hunter 08/19/2020 12:20 PM	CAP Accepted			
	CAP Submitted CAROLYN NOORMAN 08/11/2020 01:20 PM	<p>CA Snacks will NOT be claimed if the student selects LESS than the 2 component requirements. Students will receive the 2 required components TOGETHER, in a sealed bag, to ensure the student has received the required reimbursable snack.</p> <p>The Pre-K program has left the School for the Blind affective prior to this report. However, we will forward this information to the Pre-K program to ensure they will also follow correct procedures.</p> <p>Date of implementation: July 28, 2020.</p>			
	CAP Rejected Katie Hunter 08/11/2020 11:57 AM	Please complete the Corrective Action completely.			
	CAP Submitted CAROLYN NOORMAN 08/06/2020 12:16 PM	<p>The Pre-K program has left the School for the Blind affective prior to this report. However, we will forward this information to the Pre-K program to ensure they will also follow correct procedures.</p> <p>Date of implementation: July 28, 2020.</p>			
	Flagged Katie Hunter 07/27/2020 01:04 PM	<p>Production records must list each meal component and reflect that the planned portion sizes meet the meal pattern component requirements. Goldfish Crackers and WG Cheez It Crackers did not list planned or served portion sizes. Goldfish crackers provided by SFA are not Smart Snack Compliant, they are over limits for the Sodium levels, therefore SFA is unable to serve for ASSP.</p> <p>Snacks claimed for reimbursement must meet the 2 component per student requirements.</p> <p>On 2/27 and 2/28/2020 SFA served juice at SBP and ASSP. PreK is not comingled and under CACFP meal pattern requirements PreK juice is limited to once per day. You must remove the juice and serve a different component on those days the PreK has been served juice at SBP or NSLP.</p> <p>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>			

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Section	Form subsection	Site Name	Question #	Due Date	Status
Meal Components and Quantities - Review Period	Meal Components and Quantities - Review Period	ST JOS SCH F/TH BLIND	409	08/27/2020	CAP Accepted
Corrective Action History	CAP Accepted Katie Hunter 08/19/2020 12:19 PM	CAP Accepted			
	CAP Submitted CAROLYN NOORMAN 08/11/2020 01:15 PM	<p>CA In order to verify that all meal components are offered to ALL students daily, menus and production records will correctly identify that daily, weekly and monthly minimum quantities of each required component are offered to each and every student. Files will be kept with applicable standardized recipes and CN labels, manufacturer product formulation statements, USDA Food Information Sheets, and any other pertinent documentation.</p> <p>Date of implementation: July 28, 2020.</p> <p>The Pre-K program has left the School for the Blind affective prior to this report. However, we will forward this information to the Pre-K program to ensure they will also follow correct procedures.</p>			
	CAP Rejected Katie Hunter 08/11/2020 11:55 AM	Please complete the Corrective Action completely.			
	CAP Submitted CAROLYN NOORMAN 08/06/2020 12:14 PM	<p>Date of implementation: July 28, 2020.</p> <p>The Pre-K program has left the School for the Blind affective prior to this report. However, we will forward this information to the Pre-K program to ensure they will also follow correct procedures.</p>			
Flagged Katie Hunter 07/27/2020 01:04 PM	<p>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. At lunch, production records must document that both daily and weekly minimum quantities for each component 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.</p>				
Meal Components and Quantities - Review Period	Meal Components and Quantities - Review Period	Concordia Learning Center	409	08/27/2020	CAP Accepted

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Section	Form subsection	Site Name	Question #	Due Date	Status
Corrective Action History	CAP Accepted Katie Hunter 08/11/2020 11:56 AM	CAP Accepted			
	CAP Submitted CAROLYN NOORMAN 08/06/2020 12:26 PM	<p>CA In order to verify that all meal components are offered to ALL students daily, menus and production records will correctly identify that daily, weekly and monthly minimum quantities of each required component are offered to each and every student. Files will be kept with applicable standardized recipes and CN labels, manufacturer product formulation statements, USDA Food Information Sheets, and any other pertinent documentation.</p> <p>Date of implementation: July 28, 2020.</p>			
	Flagged Katie Hunter 07/27/2020 01:04 PM	<p>At breakfast, all required meal components must be offered to students daily. When planning menus, the SFA must make sure that all 3 components of the reimbursable breakfast, in minimum daily and weekly requirements, are offered.</p> <p>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.</p> <p>At breakfast and lunch, production records must document that both daily and weekly minimum quantities for each component are offered.</p> <p>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.</p>			
Infant and Pre-K Meal Pattern	Infant and Pre-K Meal Pattern	Concordia Learning Center	4	08/27/2020	CAP Accepted

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Corrective Action History	CAP Accepted Katie Hunter 08/11/2020 11:56 AM	CAP Accepted			
	CAP Submitted CAROLYN NOORMAN 08/10/2020 11:03 AM	<p>CA All cereals offered to Pre-K students shall Not exceed 6 grams of sugar per day ounce. CN labels, manufacturer product formulation statements, USDA Food Information Sheets, and any other pertinent documentation will be kept in a file to ensure all cereals offered will be compliant.</p> <p>The Pre-K program has left the School for the Blind affective prior to this report. However, we will forward this information to the Pre-K program to ensure they will also follow correct procedures.</p> <p>Date of implementation: July 28, 2020.</p>			
	Flagged Katie Hunter 07/27/2020 01:04 PM	Breakfast cereal served to Pre-K must have no more than 6 grams of sugar per dry ounce. Explain, in detail how the finding was corrected and the measures taken to ensure that it will not reoccur in the future. Indicate the date of implementation.			
Infant and Pre-K Meal Pattern	Infant and Pre-K Meal Pattern	Concordia Learning Center	12	08/27/2020	CAP Accepted
Corrective Action History	CAP Accepted Katie Hunter 08/11/2020 11:56 AM	CAP Accepted			
	CAP Submitted CAROLYN NOORMAN 08/06/2020 12:24 PM	<p>CA All menus shall immediately be REVISED to ensure Juice is NOT offered in more than one programs per day.</p> <p>Menus shall reflect the change and substitute fruit where applicable.</p> <p>The Pre-K program has left the School for the Blind affective prior to this report. However, we will forward this information to the Pre-K program to ensure they will also follow correct procedures.</p> <p>Date of implementation: July 28, 2020.</p>			
	Flagged Katie Hunter 07/27/2020 01:04 PM	Juice can only served once per day (including snack). Explain, in detail how the finding was corrected and the measures taken to ensure that it will not reoccur in the future. Indicate the date of implementation.			
Infant and Pre-K Meal Pattern	Infant and Pre-K Meal Pattern	Concordia Learning Center	11	08/27/2020	CAP Accepted

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Corrective Action History	CAP Accepted Katie Hunter 08/11/2020 11:55 AM	CAP Accepted			
	CAP Submitted CAROLYN NOORMAN 08/06/2020 12:23 PM	<p>CA Only unflavored low-fat (1 percent) or unflavored fat-free (skim) milk is allowed to be served to children Menus and production records shall reflect the correct milk offered.</p> <p>The Pre-K program has left the School for the Blind affective prior to this report. However, we will forward this information to the Pre-K program to ensure they will also follow correct procedures.</p> <p>Date of implementation: July 28, 2020.</p>			
	Flagged Katie Hunter 07/27/2020 01:04 PM	Only unflavored low-fat (1 percent) or unflavored fat-free (skim) milk is allowed to be served to children 2-5 years of age. Explain, in detail how the finding was corrected and the measures taken to ensure that it will not reoccur in the future. Indicate the date of implementation.			
Professional Standards	Professional Standards		1203	08/27/2020	CAP Accepted
Corrective Action History	CAP Accepted Katie Hunter 08/11/2020 11:55 AM	CAP Accepted			
	CAP Submitted CAROLYN NOORMAN 08/06/2020 12:13 PM	NA			
	Flagged Katie Hunter 07/27/2020 01:04 PM				