Technical Assistance Log

UNION TWP BD OF ED-01905270

TA Date	TA Log #	TA Area	Form	Question	SFA Title	SFA Contact	Reviewer	SFA Access
03/09/2022	2530	Meal Counting and Claiming - Review Period (On-Site Assessment Tool - Site) (322H)			Area Manager	Denise Menza	Lea Berry	Ø
How Provided	Phone			Comments	We strongly encourage to serve fresh or canned fruit daily. If you to offer juice it is suggested that it be in addition to fresh or cannefruit.			
03/09/2022	2529	Meal Components and Quantities - Review Period (On-Site Assessment Tool - Site) (409H)			Area Supervisor	Denise Menza	Lea Berry	Ø
How Provided	Phone			Comments	Menu/ Recipe Issues 1. All recipes for vegetables are for 1/2 cup serving when they should be 3/4 cup serving for a Serve ALL site. Production records 2/7- The roll on the production record should be under the portion size column. 2/9- Based on the beef nacho recipe beef on the nachos is a 1.5 m/ma not 2. The recipe and production record are crediting for 1/4 cup of legumes but there are no legumes the recipe. The beans and rice are on the side. The bread for the turkey sandwich credits as 1.75 ounce equivalents not 2. 2/10 - Chip and Salsa Bento Box - The grains are 1.25 ounce equivalent for the tortilla chips not 2. Both the recipe and production records need to b updated. Baby carrots are purchased in bags and the portion size column on the production record should indicate how many bags and the creditable meal contribution column would indicate the 1/2 or 3/cup. 2/11- the portion size on the production record for the roll should be 1 roll.		LL site. should be 1 the recipe the roduction o legumes in 1 for the /10 - Chips it for the need to be on size to bags and 1/2 or 3/4	

UNION TWP BD OF ED-01905270 - Corrective Action Report (Detail)

Section	Form Subsection	SFA/Site Name	Question #	Due Date	Status
Meal Components and Quantities - Review Period	Meal Components and Quantities - Review Period (On-Site Assessment Tool - Site) (409H)	UNION TWP MIDDLE-1701	410	04/11/2022	CAP Accepted

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Section	Form Subsection	SFA/Site Name	Question #	Due Date	Status		
	Corrective Action Plan: Accep	oted by Lea Berry 03/31/2022 11:47 AM					
	CAP Accepted						
	Corrective Action Plan: Submitted by Denise Menza 03/16/2022 08:37 AM						
	As a Corrective Action Plan, the staff was retrained on the proper serving of the pre-packaged carrots on March 11, 2022. As a Serve Only Site, the staff was instructed to serve 2 bags of the 2.6 oz. pre-packaged bags of carrots. This amount is equal to one cup and exceeds the 3/4 cup minimum serving size requirement. The Production Records were also corrected so that there is no confusion for the staff on the proper portion size. It now notes "2-2.6 oz. bags" for the portion size with a creditable meal component contribution of 1 cup of the red/orange vegetable sub-group.						
	Corrective Action Plan: Rejec	ted by Lea Berry 03/15/2022 11:12 AM					
	Two bags of 2.6 ounce is one cup not a 3/4 cup. You must provide 3/4 cup daily when serve all but since your carrots are in 1/2 cup servings you will be serving 1 cup. 2 bags credits as 1 cup. 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 Plan: Subm	nitted by Lea Berry 03/15/2022 10:45 AM					
	As a Corrective Action Plan, the staff was retrained on the proper serving of the pre-packaged carrots on March 11, 2022. As a Serve All Site, the staff was instructed to serve 3/4 cup of carrots, which is equivalent to two 2.6 oz. pre-packaged bags of carrots. The Production Records were also corrected so that there is no confusion for the staff on the proper portion size. It now notes "2 bags" for the portion size with a creditable meal component contribution of 3/4 cup.						
	Flagged by Lea Berry 03/11/	2022 08:40 AM					
Corrective Action History	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.						
	On 2/10/22 carrots were provided. The carrots are pre-packaged and are a 1/2 cup portion. Since this site is a Serve All site, the vegetable component must be given in full which is 3/4 cup. Staff should be trained to give out two bags of the 2.6 pre-packaged carrots.						
	This is a portion issue and no fiscal will be taken. 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 find Indicate the date of impleme	ding will be corrected and the measures taken ntation.	to ensure that it will not r	eoccur in the f	uture.		

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Section	Form Subsection	SFA/Site Name	Question #	Due Date	Status		
Food Safety, Storage and Buy American	Food Safety, Storage and Buy American (On-Site Assessment Tool - Site) (1404H)	UNION TWP MIDDLE-1701	1405	04/11/2022	CAP Accepted		
	Corrective Action Plan: Accepted by Lea Berry 03/15/2022 10:48 AM CAP Accepted Corrective Action Plan: Submitted by Denise Menza 03/13/2022 01:54 PM As a Corrective Action Plan, the staff was retrained on the proper serving of the pre-packaged carrots on March 11, 2022. As a Serve All Site, the staff was instructed to serve 3/4 cup of carrots, which is equivalent to two 2.6 oz. pre-packaged bags of						
Corrective Action History	carrots. The Production Records were also corrected so that there is no confusion for the staff on the proper portion size. It now notes "2 bags" for the portion size with a creditable meal component contribution of 3/4 cup. In addition, the incorrect versions of the Food Safety Inspection Certificates were previously uploaded in error. On March 13, 2022, I uploaded the two most recent Inspection Certificates. We had one inspection for the current school year so far and are expecting another visit this week as per the Board of Health. I have uploaded the certificates for both schools in case they were needed.						
	Flagged by Lea Berry 03/11/2022 08:40 AM The SFA did not have a 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. Please request in writing to the the local health department that they provide two food safety inspections per year.						
	Upload the letter of request as part of corrective action.						

Report Selections

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