Section	Form Subsection	Sponsor/Site Name	Question #	Due Date	Status
Civil Rights	Civil Rights (Off-Site Assessment Tool) (800H)	SAYREVILLE BD OF ED-02304660	800		CAP Removed
Corrective Action History	Corrective Action Plan: Removed by Dianne Kennedy 06/03/2022 12:17 PM  CAP Removed				
	Flagged by Dianne Kennedy 06/03/2022 12:16 PM  The SFA must use the most current non-discrimination statement on all program materials made available to the public. All materials/documents distributed to households or posted on the school's website must contain one of the two nondiscrimination statements found from the link below: https://www.nj.gov/agriculture/divisions/fn/pdf/form213.pdf as well as attached in Documents. Explain, in detail, how the correct non discrimination statement will be incorporated in program materials and the measures taken to ensure that it will not reoccur in the future. Indicate the date of implementation.				
Civil Rights	Civil Rights (Off-Site Assessment Tool) (800H)	SAYREVILLE BD OF ED-02304660	807		CAP Removed
Corrective Action History	Corrective Action Plan: Removed by Dianne Kennedy 06/06/2022 09:44 AM  CAP Removed  Flagged by Dianne Kennedy 06/06/2022 08:36 AM  The SFA must annually collect racial/ethnic date and report the information for each school on the Civil Rights Compliance Form				
	(#86). Acceptable methods of collecting the information include voluntary ID, observation or personal knowledge. The Civil Rights Compliance Form can be accessed at: www.nj.gov/agriculture/applic/forms/#5. 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.				
Reporting and Recordkeeping	Reporting and Recordkeeping (On-Site Assessment Tool) (1500H)	SAYREVILLE BD OF ED-02304660	1500	07/07/2022	CAP Accepted

Section	Form Subsection	Sponsor/Site Name	Question #	Due Date	Status	
	Corrective Action Plan: Accep	pted by Dianne Kennedy 09/16/2022 04:28 PM				
	CAP Accepted					
	Corrective Action Plan: Submitted by Nicholas Cittadino 09/12/2022 02:02 PM					
	as of 9/12/22, each station is supplied with a large quantity of production sheets. The manager will re-supply as necessary.					
	Corrective Action Plan: Rejected by Dianne Kennedy 07/26/2022 10:54 AM					
	Please explain how and when each serving line will have their own production records.					
Corrective Action History	Corrective Action Plan: Submitted by Nancy Mannino 06/21/2022 10:30 AM					
Corrective Action history	The Director of School Nutrition and Food Services and the Assistant Director of Food Services will provide training to the Cook/Managers and staff to maintain a production sheet for every serving line and serving station. This will be implemented by June 30, 2022.					
	Flagged by Dianne Kennedy 06/07/2022 08:19 AM					
	To ensure that each serving line meets the daily and weekly requirements, production records must be maintained by serving line. Record the name of the specific serving line. Example: hot line, pizza line, grill line, deli line etc. 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.					
Meal Components and Quantities - Review Period	Meal Components and Quantities - Review Period (On-Site Assessment Tool - Site) (409H)	SAYREVILLE MIDDLE-1350	410	07/07/2022	CAP Accepted	
	Corrective Action Plan: Accep	pted by Dianne Kennedy 09/19/2022 01:05 PM				
	CAP Accepted  Corrective Action Plan: Submitted by Nicholas Cittadino 09/19/2022 12:36 PM					
	The date on implementation is 9/6/2022. Thanks.					
Corrective Action Plan: Rejected by Dianne Kennedy 09/16/2022 04:28 PM						
	Please enter the date of implementation. Thank you.  Corrective Action Plan: Submitted by Nicholas Cittadino 09/12/2022 02:05 PM  As of the start of 2022-2023 the staff as been retrained as is now aware of correct vegetable serving sizes. The staff will be using ¾ cup measuring spoons to ensure proper quantities. The site manager will be checking daily to ensure servings are meetin requirements.					
					- cc:U. I	

	Corrective Action Plan: Rejected by Dianne Kennedy 07/26/2022 10:56 AM				
	Please explain how you will ensure that the weekly and daily requirements are met and when you implemented the corrections.				
	Corrective Action Plan: Submitted by Nancy Mannino 06/21/2022 10:32 AM				
		ion and Food Services and the Assistant Direct offer the same vegetable subgroups to all stud 22.			
Corrective Action History					
	Flagged by Dianne Kennedy	06/07/2022 08:19 AM			
	- 4/25/22 Lunch: According to the production record and recipe, the Turkey and Cheese Sandwich meal (33) only had ½ cup of vegetable. According to the production and product formulation statement, cheese pizza (86) credited 1/8 cup of vegetable for the meal.				
	- 4/26/22 Lunch: According to the production record and recipe, the Ham and Cheese Hoagie meal (75) only had ½ cup of vegetable. According to the production, cheese pizza (250) included 5/8 cup of vegetable with the meal.				
	- 4/27/22 Lunch: According to the production record and recipe, the Italian Sub meal (100) only had ½ cup of vegetable. According to the production and product formulation statement, cheese pizza (190) credited 1/8 cup of vegetable for the meal.				
	-4/28/22 Lunch: According to the production record, the General Tso Chicken was served with ½ cup of vegetable (475). According to the production record and recipe, the Tukey, Ham and Cheese Hoagie meal (99) only had ½ cup of vegetable. According to the production, cheese pizza (98) included 5/8 cup of vegetable with the meal.				
	-4/29/22 Lunch: According to the production record and recipe, the Turkey and Cheese Hoagie meal (26) only had ½ cup of vegetable. According to the production records, legumes was not served for the week.				
	For grade 6-8 meal pattern, ¾ of a cup of vegetables is required for a complete reimbursable meal. This is a first-time occurrence and will not lead to fiscal action. Failure to correct the identified issues may lead to fiscal action/repeat violations in subsequent reviews as this is a Performance Standard 2 (PS2) violation. The hot vegetable cannot credit towards meeting the vegetable subgroup requirements since it is not made available to all students. The intention of the vegetable subgroups is to make sure the student's get a variety of vegetables offered to them weekly. The SFA must ensure that all students have access to all vegetable subgroups throughout the week. All students should have access to the main vegetable subgroup for the day including the hot vegetable of the day. 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.				
Meal Components and Quantities - Review Period	Meal Components and Quantities - Review Period (On-Site Assessment Tool - Site) (409H)	WAR MEMORIAL HIGH-1349	410	07/07/2022	CAP Accepted
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Generated on: 9/19/2022 1:29:29 PM by Jackie Bricker

# SAYREVILLE BD OF ED-02304660 - Corrective Action Report (Detail)

	Corrective Action Plan: Accepted by Dianne Kennedy 09/19/2022 01:05 PM		
	CAP Accepted		
	Corrective Action Plan: Submitted by Nicholas Cittadino 09/19/2022 12:36 PM		
	As of 9/6/2022, the start of 2022-2023 school year, the staff as been retrained as is now aware of correct vegetable serving sizes. The staff will be using 8oz measuring spoons to ensure proper quantity. The site manager will be checking daily to ensure servings are meeting requirements.		
	Corrective Action Plan: Rejected by Dianne Kennedy 07/26/2022 10:56 AM		
	Please explain how you will ensure that the weekly and daily requirements are met and when you implemented the corrections.		
	Corrective Action Plan: Submitted by Nancy Mannino 06/21/2022 10:31 AM		
	The Director of School Nutrition and Food Services and the Assistant Director of Food Services will update all menus to ensure that meals are meeting all requirements to be considered reimbursable meals. The Director of School Nutrition and Food Services and the Assistant Director of Food Services will provide training to the Cook/Managers and staff to offer all requirements of a reimbursable meal. This will be implemented by June 30, 2022.		
Corrective Action History			

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Flagged by Dianne Kennedy 06/07/2022 08:19 AM

- 4/25/22 Lunch: According to the production record and recipe, the Turkey and Cheese Sandwich meal (75) only had ½ cup of vegetable. According to the production, cheese pizza (225) credited 5/8 cup of vegetable for the meal. -4/26/22 Lunch: According to the production record, the General Tso Chicken was served with ½ cup of vegetable (559). According to the production record and recipe, the Ham and Cheese Hoagie meal (350) only had ½ cup of vegetable. According to the production, cheese pizza (85) included 5/8 cup of vegetable with the meal. -4/27/22 Lunch: According to the production record, the Cheese Quesadilla meal (490) included 7/8 cup of vegetables. According to the production record and recipe, the Italian Sub meal (50) only had ½ cup of vegetable.

-4/28/2022: According to the production record, the Beef Burger meal (500) included ¾ cup of vegetables. According to the production, cheese pizza (200) included 5/8 cup of vegetable with the meal. -4/29/2022: According to the production record and recipe, the Turkey and Cheese Sandwich meal (55) only had ½ cup of vegetable. According to the production, stuffed crust pizza (473) credited 5/8 cup of vegetable for the meal and Buffalo Wedged Pizza (498) included ½ cup of vegetables.

For grade 9-12 meal pattern, 1 cup of vegetables is required for a complete reimbursable meal. This is a first-time occurrence will not lead to fiscal action. Failure to correct the identified issues may lead to fiscal action/repeat violations in subsequent reviews as this is a Performance Standard 2 (PS2) violation. The hot vegetable cannot credit towards meeting the vegetable subgroup requirements since it is not made available to all students. The intention of the vegetable subgroups is to make sure the student's get a variety of vegetables offered to them weekly. The SFA must ensure that all students have access to all vegetable subgroups throughout the week. All students should have access to the main vegetable subgroup for the day including the hot vegetable of the day. 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.

#### Report Selections

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