Section	Form subsection	Site Name		Question #	Due Date	Status				
On-Site Assessment Tool - Site	Meal Components and Quantities - Review Period	GARDEN :	STATE YOUTH	410	08/12/2019	CAP Accepted				
	CAP Accepted Casey Miller 07/24/2019 03:00 PM		CAP Accepted							
CAP Submitted JAMES FRANK 07/18/2019 01:45 PM		Doc has changed the Breakfast and Lunch menu to give out two pieces of fresh fruit to meet the USDA menu requirements on June 12, 2019. Since fresh fruit was increased juice is no longer exceeding the 50% offered. Using food labels to determined the correct EQ for meat and grains on the production records.								
			Please put date of correction for menu change. Please address production records error and date of correction.							
			DOC has changed out menu on site			: to each student.				
Corrective Action History										

Flagged Casey Miller (03:18 PM	1.) At breakfast and 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 Agriculture's Form web site for specific component and minimum quantity requirements.
	At breakfast and lunch on some days of the review week, insufficient quantities of fruit were offered not meeting meal pattern requirements. At breakfast for the review week, juice exceeded 50% of the total weekly fruit offered.
	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.
	2.) At breakfast and 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.
	Incorrect meal component contributions were indicated on production records for some of the fruit, grain, and meat/meat alternate menu items.
	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.
On-Site Assessment Tool Reporting and Recordkeeping	1501 08/12/2019 CAP Accepted

Section	Form subsection	Site Nam	е	Question #	Due Date	Status	
	CAP Accepted Casey Miller 07/24/2019 02:59 PM		CAP Accepted				
Corrective Action History	CAP Submitted JAMES FRANK 07/18/2019 01:46 PM		On 6/12/19 Foodservice started keeping Dailey rosters and all records for CNP.				
	CAP Rejected Casey Miller 07/18/2019 12:15 PM		Please put date of correction				
	CAP Submitted JAMES FRANK 07/15/2019 09:06 AM		Food service will keep all records for CNP for 3 Years. This was corrected on site.				
	Flagged Casey Miller 07/12/2019 03:18 PM		SFA must retain program records for 3 years after the final claim for reimbursement for the fiscal year or until resolution of any audit findings.				
			Eligibility documentation and point-of-service documentation not kept for Garden State Youth Center.				
			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.				
On-Site Assessment Tool - Site	Reporting and Recordkeeping	GARDEN S	STATE YOUTH	1502	08/12/2019	CAP Accepted	
	CAP Accepted Casey Miller 07/24/2019 02:59 PM		CAP Accepted				
	CAP Submitted JAMES FRANK 07/18/2019 01:48 PM		On 6/12/19 Foodservice started keeping Dailey rosters and all records for CNP.				
	CAP Rejected Casey Miller 07/18/2019 12:12 PM		Please put date of correction				
	CAP Submitted JAMES FRANK 07/15/2019 09:17 AM		Food Service will will keep all point if service Tallies taken for 3 years. This was corrected on site.				
Corrective Action History	Flagged Casey Miller 07/12/2019 03:18 PM		SFA must retain program records for 3 years after the final Claim for Reimbursement for the fiscal year or until resolution of any audit findings.				
			Eligibility documents (inmate management system reports) and point-of-service documents (meal service roster and/or tally sheet) were not retained for the review month.				
			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.				

Section	Form subsection	Site Name		Question #	Due Date	Status	
On-Site Assessment Tool	Certification and Benefit Issuance			125	08/12/2019	CAP Accepted	
Corrective Action History	CAP Accepted Casey Miller 07 02:58 PM	7/24/2019	CAP Accepted				
	CAP Submitted JAMES FRANK 07/18/2019 01:51 PM		On 6/12/19 the I tag program has been reprogramed and printed daily as Eligibility documents sheets. On 6/17/19 form 119 was provided to State reviewer for GSYCF.				
	CAP Rejected Casey Miller 07/18/2019 12:12 PM		Please put date of correction				
	CAP Submitted JAMES FRANK 07/15/2019 09:15 AM		I tag program I Tag program has been reprogrammed to give us the ability to pull past data of the students who are 20 and under.				
			A completed and up-to-date Eligibility Documentation Sheet must be available to document eligibility of residential students. State Form #118 or Forms #119 can be utilized. If recommended forms are not used, alternate documentation sheet used must contain required fields.				
			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.				
On-Site Assessment Tool - Site	Meal Counting and Claiming - Review Period	GARDEN STATE YOUTH		325	08/12/2019	CAP Accepted	

Section	Form subsection	Site Nam	е	Question #	Due Date	Status		
Corrective Action History	CAP Accepted Casey Miller 07/24/2019 02:57 PM		CAP Accepted					
			On 6/12/19 Counts on point of service roster are checked for accuracy by Food Supervisor ensureing counts combining accuracy and reported on the edit check The Food Service Director will check edit check sheets for accuracy prior to summiting the claim. Food Director will keep documents for up to 3 years.					
	CAP Rejected Casey Miller 07/18/2019 12:11 PM		Please be more specific addressing consolidation error and put date of correction.					
	CAP Submitted JAMES FRANK 07/15/2019 09:13 AM		Point of service counts taken on the units will be saved for three years. This was corrected onsite.					
			Daily breakfast and lunch meal totals, by category, must be correctly counted, combined and recorded for each school. Either an electronic or manual system is allowable for use, as long as the system and process used yield an accurate count free, reduced, and paid reimbursable meals were served. When the SFA's meal counting process involves several steps, multiple transfers of counts from one document/computer to another and/or many different sub processes within the main meal counting process, there is more likelihood of errors occurring. The meal counting process should be streamlined and consistently provide accurate counts. Counts must then be correctly used in the claim for reimbursement. Meal counts for each school should be verified prior to submitting and certifying the claim.					
			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. Fiscal action will be taken. An over claim may be assessed.					