

OLD BRIDGE BD OF ED-02303845 - Corrective Action Report (Detail)

Section	Form Subsection	SFA/Site Name	Question #	Due Date	Status
Meal Components and Quantities - Day of Review	Meal Components and Quantities - Day of Review (On-Site Assessment Tool - Site) (400H)	MILLER SCHOOL-1330	403	05/02/2022	CAP Removed
Corrective Action History	Corrective Action Plan: Removed by Amy Martin 03/30/2022 12:05 PM				
	<p>CAP Removed</p> <p>Flagged by Amy Martin 03/23/2022 03:04 PM</p> <p>A minimum of two varieties of fluid milk must be offered throughout the breakfast meal service on all reimbursable meal service lines/serving areas. Allowable varieties are flavored or unflavored fat free milk, unflavored or flavored low fat (1%) milk, fat free or low fat lactose reduced/lactose free milk. Failure to fix identified issues may also lead to fiscal action/repeat violations in subsequent reviews as these are Performance Standard 2 (PS2) violations.</p> <p>During the review period, only one variety of milk was offered to students at breakfast on both Thursday and Friday. The production record (PR) has two types of milk listed, but under the Skim Milk, there is no temperature recorded and zero for amount prepped, which indicates it was not available for service.</p> <p>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.</p>				
Meal Components and Quantities - Review Period	Meal Components and Quantities - Review Period (On-Site Assessment Tool - Site) (409H)	MILLER SCHOOL-1330	409	05/02/2022	CAP Accepted

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Section	Form Subsection	SFA/Site Name	Question #	Due Date	Status
<p>Corrective Action History</p>	<p>Corrective Action Plan: Accepted by Amy Martin 04/21/2022 11:55 AM</p> <p>CAP Accepted</p>				
	<p>Corrective Action Plan: Submitted by Timothy Chevalier 04/20/2022 01:41 PM</p> <p>We have added a 2 grain dinner roll which is a 2.5 oz weight WG Thaw and use dinner roll to each of the Veggie nugget Entrees. I have also submitted a recipe request to add this dinner roll to make the veggie nugget recipe complaint with the grain requirement. Adding this dinner roll will meet the requirements for the day and also for the week for the grain component. This has been corrected as of 4/11/2022 and the recipe is still being created and will be completed shortly. We will also be making sure that we check all products to make sure it credits to all of the requirements.</p> <p>Flagged by Amy Martin 03/31/2022 12:56 PM</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. 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.</p> <p>Thirteen (13) total meals claimed for reimbursement are disallowed due to not being offered the grain component. The vegetarian chicken nuggets are offered as a daily alternate entree. According to the CN label, the nuggets do not contain any grain equivalent. According to the regulations, all students must have access to all meal components each day.</p> <p>Monday: 2 meals disallowed</p> <p>Tuesday: 1 meal disallowed</p> <p>Wednesday: 4 meals disallowed</p> <p>Thursday: 4 meals disallowed</p> <p>Friday: 2 meals disallowed</p> <p>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.</p>				
<p>Meal Components and Quantities - Review Period</p>	<p>Meal Components and Quantities - Review Period (On-Site Assessment Tool - Site) (409H)</p>	<p>MILLER SCHOOL-1330</p>	<p>410</p>	<p>05/02/2022</p>	<p>CAP Accepted</p>

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Section	Form Subsection	SFA/Site Name	Question #	Due Date	Status
<p>Corrective Action History</p>	<p>Corrective Action Plan: Accepted by Amy Martin 04/21/2022 11:57 AM</p> <p>CAP Accepted</p>				
	<p>Corrective Action Plan: Submitted by Timothy Chevalier 04/20/2022 01:41 PM</p> <p>We have been adding a 3/4 oz weight of WG Cheese-its to this box as the second 1 grain component. The muffin is 1 grain and the addition of the cheese-it makes it a 2 grain equivalent meal. We currently have an updated recipe that was completed during the AR review and submitted for the HS levels. We have taken this updated recipe and moved it over to the middle and elementary schools. The correct recipe number will be changed on all production records going forward, so it will meet the required daily and weekly grain equivalents. This task was completed on 4/4/2022 and was communicated out to all of the staff.</p> <p>Flagged by Amy Martin 03/31/2022 12:56 PM</p> <p>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 Agriculture's 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.</p> <p>Although the daily minimum requirements were met for the K-5 age/grade grouping, the weekly grain requirements were not. The site offers a chocolate chip muffin lunch (M66093) daily, which provides 1 oz equivalent (eq) grain. Since this is a daily offering, this meal only provides 5 oz grain eq over the course of the week, which does not meet the K-5 age grade/grouping of 8-9 oz eq.</p> <p>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.</p>				
<p>Group 1: CA Count (2)</p>	<p>OLD BRIDGE BD OF ED-02303845</p>			<p>05/02/2022</p>	<p>CAP Accepted</p>

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Corrective Action History	<p>Corrective Action Plan: Accepted by Amy Martin 04/21/2022 11:56 AM</p> <p>CAP Accepted</p>				
	<p>Corrective Action Plan: Submitted by Timothy Chevalier 04/20/2022 01:52 PM</p> <p>I will be looking at the menu and correcting all items in breakfast to make sure they meet the 1 cup requirement of fruits for the daily and weekly minimums needed. I will also utilize the lunch meal pattern charts to be compliant. Going forward i have informed the staff that 1 orange does not meet the requirements for the 1 cup of fruit it need a fruit and a juice or a 125 ct apple. This is something that i am making sure is being completed on all levels to make sure we are meeting all of the requirements. This task has been completed as of 4/12/2022. Next school year all breakfast will be thru the serving lines and the students will have all of the options to choose from to meet the 1 cup fruit daily.</p>				
	<p>Flagged by Amy Martin 03/31/2022 12:56 PM</p> <p>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 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.</p> <p>On Thursday, February 17, 2022, a 113ct orange was offered and served to students. Per the FBG, the orange credits as 5/8 cup fruit, which does not meet the one cup requirement.</p> <p>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>				
	<p>Flagged by Amy Martin 03/31/2022 12:56 PM</p> <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. 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.</p> <p>On Tuesday of the review week, only 1/2 cup fruit was offered and served to students and on and Thursday only 5/8 cup of fruit. This does not meet the 9-12 age-grade grouping requirement of 1 cup per day. In addition, the weekly requirement of 5 cups of fruit per week was not met.</p> <p>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.</p>				

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Meal Components and Quantities - Day of Review	Meal Components and Quantities - Day of Review (On-Site Assessment Tool - Site) (400H)	OLD BRIDGE HS-GNC-1316	403	05/02/2022	CAP Removed
Corrective Action History	<p>Corrective Action Plan: Removed by Amy Martin 03/30/2022 12:07 PM</p> <p>CAP Removed</p>				
	<p>Flagged by Amy Martin 03/30/2022 11:44 AM</p> <p>A minimum of two varieties of fluid milk must be offered throughout the breakfast meal service on all reimbursable meal service lines/serving areas. Allowable varieties are flavored or unflavored fat free milk, unflavored or flavored low fat (1%) milk, fat free or low fat lactose reduced/lactose free milk. Failure to fix identified issues may also lead to fiscal action/repeat violations in subsequent reviews as these are Performance Standard 2 (PS2) violations.</p> <p>Review Month: During the review week, only one variety of milk was offered to students at breakfast. The production record (PR) has two types of milk listed, but under one of them, there is no temperature recoded and zero for the amount prepped, which indicates it was not available for service.</p> <p>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.</p>				
Meal Components and Quantities - Review Period	Meal Components and Quantities - Review Period (On-Site Assessment Tool - Site) (409H)	OLD BRIDGE HS-GNC-1316	411	05/02/2022	CAP Accepted

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Section	Form Subsection	SFA/Site Name	Question #	Due Date	Status
Corrective Action History	Corrective Action Plan: Accepted by Amy Martin 04/21/2022 11:56 AM CAP Accepted				
	Corrective Action Plan: Submitted by Timothy Chevalier 04/20/2022 01:48 PM All substitute fruits going forward will be checked to make sure they meet all the correct equivalents needed for the day and for the week. In a normal service year all fruits and juices will be available for the students to choose from and meet the requirements. I have also talked with the staff to tell them that the juice does not meet the minimum amounts of fruit for breakfast it needs another fruit component to be compliant. If there is a substitute on a 125 ct apple the staff knows to add in another juice or an orange to make sure it comes out to a full cup. This has been corrected as of 4/6/2022, and is being watched to make sure it is being substituted correctly.				
	Flagged by Amy Martin 03/31/2022 12:56 PM When making substitutions to the planned breakfast menu, the SFA must make sure the substitution is appropriate and will still provide a reimbursable meal. Substitutions made for vegetables must still meet the weekly sub group requirements.				
	On Tuesday, February 15, 2022, a 4 oz juice was substituted for a 125 ct apple, which is not equivalent. 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.				

Report Selections

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