

FREEHOLD REG BD OF ED-02501650 - Corrective Action Report

| Section | Form subsection | Site Name | Question # | Due Date | Status |
|---|---|---|------------|------------|--------------|
| Dietary Specification Assessment Tool (Off Site Review) | Dietary Specification Assessment Tool (Off Site Review) | FREEHOLD TWP HIGH | 17 | 03/02/2020 | CAP Accepted |
| Corrective Action History | CAP Accepted Corinne Santos-Hernandez 03/23/2020 11:38 AM | CAP Accepted | | | |
| | CAP Submitted SUSAN BALL 02/27/2020 09:18 AM | The Plan will be implemented on March 1, 2020 | | | |
| | CAP Rejected Corinne Santos-Hernandez 02/24/2020 11:40 AM | Please provide a date of implementation. | | | |
| | CAP Submitted SUSAN BALL 02/20/2020 03:08 PM | To the best of our operational capacity breakfast, lunch and a la carte foods will be oven baked. The FSA will make it a priority to purchase and install additional ovens. | | | |
| | Flagged Corinne Santos-Hernandez 01/30/2020 11:24 AM | A deep fryer should not be used at all to prepare breakfast and lunch meal items. It is recommended that foods such as french fries , hash brown potatoes, chicken nuggets, etc. be oven baked instead. This includes all ala carte items sold in the school. | | | |
| Dietary Specification Assessment Tool (On Site Observation) | Dietary Specification Assessment Tool (On Site Observation) | FREEHOLD TWP HIGH | 17 | 03/02/2020 | CAP Accepted |
| Corrective Action History | CAP Accepted Corinne Santos-Hernandez 03/23/2020 11:38 AM | CAP Accepted | | | |
| | CAP Submitted SUSAN BALL 02/27/2020 09:15 AM | The plan will be implemented on March 1, 2020 | | | |
| | CAP Rejected Corinne Santos-Hernandez 02/24/2020 11:41 AM | Please provide date of implementation. | | | |
| | CAP Submitted SUSAN BALL 02/20/2020 03:05 PM | To the best of our operational capacity breakfast, lunch, and a la carte foods will be oven baked. The FSA will make it a priority to purchase and install additional ovens. | | | |
| | Flagged Corinne Santos-Hernandez 01/30/2020 11:24 AM | A deep fat fryer should not be used at all to prepare breakfast and lunch meal items. It is recommended that foods such as french fries, hash brown potatoes, chicken nuggets, etc. be oven baked instead. Technical assistance was provided. | | | |

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| Meal Components and Quantities - Day of Review | Meal Components and Quantities - Day of Review | FREEHOLD BOROUGH HIGH | 404 | 03/02/2020 | CAP Accepted |
| Corrective Action History | CAP Accepted Corinne Santos-Hernandez 03/23/2020 11:38 AM | CAP Accepted | | | |
| | CAP Submitted SUSAN BALL 02/27/2020 09:12 AM | Weekly Menu were posted as of 2/3/20 | | | |
| | CAP Rejected Corinne Santos-Hernandez 02/24/2020 11:41 AM | Please provide date of implementation. | | | |
| | CAP Submitted SUSAN BALL 02/20/2020 03:06 PM | Weekly Menu will be posted on the back of Point of Sales Systems on Mobile at Gym Locations | | | |
| | Flagged Corinne Santos-Hernandez 01/30/2020 11:24 AM | The monthly or daily menu must be posted at or near the beginning of the serving line/serving area identifying the food items being served that day. 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. | | | |
| | CAP Removed Lorena Paredes 01/26/2020 06:10 PM | CAP Removed | | | |
| | Flagged Lorena Paredes 01/26/2020 06:10 PM | | | | |
| Certification and Benefit Issuance | Certification and Benefit Issuance | | 126 | 03/02/2020 | CAP Accepted |
| Corrective Action History | CAP Accepted Corinne Santos-Hernandez 03/23/2020 11:38 AM | CAP Accepted | | | |
| | CAP Submitted SEAN BOYCE 02/26/2020 11:58 AM | Corrective action has been taken on the following: <ul style="list-style-type: none"> • 20 lunch applications without social security numbers - families contacted and information obtained. • 03 lunch application with incorrectly determined benefit - 1 application with change from reduced to free on 2/4/2020; 2 applications with change from free to reduced on 2/19/2020. Letters were sent to parents on 2/3/2020 notifying them of the change. • 04 lunch application with another student in the household - records updated. 1 application also used incorrect year's form | | | |
| | Flagged Corinne Santos-Hernandez 01/30/2020 11:23 AM | Incomplete and/or incorrectly determined applications were found during the State Agency review of the selected applications. Errors were recorded on the Eligibility Certification and Benefit Issuance Worksheet (SFA-1.) The SFA must indicate the date of correction for all application errors. *****The number of Certification and Benefit Errors are greater or equal to 10%, therefore an Independent Review of applications must be completed for next school year. More details will be provided later in the school year regarding the process and expectations for the Independent Review. | | | |
| Meal Components and Quantities - Day of Review | Meal Components and Quantities - Day of Review | FREEHOLD TWP HIGH | 401 | 03/02/2020 | CAP Accepted |

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| Corrective Action History | CAP Accepted Corinne Santos-Hernandez 02/24/2020 11:41 AM | CAP Accepted | | | |
| | CAP Submitted SUSAN BALL 02/20/2020 03:03 PM | The cashier is now relocated to the right side of the deli and students' meals are not charged until the sandwiches are prepared and the students have their full components. | | | |
| | Flagged Corinne Santos-Hernandez 01/30/2020 11:24 AM | <p>Students must take the required number of components for lunch in order for their meals to be claimed for reimbursement. If the SFA has offer versus serve, students must select at least 3 food components in the proper quantities. One component selected must be ½ cup fruit and/or vegetable. Food service staff/cashiers must receive training on how to accurately recognize a reimbursable meal under offer versus serve. If the SFA does not have offer versus serve, students must take all 5 components in the proper quantities. Food service staff/cashiers should receive training on how to accurately recognize a reimbursable lunch. 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>There were 3 meals from the deli bar that were non reimbursable. Students only received a deli sandwich with no fruit or veggie or both.</p> <p>* Dianne and I both observed that students receive a ticket as proof of payment that they purchased their lunch meal while they are waiting for their deli sandwich to be made. The problem we observed is that the students were being charged prior to receiving their full reimbursable meal. The other students who were observed with tickets took either a vegetable or a fruit while 3 students did not. This was addressed immediately to the FSD and the area manager for Pomptonian and the issue was corrected right away. The cashier is now relocated to the right side of the deli and students' meals are not charged until the sandwiches are prepared and the students have their full components.</p> | | | |
| Meal Counting and Claiming - Day of Review | Meal Counting and Claiming - Day of Review | FREEHOLD TWP HIGH | 319 | 03/02/2020 | CAP Removed |
| Corrective Action History | CAP Removed Corinne Santos-Hernandez 01/28/2020 10:48 AM | CAP Removed | | | |
| | Flagged Corinne Santos-Hernandez 01/28/2020 10:42 AM | | | | |