

UPPER FREEHOLD REG BD OF ED-02505310 - Corrective Action Report (Detail)

Section	Form Subsection	Sponsor/Site Name	Question #	Due Date	Status
Verification	Verification (On-Site Assessment Tool) (207H)	UPPER FREEHOLD REG BD OF ED-02505310	209	05/22/2023	CAP Accepted
Corrective Action History	Corrective Action Plan: Accepted by Lauren Renn 05/08/2023 07:35 PM				
	CAP Accepted				
	Corrective Action Plan: Submitted by Nicole Petrone 04/26/2023 03:20 PM				
	The District will ensure that all verifications going forward are in line with the guidance provided in the eligibility manual. Additionally, the District will specifically ensure denied or applications with direct certifications from prior to the verification date are not selected.				
	Flagged by Lauren Renn 04/20/2023 11:53 AM				
	The SFA must complete the verification process according to guidelines established in The Eligibility Manual for School Meals. Applications selected for verification process must be chosen randomly from error prone applications. If there are not enough error prone applications to meet the required sample size, the SFA must randomly select additional approved applications to meet the required number. The SFA verified 2 applications that should not be a part of the verification process. One application was denied from 9/21/22 and the second application that was verified was directly certified from 9/22. It is recommended that staff responsible for the verification process view the recorded Verification webinar available under the Training tab in SNEARS. 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.				

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Section	Form Subsection	Sponsor/Site Name	Question #	Due Date	Status
Revenue From Non-Program Foods	Revenue from Nonprogram Foods (Off-Site Assessment Tool) (710H)	UPPER FREEHOLD REG BD OF ED-02505310	710	12/12/2023	CAP Accepted
Corrective Action History	Corrective Action Plan: Accepted by Lisa Garland 12/12/2023 12:38 PM CAP Accepted				
	Corrective Action Plan: Submitted by Nicole Petrone 12/05/2023 03:55 PM The District will ensure in the current and future contract years that the non-program revenue toll is properly used. Additionally, the District has changed FSMC and has worked with the new FSMC on this already.				
Flagged by Lisa Garland 12/05/2023 12:44 PM FINDING: Non-Program Food Revenue Tool. Revenues from the sales of non-program foods are insufficient to cover the costs of those non-program foods in the school food service account. Therefore, non-compliant per 7 CFR 210.14(f) Additional Revenue needed to comply Please submit a required Corrective Action Plan Thank You					
Dietary Specification Assessment Tool (On Site Observation)	Dietary Specification Assessment Tool (On Site Observation) (Nutrition/Meal Compliance)	Stone Bridge Middle School-8736	6	05/22/2023	CAP Accepted

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Section	Form Subsection	Sponsor/Site Name	Question #	Due Date	Status
Corrective Action History	Corrective Action Plan: Accepted by Lauren Renn 05/08/2023 06:19 PM				
	CAP Accepted				
	Corrective Action Plan: Submitted by Jeannette Rosenberg 04/28/2023 02:52 PM				
	4/28/2023 All regular mayo and salad dressings were removed from the school. The shopping list used for ordering has been corrected and going forward only reduced-fat, low fat and fat-free products will be purchased for use in the schools.				
	Flagged by Lauren Renn 04/20/2023 11:53 AM				
	Reduced-fat, low fat, or fat-free mayonnaise, sour cream, and/or salad dressings should always be offered instead of full-fat varieties. Containers of regular mayonnaise and creamy Caesar was found in the walk in fridge. Technical assistance was provided.				
Meal Components and Quantities - Review Period	Meal Components and Quantities - Review Period (On-Site Assessment Tool - Site) (409H)	Stone Bridge Middle School-8736	409	05/22/2023	CAP Accepted

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Section	Form Subsection	Sponsor/Site Name	Question #	Due Date	Status
Corrective Action History	<p>Corrective Action Plan: Accepted by Lauren Renn 05/08/2023 07:33 PM</p> <p>CAP Accepted</p>				
	<p>Corrective Action Plan: Submitted by Jeannette Rosenberg 04/28/2023 02:52 PM</p> <p>4/28/2023</p> <p>Staff was retrained in the filling out of the production sheets and the difference between reimbursable and non reimbursable meals. Going forward the lead at the middle school and myself will be more diligent when going over the production records.</p> <p>Flagged by Lauren Renn 04/20/2023 11:53 AM</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>On 3/6 of the review period production record indicates that only 124 1/2 cup servings of fruit and/or vegetables were made available to students. There were an additional 64 1/2 cup servings of tater tots planned however production record was not completed to indicate the total number of reimbursable portions served or leftover.</p> <p>Production records from the review period were also missing some crediting information (meal component) such as on 3/6 for the Cheeseburger, 3/7 for BBQ Chicken Pizza, and crispy chicken sandwich, 3/9 for buffalo chicken pizza, and the whole grain dinner roll offered daily. Production records also show incorrect crediting for the Turkey taco meat, and fajita marinated chicken at the SONO station. For example the fajita chicken crediting is listed as 3oz=2oz MMA however documentation provided shows 3.4 oz=2oz MMA. Please be mindful when completing menus/production records and crediting meal components based on portion size served.</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>				
Meal Components and Quantities - Review Period	Meal Components and Quantities - Review Period (On-Site Assessment Tool - Site) (409H)	Stone Bridge Middle School-8736	411	05/22/2023	CAP Accepted

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Corrective Action History	Corrective Action Plan: Accepted by Lauren Renn 05/08/2023 07:34 PM				
	CAP Accepted				
	Corrective Action Plan: Submitted by Jeannette Rosenberg 04/28/2023 02:52 PM				
	<p>4/28/2023</p> <p>All staff were retrained in the meal requirements. We went over the vegetable sub groups and discussed possible substitutions for each group if we were out of the vegetable on the menu. I shared with the staff the a to z fun facts file that is attached for more vegetable ideas.</p> <p>Flagged by Lauren Renn 04/20/2023 11:53 AM</p> <p>When making substitutions to the planned lunch 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.</p> <p>During the review period there were substitutions made for vegetables that were in a different vegetable subgroup. On 3/6 baked beans were substituted for mixed vegetables. On 3/7 zucchini and baked beans were substituted for corn. On 3/9 baked beans were substituted for marinara sauce. On 3/10 green beans and baked beans were substituted for corn. Substituting vegetables with vegetables from a different subgroup can lead to insufficient vegetable subgroups over the course of a week. While this did not lead to insufficient vegetable subgroups for the review period, please be mindful to substitute vegetables from the same subgroup category.</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>				

Report Selections

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