Technical Assistance Log

MINE HILL TWP BD OF ED-02703240

TA Date	TA Log #	TA Area	Form	Question	SFA Title	SFA Contact	Reviewer	SFA Access
02/10/2022	2495	Meal Components and Quantities - Review Period (On-Site Assessment Tool - Site) (409H)	Meal Components and Quantities - Review Period	410		Sherry Toscano	Dianne Kennedy	Ø
How Provided				Comments	At lunch, although an additional 1/2 of cup of a variety of vegetables from the vegetable subgroups are offered to all students whether they select the cold bag entrees (bagel bag, muffin bag, cereal bag, and yogurt bag) or the main entrée, due to the snow day, legumes was not available for all students on 1/4/22. When menu planning, make sure that the MVP meets the weekly vegetable subgroup requirement.			
02/08/2022	2493	Civil Rights (On-Site Assessment Tool) (809H)	Civil Rights	809		Carolina Rodriguez	Dianne Kennedy	V
How Provided				Comments	Form 86 was not filled out incorrectly. Ethnicity: • Divide the total enrollment into "Hispanic or Latino" and "Not Hispanic or Latino". Report and total the number of students in each category. Race: • Report and total the number of students in each category. Remember that a student can be categorized as more than one race. • The sum of these boxes must be equal to or greater than your school's total enrollment. • Please note: All students listed in the "ethnicity" section must also be included in one of the categories under "race". If the applicant declines to identify a race, the person recording may select a race based on visual observation.			

MINE HILL TWP BD OF ED-02703240 - Corrective Action Report (Detail)

Section	Form Subsection	orm Subsection SFA/Site Name		Due Date	Status		
SFA On-Site Monitoring	SFA/Sponsor On-Site Monitoring (Off-Site Assessment Tool) (900H)	MINE HILL TWP BD OF ED-02703240	900		CAP Removed		
Corrective Action History	Corrective Action Plan: Removed by Dianne Kennedy 02/07/2022 10:54 AM CAP Removed Flagged by SHERRY TOSCANO 11/14/2021 10:37 AM						
Community Eligibility Provision	Community Eligibility Provision (Off-Site Assessment Tool) (2109H)	MINE HILL TWP BD OF ED-02703240	2109		CAP Removed		
Corrective Action History	Corrective Action Plan: Removed by Dianne Kennedy 02/07/2022 12:14 PM CAP Removed Flagged by SHERRY TOSCANO 11/10/2021 10:15 PM						
Meal Components and Quantities - Review Period	Meal Components and Quantities - Review Period (On-Site Assessment Tool - Site) (409H)	CANFIELD AVENUE SCHOOL-2304	410	03/11/2022	CAP Accepted		
Corrective Action History	Corrective Action Plan: Accepted by Dianne Kennedy 02/28/2022 11:15 AM CAP Accepted Corrective Action Plan: Submitted by SHERRY TOSCANO 02/25/2022 01:32 PM One full cup of a fruit must be offered and served for serve only meal service at breakfast. At breakfast, portion sizes planned for each component must meet both daily and weekly minimum requirements for each appropriate grade group]. During breakfast 1 full cup of fruit is being offered daily effective 2/12/22. All staff at the school has been retrained on not only the full cup of fruit to offered at breakfast but also production records. Flagged by Dianne Kennedy 02/11/2022 09:54 AM On January 4th and 6th, 1/2 cup of fruit was offered and served to serve only meal service. One full cup of a fruit must be offered and served for serve only meal service at breakfast. 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. 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.						
Group 1: CA Count (2)		MINE HILL TWP BD OF ED-02703240		03/11/2022	CAP Accepted		

MINE HILL TWP BD OF ED-02703240 - Corrective Action Report (Detail)

Section	Form Subsection	SFA/Site Name	Question #	Due Date	Status		
	Corrective Action Plan: Accepted by Dianne Kennedy 02/28/2022 11:15 AM CAP Accepted						
	Corrective Action Plan: Submitted by SHERRY TOSCANO 02/25/2022 01:42 PM This answer to this question should have been yes. All staff have been trained on offer verses serve for both breakfast and lunch, food safety training, allergy training, civil right training. Also staff goes through weekly Maschio's training such as Food Safety Training and Safety Training. These training have been taken and have been in affect since the beginning of the year 09/21. I have also attached the Manager Pam's Serve Safe Training as well.						
Corrective Action History	Flagged by Dianne Kennedy 02/11/2022 09:55 AM Answered NO on Offsite Question 1209: Administrative, office and/or other school staff (e.g. teachers serving and/or counting meals in the classroom) who regularly work on National School Lunch and/or School Breakfast related activities throughout the school year must meet professional standard training requirements. Staff working 20 or more hours on School Nutrition program related activities are required to complete at least 6 hours of annual training. Part time staff (working less than 20 hours per week) are required to complete at least 4 hours of annual training. Training can be obtained in a variety of formats, including online courses, live or recorded webinars, in-person trainings/workshops, conferences, meetings etc. Training resources are also available at: http://professionalstandards.nal.usda.gov/. 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.						
	Flagged by Dianne Kennedy 02/11/2022 09:55 AM Office, administrative or other staff who work on school nutrition program related activities regularly throughout the school year are required to meet annual training requirements. Staff working 20 or more hours per week must complete 6 hours of annual training that is relevant to their job duties. Teachers or staff serving breakfast/lunch in the classroom must complete 4 hours of training. Training may be obtained in many ways, such as in-person, online, through local meetings, live or recorded webinars, conferences, state agency training, etc. A variety of free and low-cost training resources and formats are available. A good resource is the database of training opportunities available at: http://professionalstandards.nal.usda.gov Explain, in detail, the specific steps that will be taken to meet the annual training requirement and measures taken to ensure that the finding 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