

## LAKEWOOD CHEDER SCHOOL-03009040 - Corrective Action Report

Section	Form subsection	Site Name	Question #	Due Date	Status
Food Safety, Storage and Buy American	Food Safety, Storage and Buy American		1400	02/24/2020	CAP Accepted
<b>Corrective Action History</b>	CAP Accepted Lorena Paredes 02/19/2020 09:18 AM	CAP Accepted			
	CAP Submitted PINCHOS NUSSBAUM 02/17/2020 09:51 AM	Care will be taken to ensure that the HAACP Plan will be kept in the kitchen. The HAACP Plan has been brought back to the kitchen and will remain there. Date of Implementation: Jan 21 2020.			
	Flagged Lorena Paredes 01/24/2020 08:23 AM	While walking through the kitchen there was no HACCP book in place, The HACCP book was left in the board office even after being reviewed before meal service and being advised to keep on site. A copy of the written HACCP food safety plan must be available at each school. 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.			
Meal Components and Quantities - Day of Review	Meal Components and Quantities - Day of Review	Lakewood Cheder-Vassar Ave	402	02/24/2020	CAP Accepted
<b>Corrective Action History</b>	CAP Accepted Lorena Paredes 02/19/2020 09:18 AM	CAP Accepted			
	CAP Submitted PINCHOS NUSSBAUM 02/17/2020 10:03 AM	Kitchen staff will trained to slice kugel in the proper portion sizes. This will ensure, that when kugel arrives to service area, it will be in the correct serving sizes. In addition, Lunch staff will be regularly trained to serve the correct sizes. Through these measures, the School will ensure that students receive creditable amounts by lunch service. Date of Implementation: Jan 27 2020.			
	Flagged Lorena Paredes 01/24/2020 08:24 AM	On 1/13/20 when the lunch meal was served, the planned menu was two slices of Kugel which credited as 2 M/MA and 3/4 cup starchy vegetable. 8 students went through the line with only one slice of kugel, a croissant, and a milk making these meals insufficient quantity of vegetable since only received .375 of vegetable component. In addition, it was observed that the kugel which is cooked in large aluminum trays (full tray and half trays) was sometimes not cut appropriately to provide proper portion size for the students. Some students received larger and smaller portions. TA was provided for SFA to make uniform cuts. Portion sizes offered for each required lunch component must meet daily and weekly minimum requirements for the appropriate grade group (K-5, 6-8, K-8, 9-12). When planning menus, refer to the Lunch Meal Pattern Charts, available on the Department of Agriculture Forms web site for specific requirements. To determine the creditable amount for each menu item's contribution to the meal pattern, refer to the following resources: Child Nutrition (CN) Labels, Signed Manufacturers Product Formulation Statements, USDA Food Buying Guide, Whole Grain Rich (WGR) Resource, USDA Foods Information Sheets. 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.			
Food Safety, Storage and Buy American	Food Safety, Storage and Buy American	Lakewood Cheder-Vassar Ave	1404	02/24/2020	CAP Accepted

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Section	Form subsection	Site Name	Question #	Due Date	Status
<b>Corrective Action History</b>	CAP Accepted Lorena Paredes 02/19/2020 09:16 AM	CAP Accepted			
	CAP Submitted PINCHOS NUSSBAUM 02/17/2020 10:03 AM	Care will be taken to ensure that the HAACP Plan will be kept in the kitchen. The HAACP Plan has been brought back to the kitchen and will remain there. Date of Implementation: Jan 21 2020.			
	Flagged Lorena Paredes 01/24/2020 08:24 AM	While walking through the kitchen there was no HACCP book in place, The HACCP book was left in the board office even after being reviewed before meal service and being advised to keep on site. A copy of the written HACCP food safety plan must be available at each school. 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.			
Food Safety, Storage and Buy American	Food Safety, Storage and Buy American	Lakewood Cheder-Vassar Ave	1409	02/24/2020	CAP Accepted
<b>Corrective Action History</b>	CAP Accepted Lorena Paredes 02/19/2020 09:15 AM	CAP Accepted			
	CAP Submitted PINCHOS NUSSBAUM 02/17/2020 10:13 AM	HAACP procedures will be reviewed with the kitchen staff. This includes: ensuring that all perishable food and juice must be kept at proper HAACP temperatures. Perishable items will be returned to the refrigerator, withing the time guidelines of HAACP Standard Operating Procedures. If these timelines were not met, food will be discarded. Furthermore, staff will be reminded that no food items may be kept on the floor unless it is being discarded. Date of Implementation: Feb 4 2020.			
	Flagged Lorena Paredes 01/24/2020 08:25 AM	Observations on the day of review indicated storage violations. Leftover food from breakfast was kept in a back room without proper HACCP procedures in place. Sealed juice cups placed in crates for possible re-use had a temperature of 60 degrees. In addition, aluminum pans of food are being placed directly on the floor outside of classrooms. Items should be off the floor and monitored or placed in thermal insulated bags for temperature control. 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.			
Professional Standards	Professional Standards		1211	02/24/2020	CAP Accepted

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Section	Form subsection	Site Name	Question #	Due Date	Status
Corrective Action History	CAP Accepted Lorena Paredes 02/19/2020 09:15 AM	CAP Accepted			
	CAP Submitted PINCHOS NUSSBAUM 02/17/2020 10:14 AM	Prior to the beginning of the school year, a list will be made up of school staff, their positions within the Food Service dept, and how many hours they spend on food service related activities. Based on the data of this list,, it will be determined, according to federal guidelines, how many hours of training they need. Through this action, there will be a transparent method of keeping track if staff met their Professional Training requirements. Date Of Implementation: Feb 20 2020			
	Flagged Lorena Paredes 01/24/2020 08:26 AM	Based on the information provided there was no clear evidence on which staff is full time or part time to determine how much training is required. When questioning the coordinator, he could not determine if he did or did not have any part time or full time staff. For guidance on determining whether staff is full time or part time for correct number of training hours, refer to the USDA Professional Standards for All School Nutrition Program Employees Handout. 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.			
Professional Standards	Professional Standards		1219	02/24/2020	CAP Accepted
Corrective Action History	CAP Accepted Lorena Paredes 02/19/2020 09:14 AM	CAP Accepted			
	CAP Submitted PINCHOS NUSSBAUM 02/17/2020 10:25 AM	Prior to the commencement of training's, a list will be drawn up of all employees whose duties include food service. When training is provided, care will be taken to ensure that all staff on who are on that list, have taken part in the required training. The signatures received at training will be matched up with the list of staff who needs training. If any signatures are missing, care will be taken to ensure those staff receive training.Through this method, we will ensure that no staff will be missing from training's. Date of Implementation: 2/3//2020.			
	Flagged Lorena Paredes 01/24/2020 08:26 AM	Due to lack of documentation, it cannot be confirmed that all teachers or people handing out tickets have received proper training. Administrative, office and/or other school staff (e.g. teachers serving and/or counting meals in the classroom or giving tickets at the point of service) who regularly work on National School Lunch and/or School Breakfast related activities throughout the school year must receive sufficient training to perform the duties of their nutrition related activities. This includes training on how to identify a reimbursable meal and civil rights training. Training can be obtained in a variety of formats, including online courses, live or recorded webinars, in-person trainings/workshops, conferences, meetings etc., and <b>must</b> be recorded. Training resources are also available at: <a href="http://professionalstandards.nal.usda.gov/">http://professionalstandards.nal.usda.gov/</a> . 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.			
Civil Rights	Civil Rights	Lakewood Cheder-Vassar Ave	812	02/24/2020	CAP Accepted

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<b>Corrective Action History</b>	CAP Accepted Lorena Paredes 02/19/2020 09:14 AM	CAP Accepted			
	CAP Submitted PINCHOS NUSSBAUM 02/17/2020 10:54 AM	School will find reasonable modifications for students with disabilities, that they should be able to receive all the components. School will ensure to inform all parents that modifications are available for those students. . Date of Implementation 2/28 20.			
	Flagged Lorena Paredes 01/24/2020 08:27 AM	There are students who have food allergies or disabilities with medical documentation that are filed at the nurse's office. Some examples of medical documentation include gluten-free for Celiac's disease and dairy allergies that are not given substitutions or modifications for. Instead, meals are given without all components and not counted. This is a violation of civil rights as all program benefits must be made available without discrimination. Reasonable modifications to meals for students with a disability that restricts their diet must be made as per program regulations. Meal observations on the day of review indicated that program benefits were not made available to all children without discrimination. 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.			
Afterschool Snack Program	Afterschool Snack Program	Lakewood Cheder-Vassar Ave		02/24/2020	CAP Accepted
<b>Corrective Action History</b>	CAP Accepted Lorena Paredes 02/19/2020 09:13 AM	CAP Accepted			
	CAP Submitted PINCHOS NUSSBAUM 02/17/2020 09:50 AM	Care will be taken to ensure that the the ASSP On-Site monitoring will take place within the first 4 weeks of operation. Although the On Site Monitoring was done, it was not readily available for the AR. In the future, the SFA will ensure that the On Site Monitoring will be readily available for the review. Date of Implementation: 2/4/2020			
	Flagged Lorena Paredes 01/24/2020 08:22 AM	The program must be monitored within the first 4 weeks of operation each year. As discussed at the exit conference findings were found in this area. Explain in detail, how the finding(s) will be corrected and the measures taken to ensure that it will not reoccur in the future. Indicate the date of implementation.			
Dietary Specification Assessment Tool (On Site Observation)	Dietary Specification Assessment Tool (On Site Observation)	Lakewood Cheder-Vassar Ave	6	02/24/2020	CAP Removed
<b>Corrective Action History</b>	CAP Removed Lorena Paredes 01/24/2020 08:38 AM	CAP Removed			
	Flagged Lorena Paredes 01/24/2020 08:38 AM	Reduced-fat, low fat, or fat-free mayonnaise, sour cream, and/or salad dressings should always be offered instead of full-fat varieties. Technical assistance was provided.  A container of heavy mayonnaise was found in the walk in refrigerator. SFA claims it is used for catering. Month of menus do indicate no items using mayonnaise are prepared or served.			
Water	Water	Lakewood Cheder-Vassar Ave	1300	02/24/2020	CAP Removed

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Section	Form subsection	Site Name	Question #	Due Date	Status
<b>Corrective Action History</b>	CAP Removed Lorena Paredes 01/24/2020 07:36 AM	CAP Removed			
	Flagged Lorena Paredes 01/23/2020 01:09 PM	Potable water is available in the form of sinks, however, no cups are provided for drinking. Cups for water must be available for students at breakfast and 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.			
Meal Components and Quantities - Day of Review	Meal Components and Quantities - Day of Review	Lakewood Cheder-Vassar Ave	403	02/24/2020	CAP Removed
<b>Corrective Action History</b>	CAP Removed Lorena Paredes 01/15/2020 12:39 PM	CAP Removed			
	Flagged Lorena Paredes 01/15/2020 12:39 PM				
Professional Standards	Professional Standards		1206	02/24/2020	Flagged
<b>Corrective Action History</b>	Flagged PINCHOS NUSSBAUM 10/03/2019 02:27 PM				