Section	Form Subsection	Sponsor/Site Name	Question #	Due Date	Status		
Certification and Benefit Issuance	Certification and Benefit Issuance (On-Site Assessment Tool) (124H)	Congregation Vorka Education Center Inc- 03009829	137	04/03/2023	CAP Accepted		
	Corrective Action Plan: Accept	Corrective Action Plan: Accepted by Jill Dailey 03/20/2023 09:48 AM					
	CAP Accepted	AP Accepted Forrective Action Plan: Submitted by Chesky Landau 03/15/2023 04:37 PM					
	Corrective Action Plan: Subm						
	3/15/2023. We realize that we made an error in failing to update the Childs eligibility based on the newer application. In the uture we will take care to make sure that all updates are done accurately in a timely fashion						
	Flagged by Jill Dailey 03/03/	Flagged by Jill Dailey 03/03/2023 11:30 AM					
Corrective Action History	Eligibility determinations must be correctly transferred from the source document (applications, DC documentation) to the benefit issuance documents (e.g. tickets, master eligibility list, rosters, POS system). A test of the benefit issuance system compared to the benefit issuance documentation reviewed indicated certified eligibility was transferred incorrectly. All discrepancies were recorded on the Eligibility Certification and Benefit Issuance Error Worksheet (SFA-1). In History Student from Application #10 was approved free on 9/27/2022. The family submitted a new application and the student was approved reduced on 11/1/2022. The new reduced eligibility status was never transferred to benefit issuance documents. The student was then changed to paid on 11/15/2022 because the family did not respond for the SFA's Verification request for documentation.						
	<b>Correct the errors indicated and record the date of correction in the CA</b> . 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 (On- Site Assessment Tool)	Congregation Vorka Education Center Inc- 03009829	1214	04/03/2023	CAP Accepted		

Section	Form Subsection	Sponsor/Site Name	Question #	Due Date	Status		
	Corrective Action Plan: Accept	Corrective Action Plan: Accepted by Jill Dailey 03/20/2023 09:48 AM					
	CAP Accepted						
	Corrective Action Plan: Subn	nitted by Chesky Landau 03/15/2023 04:38 PN	1				
	3/15/2023. We will make su	re that the FSD receives additional trainings du	uring the course of the sc	hool year			
	Flagged by Jill Dailey 03/03/2023 11:30 AM						
Corrective Action History	School Nutrition Program directors are required to complete at least 12 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: https://theicn.org/.						
	The Food Service Director must complete at least 12 hours of annual continuing education/training. This required training is in addition to the food safety training required in the first year of employment. The tracking tool used to document training hours included the Food Safety in School course completed in August of 2021. This 8 hour course would not count towards the required 12 hours. No additional trainings were planned for the remainder of the school year.						
	Explain in detail, how the annual training requirements will be met and the measures taken to ensure this finding 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 (On-Site Assessment Tool - Site) (400H)	Cong Vorka Education Center-225715	402	04/03/2023	CAP Accepted		

Section	Form Subsection	Sponsor/Site Name	Question #	Due Date	Status	
	Corrective Action Plan: Accepted by Jill Dailey 03/20/2023 09:48 AM					
	CAP Accepted					
	Corrective Action Plan: Subn	nitted by Chesky Landau 03/15/2023 04:35 PM	1			
	On 2/24/2023 we obtained a product label for the French fries to enable us to determine the proper portion size. We will make sure to accurately serve the proper portion size in the future Flagged by Jill Dailey 03/03/2023 11:30 AM					
	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.					
Corrective Action History	Although the planned menu for the day of review for lunch meet all meal pattern requirements, the portion of French fries served to students in both Pre-K and K-2 could not accurately be measured. Some teachers served their students using their hands, while others used a serving spoon. The SFA did have measuring cups on site, but were not used and did not seem to be an accurate utensil to serve French fries. After further discussion it was recommended that the SFA obtain a Product Formulation Statement (PFS) from the company preparing and distributing the French fries. This would provide the SFA with an accurate portion (in ounces or number of French fries) to be served to students need to meet the 1/4 C, 1/2 C or 3/4 C vegetable meal pattern requirements. Without this documentation and appropriate serving methods, this could potentially be insufficient quantities.					
	Failure to fix identified issues may also lead to fiscal action/repeat violations in subsequent reviews as these are Performance Standard 2 (PS2) violations. 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 (On-Site Assessment Tool - Site) (1404H)	Cong Vorka Education Center-225715	1405	04/03/2023	CAP Accepted	

Section	Form Subsection	Sponsor/Site Name	Question #	Due Date	Status	
	Corrective Action Plan: Accepted by Jill Dailey 03/20/2023 09:48 AM					
	CAP Accepted					
	Corrective Action Plan: Subm	nitted by Chesky Landau 03/15/2023 04:40 PM	1			
	3/15/2023 We will reach out to the Health dept to receive the required number of yearly Health inspections. If they fail to come, we will maintain documentation to indicate the date that the inspection was requested					
	Flagged by Jill Dailey 03/03/2023 11:30 AM					
Corrective Action History	SFA did not have documentation indicating that two food safety inspections were requested in the current school year. Schools participating in the school lunch and breakfast programs must, at least twice during the each school year, obtain a food safety inspection conducted by a State or local governmental agency responsible for food safety inspections.					
	The two most recent safety inspections were 11/15/2021 (SY 2021-2022) and 1/11/2023 (SY2022-2023). A letter requesting the health department come out for an additional inspection was on file and date June 5, 2022 (from SY 2021-2022). There was no current documentation from SY2022-2023 that the SFA had reached out to the health department for an inspection prior to the inspection that took place on 1/11/2023.					
	Describe in the corrective action how this will be corrected.					
Food Safety, Storage and Buy American	Food Safety, Storage and Buy American (On-Site Assessment Tool - Site) (1404H)	Cong Vorka Education Center-225715	1408	04/03/2023	CAP Accepted	

Section	Form Subsection	Sponsor/Site Name	Question #	Due Date	Status
Corrective Action History	Corrective Action Plan: Accepted by Jill Dailey 03/20/2023 09:48 AM CAP Accepted Corrective Action Plan: Submitted by Chesky Landau 03/15/2023 04:41 PM 2/15/2023. We will make sure that the temperature is logged daily Flagged by Jill Dailey 03/03/2023 11:30 AM Temperature logs must be completed, maintained and filed for each school service site.				
	Although the SFA did have a temperature log on the refrigerator in the cafeteria, the air temperature of the refrigerator was not documented on the log for Tuesday, 2/14/2023 and Wednesday, 2/15/2023 (Day of Review). 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.				

#### Report Selections

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