

## Neemas Bais Yaakov Inc-03009836 - Corrective Action Report (Detail)

Section	Form Subsection	Sponsor/Site Name	Question #	Due Date	Status
Verification	Verification (On-Site Assessment Tool) (207H)	Neemas Bais Yaakov Inc-03009836	215	03/03/2023	CAP Accepted
<b>Corrective Action History</b>	<p>Corrective Action Plan: Accepted by Jill Dailey 03/03/2023 01:08 PM</p> <p>CAP Accepted</p>				
	<p>Corrective Action Plan: Submitted by Aidel Skolnik 03/02/2023 04:52 PM</p> <p>When we do verification for the school year 2023-2024, we will make sure that we follow all proper timelines and make sure that the letters are send out in the proper times</p> <p>Flagged by Jill Dailey 01/31/2023 01:50 PM</p> <p>The SFA must complete the Verification Process which includes sending the "Verification Results Letter" (Form 244) by the November 15th deadline.</p> <p>According to the USDA's Eligibility Manual for School Meals, "If the household does not respond or fails to provide adequate documentation after the required follow-up, verification is considered completed for the household when notice of adverse action is sent". The family (Application #49) selected for Verification did not respond to the request for documentation and thus a letter of adverse action was sent. This letter was dated November 20, 2022, after the November 15th deadline.</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.</p> <p><b>Indicate the date of implementation.</b></p>				
Meal Components and Quantities - Day of Review	Meal Components and Quantities - Day of Review (On-Site Assessment Tool - Site) (400H)	Ne'emas Bais Yaakov-227054	402	03/03/2023	CAP Accepted

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Section	Form Subsection	Sponsor/Site Name	Question #	Due Date	Status
<p><b>Corrective Action History</b></p>	<p>Corrective Action Plan: Accepted by Jill Dailey 03/03/2023 01:07 PM</p> <p>CAP Accepted</p>				
	<p>Corrective Action Plan: Submitted by Aidel Skolnik 03/02/2023 04:57 PM</p> <p>3/2/2023. We have discussed with the teachers the importance of serving the proper portion sizes to ensure that the meal requirements are being met. Regarding French fries, we are utilizing the Nutriton label to accurately determine the proper portion size and will be serving accordingly</p> <p>Flagged by Jill Dailey 01/31/2023 01:51 PM</p> <p>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.</p> <p>Although the planned menu for the day of review met the minimum daily quantity requirements for the age/grade grouping being served (K-5), on the day of review at lunch, teachers in their classroom were preparing plates for the students (operating under Serve Only) plating out 3/4 C of french fries using a 9 oz plastic drinking cup. Additionally, some french fries were plated using tongs and no measurement at all. It is highly recommended that standardized measuring utensils be purchased and staff be re-trained on portioning of components. Possible insufficient quantities for the vegetable component on the day of review.</p> <p>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.</p> <p><b>Indicate the date of implementation.</b></p>				
<p>Food Safety, Storage and Buy American</p>	<p>Food Safety, Storage and Buy American (On-Site Assessment Tool - Site) (1404H)</p>	<p>Ne'emas Bais Yaakov-227054</p>	<p>1405</p>	<p>03/03/2023</p>	<p>CAP Accepted</p>

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Section	Form Subsection	Sponsor/Site Name	Question #	Due Date	Status
<b>Corrective Action History</b>	Corrective Action Plan: Accepted by Jill Dailey 03/03/2023 01:06 PM				
	CAP Accepted				
	Corrective Action Plan: Submitted by Aidel Skolnik 03/02/2023 05:00 PM				
3/2/2023. In the future we will be more on top of the sanitation inspections and make sure to request one every six months or so					
Flagged by Jill Dailey 01/31/2023 01:52 PM					
<p>The SFA did not have documentation indicating that two food safety inspections were requested in the <b>current school year</b>. 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.</p> <p>The SFA had a Sanitation Certificate from 10/28/2021 (SY 2021-2022) and a letter, dated May 9, 2022, requesting that the health department return for a second visit. The second most recent Sanitation Certificate is from 1/20/2023 (SY 2022-2023). The SFA did not have a letter from SY 2022-2023 requesting that the health department come for two inspections.</p> <p><b>Describe in the corrective action how this will be corrected.</b></p>					

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Food Safety, Storage and Buy American	Food Safety, Storage and Buy American (On-Site Assessment Tool - Site) (1404H)	Ne'emas Bais Yaakov-227054	1408	03/03/2023	CAP Accepted
<b>Corrective Action History</b>	Corrective Action Plan: Accepted by Jill Dailey 03/03/2023 01:07 PM				
	CAP Accepted				
	Corrective Action Plan: Submitted by Aidel Skolnik 03/02/2023 04:59 PM				
	On Jan 24,2023 a refrigerator log was placed on the fridge in the trailer and is being maintained daily				
	Flagged by Jill Dailey 01/31/2023 01:51 PM				
SFA did not have temperature logs for the refrigerator in the Kindergarten trailer on the day of review. Temperature logs must be completed, maintained and filed for each school service site.					
On the day of review, milk for breakfast was brought from the main building to the Kindergarten classroom in the trailer on-site and stored in the refrigerator in the classroom. The non-fat milk was also brought out from this same refrigerator during the lunch meal service. This refrigerator was missing a temperature log.					
Explain in detail, how the finding will be corrected and the measures taken to ensure that it will not reoccur in the future.					
<b>Indicate the date of implementation.</b>					

**Report Selections**

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