

POINT PLEASANT BEACH BD OF ED-02904220 - Corrective Action Report (Detail)

Section	Form Subsection	SFA/Site Name	Question #	Due Date	Status
Meal Counting and Claiming - Review Period	Meal Counting and Claiming - Review Period (On-Site Assessment Tool - Site) (322H)	POINT PLEASANT BCH HIGH-1787	325	05/04/2022	CAP Accepted
Corrective Action History	Corrective Action Plan: Accepted by Casey Miller 05/06/2022 10:33 AM CAP Accepted				
	Corrective Action Plan: Submitted by MICHAEL GODESKY 05/03/2022 08:01 AM Numbers were transposed from draft sheets to production records with an error. Production records will be used in original form and numbers will be entered directly to production record. Meal counts will be added manually and compared to end of day Point of sale (POS) reports. This process has been implemented 4/7/22. In addition, production, menu planning and nutrition modules for primero edge software are currently being implemented which are integrated with the POS on target for September 2022. Flagged by Casey Miller 04/04/2022 05:04 PM The state agency has determined an inaccuracy in recording and counting meals on one day of the review period. On 11/11/21, 238 meals were claimed for reimbursement. However, only 228 reimbursable meals were served, as counted and documented on production records. This, then, lead to an error of the total meals claimed on the reimbursement voucher for the review month. Explain in detail, how the finding will be corrected and the measures taken to ensure that it will not reoccur in the future. INDICATE DATE OF IMPLEMENTATION in corrective action response. <i>Fiscal action will be taken. An over claim may be assessed.</i>				
Meal Components and Quantities - Review Period	Meal Components and Quantities - Review Period (On-Site Assessment Tool - Site) (409H)	POINT PLEASANT BCH HIGH-1787	410	05/04/2022	CAP Accepted
Corrective Action History	Corrective Action Plan: Accepted by Casey Miller 05/06/2022 10:35 AM CAP Accepted				
	Corrective Action Plan: Submitted by MICHAEL GODESKY 05/04/2022 01:54 PM 1.) Insufficient Quantites Daily and Weekly				

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Requirement:

At lunch, 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 Agriculture's Form web site for specific component and minimum quantity requirements. *(For High School, the 9-12 Meal Pattern Requirements are minimum daily 2oz eq grain and 2oz eq meat/meat alternate and weekly minimum 10-12 oz eq for both grains and meat/meat alternate.)*

Errors:

- a. The turkey sandwich offered everyday for the review week was insufficient for meat/meat alternate. Per the recipe and Product Formulation Statement (PFS), it only credits as 1.75 oz eq.

Explanation: Recipe was revised to reflect 2 grains and 2 meat/meat alternate (see attached)

- b. The garden salad was not counted as reimburseable entree on Tuesday, 11/9, due to insufficient grain and meat/meat alternate. On the production records (PRs), the garden salad was only documented as crediting for vegetable component. Menu and PRs did not make it clear if the garden salad was intended as side or entree. Recipe provided did not have recipe number to confirm what was served/claimed on PR.

Explanation: Recipe was revised to reflect 2 grains and 2 meat/meat alternate as packaged for vegetarians (see attached) Side Garden Salad recipe was added for clarification.

- c. The chicken nuggets offered on 11/11, were insufficient for grain. Production records failed to record this food item as being used in recipe with another grain and did not record side grain served separately. Per PFS, 5 chicken nuggets only credit as 1 oz WGR.

Explanation: Recipe was revised to include whole grain side and base production record was updated as well (see attached)

- d. The french toast and sausage offered on 11/12 were insufficient for grain and meat/meat alternate. Per CN label and PFS, based on amount in recipe, french toast sticks credit as 1.5 grain and sausage credits as 0.5 M/MA.

Explanation: Recipe was revised to include the corrected serving size of whole grain French Toast Sticks along with additional meat/meat alternate item and base production record was updated as well (see attached)

- e. Due to daily insufficiencies above, SFA is also insufficient in grain and M/MA for the week. Weekly menu only has 9.5 oz eq grain and 9.75 oz eq M/MA.

Explanation: Revised Recipes and Production Records exceed weekly minimums for grain and M/MA.

Corrective Action History

Recipes were updated to reflect pattern requirements 4/15/22

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Child nutrition recipe box cookbook was created for many standardized recipes using USDA commodities 5/3/22

Implementation Primero Edge Production records module is ongoing and will be in service with integrated POS beginning in September 2022.

2. Supporting Documentation:

Requirement:

At lunch, production records must document that both daily and weekly minimum quantities for each component are offered. Other supporting documentation (including but not limited to the USDA Food Buying Guide, food labels, CN labels, manufacturers product formulation statements, standardized recipes, etc.) must be used to determine the creditable amount each menu item contributes to the meal pattern to assure that required minimum quantities are offered.

Errors:

a. Production records had inconsistencies with the creditable meal component contribution section. PR recorded all entrees as 2oz eq M/MA and 2 oz eq WGR. However, when reviewing PFS, CN labels, and USDA Information Sheets, not all food items counted as 2/2. Specifically, turkey sandwich, cheeseburger, ham egg & cheese, egg & cheese, garden salad, tacos, chicken nuggets, french toast sticks and sausage. Those food items that were insufficient are stated above.

Please correct Production Records to ensure accuracy that the creditable meal component contribution section matches recipes/PFS/CN Labels/USDA Information Sheets.

Explanation: Revised Recipes and Production Records exceed weekly minimums for grain and M/MA. Base Production records were updated to include corrected recipes and crediting information.

b. Recipes provided were inconsistent. None had recipe numbers or creditable meal component contribution. Some had instructions and some did not.

Please correct recipes to ensure consistency and to use to as supporting documentation to ensure creditable meal contributions recorded on PRs. A standardized recipe template can be found under SOARS documents or the NJDA Forms website: <https://www.nj.gov/agriculture/applic/forms/>.

Explanation: Recipes were updated and numbered to ensure consistency. Ongoing recipe updating through the implementation of Primero Edge production module 4/15/2022-5/4/2022 and targeted completion September 1, 2022. (See attached)

Flagged by Casey Miller 04/04/2022 05:04 PM

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This corrective action has 2 sections to respond to: Insufficient Quantities Daily and Weekly and Supporting Documentation. Please read below in detail. Failure to fix identified issues may lead to fiscal action/repeat violations in this review and subsequent reviews as these are Performance Standard 2 (PS2) violations.

For the errors below, please 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.

1.) Insufficient Quantities Daily and Weekly

Requirement:

At lunch, 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 Agriculture's Form web site for specific component and minimum quantity requirements. *(For High School, the 9-12 Meal Pattern Requirements are minimum daily 2oz eq grain and 2oz eq meat/meat alternate and weekly minimum 10-12 oz eq for both grains and meat/meat alternate.)*

Errors:

- a. The turkey sandwich offered everyday for the review week was insufficient for meat/meat alternate. Per the recipe and Product Formulation Statement (PFS), it only credits as 1.75 oz eq.
- b. The garden salad was not counted as reimburseable entree on Tuesday, 11/9, due to insufficient grain and meat/meat alternate. On the production records (PRs), the garden salad was only documented as crediting for vegetable component. Menu and PRs did not make it clear if the garden salad was intended as side or entree. Recipe provided did not have recipe number to confirm what was served/claimed on PR.
- c. The chicken nuggets offered on 11/11, were insufficient for grain. Production records failed to record this food item as being used in recipe with another grain and did not record side grain served separately. Per PFS, 5 chicken nuggets only credit as 1 oz WGR.
- d. The french toast and sausage offered on 11/12 were insufficient for grain and meat/meat alternate. Per CN label and PFS, based on amount in recipe, french toast sticks credit as 1.5 grain and sausage credits as 0.5 M/MA.
- e. Due to daily insufficiencies above, SFA is also insufficient in grain and M/MA for the week. Weekly menu only has 9.5 oz eq grain and 9.75 oz eq M/MA.

2. Supporting Documentation:

Requirement:

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	<p>At lunch, production records must document that both daily and weekly minimum quantities for each component are offered. Other supporting documentation (including but not limited to the USDA Food Buying Guide, food labels, CN labels, manufacturers product formulation statements, standardized recipes, etc.) must be used to determine the creditable amount each menu item contributes to the meal pattern to assure that required minimum quantities are offered.</p> <p>Errors:</p> <p>a. Production records had inconsistencies with the creditable meal component contribution section. PR recorded all entrees as 2oz eq M/MA and 2 oz eq WGR. However, when reviewing PFS, CN labels, and USDA Information Sheets, not all food items counted as 2/2. Specifically, turkey sandwich, cheeseburger, ham egg & cheese, egg & cheese, garden salad, tacos, chicken nuggets, french toast sticks and sausage. Those food items that were insufficient are stated above.</p> <p>Please correct Production Records to ensure accuracy that the creditable meal component contribution section matches recipes/PFS/CN Labels/USDA Information Sheets.</p> <p>b. Recipes provided were inconsistent. None had recipe numbers or creditable meal component contribution. Some had instructions and some did not.</p> <p>Please correct recipes to ensure consistency and to use as supporting documentation to ensure creditable meal contributions recorded on PRs. A standardized recipe template can be found under SOARS documents or the NJDA Forms website: https://www.nj.gov/agriculture/applic/forms/.</p>				
Food Safety, Storage and Buy American	Food Safety, Storage and Buy American (On-Site Assessment Tool - Site) (1404H)	POINT PLEASANT BCH HIGH-1787	1405	05/04/2022	CAP Accepted

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Section	Form Subsection	SFA/Site Name	Question #	Due Date	Status
Corrective Action History	Corrective Action Plan: Accepted by Casey Miller 05/06/2022 10:33 AM CAP Accepted				
	Corrective Action Plan: Submitted by MICHAEL GODESKY 05/03/2022 07:58 AM Upon start of school year in September and after Christmas Break in January an email notice for request to have sanitation inspection will be generated to Ocean County Health Department. Implementation Date: 4/4/22. A request was made for our second inspection for this school year.				
	Flagged by Casey Miller 04/04/2022 05:05 PM Schools participating in the school lunch program must obtain a food safety inspection at least twice per school year, conducted by a State or local governmental agency responsible for food safety inspections. If two inspections are not done, the SFA must make a written request for two inspections per school year, to the responsible agency and maintain dated documentation of this request. SFA only had one food safety inspection for the current and past two school years. SFA did not have documentation indicating that two food safety inspections were requested in the current or past school years.				
	<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>INDICATE DATE OF IMPLEMENTATION in corrective action response.</p>				

Report Selections

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