

POINT PLEASANT BD OF ED-02904210 - Corrective Action Report

Section	Form subsection	Site Name	Question #	Due Date	Status
Meal Components and Quantities - Review Period	Meal Components and Quantities - Review Period	NELLIE F BENNETT ELEM SCH	409	07/22/2020	CAP Accepted
Corrective Action History	CAP Accepted Casey Miller 07/28/2020 12:37 PM	CAP Accepted			
	CAP Submitted JONATHON TRIEBWASSER 07/28/2020 07:47 AM	This was due to a last minute need for additional meals and the manager did not update the production sheet accordingly, additionally the cafeteria offers Daily fresh veggie cup, fresh and canned fruit and 100% fruit juice, by adding these items to the production sheet prior to copying they will never be left off inadvertently again. All managers will receive training on this subject at our opening training session 09/02/2020			
	Flagged Casey Miller 06/22/2020 07:02 PM	<p>At lunch, all reimbursable meals served to students must include at least 1/2c of the fruit or vegetable component. Production records should reflect that the total number of portions of fruits and vegetables used/served is equal to or greater than the reimbursable meals served to indicate that all meals had the required components.</p> <p>Error:</p> <p>As indicated on production records, on 2/26 a total of 158 portions of fruits and vegetables were used/served and 175 meals claimed (17 meals no f/v) and on 2/28 a total of 402 portions of fruits and vegetables were used/served and 406 meals claimed (4 meals no f/v).</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. Indicate the date of implementation.</p>			
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Corrective Action History	CAP Accepted Casey Miller 07/28/2020 12:36 PM	CAP Accepted
	CAP Submitted JONATHON TRIEBWASSER 07/28/2020 07:47 AM	<p>1) The cafeteria offers Daily Fresh veggie cup, fresh and canned fruit and 100% fruit juice, these items will be added to the production sheet prior to copying so they are never left off inadvertently again. This practice will be implemented as of 09/01/2020</p> <p>2) We will ensure that the baked/re fried beans that are normally offered with Hot dogs, Hamburgers and nacho are on the printed menu as a visual reminder. This practice will be implemented as of 09/01/2020</p> <p>3) We will adjust the recipe to reflect 4 Tbs of peanut butter and add 1 oz of cheese. This practice will be implemented as of 08/01/2020</p> <p>4) PFS were obtained on 6/24/2020. All food items used for school breakfast and lunch menus will have PFS, CN label and/or labels to determine oz equivalent and ensure meal pattern requirements meet.</p>
	Flagged Casey Miller 06/22/2020 06:41 PM	<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>1.) Insufficient daily vegetable offered on 2/26. Per production records, only 1/2c vegetable offered, when K-5 meal pattern requires 3/4c to be offered for the day.</p> <p>2.) No "legume" vegetable subgroup offered during the review week, per production records. K-5 meal pattern requires 1/2c for the week.</p> <p>3.) Insufficient weekly quantity of M/MA for peanut butter and jelly sandwich daily alternative lunch offered. Per recipe, sandwich crediting as 1oz eq M/MA would only meet 5 oz eq for week, when K-5 meal pattern requires 8-10 oz eq for the week.</p> <p>4.) Supporting documentation, such as a CN label or Product Formulation Statement, was unavailable to confirm creditable meal component contribution recorded on production records for sausage links, sausage patty, hash brown, turkey and ham deli meat.</p> <p>Explain in detail, how each finding will be corrected and the measures taken to ensure that it will not reoccur in the future. Indicate the date of implementation.</p>