

TOMS RIVER BD OF ED-02905190 - Corrective Action Report (Detail)

Section	Form Subsection	SFA/Site Name	Question #	Due Date	Status
Certification and Benefit Issuance	Certification and Benefit Issuance (On-Site Assessment Tool) (124H)	TOMS RIVER BD OF ED-02905190	133	03/12/2020	CAP Accepted
Corrective Action History	<p>Corrective Action Plan: Accepted by Lorena Paredes 02/27/2020 01:29 PM</p> <p>CAP Accepted</p>				
	<p>Corrective Action Plan: Submitted by Angela Ploumitsakos 02/13/2020 01:37 PM</p> <p>On January 31, 2020 student was DCUNMATCHED from the inactive student. Student returned to Paid Eligibility with a start date of 2/1/2020 as a result of the DCUNMATCHED.</p> <p>Prior to the matching the parent had submitted an application with income. The prior income application was then processed and the unmatched student was approved for Free meals based on income with a start date of 2/1/2020.</p> <p>Primeroedge is currently working on creating a query for inactive students. At the time of DC matching, this query will identify all inactive students to be matched by address only to our active students. Further action will be taken to confirm the inactive DC student is still currently living at the address, but no longer attending our district.</p>				
	<p>Corrective Action Plan: Rejected by Lorena Paredes 02/13/2020 01:30 PM</p> <p>As per your email, please include additional information.</p>				
	<p>Corrective Action Plan: Submitted by Angela Ploumitsakos 02/12/2020 01:45 PM</p> <p>On January 31, 2020 student was DCUNMATCHED from the inactive student. Student returned to Paid Eligibility with a start date of 2/1/2020 as a result of the DCUNMATCHED.</p> <p>Prior to the matching the parent had submitted an application with income. The prior income application was then processed and the unmatched student was approved for Free meals based on income with a start date of 2/1/2020.</p>				
	<p>Flagged by Lorena Paredes 02/11/2020 03:28 PM</p> <p>Documentation for students directly certified as SNAP, TANF and foster is required. One certification error was found during the State Agency review of documentation for directly certified students. Error was recorded on the Eligibility Certification and Benefit Issuance Worksheet (SFA-1.) The SFA must indicate the date of correction for all direct certification errors recorded. The completed SFA-1 must be uploaded in Documents within the deadline to complete corrective action. 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>				
	<p>Documentation for students directly certified as SNAP, TANF and foster is required. One certification error was found during the State Agency review of documentation for directly certified students. Error was recorded on the Eligibility Certification and Benefit Issuance Worksheet (SFA-1.) The SFA must indicate the date of correction for all direct certification errors recorded. The completed SFA-1 must be uploaded in Documents within the deadline to complete corrective action. 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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Section	Form Subsection	SFA/Site Name	Question #	Due Date	Status
Certification and Benefit Issuance	Certification and Benefit Issuance (On-Site Assessment Tool) (124H)	TOMS RIVER BD OF ED-02905190	136	03/12/2020	CAP Removed
Corrective Action History	Corrective Action Plan: Removed by Lorena Paredes 02/11/2020 03:37 PM				
	CAP Removed				
Corrective Action History	Flagged by Lorena Paredes 01/31/2020 05:19 AM				
SFA On-Site Monitoring	SFA/Sponsor On-Site Monitoring (Off-Site Assessment Tool) (900H)	TOMS RIVER BD OF ED-02905190	900	03/12/2020	CAP Removed
Corrective Action History	Corrective Action Plan: Removed by Lorena Paredes 02/11/2020 03:26 PM				
	CAP Removed				
Corrective Action History	Flagged by Lorena Paredes 02/11/2020 03:21 PM				
Local School Wellness	Local School Wellness (Off-Site Assessment Tool) (1000H)	TOMS RIVER BD OF ED-02905190	1006	03/12/2020	CAP Accepted
Corrective Action History	Corrective Action Plan: Accepted by Lorena Paredes 03/06/2020 10:39 AM				
	CAP Accepted				
	Corrective Action Plan: Submitted by Peter Brattan 03/03/2020 08:11 AM				
	The committee and I have a meeting set for Wednesday March 25th.				
	Corrective Action Plan: Rejected by Lorena Paredes 02/27/2020 01:53 PM				
	You must indicate a date of implementation for your corrective action.				
Corrective Action History	Corrective Action Plan: Submitted by Peter Brattan 02/25/2020 08:44 AM				
	I am meeting with the district wellness committee to ensure the annual assessment is completed and available for public review. I have been in contact with the committee members, however a date hasn't been confirmed as of yet.				
	Flagged by Lorena Paredes 02/11/2020 11:22 PM				
Corrective Action History	The Local Wellness Policy assessment is not available to the public. SFAs are required to inform the public (including parents, students and others in the community) about the results of the most recent assessment of the Local School Wellness Policy. Acceptable methods may include disseminating printed or electronic copies or posting the completed assessment on the SFA's school web site. 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)	TOMS RIVER BD OF ED-02905190	1214	03/12/2020	CAP Accepted

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Section	Form Subsection	SFA/Site Name	Question #	Due Date	Status
Corrective Action History	Corrective Action Plan: Accepted by Lorena Paredes 02/27/2020 02:00 PM				
	CAP Accepted				
	Corrective Action Plan: Submitted by Peter Brattan 02/25/2020 08:44 AM				
	<p>The director completed the Serve Safe Sanitation course and attended some SNA training's that were not documented. The director also attended some training's provided by the American Dairy Association. Better record keeping will be kept by a secretary in the food services office moving forward effective immediately.</p> <p>The Food Service Director did attend two other training's sponsored by the American Dairy Association. The first one was on 11/20. That was titled Recipe Ideation Session. I also attended the big 30 Forum on 12/5. Both were 8 hour sessions.</p>				
Corrective Action History	Flagged by Lorena Paredes 02/11/2020 03:37 PM				
	<p>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: http://professionalstandards.nal.usda.gov/. 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.</p>				
Professional Standards	Professional Standards (On-Site Assessment Tool)	TOMS RIVER BD OF ED-02905190	1215	03/12/2020	CAP Accepted
Corrective Action History	Corrective Action Plan: Accepted by Lorena Paredes 03/06/2020 10:47 AM				
	CAP Accepted				
	Corrective Action Plan: Submitted by Peter Brattan 03/03/2020 08:05 AM				
	The managers will take the SOP and the inventory management and tracking webinars and Norovirus for schools offered through the Institute of Child Nutrition by March 31st.				
	Corrective Action Plan: Rejected by Lorena Paredes 02/27/2020 01:40 PM				
	Please list the trainings the managers will take to complete the required 10 hours of annual trainings. You must include the date of implementation.				
Corrective Action History	Corrective Action Plan: Submitted by Peter Brattan 02/25/2020 08:41 AM				
	more webinars and training will be attended by manager(s) to ensure that a minimum of 10 hours of training are met annually effective immediately. The manager did just attend the commodity food show on February 6, 2020. Better records will be kept by secretary in the food services department.				
	Flagged by Lorena Paredes 02/11/2020 03:39 PM				
<p>School Nutrition Program managers are required to complete at least 10 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: http://professionalstandards.nal.usda.gov/. 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.</p>					

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Section	Form Subsection	SFA/Site Name	Question #	Due Date	Status
Food Safety, Storage and Buy American	Food Safety, Storage and Buy American (On-Site Assessment Tool) (1400H)	TOMS RIVER BD OF ED-02905190	1400	03/12/2020	CAP Accepted
Corrective Action History	Corrective Action Plan: Accepted by Lorena Paredes 02/27/2020 01:55 PM				
	CAP Accepted				
	Corrective Action Plan: Submitted by Peter Brattan 02/25/2020 08:45 AM				
	I have printed the SOP's and will provide copies to the Leads at each school. Production records were not being kept correctly at each site. The importance of SOP's will be reviewed with staff at our training on February 17th, 2020. Milk, fruit and vegetables have been added to the production module effective February 11th 2020.				
Corrective Action History	Flagged by Lorena Paredes 02/11/2020 03:39 PM				
	The SFA must have a food safety plan in place that includes HACCP standard operating procedures (SOP), as well as monitoring, corrective action, and record keeping procedures. Further guidance on required elements for the HACCP plan can be found in "HACCP Based Standard Operating Procedures" available on the NJDOA website. 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 Counting and Claiming - Day of Review	Meal Counting and Claiming - Day of Review (On-Site Assessment Tool - Site) (317H)	JOSEPH A CITTA	319	03/12/2020	CAP Removed
Corrective Action History	Corrective Action Plan: Removed by Lorena Paredes 01/31/2020 05:57 AM				
	CAP Removed				
Corrective Action History	Flagged by Lorena Paredes 01/29/2020 04:31 PM				
Meal Components and Quantities - Day of Review	Meal Components and Quantities - Day of Review (On-Site Assessment Tool - Site) (400H)	JOSEPH A CITTA	401	03/12/2020	CAP Accepted

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Section	Form Subsection	SFA/Site Name	Question #	Due Date	Status
Corrective Action History	Corrective Action Plan: Accepted by Lorena Paredes 02/27/2020 02:28 PM CAP Accepted				
	Corrective Action Plan: Submitted by Peter Brattan 02/25/2020 08:45 AM The importance of having enough components for all students were explained to the lead. We will review this with all leads on our February 17, 2020 training to ensure all leads understand and are in compliance with the required components. Better record keeping will be kept by a secretary in the food services office moving forward effective immediately.				
	Flagged by Lorena Paredes 02/11/2020 10:29 PM Three kindergarten students in last lunch did not have the fruit or vegetable component at POS and were counted. It was brought to their attention and SFA corrected issue immediately so there were no incomplete meals. Students must take the required number of components for lunch in order for their meals to be claimed for reimbursement. If the SFA has offer versus serve, students must select at least 3 food components in the proper quantities. One component selected must be ½ cup fruit and/or vegetable. Food service staff/cashiers must receive training on how to accurately recognize a reimbursable meal under offer versus serve. 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.				

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Section	Form Subsection	SFA/Site Name	Question #	Due Date	Status
Meal Components and Quantities - Review Period	Meal Components and Quantities - Review Period (On-Site Assessment Tool - Site) (409H)	JOSEPH A CITTA	409	03/12/2020	CAP Accepted
Corrective Action History	Corrective Action Plan: Accepted by Lorena Paredes 02/27/2020 01:44 PM CAP Accepted				
	Corrective Action Plan: Submitted by Peter Brattan 02/25/2020 08:42 AM These items were offered at all meals, however the production record module wasn't completed properly on site. this was addressed the day of the review and will be part of our training for all leads on February 17, 2020. Better record keeping will be kept by a secretary in the food services office moving forward effective immediately.				
Flagged by Lorena Paredes 02/11/2020 10:29 PM 12/9: 41 meals were missing fruit or vegetable component. 12/10: 102 meals were missing fruit or vegetable component. At lunch, all required meal components must be offered to students daily. When planning menus, the SFA must make sure that all 5 components of the reimbursable lunch, in minimum daily and weekly requirements, are offered. Daily production records and supporting documentation (including but not limited to standardized recipes, food labels, CN Labels, manufacturer product formulation statements, USDA Foods Information Sheets, etc.) must be used to make sure menus are in compliance with the meal pattern. 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 - Review Period	Meal Components and Quantities - Review Period (On-Site Assessment Tool - Site) (409H)	JOSEPH A CITTA	410	03/12/2020	CAP Accepted
Corrective Action Plan: Accepted by Lorena Paredes 02/27/2020 02:31 PM CAP Accepted					

TOMS RIVER BD OF ED-02905190 - Corrective Action Report (Detail)

Corrective Action History	<p>Corrective Action Plan: Submitted by Peter Brattan 02/25/2020 08:45 AM</p> <p>12/9 Baby carrots have been changed to the 2.6 size package K-12.</p> <p>12/10 Changed the taco recipe to include re-fried beans in addition to the rice and beans portions being increased. We increased the serving size of our vegetable effective March 1, 2020.</p> <p>12/11 Increased the portion size to 1 cup portions.</p> <p>12/12 French Fry portions have been increased to 1 cup</p> <p>12/13 Hash browns have been removed and replaced with 1 cup of tater tots, effective March 1, 2020.</p> <p>Portion sizes have been changed, for example 8 inch wrap changed to 10 inch, more tortilla strips added to salad, Larger uncrustable. 2-5 inch taco shells are now offered. Pasta and meat sauce has been removed and replaced with a Grilled Chicken Caesar salad with 3 packages of croutons. Pancakes and sausage on a stick have been eliminated and replaced with commodity pancake and sausage. Effective March 1, 2020. Better record keeping through the use of the Site review forms will identify any issues. Any issues found during the "On Site Review" will be addressed during the review.</p>
	<p>Flagged by Lorena Paredes 02/11/2020 10:33 PM</p> <p>12/9: 1/4 cup red/orange veg subgroup was offered. 3/4 cup daily veg is required, therefore, insufficient quantity. 12/10: 1/8 cup beans were offered. 3/4 cup daily veg is required therefore, insufficient quantity. 12/11: 6 oz lettuce was served crediting as only 3 oz. vegetable. To credit the 3/4 cup daily requirement, lettuce must be served in 1.5 oz. portion cups, therefore, insufficient quantity. 12/12: 1/2 cup french fries were offered. 3/4 cup daily veg is required therefore, insufficient quantity. 12/13: 1/2 cup hash brown potatoes were offered. 3/4 cup daily veg is required therefore, insufficient quantity.</p> <p>Main entrees for 12/10, 12/11, 12/12, 12/13 met daily Grains component but did not meet weekly Grains. If a student was to get the main entree every day of the week, they would not meet the 8-9 oz. grains equivalent requirement. Insufficient quantity of vegetables and grains is first time violation not subject to fiscal. If repeat at next AR, fiscal action will be assessed.</p> <p>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. 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> <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. 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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Section	Form Subsection	SFA/Site Name	Question #	Due Date	Status
Civil Rights	Civil Rights (On-Site Assessment Tool - Site) (811H)	JOSEPH A CITTA	811	03/12/2020	CAP Accepted
Corrective Action History	Corrective Action Plan: Accepted by Lorena Paredes 02/27/2020 01:54 PM CAP Accepted				
	Corrective Action Plan: Submitted by Peter Brattan 02/25/2020 08:45 AM Posters were moved to a more visible location for staff students and visitors to see as of January 28th, 2020. We just recieved teh most recent "And Justice For All" posters from our district print shop. They are being distributed to each school starting today February 21st, 2020.				
	Flagged by Lorena Paredes 02/11/2020 03:42 PM SFA did not have the current USDA "And Justice for All" poster displayed in a prominent location and visible to the students. 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)	JOSEPH A CITTA	1406	03/12/2020	CAP Accepted
Corrective Action History	Corrective Action Plan: Accepted by Lorena Paredes 02/27/2020 01:44 PM CAP Accepted				
	Corrective Action Plan: Submitted by Peter Brattan 02/25/2020 08:42 AM Placed the inspection reports in a more visible location January 28th, 2020. Will review with all leads on February 17th, 2020. Better record keeping through the use of the Site review forms will identify any issues. Any issues found during the "On Site Review" will be addressed during the review.				
	Flagged by Lorena Paredes 02/11/2020 10:34 PM Food safety inspection report was posted in the office and not in a publicly visible location. SFA is responsible for posting inspection where it can be seen by the public. 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.				
Group 1: CA Count (3)		TOMS RIVER BD OF ED-02905190		03/12/2020	CAP Accepted
Corrective Action History	Corrective Action Plan: Accepted by Lorena Paredes 03/06/2020 10:37 AM CAP Accepted				
	Corrective Action Plan: Accepted by Lorena Paredes 03/06/2020 10:37 AM CAP Accepted				

TOMS RIVER BD OF ED-02905190 - Corrective Action Report (Detail)

Corrective Action History	<p>Corrective Action Plan: Accepted by Lorena Paredes 03/06/2020 10:37 AM</p> <p>CAP Accepted</p>
	<p>Corrective Action Plan: Submitted by Peter Brattan 03/03/2020 08:22 AM</p> <p>I will start the review process effective March 16th and they will be completed by April 9th, 2020 Next school year the reviews will be started on October 1st and completed by October 31st.</p>
	<p>Corrective Action Plan: Submitted by Peter Brattan 03/03/2020 08:22 AM</p> <p>I will start the review process effective March 16th and they will be completed by April 9th, 2020 Next school year the reviews will be started on October 1st and completed by October 31st.</p>
	<p>Corrective Action Plan: Submitted by Peter Brattan 03/03/2020 08:22 AM</p> <p>I will start the review process effective March 16th and they will be completed by April 9th, 2020 Next school year the reviews will be started on October 1st and completed by October 31st.</p>
	<p>Corrective Action Plan: Rejected by Lorena Paredes 02/27/2020 01:57 PM</p> <p>Please indicate the date of implementation for your corrective action.</p>
	<p>Corrective Action Plan: Rejected by Lorena Paredes 02/27/2020 01:57 PM</p> <p>Please indicate the date of implementation for your corrective action.</p>
	<p>Corrective Action Plan: Rejected by Lorena Paredes 02/27/2020 01:57 PM</p> <p>Please indicate the date of implementation for your corrective action.</p>
	<p>Corrective Action Plan: Submitted by Peter Brattan 02/25/2020 08:46 AM</p> <p>The director does visit all schools during the school year, most multiple times. Forms were not able to be located as they were lost during our office move offer the summer. Reviews for this school year will be completed by the end of this school year. Reviews for next school year will be completed by February 1st. All schools will receive copies of the reports so if records are lost in the office the schools will be able to provide a copy.</p>
	<p>Corrective Action Plan: Submitted by Peter Brattan 02/25/2020 08:46 AM</p> <p>The director does visit all schools during the school year, most multiple times. Forms were not able to be located as they were lost during our office move offer the summer. Reviews for this school year will be completed by the end of this school year. Reviews for next school year will be completed by February 1st. All schools will receive copies of the reports so if records are lost in the office the schools will be able to provide a copy.</p>
	<p>Corrective Action Plan: Submitted by Peter Brattan 02/25/2020 08:46 AM</p> <p>The director does visit all schools during the school year, most multiple times. Forms were not able to be located as they were lost during our office move offer the summer. Reviews for this school year will be completed by the end of this school year. Reviews for next school year will be completed by February 1st. All schools will receive copies of the reports so if records are lost in the office the schools will be able to provide a copy.</p>

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	<p>Flagged by Lorena Paredes 02/11/2020 03:27 PM</p> <p>All SFAs must conduct an on-site accountability review of breakfast and lunch prior to February 1st each school year. The NSLP & SBP On-Site Accountability Review Form (#292 & #142) must be used. Accountability reviews must be conducted by an SFA employee.</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>				
	<p>Flagged by Lorena Paredes 02/11/2020 03:27 PM</p> <p>All SFAs must conduct an on-site accountability review of breakfast and lunch prior to February 1st each school year. The NSLP and SBP On-Site Accountability Review Form (#142 and #292) must be used. Accountability reviews must be conducted by an SFA employee.</p> <p>SFA did not have on-site monitoring forms completed for this school year. SFA unable to provide last school year's (2018-2019) on-site monitoring review forms.</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>				
	<p>Flagged by Lorena Paredes 02/11/2020 03:27 PM</p> <p>Monitoring was not completed and prior year's were not available. All SFAs must conduct an on-site accountability review of lunch prior to February 1st each school year. The NSLP On-Site Accountability Review Form (#142) must be used. Accountability reviews must be conducted by an SFA employee. 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>				
Group 2: CA Count (3)		TOMS RIVER BD OF ED-02905190		03/12/2020	CAP Accepted
	<p>Corrective Action Plan: Accepted by Lorena Paredes 02/27/2020 01:58 PM</p> <p>CAP Accepted</p>				
	<p>Corrective Action Plan: Accepted by Lorena Paredes 02/27/2020 01:58 PM</p> <p>CAP Accepted</p>				
	<p>Corrective Action Plan: Accepted by Lorena Paredes 02/27/2020 01:58 PM</p> <p>CAP Accepted</p>				

TOMS RIVER BD OF ED-02905190 - Corrective Action Report (Detail)

Corrective Action History	Corrective Action Plan: Submitted by Peter Brattan 02/25/2020 08:46 AM All cafeteria leads are certified in serv safe. We will follow the guidelines outlined in the standard operating procedures manual provided by the state. These will be addressed at the staff training on February 17, 2020. Annual staff training at the start of each school year will be changed to include these materials.				
	Corrective Action Plan: Submitted by Peter Brattan 02/25/2020 08:46 AM All cafeteria leads are certified in serv safe. We will follow the guidelines outlined in the standard operating procedures manual provided by the state. These will be addressed at the staff training on February 17, 2020. Annual staff training at the start of each school year will be changed to include these materials.				
	Corrective Action Plan: Submitted by Peter Brattan 02/25/2020 08:46 AM All cafeteria leads are certified in serv safe. We will follow the guidelines outlined in the standard operating procedures manual provided by the state. These will be addressed at the staff training on February 17, 2020. Annual staff training at the start of each school year will be changed to include these materials.				
	Flagged by Lorena Paredes 02/11/2020 03:43 PM SFA did not have a copy of the written food safety plan available on day of review. Schools participating in the school lunch and breakfast programs must implement a food safety program for the preparation and service of meals that complies with Hazard Analysis Critical Control Point (HACCP) principles. 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.				
	Flagged by Lorena Paredes 02/11/2020 03:43 PM SFA did not have a copy of the written food safety plan available on day of review. Schools participating in the school lunch and breakfast programs must implement a food safety program for the preparation and service of meals that complies with Hazard Analysis Critical Control Point (HACCP) principles. 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.				
	Flagged by Lorena Paredes 02/11/2020 03:43 PM SFA did not have a copy of the written food safety plan available on day of review. Schools participating in the school lunch and breakfast programs must implement a food safety program for the preparation and service of meals that complies with Hazard Analysis Critical Control Point (HACCP) principles. 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.				
Group 3: CA Count (2)		TOMS RIVER BD OF ED-02905190		03/12/2020	CAP Accepted

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Section	Form Subsection	SFA/Site Name	Question #	Due Date	Status	
Corrective Action History	Corrective Action Plan: Accepted by Lorena Paredes 02/27/2020 01:59 PM					
	CAP Accepted					
	Corrective Action Plan: Accepted by Lorena Paredes 02/27/2020 01:59 PM					
	CAP Accepted					
	Corrective Action Plan: Submitted by Peter Brattan 02/25/2020 08:46 AM					
	The items addressed on the day of the review will be removed from the schools once current stock is sold. Schools are now unable to order those items through the computerized ordering system. To ensure that all items meet the smart snack compliance a complete review of our ala carte items will be completed to ensure meet the standards by March 31st, 2020.					
Corrective Action History	Corrective Action Plan: Submitted by Peter Brattan 02/25/2020 08:46 AM					
	The items addressed on the day of the review will be removed from the schools once current stock is sold. Schools are now unable to order those items through the computerized ordering system. To ensure that all items meet the smart snack compliance a complete review of our ala carte items will be completed to ensure meet the standards by March 31st, 2020.					
	Flagged by Lorena Paredes 02/11/2020 03:43 PM					
	All food and beverage items sold a la carte to students during the school day must meet Smart Snack requirements. The requirements apply to items sold anywhere on the school campus (including but not limited to the cafeteria, vending machines, school store, etc.) The Alliance for a Healthy Generation calculator can be used to determine if a food or beverage meets Smart Snack requirements. A link to the calculator is available under Resources in SNEARS.					
	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.					
	Flagged by Lorena Paredes 02/11/2020 03:43 PM					
Corrective Action History	Sun Chips Harvest Cheddar do not meet because calories from fat exceed 35%. All food and beverage items sold a la carte to students during the school day must meet Smart Snack requirements. The requirements apply to items sold anywhere on the school campus (including but not limited to the cafeteria, vending machines, school store, etc.) The Alliance for a Healthy Generation calculator can be used to determine if a food or beverage meets Smart Snack requirements. A link to the calculator is available under Resources in SNEARS. 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 Counting and Claiming - Day of Review	Meal Counting and Claiming - Day of Review (On-Site Assessment Tool - Site) (317H)	TOMS RIVER HIGH NORTH	317	03/12/2020	CAP Accepted

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Section	Form Subsection	SFA/Site Name	Question #	Due Date	Status
Corrective Action History	Corrective Action Plan: Accepted by Lorena Paredes 02/27/2020 01:52 PM				
	CAP Accepted				
	Corrective Action Plan: Submitted by Peter Brattan 02/25/2020 08:43 AM				
	Cashiers have been instructed to offer components to all students regardless of determination. Pop Tarts, donuts, uncrustables, nutrigrain bars and coco puff cereal will now be allowed as part of a reimbursable meal. Cashiers have been instructed that if a student doesn't take all the components of a meal they will be charged ala carte prices.				
	All serving lines will be set up to offer the same meals effective March 1, 2020. Better record keeping through the use of the Site review forms will identify any issues. Any issues found during the "On Site Review" will be addressed during the review.				
	Flagged by Lorena Paredes 02/11/2020 10:51 PM				
BREAKFAST: Although meal counting system does not overtly identify student receiving free and reduced price benefits, students who come up as Free or Reduced on the POS system only had a choice of the reimbursable breakfast but Paid students were allowed to purchase from the a la carte items. Pop Tarts, powdered mini donuts, uncrustable, Nutrigrain bars, and Coco Puff cereal bars sold a la carte to Paid students can be part of the reimbursable meal for SBP.					
LUNCH: Two lines are distinguished as the school lunch line and two lines are distinguished as the grab and go/a la carte line. Students who come up as Free or Reduced on the POS system and do not have a fruit or vegetable for a complete meal, are made to get a fruit or vegetable to make it a reimbursable meal. A Paid student without a f/v is not made to go back for a fruit or veg and then charged a la carte. In addition, the "school lunch lines" have trays whereas the grab and go/a la carte lines do not.					
SFAs are prohibited from limiting the choices of reimbursable meals for breakfast based on a student's eligibility status. The same reimbursable meal choices must be available to all students. 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.					
SFAs are prohibited from having separate serving lines for lunch based on a student's eligibility status. These practices must be discontinued immediately. 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 (On-Site Assessment Tool - Site) (400H)	TOMS RIVER HIGH NORTH	400	03/12/2020	CAP Accepted

TOMS RIVER BD OF ED-02905190 - Corrective Action Report (Detail)

Section	Form Subsection	SFA/Site Name	Question #	Due Date	Status
<p>Corrective Action History</p>	<p>Corrective Action Plan: Accepted by Lorena Paredes 02/27/2020 01:46 PM CAP Accepted</p>				
	<p>Corrective Action Plan: Submitted by Peter Brattan 02/25/2020 08:42 AM All serving lines will be set up to offer all items the same effective march 1, 2020. Working with administration to have the breakfast served in the cafeteria instead of from a kiosk. Better record keeping through the use of the Site review forms will identify any issues. Any issues found during the "On Site Review" will be addressed during the review.</p>				
	<p>Flagged by Lorena Paredes 02/11/2020 10:35 PM Lunch: Broccoli on the "a la carte" line was not available to all students. It was only provided for those that were taking a mac and cheese.</p>				
	<p>Breakfast: Kiosk at the front entrance ran out of fruit component (juice). 10 students were not offered the fruit and, therefore, not reimbursable. All 5 required meal components for lunch must be available on every serving line/serving area prior to the beginning and during the entire meal service. In addition, if a serving line/serving area runs out of a component for breakfast, the SFA must immediately add the missing meal component before any additional meals are claimed for reimbursement. To help assure that required food components are available, food service personnel should monitor the serving lines/serving areas throughout the meal service. Accurate production records must be kept and should be used to plan appropriate quantities of meal components. Explain in detail, how the findings will be corrected and the measures taken to ensure that it will not reoccur in the future. Indicate the date of implementation.</p>				

TOMS RIVER BD OF ED-02905190 - Corrective Action Report (Detail)

Section	Form Subsection	SFA/Site Name	Question #	Due Date	Status
Meal Components and Quantities - Day of Review	Meal Components and Quantities - Day of Review (On-Site Assessment Tool - Site) (400H)	TOMS RIVER HIGH NORTH	401	03/12/2020	CAP Accepted
Corrective Action History	Corrective Action Plan: Accepted by Lorena Paredes 02/27/2020 02:27 PM				
	CAP Accepted				
	Corrective Action Plan: Submitted by Peter Brattan 02/25/2020 08:44 AM				
	All staff are being trained on offer vs serve and to ensure that all students are offered correct portion sizes. Staff will also be trained on February 17, 2020 to understand the portion sizes and to identify correct components. Staff will be trained to charge ala carte prices if a complete meal is not taken by students. Better record keeping through the use of the Site review forms will identify any issues. Any issues found during the "On Site Review" will be addressed during the review.				
Flagged by Lorena Paredes 02/11/2020 10:39 PM					
Breakfast : Two meals observed with two items only: 1 juice and 1 cereal. Students must take the required number of components for breakfast in order for their meals to be claimed for reimbursement. If the SFA has offer versus serve, students must select at least 3 food items in the proper quantities. One item selected must be ½ cup fruit and/or vegetable. Food service staff/cashiers must receive training on how to accurately recognize a reimbursable meal under offer versus serve. 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 (On-Site Assessment Tool - Site) (400H)	TOMS RIVER HIGH NORTH	402	03/12/2020	CAP Accepted
	Corrective Action Plan: Accepted by Lorena Paredes 03/06/2020 10:40 AM				
	CAP Accepted				
	Corrective Action Plan: Submitted by Peter Brattan 03/03/2020 08:11 AM				
	The changes listed in the corrective action plan were implemented effective February 18th. Maryellen went into the system and changed the recipes to reflect this. These were also reviewed with the staff on our professional training on February 17th.				
Corrective Action Plan: Rejected by Lorena Paredes 02/27/2020 01:51 PM					
You must indicate date of implementation for your corrective actions.					

TOMS RIVER BD OF ED-02905190 - Corrective Action Report (Detail)

Corrective Action History	<p>Corrective Action Plan: Submitted by Peter Brattan 02/25/2020 08:42 AM</p> <ol style="list-style-type: none"> 1) Switched all uncrustables to 5.3 ounce to meet the weekly requirements. 2) Switched the Quesadilla to a 10 inch tortilla 3) Mac and cheese has been removed from the menu effective February 28th, 2020. 4) 3 packages of croutons now being offered with Salads at all schools. <p>Better record keeping through the use of the Site review forms will identify any issues. Any issues found during the "On Site Review" will be addressed during the review.</p>				
	<p>Flagged by Lorena Paredes 02/11/2020 10:42 PM</p> <p>Uncrustable PB&J sandwich w/ cheese stick only credited as 1 oz. WG. Did not meet the 2oz. daily requirement for Grains, therefore, insufficient quantity. Quesadilla only credited as 1.75 oz WG. Did not meet the 2oz. daily requirement for Grains, therefore, insufficient quantity. Mac and cheese - Unable to determine what grains and M/MA are creditable because no documentation such as CN label, PFS, recipe, or other documentation for product was provided, therefore, insufficient quantity. Pkg of croutons for chef salad did not meet 1 oz Grains component. Portion size of croutons was increased to 3 pkgs to credit as 1 oz grain on site before start of service. No further action required for grains component on salad.</p> <p>First time violation for insufficient quantities not subject to fiscal. If repeat violation at next AR, fiscal action will be assessed.</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. 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.</p>				
Meal Components and Quantities - Day of Review	Meal Components and Quantities - Day of Review (On-Site Assessment Tool - Site) (400H)	TOMS RIVER HIGH NORTH	407	03/12/2020	CAP Accepted

TOMS RIVER BD OF ED-02905190 - Corrective Action Report (Detail)

Section	Form Subsection	SFA/Site Name	Question #	Due Date	Status
Corrective Action History	Corrective Action Plan: Accepted by Lorena Paredes 03/06/2020 10:38 AM CAP Accepted				
	Corrective Action Plan: Submitted by Peter Brattan 03/03/2020 08:19 AM This was discussed with the staff member on January 29th and reviewed with all staff on our training on February 17th, 2020.				
	Corrective Action Plan: Rejected by Lorena Paredes 02/27/2020 02:32 PM Please indicate date of implementation for your corrective action.				
	Corrective Action Plan: Submitted by Peter Brattan 02/25/2020 08:45 AM This is not a menu item. The lead cafeteria was instructed to follow the menu/recipes and to not put anything out that is not approved by the office. Better record keeping through the use of the Site review forms will identify any issues. Any issues found during the "On Site Review" will be addressed during the review.				
	Flagged by Lorena Paredes 02/11/2020 11:09 PM Cheese quesadilla was not a planned entree menu item. Insufficient quantity grain. 8" flour tortilla shell did not meet daily 2oz eq grain for Grade 9-12 meal pattern. Insufficient quantity - first time violation not subject to fiscal action. When making substitutions to the planned lunch menu, the SFA must make sure the substitution is appropriate and will still provide a reimbursable meal. Substitutions made for vegetables must still meet the weekly sub group requirements. 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 - Review Period	Meal Components and Quantities - Review Period (On-Site Assessment Tool - Site) (409H)	TOMS RIVER HIGH NORTH	409	03/12/2020	CAP Accepted

TOMS RIVER BD OF ED-02905190 - Corrective Action Report (Detail)

Section	Form Subsection	SFA/Site Name	Question #	Due Date	Status
<p>Corrective Action History</p>	<p>Corrective Action Plan: Accepted by Lorena Paredes 02/27/2020 02:17 PM</p> <p>CAP Accepted</p>				
	<p>Corrective Action Plan: Submitted by Peter Brattan 02/25/2020 08:43 AM</p> <p>These items were offered at all meals, however the production record module wasn't completed properly on site. this was addressed the day of the review and will be part of our training for all leads on February 17, 2020. Better record keeping through the use of the Site review forms will identify any issues. Any issues found during the "On Site Review" will be addressed during the review.</p> <p>Flagged by Lorena Paredes 02/11/2020 11:07 PM</p> <p>Production records were incomplete/inconsistent in not documenting planned portion for foods accurately, did not document all components, and did not document meal component contributions.</p> <p>HS breakfast production records missing fruit component on Monday (50 meals), Wednesday (61 meals) , and Thursday (71 meals) for a total of 182 incomplete meals.</p> <p>HS lunch production records missing red/orange and other vegetable subgroup for the week. Production record missing daily vegetable on Monday (99 meals).</p> <p>At breakfast and lunch, all required meal components must be offered to students daily. When planning menus, the SFA must make sure that all 3 components of the reimbursable breakfast and all 5 components of lunch, in minimum daily and weekly requirements, are offered. Daily production records and supporting documentation (including but not limited to standardized recipes, food labels, CN Labels, manufacturer product formulation statements, USDA Foods Information Sheets, etc.) must be used to make sure menus are in compliance with the meal pattern.</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>				
<p>Meal Components and Quantities - Review Period</p>	<p>Meal Components and Quantities - Review Period (On-Site Assessment Tool - Site) (409H)</p>	<p>TOMS RIVER HIGH NORTH</p>	<p>410</p>	<p>03/12/2020</p>	<p>CAP Accepted</p>
	<p>Corrective Action Plan: Accepted by Lorena Paredes 03/06/2020 10:39 AM</p> <p>CAP Accepted</p>				

TOMS RIVER BD OF ED-02905190 - Corrective Action Report (Detail)

Corrective Action History	<p>Corrective Action Plan: Submitted by Peter Brattan 03/03/2020 08:15 AM</p> <p>One cup of vegetable in the 9-12 meal pattern has been implemented as of March 1st, 2020!</p>
	<p>Corrective Action Plan: Rejected by Lorena Paredes 02/27/2020 02:26 PM</p> <p>The 9-12 meal pattern requires that 1 cup of vegetables not 3/4 cup be offered to students (refer to your corrective action #2 below). Please explain how the finding will be corrected and the measures taken to ensure it will not reoccur. You must indicate date of implementation for your corrective action.</p>
	<p>Corrective Action Plan: Submitted by Peter Brattan 02/25/2020 08:44 AM</p> <p>Menus have been changed effective March 1, 2020 to reflect 1 cup of fruit is offered daily.</p> <ol style="list-style-type: none"> 1) Uncrustable has been changed to 5.3 ounce 2) Menus have been changed to include 1 cup of fruit and 3./4 cup vegetable daily. 3) pasta and Meat Sauce has been removed from menu. 4) Croutons have been increased to 3 packages. We are contacting other vendors to locate a burger bun that meets the minimum requirement. That bun will be changed as soon as we find one that meets the requirements. 5) Pancake and sausage on a stick has been removed from menus and replaced with Pancakes and sausage patty which now meet the grain requirement. 6) Grains, vegetables and fruits have all been increased to meet the minimum weekly requirements. Fruits and vegetables are now offered in 1 cup fruit and 1 cup vegetables in the 9-12 grade group. 7) We have increased the recipe quantities for all vegetables and legumes to meet the 1/2 cup dark green and bean requirements for the week. <p>Better record keeping through the use of the Site review forms will identify any issues. Any issues found during the "On Site Review" will be addressed during the review.</p>
	<p>Flagged by Lorena Paredes 02/11/2020 10:52 PM</p> <p>Errors:</p> <p>Breakfast:</p> <ol style="list-style-type: none"> 1.) Insufficient quantity of fruit offered on Tuesday and Friday. Breakfast meal pattern requires 1 cup daily. <p>Lunch:</p>

TOMS RIVER BD OF ED-02905190 - Corrective Action Report (Detail)

1.) Insufficient daily and weekly grain for 2.6 oz. Un crustable with cheese stick entree offered as daily alternate. Grades 9-12 Meal Pattern requires 2 oz. eq grain and 2 oz. eq meat/meat alternate daily.

2.) Insufficient quantity vegetable and fruit on Tuesday of the review week. Grades 9-12 Meal Pattern requires 1cup vegetable and 1cup fruit daily.

3.) Insufficient quantity of daily grain (pasta w/meat sauce) and daily vegetable (side salad) on Wednesday. Grades 9-12 Meal Pattern requires 2oz eq daily grain and 1cup daily vegetable.

4.) Insufficient quantity of daily entree grain (hamburger roll, croutons on chicken Caesar salad) and daily vegetable on Thursday.

5.) Insufficient quantity of daily grain and meat/meat alternate for sausage/pancake stick entree and vegetable on Friday.

6.) Insufficient quantity of grain, vegetable, and fruit for the week. Grades 9-12 Meal Pattern requires 10-12 oz eq grain, 5c vegetable, and 5c fruit for the week.

7.) Insufficient quantity of dark green and bean (legume) vegetable subgroup for the week. Grades 9-12 Meal Pattern requires 1/2c dark green and 1/2c bean(legume) for the week.

First time violation not subject to fiscal action.

At breakfast and 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.

At breakfast and 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.

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.

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Dietary Specifications and Nutrient Analysis	Dietary Specifications and Nutrient Analysis (On-Site Assessment Tool - Site) (603H)	TOMS RIVER HIGH NORTH	603	03/12/2020	CAP Removed
Corrective Action History	Corrective Action Plan: Removed by Lorena Paredes 02/04/2020 09:57 PM				
	CAP Removed				
Flagged by Lorena Paredes 01/31/2020 08:31 AM					
Meal Components and Quantities - Day of Review	Meal Components and Quantities - Day of Review (On-Site Assessment Tool - Site) (400H)	TOMS RIVER INTERM NORTH	402	03/12/2020	CAP Accepted
Corrective Action History	Corrective Action Plan: Accepted by Lorena Paredes 02/27/2020 01:41 PM				
	CAP Accepted				
	Corrective Action Plan: Submitted by Peter Brattan 02/25/2020 08:42 AM				
	We were unable to obtain the CN label or production specification form from the manufacturer. This item has been removed from our menu effective 2/19, 2020.				
	Flagged by Lorena Paredes 02/11/2020 03:42 PM				
Error: SFA was unable to provide CN label or PFS for the Surlean Foods/Conagra/Pinnacle frozen prepared macaroni and cheese served for lunch entree. SA unable to confirm meal component contributions for grain and meat/meat alternate. First time violation not subject to fiscal action.					
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.					
Meal Components and Quantities - Review Period	Meal Components and Quantities - Review Period (On-Site Assessment Tool - Site) (409H)	TOMS RIVER INTERM NORTH	409	03/12/2020	CAP Accepted

TOMS RIVER BD OF ED-02905190 - Corrective Action Report (Detail)

Section	Form Subsection	SFA/Site Name	Question #	Due Date	Status
Corrective Action History	Corrective Action Plan: Accepted by Lorena Paredes 02/27/2020 02:27 PM				
	CAP Accepted				
	Corrective Action Plan: Submitted by Peter Brattan 02/25/2020 08:44 AM				
	<p>These items were offered at all meals, however the production record module wasn't completed properly on site. this was addressed the day of the review and will be part of our training for all leads on February 17, 2020. Better record keeping through the use of the Site review forms will identify any issues. Any issues found during the "On Site Review" will be addressed during the review.</p> <p>Flagged by Lorena Paredes 02/11/2020 11:03 PM</p> <p>Intermediate School Breakfast: 1.) Production records did not record all canned and/or fresh fruit, if offered, during review week. The following days were missing the fruit component to make it incomplete meals: 12/9: 15 meals 12/10: 13 meals 12/11: 19 meals 12/12: 27 meals 12/13: 4 meals</p> <p>At breakfast, all required meal components must be offered to students daily. When planning menus, the SFA must make sure that all 3 components of the reimbursable breakfast, in minimum daily and weekly requirements, are offered. Daily production records and supporting documentation (including but not limited to standardized recipes, food labels, CN Labels, manufacturer product formulation statements, USDA Foods Information Sheets, etc.) must be used to make sure menus are in compliance with the meal pattern. 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>				
Meal Components and Quantities - Review Period	Meal Components and Quantities - Review Period (On-Site Assessment Tool - Site) (409H)	TOMS RIVER INTERM NORTH	410	03/12/2020	CAP Accepted
	Corrective Action Plan: Accepted by Lorena Paredes 03/06/2020 06:24 PM				
	CAP Accepted				
	Corrective Action Plan: Submitted by Angela Ploumitsakos 03/06/2020 01:42 PM				
	Fruit snacks were removed the serving lines on January 28, 2020.				
Corrective Action Plan: Rejected by Lorena Paredes 03/06/2020 10:36 AM					
Please indicate date that fruit snacks were removed from the serving lines.					
Corrective Action Plan: Submitted by Peter Brattan 03/03/2020 07:56 AM					
All fruit snacks have been removed from the serving lines and will not be offered with meals. We will deplete our supply by selling them ala carte.					

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Corrective Action History	<p>Corrective Action Plan: Rejected by Lorena Paredes 02/27/2020 01:37 PM</p> <p>Fruit snacks must not be offered as part of a reimbursable meal immediately. Do not wait until supply is depleted to remove from serving line. They may be sold a la carte if Smart Snacks compliant. Indicate measure taken to ensure it will not occur again and the date of implementation.</p>
	<p>Corrective Action Plan: Submitted by Peter Brattan 02/25/2020 08:41 AM</p> <p>1) All planning and production records have been changed in the computer system to reflect 3/4 cup of vegetable daily.</p> <p>2) Croutons have been increased to 3 packages for salads to ensure the grain component is met.</p> <p>3) Dark greens and legumes have been added to the menus to insure the weekly subgroups are met.</p> <p>4) Vegetables and grains have been increased to ensure the weekly requirements are met.</p> <p>These have all been implemented for the menus' effective March 1, 2020.</p> <p>5) The importance of recording (not just serving) what was served along with the portion size has been addressed with all leads. We will follow up with this on our Professional development day scheduled for February 17, 2020.</p> <p>Juice has been removed as a fruit (other fruits are now offered) on some days to ensure we stay under the 50% requirement. Fruit snacks will not be offered once our current stock is depleted. That item can not be ordered from the schools anymore through our computer ordering system.</p>
	<p>Flagged by Lorena Paredes 02/11/2020 03:28 PM</p> <p>Errors:</p> <p>Intermediate North Lunch:</p> <p>1.) Insufficient daily quantity of vegetable offered on Mon, Tues, and Fri of the review week. Grades 6-8 meal pattern requires 3/4c vegetable daily.</p> <p>2.) Insufficient daily quantity of grain (croutons) offered on the chicken Caesar salad entree. Grades 6-8 meal pattern requires 1oz eq grain daily.</p> <p>3.) Insufficient weekly quantity of dark green and legume vegetable subgroup offered for the review week. Grades 6-8 meal pattern requires 1/2c dark green vegetable and 1/2c beans (legumes) to meet weekly vegetable subgroups.</p> <p>4.) Insufficient weekly quantity of vegetable and grain offered during the review week. Grades 6-8 meal pattern requires 3 3/4c vegetables and 8-10 oz eq grains offered for the week.</p>

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	<p>5.) Production records were incomplete/inconsistent in not documenting planned portion for foods accurately and did not document meal component contribution.</p> <p>First time violation not subject to fiscal action.</p> <p>Intermediate North Breakfast:</p> <p>Mostly juice recorded. Fruit snacks were also documented on Thurs. These were not counted since fruit snacks are not creditable as fruit component. Juice exceeded more than half of the fruit offered for the week.</p> <p>At breakfast and lunch, portion sizes planned for each component must meet both daily and weekly minimum requirements for each appropriate grade group. In addition, juice may not exceed more than half of the fruit offered for the week. When planning menus, refer to the Lunch and Breakfast Meal Pattern Charts, available on the Department of Agriculture's Form web site for specific component and minimum quantity requirements.</p> <p>At breakfast and 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>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>			
Smart Snacks in School	Smart Snacks in School (On-Site Assessment Tool - Site) (1104H)	TOMS RIVER INTERM NORTH	1105	03/12/2020 CAP Accepted

TOMS RIVER BD OF ED-02905190 - Corrective Action Report (Detail)

Section	Form Subsection	SFA/Site Name	Question #	Due Date	Status	
Corrective Action History	Corrective Action Plan: Accepted by Lorena Paredes 03/06/2020 10:37 AM					
	CAP Accepted					
	Corrective Action Plan: Submitted by Peter Brattan 03/03/2020 08:07 AM					
	We removed the items identified during the review that didn't meet the smart snack requirement the day of the review. I will be reviewing all remaining items to ensure they meet the requirements. Any item not meeting the smart snack requirements will be removed immediately from the serving lines. This will be completed by March 31st.					
	Corrective Action Plan: Rejected by Lorena Paredes 02/27/2020 01:43 PM					
Corrective Action History	All items that do not meet Smart Snacks requirements must be removed immediately. Do not wait until supply is depleted to remove items that are not compliant. You must indicate date of implementation.					
	Corrective Action Plan: Submitted by Peter Brattan 02/25/2020 08:42 AM					
	Once our current stock is used up, we will not order again for ala carte items. A review of the Smart Snack items will be completed by the end of march 2020, to ensure that ALL ala carte foods and beverages meet the smart snack requirements.					
	Flagged by Lorena Paredes 02/11/2020 03:44 PM					
	Error: Mini donuts sold a la carte at lunch did not meet Smart Snack requirements.					
Corrective Action History	All food and beverage items sold a la carte to students during the school day must meet Smart Snack requirements. The requirements apply to items sold anywhere on the school campus (including but not limited to the cafeteria, vending machines, school store, etc.) The Alliance for a Healthy Generation calculator can be used to determine if a food or beverage meets Smart Snack requirements. A link to the calculator is available under Resources in SNEARS.					
	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)	TOMS RIVER INTERM NORTH	1411	03/12/2020	CAP Removed
	Corrective Action History	Corrective Action Plan: Removed by Lorena Paredes 02/11/2020 01:33 PM				
		CAP Removed				
Corrective Action History	Flagged by Lorena Paredes 02/04/2020 10:51 PM					

TOMS RIVER BD OF ED-02905190 - Corrective Action Report (Detail)

Report Selections

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