

Yeshiva Mkor Chaim-03009833 - Corrective Action Report (Detail)

Section	Form Subsection	Sponsor/Site Name	Question #	Due Date	Status
Civil Rights	Civil Rights (Off-Site Assessment Tool) (800H)	Yeshiva Mkor Chaim-03009833	806	02/17/2023	CAP Accepted
Corrective Action History	Corrective Action Plan: Accepted by Lorena Paredes 02/10/2023 07:13 PM CAP Accepted				
	Corrective Action Plan: Submitted by Simon Schreiber 02/09/2023 09:11 PM 2/9/2023. We have made the Civil Rights Training guide available for all relevant personnel, and we will make sure that all involved individuals are trained in the future Flagged by Lorena Paredes 01/17/2023 05:25 PM Gentleman who served meals to students was not included in the Off-Site Assessment Tool and did not receive applicable Civil Rights Training. Annual civil rights training is required for all staff who interact with program participants or applicants (e.g. cafeteria staff, aides serving meals, those involved in free/reduced application approval). The SFA must keep documentation of the annual training that includes staff who attended, date of training and topics covered. Staff must complete the State Agency Civil Rights Self Study Guide or view the Civil Rights Webinar which can both be found 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.				
Professional Standards	Professional Standards (On-Site Assessment Tool)	Yeshiva Mkor Chaim-03009833	1213	02/17/2023	CAP Accepted
Corrective Action History	Corrective Action Plan: Accepted by Lorena Paredes 02/10/2023 07:11 PM CAP Accepted				
	Corrective Action Plan: Submitted by Simon Schreiber 02/09/2023 09:09 PM On 8/19/2021, the food service Director completed the Food Safety Training, It has now been uploaded Flagged by Lorena Paredes 01/17/2023 11:30 AM No copy of food safety certification was provided during AR. The food service director is required to either have completed 8 hours of food safety training within the last 5 years prior to the on-site AR date or should have completed the training within 30 days of hire, if new. Food safety training must now be completed. A free Food Safety in Schools online training course is available from the Institute of Child Nutrition at https://theicn.org/ or the SFA can choose their own online or in person training resource to obtain the required food safety training. 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 when the food safety training will be completed.				

Yeshiva Mkor Chaim-03009833 - Corrective Action Report (Detail)

Section	Form Subsection	Sponsor/Site Name	Question #	Due Date	Status
Professional Standards	Professional Standards (On-Site Assessment Tool)	Yeshiva Mkor Chaim-03009833	1219	02/17/2023	CAP Removed
Corrective Action History	Corrective Action Plan: Removed by Lorena Paredes 01/17/2023 05:25 PM CAP Removed				
	Flagged by Lorena Paredes 01/17/2023 05:16 PM Administrative, office and/or other school staff (e.g. teachers serving and/or counting meals in the classroom) who regularly work on National School Lunch and/or School Breakfast related activities throughout the school year must meet professional standard training requirements. Staff working 20 or more hours on School Nutrition program related activities are required to complete at least 6 hours of annual training. Part time staff (working less than 20 hours per week) are required to complete				
Meal Components and Quantities - Day of Review	Meal Components and Quantities - Day of Review (On-Site Assessment Tool - Site) (400H)	Yeshiva Mkor Chaim-226285	402	02/17/2023	CAP Removed
Corrective Action History	Corrective Action Plan: Removed by Lorena Paredes 01/17/2023 04:17 PM CAP Removed				
	Flagged by Lorena Paredes 01/17/2023 01:53 PM Although tuna salad recipe states 3 oz. serving = 2 oz. equivalent M/MA, production records indicate 2 oz. of tuna was served which equals 1.25 M/MA. This portion does not meet the daily Meat/Meat Alternate requirement for grades 9-12.				
	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. Inadequate portion size at lunch is first time violation for SFA. 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.				

Yeshiva Mkor Chaim-03009833 - Corrective Action Report (Detail)

Section	Form Subsection	Sponsor/Site Name	Question #	Due Date	Status
Meal Components and Quantities - Review Period	Meal Components and Quantities - Review Period (On-Site Assessment Tool - Site) (409H)	Yeshiva Mkor Chaim-226285	409	02/17/2023	CAP Removed
Corrective Action History	Corrective Action Plan: Removed by Lorena Paredes 01/17/2023 02:12 PM				
	CAP Removed				
	Flagged by Lorena Paredes 01/17/2023 02:12 PM				
	.				
Meal Components and Quantities - Review Period	Meal Components and Quantities - Review Period (On-Site Assessment Tool - Site) (409H)	Yeshiva Mkor Chaim-226285	410	02/17/2023	CAP Accepted

Yeshiva Mkor Chaim-03009833 - Corrective Action Report (Detail)

Section	Form Subsection	Sponsor/Site Name	Question #	Due Date	Status
Corrective Action History	Corrective Action Plan: Accepted by Lorena Paredes 02/10/2023 07:14 PM				
	CAP Accepted				
	Corrective Action Plan: Submitted by Menachem Savitz 02/09/2023 08:58 PM				
	2/9/2023. We will work with the vendor to make sure that they send the proper production records that are accurate with the proper portion sizes and the appropriate temperatures				
	Flagged by Lorena Paredes 01/17/2023 11:30 AM				
	<p>Although tuna salad recipe states 3 oz. serving = 2 oz. equivalent M/MA, production records indicate 2 oz. of tuna salad was served which equals 1.25 M/MA. This portion does not meet the daily Meat/Meat Alternate requirement for grades 9-12.</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.</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.</p> <p>In addition, the following issues were identified regarding production records: Production records are not provided daily by vendor. SFA stated that they have production records on their computer for the month and complete them daily electronically. Only one set of temperatures were taken and/or recorded. This is not acceptable as Section VIII of the Commercial Vendor Contact states the Vendor will provide daily production records. Vendor will complete all applicable sections. The SFA will be responsible for completing sections pertaining to HACCP and meal service on site. It cannot be determined if vendor or SFA took and recorded food temperatures for the review period. Additionally, no delivery slip for pizza or production records were provided on day of review. Because it was observed that food components and quantities were in provided in sufficient amounts, no meals will be disallowed for missing production records on Day of Review.</p> <p>Inadequate portion size at lunch is first time violation for SFA. 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 all mentioned findings will be corrected and the measures taken to ensure that it will not reoccur in the future. Indicate the date of implementation.</p>				

Report Selections

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