

Yeshiva Yesodei Hatorah-03009736 - Corrective Action Report (Detail)

Section	Form Subsection	Sponsor/Site Name	Question #	Due Date	Status
Certification and Benefit Issuance	Certification and Benefit Issuance (On-Site Assessment Tool) (124H)	Yeshiva Yesodei Hatorah-03009736	126	03/24/2023	CAP Removed
Corrective Action History	Corrective Action Plan: Removed by Amy Martin 02/22/2023 12:25 PM				
	CAP Removed				
Corrective Action History	Flagged by Amy Martin 02/22/2023 12:27 PM				
	CAP removed. No further CA for this required.				
Food Safety, Storage and Buy American	Food Safety, Storage and Buy American (On-Site Assessment Tool) (1400H)	Yeshiva Yesodei Hatorah-03009736	1400	03/24/2023	CAP Accepted
Corrective Action History	Corrective Action Plan: Accepted by Amy Martin 03/16/2023 02:57 PM				
	CAP Accepted				
	Corrective Action Plan: Submitted by Tzvi Keller 03/13/2023 03:44 PM				
	On the Day of review, 21/21/2023, we made sure that the HACCP bbok for site of review was placed in the cafeteria. We additionally placed a HACCP plan booklet in the kitchen where the meals are prepared. We will make sure that these plans are available for reference in both sites at all times				
Corrective Action History	Flagged by Amy Martin 02/21/2023 03:55 PM				
	A copy of the written HACCP food safety plan must be available at each school.				
	Although a HAACP book was available to the SA reviewer, it was not provided in the cafeteria of the reviewed site. In addition, as part of the AR, the SA reviewer visited the site where meals are prepared and satellited to the reviewed school. Per my observation and conversation with the cook, there was no HAACP book onsite.				
Explain in detail, how the finding was corrected and the measures taken to ensure that it will not reoccur in the future. Indicate the date of implementation.					
Reporting and Recordkeeping	Reporting and Recordkeeping (On-Site Assessment Tool) (1500H)	Yeshiva Yesodei Hatorah-03009736	1500	03/24/2023	CAP Accepted

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Corrective Action History	Corrective Action Plan: Accepted by Amy Martin 03/16/2023 02:57 PM CAP Accepted				
	Corrective Action Plan: Submitted by Tzvi Keller 03/13/2023 03:39 PM We realize that we were tardy with regard to responding to the Offsite Questionnaire in a timely fashion. At our staff meeting on March 8,2023 we discussed the issue and resolved that we will make sure to adhere to the proper timetable with regard to program requirements, Flagged by Amy Martin 02/21/2023 03:55 PM SFA must submit reports to the State Agency as required to demonstrate compliance with program requirements (e.g. annual agreement, food safety certification, verification collection report, monthly reimbursement claim, etc.) The Offsite Questionnaire was due on November 8, 2022. After multiple reminders, the SFA submitted the Questionnaire, in its entirety, in mid-January 2023. 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.				
Dietary Specification Assessment Tool (On Site Observation)	Dietary Specification Assessment Tool (On Site Observation) (Nutrition/Meal Compliance)	Cheder Bais Yisroel-12162	19	03/24/2023	CAP Accepted

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Section	Form Subsection	Sponsor/Site Name	Question #	Due Date	Status
Corrective Action History	Corrective Action Plan: Accepted by Amy Martin 03/16/2023 02:58 PM				
	CAP Accepted				
Corrective Action History	Corrective Action Plan: Submitted by Tzvi Keller 03/15/2023 04:21 PM				
	<p>As of March 10th, 2023 , we now have a binder with our recipes in the Food Prep area. The cook has been instructed to make sure to follow the standardized recipes for all prepared foods to ensure that the creditable amounts and portion sizes are accurate for every meal. We also made sure that there is a copy of the food buying guides, grain Chart, Meal pattern guidelines, Veg subgroup chart to make sure that the cook and kitchen staff have access to these documents for reference with regard to the food preparation.</p> <p>In addition, we reviewed our Kitchen equipment to make sure that we have all the needed standardized weight and measuring utensils</p>				
Corrective Action History	Flagged by Amy Martin 02/21/2023 03:55 PM				
	<p>In order to ensure a consistent portion size, yield and quality, standardized lunch recipes must be followed exactly. Ingredients should be weighed or measured using standardized weight or measuring utensils.</p> <p>As part of the AR, the SA reviewer visited the site where meals are prepared and satellited to the reviewed site. I observed the lunch meal preparation. Per my observation and conversation with the cook, there is no recipe book on site. In addition, he was not using a recipe to prepare the pizza served for the day of review. Standardized recipes and their use is required in the Child Nutrition Programs. A standardized recipe is one that has been tried, tested, evaluated, and adapted for use by your school food service. It produces a consistent quality and yield every time when the exact procedures, equipment, and ingredients are used.</p> <p>Explain in detail, how the finding was 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)	Cheder Bais Yisroel-12162	402	03/24/2023	CAP Accepted

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Corrective Action History	Corrective Action Plan: Accepted by Amy Martin 03/16/2023 02:58 PM				
	CAP Accepted				
	Corrective Action Plan: Submitted by Tzvi Keller 03/15/2023 04:20 PM				
	As of March 10th, 2023 , we now have a binder with our recipes in the Food Prep area. The cook has been instructed to make sure to follow the standardized recipes for all prepared foods to ensure that the creditable amounts and portion sizes are accurate for every meal. We also made sure that there is a copy of the food buying guides, grain Chart, Meal pattern guidelines, Veg subgroup chart to make sure that the cook and kitchen staff have access to these documents for reference with regard to the food preparation.				
	Flagged by Amy Martin 02/21/2023 03:55 PM				
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.					
On the review day, the site that prepared the meals (Yeshiva Tesodei Hatorah) was visited during lunch preparation. Per my observation and conversation with the cook, the site did not have a recipe (or recipe book). In addition, the pizza crust used on the day of observation was different than the crust used during the review month. No nutrition facts label/product label was available. I was able to witness that all components were available, but based on missing labels and recipes not being utilized, I was unable to determine that the proper quantities of the meat/meat alternate component and grain component for the age/grade group were met.					
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 was corrected and the measures taken to ensure that it will not reoccur in the future. Indicate the date of implementation.					

Report Selections

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