NORTH JERSEY ELKS DEVELOPMENTAL DISABILITIES AGENC - Corrective Action Report (Detail)

Section	Form Subsection	SFA/Site Name	Question #	Due Date	Status			
Civil Rights	Civil Rights (On-Site Assessment Tool) (809H)	NORTH JERSEY ELKS DEVELOPMENTAL DISABILITIES AGENC	810	05/04/2022	CAP Accepted			
Corrective Action History	Corrective Action Plan: Accepted by Katie Hunter 05/03/2022 02:18 PM CAP Accepted Corrective Action Plan: Submitted by DEBORAH MEDINA 05/02/2022 02:15 PM As of 04-05-22 I will make sure that the non-discrimination statement will be included on ALL program materials/documents distributed to households and posted on our website. Flagged by Katie Hunter 04/04/2022 02:45 PM The current USDA non-discrimination statement must be included on all program materials/documents distributed to households or posted on the SFA's website. The current statements [regular and shortened version for limited space (Form #213)], are available on the Department of Agriculture Forms web site or at the following link: https://www.nj.gov/agriculture/divisions/fn/pdf/form213.pdf 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)	PASSAIC CO ELKS HS-1958	409	05/04/2022	CAP Accepted			
Corrective Action History	Corrective Action Plan: Accepted by Katie Hunter 05/03/2022 02:19 PM CAP Accepted Corrective Action Plan: Submitted by DEBORAH MEDINA 05/02/2022 02:34 PM As of 04-05-22 I made sure that at breakfast, all required meal components are offered to students daily. When planning my menus, I made sure that all 3 components of the reimbursable breakfast, in minimum daily and weekly requirements are offered. My daily production records & supporting documentation are being used to make sure breakfast menus are in compliance with the meal pattern. Flagged by Katie Hunter 04/04/2022 02:46 PM 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.							
Meal Components and Quantities - Review Period	Meal Components and Quantities - Review Period (On-Site Assessment Tool - Site) (409H)	PASSAIC CO ELKS HS-1958	410	05/04/2022	CAP Accepted			

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Section	Form Subsection	SFA/Site Name	Question #	Due Date	Status			
	Corrective Action Plan: Accepted by Katie Hunter 05/03/2022 02:20 PM							
	CAP Accepted							
Corrective Action History	As of 04-05-22 I called Pomptonian the Vendor we use for our lunch program about not meeting the portion size planned for each component for the HS age group. They informed me they will make the changes as of 04-05-22. At lunch i made sure production records documents that both daily and weekly minimum quantities for each component are offered and being met. Other supporting documentation (including but not limited to the USDA Food Buying Guide, food labels, CN labels, manufacturers product formulation statements, standardized recipes, etc.) will be used to determine the creditable amount each menu item contributes to the meal pattern to assure that required minimum quantities are offered. I will continue to educate myself yearly for any new requirements.							
	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 Agricultures Form web site for specific component and minimum quantity requirements. Failure to fix identified issues may also lead to fiscal action/repeat violations in subsequent reviews as these are Performance Standard 2 (PS2) violations. 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. 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.							

Report Selections

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