Section	Form subsection	Site Name		Question #	Due Date	Status	
Fresh Fruit and Vegetable Program - Day of Review	Fresh Fruit and Vegetable Program - Day of Review	PCSST K-1		1904	03/31/2020	CAP Accepted	
	CAP Accepted Janet Celi 05/19/2020 09:06 AM		CAP Accepted				
Corrective Action History	CAP Submitted MATT ANAR 05/18/2020 03:14 PM		A general memo was sent to all staff via email on 3/4/2020 reminding them the change in the program as well as the fact that no item would be taken home. Please see the memo is attached.				
	Flagged Janet Celi 03/02/2020 10:13 AM		The FFVP must not be taken home. Although this did not happen during the Review, the Principal did mention that sometimes items were taken home. Please indicate how you have corrected this problem by an e-mail, memo or other communication effort to teachers. Include a copy of any communication to teachers with your corrective action response.				
Fresh Fruit and Vegetable Program - Review Period	Fresh Fruit and Vegetable Program - Review Period	PCSST K-1		1901	03/31/2020	CAP Accepted	

Section	Form subsection	Site Name		Question #	Due Date	Status	
	CAP Accepted Janet Celi 05/19/2020 09:04 AM		CAP Accepted				
	CAP Submitted DANIEL MALAVE 05/15/2020 11:17 AM		Items were add it to February Voucher. We been checking each invoice to make sure all items are claim each month.				
Corrective Action History	Flagged Janet Celi 03/02/2020 10:05 AM		The following items were not claimed on the January FFVP voucher: -1/16 Sliced Apples 4 cases @\$34.50 each TOTAL - \$138.00 -1/28 Carrots 4 cases @ \$32.50 each TOTAL - \$130.00				
			These items can be placed on your February or March FFVP voucher.				
			Invoices should be doul all monthly items purcha appropriate month. Pre the person submitting the reported on the monthly indicate strategies you problem.	ased have been of ferably another particular of FFVP vouchers	claimed for person, other rerify the the claim of the the claim of the the claim of the the claim of the the claim of the claim of the the claim of the the claim of the clai	or the her than items	
Food Safety, Storage and Buy American	Food Safety, Storage and Buy American	PCSST K-	1	1406	01/13/2020	CAP Accepted	

Section	Form subsection	Site Name		Question #	Due Date	Status	
	CAP Accepted Katie Hunter 01/10/2020 01:17 PM		CAP Accepted				
	CAP Submitted MATT ANAR 01/07/2020 09:56 AM		The Food Safety Inspection Report has facing the cafeteria seating area.	been displayed in a visible lo	ocation near the s	erving line	
Corrective Action History			Date of Implementation: 12/13/2019				
	Flagged Katie Hunter 12/13/2019 02:15 PM		The food safety inspection report was not posted in a publicly visible location. SFA is responsible for obtaining two food safety inspections during the current school year and if current inspections are not already scheduled, SFA should request an inspection in writing from the Board of Health. Describe in the CAP how this will be corrected. List date of implementation.				
Professional Standards	Professional Standards			1219	01/13/2020	CAP Accepted	
	CAP Accepted Katie Hunter 01/10/2020 01:16 PM	•	CAP Accepted	•			

	CAP Submitted MATT ANAR 01/07/2020 09:56 AM	PCSST utilizes an online platform called "publicschoolworks" for the state-mandated professional development requirements. There are various topics that can be assigned to staff members. Each topic consist of a video and a test at the end that the participant has to take and pass in order to receive certificate of training. Each session runs around one hour.
		To fulfill the 4 hours of annual training requirements, PCSST has taken the following actions:
Corrective Action History		1- Starting this year immediately, K-1 Campus teaching staff members including aides and administrative personnel have been assigned 3 School Nutrition related training videos. The current topics are:
		M-575 Food Safety for Food Handlers
		M-375 Managing Food Allergies
		M-378 Civil Rights in Child Nutrition Programs
		PCSST is now requiring minimum 3 hours of school nutrition related training at K-1 campus through online courses that will be made available at the beginning of each school year.
		Date of Implementation: 12/20/2019
		2- PCSST will conduct an hour training session at one of the upcoming In-Service PD days on February 03, 2020. The topic will be Offer vs. Serve Policy and Reimbursable Meal Components.
		Date of Implementation: 12/20/2019
		3- In addition to online training courses, at least one school nutrition related session will be made part of the school's annual orientation program for all new and returning staff at K-1 Campus. Orientation program takes place in the week prior to the school opening in each year. Date of Implementation: 12/20/2019

	Flagged Katie Hunter 12/13/2019 02:15 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 at least 4 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 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			1209	01/13/2020	CAP Removed		
Corrective Action History	CAP Removed Katie Hunter 12/13/2019 02:14 PM		CAP Removed					
	Flagged DANIEL MALAVE 10/18 01:34 PM	/2019						