

## MOUNTAINSIDE BOE -03903470 - Corrective Action Report (Detail)

Section	Form Subsection	Sponsor/Site Name	Question #	Due Date	Status
Maintenance of Non-Profit School Food Service Account	Maintenance of Non-Profit School Food Service Account (Off-Site Assessment Tool) (700H)	MOUNTAINSIDE BOE -03903470	701	01/18/2024	CAP Accepted
<b>Corrective Action History</b>	Corrective Action Plan: Accepted by Lisa Garland 01/17/2024 10:35 AM CAP Accepted				
	Corrective Action Plan: Submitted by Debbie Hausheer 01/16/2024 10:01 AM  Lisa,  This past fall the kitchen facilities were updated in both locations. There are new ovens and complete new work stations have been installed at Beechwood and Deerfield schools. In addition a new food service software were also installed. Purchase orders for the kitchens total \$74,731 the software costs were \$10,198 and installation cost ran \$27,000.  Debbie Hausheer				
	Flagged by Lisa Garland 01/11/2024 03:43 PM FINDING: Net Cash Resources exceeded three months average expenditures which represents incompliance per USDA CFR 210.14 Please submit a required Corrective Action Plan  Thank You				
Meal Components and Quantities - Review Period	Meal Components and Quantities - Review Period (On-Site Assessment Tool - Site) (409H)	BEECHWOOD ELEMENTARY-2992	411	12/16/2022	CAP Accepted

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Section	Form Subsection	Sponsor/Site Name	Question #	Due Date	Status
<b>Corrective Action History</b>	Corrective Action Plan: Accepted by Dianne Kennedy 11/18/2022 06:19 PM				
	CAP Accepted				
	Corrective Action Plan: Submitted by Sara Engst 11/18/2022 05:59 PM				
	On 11/16/22, production record training was given to the employees responsible. They have been advised to ensure that all entrees and components are to be properly recorded on the production records.				
	Corrective Action Plan: Rejected by Dianne Kennedy 11/18/2022 02:15 PM				
	Please enter the date that you implemented the correction. Thank you.				
	Corrective Action Plan: Submitted by Sara Engst 11/18/2022 12:53 AM				
	Production record training has taken place with the employees responsible. They have been advised to ensure that all entrees and components are to be properly recorded on the production records.				
Flagged by Dianne Kennedy 11/16/2022 11:39 AM					
Missing entree on the Production Record for Friday, November 21. Production Records must record all entree that were served for the day. The production records must equal the amount of entree served and recorded on the daily count.					

### **Report Selections**

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