

# ELNORAH INC DBA WARREN GLEN ACADEMY-04209508 - Corrective Action Report (Detail)

Section	Form Subsection	SFA/Site Name	Question #	Due Date	Status
Certification and Benefit Issuance	Certification and Benefit Issuance (On-Site Assessment Tool) (124H)	ELNORAH INC DBA WARREN GLEN ACADEMY-04209508		04/18/2022	CAP Accepted
<b>Corrective Action History</b>	Corrective Action Plan: Accepted by Lea Berry 03/30/2022 01:27 PM CAP Accepted				
	Corrective Action Plan: Submitted by Donna Tolley 03/30/2022 09:25 AM  We have revised the 2021-2022 SFA Application based on the site visit recommendations. We removed the Phillipsburg staff member as Food Service Director and replaced her with Brenda Grassi are own staff member. Brenda works in the Kitchen during the lunch periods. She has been responsible for temperature checks, preparation, distribution of the lunches and clean-up of the area along with Sarah Fallstich, teacher in charge during lunch periods. We have revised Brenda Grassi and Sarah Fallstich's individual professional performance plan to add the additional hours of annual training to both of their schedules to meet the 8 hours of mandatory food service training.				
	Flagged by Lea Berry 03/16/2022 10:38 AM  Elnorah must list a food service director that is on-site. The person must have 8 hours of food service training. An SFA to SFA agreement is only an agreement to provide meals. It is not for staffing purposes especially since Phillipsburg has a Food Service Management Contract. Elnorah is currently in breach of contract of their SFA to SFA agreement. Elnorah could consolidate their food program with Phillipsburg. This would mean that Elnorah would become a site under Phillipsburg and all reimbursement would go to Phillipsburg.  Please explain in the corrective action how this issue will be corrected and the date of correction.				
Certification and Benefit Issuance	Certification and Benefit Issuance (Off-Site Assessment Tool) (100H)	ELNORAH INC DBA WARREN GLEN ACADEMY-04209508	103	04/18/2022	CAP Removed
<b>Corrective Action History</b>	Corrective Action Plan: Removed by Lea Berry 03/16/2022 11:11 AM CAP Removed				
	Flagged by Lea Berry 03/16/2022 10:37 AM  A student's free or reduced price eligibility from the prior academic school year must be carried over into the current school year for up to 30 operating days beginning on the first operating day of school or until a new eligibility determination is made in the current school year, whichever comes first. It is strongly suggested that a SFA representative view the Certification & Benefit Issuance Determining Officials webinar, which can be located in the Training Tab in SNEARS, in order to fully understand the free and reduced price application process. 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.				
Civil Rights	Civil Rights (Off-Site Assessment Tool) (800H)	ELNORAH INC DBA WARREN GLEN ACADEMY-04209508	806	04/18/2022	CAP Removed

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<b>Corrective Action History</b>	Corrective Action Plan: Removed by Lea Berry 03/16/2022 11:18 AM				
	CAP Removed				
<b>Corrective Action History</b>	Flagged by Lea Berry 03/16/2022 10:38 AM				
	<p>Annual civil rights training is required for all staff who interact with program participants or applicants (e.g. cafeteria staff, 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.</p> <p>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.</p>				
Professional Standards	Professional Standards (On-Site Assessment Tool)	ELNORAH INC DBA WARREN GLEN ACADEMY-04209508	1213	04/18/2022	CAP Removed
<b>Corrective Action History</b>	Corrective Action Plan: Removed by Lea Berry 03/16/2022 11:20 AM				
	CAP Removed				
<b>Corrective Action History</b>	Flagged by Lea Berry 03/16/2022 10:38 AM				
	<p>The food service director or manager on site 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 <a href="http://www.theicn.org">www.theicn.org</a> 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.</p>				
Meal Components and Quantities - Review Period	Meal Components and Quantities - Review Period (On-Site Assessment Tool - Site) (409H)	Warren Glen Academy-2878	410	04/18/2022	CAP Accepted

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<b>Corrective Action History</b>	<p>Corrective Action Plan: Accepted by Lea Berry 03/30/2022 01:27 PM</p> <p>CAP Accepted</p>
	<p>Corrective Action Plan: Submitted by Donna Tolley 03/18/2022 09:36 AM</p> <p>Staff will be retrained, effective immediately 3.18.22 on portion sizing for the appropriate grade groups. Recipes will reflect that as well. Vegetable subgroups will also be gone over.</p>
	<p>Flagged by Lea Berry 03/16/2022 10:38 AM</p> <p>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 Agriculture's Form web site for specific component and minimum quantity requirements.</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>2-7- Nacho Beef Platter - According to the production record 1.25 ounce equivalent of grain (13 chips) were provided. Since you are following the 9-12 meal pattern you must offer 20 chips which is the 2 ounce equivalent.</p> <p>2-11 - According to the production record 1 twisted cheese stick was served which is 1 ounce meat/meat alternate and 1 ounce equivalent of grain. You must offer two sticks to meet the daily requirement of 2 ounce meat/meat alternate and 2 ounce grain equivalent.</p> <p>Red/Orange Subgroup - Only 1 cup of the red/orange subgroup was provided for the week. You must provide 1 1/4 cup over the week for the 9-12 grade group. It appears that the marinara sauce was counted on the production record for the chicken parmigiana sandwich, however if you offer more than one entrée you can not count that because it was not available for all.</p> <p>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.</p>

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Section	Form Subsection	SFA/Site Name	Question #	Due Date	Status
Food Safety, Storage and Buy American	Food Safety, Storage and Buy American (On-Site Assessment Tool - Site) (1404H)	Warren Glen Academy-2878	1405	04/18/2022	CAP Removed
<b>Corrective Action History</b>	Corrective Action Plan: Removed by Lea Berry 03/16/2022 11:20 AM				
	CAP Removed				
<b>Corrective Action History</b>	Flagged by Lea Berry 03/16/2022 10:38 AM				
	SFA did not have documentation indicating that two food safety inspections were completed or requested in the current school year. Schools participating in the school lunch and breakfast programs must, at least twice during the each school year, obtain a food safety inspection conducted by a State or local governmental agency responsible for food safety inspections. Describe in the corrective action how this will be corrected.				

**Report Selections**

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