

## BERLIN BORO BD OF ED-00700330 - Corrective Action Report

Form Name	Section	Form subsection	Site Name	Question #	Due Date	Status	
Off-Site Assessment Tool	Off-Site Assessment Tool	Revenue from Nonprogram Foods (710)		710	11/13/2017	Flagged	
<b>Corrective Action History</b>			Flagged Cybersoft Support 07/06/2018 09:55 AM				
On-Site Assessment Tool - Site	On-Site Assessment Tool - Site	Meal Components and Quantities - Day of Review (400-408)	BERLIN COMMUNITY	402	06/04/2018	CAP Accepted	
<b>Corrective Action History</b>			CAP Accepted Lea Berry 05/30/2018 09:30 AM	CAP Accepted			
			CAP Submitted CHRISTINA WEBER 05/21/2018 03:56 PM	The portion sizes will be reviewed on a daily basis using the Fruit and vegetable Buying Guide.			
			Flagged Lea Berry 05/04/2018 09:25 AM	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. 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.			
On-Site Assessment Tool - Site	On-Site Assessment Tool - Site	Meal Components and Quantities - Review Period (409-412)	BERLIN COMMUNITY	409	06/04/2018	CAP Accepted	
<b>Corrective Action History</b>			CAP Accepted Lea Berry 05/30/2018 09:37 AM	CAP Accepted			
			CAP Submitted CHRISTINA WEBER 05/21/2018 04:05 PM	5/7 Retraining of all foodservice staff around completion of production reports using the "how to complete form" tab on the USDA production reports. Documentation will be reviewed on a weekly basis by the operations manager.			
			Flagged Lea Berry 05/04/2018 09:27 AM	At breakfast and lunch, all required meal components must be offered to students daily. When planning menus, the SFA must make sure that all 5 components of the reimbursable lunch, 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.			
On-Site Assessment Tool - Site	On-Site Assessment Tool - Site	Dietary Specifications and Nutrient Analysis (603-605)	BERLIN COMMUNITY	603	06/04/2018	CAP Accepted	

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<b>Corrective Action History</b>			CAP Accepted Lea Berry 05/30/2018 09:38 AM	CAP Accepted		
			CAP Submitted CHRISTINA WEBER 05/21/2018 04:05 PM	5/7 Ranch dressing was removed.		
			Flagged Lea Berry 05/04/2018 09:28 AM	Technical assistance for areas of concern for lunch is indicated on the On-Site Dietary Specifications Assessment Tool. Refer to the assessment tool for the specific information.		
On-Site Assessment Tool - Site	On-Site Assessment Tool - Site	Smart Snacks in School (1104 - 1107)	BERLIN COMMUNITY	1104	06/04/2018	CAP Removed
<b>Corrective Action History</b>			CAP Removed Lea Berry 05/04/2018 09:27 AM	CAP Removed		
			Flagged Lea Berry 05/02/2018 02:33 PM	The water in the vending machine was flavored and was a 20 ounce bottle. K-8 is not allowed to have flavored water. Please, explain how this will be corrected and the date it was corrected.		
On-Site Assessment Tool - Site	On-Site Assessment Tool - Site	Smart Snacks in School (1104 - 1107)	BERLIN COMMUNITY	1105	06/04/2018	CAP Accepted
<b>Corrective Action History</b>			CAP Accepted Lea Berry 05/30/2018 09:32 AM	CAP Accepted		
			CAP Submitted CHRISTINA WEBER 05/21/2018 03:58 PM	Flavored water was removed from the Vending Machines 5/4/18 An updated list of compliant beverages was given to vendor on 5/4/18. machines will be reviewed on a monthly bases by the FSD to ensure compliance.		
			Flagged Lea Berry 05/04/2018 09:27 AM	All food and beverage items sold a la carte to students during the school day must meet Smart Snack requirements. The requirements apply to items sold anywhere on the school campus (including but not limited to the cafeteria, vending machines, school store, etc.) The Alliance for a Healthy Generation calculator can be used to determine if a food or beverage meets Smart Snack requirements. A link to the calculator is available under Resources in SNEARS. The water in the vending machine was flavored and was a 20 ounce bottle. K-8 is not allowed to have flavored water. 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.		
On-Site Assessment Tool - Site	On-Site Assessment Tool - Site	Food Safety, Storage and Buy American(1403 - 1410)	BERLIN COMMUNITY	1410	06/04/2018	CAP Accepted
<b>Corrective Action History</b>			CAP Accepted Lea Berry 05/30/2018 09:32 AM	CAP Accepted		
			CAP Submitted CHRISTINA WEBER 05/21/2018 04:02 PM	5/7 SOP for Buy American was reviewed with the purchasing department and the major supplier. FSD will verify upon receipt that all substitutions and special orders are American.		
			Flagged Lea Berry 05/04/2018 09:27 AM	The review of products on-site at reviewed schools or at off-site storage facilities indicated violations with Buy American. The roasted peppers were from Peru. 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.		