

# Administrative Review Report

GREENWICH TWP BD OF ED - 011-01820 Cumberland County

## Findings and Corrective Action:

<b>Site Name</b>	Morris Goodwin School	
<b>Form Name</b>	On-Site Assessment Tool	
<b>Question #</b>	209	
<b>Due Date</b>	05/12/2017	
<b>Corrective Action Status</b>	CAP Accepted	
<b>Corrective Action History</b>	Flagged Lea Berry 04/18/2017 11:22 AM	Applications selected for verification must be chosen randomly from error prone applications. If there are not enough error prone applications to meet the required sample size, the SFA must randomly select additional approved applications to meet the required number. 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. Not all the income was verified during the verification process. All income reported on the application must have documentation provided. The parent was called during review and brought in the documentation that validated the correct certification. No further action is required.
<b>Site Name</b>	Morris Goodwin School	
<b>Form Name</b>	On-Site Assessment Tool	
<b>Question #</b>	1400	
<b>Due Date</b>	05/12/2017	
<b>Corrective Action Status</b>	CAP Accepted	
<b>Corrective Action History</b>	Flagged Lea Berry 04/18/2017 11:22 AM	The SFA must have a food safety plan in place that includes HACCP standard operating procedures (SOP), as well as monitoring, corrective action, and record keeping procedures. Further guidance on required elements for the HACCP plan can be found in "HACCP Based Standard Operating Procedures" available on the NJDOA website. 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.
<b>Site Name</b>	MORRIS GOODWIN SCHOOL	
<b>Form Name</b>	On-Site Assessment Tool - Site	
<b>Question #</b>	603	
<b>Due Date</b>	05/12/2017	
<b>Corrective Action Status</b>	CAP Accepted	
<b>Corrective Action History</b>	Flagged Lea Berry 04/18/2017 11:22 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. The Dietary Specification Assessment Tool (DSAT) flagged for technical assistance because butter was added to vegetables and lunch meats and hot dogs were on the menu weekly. Technical assistance was given to use low sodium lunch meats and use turkey products. Butter or margarine should be used sparingly.