

HOLLYDELL INC-01609435 - Corrective Action Report

Form Name	Section	Form subsection	Site Name	Question #	Due Date	Status	
Off-Site Assessment Tool	Off-Site Assessment Tool	Certification and Benefit Issuance (100 - 121)		103	04/20/2018	CAP Accepted	
Corrective Action History			CAP Accepted Lea Berry 04/17/2018 10:35 AM	CAP Accepted			
			CAP Submitted MARIA RENZI 03/20/2018 10:30 AM	The students remain on former status for 30 operating days from the opening of school or until a new application is determined. After the 30 operating days, they go on paid status. If they are new students at the opening of school, an application is sent home to determine eligibility.			
			Flagged Lea Berry 03/19/2018 11:55 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 will be corrected and the measures taken to ensure that it will not reoccur in the future. Indicate the date of implementation.			
Off-Site Assessment Tool	Off-Site Assessment Tool	Verification (200 - 204)		202	04/20/2018	CAP Accepted	
Corrective Action History			CAP Accepted Lea Berry 04/17/2018 10:37 AM	CAP Accepted			
			CAP Submitted MARIA RENZI 04/09/2018 10:02 AM	Maria Renzi will be the determining and verification official. Sheryl Bredlau will be the confirming official. This will begin immediately.			
			Flagged Lea Berry 04/06/2018 11:09 AM	The confirming official must be an individual who did not make the original eligibility determination on the applications. 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.			
Off-Site Assessment Tool	Off-Site Assessment Tool	Local School Wellness (1000 - 1006)		1004	04/20/2018	CAP Accepted	
Corrective Action History			CAP Accepted Lea Berry 04/17/2018 10:38 AM	CAP Accepted			
			CAP Submitted MARIA RENZI 03/27/2018 11:24 AM	We have contacted our Website Coordinator who is adding our Wellness Policy to our website as well as this statement, "Any stakeholders are welcome to provide suggestions/feedback regarding our Wellness Policy." This will be completed in April, 2018.			
			Flagged Lea Berry 03/19/2018 12:05 PM	SFAs must make potential stakeholders (parents, students, representatives of the school district, physical education teachers, school health professionals, the school board, school administrators, and the general public) aware of their ability to participate in the development, implementation, review and update of the local school wellness policy. Examples of notifying the public include sending a district-wide email, posting information on the school web site or posting flyers in various locations. 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.			

HOLLYDELL INC-01609435 - Corrective Action Report

Form Name	Section	Form subsection	Site Name	Question #	Due Date	Status
Off-Site Assessment Tool	Off-Site Assessment Tool	School Breakfast and Summer Food Service Program Outreach (1600 - 1601)		1601	04/20/2018	CAP Accepted
Corrective Action History			CAP Accepted Lea Berry 04/17/2018 10:37 AM	CAP Accepted		
			CAP Submitted MARIA RENZI 03/20/2018 10:51 AM	HollyDELL Social Worker will send brochure from State website home to families who have children who are eligible for free and reduced lunches. This will be done in June of each year.		
			Flagged Lea Berry 03/19/2018 12:01 PM	SFA must inform eligible families about the availability and location of free meals for students through the Summer Food Service Program. The following link can be used to download a brochure from USDA that can be sent to households or posted on the SFA's web site: http://www.fns.usda.gov/sites/default/files/SFSP_Promotional_Flyer.pdf . 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	On-Site Assessment Tool	Civil Rights (809 - 810)		810	04/20/2018	CAP Accepted
Corrective Action History			CAP Accepted Lea Berry 04/17/2018 10:37 AM	CAP Accepted		
			CAP Submitted MARIA RENZI 04/09/2018 10:20 AM	We updated the APP letter to include the entire discrimination statement. I have attached the document in English and Spanish.		
			Flagged Lea Berry 04/06/2018 11:09 AM	The current USDA non-discrimination statement must be included on all program materials/documents distributed to households or posted on the SFA's website. The current statements [regular and shortened version for limited space (Form #213)], are available on the Department of Agriculture Forms web site or at the following link: http://www.fns.usda.gov/fns-nondiscrimination-statement . The non-discrimination statement on the determination letter has not been updated with the current statement. 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.		

HOLLYDELL INC-01609435 - Corrective Action Report

Form Name	Section	Form subsection	Site Name	Question #	Due Date	Status	
On-Site Assessment Tool - Site	On-Site Assessment Tool - Site	Meal Components and Quantities - Day of Review (400-408)	303 HOLLYDELL INC	402	04/20/2018	CAP Accepted	
Corrective Action History			CAP Accepted Lea Berry 04/17/2018 10:35 AM	CAP Accepted			
			CAP Submitted MARIA RENZI 04/09/2018 09:47 AM	A meeting was held with Bill McCumber on the day of review. The portion size of vegetables was changed the following day.			
			Flagged Lea Berry 04/06/2018 11:11 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)	303 HOLLYDELL INC	409	04/20/2018	CAP Accepted	
Corrective Action History			CAP Accepted Lea Berry 04/17/2018 10:37 AM	CAP Accepted			
			CAP Submitted MARIA RENZI 03/27/2018 11:17 AM	Required meal components are currently being met for grades 9-12 after the review with Bill McCumber from NutriServe. Students are now receiving 1 cup of vegetables and 1 cup of fruit.			
			Flagged Lea Berry 03/19/2018 12:02 PM	At 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. The vendor was only providing a half of cup of vegetables daily. The menu pattern for vegetables for 9-12 grade grouping is a cup of vegetables. The vendor must correct this. 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)	303 HOLLYDELL INC	410	04/20/2018	CAP Accepted	

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Form Name	Section	Form subsection	Site Name	Question #	Due Date	Status
Corrective Action History			CAP Accepted Lea Berry 04/17/2018 10:36 AM	CAP Accepted		
			CAP Submitted MARIA RENZI 03/20/2018 10:48 AM	We met with Bill McCumber from Nutriserve to review portion requirement for Grades 9-12. Starting today, March 20, 2018, correct portion size - 1 cup of vegetables for Grades 9-12 will be served. HollyDELL has asked vendor to provide recipes and other documentation to support the production sheet. We have also displayed the Meal Pattern Charts in the kitchen, in each classroom, and in the nurse's office. The nurse, who assemble the lunch or dish out, will make sure that the appropriate spoodle or portions are received and being served. The teachers will then double check the portions through observation when it gets to the classroom.		
			Flagged Lea Berry 03/19/2018 11:56 AM	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. 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. 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. The vegetables must be 1 cup for 9-12 menu grade group. The vendor was only providing a half cup daily. 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.		