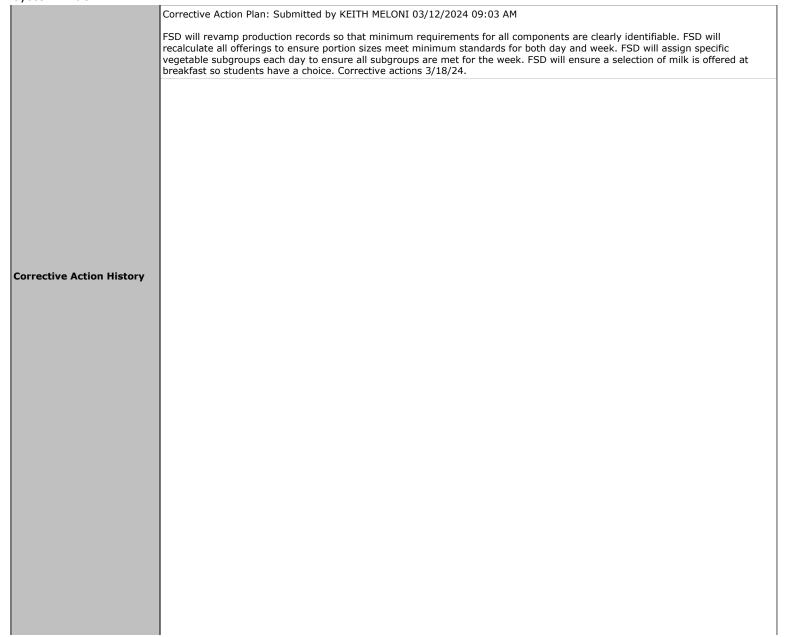
Section	Form Subsection	Sponsor/Site Name	Question #	Due Date	Status	
Certification and Benefit Issuance	Certification and Benefit Issuance (On-Site Assessment Tool) (124H)	PENNSAUKEN TWP BD ED-00704060	126	04/11/2024	CAP Accepted	
	Corrective Action Plan: Accep	Corrective Action Plan: Accepted by Amy Martin 03/13/2024 12:41 PM				
Corrective Action History	CAP Accepted					
	Corrective Action Plan: Submitted by KEITH MELONI 03/12/2024 08:29 AM					
	The issue has been corrected. Notification will be sent to the family. Corrected 3/12/24.					
	Flagged by Amy Martin 03/11/2024 01:56 PM					
	One incorrectly determined application were found during the State Agency review of the selected applications. Errors were recorded on the Eligibility Certification and Benefit Issuance Worksheet (SFA-1). The SFA must indicate the date of correction for all application errors. Do not identify the students' names when providing the documentation under the SFA comments.					
Revenue From Non-Program Foods	Revenue from Nonprogram Foods (Off-Site Assessment Tool) (710H)	PENNSAUKEN TWP BD ED-00704060	709	05/29/2024	CAP Accepted	
	Corrective Action Plan: Accep	Corrective Action Plan: Accepted by Lisa Garland 05/28/2024 01:37 PM				
	CAP Accepted					
	Corrective Action Plan: Submitted by JOHN OGUNKANMI 05/28/2024 12:22 PM					
	I believe one of the reasons was the receivables, we will ensure that the bills for the Non-Program foods are paid promptly. Also, bill calculations for reimbursement of Non-program expenses are reviewed to ensure it covers the total costs. Corrective actions will be effective by 7/1/2024. By the Director of food service.					
	Flagged by Lisa Garland 05/22/2024 10:27 AM					
Corrective Action History	FINDING: Non-Program Food Revenue Tool.					
	Revenues from the sales of non-program foods are insufficient to cover the costs of those non-program foods in the school food service account. Therefore, in-compliant per 7 CFR 210.14(f) Additional Revenue needed to comply					
	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)	PENNSAUKEN INTERMEDIATE-2960	409	04/11/2024	CAP Accepted	

Section	Form Subsection	Sponsor/Site Name	Question #	Due Date	Status	
	Corrective Action Plan: Accepted by Amy Martin 03/13/2024 12:42 PM					
	CAP Accepted					
	Corrective Action Plan: Submitted by KEITH MELONI 03/12/2024 10:16 AM					
	The Food Service Director will assign a vegetable sub group category to each of the 5 day school week. Each day of the week will feature a different sub group with a complete full reimbursable portion size offered. This will ensure that each vegetable subgroup is offered over the course of the week. Corrective Action Date -3/11/24.					
	Corrective Action Plan: Rejected by Amy Martin 03/12/2024 09:47 AM					
	per your request to send back					
	Corrective Action Plan: Subm	nitted by KEITH MELONI 03/12/2024 08:20 AM	1			
	The Food Service Director will assign a vegetable sub group category to each of the 5 day school week. Each day of the week will feature a different sub group with a complete full reimbursable portion size offered. This will ensure that each vegetable subgroup is offered over the course of the week.					
Corrective Action History	Flagged by Amy Martin 03/1	1/2024 01:53 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.					
	During the review week, February 12-16th, the site was missing both the starchy and legume vegetable subgroups. Each day, the required amount of vegetable was offered, however not in the required subgroups. This is a Performance Standard 2 (PS2) violation. Failure to correct this issue, will lead to fiscal action.					
	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.					
Meal Components and Quantities - Day of Review	Meal Components and Quantities - Day of Review (On-Site Assessment Tool - Site) (400H)	ROOSEVELT-1112	402	04/11/2024	CAP Accepted	

Section	Form Subsection	Sponsor/Site Name	Question #	Due Date	Status	
	Corrective Action Plan: Accepted by Amy Martin 03/13/2024 12:42 PM					
	CAP Accepted					
	Corrective Action Plan: Submitted by KEITH MELONI 03/12/2024 08:35 AM					
	FSD will increase IW carrots so that 2 packages are served to every student ensuring that they receive at least 3/4 cup vegetable component. Additionally, FSD will recalculate serving size offered on all vegetable components to ensure they are compliant. Corrective action made on 3/6/24.					
Corrective Action History	Flagged by Amy Martin 03/1	1/2024 01:55 PM				
	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.					
	On the day of observation, the planned lunch only included 1/2 cup vegetables (2.6oz carrots). Before meal service, the FSD was notified that the vegetable component was not meeting the daily required quantity of 3/4 cups, and additional carrots were provided to meet the meal pattern. Each student received two-2.6oz baby carrots. This is a repeat Performance Standard 2 (PS2) violation. However since it was corrected prior to meal service, no meals were disallowed for the day of review.					
	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.					
Meal Components and Quantities - Day of Review	Meal Components and Quantities - Day of Review (On-Site Assessment Tool - Site) (400H)	ROOSEVELT-1112	403	04/11/2024	CAP Accepted	

system wide.						
Section	Form Subsection	Sponsor/Site Name	Question #	Due Date	Status	
	Corrective Action Plan: Accepted by Amy Martin 03/13/2024 12:42 PM					
	CAP Accepted					
	FSD will ensure that more than one variety of milk is served during breakfast meals. Staff will record all milk offerings on daily production sheet. Corrective action date 3/11/24.					
	Corrective Action Plan: Rejec	cted by Amy Martin 03/12/2024 09:48 AM				
	per your request					
	Corrective Action Plan: Submitted by KEITH MELONI 03/12/2024 08:23 AM					
	A second choice of milk will b	be offered with each breakfast meal served so	that the student can have	e a choice eacl	h morning.	
	Flagged by Amy Martin 03/1	1/2024 01:55 PM				
Corrective Action History	A minimum of two varieties of fluid milk must be offered throughout the breakfast meal service on all reimbursable meal service lines/serving areas. Allowable varieties are flavored or unflavored fat free milk, unflavored or flavored low fat (1%) milk, fat free or low fat lactose reduced/lactose free milk.					
	At breakfast, only 1% white milk was offered to students.					
	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 was corrected and the measures taken to ensure that it will not reoccur in the future. Indicate the date of implementation.					
Meal Components and Quantities - Review Period	Meal Components and Quantities - Review Period (On-Site Assessment Tool - Site) (409H)	ROOSEVELT-1112	410	04/11/2024	CAP Accepted	
	Corrective Action Plan: Accepted by Amy Martin 03/13/2024 12:42 PM CAP Accepted					



Note: The corrective action plan is required to correct any violation identified under the Administrative Review and must be applied to all schools in the SFA, as appropriate, to ensure that previously deficient practices and procedures are revised system-wide.

Flagged by Amy Martin 03/11/2024 01:55 PM

At breakfast and 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. In addition, 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.

During the review week, at breakfast, only one type of milk was offered each day. In addition, at breakfast on Monday, Wednesday, and Friday of the review week (February 12th, 14th, and 16th) only 7/8 cups of fruit were offered each day, which does not meet the 1 cup required for the K-8 age/grade grouping. This is a Performance Standard 2 (PS2) violation. Failure to correct this issue will result in fiscal action/repeat violations in subsequent reviews.

During the review week, at lunch, the vegetable subgroups were not met. Both the starchy and legume subgroups were not offered. In addition, only 1/2 cup of vegetables were offered each day, which does not meet the K-8 meal pattern of the required 3/4 cup. This is a repeat PS2 violation, therefore all lunches served during the review week (February 12-16th) will be disallowed.

Monday, February 12: 33 F, 10 R, 40 P

Tuesday, February 13: 22F, 8 R, 23 P

Wednesday, February 14: 30F, 8R, 30 P

Thursday, February 15: 28F, 7 R, 26 P

Friday, February 16: 33 F, 10R, 41P

Total meals disallowed: 145F, 43R, 160P= 348 total meals

In addition, production records must be reviewed for accuracy and completeness. Production records must document how each item credits towards the meal pattern requirements.

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.

Report Selections

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