Section	Form Subsection	Sponsor/Site Name	Question #	Due Date	Status	
Certification and Benefit Issuance	Certification and Benefit Issuance (On-Site Assessment Tool) (124H)	GREATER BRUNSWICK CHARTER-08006635	126	03/27/2024	CAP Accepted	
	Corrective Action Plan: Accepted by Dianne Kennedy 04/12/2024 02:32 PM CAP Accepted					
Corrective Action History	Corrective Action Plan: Submitted by CARMEN RINE 03/18/2024 04:13 PM All applications flagged for errors have been corrected and updated in POS, SIS, and on the MEL.					
	Flagged by Dianne Kennedy 02/27/2024 12:39 PM 12 Incomplete and/or incorrectly determined applications were found during the State Agency review of the selected applications. Errors were recorded on the Eligibility Certification and Benefit Issuance Worksheet (SFA-1 and/or SFA-2.) 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.					
Professional Standards	Professional Standards (On- Site Assessment Tool)	GREATER BRUNSWICK CHARTER-08006635	1219	03/27/2024	CAP Accepted	
Corrective Action History	Corrective Action Plan: Accepted by Dianne Kennedy 04/12/2024 02:33 PM CAP Accepted Corrective Action Plan: Submitted by CARMEN RINE 03/18/2024 04:16 PM Teachers have been assigned additional training hours, particularly in counting and claiming. This training is to be completed no later than April 19, 2024. Flagged by Dianne Kennedy 02/27/2024 12:39 PM					
	Teachers are counting and claiming and serving meals to student, yet not trained in accountability and reimbursable meals. Administrative, office and/or other school staff (e.g. teachers serving and/or counting meals in the classroom) who regularly work on National School Lunch and/or School Breakfast related activities throughout the school year must meet professional standard training requirements. Staff working 20 or more hours on School Nutrition program related activities are required to complete at least 6 hours of annual training. Part time staff (working less than 20 hours per week) are required to complete at least 4 hours of annual training can be obtained in a variety of formats, including online courses, live or recorded webinars, in-person trainings/workshops, conferences, meetings etc. Training resources are also available at: https://theicn.org/and https://register.gotowebinar.com/recording/5239208491595049729 . 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.					
Meal Components and Quantities - Day of Review	Meal Components and Quantities - Day of Review (On-Site Assessment Tool - Site) (400H)	Greater Brunswick Charter School-3041	403	03/27/2024	CAP Accepted	

Section	Form Subsection	Sponsor/Site Name	Question #	Due Date	Status	
	Corrective Action Plan: Accepted by Dianne Kennedy 04/12/2024 02:33 PM					
	CAP Accepted					
	Corrective Action Plan: Subm	bmitted by CARMEN RINE 03/18/2024 04:17 PM				
	Students have been surveyed regarding type of milk they would like for breakfast and implementation of the survey res begun. 3/18/2024					
Flagged by Dianne Kennedy 02/27/2024 12:41 PM						
	to production record. A mini reimbursable meal service lir low fat (1%) milk, fat free or action/repeat violations in su	was offered and served for breakfast. Review Week, only one type of milk was served according turn of two varieties of fluid milk must be offered throughout the breakfast meal service on all syserving areas. Allowable varieties are flavored or unflavored fat free milk, unflavored or flavored ow fat lactose reduced/lactose free milk. Failure to fix identified issues may also lead to fiscal sequent reviews as these are Performance Standard 2 (PS2) violations. Explain in detail, how the me measures taken to ensure that it will not reoccur in the future. Indicate the date of				
Meal Components and Quantities - Day of Review	Meal Components and Quantities - Day of Review (On-Site Assessment Tool - Site) (400H)	Greater Brunswick Charter School-3041	404	03/27/2024	CAP Accepted	
	Corrective Action Plan: Accep	oted by Dianne Kennedy 04/12/2024 02:33 PM	I			
	CAP Accepted					
Corrective Action Plan: Submitted by CARMEN RINE 03/18/2024 04:19 PM						
	Additional signage has been ordered and will be hung once it arrives.					
Corrective Action History I have added this signage to our check list for items to look for in each classroom at the beginning of the year. The "And Justice for All" posters and menus. Flagged by Dianne Kennedy 02/27/2024 12:42 PM					is list includes	
	No signage were in the classrooms, where meals are served, to indicate the components of a reimbursable meal. Signage must be posted at or near the beginning of the serving line/serving area (including classrooms, if applicable) identifying the components of the reimbursable breakfast and lunch. Posting only a monthly menu does not meet this requirement. 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.					
Meal Components and Quantities - Review Period	Meal Components and Quantities - Review Period (On-Site Assessment Tool - Site) (409H)	Greater Brunswick Charter School-3041	409	03/27/2024	CAP Accepted	

Section	Form Subsection	Sponsor/Site Name	Question #	Due Date	Status	
Corrective Action History	Corrective Action Plan: Accepted by Dianne Kennedy 04/12/2024 02:34 PM CAP Accepted					
	Corrective Action Plan: Submitted by CARMEN RINE 03/18/2024 04:41 PM Students have been surveyed to find out what type of milk they would like for breakfast, implementation of that survey has begun. 3/18/2024					
	Flagged by Dianne Kennedy 02/27/2024 12:47 PM Only type of milk offered and served for breakfast. At breakfast, two variety of milk must be 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.					
Food Safety, Storage and Buy American	Food Safety, Storage and Buy American (On-Site Assessment Tool - Site) (1404H)	Greater Brunswick Charter School-3041	1406	03/27/2024	CAP Accepted	
	Corrective Action Plan: Accepted by Dianne Kennedy 04/12/2024 02:33 PM CAP Accepted					
Corrective Action History	Corrective Action Plan: Submitted by CARMEN RINE 03/18/2024 04:20 PM A copy of the current food safety inspection report has been made and is posted in the entry of the school on the parents board.					
	Flagged by Dianne Kennedy 02/27/2024 12:45 PM Either only one, none or an outdated food safety inspection report was posted in a publicly visible location. It is posted in the kitchen. SFA is responsible for posting the food safety inspections in a public visible location.					

Section	Form Subsection	Sponsor/Site Name	Question #	Due Date	Status
Group 1: CA Count (2)		GREATER BRUNSWICK CHARTER-08006635		03/27/2024	CAP Accepted
Corrective Action History	CAP Accepted Corrective Action Plan: Subn The Buy American-Cupped P Flagged by Dianne Kennedy Documentation must be on f detail, how the finding will b of implementation. Flagged by Dianne Kennedy Pineapples were served to st made in the USA. Exemption	ile for agricultural food components that are no e corrected and the measures taken to ensure	ot produced or manufacture that it will not reoccur in the interest of the second seco	the future. Indicate the pinear the pinear the pinear the proving the control of	oples are not sion. Explain,

Report Selections

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