Section	Form Subsection	Sponsor/Site Name	Question #	Due Date	Status		
Certification and Benefit Issuance	Certification and Benefit Issuance (Off-Site Assessment Tool) (100H)	ACADEMY CHARTER HS-08006010	121	04/22/2024	CAP Accepted		
	M						
	CAP Accepted						
	Corrective Action Plan: Subm	nitted by DAVID BLOCK 05/09/2024 09:52 AM					
Corrective Action History	Corrected on Questionnal	re.					
	Flagged by Kaitlyn Matthews	03/22/2024 03:14 PM					
	To ensure students' meal benefits eligibility is up to date, the SFA must have a backup system to maintain all the benefit issuance documents. Although necessary for all SFAs, this is especially important in electronic systems in case the system goes down. 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.						
Certification and Benefit Issuance	Certification and Benefit Issuance (On-Site Assessment Tool) (124H)	ACADEMY CHARTER HS-08006010	126	04/22/2024	CAP Accepted		
	Corrective Action Plan: Accepted by Kaitlyn Matthews 05/10/2024 09:58 AM						
	CAP Accepted						
	Corrective Action Plan: Submitted by DAVID BLOCK 05/09/2024 10:09 AM						
	Corrections to incomplete and/or incorrectly determined applications were made immediately after the SFA was made aware of errors.						
	Flagged by Kaitlyn Matthews 03/22/2024 03:28 PM						
Corrective Action History	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.						
	The number of Certification and Benefit Errors are greater or equal to 10%, therefore an Independent Review of applications must be completed for next school year. More details will be provided later in the school year regarding the process and expectations for the Independent Review.						

Section	Form Subsection	Sponsor/Site Name	Question #	Due Date	Status
Certification and Benefit Issuance	Certification and Benefit Issuance (On-Site Assessment Tool) (124H)	ACADEMY CHARTER HS-08006010	136	04/22/2024	CAP Accepted
Corrective Action History	CAP Accepted Corrective Action Plan: Subm	nitted by Kaitlyn Matthews 05/10/2024 09:48 A nitted by DAVID BLOCK 05/09/2024 09:54 AM aplementing techniques that are more comptly after use, ect. All implementation, to	fidential than are curre		
	Flagged by Kaitlyn Matthews 03/22/2024 03:16 PM Safeguards must be in place to ensure that there is no overt identification of students eligible for free or reduced price meals during the meal service or at any other time. Names and eligibility categories of these students must remain confidential and be used only to provide meal benefits. 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.				
Certification and Benefit Issuance	Certification and Benefit Issuance (On-Site Assessment Tool) (124H)	ACADEMY CHARTER HS-08006010	137	04/22/2024	CAP Accepted

Section	Form Subsection	Sponsor/Site Name	Question #	Due Date	Status
Section Corrective Action History	Corrective Action Plan: Acce CAP Accepted Corrective Action Plan: Subr The SFA will include a new coremediation will take place on Flagged by Kaitlyn Matthews Two students are Federal Pabe coded as Federal Paid. Eligibility determinations mubenefit issuance documents compared to the benefit issu	pted by Kaitlyn Matthews 05/10/2024 09:55 A mitted by DAVID BLOCK 05/09/2024 10:03 AM rde "100*" on their rosters to appropriately account or before May 31st, 2024.	ot for NJEIE Free Students. code 100 (code for Fede sument (applications, DC S system). A test of the bed eligibility was coded in	All implementa ral Free) on ro	ation, training, or sters but must n) to the se system
	Explain, in detail how the future. Indicate the date	finding will be corrected and the measure of implementation.	es taken to ensure that	t it will not re	eoccur in the

Section	Form Subsection	Sponsor/Site Name	Question #	Due Date	Status		
Verification	Verification (On-Site Assessment Tool) (207H)	ACADEMY CHARTER HS-08006010	208	04/22/2024	CAP Accepted		
	Corrective Action Plan: Accep	oted by Kaitlyn Matthews 05/10/2024 09:54 A	М				
	CAP Accepted						
	Corrective Action Plan: Subn	nitted by DAVID BLOCK 05/09/2024 10:07 AM					
		ecord on the Verification Tracker the date of the naterial by the Food Service Director. Impleme					
Corrective Action History	Flagged by Kaitlyn Matthews	03/22/2024 03:26 PM					
	The Confirming Official must	record on the Verification Tracker the date of	the confirmation review.				
	Explain, in detail how the future. Indicate the date	finding will be corrected and the measure of implementation.	es taken to ensure that	: it will not re	occur in the		
Verification	Verification (On-Site Assessment Tool) (207H)	ACADEMY CHARTER HS-08006010	209	04/22/2024	CAP Accepted		
	Corrective Action Plan: Accepted by Kaitlyn Matthews 05/10/2024 09:50 AM						
	CAP Accepted						
	Corrective Action Plan: Submitted by DAVID BLOCK 05/09/2024 10:01 AM						
	The SFA will have two separate food service employees review applications selected to ensure that they are properly deemed "Error Prone" All implementation, training, or remediation will take place on or before May 31st, 2024.						
Corrective Action History	Flagged by Kaitlyn Matthews	03/22/2024 03:24 PM					
	Two applications selected were not error prone. 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.						
Verification	Verification (On-Site Assessment Tool) (207H)	ACADEMY CHARTER HS-08006010	215	04/22/2024	CAP Accepted		

Section	Form Subsection	Sponsor/Site Name	Question #	Due Date	Status			
	Corrective Action Plan: Accep	oted by Kaitlyn Matthews 05/10/2024 09:51 A	M					
	CAP Accepted							
	Corrective Action Plan: Subm	nitted by DAVID BLOCK 05/09/2024 10:02 AM						
		Moving forward, the SFA will complete the Verification Process, which includes sending the "Verification Results Letter" by the November 15th deadline. All implementation, training, or remediation will take place on or before May 31st, 2024.						
Corrective Action History	Flagged by Kaitlyn Matthews 03/22/2024 03:24 PM							
	The SFA must complete the November 15th deadline.	Verification Process which includes sending the	e "Verification Results Let	ter" (Form 244) by the			
	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 Counting and Claiming	Meal Counting and Claiming (On-Site Assessment Tool) (314H)	ACADEMY CHARTER HS-08006010	314	04/22/2024	CAP Accepted			

Section	Form Subsection	Sponsor/Site Name	Question #	Due Date	Status		
	Corrective Action Plan: Accep	pted by Kaitlyn Matthews 05/10/2024 09:34 A	M				
	CAP Accepted						
	Corrective Action Plan: Subn	nitted by DAVID BLOCK 05/09/2024 09:58 AM					
		State Agency to receive approval for the elect the actual meal counting method used to the second se					
	Flagged by Kaitlyn Matthews	03/22/2024 03:19 PM					
Corrective Action History	On-line application system was not approved by the State Agency. SFA must contact State Agency to receive approval for electronic application system on an annual basis.						
	The SFA must use the same accountability method for counting meals at the point of service that was indicated on the the Schedule A Site Details page in SNEARS. The Schedule A must be revised to reflect the actual meal counting method used.						
	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.						
Civil Rights	Civil Rights (On-Site Assessment Tool) (809H)	ACADEMY CHARTER HS-08006010	810	04/22/2024	CAP Accepted		

Section	Form Subsection	Sponsor/Site Name	Question #	Due Date	Status		
	Corrective Action Plan: Accep	pted by Kaitlyn Matthews 05/10/2024 09:51 A	М				
	CAP Accepted						
	Corrective Action Plan: Subn	nitted by DAVID BLOCK 05/09/2024 10:03 AM					
	The SFA will begin including the current non-discrimination statement on on-line applications. All implementation, training, or remediation will take place on or before August 1st, 2024.						
	Flagged by Kaitlyn Matthews	s 03/22/2024 03:25 PM					
Corrective Action History	On-line applications do not have the current non-discrimination statement.						
	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 statement is at the following link: https://www.nj.gov/agriculture/applic/forms/Form %20213%20USDA%20Nondiscrimination%20Statement.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.						
Professional Standards	Professional Standards (On- Site Assessment Tool)	ACADEMY CHARTER HS-08006010	1214	04/22/2024	CAP Accepted		

Section	Form Subsection	Sponsor/Site Name	Question #	Due Date	Status		
	Corrective Action Plan: Accepted by Kaitlyn Matthews 05/10/2024 09:35 AM CAP Accepted Corrective Action Plan: Submitted by DAVID BLOCK 05/09/2024 09:59 AM						
	serve and production reco	will continue to work to complete the 12 ords. Moving forward all applicable trainin Il implementation, training, or remediatio	g will be completed by	the end of J	uly for the		
	Flagged by Kaitlyn Matthews	03/22/2024 03:20 PM					
	The Food Service Director is required to complete at least 12 hours of training. Required training includes offer vs serve an production records .						
Corrective Action History			20525604				
		ter.gotowebinar.com/recording/124327976469					
	OVS lunch- https://register.g	gotowebinar.com/recording/368977118457361	.9715				
	Production Records- https://	register.gotowebinar.com/recording/42587508	359761953537				
	School Nutrition Program directors are required to complete at least 12 hours of annual training. 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/.						
	Explain in detail, how the annual training requirements will be met and the measures taken to ensure this finding will not reoccuin the future. Indicate the date of implementation.						
Professional Standards	Professional Standards (On- Site Assessment Tool)	ACADEMY CHARTER HS-08006010	1219	04/22/2024	CAP Accepted		

Section	Form Subsection	Sponsor/Site Name	Question #	Due Date	Status		
	CAP Accepted						
	Corrective Action Plan: Subm	nitted by DAVID BLOCK 05/09/2024 10:00 AM					
	All food service workers will continue to work to complete their annual mandated hours of training. Moving forward, all applicable training will be completed by the end of July for the proceeding school year. All implementation, training, or remediation will take place on or before May 31st, 2024.						
	Flagged by Kaitlyn Matthews	03/22/2024 03:20 PM					
	OVS training and civil rights must be completed by all involved in the School Nutrition Program duties. In addition to applicable training that corresponds to their role.						
Corrective Action History							
	work on National School Lun standard training requiremer complete at least 6 hours of least 4 hours of annual traini	other school staff (e.g. teachers serving and/och and/or School Breakfast related activities thats. Staff working 20 or more hours on School annual training. Part time staff (working less ting. Training can be obtained in a variety of for s/workshops, conferences, meetings etc. Train	nroughout the school yea Nutrition program related than 20 hours per week) rmats, including online co	r must meet p d activities are are required to ourses, live or	rofessional required to complete at recorded		
	Explain, in detail how the future. Indicate the date of	finding will be corrected and the measure of implementation.	es taken to ensure that	: it will not re	occur in the		
	NA 10 11 101 1				T		
Meal Counting and Claiming - Day of Review	Meal Counting and Claiming - Day of Review (On-Site Assessment Tool - Site) (317H)	ACAD CHARTER HS-2881	317	04/22/2024	CAP Accepted		

Section	Form Subsection	Sponsor/Site Name	Question #	Due Date	Status		
	Corrective Action Plan: Accep	oted by Kaitlyn Matthews 05/10/2024 09:48 A	M	•			
	CAP Accepted						
	Corrective Action Plan: Subm	nitted by DAVID BLOCK 05/09/2024 09:55 AM					
	The employee "checking" will be instructed to verbally state the student's name when checking their name on the list. Additionally, staff will be trained on implementing techniques that are more confidential than are currently practiced, i.e. holding the checklist, storing promptly after use, ect. All implementation, training, or remediation will take place on or before May 31st, 2024.						
	Flagged by Kaitlyn Matthews	03/22/2024 03:17 PM					
	The roster is coded 100, 200	, and 300 next to students names. 100 being f	free, 200 reduced, and 30	00 paid.			
Corrective Action History	Breakfast: The roster is visib	le to the students and the F,R,P codes may be	easy to identify.				
	Lunch: During the first lunch, there was no verbal exchange of the students names while checking off the roster. In the later lunch periods, students were being marked off on the roster before receiving a reimbursable meal.						
	SFAs are required to protect the identity of students receiving free or reduced meal benefits when breakfasts are served. Meal cards, tickets, rosters, etc. used to obtain reimbursable meal counts cannot be coded or colored in a manner that would overtly identify free or reduced eligible students. For POS systems, steps must be taken to assure that computer screens cannot be viewed by other students or the information should be masked or coded so that student eligibility information is not easily identified. SFAs must also make reasonable efforts to publicize and encourage use of prepayment options by students.						
	Explain, in detail how the future. Indicate the date of	finding will be corrected and the measure of implementation.	es taken to ensure that	t it will not re	occur in the		
Meal Counting and Claiming - Day of Review	Meal Counting and Claiming - Day of Review (On-Site Assessment Tool - Site) (317H)	ACAD CHARTER HS-2881	318	04/22/2024	CAP Accepted		

Section	Form Subsection	Sponsor/Site Name	Question #	Due Date	Status			
	Corrective Action Plan: Acce	pted by Kaitlyn Matthews 05/10/2024 09:31 AN	4					
	CAP Accepted							
	Corrective Action Plan: Subn	nitted by DAVID BLOCK 05/09/2024 09:53 AM						
	The employee "checking" the students off for meals received will be trained and instructed to only account for meals once they have been served and all components of the meal has been served. This is be further reinforced by creating greater separation between the serving area and the employee checking meals. All implementation, training, or remediation will take place on or before May 31st, 2024.							
Corrective Action History	Flagged by Kaitlyn Matthews	3 03/22/2024 03:15 PM						
	Although all meals at lunch were reimbursable, names were being checked on the roster while the students were standing in line before a reimbursable meal was offered.							
	An accurate count of reimbursable meals served, by eligibility category, must be taken at the point of service for lunch. Point of service means that point in the food service operation where a determination can be made that a reimbursable free, reduced price or paid meal has been served to an eligible child.							
	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 Counting and Claiming - Review Period	Meal Counting and Claiming - Review Period (On-Site Assessment Tool - Site) (322H)	ACAD CHARTER HS-2881	325	04/22/2024	CAP Accepted			
	Corrective Action Plan: Accepted by Kaitlyn Matthews 05/10/2024 09:50 AM							
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.

Corrective Action Plan: Submitted by DAVID BLOCK 05/09/2024 10:00 AM The SFA will correct and resubmit the claim for reimbursement. In doing so, the meal counts for each school will be verified. Moving forward, the SFA will include an extra level of verifying claims prior to submission. All implementation, training, or remediation will take place on or before May 31st, 2024. Flagged by Kaitlyn Matthews 03/22/2024 03:21 PM Review Month (February)- There was an underclaim for breakfast on five days out of 18 serving days. SFA Count SA Count: 2/5/24: 64 F 2/5/24: 65 F **Corrective Action History** 2/6/24: 66 F 2/6/24: 67 F 2/8/24: 11 R 2/8/24: 17 R 2/15/24: 53 F 2/15/24: 59 F 2/29/24: 17 R 2/29/24: 18 R Breakfast counts by category (free, reduced and/or paid) must be correctly used in the claim for reimbursement. Meal counts for each school should be verified prior to submitting and certifying the claim.

Explain in detail, how the finding will be corrected and the measures taken to ensure that it will not reoccur in the

Fiscal action will be taken. An over claim may be assessed.

future. Indicate the date of implementation.

Section	Form Subsection	Sponsor/Site Name	Question #	Due Date	Status		
Meal Components and Quantities - Day of Review	Meal Components and Quantities - Day of Review (On-Site Assessment Tool - Site) (400H)	ACAD CHARTER HS-2881	402	04/22/2024	CAP Accepted		
	Corrective Action Plan: Accep	oted by Kaitlyn Matthews 05/10/2024 09:50 A	M				
	CAP Accepted						
	Corrective Action Plan: Subn	nitted by DAVID BLOCK 05/09/2024 10:01 AM					
		ork with the food service provider to ensur enu, as well as in practice. All implementa					
	Flagged by Kaitlyn Matthews	03/22/2024 03:22 PM					
Corrective Action History		ain component for grades 9-12 is 2 oz. equival pieces= 2 M/MA and .75 WGR) was served with ent.					
	the appropriate grade group the Department of Agricultur item's contribution to the me	n required breakfast and lunch component mus (K-5, 6-8, K-8, 9-12). When planning menus, re Forms web site for specific requirements. To eal pattern, refer to the following resources: Ch ents, USDA Food Buying Guide, Whole Grain Ri	refer to the Lunch Meal F determine the creditable hild Nutrition (CN) Labels	Pattern Charts, e amount for e , Signed Manu	available on ach menu facturers		
	Finding is a first time violation for insufficient quantities. 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 future. Indicate the date	finding will be corrected and the measure of implementation.	es taken to ensure that	t it will not re	occur in the		
Meal Components and Quantities - Review Period	Meal Components and Quantities - Review Period (On-Site Assessment Tool - Site) (409H)	ACAD CHARTER HS-2881	409	04/22/2024	CAP Accepted		
	Corrective Action Plan: Accep	oted by Kaitlyn Matthews 05/15/2024 12:49 Pl	M				
	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.

Corrective Action Plan: Submitted by DAVID BLOCK 05/14/2024 09:50 AM

The SFA worked with the food service provider immediately to resolve these inconsistencies. Implementation will be completed by May 28, 2024.

Corrective Action Plan: Rejected by Kaitlyn Matthews 05/10/2024 09:55 AM

Please indicate the date of implementation.

Corrective Action Plan: Submitted by DAVID BLOCK 05/09/2024 10:11 AM

The SFA worked with the food service provider immediately to resolve these inconsistencies.

Flagged by Kaitlyn Matthews 03/22/2024 03:23 PM

Production records (PR) for lunch were inconsistent with Karson Foods Invoices.

Corrective Action History

Missing vegetable component on 2/8/2024: The daily required vegetable component for grades 9-12 is 1 cup. Invoices indicate that baby carrots were **not** served that day. 100 meals are considered disallowed and non-reimbursable due to missing vegetable component. In addition, "All Beef Italian Sub on WG Roll" is listed on the PR. Per Karson Foods invoice and conversation with BA, a chicken patty on a WW bun was served.

2/9/24- "Jamaican Beef Patty with Brown Rice" is listed on the PR. Per Karson Foods invoice and conversation with BA, WW Pizza (2) was served.

The production records are not being completed correctly. When there is a change to menu items, PR's must be updated daily to reflect what is actually served. They are being completed as if the site is serve only. The left over and served per item should reflect correct, and actual counts. State Agency (SA) provided technical assistance (TA) on the proper way to complete PR's for offer vs serve meal service. Additionally PR's must be signed and completed by food service director.

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.

Fiscal action will be taken. An over claim may be assessed.

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.

ection	Form Subsection	Sponsor/Site Name	Question #	Due Date	Status
eal Components and uantities - Review Period	Meal Components and Quantities - Review Period (On-Site Assessment Tool - Site) (409H)	ACAD CHARTER HS-2881	410	04/22/2024	CAP Accept
	Corrective Action Plan: Accep	oted by Kaitlyn Matthews 05/10/2024 09:52	AM		
	CAP Accepted				
	Corrective Action Plan: Subm	nitted by DAVID BLOCK 05/09/2024 10:04 AN	M		
	The SFA will diligently wo components within the moor before May 31st, 2024.	ork with the food service provider to ensu enu, as well as in practice. All implement	re that all meals maint tation, training, or reme	ain the requi ediation will t	ed grain ake place

Flagged by Kaitlyn Matthews	03/22/2024 03:27 PM				
Insufficient quantities for review v	week 2/5/24-2/9/24:				
Both the daily and weekly whole	le grain rich (WGR) and meat/meat alternate (M/MA)	requirements for grades 9-1	2 was insufficient	i.	
			nt was not met. To	wo slices of WW	
-Vegetable sub-groups red/oran	ge, other, and additional were not offered at all during	ງ the review week.			
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 Agricultures 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.					
Finding is a first time violation for insufficient quantities. Failure to fix identified issues may also lead to fiscal subsequent reviews as these are Performance Standard 2 (PS2) violations.					
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 of implementation.					
Offer vs Serve - Day of Review (On-Site Assessment Tool - Site) (500H)	ACAD CHARTER HS-2881	501	04/22/2024	CAP Accepted	
	Both the daily and weekly who The daily required grain compor pieces = 2 M/MA and .75 WGR) who The daily required M/MA comportive was offered (2 WGR). How Vegetable sub-groups red/oran At lunch, portion sizes planned for When planning menus, refer to the and minimum quantity requirements the future. Indicate the date of information of the following with the date of the following with the date of the following with the follo	-The daily required grain component for grades 9-12 is 2 oz. equivalents. On Monday pieces= 2 M/MA and .75 WGR) was offered with a WW dinner roll (1 WGR) = 1.75 oz -The daily required M/MA component for grades 9-12 is 2 oz. equivalents. On Friday, Pizza was offered (2 WGR). However, there is no documentation provided to support -Vegetable sub-groups red/orange, other, and additional were not offered at all during Mr. and additional were not offered at all during When planning menus, refer to the Lunch Meal Pattern Charts, available on the Depa and minimum quantity requirements. Explain in detail, how the finding will be corrected the future. Indicate the date of implementation. At lunch, production records must document that both daily and weekly minimum quandocumentation (including but not limited to the USDA Food Buying Guide, food labels standardized recipes, etc.) must be used to determine the creditable amount each meminimum quantities are offered. Finding is a first time violation for insufficient quantities. Failure to fix identified subsequent reviews as these are Performance Standard 2 (PS2) violations. Explain in detail, how the finding will be corrected and the measures taken to er of implementation. Offer vs Serve - Day of Review (On-Site ASSESSMENT TOOI - Site)	Insufficient quantities for review week 2/5/24-2/9/24: Both the daily and weekly whole grain rich (WGR) and meat/meat alternate (M/MA) requirements for grades 9-1 -The daily required grain component for grades 9-12 is 2 oz. equivalents. On Monday 2/5/24, the grain component pleces= 2 M/MA and .75 WGR) was offered with a WW dinner roll (1 WGR) = 1.75 oz. eq. WGR not meeting the daily required M/MA component for grades 9-12 is 2 oz. equivalents. On Friday, 2/9/24, the M/MA component Pizza was offered (2 WGR). However, there is no documentation provided to support M/MA crediting information. -Vegetable sub-groups red/orange, other, and additional were not offered at all during the review week. At lunch, portion sizes planned for each component must meet both daily and weekly minimum requirements for ewhen planning menus, refer to the Lunch Meal Pattern Charts, available on the Department of Agricultures Form and minimum quantity requirements. Explain in detail, how the finding will be corrected and the measures taken to the future. Indicate the date of implementation. At lunch, production records must document that both daily and weekly minimum quantities for each component a documentation (including but not limited to the USDA Food Buying Guide, food labels, CN labels, manufacturers patandardized recipes, etc.) must be used to determine the creditable amount each menu item contributes to the minimum quantities are offered. Finding is a first time violation for insufficient quantities. Failure to fix identified issues may also lead to fi subsequent reviews as these are Performance Standard 2 (PS2) violations. Explain in detail, how the finding will be corrected and the measures taken to ensure that it will not record of implementation.	Insufficient quantities for review week 2/5/24-2/9/24: Both the daily and weekly whole grain rich (WGR) and meat/meat alternate (M/MA) requirements for grades 9-12 was insufficient. The daily required grain component for grades 9-12 is 2 oz. equivalents. On Monday 2/5/24, the grain component was not met. Chriscoses 2 M/MA and .75 WGR) was offered with a WW dinner roll (1 WGR) = 1.75 oz. eq. WGR not meeting the daily required grain. The daily required M/MA component for grades 9-12 is 2 oz. equivalents. On Friday, 2/9/24, the M/MA component was not met. The daily required M/MA component for grades 9-12 is 2 oz. equivalents. On Friday, 2/9/24, the M/MA component was not met. The Pizza was offered (2 WGR). However, there is no documentation provided to support M/MA crediting information. -Vegetable sub-groups red/orange, other, and additional were not offered at all during the review week. At lunch, portion sizes planned for each component must meet both daily and weekly minimum requirements for each appropriate when planning menus, refer to the Lunch Meal Pattern Charts, available on the Department of Agricultures Form web site for spec and minimum quantity requirements. Explain in detail, how the finding will be corrected and the measures taken to ensure that it withe 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 documentation (including but not limited to the USDA Food Buying Guide, food labels, CN labels, manufacturers product formulatic standardzed recipes, etc.) must be used to determine the creditable amount each menu item contributes to the meal pattern to asseminimum quantities are offered. Finding is a first time violation for insufficient quantities. Failure to fix identified issues may also lead to fiscal action/repe subsequent reviews as these are Performance Standard 2 (PS2) violations. Explain in detail, how the finding will be corrected and the measures taken to ensu	

Section	Form Subsection	Sponsor/Site Name	Question #	Due Date	Status
	Corrective Action Plan: Acce	pted by Kaitlyn Matthews 05/10/2024 09:53 A	M		
	CAP Accepted				
	Corrective Action Plan: Subn	nitted by DAVID BLOCK 05/09/2024 09:56 AM			
	Food service staff/cashiers will receive training on how to accurately recognize a reimbursable meal under offer versus serve will be required of food service staff / cashiers. All implementation, training, or remediation will take place on or before June 30th, 2024.				
Corrective Action History	Flagged by Kaitlyn Matthews 03/22/2024 03:17 PM				
	Food service staff/cashiers must receive training and keep documentation of training on how to accurately recognize a reimbursable meal under offer versus serve.				
	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.				
Offer vs Serve - Day of Review	Offer vs Serve - Day of Review (On-Site Assessment Tool - Site) (500H)	ACAD CHARTER HS-2881	502	04/22/2024	CAP Accepted

Section	Form Subsection	Sponsor/Site Name	Question #	Due Date	Status		
	Corrective Action Plan: Accepted by Kaitlyn Matthews 05/10/2024 09:48 AM						
	CAP Accepted						
	Corrective Action Plan: Subn	nitted by DAVID BLOCK 05/09/2024 09:54 AM					
	All appropriate signage will be moved and/or acquired and moved to the area in close proximity to the from of the service line. Additionally, training on how to accurately recognize a reimbursable meal under offer versus serve will be required of food service staff / cashiers. All implementation, training, or remediation will take place on or before May 31st, 2024.						
	Flagged by Kaitlyn Matthews	: 03/22/2024 03:15 PM					
Corrective Action History		osted on the bulletin board in the back of the c I near the serving line visible to students.	afeteria. OVS breakfast (form 185) and	OVS lunch		
	Each serving line/serving area must have signage posted at or near the beginning of the serving line (or in classrooms, if applicable) identifying what constitutes a reimbursable meal. Schools using offer versus serve must identify what a student must select, including the requirement to take at least ½ cup fruit or vegetable. Note: Only posting a menu does not meet requirements. A sample sign (Form 300) is available on the Department of Agricultures Form website. Food service staff/cashiers must receive training on how to accurately recognize a reimbursable meal under offer versus serve.						
	Explain in detail, how the future. Indicate the date	finding will be corrected and the measure of implementation.	es taken to ensure that	: it will not re	occur in the		
Smart Snacks in School	Smart Snacks in School (On-Site Assessment Tool - Site) (1104H)	ACAD CHARTER HS-2881	1105	04/22/2024	CAP Accepted		

Section	Form Subsection	Sponsor/Site Name	Question #	Due Date	Status		
	Corrective Action Plan: Accep	oted by Kaitlyn Matthews 05/10/2024 09:49 A	M				
	CAP Accepted	CAP Accepted					
	Corrective Action Plan: Subm	nitted by DAVID BLOCK 05/09/2024 09:57 AM					
	The cafeteria vending machine will be turned off during school hours, with service only returning at least 30 minutes after the school day. All implementation, training, or remediation will take place on or before May 31st, 2024.						
	Flagged by Kaitlyn Matthews 03/22/2024 03:19 PM						
Corrective Action History		n the cafeteria that is not scheduled to turn of machine includes Iced Tea, Gatorade, and Wa					
	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.						
	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.						
Smart Snacks in School	Smart Snacks in School (On-Site Assessment Tool - Site) (1104H)	ACAD CHARTER HS-2881	1106	04/22/2024	CAP Accepted		

Section	Form Subsection	Sponsor/Site Name	Question #	Due Date	Status	
	Corrective Action Plan: Accep	pted by Kaitlyn Matthews 05/10/2024 09:34 A	M			
	CAP Accepted					
	Corrective Action Plan: Subn	nitted by DAVID BLOCK 05/09/2024 09:56 AM				
	The school will cease all stude	ent fundraiser food sales. Implementation will take	e place immediately.			
	Flagged by Kaitlyn Matthews	03/22/2024 03:18 PM				
	State Agency observed "Pizza P	ot Luck" poster for Wednesday, 3/20/2024, during all	lunch periods.			
	All competitive foods, including fundraisers, must meet nutrition standards and any income generated from the sale of foods, must accrue to the Food Service account. Please see below from NJ Administrative Code with regards to selling foods for fundraising purposes, specifically, sections (a), (b), (c), and (d):					
Corrective Action History	N.J. Admin. Code § 2:36-1.11					
	Section 2:36-1.11 - Competitive food policy					
	(a) All competitive food sold to students on the school campus during the school day must meet the nutrition standards specified in 7 CFR 210.11 and 220.12.					
	(b) All income derived from the sale of food and beverage items within a school during the hours when the school lunch and school breakfast programs are in operation must accrue to the accounts of said programs.					
	(c) All snack and beverage items, sold anywhere on the school campus during the school day, including items sold in a la carte lines, vending machines, snack bars, school stores, and fundraisers or served in the reimbursable After School Snack Program, shall meet the standards delineated in this competitive food policy and the standards established by USDA for competitive foods, found at 7 CFR 210.11 and 220.12, incorporated herein by reference. The USDA standards provide general nutrition standards for competitive foods, the exemptions to these standards, and specific standards for grains, fat, sugar, calorie, sodium, and accompaniments. All schools must comply with these Federal regulatory standards.					
	(d) There shall be no exemptions for food and/or beverages sold as a part of a fundraising activity.					
	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.					

Section	Form Subsection	Sponsor/Site Name	Question #	Due Date	Status	
Food Safety, Storage and Buy American	Food Safety, Storage and Buy American (On-Site Assessment Tool - Site) (1404H)	ACAD CHARTER HS-2881	1407	04/22/2024	CAP Accepted	
	Corrective Action Plan: Accepted by Kaitlyn Matthews 05/10/2024 09:49 AM CAP Accepted					
	The SFA written food safe	The SFA written food safety plan and standard operating procedures (SOPs) will be signed to indicate they were reviewed and implemented. All implementation, training, or remediation will take place on or before May 31st, 2024.				
Corrective Action History	Flagged by Kaitlyn Matthews 03/22/2024 03:18 PM Although SFA has a written food safety plan, standard operating procedures (SOPs) were not signed to indicate they were reviewed and implemented. 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.					
Group 1: CA Count (2)		ACADEMY CHARTER HS-08006010		04/22/2024	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.

Section	Form Subsection	Sponsor/Site Name	Question #	Due Date	Status	
	Corrective Action Plan: Accepted	pted by Kaitlyn Matthews 05/10/2024 09:53 Al	М			
Corrective Action History	Corrective Action Plan: Submitted by DAVID BLOCK 05/10/2024 08:39 AM When completing Form 142, Questions #7, the SFA erroneously selected "No" to overtly identifying students, while it has happened on an occasional basis, thus the questions should have been answered, "Yes". This was also noticed and flagged during the on-site accountability review. The SFA has since corrected this flagged items, by implementing processes, such as staff holding the checklist, staff putting away the list when not in use, ect., to resolve this item. Flagged by Kaitlyn Matthews 03/22/2024 03:28 PM When meal counting and/or claiming problems are found during an on-site accountability review, documentation indicating that corrective action was taken is required. 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.					
	Flagged by Kaitlyn Matthews 03/22/2024 03:28 PM					
	Meal counting and/or claiming issues regarding overt identification were identified during the on-site accountability review conducted by the SFA. However, the counting/claiming problem identified was not sufficiently corrected. Further corrective action must now be taken to bring the meal counting system into compliance with regulations.					
	When the SFA identifies meal counting and/or claiming problems during an on-site accountability review, a follow-up review must be conducted within 45 calendar days to ensure that appropriate corrective action was taken.					
	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.					

Report Selections

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