Section	Form Subsection	Sponsor/Site Name	Question #	Due Date	Status	
Meal Counting and Claiming	Meal Counting and Claiming (On-Site Assessment Tool) (314H)	YESHIVAT KETER TORAH-03009649	314	04/15/2024	CAP Accepted	
	Corrective Action Plan: Accepted by Kaitlyn Matthews 04/15/2024 09:11 AM					
	CAP Accepted					
	Corrective Action Plan: Subm	nitted by AVIGAIL MOSES 04/10/2024 02:43 P	M			
	4/10/2024. We have restructured the meal times to make sure that breakfast is served before 10:00am					
	Flagged by Kaitlyn Matthews 03/15/2024 02:16 PM					
Corrective Action History	Pre-k breakfast was served at 10:20 am. The site details in SNEARS indicate that breakfast is between 9:15-10.					
	Per School Nutrition Agreement and Federal Code of Regulations, breakfast must be served in morning hours and lunch is offered 10-2.					
	Breakfast means a meal which meets the meal requirements set out in §§ 220.8 and 220.23, and which is served to a child in the morning hours. The meal shall be served at or close to the beginning of the child's day at school. (https://ecfr.io/Title- 7/Section-220.2)					
	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)	Yeshivat Keter Torah - Deal-8936	401	04/15/2024	CAP Accepted	

Section	Form Subsection	Sponsor/Site Name	Question #	Due Date	Status		
	Corrective Action Plan: Acce	pted by Kaitlyn Matthews 04/15/2024 09:11 A	M				
	CAP Accepted						
	Corrective Action Plan: Subr	nitted by AVIGAIL MOSES 04/10/2024 02:40 P	M				
		4/10/2024. We have discussed meal service with the teachers and re-emphasized the importance of making sure that each child receives all of the meal components. We will observe to make sure that everyone is doing this properly					
	Flagged by Kaitlyn Matthews	s 03/15/2024 02:16 PM					
Corrective Action History		During lunch, in one classroom, four students did not have a fruit or vegetable component resulting in these meals being non- reimbursable. These four meals will be disallowed and fiscal action will be assessed.					
	the SFA has offer versus ser selected must be ½ cup frui a reimbursable meal under	Students must take the required number of components for lunch in order for their meals to be claimed for reimbursement. If the SFA has offer versus serve, students must select at least 3 food components in the proper quantities. One component selected must be ½ cup fruit and/or vegetable. Food service staff/cashiers must receive training on how to accurately recognize a reimbursable meal under offer versus serve. If the SFA does not have offer versus serve, students must take all 5 components in the proper quantities. Food service staff/cashiers should receive training on how to accurately recognize a reimbursable meal under offer versus serve. If the SFA does not have offer versus serve, students must take all 5 components in the proper quantities. Food service staff/cashiers should receive training on how to accurately recognize a reimbursable lunch.					
	Explain in detail, how the future. Indicate the date	finding will be corrected and the measure of implementation.	es taken to ensure tha	t it will not re	occur in the		
Meal Components and Quantities - Day of Review	Meal Components and Quantities - Day of Review (On-Site Assessment Tool - Site) (400H)	Yeshivat Keter Torah - Deal-8936	402	04/15/2024	CAP Accepted		
	Corrective Action Plan: Accepted by Kaitlyn Matthews 04/15/2024 12:46 PM						
	CAP Accepted						
	Corrective Action Plan: Submitted by AVIGAIL MOSES 04/15/2024 10:31 AM						
	4/10/2024. We have updated our signage to include details of the exact portion sizes that each child should be receiving. We have also instructed the teachers and assistants of the importance of serving the proper portion sizes. We will be conducting unannounced spot checks to ensure that everything is being done properly						
	Corrective Action Plan: Rejected by Kaitlyn Matthews 04/15/2024 09:10 AM						
	In addition to updating signage, please explain in detail how the insufficient quantities finding will be corrected and the measures taken to ensure that it will not reoccur in the future. Indicate date of implementation.						
	Corrective Action Plan: Submitted by AVIGAIL MOSES 04/10/2024 02:44 PM						
	4/10/2024. We have updated our signage to include details of the exact portion sizes that each child should be receiving						

	Flagged by Kaitlyn Matthews 03/15/2024 02:17 PM						
	Insufficient quantities were offered during lunch classroom feedings (K-8 and PK).						
Corrective Action History       It was noted that the pizza bagel did have marinara sauce, but this credited as less than 1/8 cup per the Product For incorrectly recorded as a 1/4 cup on the production record.					ag of carrots. There was no signage of 3/4 c for the K-8 meal pattern.		
	Day of Review: PK classrooms: Inconsistent offering of cheese (M/MA). <b>1.5 oz. eq. M/MA requirement for PK meal pattern=19 g per slice / 3 slices</b> . In classroom 142 the teacher served 1 slice of che which does not meet the minimum PK meal pattern requirement. In classroom 146 the teacher served 2 slices of cheese (1.25 M/ not meet the minimum PK meal pattern requirement.						
	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.						
	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 above two findings will be corrected and the measures taken to ensure that it will not reoccur in the future. Indicate the date of implementation.				1 the future.		
Meal Components and Quantities - Day of Review	Meal Components and Quantities - Day of Review (On-Site Assessment Tool - Site) (400H)	Yeshivat Keter Torah - Deal-8936	403	04/15/2024	CAP Accepted		

Section	Form Subsection	Sponsor/Site Name	Question #	Due Date	Status	
	Corrective Action Plan: Accepted by Kaitlyn Matthews 04/15/2024 09:11 AM					
	CAP Accepted					
	Corrective Action Plan: Subn	nitted by AVIGAIL MOSES 04/10/2024 02:42 P	M			
	4/10/2024. We always have the 2 varieties of milk available, but it seems that they neglected to send it to one classroom. We will monitor to make sure that 2 varieties of milk are send to all of the meal service areas					
Corrective Action History	Flagged by Kaitlyn Matthews 03/15/2024 02:16 PM					
	In one classroom during lunch, only Fat Free Chocolate milk was offered. SFA corrected the issue in the middle of meal service and offered an additional variety of milk (1% white milk).					
	A minimum of two varieties of fluid milk must be offered throughout the lunch 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.					
	Failure to fix identified iss Performance Standard 2 (	sues may also lead to fiscal action/repeat (PS2) violations.	violations in subseque	ent reviews a	s these are	
	Explain in detail, how the future. Indicate the date i	finding will be corrected and the measure if implementation.	es taken to ensure that	: 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)	Yeshivat Keter Torah - Deal-8936	410	04/15/2024	CAP Accepted	

Section	Form Subsection	Sponsor/Site Name	Question #	Due Date	Status
Section Corrective Action History	Corrective Action Plan: Accep CAP Accepted Corrective Action Plan: Subm 4/10/24. We will make sure the production records and ti Flagged by Kaitlyn Matthews On Monday, February 5th, Grade K-8 is 3/4 cup. 1 bag of carrots (* serving credits 1/8 cup Red/Orar At lunch, portion sizes planned fo When planning menus, refer to ti and minimum quantity requireme Explain in detail, how the finding implementation. At lunch, production records mus documentation (including but not standardized recipes, etc.) must minimum quantities are offered.	bitted by Kaitlyn Matthews 04/15/2024 09:12 A nitted by AVIGAIL MOSES 04/10/2024 02:38 P that the proper amount of all comonents are s he portion sizes are accurate all around 03/15/2024 02:16 PM as K-8 insufficient vegetable quantities were offered f 1/2 c) and 1/8 c marinara sauce per the Baked Ziti re- nge vegetable sub-group. The production record incom- pre each component must meet both daily and weekly he Lunch Meal Pattern Charts, available on the Depa- ents. will be corrected and the measures taken to ensure the st document that both daily and weekly minimum qua- limited to the USDA Food Buying Guide, food labels be used to determine the creditable amount each me	M erved. We will also take of or lunch. The minimum daily cipe were offered. The Baked rrectly credits the Baked Ziti if minimum requirements for e intment of Agricultures Form to that it will not reoccur in the fit ntities for each component an , CN labels, manufacturers p enu item contributes to the mo	care that the r vegetable requi d Ziti recipe indic marinara sauce ach appropriate web site for spec uture. Indicate th re offered. Othe roduct formulati eal pattern to as	ecipe matches rement for Grades cates that a 1 1/2 c as 1/4 cup. grade group. cific component ne date of r supporting on statements, sure that required
	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				
	Performance Standard 2 (				

#### **Report Selections**

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