

TASHBAR OF LAKEWOOD-03009600 - Corrective Action Report (Detail)

Section	Form Subsection	Sponsor/Site Name	Question #	Due Date	Status
Civil Rights	Civil Rights (On-Site Assessment Tool) (809H)	TASHBAR OF LAKEWOOD-03009600	810	03/21/2024	CAP Accepted
Corrective Action History	Corrective Action Plan: Accepted by Casey Miller 03/20/2024 01:27 PM				
	CAP Accepted				
	Corrective Action Plan: Submitted by Mrs Brody 02/22/2024 03:47 PM				
	2/22/2024. We have updated our paperwork to make sure that the current Civil Rights policy is being used				
	Flagged by Casey Miller 02/21/2024 01:29 PM				
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					
Error: The Eligibility Letter sent to households and the Meal Charge Policy did not have the correct non-discrimination 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.					

TASHBAR OF LAKEWOOD-03009600 - Corrective Action Report (Detail)

Section	Form Subsection	Sponsor/Site Name	Question #	Due Date	Status
Professional Standards	Professional Standards (On-Site Assessment Tool)	TASHBAR OF LAKEWOOD-03009600	1216	03/21/2024	CAP Accepted
Corrective Action History	<p>Corrective Action Plan: Accepted by Casey Miller 03/20/2024 01:26 PM</p> <p>CAP Accepted</p>				
	<p>Corrective Action Plan: Submitted by Mrs Brody 02/22/2024 03:42 PM</p> <p>2/22/2024. We will make sure that all staff gets the required trainings and we will make sure to document the trainings</p> <p>Flagged by Casey Miller 02/21/2024 01:29 PM</p> <p>Kitchen, administrative, office and/or other school staff who regularly work on National School Lunch and/or School Breakfast related activities throughout the school year must meet professional standard training requirements. Full-time staff (working 20 or more hours per week) 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. Training must be documented on a tracking tool. 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 available in SNEARS and also, at: https://theicn.org/.</p> <p>Error: There was no training documentation available for 2 part-time kitchen staff who were on the meal service line serving food to students during the day of review.</p> <p>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.</p>				
Meal Components and Quantities - Day of Review	Meal Components and Quantities - Day of Review (On-Site Assessment Tool - Site) (400H)	TASHBAR OF LAKEWOOD-1826	403	03/21/2024	CAP Accepted

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Corrective Action History	Corrective Action Plan: Accepted by Casey Miller 03/20/2024 01:27 PM CAP Accepted				
	Corrective Action Plan: Submitted by Mrs Brody 02/22/2024 03:44 PM 2/14/2024. Milk was brought out right away. We will make sure that there are 2 varieties of milk available from the beginning of the meal service and throughout Flagged by Casey Miller 02/21/2024 01:29 PM 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. Error: For breakfast in the cafeteria for grades 6-8, before and during the start of breakfast service only one variety of milk, 8oz bottles of 1% white milk, was out and offered on the service line. This was identified and corrected immediately mid-service by adding fat free white milk to the service line as second milk variety for students to choose. This is first offense and not repeat error from the previous review and thus no disallowed meals for this review. 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 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)	TASHBAR OF LAKEWOOD-1826	1411	03/21/2024	CAP Accepted

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Corrective Action History	Corrective Action Plan: Accepted by Casey Miller 03/20/2024 01:27 PM				
	CAP Accepted				
	Corrective Action Plan: Submitted by Mrs Brody 02/22/2024 03:46 PM				
2/22/2024. We will remind our suppliers that we need USA made products, and we will monitor our orders to make sure that they indeed are.					
Flagged by Casey Miller 02/21/2024 01:29 PM					
The review of products on-site at the reviewed school indicated violations with Buy American. Documentation must be on file for agricultural food components that are not produced or manufactured in the US meeting the following exceptions: the agricultural food component is not produced or manufactured in the U.S. in sufficient and reasonably available quantities of a satisfactory quality; or competitive bids reveal the costs of domestic agricultural food components are significantly higher than the non-domestic ones.					
Error: Squash, peppers, and cucumbers were from Mexico and Masbia brand ziti and macaroni pastas were from Canada.					
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