

Other Process Findings

St John the Evangelist, Goshen (K419)

Program Year 2023

St John the Evangelist, Goshen (K419) **New
SFA**
117 W Monroe St
Goshen, IN 46526-3956

Food Service Contact
Mrs. Virginia Munoz
Principal
(574) 533-9480
vmunoz@stjohncatholic.com
FSMC: Elkhart Community Schools

Executive Contact
Mrs. Virginia Munoz
Principal
(574) 533-9480
vmunoz@stjohncatholic.com

No. of Sites / Reviewed: 1 / 1
Month of Review: April 2023

Certification and Benefit Issuance - St John the Evangelist, Goshen (K419)

126. Certification: selected applications correctly approved

Finding 9901: Selected applications correctly approved

One application was certified incorrectly or utilizing incomplete information. This contributed toward fiscal action calculations.

Corrective Action:

Corrections have been made to certification errors.

Other Process Findings

St John the Evangelist, Goshen (K419)

Program Year 2023

St John the Evangelist, Goshen (B020) Food Service Contact

117 W Monroe St
Goshen, IN 46526-3956

Virginia Munoz
Principal
(574) 533-9480

Month of Review: April 2023

Date of Onsite Review: May 11, 2023

General Program Compliance - St John the Evangelist, Goshen (B020)

1406. *The most recent food safety inspection report is posted in a publicly visible location*

Finding 9147: Most recent food safety inspection report is not posted in a publicly visible location.

The most recent food safety inspection report was hanging in the kitchen and not visible by students.

Corrective Action:

Staff moved the food safety inspection report to the front of the serving line before meal service started. No further action is required.

Technical Assistance:

The reviewer discussed with principal that the food safety inspection report is to be visible by the students.

1408. *Temperature logs are available*

Finding 9149: Temperature logs unavailable for review.

FNS requires each school in the SFA to maintain temperature logs for a period of six months. Temperature logs unavailable for: the refrigerator.

Corrective Action:

Staff printed off a temperature log sheet and placed it in the kitchen for staff to fill out. Corrected on-site no further action required.

Technical Assistance:

The reviewer discussed with the principal the importance of keeping track of the temperature in the refrigerator to ensure milk is kept at the proper temperature.