OCEAN CITY BD OF ED-00903780 - Corrective Action Report (Detail)

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 syste

Section	Form Subsection	Sponsor/Site Name	Question #	Due Date	Status
Verification	Verification (On-Site Assessment Tool) (207H)	OCEAN CITY BD OF ED-00903780	209	04/25/2026	CAP Accepted

Corrective Action History	Corrective Action Plan: Accepted by Lorena Paredes 04/23/2026 10:19 AM CAP Accepted
	Corrective Action Plan: Submitted by TIMOTHY KELLEY 04/20/2026 10:47 AM Letter to Notify Household of Audit Results (form 255) was sent to the household on 3/5/26 and eligibility was updated in the food management system.
	Flagged by Lorena Paredes 03/25/2026 12:56 PM One incorrectly verified application was found during the State Agency review of the Verification process. Error was recorded on the Eligibility Certification and Benefit Issuance Worksheet (SFA-2.) The SFA must indicate the date of correction for all Verification errors. Do not identify the students' names when providing the documentation under the SFA comments. The SFA must complete the verification process according to guidelines established in The Eligibility Manual for School Meals. It is recommended that staff responsible for the verification process view the recorded Verification webinar available under the Training tab 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.**

OCEAN CITY BD OF ED-00903780 - Corrective Action Report (Detail)

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Section	Form Subsection	Sponsor/Site Name	Question #	Due Date	Status
Local School Wellness	Local School Wellness (Off-Site Assessment Tool) (1000H)	OCEAN CITY BD OF ED-00903780	1000	04/25/2026	CAP Accepted
Corrective Action History	Corrective Action Plan: Accepted by Lorena Paredes 04/23/2026 10:07 AM CAP Accepted				
	Corrective Action Plan: Submitted by TIMOTHY KELLEY 04/20/2026 10:43 AM The district has obtained an updated wellness policy from our board policy service and will be updating Policy 8505 to comply. Board Policy Committee discussion on the revisions to Board Policy 8505 is scheduled for the week of April 27 with a planned first reading to modify the Policy at the BOE's April 30, 2026 scheduled action meeting. Draft revised Board Policy 8505 - LOCAL WELLNESS POLICY/NUTRIENT STANDARDS FOR MEALS AND OTHER FOODS is attached.				
	Flagged by Lorena Paredes 03/25/2026 12:43 PM The Local School Wellness Policy is outdated. The current minimum required elements written into the Local School Wellness have not been met. Please refer to the Local Wellness Policy link in the Resources tab of SNEARS for information. **In addition, 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)	OCEAN CITY BD OF ED-00903780	1214	04/25/2026	CAP Accepted
	Corrective Action Plan: Accepted by Lorena Paredes 04/30/2026 10:10 AM CAP Accepted				
	Corrective Action Plan: Submitted by TINA MOSHER 04/26/2026 02:35 PM On-line trainings (total 6 hours) will be completed on April 28th, 2026 - menu & a la carte training & via phone w/Sysco distributor, May 1st, 2026 - HR training on-line, June 22nd, 2026 - Food MGT Safety on-line. Starting July 21st for the following school year training will begin. 6 hours will be completed the month of July, and the following 6 hours will be completed throughout the remainder of the school year.				

OCEAN CITY BD OF ED-00903780 - Corrective Action Report (Detail)

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Corrective Action History	Corrective Action Plan: Rejected by Lorena Paredes 04/23/2026 11:52 AM Annual training requirements apply to the 12 months between July 1 and June 30th. This means that the additional 6 hours required to meet this school year's Professional Standards requirements must be completed by June 30th. 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 reoccur in the future. Indicate the date of implementation.				
	Corrective Action Plan: Submitted by TINA MOSHER 04/22/2026 01:04 PM On-Line & in - person workshops will be implemented in addition to the annual 6-hour training for school year July 21st (2 hours), 22nd (2 hours) & 23rd (2 hours) 2026.				
	Flagged by Lorena Paredes 03/25/2026 12:50 PM Food Service Director has completed six hours of annual training at time of Administrative Review. 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 reoccur in the future. Indicate the date of implementation.**				
Professional Standards	Professional Standards (On-Site Assessment Tool)	OCEAN CITY BD OF ED-00903780	1216	04/25/2026	CAP Accepted
	Corrective Action Plan: Accepted by Lorena Paredes 04/30/2026 10:22 AM CAP Accepted				

OCEAN CITY BD OF ED-00903780 - Corrective Action Report (Detail)

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 syste

Corrective Action History	Corrective Action Plan: Submitted by TINA MOSHER 04/26/2026 02:55 PM May 15th, 2026, Food Service Staff will have an in-person 1/2-hour POS training. Sept 2nd a 6 hour in-person training for school Year 2026-2027. Food Handlers 2 hours Marketing 1.5 hours Civil Rights .25 hour Food Production 1.5 hours How to identify a Reimbursable Meal .75 hour
	Corrective Action Plan: Rejected by Lorena Paredes 04/23/2026 12:15 PM Annual training requirements apply to the 12 months between July 1 and June 30th. This means that the additional .5 hour required to meet this school year's Professional Standards requirements must be completed by June 30th. Full time food staff (working 20 hours or more per week) are required to complete at least 6 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 reoccur in the future. Indicate the date of implementation.
	Corrective Action Plan: Submitted by TINA MOSHER 04/22/2026 01:05 PM In - person workshop will be implemented for Food Service Staff for school year Sept 2nd, 2026.

OCEAN CITY BD OF ED-00903780 - Corrective Action Report (Detail)

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 syste

	Flagged by Lorena Paredes 03/25/2026 12:59 PM Full time Food Service staff has completed 5.5 hours of annual training and have not met required trainings at time of the AR. Full time food staff (working 20 hours or more per week) must have at least 6 hours of annual training that is relevant to their specific job duties. Training may be obtained in many ways, such as in-person, online, through local meetings, live or recorded webinars, conferences, state agency training, etc. A variety of free and low-cost training resources and formats are available. A good resource is the database of training opportunities available at: http://professionalstandards.nal.usda.gov **Explain, in detail, the specific steps that will be taken to meet the annual training requirement and measures taken to ensure that the finding will not reoccur in the future. Indicate the date of implementation.**				
Professional Standards	Professional Standards (On-Site Assessment Tool)	OCEAN CITY BD OF ED-00903780	1217	04/25/2026	CAP Accepted
Corrective Action History	Corrective Action Plan: Accepted by Lorena Paredes 04/23/2026 11:39 AM CAP Accepted				
	Corrective Action Plan: Submitted by TINA MOSHER 04/22/2026 01:06 PM Instead of using a meeting agenda to track Food Service Staff trainings. I will utilize the USDA training tracking tool for the Food Service Staff Sept 2nd, 2026.				
	Flagged by Lorena Paredes 03/25/2026 12:59 PM A meeting agenda was used to track trainings Documentation of training hours completed by all employees must be kept. The USDA Training Tracking Tool or the SOARS Team Work tracker can be used to document training hours. Both tools contain all required fields for documenting compliance with professional standard training requirements. If the SFA is using a different tracking tool, it must include all required fields. **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.**				
School Breakfast and Summer Food Service Program Outreach	School Breakfast and Summer Food Service Program Outreach (Off-Site Assessment Tool) (1600H)	OCEAN CITY BD OF ED-00903780	1601	04/25/2026	CAP Accepted

OCEAN CITY BD OF ED-00903780 - Corrective Action Report (Detail)

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Section	Form Subsection	Sponsor/Site Name	Question #	Due Date	Status
Corrective Action History	Corrective Action Plan: Accepted by Lorena Paredes 04/23/2026 10:08 AM CAP Accepted				
	Corrective Action Plan: Submitted by TIMOTHY KELLEY 04/20/2026 10:46 AM Informational flyers for the Summer Food Service Program have been posted to the district's food service website - https://www.ocsdnj.org/page/food-services and will be maintained on the website. Information posted on April 17, 2026.				
	Flagged by Lorena Paredes 03/25/2026 12:49 PM SFA's must inform eligible families about the availability and location of free meals for students through the Summer Food Service Program. The following link can be used to download a brochure from USDA that can be sent to households or posted on the SFA's website: https://www.nj.gov/agriculture/divisions/fn/pdf/SFSPPromotionalFlyers2017.pdf **Explain in detail how the finding was corrected and the measures taken to ensure that it will not occur in the future. Indicate the date of implementation.**				

OCEAN CITY BD OF ED-00903780 - Corrective Action Report (Detail)

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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)	INTERMEDIATE-528	401	04/25/2026	CAP Accepted
Corrective Action History	Corrective Action Plan: Accepted by Lorena Paredes 04/23/2026 12:16 PM CAP Accepted				
	Corrective Action Plan: Submitted by TINA MOSHER 04/22/2026 01:06 PM Fruit/Vegetable/Or Fruit Juice will be offered before counting a meal into the POS. Corrected on site March 3rd.				
	Flagged by Lorena Paredes 03/25/2026 12:59 PM One student did not take a fruit or vegetable at lunch when she went through the line. Fruit was provided after being counted in POS. Meal resulted in a complete meal, therefore, no fiscal action will be applied. Although the student was provided a reimbursable meal after going to cashier, students must take the required number of components for lunch in order for their meals to be claimed for reimbursement at the point of service, not afterwards. 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 at the point of service. **Explain in detail, how the finding will be corrected and the measures taken to ensure that it will not reoccur in the future. Corrective Action must be applied SFA-wide. 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)	INTERMEDIATE-528	402	04/25/2026	CAP Accepted

OCEAN CITY BD OF ED-00903780 - Corrective Action Report (Detail)

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Section	Form Subsection	Sponsor/Site Name	Question #	Due Date	Status
Corrective Action History	Corrective Action Plan: Accepted by Lorena Paredes 04/23/2026 12:17 PM CAP Accepted				
	Corrective Action Plan: Submitted by TINA MOSHER 04/22/2026 01:07 PM Instead of offering these 3 Cereal Bars as a breakfast component they will only be offered only as an a la carte item. This was corrected March 6th 2026.				
	Flagged by Lorena Paredes 03/25/2026 01:00 PM The following grain items did not meet the daily Grains requirement on day of breakfast observation: Nutrigrain bar credits as .75 oz. eq Whole Grains Quaker Chewy Smores granola bar credits as .25 oz. eq Whole Grains Quaker Chewy Chocolate Chip granola bar credits as .25 oz. eq Whole Grains Portion sizes offered for each required breakfast 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 Breakfast Meal Pattern Charts, available on the Department of Agriculture Forms website 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. Insufficient quantity of whole grain for breakfast is a first time violation, therefore, no fiscal action will be assessed. Failure to fix identified portion issue may also lead to fiscal action/repeat violations in subsequent reviews as this is a Performance Standard 2 (PS2) violation. **Explain, in detail how the finding will be corrected and the measures taken to ensure that it will not reoccur in the future. Corrective Action must be applied SFA-wide. 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)	INTERMEDIATE-528	404	04/25/2026	CAP Accepted

OCEAN CITY BD OF ED-00903780 - Corrective Action Report (Detail)

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Section	Form Subsection	Sponsor/Site Name	Question #	Due Date	Status
Corrective Action History	Corrective Action Plan: Accepted by Lorena Paredes 04/23/2026 10:31 AM CAP Accepted				
	Corrective Action Plan: Submitted by TINA MOSHER 04/22/2026 01:02 PM Signage was available however it was suggested from Lorena Paredes to place the signage in another area for better visibility. This was corrected March 6th.				
	Flagged by Lorena Paredes 03/25/2026 12:44 PM Signage must be posted at or near the beginning of the serving line/serving area identifying the components of the reimbursable breakfast. Posting only 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. Corrective Action must be applied SFA-wide. Indicate the date of implementation.**				

OCEAN CITY BD OF ED-00903780 - Corrective Action Report (Detail)

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Section	Form Subsection	Sponsor/Site Name	Question #	Due Date	Status
Meal Components and Quantities - Review Period	Meal Components and Quantities - Review Period (On-Site Assessment Tool - Site) (409H)	INTERMEDIATE-528	409	04/25/2026	CAP Accepted
Corrective Action History	Corrective Action Plan: Accepted by Lorena Paredes 04/23/2026 10:32 AM CAP Accepted				
	Corrective Action Plan: Submitted by TINA MOSHER 04/22/2026 01:02 PM Breakfast production record was missing a second type of milk. We offer daily 3 types of milk - 1%, Skim & Fat Free Choc Milk. However, this was not noted of the production record. This was corrected March 6th.				
	Flagged by Lorena Paredes 03/25/2026 12:44 PM Only one milk type, 1% white, was offered at breakfast during review period. 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. Having one variety of milk at breakfast is a first time violation. 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. Corrective Action must be applied SFA-wide. Indicate the date of implementation.**				
Meal Components and Quantities - Review Period	Meal Components and Quantities - Review Period (On-Site Assessment Tool - Site) (409H)	INTERMEDIATE-528	410	04/25/2026	CAP Accepted
	Corrective Action Plan: Accepted by Lorena Paredes 04/30/2026 10:26 AM CAP Accepted				

OCEAN CITY BD OF ED-00903780 - Corrective Action Report (Detail)

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Corrective Action History	Corrective Action Plan: Submitted by TINA MOSHER 04/30/2026 10:26 AM Choc Muffin will not be offered as a breakfast meal only as a la carte and this was corrected March 6th, 2026. Chicken Nugget Meals & PB & Jelly Uncrustables Meals will have another grain offered (soft pretzel rod, cheez it's, dinner roll, & or garlic toast) daily. Corrected March 4th, 2026. When offering Tomato Soup, we will offer 3/4 cup vs. 1/2 cup to meet a 1/2 cup serving. This was corrected on March 6th. Implement using USDA production records - started March 9th, 2026.
	Corrective Action Plan: Rejected by Lorena Paredes 04/30/2026 10:24 AM Please include correction date for the tomato soup.
	Corrective Action Plan: Submitted by TINA MOSHER 04/26/2026 02:47 PM Choc Muffin will not be offered as a breakfast meal only as a la carte and this was corrected March 6th, 2026. Chicken Nugget Meals & PB & Jelly Uncrustables Meals will have another grain offered (soft pretzel rod, cheez it's, dinner roll, & or garlic toast) daily. Corrected March 4th, 2026. When offering Tomato Soup, we will offer 3/4 cup vs. 1/2 cup to meet a 1/2 cup serving. Tomato Soup has not been menued yet to implement this. Implement using USDA production records - started March 9th, 2026.
	Corrective Action Plan: Rejected by Lorena Paredes 04/23/2026 12:31 PM Please address how all meal items indicated in the Corrective Action for both breakfast and lunch will be corrected so that meal pattern requirements will be met. Indicate date of implementation.
	Corrective Action Plan: Submitted by TINA MOSHER 04/22/2026 01:08 PM Corrected March 6th 2026. This item will be offered as only an a la carte item.

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Flagged by Lorena Paredes 03/25/2026 01:00 PM

BREAKFAST: Chocolate muffin and graham cracker meal credits as 1.5 oz. eq of whole grain. Because this item is served each day of the week, it does not meet the weekly minimum requirement of 8-10 Grains for week in the K-8 meal pattern.

At breakfast, 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 Breakfast Meal Pattern Charts, available on the Department of Agriculture Forms website for specific component and minimum quantity requirements. 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.

Insufficient quantity is a first time violation at breakfast, therefore, no fiscal action will be assessed. Failure to fix identified portion issue may also lead to fiscal action/repeat violations in subsequent reviews as this is a Performance Standard 2 (PS2) violation.

Explain in detail, how the finding will be corrected and the measures taken to ensure that it will not reoccur in the future. Corrective Action must be applied SFA-wide. Indicate the date of implementation.

LUNCH: Daily offerings of chicken nugget meals, Smucker's PB&J with string cheese meal, and Smucker's PB& Chocolate with string cheese meal each credit as 2M/MA & 1WG. Since these items are on the menu each day, they do not meet the minimum Grains requirement for the week. Tomato soup (1/2 cup portion) served on Jan 12, credits as 3/8 cup vegetable. This does not meet the daily 1/2 cup vegetable requirement. 3/4 cup of soup must be served to reach 1/2 cup vegetable requirement.

1/12 : 5 chicken nugget meals, 3 Smucker's PB&J with string cheese meals, 3 Smucker's PB& Chocolate with string cheese meals, and 9 tomato soups were served. **Total of 20 meals**

1/13 : 10 chicken nugget meals and 3 Smucker's PB&J with string cheese meals were served. **Total of 13 meals**

1/14 : 6 chicken nugget meals and 10 Smucker's PB&J with string cheese meals were served. **Total of 16 meals**

1/15 : 10 chicken nugget meals and 14 Smucker's PB&J with string cheese meals were served. **Total of 24 meals**

1/16 : 11 Smucker's PB&J with string cheese meals were served. **Total of 11 meals**

Grand total of the week for lunch = **84 meals**

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	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. 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. Insufficient quantity is a repeat violation at lunch, therefore, fiscal action will 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. Corrective Action must be applied SFA-wide. Indicate the date of implementation.**				
SFA/Sponsor On-Site Monitoring	SFA/Sponsor On-Site Monitoring (On-Site Assessment Tool - Site) (901H)	INTERMEDIATE-528	901	04/25/2026	CAP Accepted

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Section	Form Subsection	Sponsor/Site Name	Question #	Due Date	Status
Corrective Action History	Corrective Action Plan: Accepted by Lorena Paredes 04/24/2026 12:10 PM CAP Accepted				
	Corrective Action Plan: Submitted by TIMOTHY KELLEY 04/24/2026 10:16 AM The submitted corrective action will be effective for the 2027 program year (7/1/2026) as the February 1, 2026 monitoring deadline has past.				
	Corrective Action Plan: Rejected by Lorena Paredes 04/23/2026 10:38 AM Please kindly indicate date of implementation.				
	Corrective Action Plan: Submitted by TIMOTHY KELLEY 04/22/2026 01:03 PM The district only conducted monitoring of lunch programs. Moving forward, both breakfast and lunch programs will be monitored. The SFA will utilize form #142 for all on-site accountability reviews moving forward. Review will be conducted by the business administrator or designee and will be reminded of the Feb 1 deadline through a calendar reminder.				
	Flagged by Lorena Paredes 03/25/2026 12:45 PM On-Site Reviews for the School Breakfast Program (SBP) were not conducted. All SFAs must conduct an on-site accountability review of breakfast prior to February 1st each school year. In addition, the current, updated NSLP and SBP On-Site Review Form (#142) must be used. Accountability reviews must be conducted by an SFA employee. **Explain in detail, how the finding will be corrected and the measures taken to ensure that it will not reoccur in the future. Corrective Action must be applied SFA-wide. Indicate the date of implementation.**				
Smart Snacks in School	Smart Snacks in School (On-Site Assessment Tool - Site) (1104H)	INTERMEDIATE-528	1105	04/25/2026	CAP Accepted

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Section	Form Subsection	Sponsor/Site Name	Question #	Due Date	Status
Corrective Action History	Corrective Action Plan: Accepted by Lorena Paredes 04/23/2026 10:30 AM CAP Accepted				
	Corrective Action Plan: Submitted by TINA MOSHER 04/22/2026 01:01 PM This was corrected March 6th. Product will not be offered moving forward.				
	Flagged by Lorena Paredes 03/25/2026 12:43 PM Sweet Summit Nut Cone: Calories from fat exceed 35% and calories from saturated fat are not less than 10%. Jack and Jill Ice Cream Cone: Calories from fat exceed 35% and calories from saturated fat are not less than 10%. Chef Pierre Double Chocolate Muffin: Calories from fat exceed 35%. 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. Corrective Action must be applied SFA-wide. Indicate the date of implementation.**				
Group 1: CA Count (3)		OCEAN CITY BD OF ED-00903780		04/25/2026	CAP Accepted

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Section	Form Subsection	Sponsor/Site Name	Question #	Due Date	Status
Corrective Action History	Corrective Action Plan: Accepted by Lorena Paredes 04/23/2026 12:32 PM CAP Accepted				
	Corrective Action Plan: Submitted by TINA MOSHER 04/22/2026 01:09 PM The HACCP Food Safety (SOP) plan was located at the Directors office. The HACCP Food Safety Plan will be available at all kitchen locations. This was corrected March 6th.				
	Flagged by Lorena Paredes 03/25/2026 01:00 PM The SFA must have a food safety plan in place that includes HACCP standard operating procedures (SOP), as well as monitoring, corrective action, and record keeping procedures. Further guidance on required elements for the HACCP plan can be found in "HACCP Based Standard Operating Procedures" available on the NJDA website. In addition, a copy of the written HACCP food safety plan must be available at each school. **Explain in detail, how the finding will be corrected and the measures taken to ensure that it will not reoccur in the future. Corrective Action must be applied SFA-wide. Indicate the date of implementation.**				
	Flagged by Lorena Paredes 03/25/2026 01:00 PM SFA did not have a food safety plan implemented. Schools participating in the school lunch and breakfast programs must implement a food safety program for the preparation and service of meals that complies with Hazard Analysis Critical Control Point (HACCP) principles. **Explain in detail, how the finding will be corrected and the measures taken to ensure that it will not reoccur in the future. Corrective Action must be applied SFA-wide. Indicate the date of implementation.**				
	Flagged by Lorena Paredes 03/25/2026 01:00 PM SFA did not have a copy of the written food safety plan available on day of review. Schools participating in the school lunch and breakfast programs must implement a food safety program for the preparation and service of meals that complies with Hazard Analysis Critical Control Point (HACCP) principles. **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

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