

PAULSBORO BD OF ED-01504020 - 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 svste

| 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) | LOUDENSLAGER-1493 | 403 | 03/27/2026 | CAP Accepted |
| Corrective Action History | Corrective Action Plan: Accepted by Jill Dailey 03/06/2026 12:35 PM | | | | |
| | CAP Accepted | | | | |
| | Corrective Action Plan: Submitted by Grace Ridgeway 03/06/2026 11:58 AM | | | | |
| | <p>We appreciate the SA staff for the reminder that the chocolate milk needed to be replenished; a review is stressful and sometimes overwhelming to our cafeteria staff. We believe that the cafeteria staff would have replenished the chocolate milk before the first student went through the line, the milk cooler is at the very beginning of the line and always fully stocked with milks. We take it out and put it on the serving line to speed up breakfast service.</p> <p>Flagged by Jill Dailey 02/25/2026 12:50 PM</p> <p>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.</p> <p>During the breakfast observation, the serving line ran out of the 2nd variety of milk available (FF chocolate milk). Although no students were coming through the line so no meals will be disallowed, the SA staff had to inform the food service staff to correct the issue. This is a repeat violation, but students access was not affected and the violation was corrected prior to additional students coming through the line. Food service staff must be aware of the available meal components on the line and restocking when needed.</p> <p>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.</p> | | | | |
| Offer vs Serve - Day of Review | Offer vs Serve - Day of Review (On-Site Assessment Tool - Site) (500H) | LOUDENSLAGER-1493 | 501 | 03/27/2026 | CAP Accepted |

PAULSBORO BD OF ED-01504020 - 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 svst

| Section | Form Subsection | Sponsor/Site Name | Question # | Due Date | Status |
|----------------------------------|--|-----------------------------|------------|------------|--------------|
| Corrective Action History | Corrective Action Plan: Accepted by Jill Dailey 03/06/2026 12:35 PM CAP Accepted | | | | |
| | Corrective Action Plan: Submitted by Grace Ridgeway 02/26/2026 01:57 PM Additional offer vs serve training was provided on 2/26. We also provided actual samples of what is a reimbursable breakfast and lunch meal along with the cashier cheat sheets that were already there Flagged by Jill Dailey 02/25/2026 12:50 PM Food service staff/cashiers must receive training on how to accurately recognize a reimbursable meal under offer versus serve. Although there was documentation at the time of the review indicating that all foodservice staff had received training on OVS, additional training on OVS at breakfast would be beneficial to staff. During the day of breakfast observation, staff taking meal counts seemed unsure about what constitutes a reimbursable meal at breakfast. Staff heavily relied on the FSD and asking the SA if a tray was reimbursable. 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 (2) | | PAULSBORO BD OF ED-01504020 | | 03/27/2026 | CAP Accepted |

PAULSBORO BD OF ED-01504020 - 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 systems

| Section | Form Subsection | Sponsor/Site Name | Question # | Due Date | Status |
|----------------------------------|---|-------------------|------------|----------|--------|
| Corrective Action History | Corrective Action Plan: Accepted by Jill Dailey 03/06/2026 12:35 PM CAP Accepted | | | | |
| | Corrective Action Plan: Submitted by Grace Ridgeway 02/26/2026 02:03 PM HACCP was brought to the school the day of the review and is there now and will be forever. The binder has been chained to the drawer so it cannot be removed from the site | | | | |
| | Flagged by Jill Dailey 02/25/2026 12:51 PM A copy of the written HACCP food safety plan must be available at each school. Although a food safety plan has been implemented at the SFA, a copy was not available at the site at the time of the review. 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 Jill Dailey 02/25/2026 12:51 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. Although a food safety plan has been implemented at the SFA, a copy was not available at the site at the time of the review. 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. | | | | |

PAULSBORO BD OF ED-01504020 - 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 svste

Report Selections

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