

TOMS RIVER BD OF ED-02905190 - 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
Certification and Benefit Issuance	Certification and Benefit Issuance (On-Site Assessment Tool) (124H)	TOMS RIVER BD OF ED-02905190	131	03/04/2026	CAP Accepted
Corrective Action History	Corrective Action Plan: Accepted by Casey Miller 02/12/2026 01:38 PM				
	CAP Accepted				
	Corrective Action Plan: Submitted by Jeffrey Hanaway 02/05/2026 01:44 PM				
	Eligibility was immediately corrected on 12/15/2025 by Rita Greiner				
	Flagged by Casey Miller 02/04/2026 04:49 PM				
	During the state agency review of selected denied applications, a determination error was found.				
	Application #18968 was denied incorrectly.				
This error was recorded on the <i>Other Eligibility Certification and Benefit Issuance Errors Worksheet (SFA-2)</i> . Please record the corrective action and date corrected in the comment box here and also on the SFA-2. To get to the SFA-2, click on the Corrections tab-->click Errors tab-->select SFA-2 radio button. Click on the pencil icon to enter date of correction and click the completed box.					
Food Safety, Storage and Buy American	Food Safety, Storage and Buy American (On-Site Assessment Tool) (1400H)	TOMS RIVER BD OF ED-02905190	1400	03/04/2026	CAP Accepted

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Section	Form Subsection	Sponsor/Site Name	Question #	Due Date	Status
Corrective Action History	Corrective Action Plan: Accepted by Casey Miller 02/12/2026 01:39 PM				
	CAP Accepted				
	Corrective Action Plan: Submitted by Jeffrey Hanaway 02/05/2026 01:55 PM				
	Food service director printed HACCP SOP and signed them during lunch observation on the first day of review. All schools received a signed copy and instructions completed on 12/18/2025.				
	Flagged by Casey Miller 02/04/2026 04:57 PM				
Corrective Action History	A copy of the written HACCP food safety plan must be available at each school.				
	Error: A HACCP plan was not available at the time of the on-site meal observation at two of the three observed schools. Food service director printed HACCP SOP and signed them during lunch observation on the first day of 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.				
Meal Components and Quantities - Day of Review	Meal Components and Quantities - Day of Review (On-Site Assessment Tool - Site) (400H)	CEDAR GROVE ELEM-1802	403	03/04/2026	CAP Accepted

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Section	Form Subsection	Sponsor/Site Name	Question #	Due Date	Status
Corrective Action History	Corrective Action Plan: Accepted by Casey Miller 02/12/2026 01:39 PM				
	CAP Accepted				
	Corrective Action Plan: Submitted by Jeffrey Hanaway 02/05/2026 01:49 PM				
	On 12/17/2025 all schools were notified that they were able to offer chocolate milk at breakfast and another low fat variety of white milk.				
	Flagged by Casey Miller 02/04/2026 04:49 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: At Cedar Grove Elementary school, only one milk variety, 1% white milk, was offered throughout breakfast meal service.				
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.					
(Please note corrective action must be applied SFA-wide. Failure to fix identified issues may also lead to fiscal action/repeat violations in subsequent reviews as these are Performance Standard 2 (PS2) violations.)					
Meal Components and Quantities - Review Period	Meal Components and Quantities - Review Period (On-Site Assessment Tool - Site) (409H)	CEDAR GROVE ELEM-1802	410	03/04/2026	CAP Accepted
	Corrective Action Plan: Accepted by Casey Miller 02/27/2026 04:50 PM				
	CAP Accepted				

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Corrective Action History	Corrective Action Plan: Submitted by Jeffrey Hanaway 02/13/2026 10:04 AM 1. Changes to the menu have been made starting 12/18/2025 by offering the Uncrustables along with a WG dinner roll or package of WG Graham Crackers raising the grain offerings to a minimum of 8-9 per week. 2. For the January 2026 Menu, Peas (fresh, frozen and canned) have been removed from the menu and replaced with another type of Bean, Pea or Legume such as Black beans, kidney beans and vegetarian beans. 3. On 12/17/2025 two dinner rolls are being offered to the caesar salad raising the grain offerings to a minimum of 8-9 per week. 4. Signs have been printed and distributed on 12/18/2025 that students may take up to a cup of vegetables and fruits as part of their meal. We unfortunately were shorted lettuce and baby carrots by the previous DOD supplier and receipts were presented showing that the products were not delivered. All leads have been instructed to utilize frozen or canned carrots in place of baby carrots if a shortage were to happen. Leads were also instructed to utilize frozen broccoli or spinach for a replacement if they were shorted romaine lettuce.
	Corrective Action Plan: Rejected by Casey Miller 02/12/2026 02:49 PM 1.) Please add a date when the menus started with the addition of black, kidney, or vegetarian bean to meet bean veg subgroup the week. 2.) Please add more description regarding the correction of insufficient grain for uncrustable. Is the dinner roll added to this meal or just the salad? Can you please also specify the size roll (grams)? Offering the uncrustable every other day will still may not meet the weekly grain. When there is more than one lunch entree choice, i.e uncrustable lunch and hot lunch, each entree on it's own has to be planned to meet the daily and weekly meal pattern quantities. The meal pattern quantities for the daily hot lunch option and daily cold option (or any alternate option) is calculated separately. It is not added together since a student cannot select an uncrustable and hot lunch as a reimbursable meal without being charged a la carte for one of the entrees. How has the chicken caesar salad been corrected for the grain? Does this include the dinner roll? Please describe and add a date when this change was made and implemented on the menus. 3.) Please add more description of when delivery shortages how 3/4c will be ensured to be planned/offered. Signage is accepted and helps. I'm concerned if the school is shorted delivery in the future, how the daily 3/4 c veg amount planned will be adjusted and documented on prodcuton records. Signage is useful. With signage, production records should also indicate, that if 3/4c not offered, that at least enough 1/2c portions are planned to allow for up to 1 cup to be taken by all students. For the day that the school was shorted delivery, only 1/2c baby carrots was written on PR and another veg wasn't added or PR didn't indicate that enough 1/2c portions were available to ensure all students were offered a minimum of 3/4c.

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Corrective Action Plan: Submitted by Jeffrey Hanaway 02/05/2026 02:20 PM

1. Changes to the menu have been made only offering the Uncrustables to every other day so that students have access to other meals and raising the grain offerings to a minimum of 8-9 per week along with offering a whole grain dinner roll.

2. Peas (fresh, frozen and canned) have been removed from the menu and replaced with another type of Bean, Pea or Legume such as Black beans, kidney beans and vegetarian beans.

I am still confused as to why a Green Split Pea is acceptable as a component of the sub group but a fresh, frozen or canned green pea is a starchy vegetable.

3. Signs have been printed and distributed on 12/18/2025 that students may take up to a cup of vegetables and fruits as part of their meal. We unfortunately were shorted lettuce and baby carrots by the previous DOD supplier and receipts were presented showing that the products were not delivered.

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	Flagged by Casey Miller 02/04/2026 04:51 PM At lunch, portion sizes planned for each component must meet both daily and weekly minimum requirements for each appropriate grade group. Vegetable subgroup and whole-grain rich requirements must also be met. Production records must document that meals served and claimed met these requirements. 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. Refer to the Lunch Meal Pattern Charts, available on the Department of Agriculture's Forms web site for specific component and minimum quantity requirements. Errors: 1. For the review week, the SFA did not meet the vegetable subgroup requirement for "beans, peas, lentils" and "other". Production records and menus indicated they were not planned or offered. This is a repeat violation of missing vegetable subgroup and fiscal action will be assessed on 245 lunch meals from Tues 11/11 of the review week, as the on-site review of lunch was on a Tuesday. (Note: Uncrustable and salad lunches not included in this count, as accounted for in below error). 2. For the review week, the Uncrustable and Chicken Caesar Salad entrees did not meet the 8-9 oz eq weekly minimum quantities for the grain component for the K-5 meal pattern. The uncrustable 2.6oz credits as 1oz eq WGR and was not served with another grain. This is only 5oz eq for the week. The Chicken Caesar Salad was served with a 35 gm dinner roll, which credit as 1.25 oz eq grain. This is only 6.25 oz eq for the week. This is a repeat violation of insufficient weekly quantities and fiscal will be assessed on a total of 161 lunches from the review week of 11/10-11/14. Uncrustable (144) and Chicken Caesar Salad (17) served as an alternate daily lunch option for the review week and claimed. 3. For the review week, on 11/14 insufficient vegetable served. Production records indicated only 1/2c baby carrot was offered for that day. K-5 meal pattern requires 3/4c veg daily. This is a repeat violation of insufficient quantities and fiscal will be assessed on 413 lunches served and claimed on 11/14. For the above errors, fiscal action will be assessed on a total of 819 lunches. Veg Subgroup: 245 lunches and Insufficient Food Quantities: 574 lunches (144 +17 insuff WGR for entire review week and +413 insuff veg on Friday 11/14 of review week). Explain in detail, how the findings 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)	CEDAR GROVE ELEM-1802	1404	03/04/2026	CAP Accepted

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Section	Form Subsection	Sponsor/Site Name	Question #	Due Date	Status
Corrective Action History	Corrective Action Plan: Accepted by Casey Miller 02/12/2026 01:38 PM				
	CAP Accepted				
	Corrective Action Plan: Submitted by Jeffrey Hanaway 02/05/2026 01:42 PM				
	Food Safety Plan was rectified and distributed to all sites the afternoon of the review. Implemented on 12/17/2025				
	Flagged by Casey Miller 02/04/2026 04:49 PM				
	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. This includes maintaining a copy of the food safety plan available at each school site, which must be reviewed and signed by a food service employee. Error: SFA did not have a copy of the written food safety plan available on day of 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.				
Infant and Pre-K Meal Pattern	Infant and Pre-K Meal Pattern (Other Programs)	NORTH DOVER ELEM-1805	11	03/04/2026	CAP Accepted
Corrective Action History	Corrective Action Plan: Accepted by Casey Miller 02/12/2026 01:40 PM				
	CAP Accepted				
	Corrective Action Plan: Submitted by Jeffrey Hanaway 02/05/2026 01:57 PM				
	A review with the lead on to only offer a variety of white milk to Pre-K was completed on 12/17.				
	Flagged by Casey Miller 02/04/2026 04:52 PM				
	Only unflavored low-fat (1 percent) or unflavored fat-free (skim) milk is allowed to be served to children 2-5 years of age. Error: Chocolate milk was available as a milk choice option, in addition to 1% white milk, for lunch served to preschool children eating in the classroom. Explain, in detail how the finding was corrected and the measures taken to ensure that it will not reoccur in the future. Indicate the date of implementation.				

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Section	Form Subsection	Sponsor/Site Name	Question #	Due Date	Status
Meal Counting and Claiming - Day of Review	Meal Counting and Claiming - Day of Review (On-Site Assessment Tool - Site) (317H)	NORTH DOVER ELEM-1805	318	03/04/2026	CAP Accepted
Corrective Action History	Corrective Action Plan: Accepted by Casey Miller 02/27/2026 04:48 PM CAP Accepted				
	Corrective Action Plan: Submitted by Jeffrey Hanaway 02/13/2026 09:34 AM Use of rosters at North Dover for the pre-k classroom for meal counting began on 12/18. Teachers were instructed to use the roster for those students served in the classroom and then return the sheet to cafeteria for proper claiming. All components were served to the students that did receive meals.				
	Corrective Action Plan: Rejected by Casey Miller 02/12/2026 01:43 PM Please add to the CAP of teacher meal counting instruction at North Dover Elem to include the date and add a comment that the "use of rosters for the prek classroom for meal counting began on ____ date." This date will be used for the fiscal assessment as date of correction.				
	Corrective Action Plan: Submitted by Jeffrey Hanaway 02/05/2026 02:01 PM teachers have been instructed to tally the meals on a roster to those students served in the classroom and then return to the sheet to cafeteria for proper claiming. All components were served to the students that did receive meals.				
	Flagged by Casey Miller 02/04/2026 04:51 PM An accurate count of reimbursable meals served, by eligibility category, must be taken at the point of service for lunch. Point of service means that point in the food service operation where a determination can be made that a reimbursable free, reduced price or paid meal has been served to an eligible child.				
	Error: At North Dover Elementary School, lunch counts for the preschool classrooms were not taken at the point of service. It was observed that the teachers picked-up the lunch components from the cafeteria and then, brought down to the classroom where the students were served and ate. The lunches were checked off on tally sheet in the cafeteria when the teachers picked up the lunch components before the students received their meals. Lunch counts should be taken in the classroom when the students receive a reimbursable meal and not before. This method has been procedure since the begging of the school year, thus fiscal action will be taken on 3576 lunches counted from 9/3/25-12/17/25 tally sheets.				
	The State Agency has determined that the inaccurate counting of meals observed at lunch is an ongoing systemic problem. The meal counting system must be corrected. Fiscal action will be taken. An over claim may 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. Indicate the date of implementation.				

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Meal Components and Quantities - Review Period	Meal Components and Quantities - Review Period (On-Site Assessment Tool - Site) (409H)	NORTH DOVER ELEM-1805	410	03/04/2026	CAP Accepted
Corrective Action History	Corrective Action Plan: Accepted by Casey Miller 02/27/2026 04:49 PM				
	CAP Accepted				
	Corrective Action Plan: Submitted by Jeffrey Hanaway 02/13/2026 09:47 AM				
	Changes to the menu have been made starting 12/18/2025 by offering the Uncrustables along with a dinner roll or package of WG Graham Crackers raising the grain offerings to a minimum of 8-9 per week at the elementary level.				
	For the January 2026 Menu, Peas (fresh, frozen and canned) have been removed from the menu and replaced with another type of Bean, Pea or Legume such as Black beans, kidney beans and vegetarian beans.				
	Corrective Action Plan: Rejected by Casey Miller 02/12/2026 02:27 PM				
	1.) Please add more description regarding the correction of insufficient grain for uncrustable. Offering it every other day will still not meet the weekly grain. When there is more than one lunch entree choice, each entree, on it's own i.e uncrustable lunch and hot lunch, has to be planned to meet the daily and weekly meal pattern quantities. The meal pattern quantities for the daily hot lunch option and daily cold option (or any alternate option) is calculated separately. It is not added together since a student cannot choose a uncrustable and hot lunch as a reimbursable meal without being charged a la carte for one of the entrees.				
	2.) Please add a date when the menus started with the addition of black, kidney, or vegetarian bean to meet bean veg subgroup the week.				
	(For the pea/bean clarity, by searching USDA Myplate, it is related to the nutrient profile and maturity of the seeds. "Split peas are dried, mature seeds (legumes), while fresh/frozen green peas are immature, high-moisture seeds (starchy vegetables)."				

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	Corrective Action Plan: Submitted by Jeffrey Hanaway 02/05/2026 02:12 PM				
	Changes to the menu have been made only offering the Uncrustables to every other day so that students have access to other meals and raising the grain offerings to a minimum of 8-9 per week along with offering a whole grain dinner roll. Peas (fresh, frozen and canned) have been removed from the menu and replaced with another type of Bean, Pea or Legume such as Black beans, kidney beans and vegetarian beans. I am still confused as to why a Green Split Pea is acceptable as a component of the sub group but a fresh, frozen or canned green pea is a starchy vegetable.				
	Flagged by Casey Miller 02/04/2026 04:50 PM				
	At lunch, portion sizes planned for each component must meet both daily and weekly minimum requirements for each appropriate grade group. Vegetable subgroup and whole-grain rich requirements must also be met. Production records must document that meals served and claimed met these requirements. 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. Refer to the Lunch Meal Pattern Charts, available on the Department of Agriculture's Forms web site for specific component and minimum quantity requirements. Errors: 1. For the review week, the SFA did not meet the vegetable subgroup requirement for "beans, peas, lentils" and "other". Production records and menus indicated they were not planned or offered. This is a repeat violation of missing vegetable subgroup and fiscal action will be assessed on 201 lunch meals from Wed 11/12 of the review week, as the on-site review of lunch was on a Wednesday. (Please note uncrustable lunches not included in this count, as fiscal taken from them in separate error below). 2. For the review week, the Uncrustable lunch entrees offered daily as a lunch option, did not meet the 8-9 oz eq weekly minimum quantities for the grain component for the K-5 meal pattern. The uncrustable 2.6oz credits as 1oz eq WGR and was not served with another grain. This is only 5oz eq for the week. This is a repeat violation of insufficient weekly quantities and fiscal will be assessed on a total of 90 uncrustable lunches from the review week of 11/10-11/14. For the above errors, fiscal action will be assessed on a total of 291 lunches. Veg Subgroup: 201 lunches and Insufficient Food Quantities: 90 lunches. Explain in detail, how the findings will be corrected and the measures taken to ensure that it will not reoccur in the future. Indicate the date of implementation.				
Meal Counting and Claiming - Day of Review	Meal Counting and Claiming - Day of Review (On-Site Assessment Tool - Site) (317H)	WASHINGTON ST ELEM-1810	318	03/04/2026	CAP Accepted

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Corrective Action History	Corrective Action Plan: Accepted by Casey Miller 02/27/2026 04:48 PM				
	CAP Accepted				
	Corrective Action Plan: Submitted by Jeffrey Hanaway 02/13/2026 09:35 AM				
	Use of rosters at Washington St. Elementary for the classroom for meal counting began on 12/18. Teachers were instructed to use the roster for those students served in the classroom and then return the sheet to cafeteria for proper claiming. All components were served to the students that did receive meals.				
	Corrective Action Plan: Rejected by Casey Miller 02/12/2026 01:45 PM				
	Please add to the CAP of teacher meal counting instruction at Washington St to include the date and add a comment that the "use of rosters for the classroom for meal counting began on ____ date." This date will be used for the fiscal assessment as date of correction.				
	Corrective Action Plan: Submitted by Jeffrey Hanaway 02/05/2026 02:02 PM				
	teachers have been instructed to tally the meals on a roster to those students served in the classroom and then return to the sheet to cafeteria for proper claiming. All components were served to the students that did receive meals.				
	Flagged by Casey Miller 02/04/2026 04:52 PM				
	An accurate count of reimbursable meals served, by eligibility category, must be taken at the point of service for lunch. Point of service means that point in the food service operation where a determination can be made that a reimbursable free, reduced price or paid meal has been served to an eligible child. Error: At Washington St Elementary School, lunch counts for one classroom was not taken at the point of service. The teacher/teacher's aide was observed picking up lunch trays in the cafeteria for the classroom and providing cafeteria staff with the meal counts for that classroom. Meal counts were then entered into the POS system prior to lunch trays being taken to classroom for service. Lunch counts should be taken in the classroom when the students receive a reimbursable meal and not before. The State Agency has determined that the inaccurate counting of meals observed at lunch is an ongoing systemic problem. This method has been procedure since the begging of the school year, thus fiscal action will be taken on the 135 lunches claimed for this classroom from 9/3/25-12/16/25. The meal counting system must be corrected. An over claim may 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. 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)	WASHINGTON ST ELEM-1810	403	03/04/2026	CAP Accepted

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Section	Form Subsection	Sponsor/Site Name	Question #	Due Date	Status
Corrective Action History	Corrective Action Plan: Accepted by Casey Miller 02/12/2026 01:39 PM				
	CAP Accepted				
	Corrective Action Plan: Submitted by Jeffrey Hanaway 02/05/2026 01:53 PM				
	12/17/2025 all schools were notified that they were able to offer chocolate milk at breakfast and another low fat variety of white milk.				
	Flagged by Casey Miller 02/04/2026 04:57 PM				
	Two varieties of milk were not available prior to meal service. State reviewer had the issue corrected prior to the beginning of meal service and SFA did add a second milk type before the start of breakfast.				
	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. 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)	WASHINGTON ST ELEM-1810	410	03/04/2026	CAP Accepted
	Corrective Action Plan: Accepted by Casey Miller 02/27/2026 04:49 PM				
	CAP Accepted				
	Corrective Action Plan: Submitted by Jeffrey Hanaway 02/13/2026 09:51 AM				
	Changes to the menu have been made starting 12/18/2025 by offering the Uncrustables along with a dinner roll or package of WG Graham Crackers raising the grain offerings to a minimum of 8-9 per week.				
	On 12/17/2025 two dinner rolls were being offered for Caesar salads to meet or exceed the weekly grain creditable amount.				
	For the January 2026 Menu, Peas (fresh, frozen and canned) have been removed from the menu and replaced with another type of Bean, Pea or Legume such as Black beans, kidney beans and vegetarian beans.				

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Corrective Action History	Corrective Action Plan: Rejected by Casey Miller 02/12/2026 02:37 PM 1.) Please add more description regarding the correction of insufficient grain for uncrustable. Is the dinner roll added to this meal or just the salad? Can you please also specify the size roll (grams)? Offering the uncrustable every other day will still may not meet the weekly grain. When there is more than one lunch entree choice, i.e uncrustable lunch and hot lunch, each entree on it's own has to be planned to meet the daily and weekly meal pattern quantities. The meal pattern quantities for the daily hot lunch option and daily cold option (or any alternate option) is calculated separately. It is not added together since a student cannot select an uncrustable and hot lunch as a reimbursable meal without being charged a la carte for one of the entrees. 2.) How has the chicken caesar salad been corrected for the grain? Does this include the dinner roll? Please describe and add a date when this change was made and implemented on the menus. 3.) Please add a date when the menus started with the addition of black, kidney, or vegetarian bean to meet bean veg subgroup the week.
	Corrective Action Plan: Submitted by Jeffrey Hanaway 02/05/2026 02:13 PM Changes to the menu have been made only offering the Uncrustables to every other day so that students have access to other meals and raising the grain offerings to a minimum of 8-9 per week along with offering a whole grain dinner roll. Peas (fresh, frozen and canned) have been removed from the menu and replaced with another type of Bean, Pea or Legume such as Black beans, kidney beans and vegetarian beans.

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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

	Flagged by Casey Miller 02/04/2026 04:51 PM				
	At lunch, portion sizes planned for each component must meet both daily and weekly minimum requirements for each appropriate grade group. Vegetable subgroup and whole-grain rich requirements must also be met. Production records must document that meals served and claimed met these requirements. 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. Refer to the Lunch Meal Pattern Charts, available on the Department of Agriculture's Forms web site for specific component and minimum quantity requirements. Errors: 1. For the review week, the SFA did not meet the vegetable subgroup requirement for "beans, peas, lentils" and "other". Production records and menus indicated they were not planned or offered. This is a repeat violation of missing vegetable subgroup and fiscal action will be assessed on 122 lunch meals from Tues 11/11 of the review week, as the on-site review of lunch was on a Tuesday. (Note: Uncrustable and salad entrees not included in this count and accounted for in below error.) 2. For the review week, the Uncrustable and Chicken Caesar Salad entrees did not meet the 8-9 oz eq weekly minimum quantities for the grain component for the K-5 meal pattern. The uncrustable 2.6oz credits as 1oz eq WGR and was not served with another grain. This is only 5oz eq for the week. The Chicken Caesar Salad was served with a 35 gm dinner roll, which credit as 1.25 oz eq grain. This is only 6.25 oz eq for the week. This is a repeat violation of insufficient weekly quantities and fiscal will be assessed on a total of 96 lunches from the review week of 11/10-11/14. Uncrustable (74) and Chicken Caesar Salad (22) served as an alternate daily lunch option for the review week and claimed. For the above errors, fiscal action will be assessed on a total of 218 lunches. Veg Subgroup: 122 lunches and Insufficient Food Quantities: 96 lunches (74 uncrustables + 22 salads insuff WGR for entire review week) Explain in detail, how the findings 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)	WASHINGTON ST ELEM-1810	1404	03/04/2026	CAP Accepted

TOMS RIVER BD OF ED-02905190 - 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
Corrective Action History	Corrective Action Plan: Accepted by Casey Miller 02/12/2026 01:39 PM				
	CAP Accepted				
	Corrective Action Plan: Submitted by Jeffrey Hanaway 02/05/2026 01:52 PM				
	Food Safety Plan was distributed on 12/17/25 to all schools				
	Flagged by Casey Miller 02/04/2026 04:51 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.				
	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