Department of Human Services
Office of Children, Youth and Families
Licensing Inspection Summary
55 PA.CODE CHAPTER 3800

July 24, 2026

[redacted], VICE PRESIDENT
CORNELL ABRAXAS GROUP, LLC.
2840 LIBERTY AVENUE, SUITE 300
PITTSBURGH, PA, 15222

RE: CORNELL ABRAXAS GROUP
ACADEMY
1000 ACADEMY DRIVE
MORGANTOWN, PA, 19543
LICENSE/COC#: 14418

Dear [redacted],

As a result of the Pennsylvania Department of Human Services, Office of Children, Youth and Families review on of the above facility, we have determined that your submitted plan of correction is fully implemented. Continued compliance must be maintained.

Please note that you are required to post this Licensing Inspection Summary at your facility in a conspicuous location.

Sincerely,
[redacted]

cc: Pennsylvania Office of Children, Youth and Families

Agency/Facility Information

Name: *CORNELL ABRAXAS GROUP - ACADEMY*
License Number: *14418*
Address: *1000 ACADEMY DRIVE, MORGANTOWN, PA 19543*
License Expiration: *06/01/2026*
County: *BERKS*

Administrator

Name: [redacted] **Phone**: [redacted] **Email**: [redacted]

Legal Entity

Name: *CORNELL ABRAXAS GROUP, LLC.*
Address: *2840 LIBERTY AVENUE, SUITE 300, PITTSBURGH, PA, 15222*
Phone: [redacted] **Email**: [redacted]

Inspection Information

Start Date: *04/27/2026* **End Date**: *04/28/2026* **Type**: *Renewal* **Notice**: *Announced Visit*

Inspector(s):
[redacted]

Inspection Narrative

The Department of Human Services Office of Children, Youth and Families (Department) conducted its annual renewal inspection of Abraxas Academy - Secure Care Program on April 27, 2026, and April 28, 2026. The facility currently
provides services to delinquent, males who are involved with the Bureau of Prisons (BOP). The license capacity for this facility is 15. The Department reviewed 4 child files. The Department also reviewed 6 staff files, and all newly hired
staff files within the period of review. This inspection's period of review is April 1, 2025, through March 31, 2026.

As a result of this annual renewal inspection the Department did find deficiencies that were not in accordance with the 3800
regulations. The Department also had technical assistance discussions regarding regulation 3800.272 and how the facility's unique intake process occurs with BOP. Further discussions were had on BOP refusing to receive monthly reports as entailed in regulation 3800.226.

Inspections / Reviews

04/27/2026 - Renewal

Lead Inspector: [redacted] **Follow Up Type**: *POC Submission* **Follow Up Date**: *05/25/2026*

06/03/2026 POC Submission

Reviewer: [redacted] **Follow-Up Type**: *On-site Verification* **Follow-Up Date**: *07/01/2026*

06/03/2026 - On-site Verification

Submitted By: [redacted] **Date Submitted**: *05/21/2026*
Reviewer: [redacted] **Follow-Up Type**: *Not Required*

3800.104 Kitchen Areas

1. Requirements

3800.104.c. Food shall be protected from contamination while being stored, prepared, transported and served.

Description of Violation

On April 27, 2026, the Department completed an inspection inside of the fridge and seen that multiple food items were expired. There were fruit salad, rolls, and dozens of eggs that were all expired. Some of the eggs specifically were documented to be "used by" March 7, 2026. The Fruit salad needed to be "used by' April 24, 2026, and showed signs of the fruit spoiling within the clear container. The Department did observe the Facility disposing all the items after the inspectors identified the issues.

The facility shall develop and submit a comprehensive plan of correction to ensure compliance with this regulation in the future. Please provide a plan of correction that includes how it will be monitored, a time frame for monitoring and the person responsible for monitoring this process.

Plan of Correction ***Accept ([redacted] - 06/03/2026)***

1) A full review of all dry storage, refrigeration, and prep areas was conducted by Food Service Manager to ensure there were no additional expired items.
2) On May 18, 2026 all Kitchen staff were trained on
• Proper date marking (date opened and discard date)
• FIFO (First In First Out Procedures)
• Importance of checking dates and discarding expired foods
3) Department Manager will also do a thorough check of all items in the department once a month to ensure all items are properly dated and that FIFO (First In First Out) is being followed by all employees. A copy of this monthly check will be sent to Quality.
FIFO signage is posted for employee review. And FIFO is also added to daily responsibilities

Licensee's Proposed Overall Completion Date: *05/25/2026*

On-site Verification ***Implemented ([redacted] - 07/17/2026)***

The Department completed an onsite verification on July 1, 2026, and was able to confirm that the plan of correction was implemented appropriately.