

**SCHOOL NUTRITION PROGRAMS**  
**FOOD SERVICE MANAGEMENT COMPANY**  
**School Year 2026-2027**

**REQUEST FOR PROPOSAL**

SOLICITATION NO (RFP No.):

School Food Authority (SFA)

SFA address

SFA Phone number

SFA Phone Extension

SFA Fax number

Date Issued

Proposal due date

## NONDISCRIMINATION STATEMENT

In accordance with federal civil rights law and U.S. Department of Agriculture (USDA) civil rights regulations and policies, this institution is prohibited from discriminating on the basis of race, color, national origin, sex, disability, age, or reprisal or retaliation for prior civil rights activity.

Program information may be available in languages other than English. Persons with disabilities who require alternative means of communication to obtain program information (e.g., Braille, large print, audiotape, American Sign Language), should contact the responsible state or local agency that administers the program or USDA's TARGET Center at (202) 720-2600 (voice or TTY) or contact USDA through the Federal Relay Service at (800) 877-8339.

To file a program complaint of discrimination, a complainant should complete a Form AD-3027, USDA Program Discrimination Complaint Form, which can be obtained online at: <https://www.usda.gov/sites/default/files/documents/ad-3027.pdf>, from any USDA office, by calling (866) 632-9992, or by writing a letter addressed to USDA. The letter must contain the complainant's name, address, telephone number, and a written description of the alleged discriminatory action in sufficient detail to inform the Assistant Secretary for Civil Rights (ASCR) about the nature and date of an alleged civil rights violation.

The completed AD-3027 form or letter must be submitted to USDA by:

1. mail:

U.S. Department of Agriculture  
Office of the Assistant Secretary for Civil Rights  
1400 Independence Avenue, SW  
Washington, D.C. 20250-9410; or

2. fax:

(833) 256-1665 or (202) 690-7442; or

3. email:

[program.intake@usda.gov](mailto:program.intake@usda.gov)

This institution is an equal opportunity provider.

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## PURPOSE

FLORESVILLE ISD

, herein referred to as the School Food Authority (SFA), is responsible for operating the U.S. Department of Agriculture's (USDA) School Nutrition Programs (SNP) in schools under its jurisdiction, pursuant to a permanent agreement with the Texas Department of Agriculture (TDA). To help carry out this responsibility, the SFA is soliciting proposals for school food service management services for the 2026-2027 School Year. This Request for Proposal (RFP) is for a fixed-price contract and sets forth the terms and conditions applicable to the proposed procurement. The Offeror is herein referred to as the Food Service Management Company (FSMC). The FSMC will provide services to the SFA as described in the Scope of Work of the RFP and will manage and operate a nonprofit school food service for the SFA according to the SNP requirements of USDA and TDA.

# NOTICE TO PROSPECTIVE OFFERORS

## 1. Legal Notice

- All costs involved in submitting a response to this RFP shall be borne in full by the party incurring said cost. Offerors or their authorized representatives are expected to fully inform as to the conditions, requirements, and specifications before submitting proposals. Failure to do so will be at the Offeror's own risk and therefore cannot secure relief on a plea of error.
- Any contract that may arise from this RFP will be between the selected FSMC and SFA. Non-Federal funds must be used to pay for any cost incurred before signing the contract.
- The SFA strongly encourages Historically Underutilized Businesses (HUB), Minority and Women Business Enterprises (MWBE), and labor surplus area vendors to compete for this RFP.

## 2. FSMC Registration

Pursuant to 7 CFR §210.19(a)(5), all FSMCs that wish to contract for food service with any SFA within the State must register with TDA. Only proposals from Offerors on the TDA approved FSMC Vendor List of registered companies operating within the State for the school year specified in the RFP may be considered. The approved list is located [here](#).

## 3. Inquiries/Request for Information

If additional information or clarifications are required to respond to this RFP, contact [Samaris Velazquez](#) (employee name),

the SFA's [Child Nutrition Coordinator](#) (job title)

by telephone at [8303935300](#)

[svelazquez1@fisd.us](mailto:svelazquez1@fisd.us)

or by email at [svelazquez1@fisd.us](#)

Any additional information regarding this RFP must be shared with all the Offerors in a written addendum.

## 4. Procurement Method

The SFA is conducting this procurement by the Request for Proposals (RFP) competitive procurement method. All procurement transactions shall be conducted in a manner that provides maximum full and open competition consistent with 2 CFR Part 200.

Discussions may be conducted with responsible Offerors who submit proposals determined to be reasonably susceptible to be selected for award, for the purpose of clarification, to assure full understanding of all terms and conditions of the response to this RFP and contract requirements. In conducting these discussions, there shall be no disclosure of any information derived from proposals submitted by competing Offerors.

## 5. Pre-Proposal Meeting

A meeting with interested Offerors to review the specifications, clarify any questions, and for a walkthrough or tour of the facilities with school officials will be held:

Pre-Proposal Meeting

Yes  
 No

Choose one  on  mm/dd/yyyy (date) at  --:-- -- (time) Choose one  (time zone), at the

Enter pre-proposal meeting details here...

following address:

Attendance is .

Note: If the SFA mandates the Offerors attendance, then the SFA may not waive this requirement.

Vendor presentations  be scheduled at this time.

# PROPOSAL CONTENT AND SUBMISSION

## A. Proposal Content

1. Prepare proposals simply and economically. Provide a straightforward concise description of the Offeror's capability to satisfy the SFA's requirements. Emphasis should be placed on completeness and clarity of content.
2. Submit proposals for performing all services described within the RFP. The SFA will not consider any deviations from these specifications and will reject such proposals.
3. To be considered for award of the contract, the Offeror must submit a complete response to this solicitation using the forms provided. No modification may be made to the RFP document or the forms.
4. The SFA may reject a proposal if the proposal is conditional or incomplete, deemed nonresponsive, or if it contains any alterations or other irregularities of any kind. Any additional terms and conditions attached to or contained in a proposal submitted in response to this RFP will not be considered and may result in disqualification of the proposal. Value-added responses (i.e., an offer of goods and/or services using general terms rather than addressing the expectations specifically defined in the RFP) and overly responsive proposals (i.e., an offer of a good and/or service that is not solicited in the RFP) shall not be considered.
5. Inclusion of any false or misleading information shall be sufficient cause for the rejection of the proposal or termination of any subsequent contract.
6. To be eligible for evaluation, a proposal must include all information and vendor signatures where required and adhere strictly to the format set forth below; failure to do so may result in disqualification. Offerors must complete, label, and separate each section, and number all pages. Proposals must not include vendor marketing or promotional materials. The selected proposal will comprise the final contract between the FSMC and the SFA. The content and sequence of the proposal will be as follows:

## Section 1—Administrative Requirements

Cover letter signed by authorized representative, which must include:

- Name and address of the FSMC.
- Federal Employer Identification Number (EIN) and Corporate Identification Number, if applicable.
- Name, title, phone number, fax number, and e-mail address of the representative who will be designated as the primary liaison to the SFA.
- Name, title, phone number, and e-mail address of the representative(s) authorized to bind the Offeror in a contract, if different from the primary liaison.

Tab A

- A statement expressing the Offeror's willingness to perform the services described in the RFP.
- A statement expressing the Offeror's ability to perform the services required in the Scope of Work, including availability of staff and other required resources to meet all deliverables as described in the RFP.
- A statement regarding the Offeror's proprietary information; if applicable, the Offeror must clearly mark in the upper right-hand corner those pages to be considered proprietary (Note: Offeror cannot consider the entire proposal to be proprietary).
- The following certification: By signing this cover letter, I (we) certify that the information contained in this proposal is accurate, and all attachments required to be submitted as part of the proposal is certified to be true and binding upon our company.

Tab B

Table of Contents - a comprehensive Table of Contents that lists all submitted proposal sections, subsections, attachments, and materials.

## Section 2—Required Attachments

Tab C [Firm Offer—signed by authorized representative.](#)

Tab D [Offeror's contact information for emergency notifications and other notices.](#)

Tab E Exhibit E: Schedule of FSMC Employees Part 2 (if applicable)

Tab F Exhibit G: Price Proposal Form

Tab G Exhibit J: Anti-Collusion Affidavit

Tab H Exhibit K: Certification Regarding Lobbying

Tab I Exhibit L: Disclosure Form to Report Lobbying Activities

Tab J Exhibit N: Independent Price Determination Certificate

Tab K Exhibit P: FSMC Certification of Acknowledgement – completed and signed by the authorized representative

Tab L Exhibit Q: Non-delegable School Food Authority Responsibilities-signed by the authorized representative

Tab M Exhibit R: Certification Regarding Debarment, Suspension, Ineligibility and Voluntary Exclusion for Covered Contracts Definitions – signed by the authorized representative

## B. Proposal Submission Requirements

The Offeror shall submit the proposal to the SFA as indicated by the check boxes below. Check appropriate boxes

Hardcopy (Mail/Hand Delivery)  number of copies. The hardcopy(ies) of the proposal are to be submitted in a sealed envelope marked "FSMC Proposal" with the RFP/Solicitation number. Delivery instructions below.

Name and Title:

Linnce Angle

Mailing Address:

1200 Fifth Street

Physical Address:

1200 Fifth Street

City:

Floresville

State/Zip:

TX 78114

 Email proposal to: SFA system - provide instructions

Enter SFA Instructions here...

Proposals will be received by the SFA until   (Time), on **C. Late Proposals**

Proposals will not be accepted after the submission deadline specified in the Proposal Submission Requirements above. The SFA will not consider late proposals under any circumstances and shall return unopened proposals to the respective Offerors.

**D. Altering, Amending, or Withdrawing Proposal**

No proposal may be altered, amended, or withdrawn after the deadline for submitting proposals.

**E. Rejection of Proposals**

Proposals that do not conform to the requirements of this RFP shall be rejected. Proposals may be rejected for reasons that include, but are not limited to:

- The proposal was received after the submission deadline;
- The proposal was not signed by an authorized representative of the FSMC;
- The proposal contained unauthorized amendments, deletions, or contingencies to the requirements of the RFP, or deleted or altered the terms of the RFP;
- The proposal did not contain the approved amendments or contingencies to the RFP requirements.
- The proposal was incomplete.

The SFA reserves the right to reject any or all proposals for reasonable cause which shall be documented in the SFA's procurement records, or to reject any or all proposals if deemed in the best interest of the SFA. If the costs of all proposals are excessive, the SFA is not required to award a contract.

**F. Computation of Time**

Days means calendar days unless otherwise specified. In computing any period of time, if the last day of the period so computed is a Saturday, Sunday, or legal holiday, the period shall run until the next day which is not a Saturday, Sunday, or legal holiday.

**G. Financial Documents and Reporting Currency**

Financial documents required by this RFP to be submitted must be expressed in US dollars.

Documents submitted will be kept confidential and used only for the purposes of determining fiscal viability by the SFA.

**H. Firm Offer**

By submitting a response to this RFP, and if such response is not withdrawn before the time for opening proposals, the Offeror understands and agrees that it is making a firm offer to enter into a contract, which may be accepted by the SFA, and which will result in a binding contract. Such proposal is irrevocable for ninety (90) days after the time for opening proposals has passed.

 (Initial) (Date)

FSMC must initial and date here to show agreement.

# EVALUATION AND AWARD

## 1. Evaluation Criteria

Proposals received by the published deadline will be reviewed to ensure all materials have been submitted as specified in the RFP. Proposals that fail to address all requirements or fail to include all completed forms and signed certifications will be considered nonresponsive and disqualified from further consideration. A proposal is considered responsive if it follows the required format, includes all attachments, and meets all deadlines and other requirements outlined in this RFP.

Responsive proposals will be evaluated using the weighted criteria stated in the RFP. Proposals will be evaluated by a committee consisting of the SFA employees and representatives familiar with the terms and conditions of the RFP criteria and the evaluation process.

## 2. Basis of Award

The selection for contract award will be based on the evaluation criteria set forth below, as well as the cost for all deliverables, goods, services, and/or work specified in this RFP. The award will be made to a qualified and responsible Offeror whose proposal is most advantageous to the SFA's School Nutrition Program (SNP), price and other factors considered, with price as the primary factor. A responsible Offeror is one whose financial, technical, and other resources indicate an ability to perform the services required.

In determining to whom to award a contract, the SFA is not limited to selecting the proposal with the lowest cost but may consider other factors such as: (1) the extent to which the goods or services meet the SFA's needs; (2) indicators of probable vendor performance under the contract such as past vendor performance, the current FSMC's past vendor performance with the SFA, the FSMC's financial resources and ability to perform, or the FSMC's experience or demonstrated capability and responsibility; and (3) any other relevant factor specifically listed in the RFP. While price is not the sole basis for the award, price shall be the primary consideration in the selection of the award. If vendor presentations are part of the evaluation criteria, they must be scheduled for all responsive vendors prior to award.

Evaluation Criteria <i>(a minimum of 5 criteria must be listed)</i>	Maximum Points
Cost - minimum awarded points is 25 and must be the highest points allocated.	25
Years of Experience in working with School Nutrition Programs (1 point per year; 10 points for 10 or more years).	10
Guarantee if requested in RFP (Offering a guarantee in excess of the amount requested will result in the disqualification of the vendor/proposal. Offering a guarantee less than the amount requested, at the district's discretion, will result in no points for this criterion or disqualification of the vendor/proposal.) – 5 points	5
Financial Conditions/Stability, Business Plan	15
Promotion of the CNP/Student Engagement	15
Service Capacity Plan	10
Personnel Management/Staffing Considerations	10
Accounting and Reporting Systems	10
	0
	0
<b>Total Points (must total 100)</b>	<b>100</b>

## 3. Proposal Protest Procedures

Pursuant to 2 CFR §200.318(k), the SFA's protest procedures are attached to this RFP as Exhibit H.

# GENERAL CONTRACT TERMS

## 1. Contract Terms and Renewals

- a. Unless terminated in accordance with Section VI, Subsection K, the Contract will be in effect for a period of one year commencing on July 1, 2026, and terminating on June 30, 2027. The Contract may be renewed for up to four (4) additional one-year periods, with the term of the renewal commencing on July 1st following the expiration of the preceding one-year term of the Contract, upon mutual agreement between the SFA and the FSMC and subject to fulfillment of all contract terms designated herein.
- b. Renewal contracts may not be effective prior to the final approval date by TDA and signed by both parties.
- c. Failure to have renewal contracts fully executed prior to the contract expiration will lapse this Contract and require the SFA to re-bid the Contract.
- d. Renewal year contracts are contingent upon the fulfillment of all contract provisions. If TDA determines during an Administrative Review and/or Procurement Review, or audit of the SFA's operations of the school food service that the FSMC is not meeting contractual obligations and is responsible for non-compliance of program regulations, TDA may decline to approve a renewal contract.
- e. The SFA's policies, practices, and service requirements shall remain materially consistent throughout the contract term and in any subsequent contract renewals. The term materially consistent shall mean that a change does not (1) materially increase the FSMC's cost of providing management services or (2) materially decrease the net revenue derived from the food service operations.

## 2. Changes and Amendments

- a. Material changes to the Contract are not permitted and will require the contract to be re-bid.
- b. Any changes to the terms or conditions of the Contract which are required by federal, or state laws or regulations are automatically incorporated into the Contract without written amendment and shall become effective on the date specified in such law or regulation.
- c. Price Adjustments. Adjustments to meal prices will not be allowed in the initial term of the Contract. Upon mutual agreement of the SFA and FSMC, the fixed price per meal/meal equivalent may remain the same or be adjusted (increased or decreased) on an annual basis for each subsequent year of the Contract. Such price adjustments shall not exceed the Yearly Percentage Change in the Consumer Price Index (CPI) for All Urban Consumers, Food Away from Home, National Average, as published by the U.S. Department of Labor, Bureau of Labor Statistics. Fee adjustments for the upcoming Contract renewal year must use the CPI approved by TDA. No other fee increases or fees will be allowed, unless approved by TDA. Price adjustments shall be by amendment in writing and executed by both parties to the Contract.

## 3. Contract Documents

The complete contract will include the RFP (including any approved amendments or addenda thereto) and the required proposal documents submitted by the FSMC, as outlined in Section III, Subsection A, paragraph 6, of this RFP.

## 4. TDA Review

The Contract may not be executed until it is approved by TDA in writing. Costs incurred prior to TDA's approval may not be paid using federal child nutrition funds.

## ADDITIONAL STANDARD TERMS AND CONDITIONS

The following definitions shall apply within this document and its attachments:

1. "Accounting Periods" is defined as monthly
2. "Allowable Cost" is defined as costs that are allowable under 2 CFR Part 200, Subpart E, "Cost Principles."
3. "Applicable Credit" as defined in 2 CFR 200.406(a).
4. "Direct Cost" is defined as any Allowable Cost that is: (i) incurred by the FSMC in providing the goods and services that are identified in the SFA's Food Service Budget; and (ii) reasonably necessary in order for the FSMC to perform the Services hereunder.
5. "Effective Date" is specified as July 1, 2026.
6. "Fixed-Price" is defined as an agreed-upon amount that is fixed at the inception of the Contract. Within a Fixed-Price Contract, the FSMC is the purchasing agent. The SFA is charged one Fixed- Price. Included in the Fixed-Price are:
  - a. Menu development specific to the operation,
  - b. Food Expense (if applicable),
  - c. Nutrition education materials and program expense,
  - d. Design services specific to the operation,
  - e. Education programs via assembly programs, schoolroom programs, parent/teacher meetings, and school food advisory committee meetings,
  - f. Personal representation, visitation, and coverage on a regular basis by a principal of the FSMC,
  - g. All accounting,
  - h. All payroll costs and documentation,
  - i. Administrative dietetic, sanitation, and personnel advice,
  - j. All costs incurred in hiring and relocating, if necessary, the FSMC management team,
  - k. All training costs for the FSMC employees,
  - l. All travel costs for training for the FSMC employees, and
  - m. All miscellaneous costs to operate the program, (e.g., consumable marketing materials, posters, menu templates, proprietary printed materials).
7. "FSMC's Proposal" is defined as Food Service Management Company's response to the RFP.
8. "Material Change" is defined as any change made to a contract after it has been awarded that alters the terms and conditions of that contract substantially enough that had other vendors known of these changes in advance, they could have proposed differently and more competitively (USDA Contracting with Food Service Management Companies – Guidance for School Food Authorities-May 2016).
9. "Meal Equivalent" (ME) is a standard unit of measurement derived from converting non- program (e.g., à la carte, catering, concessions, adult meals) sales.
10. "Meal Equivalency Factor" (MEF) is the rate (previous year federal free reimbursement rate + meal certification + State Match + USDA Foods assistance rate) used in the statistical formula used to convert non program sales into meal equivalents for billing purposes for Fixed Rate Contracts. The MEF formula is à la carte sales (Non program revenue) / meal equivalency factor. (Contracting with Food Service Management Companies: Guidance for School Food Authorities, May 2016).
11. "Non-profit School Food Service Account" is defined as the restricted account in which all of the revenue from all food service operations conducted by the SFA principally for the benefit of school children is retained and used only for the operation or improvement of the Nonprofit School Food Service Account.
12. "Program(s)" or "School Nutrition Program(s)" is defined as the USDA School Nutrition Programs in which the SFA participates.
13. "Program Funds" is defined as all funds that are required to be deposited into the Nonprofit School Food Service Account.
14. "RFP" is defined as the SFA's Request for Proposal, # 2026-01 (Solicitation/RFP #) and all its attachments.
15. "Services" is defined as the services and responsibilities of the FSMC including any additional service as described in the RFP.
16. "SFA" or "School Food Authority" as defined in 7 CFR §210.2.
17. "SFA's Food Service Budget" is defined as the Food Service Budget for the Current School Year.
18. "SFA's Food Service Facilities" is defined as the areas, improvements, personal property, and facilities made available by the SFA to the FSMC for the provision of the food services, as outlined in Section VI, Subsection G, Use of Facilities, Inventory, Equipment, Storage, and Utilities, of this RFP.
19. "SFA's Food Service Program" is defined as the preparation and service of food to the SFA's students, staff, employees, and authorized visitors, as outlined in Section VI, Additional Standard Terms and Conditions, of this RFP.
20. "SFA's Food Service Location(s)" is defined as the schools or other locations where Program meals are served to the SFA's school children.
21. "Summer Program" is defined as either the Summer Food Service Program or the Seamless Summer Option as outlined in Section VI, Subsection A, Scope and Purpose, of this RFP.
22. "TDA" is defined as the Texas Department of Agriculture.
23. "USDA" is defined as the United States Department of Agriculture, Food and Nutrition Service (FNS).
24. "USDA Foods" is defined as USDA-purchased foods provided to eligible SFAs participating in the National School Lunch (NSLP) programs; foods can be fresh, direct delivery or processed.

## A. Scope and Purpose

- During the term of the Contract, the FSMC shall operate the SFA's Food Service Program in conformance with the SFA's agreement with the TDA's Food and Nutrition Division (F&N). The FSMC shall comply with the rules, regulations, policies, and instructions of TDA and USDA, and any additions or amendments thereto, including but not limited to, 7 CFR Parts 210, 215, 220, 245, 250; 2 CFR Parts 180, 200, 400, 416, 417, and 418; and 7 CFR Parts 225 (SFSP) and 226 (CACFP), as applicable.
- The selected FSMC shall have the exclusive right to operate the programs listed in Exhibit G at the sites specified in the form titled - Schedule of Food Service Locations and Services Provided, which is attached to this RFP as "Exhibit A" and fully incorporated herein. Please note that the SFA may not add additional programs to its operations after this contract has been awarded. Since material changes to the RFP and contract are not permitted, the solicitation scope identifies and encompasses all the program(s) and nonprofit food service activities that the FSMC may be involved in during the term of the contract (initial term and renewals, if any). Proposals must be inclusive of all the programs and services requested in the RFP. In addition, the SFA may remove school nutrition programs from its operations due to school closures or projected decreases in enrollment if indicated in special circumstances within Exhibit A.

### Yes No Program

<input checked="" type="radio"/> <input type="radio"/> National School Lunch Program (NSLP)	<a href="#">Complete Exhibit M</a>
<input type="radio"/> <input checked="" type="radio"/> Community Eligibility Provision (CEP)	<a href="#">Complete Exhibit M</a>
<input type="radio"/> <input checked="" type="radio"/> Special Provision 2 (P2)	<a href="#">Complete Exhibit M</a>
<input checked="" type="radio"/> <input type="radio"/> NSLP After-school Care Program (ASCP)	<a href="#">Complete Exhibit M</a>
<input checked="" type="radio"/> <input type="radio"/> Seamless Summer Option (SSO)	<a href="#">Complete Exhibit M</a>
<input checked="" type="radio"/> <input type="radio"/> (SSO) Breakfast	<a href="#">Complete Exhibit M</a>
<input checked="" type="radio"/> <input type="radio"/> (SSO) Lunch	<a href="#">Complete Exhibit M</a>
<input type="radio"/> <input checked="" type="radio"/> (SSO) Snack	<a href="#">Complete Exhibit M</a>
<input checked="" type="radio"/> <input type="radio"/> School Breakfast Program (SBP)	<a href="#">Complete Exhibit M</a>
<input checked="" type="radio"/> <input type="radio"/> Breakfast in the Classroom	<a href="#">Complete Exhibit M</a>
<input type="radio"/> <input checked="" type="radio"/> Special Milk Program (SMP)	<a href="#">Complete Exhibit M</a>
<input type="radio"/> <input checked="" type="radio"/> Disaster Feeding	<a href="#">Complete Exhibit M</a>
<input checked="" type="radio"/> <input type="radio"/> Summer Food Service Program (SFSP)	<a href="#">Complete Exhibit M</a>
<input type="radio"/> <input checked="" type="radio"/> SFSP Breakfast	<a href="#">Complete Exhibit M</a>
<input type="radio"/> <input checked="" type="radio"/> SFSP Lunch	<a href="#">Complete Exhibit M</a>
<input type="radio"/> <input checked="" type="radio"/> SFSP Snack	<a href="#">Complete Exhibit M</a>
<input type="radio"/> <input checked="" type="radio"/> SFSP Supper	<a href="#">Complete Exhibit M</a>
<input checked="" type="radio"/> <input type="radio"/> Child and Adult Care Food Program (CACFP)	<a href="#">Complete Exhibit M</a>
<input type="radio"/> <input checked="" type="radio"/> CACFP Traditional Breakfast (Child care centers only)	<a href="#">Complete Exhibit M</a>
<input type="radio"/> <input checked="" type="radio"/> CACFP Traditional Lunch (Child care centers only)	<a href="#">Complete Exhibit M</a>
<input type="radio"/> <input checked="" type="radio"/> CACFP Traditional Snack (Child care centers only)	<a href="#">Complete Exhibit M</a>
<input checked="" type="radio"/> <input type="radio"/> CACFP At-Risk Snacks	<a href="#">Complete Exhibit M</a>
<input type="radio"/> <input checked="" type="radio"/> CACFP At-Risk Lunch (Weekends and Holidays only)	<a href="#">Complete Exhibit M</a>
<input checked="" type="radio"/> <input type="radio"/> CACFP At-Risk Supper	<a href="#">Complete Exhibit M</a>
<input type="radio"/> <input checked="" type="radio"/> CACFP At-Risk Breakfast (Weekends and Holidays only)	<a href="#">Complete Exhibit M</a>
<input checked="" type="radio"/> <input type="radio"/> Non-Program	
<input checked="" type="radio"/> <input type="radio"/> Catering	
<input type="radio"/> <input checked="" type="radio"/> Concessions (operated by the FSMC)	
<input type="radio"/> <input checked="" type="radio"/> Vending (FSMC supplied food for machines)	
<input checked="" type="radio"/> <input type="radio"/> À la carte/Adult Meals/Alternate or Unpaid Meals	

- The FSMC's operation of the SFA's Food Service Program shall include the performance by the FSMC of all the Services described in this RFP, as a resource to, and for the benefit of the SFA's students, faculty, and staff.
- The SFA and the FSMC agree that the Contract is neither a cost-plus-a-percentage-of- income nor a cost-plus-a-percentage-of-cost contract as required under 7 CFR §210.16(c) and 2 CFR §200.324(d).
- If there is more than one SFA Food Service Location, the SFA shall conduct an on-site review of the counting and claiming system at each SFA Food Service Location no later than February 1st of each year. The SFA shall always retain responsibility for the counting and claiming system (reference: 7 CFR §210.8(a)(1)).
- The SFA reserves the right, at its sole discretion, to sell or dispense food or beverages, provided such use does not interfere with the operation of the School Nutrition Programs.
- The FSMC shall comply and cooperate with the SFA in promoting nutrition education, health, and wellness policies, and coordinating the SFA's Food Service Program with classroom instruction.
- Gifts from the FSMC: The SFA's officers, employees, or agents shall neither solicit nor accept gratuities, favors, nor anything of monetary value from contractors nor potential contractors in accordance with all laws, regulations, and policies. To the extent permissible under federal, state, or local laws, rules, or regulations, such standards shall provide for appropriate penalties, sanctions, or other disciplinary actions to be applied for violations of such standards as outlined in the SFA's written code of conduct (reference: SP 09-2015; and 2 CFR §§200.112 and 200.318).
- Any additional payments to the SFA or any foundations or organizations associated with the SFA that are unrelated to food services, such as money or rebates for school improvements and student scholarships, are not allowable.



**B. Food Service**

1. The FSMC shall serve meals on such days and times as aligned to the SFA approved calendar and the nutrition programs the SFA has indicated in Section VI, Subsection A, Scope and Purpose, in this document as requested by the SFA.
2. The SFA shall retain control of the quality, extent, and general nature of food service.
3. The FSMC shall offer free, reduced-price, and full-price reimbursable meals to all eligible children participating in SFA's Food Service Programs indicated in Section VI, Subsection A, Scope and Purpose, Paragraph 2 herein.
4. For an FSMC to offer à la carte food service, the FSMC must offer free, reduced-price, and paid reimbursable meals to all eligible children.
5. The FSMC shall provide meals for all programs operated by the CE that meet the meal pattern set by USDA. TDA provides detailed information on applicable meal patterns in the NSLP/SBP Administrator's Reference Manual (ARM), Complete CACFP At risk Afterschool Care Centers Handbook, Complete CACFP Child Care Center Handbook, and SFSP Supplemental Handbook available on the TDA website [www.squaremeals.org](http://www.squaremeals.org).
6. The FSMC shall receive no payment for meals that are spoiled or unwholesome at the time of serving, which does not meet the detailed specifications for each food component or menu item in accordance with 7 CFR §210.16(c)(3), or that do not otherwise meet the requirements of the contract.
7. The FSMC shall promote maximum participation in the Programs.
8. The FSMC shall provide the specified types of service in the schools/sites listed in Exhibit A.
9. The FSMC shall sell on the premises only those foods and beverages authorized by the SFA and only at the times and places designated by the SFA, and that meet SNP requirements.
10. The FSMC must make substitutions in the food components of the meal pattern for students with disabilities when their disability restricts their diet as stated in the students' Individual Educational Plans (IEPs) or 504 Plans and when the need for the substitution is certified by an appropriately licensed medical professional. Substitutions for disability reasons must be made on a case-by-case basis only when supported by a written statement of the need for substitutions that include recommended alternate foods unless otherwise exempted by FNS. Such a statement must be signed by an appropriately licensed medical professional (reference: 7 CFR §210.10(m)(1)(i); SP 40-2017; SP 26-2017; and SP 59-2016). The FSMC may make a substitution for those nondisabled students who cannot consume regular breakfast or lunch because of medical or other special dietary needs. Accommodations for special dietary needs for students without medical disabilities are an SFA decision. If a substitution is made to accommodate the special dietary needs of one student, the same accommodation must be made for all students with the same dietary need. There will be no additional charge to the student for such substitutions (7 CFR §210.10(m)). (USDA, "Accommodating Children with Special Dietary Needs in the SNP Guidance for School Food Service Staff").
11. The FSMC shall make substitutions for fluid milk for non-disabled students who cannot consume fluid milk due to medical or special dietary needs. Substitutions shall be made when a medical authority or student's parent or legal guardian submits a written request for a fluid milk substitute identifying the medical or other special dietary need that restricts the student's diet. Notification of fluid milk substitutions shall remain in effect until the medical authority or the student's parent, or legal guardian revokes such request in writing, or the SFA changes its substitution policy for non-disabled students. Fluid milk substitutes shall provide nutrients as required by federal and state regulations. There will be no additional charge to the student for such substitutions (reference: 7 CFR §§210.10(d)(3) and 220.8).
12. The FSMC shall implement an accurate point of service count using the counting system provided by the SFA in its application to participate in the SNPs and approved by TDA for the programs listed in Section VI, Subsection A, Scope and Purpose, Paragraph 2, herein, as required under USDA regulations. Such a counting system must eliminate the potential for the overt identification of free and reduced-price eligible students under USDA Regulation 7 CFR §245.8(b).

## C. Use of Advisory Group/Menus

### 1. Advisory Groups

- a. The SFA is responsible for the formation and establishment, and scheduling of periodic meetings of an SFA Advisory Board composed of students, teachers, and parents to assist in menu planning as provided in 7 CFR §210.16(a)(8).
- b. The FSMC may participate in meetings of the SFA Advisory Board as deemed appropriate by the SFA; however, the FSMC shall not participate or be involved in developing a 21-day cycle menu for use in the SFA's solicitation for food service operations if the FSMC plans to respond to such solicitation.

### 2. Menus

- a. The FSMC must serve meals that follow the 21-day menu cycles that meet the food specifications contained in Food Specifications, as identified in "Exhibit F" and fully incorporated herein, and that meet the SNP requirements. The 21-day cycle menus developed and provided by the SFA allow the FSMC to determine the bid price. These menus must be followed with no changes to specifications. The menus are attached to this RFP as "Exhibit M" and are fully incorporated herein. At a minimum, such food specifications shall include: (i) a recipe for each menu item that includes the total yield, portion size, ingredients, and all USDA-required nutrient information; (ii) the identity of all items that may be used in the meal including all crediting information for processed items served; and (iii) whenever possible, the grade, style, and condition of each food item and other information that indicates the acceptable level of quality for each food item. A hardcopy of these recipes shall be kept on file at the SFA.
- b. The FSMC must follow: (i) the 21-day menu cycle and food specifications developed by the SFA for the NSLP; (ii) the 21-day menu cycle and food specifications developed by the SFA for the SBP; (iii) the 21-day menu cycle and food specifications developed by the SFA for the After-school Snack Program; and (iv) the 21-day menu cycle and food specifications developed by the SFA for the Summer Program (reference: 7 CFR §210.16(b)(1)) or any other program operated on behalf of the SFA. The FSMC shall not request any modifications to the initial 21-day menu cycle and must serve exactly what is specified and as is specified by the SFA. The FSMC agrees to reimburse the SFA for any disallowances resulting from noncompliance with the initial 21-day menu cycle.
- c. The FSMC shall serve à la carte items that meet all state and federal SNP requirements. The FSMC shall provide documentation that demonstrates all non-program foods and meals, such as à la carte items, comply with all applicable SNP requirements.
- d. The FSMC must adhere to the initial 21-day cycle menu. After the 21-day cycle, the FSMC may change or vary the menus for any program with prior written approval from the SFA. The SFA shall approve the menus no later than two weeks prior to service (reference: 7 CFR §210.16 and 210.10). Any changes or variances requested by an FSMC for substitutions to the SFA menu of lower quality food items shall be justified and documented in writing by the FSMC. The FSMC must maintain documentation for substitutions and justification of lower quality food items for the records retention period that is applicable to food production records and shall make such documentation available to the SFA, TDA, and USDA for review upon request (reference: 7 CFR §§210.16(c)(1) and 210.23).
- e. The FSMC must submit an FFVP cycle menu based on the information contained in the 2004 Resource, [Fruits and Vegetables Galore: Helping Kids Eat More](#), (available from the FNS website, and as described in current guidance from USDA and TDA) if operated.

## D. Purchases and Geographic Preference

### 1. Purchases

- a. Whether the SFA conducts its procurement or whether the FSMC procures products on behalf of the SFA, the FSMC may not require any additional liability coverage, regardless of dollar value, beyond that which the SFA would require under procurements not involving the FSMC.
- b. The FSMC must return the full value of USDA Foods to the SFA.
- c. The FSMC shall complete such purchasing activities in a manner that does not result in duplication of services or expenses in accordance with 2 CFR §200.318(d). The FSMC and the SFA shall ensure that no conflict of interest exists between the third-party purchasing agent, if any, and the SFA's contracted FSMC. The FSMC must not procure additional goods or services beyond what is stipulated in the Contract.
- d. The SFA shall ensure the FSMC shall comply with all applicable competitive bidding and open competition requirements for such purchases, as set forth in 2 CFR Part 200, including but not limited to 2 CFR §§200.318-200.327.
- e. The SFA and FSMC acknowledge that to the extent required by 7 CFR §250.17(e), 2 CFR Part 200, SP 38-2017, and SP 32-2019, the SFA must, to the maximum extent practicable, purchase only domestic food and food products for all SNPs that are produced and processed in the United States using over 51% domestic foods, by weight or volume. As required by the Buy American provision, all products must be of domestic origin as required by 7 CFR §210.21(d). A "domestic commodity or product" is defined as one that is either produced in the U.S. or is processed in the U.S. substantially using agricultural commodities that are produced in the U.S. as provided in 7 CFR §210.21(d). Exceptions to the Buy American provision should be used as a last resort; however, the SFA only may approve an alternative or exception - after the initial 21- day cycle menu in compliance with USDA regulations as reference in 48 CFR 25.104. Requests for exception must include the: a) Alternative substitute(s) that are domestic and meet the required specifications: i) Price of the domestic food alternative substitute(s), and ii) Availability of the alternative domestic substitute(s) in relation to the quantity ordered; and b) Reason for exception: limited/lack of availability or price (include price); iii) Price of the domestic food or food product; and iv) Price of the non-domestic food or food product that meets the required specification of the domestic food or food product.
- f. The FSMC must track all non-domestic foods purchased on behalf of the SFA and must maintain a tracking mechanism to comply with the limit, or cap, on the percent of total non-domestic commercial food costs established by USDA. The tracking mechanism must be made available to the SFA. An [optional tracker](#) has been provided by USDA. (Reference: 48 CFR§ 25.104; 7 CFR §250.17(e); 2 CFR §200.322; SP 38-2017; SP 32-2019; SP23-2024, 7CFR §220.16(d) and 7 CFR §210.21(d).

### 2. Geographic Preference

To indicate a geographic preference, the SFA (MUST SELECT ONE):

- For the contract, does not require the FSMC to work with the SFA to establish a process for incorporating geographic preference in the procurement of unprocessed locally raised and locally grown agricultural products.

### 3. Fresh Fruit and Vegetable Program (if applicable)

- a. If applicable, the FSMC shall document and track all FFVP expenses separately and make this documentation easily accessible for the SFA or TDA review. Cost should be broken into two categories: (1) Operational Cost and (2) Administrative Cost.
  - i. Operational costs should cover the primary cost to run the FFVP to include the purchase of fruits and vegetables, including the cost of pre-cut produce and delivery charges; non- food items or supplies that are used in serving and cleaning; and salaries and fringe benefits for employees engaged in preparing and distributing fresh fruits and vegetables and in maintaining a sanitary environment.
  - ii. Administrative costs are used principally to support planning and managing the program. The SFA is required to strictly scrutinize all requests for reimbursement of FFVP costs, to ensure that those costs are: (i) allowable; (ii) actual costs; (iii) fully documented; (iv) utilized to purchase fresh fruits and vegetables in accordance with applicable law and regulations; and (v) do not request reimbursement for more than 10% for Administrative Costs. TDA will monitor the SFA and the FSMC to ensure strict compliance with this provision.

## E. USDA Foods

1. The SFA shall retain title to all USDA Foods.
2. The USDA Foods in Schools program supports domestic nutrition programs and American agricultural producers through purchases of 100% American grown and produced foods for use by schools and institutions participating in the National School Lunch Program among other programs.
3. The SFA shall ensure that all federally donated foods received by the SFA and made available to the FSMC accrue only to the benefit of the SFA's nonprofit school food service and are fully utilized therein (reference: 7 CFR §210.16(a)(6)).
4. The SFA shall ensure USDA Foods or processed end products containing USDA Foods shall not be used for catering or special functions conducted outside of the nonprofit school food service operation.
5. The SFA shall assure that the maximum amount of USDA Foods is received and utilized by FSMC (reference: 7 CFR §210.9(b) (15)).
6. The SFA shall ensure the FSMC has credited the SFA for the value of all USDA Foods received for use in the SFA's meal service in each School Year, (including both entitlement and bonus foods) regardless of whether the USDA Foods have been used. The value of the USDA Foods received shall appear as a credit on the invoice for the month in which the donated food was received. This must include the value of USDA Foods contained in processed end products, in accordance with the contingencies in 7 CFR §250.51(a).
7. The SFA shall maintain final responsibility for management and oversight of the procurement for processing agreements, private storage facilities, or any other aspect of financial management relating to USDA Foods (reference: 7 CFR §§210.16 and 250.50(d)).
8. The FSMC will not itself enter into the processing agreement with the processor required in Subpart C of 7 CFR Part 250; 7 CFR §250.53(a)(8).
9. The FSMC will conduct all activities relating to USDA Foods for which it is responsible in accordance with 7 CFR Parts 250, 210, 220, 225, and 226, as applicable.
10. Crediting of USDA Foods (Direct Delivery, Processing, Department of Defense(DOD) Fresh Fruit and Vegetable program). FSMC shall credit SFA monthly for the value of USDA Foods using the following methods to determine the donated food values:
  - a. The value of USDA Foods contained in end products is the price of such foods as listed at the time of order on USDA's Average Price file for the applicable program year (reference: 7 CFR §§250.50(c) and 250.53(a)(3)).
  - b. All refunds received from processors shall be credited on invoices as separate line item entries submitted to the SFA's Nonprofit School Food Service Account (reference: 7 CFR §250.51(a-b)).
  - c. The value of USDA Foods received through the DOD Fresh Fruit and Vegetable program is the price of such foods as listed at the time of order in USDA's Fresh Fruit and Vegetable Order Receipt System (FFAVORS Catalog).
  - d. The value of USDA Foods received through Direct Delivery is the price of such foods as listed at the time of order on USDA's Average Price file for the applicable program year.
  - e. The method used to determine the donated food values may not be revised or negotiated. Such revisions would result in a material change and necessitate rebidding the contract.
11. The FSMC must accept and use all USDA donated ground beef and ground pork products, and all processed end products in the SFA's Food Service Program, and must use all other donated foods, or commercially purchased foods of the same generic identity, of U.S. origin, and of equal or better quality than the donated foods, in the SFA's food service (unless the contract specifically stipulates that the donated foods, and not such commercial substitutes, be used).
12. Upon termination of the Contract, or if the Contract is not extended or renewed
  - a. FSMC must return all unused donated ground beef, pork, and processed end products to SFA (reference: 7 CFR §§250.51(d), 250.52(c) and 250.53(a)(5)).
  - b. Upon termination of the Contract, the FSMC must, at SFA's discretion, return other unused USDA Foods to the SFA. The value of other unused USDA Foods shall be based on the market value of all USDA Foods received for use in the SFAs food service. The market value shall be provided to the SFA by TDA (reference: 7 CFR §250.51(a)). The average material prices are listed by school year and used by processors participating in the USDA Foods processing program. The file provides the value of the material and is used on their Summary End Product Data Schedules.
13. The FSMC further agrees to accept and use all other USDA Foods in SFA's food service. The FSMC may or may not use (substitute) commercially purchased foods of the same generic identity, of U.S. origin, and of equal or better quality than the USDA Foods, in SFA's Food Service Program (reference: 7 CFR §250.53(a)(6)).
  - a. The SFA shall consult with the FSMC in the selection of USDA Foods; however, the final determination as to the acceptance of USDA Foods must be made by the SFA.
  - b. At the end of the year, the FSMC shall reconcile the value of USDA Foods received against credits provided on monthly invoices. The contractor shall provide final credit of any balance due to the SFA. The total credit given for USDA Foods in each year must equal the USDA Foods, including bonus foods, received to the SFA. The credits must also encompass any transfers from other SFA and/or the state agency accepted in excess of directly received USDA Foods.
14. The FSMC shall have records maintained and available to substantiate the receipt, use, storage, and inventory of USDA Foods. The FSMC must submit to the SFA monthly inventory reports showing all transactions for processed and non-processed USDA Foods. Failure by the FSMC to maintain records as required by 7 CFR §250.16 shall be considered *prima facie* evidence of improper distribution or loss of USDA Foods and the FSMC shall be subject to the provisions of 7 CFR §250.13(e). The FSMC shall accept liability for any negligence on its part that results in any loss of, improper use of, or damage to USDA Foods.
15. If the FSMC acts as an intermediary between a processor and the SFA, the FSMC shall credit the SFA for the value of USDA Foods contained in the processed end products at the USDA processing agreement value, unless the processor is providing such credit directly to the SFA. The FSMC will issue all such credit in full prior to the expiration of each Contract Term. Any extensions or renewals of the contract, if applicable, are contingent upon the fulfillment of all contract provisions related to USDA foods.
16. The FSMC will comply with 7 CFR §§250.14(b), 250.52, and 250.53(a)(9) concerning storage and inventory management of USDA Foods. Failure by the FSMC to maintain the required records under the Contract shall be considered *prima facie* evidence of improper distribution or loss of USDA Foods.
17. The FSMC will comply, as applicable, with 7 CFR §§250.51 and 250.52 concerning payment of processing fees or submittal of refund requests to a processor on behalf of the SFA, or remittance of refunds for the value of foods processed in products to the

SFA, in accordance with requirements in 7 CFR Part 250 Subpart C.

18. The FSMC shall allow the SFA and/or any state or federal representative or auditor, including USDA or their duly authorized representatives, to perform onsite reviews of the FSMC's food service operation, including the review of records, to ensure compliance with requirements for the management and use of USDA Foods (reference: 7 CFR §250.53(a)(10)).
19. The FSMC shall maintain records to document its compliance with requirements relating to USDA Foods in accordance with 7 CFR §§250.54(b) and 250.53(a)(11).
20. The FSMC acknowledges that the renewal of the Contract is contingent upon the fulfillment of all contract provisions herein relating to USDA Foods (reference: 7 CFR §250.53(a)(12)).

## F. Employees

1. The FSMC shall provide and pay a staff of qualified, trained management (and operational) employees assigned to duty on the SFA's premises for the efficient operation of the Programs.
2. The SFA must designate if current SFA employees, including site and area managers as well as any other staff, will be retained by the SFA or the FSMC.

Employees shall be retained by: (check only one)

- SFA ([See Exhibit C, Chart 2](#))
- FSMC ([See Exhibit E](#))
- Both SFA and FSMC ([See Exhibit C, Chart 2](#), and [Exhibit E](#))

3. Each position engaged in or required for operating the Program(s) shall be identified, including whether the position is SFA or FSMC personnel, in Chart 2 of Exhibit C, which is attached to this RFP and fully incorporated herein.
4. If the FSMC is required to retain labor for the operations, each position that will be transitioned from the SFA to the FSMC shall be identified by the SFA in Exhibit C, Chart 2 and Exhibit E Part 1, which are attached to this RFP and fully incorporated herein. The FSMC shall include the methodology or details regarding how labor will be transitioned to the FSMC in Exhibit E Part 2. Such items shall include salary, benefits, withholding requirements, and expected date of transition (or contract year).
5. For any employee positions that will be hired by the FSMC, the SFA shall provide in Exhibit E a list of each FSMC food service position and the minimum qualifications acceptable to the SFA for each position. The SFA shall have final approval regarding the hiring of the following positions assigned to the Food Service Program. List positions or N/A:

SFA shall have final approval regarding the hiring of Food Service Manager

6. Any food service position not identified in the above-stated exhibits shall be an employee of the SFA. Such employees shall be supervised on the SFA's behalf by the FSMC management employees; provided, however, that the SFA shall retain the exclusive right to control the terms and conditions of the employment of such supervisory and non-supervisory employees, including, but not limited to, control over their hiring, firing, promotion, discipline, levels of compensation and work duties.
7. If a transition occurs, the FSMC shall give first consideration to current employees of the SFA or incumbent contractor when hiring employees to provide services pursuant to the Contract, but the FSMC shall not be obligated to hire such employees. The SFA shall not pay the cost of transferring the SFA employees to the FSMC payroll.
8. The FSMC shall provide Workers' Compensation coverage for its employees, as required by law.
9. The FSMC shall instruct its employees to abide by the policies, rules, and regulations with respect to the use of the SFA's premises as established by the SFA and which are furnished in writing to the FSMC.
10. The FSMC shall maintain its personnel and fringe benefits policies for its employees, subject to review by the SFA.
11. The FSMC shall assign to duty on the SFA's premises only employees acceptable to the SFA.
12. Staffing patterns, except for the Food Service Director, shall be mutually agreed upon.
13. The FSMC will remove any employee who violates health requirements or conducts himself or herself in a manner that is detrimental to the well-being of the students, provided such a request is not in violation of any federal, state, or local employment laws. In the event of the removal or suspension of any such employee, the FSMC shall immediately restructure the food service staff to avoid disruption of service.
14. All SFA and FSMC personnel assigned to the food service operation in each school shall be instructed in the use of all emergency valves, switches, and fire and safety devices in the kitchen and cafeteria areas.
15. The FSMC shall not blacklist or require a letter of relinquishment or publish or cause to be published or blacklisted any employee of the FSMC or the SFA discharged from or voluntarily leaving the service of the FSMC or the SFA with the intent of and for the purpose of preventing such employee from engaging in or securing similar or other employment from any other corporation, company, or individual.
16. Both the SFA and the FSMC shall ensure that their employees adhere to the professional standards and continuing education training requirements as required by federal regulations, codified at 7 CFR §210.30, throughout the initial term and all renewals of the Contract. SFAs that operate the National School Lunch Program, or the School Breakfast Program must establish and implement professional standards for SNP directors, managers, and staff, as defined in 7 CFR §210.2. Both the SFA and the FSMC shall establish and implement the foregoing standards and requirements under the Contract. Under this provision, the FSMCs must provide technical training to staff outside of TDA training.

## G. Use of Facilities, Inventory, Equipment, Storage, and Utilities

1. The SFA will make available, without any cost or charge to the FSMC, area(s) of the premises in which the FSMC shall render its services. The SFA shall always have full access to the food service facilities and for any reason, including inspection and audit.
2. At the commencement, termination, or expiration of the Contract, the FSMC and the SFA shall take a physical inventory of all non-expendable supplies and capital equipment owned by the SFA, including, but not limited to, silverware, trays, chinaware, glassware, and kitchen utensils and all furniture, fixtures, and dining room equipment utilized in the SFA's Food Service Program. The FSMC and the SFA shall mutually agree on the usability of such supplies and equipment and, at the expiration or termination of the Contract, the FSMC shall surrender to the SFA all non-expendable supplies and capital equipment in the condition in which it was received except for ordinary wear and tear, damage by the elements and except to the extent that said premises or equipment may have been lost or damaged by vandalism, fire, flood or other acts of God, or theft by persons other than employees of the FSMC except through the negligence of the FSMC or its employees, or for any other reason beyond the control of the FSMC. The FSMC and the SFA will sign a summary of the beginning inventory at the commencement and the expiration or termination of the Contract and keep a copy of each on file with the Contract.
3. At the commencement and the expiration or termination of the Contract, the FSMC and the SFA shall jointly undertake a beginning and closing inventory of all food and supplies. USDA Foods shall also be inventoried by a separate inventory. The FSMC and the SFA shall determine whether any portion of the beginning inventory is not suitable for the SFA's continued use. Such inventory, when completed, shall become a part of the Contract by incorporation. The FSMC shall be responsible for accounting for any difference between the beginning inventory and the ending inventory and shall compensate SFA for any shortfall in inventory not arising from (1) normal wear and tear; or (2) theft, fire, or other casualty loss beyond the control of FSMC and not arising from the negligence of FSMC or its agents. The value of the inventories, except for USDA Foods inventories, shall be determined by invoice cost. The value of USDA Foods inventories shall be the market value, which is the value in USDA's Electronic Commodity Ordering System (ECOS) at the time the USDA Foods are received by SFA. Upon termination of the contract, the FSMC cannot remove any USDA Foods from the SFA.
4. During the Contract, title to all the SFA food and supplies shall remain with the SFA.
5. The FSMC shall maintain the inventory of silverware, chinaware, kitchen utensils, and other operating items necessary for the food service operation and at the inventory level as specified by the SFA.
6. The SFA will replace expendable equipment and replace, repair, and maintain nonexpendable equipment except when damages result from the use of less than reasonable care by the employees of the FSMC.
7. The FSMC shall maintain adequate storage procedures, inventory, and control of USDA Foods in conformance with the SFA's agreement with TDA.
8. The FSMC shall provide the SFA with keys for all food service areas secured with locks.
9. The SFA shall provide the FSMC with local telephone service.
10. SFA shall provide water, gas, and electric service for the food service program. If the SFA is providing water, gas, and electric service for the food service program, charges to the food service account shall be made at least quarterly. The SFA may use this formula if kitchens do not have individualized meters.

The SFA will:

- a. Calculate the square footage of the kitchen by developing a percentage of utilities based on the square footage of the food service facilities in relation to the school's total square footage.
- b. Determine the percentage of time the kitchen is in use compared to the total campus use. (The kitchen may operate 7 hours but the school day with activities may be 9 hours.)
- c. Apply percentages to the average cost of the total utilities. The SFA will only charge utilities for kitchens during months of operation (if the kitchen was not operating in the summer. The district must not charge the food service operation for utilities during the summer months.) The district must not include cafeteria usage when the cafeteria is used for purposes other than feeding students (pep rallies, study hall, evening functions).

11. The SFA shall furnish and install any equipment and/or make any structural changes to the facilities needed to comply with federal, state, or local laws, ordinances, rules, and regulations.
12. The SFA shall be responsible for any losses, including USDA Foods, which may arise due to equipment malfunction or loss of electrical power not within the control of the FSMC.
13. The FSMC shall not remove any food preparation and serving equipment owned by the SFA from the SFA's premises.
14. Upon termination of the Contract, the FSMC shall surrender to the SFA all the SFA's equipment and furnishings used in the SFA's Food Service Program in good repair and condition, reasonable wear and tear is excepted.

#### H. Health Certifications/Food Safety/Sanitation

1. The FSMC shall maintain, in the storage, preparation, and service of food, proper sanitation and health standards in conformance with all applicable State and local laws and regulations and comply with the food safety inspection requirements of 7 CFR §§210.13(b) and 210.9(b)(14).
2. The FSMC shall maintain all State of Texas and local health certification for any facility outside the school in which it proposes to prepare meals and shall maintain this health certification for the duration of the Contract (reference: 7 CFR §210.16(c)(2)).
3. The FSMC shall obtain and post all licenses and permits as required by federal, state, and/or local law.
4. The FSMC shall comply with all State of Texas and local and sanitation requirements applicable to the preparation of food (reference: 7 CFR §210.16(a)(7)).
5. The SFA shall maintain applicable health certification and ensure that the FSMC complies with all applicable state and local regulations pertaining to sanitation, preparing, or serving meals at a SFA facility (reference: 7 CFR §210.16(a)(7)).
6. The SFA shall provide sanitary toilets and handwashing facilities for the employees of the FSMC.
7. Any cleaning or sanitation that is not specifically assigned herein shall be the responsibility of the SFA.
8. The FSMC shall adhere to the food safety program implemented by the SFA for all preparation and service of school meals, using a Hazard Analysis and Critical Control Point (HACCP) system as required by 42 USC §1758(h)(5)(A).
9. The FSMC shall allow at least two health inspections to be conducted by the Health Department at every site involved in the school meal preparation and/or service as required by 42 USC §1758(h)(1).

## I. Financial Terms

1. All income accruing as a result of payments by children and adults, federal and state reimbursements, and all other income from sources such as donations, special functions, catering, à la carte, vending, concessions, contract meals, grants, and loans shall be credited to the Nonprofit School Food Service Account daily. Any profit or guaranteed return shall remain in the SFA's NonProfit School Food Service Account.
2. All facilities and equipment to be provided by the SFA shall be provided at SFA's expense.
3. Meal Equivalency Factor (MEF)
  - a. The MEF is (previous free reimbursement rate + meal certification + State Match + USDA Foods assistance rate) used in the statistical formula used to convert non-program sales into meal equivalents for billing purposes for Contracts. The MEF formula is à la carte sales (Non program revenue) / meal equivalency factor. (Contracting with Food Service Management Companies: Guidance for School Food Authorities)
  - b. The MEF shall be updated annually for any year that the contract is renewed.
  - c. The MEF shall be published by TDA yearly.
  - d. Meal equivalents shall be determined with the following formula:  
Sales (revenue in dollars) / MEF

### 4. Financial Guarantee

- a. All revenue received in the operation of the contract must be accrued to the Nonprofit School Food Service Account.
- b. As part of this RFP and based on projected revenue and expenses (as outlined in Exhibit B), the SFA has determined that a financial guarantee  is required  for the term of the Contract (initial and renewal years, if any).

Breakeven position required

Financial Guarantee Amount \$

Subsidy Amount

No Guarantee Required

- c. Any guarantee offered by the FSMC shall be based solely on the information contained in this RFP. Additional addendum and terms are not permitted.

### 5. Payment Terms/Method

- a. The FSMC must be paid at a fixed rate per meal/meal equivalent. The proposal/bid rate per meal must be calculated as if no USDA Foods were available. The method by which the FSMC will use and account for USDA Foods shall be in accordance with Section VI, Subsection E, USDA Foods, hereinabove. The FSMC shall invoice the SFA within 14 calendar days after the end of each Accounting Period for the total amount of SFA's financial obligation for that Accounting Period.
- b. The SFA shall make payment in accordance with the Texas Prompt Payment Act, Tex. Gov't Code Chapter 2251; however, no interest or finance charges that may accrue under the Contract may be paid from the SFA's Nonprofit School Food Service Account.
- c. The FSMC must submit detailed documentation for each Accounting Period to support what the SFA is charged. Upon termination of the Contract, all outstanding amounts shall immediately become due and payable. Each invoice submitted by FSMC will include reconciliation for any overpayment or underpayment from prior Accounting Periods and shall identify and account for donated food as stated hereinabove.
- d. The FSMC shall be responsible for paying all applicable taxes and fees, including, but not limited to, excise tax, state and local income tax, payroll, and withholding taxes, for the FSMC employees. The FSMC shall indemnify and hold SFA harmless for all claims arising from the non-payment of such taxes and fees.
- e. Applicable only if a subsidy is requested in Section VI, Subsection I, paragraph 4 above: The SFA and FSMC shall cooperate to ensure that the SFA's Food Service Program is operated in accordance with SFA's Food Service Budget. In the event that the FSMC's operation of the SFA's Food Service Total Expenses are greater than Total Revenue, FSMC shall within 30 calendar days pay SFA a subsidy payment as outlined in #4 above. In the event that the FSMC pays a subsidy, the FSMC may not recover the subsidy from the SFA in subsequent Contract years.
- f. The SFA shall not be responsible for any expenditure incurred by the FSMC before the execution of the Contract and approval by TDA.
- g. Payments on any claim shall not preclude the SFA from adjusting payment to the FSMC of any item found not to have been in accordance with the provisions of this RFP and Contract and bid specifications.
- h. The SFA shall retain control of the Nonprofit School Food Service Account and overall financial responsibility for SFA's Food Service Program.
- i. The SFA shall establish all selling prices, including price adjustments, for all reimbursable, non-reimbursable meals/milk, à la carte, and non-program sales (including vending, adult meals, contract meals, concessions, unpaid/alternate meals and catering) prices
- j. FSMC shall within 30 calendar days pay SFA the full amount of any meal overclaims, disallowed costs, or other fiscal actions that are attributable to the FSMC's actions hereunder, including those overclaims based on review or audit findings that occurred during the Effective Dates of original and renewal Contracts.

**J. Books and Records**

1. FSMC shall maintain such records (supported by invoices, receipts, or other evidence) as SFA requires for reviews, compliance, etc.
2. The SFA shall be responsible for the establishment and maintenance of the free and reduced- price meals' eligibility documentation (reference: 7 CFR §§210.7(c), 210.9(b)(18) and 245.6(e)).
3. The FSMC shall provide the SFA with a year-end statement.
4. The SFA and FSMC must provide all documents as necessary for the independent auditor to conduct the SFA's single audit, Administrative Review, and Procurement Review.
5. The FSMC shall make its books and records pertaining to the Contract available, upon demand, in an easily accessible manner for a period of three years after the final claim for reimbursement for the fiscal year to which they pertain. The books and records shall be made available for audit, examination, excerpts, and transcriptions by the SFA and/or any state or federal representatives and auditors. If audit findings regarding the FSMC's records have not been resolved within the three-year record retention period, the records must be retained beyond the three years for as long as required for the resolution of the issues raised by the audit (reference: 7 CFR §210.9(b)(17) and 2 CFR §200.334).
6. Authorized representatives of the SFA, TDA, USDA, and USDA's Office of the Inspector General shall have the right to conduct on-site administrative reviews of the food service operation.
7. The FSMC shall not remove federally required records from the SFA premises upon the expiration or termination of the Contract.
8. The FSMC shall maintain such records as the school food authority will need to support its Claim for Reimbursement under this part, and shall, at a minimum, report claim information to the school food authority promptly at the end of each month. Such records shall be made available to the school food authority, upon request, and shall be retained in accordance with 7 CFR §§210.23(c) and 210.16(c)(1).

**K. Termination**

1. If at any time, the SFA shall make a reasonable decision that adequate funding from federal, state, or local sources shall not be available to carry out its financial obligation to the FSMC, then the SFA shall have the option to terminate the contract by giving ten (10) days' written notice to the FSMC.
2. Either party may terminate the contract for cause or for convenience by giving sixty (60) days' written notice.
3. The SFA reserves the right to terminate this Contract if the FSMC materially fails to comply with any of the requirements of this Contract and/or commits a material violation or breach of Contract terms. The SFA shall notify the FSMC, in writing, of specific instances of noncompliance or default, and the FSMC shall have thirty (30) days within which to cure the noncompliance or default. If the noncompliance or default is not cured within that time, the SFA shall have the right, upon written notice, to immediately terminate the Contract. The SFA's right of termination provided in this clause shall not be exclusive and is in addition to any other rights and remedies provided by law or in equity.
4. Notwithstanding the foregoing termination clause, in the event that the breach concerns sanitation problems, the failure to maintain insurance coverage as required by the Contract, failure to provide required periodic information or statements, or failure to maintain quality of service at a level satisfactory to the SFA, the SFA may terminate the Contract immediately.
5. In the event that either party is prevented from performing its obligations under the Contract by war, acts of public enemies, fire, flood, public health emergencies, or acts of God (individually each known as a "Force Majeure Event"), that party shall be excused from performance for the period of such Force Majeure Event exists.
6. In the event of the FSMC's nonperformance under the Contract or the violation or breach of the terms of the Contract, the SFA shall have the right to pursue any available administrative, contractual, and legal remedies against the FSMC and shall have the right to seek all sanctions and penalties as may be appropriate.
7. The SFA is the responsible authority without recourse to USDA or TDA for the settlement and satisfaction of all contractual and administrative issues arising in any way from the Contract. Such authority includes, but is not limited to, source evaluation, protests, disputes, claims, or other matters of a contractual nature.
8. As the contract end date approaches ending by either Contract expiration or termination, it shall be incumbent upon the FSMC to cooperate fully with the replacement FSMC or SFA if SFA is returning to self- operated food service and with TDA to ensure a smooth and timely transition to the replacement FSMC or SFA.

**L. Insurance**

1. The FSMC shall maintain for the term of the Contract (initial and renewal years, if any) the insurance coverage set forth below for each accident provided by insurance companies authorized to do business in the state of Texas. A Certificate of Insurance of the FSMC's insurance coverage indicating these amounts must be submitted at the time of the award.
2. The information below must be completed by the SFA:
  - a. Comprehensive General Liability-includes coverage for:
    1. Premises-Operations
    2. Products-Completed Operations
    3. Contractual Insurance
    4. Broad Form Property Damage
    5. Independent Contractors
    6. Personal Injury \$ 2,000,000.00 Combined Single Limit.
  - b. Automobile Liability coverage with a \$ 2,000,000.00 Combined Single Limit.
  - c. Workers' Compensation—Statutory; Employer's Liability with a combined single limit of \$ 1,000,000.00
  - d. Excess Umbrella Liability with a combined single limit of \$ 3,000,000.00
3. The SFA shall be included as an additional insured on General Liability, Automobile, and Excess Umbrella policies.
4. The contact of insurance and the FSMC shall provide notice to the SFA of cancellation of insurance policies 30 days before such cancellation is to take effect. The FSMC shall obtain new insurance coverage to ensure no gap in coverage.
5. Notwithstanding any other provision of the Contract, the SFA shall not be liable to the FSMC for any indemnity.

**M. Trade Secrets and Proprietary Information**

1. During the term of the Contract, the FSMC may grant to the SFA a nonexclusive right to access certain proprietary materials of the FSMC, including menus, recipes, signage, food service surveys and studies, management guidelines and procedures, operating manuals, software (both owned by and licensed by FSMC) and similar compilations regularly used in FSMC business operations ("Trade Secrets"). The SFA shall not disclose any of the FSMC's Trade Secrets or other confidential information, directly or indirectly, during or after the term of the Contract. The SFA shall not photocopy or otherwise duplicate any such material without the prior written consent of the FSMC. All trade secrets and other confidential information shall remain the exclusive property of the FSMC and shall be returned to the FSMC immediately upon termination of the Contract. The SFA shall not use any confusingly similar names, marks, systems, insignia, symbols, procedures, and methods. Without limiting the foregoing and except for software provided by the SFA, the SFA specifically agrees to that all software associated with the operation of the food service, including without limitation, menu systems, food production systems, accounting systems, and other software, are owned by or licensed to the FSMC and not the SFA. Furthermore, the SFA's access or use of such software shall not create any right, title, interest, or copyright in such software and the SFA shall not retain such software beyond the termination of the Contract. In the event of any breach of this provision, FSMC shall be entitled to equitable relief, including an injunction or specific performance, in addition to all other remedies otherwise available. All SFA's obligations under this section are subject to SFA's obligations under the Texas Public Information Act and any other law that may require SFA to use, reproduce, or disclose the FSMC's confidential information. This provision shall survive the termination of the Contract.
2. The SFA shall not require any FSMC proprietary financial, point of sale, marketing, technology or other item as a requirement for the RFP to ensure fair and open competition.
3. Any discovery, invention, software, or program, the development of which is paid for by the SFA, shall be the property of the SFA to which TDA and USDA shall have unrestricted rights.
4. During the term of the Contract, the FSMC may have access to the SFA confidential information ("SFA Confidential Information"), including student identifiable confidential information that is protected from disclosure by federal law 42 USC §1758(b)(6). The FSMC agrees to hold any SFA Confidential Information in confidence during the term of the Contract and thereafter. The FSMC further agrees that the FSMC has no independent rights to this information and will not make any SFA Confidential Information available in any form to any third party or use Confidential Information for any purpose other than the performance of the FSMC's obligations under the Contract. The FSMC will use reasonable security measures to protect the SFA's Confidential Information from unauthorized access, use, or disclosure and ensure that the SFA's Confidential Information is not disclosed or distributed in violation of the terms of the Contract. Immediately upon the termination or expiration of the Contract, the FSMC shall return to the SFA any copies of the SFA's Confidential Information provided to the FSMC by the SFA, and the FSMC will destroy all other copies of the SFA's Confidential Information in all forms, partial and complete, in all types of media and computer memory, and whether or not modified or merged into other materials.

**N. Summer Food Service Program (SFSP)****Choose One:**

SFA does or plans to participate in the SFSP [SFA must complete the entire section]  
 SFA does not participate in the SFSP [If this answer is chosen, then Section VI, Subsection N does not apply]

1. SFA shall be responsible for determining the eligibility of all SFSP sites.
2. SFA, as a sponsor, shall be responsible for all management responsibilities of the SFSP, as described in 7 CFR §225.15 (a)(3).
3. Bonding requirements.

- a. Bid guarantee: Bids that exceed \$100,000 (the State's small purchase threshold) shall include a bid guarantee in the amount of \$ [Enter an amount less than 5% nor more than 10% of the total estimated value of the contract].

Bid guarantees will be returned (a) to unsuccessful Offerors as soon as practicable after the opening of proposals and (b) to the successful Offeror upon execution of such further contractual documents (i.e., insurance coverage) and bonds as may be required by the bid (reference: 7 CFR §225.15(m)(5)).

- b. Performance bond (required when the value of the Contract exceeds \$100,000, the State's small purchase threshold): Within ten (10) days of the awarding of the contract, the successful Offeror shall provide SFA with a performance bond in the amount of \$ [Enter an amount not less than 10% nor more than 25% of the estimated value of the Contract].

Performance bonds shall be in effect for the life of the Contract or renewed annually (reference: 7 CFR §225.15(m)(6)).

- c. Bid guarantees and performance bonds must be obtained from a surety company listed in the current U.S. Department of Treasury Circular 570. No alternative forms of bid guarantees or performance bonds are allowed, including but not limited to cash, certified checks, letters of credit, or escrow accounts (reference: 7 CFR §225.15(m)(7)).

4. The SFA shall immediately correct any problems found as a result of a health inspection and shall submit written documentation of the corrective action implemented within two weeks of the citation.
5. The FSMC must comply with the 21-day menu cycle developed by SFA for the SFSP, (Exhibit M) which is included in the RFP. No changes are permitted to the 21-day cycle menu.
6. After the initial 21-day cycle, the SFA shall approve any changes to the menus no later than two weeks prior to service.
7. The SFA, as an SFSP sponsor, is responsible for conducting and documenting the required SFSP site visits to all sites for pre-approval and during the operation of the program.
8. The SFA will make the final determination of the opening and closing dates of all SFSP sites, if applicable.
9. The FSMC may use foods to conduct SFSP in accordance with Section VI, Subsection E, USDA Foods hereinabove and 7 CFR Part 225 and 2 CFR Part 200.

**O. Certifications**

The FSMC shall execute and comply with the following Certifications: (i) Debarment certification shall be provided by a) the SFA providing the page from The System for Award Management and maintaining such record with other supporting documentation to demonstrate that the SFA had referenced The System for Award Management; or b) that by signing this Agreement that the FSMC certifies that neither it nor any principal is presently debarred, suspended, proposed for debarment, declared ineligible, or voluntarily excluded from participation in the Contract by any federal department or agency or by the State of Texas; or c) submitting the TDA Certification Regarding Debarment, Suspension, Ineligibility and Voluntary Exclusion for Covered Contracts form; and (ii) Anti-collusion Affidavit, which is attached to this RFP as Exhibit J and fully incorporated herein; (iii) Certification Regarding Lobbying, which is attached to this RFP as Exhibit K and fully incorporated herein; and (iv) Standard Form-LLL, Disclosure of Lobbying Activities, when applicable, which is attached to this RFP as Exhibit L and fully incorporated herein.

## P. Miscellaneous

### 1. Emergency Notifications.

a. The SFA shall notify the FSMC of any interruption in utility service of which it has knowledge, delays or emergency situations.

Notification will be provided to:

Name:

Title:

Telephone number:

Alternate telephone number:

### 2. Governing Law. The Contract is governed by and shall be construed in accordance with Texas and federal law.

3. Headings. All headings contained in the Contract are for convenience of reference only, do not form a part of the Contract, and shall not affect in any way the meaning or interpretation of the Contract.

4. Incorporation/Amendments. This Request for Proposal, including all attachments and any approved addenda thereto, and required proposal documents constitute the entire agreement between the parties with relation to the transaction contemplated hereby. In the event of a conflict between or among any of the terms of the documents that make up the contract, such conflicts shall be resolved by referring to the documents in the following order of priority: (i) SFA's RFP including all approved addenda and attachments; and (ii) FSMC's required proposal documents. No modification or amendment to the Contract shall become valid unless it is made in writing, signed by the parties, and approved by TDA..

**5. INDEMNITY. EXCEPT AS OTHERWISE EXPRESSLY PROVIDED IN THE CONTRACT, FSMC SHALL DEFEND, INDEMNIFY, AND HOLD SFA HARMLESS FROM AND AGAINST ALL CLAIMS, LIABILITY, LOSS, AND EXPENSES, INCLUDING REASONABLE COLLECTION EXPENSES, ATTORNEYS' FEES, AND COURT COSTS THAT MAY ARISE BECAUSE OF THE ACTIONS OF FSMC, ITS AGENTS OR EMPLOYEES IN THE PERFORMANCE OF ITS OBLIGATIONS UNDER THE CONTRACT, EXCEPT TO THE EXTENT ANY SUCH CLAIMS OR ACTIONS RESULT FROM THE NEGLIGENCE OF SFA, ITS EMPLOYEES OR AGENTS. THIS CLAUSE SHALL SURVIVE TERMINATION OR EXPIRATION OF THE CONTRACT.**

6. Nondiscrimination. Both the SFA and FSMC agree that no child who participates in the NSLP, SBP, SMP, ASCP, FFVP, CACFP, SSO, or SFSP will be discriminated against based on race, color, national origin, sex, age, or disability.

7. Notices. All notices, consents, waivers, or other communications which are required or permitted hereunder, except those required under Emergency Notification herein above, shall be sufficient if given in writing and delivered personally, or by sending a copy thereof by first class or express mail, postage prepaid, courier service, charges prepaid or by facsimile transmission (followed by the original) to the address (or to the facsimile or telephone number), as follows (or to such other addressee or address as shall be set forth in a notice given in the same manner):

To SFA: Samaris Velazquez

Copy: Linnci Angle

Address: 1200 5th Street  
Floresville TX 78114

Phone number: 8303935300

Email: Svelazquez1@fisd.us

To FSMC:

Copy:

Address:

Phone number:

Email:

If such notice is sent by mail or courier service, it shall be deemed to have been given to the person entitled thereto when deposited in the United States mail or courier service for delivery to that person or, in the case of a facsimile transmission, when received.

8. Severability. If one or more provisions of the contract or the application of any provision to either party or circumstance is held invalid, unenforceable, or illegal in any respect, the remainder of the Contract and the application of the provision to other parties or circumstances shall remain valid and in full force and effect.

9. Silence, absence, or omission. Any silence, absence, or omission from the Contract specifications concerning any point shall be regarded as meaning that only the best commercial practices are to prevail and that only materials (e.g., food, supplies, etc.) and

workmanship of a quality that would normally be specified by the SFA are to be used.

10. Subcontract/Assignment. No provision of the Contract shall be assigned or subcontracted without the prior written consent of the SFA, except that the FSMC may, after notice to the SFA, assign the Contract in its entirety to an affiliated company or wholly owned subsidiary without prior written consent and without being released from any of its responsibilities hereunder.
11. Waiver. The failure of the FSMC or SFA to exercise any right or remedy available under the Contract upon the other party's breach of the terms, covenants, or conditions of the Contract or the failure to demand prompt performance of any obligation under the Contract shall not be deemed a waiver of such right or remedy; of the requirement of punctual performance; or any subsequent breach or default on the part of the other party.

# AGREEMENT

Offeror certifies that the FSMC shall operate the SFA's school food service in accordance with all applicable state and federal regulations. Offeror certifies that all terms and conditions within the Proposal shall be considered a part of the Contract as if incorporated herein. The Contract shall be in effect for one year and may be renewed by mutual agreement for four additional one-year periods. IN WITNESS WHEREOF, the parties hereto have caused the Contract to be signed by their duly authorized representatives.

## ATTEST: School Food Authority

FLORESVILLE ISD

Name of SFA

Signature of Authorized Representative

*(SFA cannot sign until approved by TDA) 7 CFR §210.19(a)(5)*

Typed Name of Authorized Representative

Title

mm/dd/yyyy

Date Signed

## ATTEST: Food Services Management Company

Name of FSMC (will auto populate throughout document)

Signature of Authorized Representative

*(FSMC cannot sign until approved by TDA, 7 CFR 210.19(a)(5))*

Typed Name of Authorized Representative

Title

mm/dd/yyyy

Date Signed



## **Exhibit A: Site Information for Services Required**

Floresville North Elementary	K-5	NA	SP self-prep	07:00 AM	07:25 AM	10:45 AM	12:30 PM	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>				
Floresville South Elementary	K-5	NA	SP self-prep	07:00 AM	07:25 AM	10:40 AM	12:55 PM	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>				

\*At Risk Meals could include one of the following meal services: breakfast, lunch or supper.

#### Special Circumstances

Hybrid calendar with 163 serving days. First 9 weeks M-F then switch to M-TH until the last 9 weeks which switch backs to M-F. Friday camp is offer for elementary students on those Fridays that the students are off. CACFP at risk Snack and Lunch menu are offer on those days. The elementaries do universal free for breakfast. 2nd chance breakfast, grab and go breakfast for secondary campuses following the HS breakfast menu. SSO sites alternate each year. The district plans on sticking to a hybrid calendar unless their is any state regulation requiring otherwise which the district will abide by.



## Exhibit B: Budget

Projected Revenue: Based on 163 (Number) days of meal service in the School Year 2026-2027 and using 2025-2026 reimbursement rates, the SFA shall multiply the rates by the actual meals served from School Year 2024-2025. If there is a projected decrease or increase in enrollment expected for school year 2026-2027. The budget should be adjusted to reflect the anticipated change in projected revenue.

### Consolidated Food Service Budget School Year 2026-2027

#### Revenue:

##### Local

Student Breakfast Sales Revenue	\$ 10,660.00
Student Lunch Sales Revenue	\$ 297,168.00
Adult & À la carte Sales Revenue	\$ 247,640.00
Catering & Other Non-Program Revenue	\$ 10,988.00
<b>Total Sales</b>	\$ 566,456.00

##### Reimbursement

School Breakfast Program	\$ 382,776.00
National School Lunch Program	\$ 1,038,940.00
After-school/At-Risk Snack Program	\$ 29,520.00
CACFP Meals Program	\$ 111,192.00
SSO/SFSP Meals Program	\$ 9,840.00
State Matching Reimbursement	\$ 9,020.00
Other Federal/State Reimbursement	\$ 0.00
<b>Total Reimbursement</b>	\$ 1,581,288.00
<b>Total Revenue: (Total Sales + Total Reimbursement)</b>	\$ 2,147,744.00

#### Expenses:

Projected Total Expenses	\$ 1,904,040.00
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#### Estimated Budget Projection:

<b>Total Revenue (Sales + Reimbursement)-Expenses</b>	\$ 243,704.00
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USDA Foods Entitlement Allocation Estimate:	\$ 187,130.00
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#### SFA Contact for Budget Completion:

Name: Linnci Angle

Phone: 8303935300

## Exhibit C: Charts

The charts outlined have been supplied by the SFA to assist the FSMC with assessing the operational requirements required to fulfill the contract needs resulting from this RFP.

### Chart 1 - Campus Enrollment

Projected Enrollment Chart (By Campus)- Projected New or Closing campuses, anticipated School Year must be included.

Use the format below:

Name of Campus	Campus Type	Enrollment Participation		Anticipated School Year Yes/No/NA	CEP or P2
		174	No		
Floresville Alternative	Alternative		No		
Floresville Early Childhood Center	Elementary	174	No		
Floresville High School	Secondary	1201	No		
Floresville Middle School	Secondary	877	No		
Floresville North Elementary	Elementary	714	No		
Floresville South Elementary	Elementary	921	No		

To add or remove Campus Enrollment data, please add or remove school sites from [Exhibit A](#).

**Chart 2 - Staffing**

A. Staffing Chart to identify which position is SFA or FSMC by type.

B. Labor Transitions (if applicable)

i. Identify SFA position within the staffing chart above with a (T) for the SFA position that will transition the base year of the contract

ii. Identify the SFA position within the staffing chart above with a (TA) if transition will be through attrition

Use the format below:

Site/School Name	Campus Type	Employee Title	Employee Count	Work Schedule (Hours)	Hours Frequency	SFA or FSMC Employee	Transition Base Year(T) OR Transition through Attrition(TA) (If employee is FSMC, not applicable)
Floresville HS	Secondary School	Manager	1	8	Daily	FSMC	
Floresville HS	Secondary School	Assistant Manager	1	8	Daily	FSMC	
Floresville HS	Secondary School	Secretary	1	6	Daily	FSMC	
Floresville HS	Secondary School	Cafeteria Supervisor	1	8	Daily	FSMC	
Floresville HS	Secondary School	Kitchen Manager	1	8	Daily	FSMC	
Floresville HS/Alternative	All Grade levels	Food Service Worker	2	8	Daily	FSMC	
Floresville/Early Child Center	Elementary School	Food Service Worker	2	8	Daily	FSMC	
Floresville HS	Secondary School	Food Service Worker	6	8	Daily	FSMC	
Floresville HS	Secondary School	Food Service Worker	2	6	Daily	FSMC	
Floresville HS	Secondary School	Food Service Worker	1	6	Daily	FSMC	

Floresville MS	Secondary School	Cafeteria Supervisor	1	8	Daily	FSMC	
Floresville MS	Secondary School	Kitchen Manager	1	6	Daily	FSMC	
Floresville MS	Secondary School	Food Service Support	1	8	Daily	SFA	NA
Floresville MS	Secondary School	Food Service Worker	5	8	Daily	FSMC	
Floresville South Elementary	Elementary School	Cafeteria Supervisor	1	8	Daily	FSMC	
Floresville South Elementary	Elementary School	Kitchen Manager	1	8	Daily	FSMC	
Floresville South Elementary	Elementary School	Food Service Worker	4	8	Daily	FSMC	
Floresville North Elementary	Elementary School	Cafeteria Supervisor	1	8	Daily	FSMC	
Floresville North Elementary	Elementary School	Food Service Worker	6	8	Daily	FSMC	
Central Office	Central Office	Child Nutrition Coordinator	1	8	Daily	SFA	
Central Office	Central Office	Child Nutrition Specialist	1	8	Daily	SFA	

### Chart 3 - Participation Data

Participation Data for the prior year by program and eligibility category: free, reduced-price, and paid, number of reimbursable meals served annually, and the average daily participation (ADP) by individual school. Use the format below:

School Name	Program Type	Free	Reduced Price Paid	Meals Served	Service Days	Average Daily Participation (ADP)
Floresville Alternative	NSLP (National School Lunch Program)	3020	58	697	3775	22
Floresville Alternative	SBP (School Breakfast Program)	1806	16	249	2071	12

Floresville Early Childhood Center	ASCP Snack (NSLP)/ At-Risk Snack (CACFP) ▾	24880	0	0	24880	148	168
Floresville Early Childhood Center	NSLP (National School Lunch Program) ▾	15620	524	828	16972	101	168
Floresville Early Childhood Center	SBP (School Breakfast Program) ▾	19978	711	3776	24465	145	168
Floresville High School	At-Risk Lunch/Supper (CACFP) ▾	1032	0	0	1032	30	34
Floresville High School	NSLP (National School Lunch Program) ▾	40939	6326	35095	82360	490	168
Floresville High School	SBP (School Breakfast Program) ▾	6460	474	1857	8791	52	169
Floresville High School	Summer (SSO/ SFSP) Breakfast ▾	187	0	0	187	15	12
Floresville High School	Summer (SSO/SFSP) Lunch/Supper ▾	289	0	0	289	24	12
Floresville Middle School	At-Risk Lunch/Supper (CACFP) ▾	2246	0	0	2246	30	74
Floresville Middle School	NSLP (National School Lunch Program) ▾	44783	6829	29124	80736	480	168
Floresville Middle School	SBP (School Breakfast Program) ▾	8328	746	2969	12043	71	169
Floresville Middle School	Summer (SSO/ SFSP) Breakfast ▾	175	0	0	175	18	9
Floresville Middle School	Summer (SSO/SFSP) Lunch/Supper ▾	534	0	0	534	18	29
Floresville North Elementary	ASCP Snack (NSLP)/ At-Risk Snack (CACFP) ▾	4796	0	0	4796	28	171
Floresville North Elementary	At-Risk Lunch/Supper (CACFP) ▾	599	0	0	599	31	19

Floresville North Elementary	NSLP (National School Lunch Program) ▼	45616	4767	27407	77790	463	168
Floresville North Elementary	SBP (School Breakfast Program) ▼	35087	3613	24558	63258	376	168
Floresville North Elementary	Summer (SSO/ SFSP) Breakfast ▼	829	0	0	829	18	46
Floresville North Elementary	Summer (SSO/SFSP) Lunch/Supper ▼	1087	0	0	1087	18	60
Floresville South Elementary	ASCP Snack (NSLP)/ At-Risk Snack (CACFP) ▼	6373	0	0	6373	37	172
Floresville South Elementary	At-Risk Lunch/Supper (CACFP) ▼	822	0	0	822	31	26
Floresville South Elementary	NSLP (National School Lunch Program) ▼	64819	7147	25377	97343	579	168
Floresville South Elementary	SBP (School Breakfast Program) ▼	55043	5534	31468	92045	547	168
Floresville South Elementary	Summer (SSO/ SFSP) Breakfast ▼	542	0	0	542	33	16
Floresville South Elementary	Summer (SSO/SFSP) Lunch/Supper ▼	810	0	0	810	50	16

To add new Participation Data click on the [Add school to participation data button in Exhibit C : Chart 1.](#)

**Chart 4 - District Meal Prices for the 2025-2026 School Year**

Use the format below:

Program	School Type	Category	Price
Breakfast	Elementary	Paid	\$ 0.00
Breakfast	Middle School	Paid	\$ 1.60
Breakfast	Middle School	Reduced Price	\$ 0.30
Breakfast	High School	Paid	\$ 1.60
Breakfast	High School	Reduced Price	\$ 0.30
Lunch	Elementary	Paid	\$ 2.90
Lunch	Elementary	Reduced Price	\$ 0.40
Lunch	Middle School	Paid	\$ 3.00
Lunch	Middle School	Reduced Price	\$ 0.40
Lunch	High School	Paid	\$ 3.00
Lunch	High School	Reduced Price	\$ 0.40
Breakfast	All Grade Levels	Adult	\$ 3.30
Lunch	All Grade Levels	Adult	\$ 5.00

**Chart 5:**

Submit copies of prior year and current year-to-date Program(s) Claim Year Summary Report from TX-UNPS.

**Chart 6 - School Calendar for 2026-2027**

If the SFA does not have an approved school calendar, the projected calendar may be provided. The calendar needs to indicate if the SFA is operating on a five-day or four-day week.

Select type of Calendar  Approved Calendar  Projected Calendar

Operating  Four-day week  Five-day week  Hybrid  Seven-day week (RCCI only)

## Exhibit D: Designation of Program Expenses

This exhibit represents the expenses the SFA has deemed are the responsibility of the FSMC and must be included in their fixed meal price offer as part of the bid specifications. When the SFA applies an X in a selected expense column, either the FSMC or the SFA will be responsible for the specified expense during the life of the contract. Only one choice for each expense. Both the SFA and the FSMC cannot be checked for the same expense. If the expense does not apply, check N/A.

DESCRIPTION	FSMC	SFA	N/A
<b>FOOD:</b>			
Food Purchases	<input checked="" type="radio"/>	<input type="radio"/>	
USDA Foods Processing	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>
USDA Foods Storage/Distribution	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>
Other School Nutrition Program Food Storage	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>
<b>LABOR:</b>			
FSMC Employees	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>
SFA Employees	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>
<b>CLEANING EXPENSES:</b>			
Food Preparation Areas (Include Equipment)	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>
Serving Areas	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>
Kitchen Areas	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>
Dining Room Floors	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>
Periodic Waxing and Buffing of Dining Room Floors	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>
Restrooms for Food Service Employees	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>
Grease Traps	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>
Cleaning of Dining Room Tables and Chairs	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>
Cafeteria Walls	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>
Kitchen Walls	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>
Light Fixtures	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>
Windows	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>
Window Coverings	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>
Hoods	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>
Grease Filters	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>
Duct Work	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>
Exhaust Fans	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>
<b>TRASH REMOVAL:</b>			
From Kitchen	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>
From Dining Area	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>
From Premises	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>
<b>OTHER EXPENSES:</b>			
Smallware Replacements	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>
Paper/Disposable Supplies	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>
Uniforms	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>
Laundry	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>
Pest Control/Insect/Extermination	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>
Other	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>

## Exhibit E: Schedule of FSMC Employees

1. For each position hired by the FSMC, the SFA must provide minimum job descriptions & qualifications for each FSMC position.

Job Title	Minimum Qualifications
Manager	<p><b>Skills and Knowledge:</b></p> <ul style="list-style-type: none"> <li><input type="checkbox"/> ability to direct other leaders in a high-volume business</li> <li><input type="checkbox"/> have strong financial acumen</li> <li><input type="checkbox"/> experience driving employee engagement and student satisfaction through strong leadership skills</li> <li><input type="checkbox"/> Knowledge of client contracts and ability to ensure compliance</li> <li><input type="checkbox"/> can manage multiple priorities, demonstrate professional communication skills, and a passion for a high level of customer service</li> </ul> <p><b>Qualifications &amp; Requirements</b></p> <ul style="list-style-type: none"> <li><input type="checkbox"/> Minimum Education Requirement – Associate's degree, with academic major in food and nutrition, food service management, dietetics, family and consumer sciences, nutrition education, culinary arts, business, or a related field</li> <li><input type="checkbox"/> Minimum Management Experience - 3 years</li> <li><input type="checkbox"/> Minimum Functional Experience - 4 years of relevant school nutrition programs experience</li> </ul>
Assistant Manager	<p><b>Skills and Knowledge</b></p> <ul style="list-style-type: none"> <li>• High School diploma, GED, or equivalent experience.</li> <li>• 2 or more years of supervisory work experience.</li> </ul> <p><b>Skills/Aptitude:</b></p> <ul style="list-style-type: none"> <li>• Must be able to coordinate the routine responsibilities of staff and resources.</li> <li>• Presents self in a highly professional manner to others and understands that honesty and ethics are essential.</li> <li>• Ability to communicate with co-workers and other departments with professionalism and respect.</li> <li>• Maintains a professional relationship with all coworkers, vendor representatives, supervisors, managers, customers, and client representatives.</li> <li>• Ability to provide clear directions and respond accordingly to employees.</li> <li>• Ability to use a computer.</li> </ul>
Secretary	<ul style="list-style-type: none"> <li>• Assist Managers with all clerical duties</li> <li>• Willingness to be open to learning and growing.</li> <li>• Maturity of judgment and behavior.</li> <li>• Maintains high standards for work areas and appearance.</li> <li>• Maintains a positive attitude.</li> <li>• Ability to work a flexible schedule helpful.</li> <li>• Must comply with any dress code requirements.</li> <li>• Attends work and shows up for scheduled shift on time with satisfactory</li> </ul>
Cafeteria Supervisor	<p><b>Experience/Knowledge:</b></p> <ul style="list-style-type: none"> <li>• High School diploma, GED, or equivalent experience.</li> <li>• 1 or more years of related work experience. Previous supervisory experience preferred.</li> </ul> <p><b>Skills/Aptitude:</b></p> <ul style="list-style-type: none"> <li>• Must be able to coordinate the routine responsibilities of staff and resources.</li> <li>• Presents self in a highly professional manner to others and understands that honesty and ethics are essential.</li> <li>• Ability to maintain a positive attitude.</li> <li>• Ability to communicate with co-workers and other departments with professionalism and respect.</li> <li>• Maintains a professional relationship with all coworkers, vendor representatives, supervisors, managers, customers, and client representatives.</li> <li>• Ability to provide clear directions and respond accordingly to employees.</li> <li>• Ability to use a computer.</li> </ul>

## Food Service Worker

No previous work experience required.

Skills/Aptitude:

- Presents self in a highly professional manner to others and understands that honesty and ethics are essential.
- Ability to maintain a positive attitude.
- Ability to communicate with co-workers and other departments with professionalism and respect.
- Maintains a professional relationship with all coworkers, vendor representatives, supervisors, managers, customers, and client representatives.
- Ability to use a computer.
- Ability to provide clear directions and respond to employees.
- Basic food-handling skills

## Kitchen Manager

Experience/Knowledge:

- High School diploma, GED, or equivalent experience.
- 1 or more years of related work experience.

Skills/Aptitude:

- Must be able to coordinate the routine responsibilities of staff and resources.
- Presents self in a highly professional manner to others and understands that honesty and ethics are essential.
- Ability to communicate with co-workers and other departments with professionalism and respect.
- Maintains a professional relationship with all coworkers, vendor representatives, supervisors, managers, customers, and client representatives.
- Ability to provide clear directions and respond accordingly to employees.
- Ability to use a computer.

2. FSMC must provide a proposed methodology to address attrition of each employee from SFA to the FSMC.

Transition plan to include:

- a. Employee's position
- b. Current salaries
- c. Benefits
- d. Transition Timeframe (specify year of contract).

## Exhibit F: Food Specifications

All food specifications must meet the requirements of the USDA Food Buying Guide (FBG), 7 CFR Parts 210, 215, 220, 225, 226, USDA Guidance Memos, Buy American Provisions, any other applicable federal regulations, and TDA's Complete Administrative Reference Manual (ARM), Complete CACFP At risk Afterschool Care Centers Handbook, Complete CACFP Child Care Center Handbook, and SFSP Supplemental Handbook.

- All USDA foods offered to the SFA and made available to the FSMC are acceptable and should be utilized in as large a quantity as may be efficiently utilized.
- All food and food products purchased on behalf of the SFA must be in compliance with Buy American provisions. Food products must be produced in the United States, and food products must be processed in the United States using over 51% of domestic foods by weight or volume.
- FSMCs providing food products to SFAs must ensure compliance with the Final Rule for child nutrition programs, consistent with the Dietary Guidelines for Americans 2020-2025 DGAs. The final rule has a phased in approach for NSLP, SBP, SFSP, Special Milk Program, and CACFP. FSMC operators must ensure compliance with the Final Rule in menu development and service. (Reference 7 CFR §210, 7 CFR §215, 7 CFR §220, 7 CFR §225, and 7 CFR §226)
- The FSMC must ensure meals comply with Final Rule annual requirements for additional sugars and sodium targets. The FSMC must provide this information to the SFA to ensure continued compliance.

For all other food components, specifications shall be as follows:

- Grains must be made from whole grain, whole-grain rich flour/meal, or enriched grain. Cereals may be whole grain, whole-grain rich, enriched grain, or fortified grain. All grains must be fresh (or frozen, if applicable) and must meet the minimum weight per serving as listed in the USDA FBG or as appropriately identified on a food nutrition label or product manufacturer's statement. If applicable, the product should be in moisture-proof wrapping and pack code date provided. Breakfast cereals may have no more than six grams of added sugars per dry ounce.
- All meat and poultry must have been inspected by the USDA and must be free of color or odor.
  - a. Beef must be at least 70:30 lean to fat, preferably 80:20 lean to fat.
  - b. Poultry should be U.S. Grade A when applicable and should meet the recommendations outlined in Specifications for Poultry Products, A Guide for Food Service Operators from USDA.
  - c. For breaded and battered items, all flour must be whole-grain or enriched for bread/grains credit and breading/batter must not exceed 30% of the weight of the finished product.
  - d. For sausage patties, the maximum fat allowed is 50% by weight; industry standard of 38% to 42% fat preferred.
- All cured processed meats (bologna, frankfurters, luncheon meat, salami, others) shall be made from beef and/or poultry and must be processed in the United States using over 51% domestic meats. No variety of meats, fillers, extenders, non-fat milk solids, or cereal will be allowed. Meats must not show evidence of greening, streaking, or other discoloration.
- All cheese must be from domestic milk sources and should be firm, compact, and free from gas holes; free of mold; free of undesirable flavor and odors; pasteurized when applicable; preferably reduced or low-fat. All cheese should also have a bright, uniform, and attractive moisture and salt content and be processed in the United States.
- All fish must have been inspected by the United States Department of Commerce (USDC) and meet the minimum flesh and batter/breading required for USDC Grade A product or product packed under federal inspection (PUFI) by the USDC. All fish must also be in compliance with the Buy American provisions for farmed and wild fish as described in SP 32-2019.
- All fresh fruits must be ripe and in good condition when delivered and must be ready for consumption per the USDA FBG. Fruits must at a minimum meet the food distributors' second quality level. Fruits should have a characteristic color and good flavor and be well-shaped and free from scars and bruises. Size must produce a yield equal to or greater than the attached 21-day cycle menu requirements.
- All fresh vegetables must be from domestic sources, ripe and in good condition when delivered, and must be ready for consumption per the USDA FBG. Vegetables must at a minimum meet the food distributors' second quality level. Vegetables should have characteristic color and good flavor and be well-shaped and free from discoloration, blemishes, and decay. Size must produce a yield equal to or greater than the attached 21-day cycle menu requirements.
- All canned vegetables must be produced and processed in the United States using over 51% domestic vegetables by weight or volume; meet the food distributors' first quality level (extra fancy and fancy); canned fruits (standard) must meet the second quality level. Vegetables should have characteristic color and good fresh flavor and be free from discoloration, blemishes, and decay. If a non-domestic exception is needed, the required documentation and tracking must be provided.
- Eggs must be from domestic sources, inspected and passed by the state or federal Department of Agriculture, and used within 30 days of the date on the carton. Eggs should be grade A, uniform in size, clean, sound-shelled, and free of foreign odors or flavors.
- Sauces, such as gravy, spaghetti sauce, pizza sauce, etc., must be smooth and uniform in color with no foreign substance, flavor, odor, or off-color.
- If applicable, the food production facility, manufacturing plant, and products must meet all sanitary and other requirements of the Food, Drug, and Cosmetic Act and other regulations that support the wholesomeness of products.
- Meals and food items must be stored and prepared under properly controlled temperatures and in accordance with all applicable health and sanitation regulations.
- Fluid milk must be from domestic sources and offered in a variety of at least two different fat contents. If flavored milk is offered in the National Lunch Program or School Breakfast program, unflavored milk must also be offered as a selection. The selection of milk must be consistent with the types of milk consumed the prior year. The milk must contain vitamins A and D at levels specified by the Food and Drug Administration and must be consistent with State and local standards. Flavored milk may have no more than 10 grams of added sugar per eight ounces. Flavored milk sold as a competitive food for middle and high schools, no more than fifteen grams of added sugar per twelve fluid ounces.
- Yogurt may not have more than 12 grams of added sugars per six ounces.
- Other (additional SFA requirements): If no additional SFA requirement, please answer Not Applicable (N/A)  
List here.

High quality food like whole muscle chicken, ground beef 80/20 is preferred.  
Individually Wrapped items for BIC

## Exhibit G: Price Proposal Form

The undersigned FSMC proposes to manage the SFA's school food service at the fixed per-meal rates shown below, subject to the terms of this RFP including the SFA's estimated total numbers of meals shown below. If the contract is awarded, the FSMC will bill the SFA for meals and meal equivalents at the fixed rates shown below, without any additional charges. The meal prices in this proposal must not consider the value of USDA Foods that the FSMC may receive for use during the year. The FSMC will fully credit SFA for the value of USDA Foods received for use. The FSMC acknowledges that the contract will be awarded based primarily on the lowest proposed Total Cost to SFA, shown below, combined with the SFA's evaluation of non-price criteria specified in the RFP.

Program	FSMC's Proposed Fixed Price per Meal x or Equivalent	SFA's Estimated Annual Meals or Meal Equivalents-all sites	=	FSMC's Proposed Cost to SFA—all sites (extended cost)
Breakfast (SBP)	\$ <input type="text"/>	x <input type="text" value="202673"/>	= \$ <input type="text"/>	
Lunch (NSLP)	\$ <input type="text"/>	x <input type="text" value="358976"/>	= \$ <input type="text"/>	
Milk (SMP)	\$ <input type="text"/>	x <input type="text"/>	= \$ <input type="text"/>	
NSLP After School Care Program (ASCP)/CACFP At-Risk Snack Program	\$ <input type="text"/>	x <input type="text" value="36049"/>	= \$ <input type="text"/>	
Traditional Snacks (CACFP)	\$ <input type="text"/>	x <input type="text"/>	= \$ <input type="text"/>	
At-Risk Breakfast (CACFP)	\$ <input type="text"/>	x <input type="text"/>	= \$ <input type="text"/>	
At-Risk Lunch/Supper (CACFP)	\$ <input type="text"/>	x <input type="text" value="38500"/>	= \$ <input type="text"/>	
Traditional Breakfast (CACFP)	\$ <input type="text"/>	x <input type="text"/>	= \$ <input type="text"/>	
Traditional Lunch (CACFP)	\$ <input type="text"/>	x <input type="text"/>	= \$ <input type="text"/>	
Summer (SFSP/SSO) Breakfast	\$ <input type="text"/>	x <input type="text" value="1004"/>	= \$ <input type="text"/>	
Summer (SFSP/SSO) Lunch / Supper	\$ <input type="text"/>	x <input type="text" value="1621"/>	= \$ <input type="text"/>	
Summer (SFSP/SSO) Snack	\$ <input type="text"/>	x <input type="text"/>	= \$ <input type="text"/>	
Non-Program Meal Equivalent	\$ <input type="text"/>	x <input type="text" value="7894"/>	= \$ <input type="text"/>	

**FSMC's proposed Total Cost to SFA:**

\$

Financial Guarantee-Offeror must select one of the following options:

- Breakeven position required
- Financial Guarantee Amount \$
- Subsidy Amount \$
- No Guarantee Required

Submitted by:

Company:

Printed Name and  
Title of Authorized Representative:

Signature:

Date:

mm/dd/yyyy

## Exhibit H: SFA Protest Procedures

SFA must include their protest procedures here.



RULE §201.1 Procedures for Vendor Protests and the Negotiation and Mediation of Certain Contract Disputes and Bid Submission, Opening and Tabulation Procedures

(a) Vendor Protest Procedure.

(1) Any actual or prospective bidder, offeror, or contractor who is aggrieved in connection with the solicitation, evaluation, or award of a contract may formally protest to the position identified in the department's

Vendor Protest Procedures. Such protests must be in writing and received in the appropriate office within 10 working days after the protesting party knows, or should have known, of the occurrence of the action which

is protested. Formal protests must conform to the requirements of this subsection and paragraph (3) of this subsection, and shall be resolved in accordance with the procedure set forth in paragraphs (4) and (5) of this

subsection. Copies of the protest must be mailed or delivered by the protesting party to the department and all respondents who have submitted bids, proposals or offers for the contract involved. Names and

addresses of such respondents may be obtained by sending a written request for the information to the office identified in the department's Vendor Protest Procedures.

(2) In the event of a timely protest under paragraph (1) of this subsection, and an award has not been made, the department shall not proceed further with the solicitation or award of the contract unless the executive

director, after consultation with the appropriate position as identified in the department's Vendor Protest Procedures makes a written determination that the award of contract without delay is necessary to protect substantial interests of the state.

(3) A formal protest must be sworn and contain:

(A) a specific identification of the statutory or regulatory provision(s) that the action complained of is alleged to have violated;

(B) a specific description of each act alleged to have violated the statutory or regulatory provision(s) identified in subparagraph (A) of this paragraph;

(C) a precise statement of the relevant facts;

(D) an identification of the issue(s) to be resolved;

(E) argument and authorities in support of the protest; and

(F) proof that copies of the protest have been mailed or delivered to all respondents who have submitted bids, proposals or offers for the contract involved. A certification that copies were supplied to all interested

parties with a list of the addresses the protest was sent to will be accepted as proof of delivery of copies.

(4) The position identified in the department's Vendor Protest Procedures shall have the authority, prior to appeal to the Superintendent of Schools of the department, or his or her designee, to settle and resolve the dispute concerning the solicitation or award of a contract.

(5) The position identified in the department's Vendor Protest Procedures may solicit written responses to the protest from respondents who have submitted bids, proposals or offers for the contract involved and from

other interested parties. Upon written request, the protesting party shall be given notice of the request and any written responses received.

(6) The position identified in the department's Vendor Protest Procedures may consult with legal counsel concerning the dispute.

(7) If the protest is not resolved by mutual agreement, the position identified in the department's Vendor Protest Procedures will issue a written determination on the protest no later than 10 working days from date of written submission.

(A) If the position identified in the department's Vendor Protest Procedures determines no violation of rules or statutes occurred, he or she shall so inform the protesting party and each respondent who submitted a bid, proposal or offer for the contract involved by letter. The letter shall set forth the reasons for the determination.

(B) In instances in which the contract has not been awarded, if the position identified in the department's Vendor Protest Procedures determines that a violation of the rules or statutes has occurred, he or she shall

so inform the protesting party and each respondent who submitted a bid, proposal or offer for the contract involved by letter. The letter shall set forth the reasons for the determination and the appropriate remedial action.

(C) In instances in which the contract has been awarded, if the position identified in the department's Vendor Protest Procedures determines that a violation of the rules or statutes has occurred, he or she shall so inform the protesting party and each respondent who submitted a bid, proposal or offer for the contract by letter. The letter shall set forth the reasons for the determination and may

conclude that the contract awarded

is void.

(8) The determination of the position identified in the department's Vendor Protest

Procedures on a protest may be appealed by the protesting party to the Superintendent of Schools of the department or his or her designee. An appeal of the determination of the position identified in the department's Vendor Protest Procedures must be written and must be received in the executive director's office no later than 10 working days after the date of the determination. The appeal shall be

limited to review of the determination. A copy of the appeal must be mailed or delivered by the appealing party to the department and each respondent who submitted a bid, proposal or offer for the contract and must contain a certified statement

that such copies have been provided. Failure of the protesting party to appeal the determination of the position identified in the department's Vendor Protest Procedures within 10 working days after the date of the determination renders the determination the final administrative action of the department on the protest.

(9) The Superintendent of Schools, or his or her designee, may confer with legal counsel in reviewing the matter appealed.

(10) The Superintendent of Schools, or his or her designee, shall review the protest petition, any requests for and written responses to the protest petition from any respondent who submitted a bid, proposal or offer for the contract or other interested parties, the determination and the appeal.

(11) The Superintendent of Schools or his or her designee, may refer the matter to the board for consideration at a regularly scheduled open meeting or issue a written decision on the protest. If the matter is not referred to the board by the Superintendent of Schools, or his or her designee, the decision of the Superintendent of Schools, or his or her designee, is final.

(12) When a protest appealed under paragraph (8) of this subsection has been referred to the board under paragraph (11) of this subsection:

(A) Copies of the documents required by paragraph (10) of this subsection shall be mailed to the board.

(B) All interested parties who wish to make an oral presentation at the open meeting at which the board is scheduled to consider the protest shall notify the department general counsel at least 48 hours in advance of the open meeting.

(C) The board may consider oral presentations and written documents presented by staff and interested parties, including the protesting party and any respondent who submitted a bid, proposal or offer for the contract. The board chair shall set the order and length of time allowed for presentations.

(D) Board determination of the appeal shall be by duly adopted resolution reflected in the minutes of the open meeting, and shall be final.

(E) Unless good cause for delay is shown or the board determines that a protest or appeal raises issues significant to procurement practices or procedures, a protest or appeal that is not filed timely will not be considered.

(13) A decision issued by the board in open meeting, or in writing by the Superintendent of Schools or his or her designee, or in writing by the position identified in the department's Vendor Protest Procedures,

that is not appealed in a timely manner, shall be the final administrative action of the department.

(14) The department shall maintain all documentation on the purchasing process that is the subject of a protest or appeal in accordance with the retention schedule of the department.

(b) The department adopts by reference the rules of the Office of the Attorney General relating to the negotiation and mediation of certain contract disputes, as such rules may be amended from time to time. Such

rules are codified in 1 TAC Chapter 68 and are located at the Office of the Secretary of State's website.

(c) The department adopts by reference the rule of the State of Texas Procurement authority relating to Bid Submission, Bid Opening and Tabulation, as such rule may be amended from time to time. The rule is codified in 34 TAC Chapter 20, §20.35 and is located at the Office of the Secretary of State's website.

Source Note: The provisions of this §201.1 adopted to be effective September 20, 2011, 36 TexReg 6141

Link to Texas Secretary of State Home Page | link to Texas Register home page | link to Texas Administrative Code home page

link to Open Meetings home page

## Exhibit I: Applicable Laws

- FSMC shall comply with the mandatory standards and policies relating to energy efficiency that are contained in the state energy conservation plan issued in compliance with the Energy Policy and Conservation Act P.L. 94-163, 89 Stat. 871.
- FSMC shall comply with Sections 103 and 107 of the Contract Work Hours and Safety Standards Act (the "Act"), 40 USC §3701 and 3704, as supplemented by Department of Labor regulations, 29 CFR Part 5. Under Section 103 of the Act, FSMC shall be required to compute the wages of every laborer on the basis of a standard workweek of 40 hours. Work in excess of the standard workweek is permissible provided that the worker is compensated at a rate of not less than 1 ½ times the basic rate of pay for all hours worked in excess of 40 hours in any workweek. Section 107 of the Act provides that no laborer or mechanic shall be required to work in surroundings or under working conditions, which are unsanitary, hazardous, or dangerous to his health and safety as determined under construction, safety, and health standards promulgated by the Secretary of Labor.
- FSMC shall comply with Executive Order 11246, entitled Equal Employment Opportunity, as amended by Executive Order 11375 of October 13, 1967, and as supplemented in Department of Labor regulations, 41 CFR 60.
- FSMC shall comply with the following civil rights laws, as amended: Title VI of the Civil Rights Act of 1964; Title IX of the Education Amendments of 1972; Section 504 of the Rehabilitation Act of 1973; the Age Discrimination Act of 1975; USDA regulations on nondiscrimination 7 CFR 15, 15a, and 15b; and FNS Instruction 113-1, Civil Rights Compliance and Enforcement – Nutrition Programs and Activities.
- FSMC shall comply with the Buy American provision for contracts that involve the purchase of domestic food and food products in the United States using over 51% domestic foods by weight or volume, USDA Regulations 7 CFR §210.21(d) and 7 CFR Part 250.
- FSMC has signed the Anti-Collusion Affidavit, Exhibit J, which is attached herein and is incorporated by reference and made a part of the Contract.
- FSMC shall comply with all applicable standards, orders, or requirements issued under Section 306 of the Clean Air Act, 42 USC 7606, §508 of the Clean Water Act, 33 USC 1368, Executive Order 11738, and Environmental Protection Agency (EPA) regulations 40 CFR.
- FSMC shall comply with the Lobbying Certification, Exhibit K, which is attached herein and incorporated and made a part of the Contract. If applicable, FSMC has also completed and submitted Standard Form-LLL, Disclosure of Lobbying Activities, Exhibit L herein, or will complete and submit as required in accordance with its instructions included in Exhibit L.
- FSMC shall strongly encourage the participation of Historically Underutilized Business (HUB), Minority and Women Business Enterprise (MWBE), and labor surplus area vendors to compete in procurement opportunities the FSMC conducts on behalf of the SFA.
- FSMC shall ensure that the nondiscrimination statement is affixed to all letters, notices, publications, and websites as required by FNS Instruction 113.1 (November 8, 2005).

**Exhibit J: Anti-Collusion Affidavit**

Sample Prototype Copy - No Entry Required

**Exhibit J: Anti-Collusion Affidavit**

STATE OF \_\_\_\_\_)

COUNTY OF \_\_\_\_\_)

\_\_\_\_\_, of lawful age, being first sworn on oath says, that he/she is the agent authorized by the bidder to submit the attached bid. Affiant further states that the bidder has not been a party to any collusion among bidders in restraint of freedom of competition by agreement to bid at a fixed price or to refrain from bidding; or with any state official or employees to quantity, quality, or price in the prospective contract, or any other terms of said prospective official concerning the exchange of money or other things of value for special consideration in the letting of contract; that the bidder/contractor had not paid, given or donated, or agreed to pay, give or donate to any officer or employee either directly or indirectly in the procuring of the award of a contract pursuant to this bid.

---

Signed

Subscribed and sworn before me this \_\_\_\_\_ day of \_\_\_\_\_, 20\_\_\_\_\_

Notary Public (or Clerk or Judge) \_\_\_\_\_

My commission expires \_\_\_\_\_

## Exhibit K: Certification Regarding Lobbying

Applicable to Grants, Sub-grants, Cooperative Agreements, and Contracts Exceeding \$100,000 in Federal funds. Contractors that apply or bid for such an award must file the required certification.

Submission of this certification is a prerequisite for making or entering into this transaction and is imposed by section 1352, Title 31, U.S. Code. This certification is a material representation of the fact upon which reliance was placed when this transaction was made or entered into. Any person who fails to file the required certification shall be subject to a civil penalty of not less than \$10,000 and not more than \$100,000 for each such failure.

The undersigned certifies, to the best of his or her knowledge and belief, that:

1. No Federal appropriated funds have been paid or will be paid by or on behalf of the undersigned, to any person for influencing or attempting to influence an officer or employee of any agency, a Member of Congress, an officer or employee of Congress, an employee

of a Member of Congress, or any Board Member, officer, or employee of [REDACTED] (FSMC) in connection with the awarding of a Federal contract, the making of a Federal grant, the making of a Federal loan, the entering into a cooperative agreement, and the extension, continuation, renewal, amendment, or modification of a Federal contract, grant, loan, or cooperative agreement.

2. If any funds other than Federally appropriated funds have been paid or will be paid to any person for influencing or attempting to influence an officer or employee of any agency, a Member of Congress, an officer or employee of Congress, an employee of a Member

of Congress, or any Board Member, officer, or employee of [REDACTED] (FSMC) in connection with this Federal grant or cooperative agreement, the undersigned shall complete and submit Standard Form-LLL, "Disclosure Form to Report Lobbying", in accordance with its instructions.

The undersigned shall require that the language of this certification is included in the award documents for all covered sub-awards exceeding \$100,000 in Federal funds at all appropriate tiers and that all sub-recipients shall certify and disclose accordingly.

Name of Company

Name of Authorized Official or Representative

Title of Authorized Official or Representative

Signature of Authorized Official or Representative

Date

## Exhibit L: Disclosure Form to Report Lobbying Activities

Sample Prototype Copy - No Entry Required

### Exhibit L: Disclosure Form to Report Lobbying Activities

Approved by OMB No. 0348-0046

#### PROCUREMENT

#### DISCLOSURE OF LOBBYING ACTIVITIES

Complete this form to disclose lobbying activities pursuant to 31 U.S.C. 1352  
(See Reverse for public burden disclosure.)

1. Type of Federal Action: <input checked="" type="checkbox"/> a. contract b. grant c. cooperative agreement d. loan e. loan guarantee f. loan insurance	2. Status of Federal Action: <input type="checkbox"/> a. bid/offer/application b. initial award c. post-award	3. Report Type: <input type="checkbox"/> a. initial filing b. material change <b>For Material Change Only:</b> year _____ quarter _____ date of last report _____
4. Name and Address of Reporting Entity: <input checked="" type="checkbox"/> Prime <input type="checkbox"/> Subawardee Tier _____, if known:	5. If Reporting Entity in No. 4 is a Subawardee, Enter Name and Address of Prime:	
Congressional District, if known:		Congressional District, if known:
6. Federal Department/Agency:		7. Federal Program Name/Description:
		CFDA Number, if applicable:
8. Federal Action Number, if known:		9. Award Amount, if known: \$ _____
10. a. Name and Address of Lobbying Registrant (if individual, last name, first name, MI):		b. Individuals Performing Services (Including address if different from No. 10a) (last name, first name, MI):
11. Information requested through this form is authorized by title 31 U.S.C. section 1352. This disclosure of lobbying activities is a material representation of fact upon which reliance was placed by the tier above when this transaction was made or entered into. This disclosure is required pursuant to 31 U.S.C. 1352. This information will be reported to the Congress semi-annually and will be available for public inspection. Any person who fails to file the required disclosure shall be subject to a civil penalty of not less than \$10,000 and not more than \$100,000 for each such failure.		Signature: _____ Print Name: _____ Title: _____ Telephone No.: _____ Date: _____
Federal Use Only:		Authorized for Local Reproduction Standard Form LLL (Rev. 7-97)

Exhibit L Continued:

#### INSTRUCTIONS FOR COMPLETION OF DISCLOSURE FORM TO REPORT LOBBYING

This disclosure form shall be completed by the reporting entity, whether sub awardee or prime Federal recipient, at the initiation or receipt of a covered Federal action, or a material change to a previous filing pursuant to section 1352, Title 31, U.S. Code. The filing of a form is required for each payment or agreement to make payment to any lobbying entity for influencing or attempting to influence an officer or employee of any agency, a Member of Congress, an officer or employee of Congress, or an employee of a Member of Congress in connection with a covered Federal action. Complete all items that apply for both the initial filing and material change report. Refer to the implementing guidance published by the Office of Management and Budget for additional information.

1. Identify the type of covered Federal action for which lobbying activity is and/or has been secured to influence the outcome of a covered Federal action.
2. Identify the status of the covered Federal action.
3. Identify the appropriate classification for this report. If this a follow up report caused by a material change to the information previously reported, enter the year and quarter in which the change occurred. Enter the date of the last previously submitted report by this reporting entity for this covered Federal action.
4. Enter the full name, address, city, State, and zip code of the reporting entity. Include Congressional District, if known. Check the appropriate classification of the reporting entity that designates if it is or expects to be a prime or subaward receipt. Identify the tier of the sub awardee, e.g., the first sub awardee of the prime is the 1st tier. Subawards include but are not limited to subcontracts, subgrants and contract awards under grants.
5. If the organization filing the report in item 4 checks: Sub awardee," then enter the full name, address, city, State, and zip code of the prime Federal recipient. Include Congressional District, if known.

6. Enter the name of the Federal agency making the award or loan commitment. Include at least one organizational level below agency name, if known. For example, Department of Transportation, United States Coast Guard.
7. Enter the Federal program name or description for the covered Federal action (Item 1). If known, enter the full Catalog of Federal Domestic Assistance (CFDA) number for grants, cooperative agreements, loans and loan commitments.
8. Enter the most appropriate Federal identifying number available for the Federal action identified in Item 1 (e.g., Request for Proposal (RFP) number; Invitation for bid (IFB) number; grant announcement number; the contract, grant, or loan award number; the application/proposal control number assigned by the Federal agency). Include prefixes, e.g., "RFP-DE-90- 001."
9. For a covered Federal action where there has been an award or loan commitment by the Federal agency, enter the Federal amount of the award/loan commitment for the prime entity identified in Item 4 or 5.
10.
  - a. Enter the full name, address, city, State, and zip code of the lobbying registrant under the Lobbying Disclosure Act of 1995 engaged by the reporting entity identified in Item 4 to influence the covered Federal action.
  - b. Enter the full names of the individual(s) performing services and include full address if different from 10 (a). Enter Last Name, First Name and Middle Initial (MI).
11. Certifying officials shall sign and date the form, print his/her name and title.

## Exhibit M: Menu Cycles

### 2026-2027 School Year

Select Program Type

SBP

Select Meal Pattern

Pre-K

The 21-day cycle menu must be used for the first 21 days of service of the School Year for the Campus Level indicated.

Select Campus Level

Elementary School

Is Pre-K Co-mingled

Not co-mingled

#### Menu 1

Day 1	WG Cereal Fresh Fruit 1% White Milk
Day 2	Chicken on a biscuit 100% Fruit Juice Cup 1% White Milk
Day 3	Chicken sausage bites(mini chicken sausage wrapped) Fresh Fruit 1% White Milk
Day 4	Maple Pancakes Bites Cupped Fruit 1% White Milk
Day 5	WG Cereal Cupped Fruit 1% White Milk
Day 6	Sausage Breakfast Pizza Fresh Fruit 1% White Milk
Day 7	Toast w/Margarine 100% Fruit Juice cup 1%White Milk
Day 8	Chicken Sausage Bite(mini chicken sausage wrapped) Fresh Fruit 1%White Milk
Day 9	WG Cereal 100% Fruit Juice cup 1% White Milk
Day 10	WG Cereal Cupped Fruit 1% White Milk
Day 11	Sausage Breakfast Pizza Fresh Fruit 1% White Milk
Day 12	WG Cereal 100% Fruit Juice Cup 1%White Milk
Day 13	Maple Pancake Bites Cupped Fruit 1% White Milk
Day 14	Mini Cinnamon Waffle Bites Fresh Fruit 1% White Milk

Day 15	WG Cereal Fresh Fruit 1% White Milk
Day 16	Chicken on a biscuit 100% Fruit Juice Cup 1%White Milk
Day 17	Chicken sausage bites(mini chicken sausage wrapped) Fresh Fruit 1% White Milk
Day 18	Maple Pancakes Bites Canned Fruit 1% White Milk
Day 19	WG Cereal Cupped Fruit 1%White Milk
Day 20	Sausage Breakfast Pizza Fresh Fruit 1% White Milk
Day 21	Toast w/Margarine 100% Fruit Juice cup 1% White Milk

## 2026-2027 School Year

Select Program Type

Select Meal Pattern

NSLP

Pre-K

The 21-day cycle menu must be used for the first 21 days of service of the School Year for the Campus Level indicated.

Select Campus Level

Is Pre-K Co-mingled

Elementary School

Not co-mingled

### Menu 1

Day 1	Macaroni & Cheese WG Dinner Roll Fresh Fruit Parmesan Green Beans 1% White Milk
Day 2	Scrambled Eggs Pancakes Fresh Fruit Crinkle Cut Sweet Potato Fries 1% White Milk PC Ketchup
Day 3	Breaded Chicken Tenders Dinner Roll Canned Fruit Fresh Broccoli Florets Whipped Potatoes 1% White Milk PC BBQ Sauce PC Ketchup
Day 4	Chicken and Rice Cupped Fruits Citrus Glazed Carrots Seasoned Pinto Beans 1% White Milk

Day 5  
Hot Dog  
Fresh Fruit  
Stewed Pinto Beans  
1% White Milk

Day 6  
Meatballs in Brown Gravy  
Steamed Brown Rice  
Canned Fruit  
Celery Sticks  
1% White Milk

Day 7  
Grilled Cheese Sandwich  
Fresh Fruit  
Crinkle Cut Sweet Potato Fries  
1% White Milk  
PC Ranch

Day 8  
Mini Corn Dog  
Canned Fruit  
Roasted Broccoli  
1% White Milk  
PC Mustard

Day 9  
Popcorn Chicken Breaded  
Fresh Fruit  
Baby Carrots  
Whipped Potatoes  
1% White Milk

Day 10  
Cheeseburger  
Fresh Fruit  
Crinkle Cut Sweet Potato Fries  
1% White Milk  
PC Ketchup

Day 11  
Beef Soft Tacos  
Canned Fruit  
Stewed Pinto Beans  
1% White Milk  
Salsa  
PC Sour Cream

Day 12  
Baked Penne Pasta  
Fresh Fruit  
Roasted Green Beans  
1% White Milk  
Parmesan Cheese

Day 13  
Cheese Pizza  
Fresh Fruit  
Roasted Broccoli  
1% White Milk

Day 14  
Sub Sandwich  
Fresh Fruit  
Elote Corn  
1% White Milk  
PC BBQ sauce

Day 15  
Beefy Mac  
Fresh Fruit  
Roasted Green Beans  
1% White Milk

Day 16  
Chicken and Rice  
Canned Fruit  
Stewed Pinto Beans  
1% White Milk

Day 17	Cheese Pizza Canned Fruit Steamed Corn 1% White Milk
Day 18	Macaroni & Cheese Fresh Fruit Roasted Broccoli Baby Carrots 1% White Milk
Day 19	Turkey Dog Canned Fruit Fresh Broccoli Florets Vegetarian Refried Beans 1% White Milk
Day 20	Beef Enchilada Brown Rice Baby Carrots Fresh Fruit 1% White Milk
Day 21	Mozzarella Stuffed Breadsticks Cupped Fruit Pizza Sauce Celery Sticks 1% White Milk PC Ranch

## 2026-2027 School Year

Select Program Type

Select Meal Pattern

BIC

K-5th

The 21-day cycle menu must be used for the first 21 days of service of the School Year for the Campus Level indicated.

Select Campus Level

Is Pre-K Co-mingled

Elementary School

Not co-mingled

### Menu 1

Day 1	Sausage Biscuit Breakfast Sandwich Fresh Fruit 100% Fruit Juice Cup FF Lactose Free Milk FF Flavored Milk 1% White Milk
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Day 2	Cream Cheese Mini Bagels Fresh Fruit 100% Fruit Juice Cup FF Lactose-Free FF Flavored Milk 1% White Milk
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Day 3	Pancake Bites Fresh Fruit 100% Fruit Juice Cup FF Lactose Free Milk FF Flavored Milk 1% White Milk
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Day 4	Sausage Roll Fresh Fruit 100% Fruit Juice Cup FF Lactose Free Milk FF Flavored Milk 1% White Milk
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Day 5	Vanilla Graham Crackers WG Cereal Fresh Fruit 100% Fruit Juice Cup FF Lactose Free Milk FF Flavored Milk 1% White Milk
Day 6	Breakfast on a Stick(sausage pancake wrap on a stick) Fresh Fruit 100% Fruit Juice Cup FF Lactose Free Milk FF Flavored Milk 1% White Milk
Day 7	Cinnamon Bun Fresh Fruit 100% Fruit Juice Cup FF Lactose Free Milk FF Flavored Milk 1% White Milk
Day 8	Apple Frudel Stick Fresh Fruit 100% Fruit Juice Cup FF Lactose Free Milk FF Flavored Milk 1% White Milk
Day 9	Vanilla Yogurt Cup Vanilla Graham Crackers Fresh Fruit 100% Fruit Juice Cup FF Lactose Free Milk FF Flavored Milk 1% White Milk
Day 10	Cheddar Cheese Stick WG Cereal Fresh Fruit 100% Fruit Juice Cup FF Lactose Free Milk FF Flavored Milk 1% White Milk
Day 11	Sausage Breakfast Pizza Fresh Fruit 100% Fruit Juice Cup Lactose-Free, Fat-Free Milk FF Flavored Milk 1% White Milk
Day 12	Oatmeal Chocolate Chip Bar Fresh Fruit 100% Fruit Juice Cup Lactose-Free, Fat-Free Milk FF Flavored Milk 1% White Milk
Day 13	Sausage Roll Fresh Fruit 100% Fruit Juice Cup Lactose-Free, Fat-Free Milk FF Flavored Milk 1% White Milk

Day 14  
 Cereal Bar  
 Fresh Fruit  
 100% Fruit Juice Cup  
 Lactose-Free, Fat-Free Milk  
 FF Flavored Milk  
 1% White Milk

Day 15  
 Breakfast on a Stick (sausage pancake wrap on a stick)  
 Fresh Fruit  
 100% Fruit Juice Cup  
 Lactose-Free, Fat-Free Milk  
 FF Flavored Milk  
 1% White Milk

Day 16  
 Mini Cinnamon rolls  
 Fresh Fruit  
 100% Fruit Juice Cup  
 Lactose-Free, Fat-Free Milk  
 FF Flavored Milk  
 1% White Milk

Day 17  
 Breakfast Bread Slice (slice of flavored bread ex; banana bread or blueberry)  
 Fresh Fruit  
 100% Fruit Juice Cup  
 Lactose-Free, Fat-Free Milk  
 FF Flavored Milk  
 1% White Milk

Day 18  
 Egg & Potato Breakfast Taco  
 Fresh Fruit  
 100% Fruit Juice Cup  
 Lactose-Free, Fat-Free Milk  
 FF Flavored Milk  
 1% White Milk  
 Salsa Picante

Day 19  
 Mozzarella String Cheese Stick  
 WG Cereal  
 Fresh Fruit  
 100% Fruit Juice Cup  
 Lactose-Free, Fat-Free Milk  
 FF Flavored Milk  
 1% White Milk

Day 20  
 Pop-Tart  
 Honey Graham Crackers  
 Fresh Fruit  
 100% Fruit Juice Cup  
 Lactose-Free, Fat-Free Milk  
 FF Flavored Milk  
 1% White Milk

Day 21  
 Waffle  
 Fresh Fruit  
 100% Fruit Juice Cup  
 Lactose-Free, Fat-Free Milk  
 FF Flavored Milk  
 1% White Milk

## 2026-2027 School Year

Select Program Type

Select Meal Pattern

NSLP

K-5th

The 21-day cycle menu must be used for the first 21 days of service of the School Year for the Campus Level indicated.

Select Campus Level

Elementary School

Is Pre-K Co-mingled

Not co-mingled

### Menu 1

Buffalo Chicken Wrap  
Macaroni & Cheese  
Roasted Turkey Slice  
Dinner Roll  
Fresh Fruits  
Canned Fruit  
Day 1  
Celery Sticks  
Parmesan Green Beans  
Green Salad Mix  
Lactose-Free, Fat-Free Milk  
FF Flavored Milk  
1% White Milk  
PC Ranch Dressing

Cheeseburger  
Chef Salad  
Scrambled Eggs  
Dinner Roll  
Pancakes  
Fresh Fruits  
Canned Fruit  
Cucumber Coins  
Day 2  
Citrus Glazed Carrots  
Green Salad Mix  
Crinkle Cut Sweet Potato Fries  
Lactose-Free, Fat-Free Milk  
FF Flavored Milk  
1% White Milk  
Yellow Mustard PC  
Ketchup PC  
Mayonnaise PC

Cheese Pizza  
Pepperoni Pizza  
Chef Salad  
Breaded Chicken Tenders  
Dinner Roll  
Fresh Fruits  
Canned Fruit  
Roasted Chickpeas  
Day 3  
Fresh Broccoli Florets  
Roasted Broccoli  
Green Salad Mix  
Lactose-Free, Fat-Free Milk  
FF Flavored Milk  
1% White Milk  
Ranch Dressing PC  
Ketchup PC

Ham &Cheese Deli Sandwich  
Popcorn Chicken Breaded  
Arroz con Pollo  
Dinner Roll  
Fresh Fruit  
Canned Fruit  
Celery Sticks  
Day 4  
Whipped Potatoes  
Citrus Glazed Carrots  
Green Salad Mix  
Lactose-Free, Fat-Free Milk  
FF Flavored Milk  
1% White Milk  
Ranch Dressing PC  
Ketchup PC

Day 5	Turkey & Cheese Deli Sandwich Hot Dog Bean & Cheese Nachos Fresh Fruit Canned Fruit Baby Carrots Green Salad Mix Stewed Pinto Beans Lactose-Free, Fat-Free Milk FF Flavored Milk 1% White Milk Ketchup PC Thick & Chunky Salsa Yellow Mustard PC
Day 6	Breaded Drumstick Hearty Garden Vegetable Salad Meatballs in Brown Gravy Dinner Roll Steamed Brown Rice Fresh Fruit Canned Fruit Celery Sticks Whipped Potatoes Green Salad Mix Lactose-Free, Fat-Free Milk FF Flavored Milk 1% White Milk Ketchup PC Ranch Dressing PC
Day 7	Buffalo Chicken Wrap Chicken Sandwich Grilled Cheese Sandwich Fresh Fruit Canned Fruit Cucumber Coins Green Salad Mix Crinkle Cut Sweet Potato Fries Lactose-Free, Fat-Free Milk FF Flavored Milk 1% White Milk Ranch Dressing PC
Day 8	Mini Corn Dogs Pepperoni Pizza Cheese Pizza Deli Combo Bento Box( flat bread, turkey ham, turkey breast, yellow cheese, apple slices) Fresh Fruit Canned Fruit Celery Sticks Mixed Salad Greens Roasted Broccoli Lactose-Free, Fat-Free Milk FF Flavored Milk 1% White Milk Ketchup PC Yellow Mustard PC Ranch Dressing PC

Taco Loco Salad
Popcorn Chicken Breaded
Deli Combo Bento Box( flat bread, turkey ham, turkey breast, yellow cheese, apple slices)
Dinner Roll
Crispy Whole Apple
Fresh Fruit
Canned Fruit
Day 9
Baby Carrots
Roasted Cauliflower
Green Salad Mix
Lactose-Free, Fat-Free Milk
FF Flavored Milk
1% White Milk
Ketchup PC
Ranch Dressing PC

Cheeseburger
Mini Corn Dogs
Hearty Garden Vegetable Salad
Garlic Knot Breadstick
Fresh Fruit
Canned Fruit
Fresh Broccoli Florets
Day 10
Green Salad Mix
Crinkle Cut Sweet Potato Fries
Lactose-Free, Fat-Free Milk
FF Flavored Milk
1% White Milk
Mayonnaise PC
Yellow Mustard PC
Ranch Dressing PC

Crispy Chicken Nuggets
Beef Soft Tacos
EZ Pizza Bento Box(Flat bread, shredded mozzarella cheese, pepperoni slices, pizza sauce, 1/2 cup of broccoli florets, 3 slices of orange wedges, red grapes)
Breadstick
Fresh Fruit
Canned Fruit
Day 11
Celery Sticks
Green Salad Mix
Stewed Pinto Beans
Lactose-Free, Fat-Free Milk
FF Flavored Milk
1% White Milk
Thick & Chunky Salsa
Ketchup PC

Baked Penne Pasta
Chicken Wrap
Crispy Chicken Sandwich
Garlic Breadstick
Fresh Fruit
Canned Fruit
Cucumber Coins
Day 12
Roasted Green Beans
Green Salad Mix
Lactose-Free, Fat-Free Milk
FF Flavored Milk
1% White Milk
Yellow Mustard PC
Ranch Dressing PC
Mayonnaise PC

	Breaded Fish Sticks
	Pepperoni Pizza
	Cheese Pizza
	Ham and Cheese Sandwich
	Dinner Roll
	Fresh Fruit
	Canned Fruit
Day 13	Celery Sticks
	Green Salad Mix
	Roasted Broccoli
	Lactose-Free, Fat-Free Milk
	FF Flavored Milk
	1% White Milk
	Tartar Sauce PC
	Ranch Dressing PC
	Sub Sandwich
	Baked Potato w/ Chili
	Cheese Quesadilla
	Dinner Roll
	Fresh Fruit
	Canned Fruit
Day 14	Baby Carrots
	Elote Corn
	Green Salad Mix
	Lactose-Free, Fat-Free Milk
	FF Flavored Milk
	1% White Milk
	Beefy Mac
	Chicken Caesar Salad
	Meatball Sub
	Dinner Roll
	Fresh Fruit
	Canned Fruit
Day 15	Celery Sticks
	Roasted Green Beans
	Green Salad Mix
	Lactose-Free, Fat-Free Milk
	FF Flavored Milk
	1% White Milk
	Scrambled Eggs & Sausage
	Chicken and Rice
	Deli Combo Bento Box( flat bread, turkey ham, turkey breast, yellow cheese, apple slices)
	Pancakes
	Fresh Fruit
	Canned Fruit
Day 16	Cucumber Coins
	Green Salad Mix
	Stewed Pinto Beans
	Lactose-Free, Fat-Free Milk
	FF Flavored Milk
	1% White Milk
	Breakfast Syrup Cup PC

Day 17  
Pepperoni Pizza  
Cheese Pizza  
Chef Salad  
Breaded Chicken Tenders  
Dinner Roll  
Fresh Fruit  
Canned Fruit  
Celery Sticks  
Steamed Corn  
Green Salad Mix  
Lactose-Free, Fat-Free Milk  
FF Flavored Milk  
1% White Milk  
Ranch Dressing PC

Day 18  
Macaroni & Cheese  
Edamame & Vegetable Dumplings  
Deli Sandwich  
Steamed Brown Rice  
Fresh Fruit  
Canned Fruit  
Baby Carrots  
Roasted Broccoli  
Lactose-Free, Fat-Free Milk  
FF Flavored Milk  
1% White Milk

Day 19  
Hot Dog  
Beef and cheese Nachos  
Turkey and Cheese Sandwich  
Fresh Fruit  
Canned Fruit  
Fresh Broccoli Florets  
Vegetarian Refried Beans  
Green Salad Mix  
Lactose-Free, Fat-Free Milk  
FF Flavored Milk  
1% White Milk  
Thick Chunky Salsa

Day 20  
Crispy Chicken Sandwich  
Diced Chicken  
Chicken Caesar Salad  
Steamed Brown Rice  
Twisted Breadstick  
Fresh Fruit  
Canned Fruit  
Cucumber Coins  
Tater Tots  
Green Salad Mix  
Lactose-Free, Fat-Free Milk  
FF Flavored Milk  
1% White Milk  
Yellow Mustard PC  
Ketchup PC  
Mayonnaise PC

Sub Sandwich
Cheeseburger
Chicken Spaghetti
Breadstick
Fresh Fruit
Canned Fruit
Celery Sticks
Day 21
Green Salad Mix
Crinkle Cut Sweet Potato Fries
Lactose-Free, Fat-Free Milk
FF Flavored Milk
1% White Milk
Yellow Mustard PC
Ketchup PC
Mayonnaise PC

## 2026-2027 School Year

Select Program Type

Select Meal Pattern

CACFP At-Risk Lunch/Supper

Ages 6–12 & Older

The 21-day cycle menu must be used for the first 21 days of service of the School Year for the Campus Level indicated.

Select Campus Level

Districtwide

### Menu 1

Day 1	Turkey Bacon Wrap Fresh Fruit Baby Carrots FF Flavored Milk 1% White Milk
Day 2	Fajita Chicken Quesadilla Fresh Fruit Cucumber Coins FF Flavored Milk 1% White Milk
Day 3	Cheeseburger Fresh Fruit Country Style Potato Wedges FF Flavored Milk 1% White Milk Ketchup PC
Day 4	Corn Dog Fresh Fruit Stewed Pinto Beans FF Flavored Milk 1% White Milk Mustard PC
Day 5	Crispy Chicken Sandwich Fresh Fruit Fresh Broccoli Florets FF Flavored Milk 1% White Milk
Day 6	Crispy Chicken Nuggets Fresh Fruit Steamed Broccoli FF Flavored Milk 1% White Milk
Day 7	Turkey Ham & Cheese Sandwich Fresh Fruit Cucumber Coins FF Flavored Milk 1% White Milk

Day 8	Cheeseburger Fresh Fruit Spiral-cut French Fries FF Flavored Milk 1% White Milk Ketchup PC
Day 9	Turkey Dog Fresh Fruit Baby Carrots FF Flavored Milk 1% White Milk
Day 10	Popcorn Chicken Wrap Fresh Fruit Mixed Vegetables FF Flavored Milk 1% White Milk
Day 11	Stuffed Breadsticks Fresh Fruit Cucumber Coins FF Flavored Milk 1% White Milk
Day 12	Cheeseburger Fresh Fruit Celery Sticks FF Flavored Milk 1% White Milk Ketchup PC
Day 13	Grilled Cheese Sandwich Fresh Fruit Baby Carrots FF Flavored Milk 1% White Milk
Day 14	Crispy Chicken Wrap Fresh Fruit Baby Carrots FF Flavored Milk 1% White Milk
Day 15	Turkey Bacon Wrap Fresh Fruit Baby Carrots FF Flavored Milk 1% White Milk
Day 16	Stuffed Breadsticks Fresh Fruit Steamed Corn FF Flavored Milk 1% White Milk
Day 17	Cheeseburger Fresh Fruit Country Style Potato Wedges FF Flavored Milk 1% White Milk Ketchup PC
Day 18	Corn Dog Fresh Fruit Stewed Pinto Beans FF Flavored Milk 1% White Milk Mustard PC

Day 19

Crispy Chicken Sandwich  
Fresh Fruit  
Green Peas  
FF Flavored Milk  
1% White Milk

Day 20

Crispy Chicken Nuggets  
Fresh Fruit  
Steamed Broccoli  
FF Flavored Milk  
1% White Milk

Day 21

Turkey Ham & Cheese Sandwich  
Fresh Fruit  
Cucumber Coins  
FF Flavored Milk  
1% White Milk

## 2026-2027 School Year

Select Program Type

Select Meal Pattern

SBP

6th-8th

The 21-day cycle menu must be used for the first 21 days of service of the School Year for the Campus Level indicated.

Select Campus Level

Middle School

Are there multiple menus offered for this campus level?

Yes  No

### Menu 1

Day 1

Breakfast on a Stick( Sausage pancake wrap on a stick)  
WG Cereal  
Graham Crackers  
Fresh Fruit  
100% Fruit Juice Cup  
FF Flavored Milk  
1% White Milk

Day 2

Sausage Biscuit Breakfast Sandwich  
WG Cereal  
Graham Crackers  
Fresh Fruit  
100% Fruit Juice Cup  
FF Flavored Milk  
1% White Milk

Day 3

Breakfast Plate(scramble eggs, sausage patty and 1 toast)  
WG Cereal  
Graham Crackers  
Fresh Fruit  
100% Fruit Juice Cup  
FF Flavored Milk  
1% White Milk

Day 4

Orange Smoothie  
WG Cereal  
Cinnamon Roll  
Graham Crackers  
Fresh Fruit  
100% Fruit Juice Cup  
FF Flavored Milk  
1% White Milk

Day 5	Mozzarella String Cheese Stick Dutch Waffle Bagel WG Cereal Fresh Fruit 100% Fruit Juice Cup FF Flavored Milk 1% White Milk
Day 6	Chicken on a Bun Breakfast Mozzarella String Cheese Stick WG Cereal Bagel Fresh Fruit 100% Fruit Juice Cup FF Flavored Milk 1% White Milk
Day 7	Breakfast Kolache( sausage link wrap) Mozzarella String Cheese Stick WG Cereal Fresh Fruit 100% Fruit Juice Cup FF Flavored Milk 1% White Milk
Day 8	Potato, Egg, Cheese Breakfast Burrito Mozzarella String Cheese Stick WG Cereal Bagel Fresh Fruit 100% Fruit Juice Cup FF Flavored Milk 1% White Milk
Day 9	Smoothie Mozzarella String Cheese Stick Creamy Cheese Mini Bagels WG Cereal Graham Crackers Fresh Fruit 100% Fruit Juice Cup FF Flavored Milk 1% White Milk
Day 10	Toast w/ Margarine Hearty Oatmeal WG Cereal Fresh Fruit 100% Fruit Juice Cup FF Flavored Milk 1% White Milk
Day 11	Toast w/ Margarine WG Cereal Cupped Fruit 100% Fruit Juice Cup FF Flavored Milk 1% White Milk
Day 12	French Toast Sticks Banana Chocolate Chunk Bar Toast w/ Margarine Oatmeal Chocolate Chip Bar WG Cereal Fresh Fruit 100% Fruit Juice Cup FF Flavored Milk 1% White Milk

Day 13	Chicken Nuggets and Waffle Toast w/ Margarine WG Cereal Fresh Fruit 100% Fruit Juice Cup FF Flavored Milk 1% White Milk
Day 14	Biscuit w/Gravy Sausage Smoothie WG Cereal Toast w/ Margarine Fresh Fruit 100% Fruit Juice Cup FF Flavored Milk 1% White Milk
Day 15	Breakfast Plate(scramble eggs, sausage patty and 1 toast) Cheddar Cheese Stick WG Cereal Pop tart Fresh Fruit 100% Fruit Juice Cup FF Flavored Milk 1% White Milk
Day 16	English Muffin Melt(egg patty with cheese on english muffin) Cheddar Cheese Stick Pop-Tart WG Cereal Fresh Fruit 100% Fruit Juice Cup FF Flavored Milk 1% White Milk
Day 17	Potato, Egg, Cheese Breakfast Burrito Cheddar Cheese Stick WG Cereal Pop tart Fresh Fruit 100% Fruit Juice Cup FF Flavored Milk 1% White Milk
Day 18	Smoothie Egg & Cheese on a Biscuit Pop-Tart Graham Crackers WG Cereal Fresh Fruit Cupped Fruit 100% Fruit Juice Cup FF Flavored Milk 1% White Milk
Day 19	Breakfast Bowl(WG biscuit, scrambled eggs, tarot tots, shredded cheddar cheese & pico de gallo) WG Cereal Flavored Bread Slice Graham Crackers Fresh Fruit 100% Fruit Juice Cup FF Flavored Milk 1% White Milk

Day 20

- Sausage Biscuit Breakfast Sandwich
- Graham Crackers
- WG Cereal
- Fresh Fruit
- 100% Fruit Juice Cup
- FF Flavored Milk
- 1% White Milk

Day 21

- WG Cereal
- Graham Crackers
- Banana Muffin
- Scone
- Fresh Fruit
- 100% Fruit Juice Cup
- FF Flavored Milk
- 1% White Milk

## 2026-2027 School Year

Select Program Type

NSLP

Select Meal Pattern

6th-8th

Select Campus

Middle School

The 21-day cycle menu must be used for the first 21 days of service of Level the School Year for the Campus Level indicated.

Are there multiple menus offered for this campus level?

Yes  No

How many menus are you offering ?

3

### Menu 1

Day 1

- Teriyaki Chicken
- Korean BBQ Baked Tofu
- Yakisoba Noodles
- Crinkle Cut French Fries
- Steamed Broccoli Florets
- Fresh Fruit
- Canned Fruit
- Baby Carrots
- Fresh Broccoli
- Caesar Salad
- FF Flavored Milk
- 1% White Milk
- Mustard
- Ketchup
- Mayonnaise

Day 2

- Popcorn Chicken
- Barbecue Chicken
- Breadstick
- Vegetarian Baked Beans
- Crinkle Cut Sweet Potato Fries
- Fresh Fruit
- Canned Fruit
- Celery Sticks
- Baby Carrots
- Green Salad Mix
- FF Flavored Milk
- 1% White Milk
- Mustard
- Ketchup
- Mayonnaise
- Ranch

Day 3	Alfredo Cheese Sauce Chicken Meatballs Penne Pasta Spaghetti Noodles Twisted Breadstick Steamed Corn Roasted Tuscan Vegetables Italian Roasted Chickpeas Fresh Fruit Canned Fruit Cucumber coins Baby Carrots FF Flavored Milk 1% White Milk Mustard Ketchup Mayonnaise Ranch
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Day 4	Greek Turkey Mozzarella Cheese Greek Herbed Brown Rice Whipped Potatoes Roasted Summer Squash Fresh Fruit Canned Fruit Celery Stick Baby Carrots Green Salad Mix FF Flavored Milk 1% White Milk Mustard Ketchup Mayonnaise Ranch
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Day 5	Country Breakfast Sausage Patty Scrambled Eggs Buttermilk Pancakes Toasted Waffle Warm Berries Baked Cinnamon Apples Mexican Black Beans Roasted Mexican Zucchini Fresh Fruit Canned Fruit Celery Sticks Baby Carrots Garden Salad FF Flavored Milk 1% White Milk Mustard Ketchup Mayonnaise Ranch
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Teriyaki Chicken  
Korean BBQ Baked Tofu  
WG Flour Tortilla  
Tater Tots  
Roasted Summer Squash  
Fresh Fruit  
Canned Fruit  
Baby Carrots  
Day 6 Fresh Broccoli  
Caesar Salad  
FF Flavored Milk  
1% White Milk  
Mustard  
Ketchup  
Mayonnaise

Cheese Calzone  
Pepperoni Calzone  
Mexican Black Beans  
Steamed Corn  
Fresh Fruit  
Canned Fruit  
Cucumber Coins  
Baby Carrots  
Day 7 Green Salad Mix  
FF Flavored Milk  
1% White Milk  
Mustard  
Ketchup  
Mayonnaise  
Ranch

Mexican Tinga Chicken((Diced chicken, Salsa roja, onion, lime Juice, garlic powder,cilantro)  
Shredded Yellow Cheddar Cheese)  
Shredded Yellow Cheddar Cheese  
Southwest Beef(ground beef, taco seasonings, onion, peppers, cilantro)  
WG Flour Tortilla  
Cilantro Lime Brown Rice  
Whipped Potatoes  
Black Beans  
Fresh Fruit  
Canned Fruit  
Baby Carrots  
Day 8 Fresh Broccoli  
Caesar Salad  
FF Flavored Milk  
1% White Milk  
Mustard  
Ketchup  
Mayonnaise  
Ranch

Three Cheese Flatbread Pizza  
Greek Meatball Flatbread Roll Up  
Roasted Summer Squash  
Corn Confetti  
Tomato and Shredded Lettuce Salad  
Fresh Fruit  
Canned Fruit  
Celery Sticks  
Baby Carrots  
Day 9 Green Salad Mix  
FF Flavored Milk  
1% White Milk  
Mustard  
Ketchup  
Mayonnaise  
Ranch

Day 10	Crispy Chicken Nuggets Breaded Chicken Tenders Garlic Knot Breadstick Roasted Summer Squash Crinkle Cut Sweet Potato Fries Fresh Fruit Canned Fruit Celery Stick Baby Carrots Green Salad Mix FF Flavored Milk 1% White Milk Mustard Ketchup Mayonnaise Ranch
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Day 11	Bean and Cheese Enchilada Enchilada with queso blanco Cilantro Lime Brown Rice Roasted Broccoli Soy Roasted Potatoes Fresh Fruit Canned Fruit Baby Carrots Fresh Broccoli Caesar Salad FF Flavored Milk 1% White Milk Mustard Ketchup Mayonnaise
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Day 12	Rainbow Chili (vegetarian chili, chili mix dry with beans, carrots onion green peppers and kidney beans) Cheddar Cheese Sauce Shredded Yellow Cheddar Cheese Taco Meat Breadstick Roasted Chickpeas Steamed Broccoli Baked Potato Herb Roasted Carrots Fresh Fruit Canned Fruit Cucumber coins Baby carrots Green Salad Mix FF Flavored Milk 1% White Milk Mustard Ketchup Mayonnaise Ranch
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Day 13	Alfredo Cheese Sauce Meat Sauce Penne Pasta Spaghetti Noodles Twisted Breadstick Roasted Green Beans Seasoned Pinto Beans Fresh Fruit Canned Fruit Cucumber Coins Baby Carrots Caesar Salad FF Flavored Milk 1% White Milk
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Day 14

- Orange Chicken Nuggets
- Teriyaki Baked Tofu
- Oven Fried Brown Rice
- Steamed Corn
- Roasted Summer Squash
- Fresh Fruit
- Canned Fruit
- Celery Sticks
- Baby Carrots
- Green Salad Mix
- FF Flavored Milk
- 1% White Milk
- Mustard
- Ketchup
- Mayonnaise
- Ranch

Day 15

- Pulled Pork
- Vegetarian Burger Patty
- hamburger bun
- Ranch Style Beans
- Roasted Zucchini
- Fresh Fruit
- Canned Fruit
- Baby Carrots
- Fresh Broccoli
- Caesar Salad
- FF Flavored Milk
- 1% White Milk
- Mustard
- Ketchup
- Mayonnaise

Day 16

- Mexican Tinga Chicken(Diced chicken, Salsa roja, onion, lime Juice, garlic powder,cilantro)
- Shredded Yellow Cheddar Cheese
- Ground Beef Taco Flling
- WG Flour Tortilla
- Crispy Corn Taco Shell
- Crinkle Cut French Fries
- Broccoli & Carrot Stir-Fry
- Fresh Fruit
- Canned Fruit
- Baby Carrots
- Fresh Broccoli
- Green Salad Mix
- FF Flavored Milk
- 1% White Milk
- Mustard
- Ketchup
- Mayonnaise
- Ranch

Day 17

- Greek Turkey(roasted turkey, lemon juice, honey,oil, garlic, italian, lemon pepper)
- Chicken Meatball
- Mozzarella Cheese
- WG Mini Sub Roll
- Parmesan Green Beans
- Roasted Broccoli
- Tomato and Shredded Lettuce Salad
- Fresh Fruit
- Canned Fruit
- Baby Carrots
- Cucumber Coins
- Caesar Salad
- FF Flavored Milk
- 1% White Milk

Teriyaki Chicken
Korean BBQ Chicken
WG Flour Tortilla
Herb Roasted Carrots
Crinkle Cut French Fries
Spicy Asian Vegetable Blend
Fresh Fruit
Canned Fruit
Day 18
Baby Carrots
Celery Sticks
Green Salad Mix
FF Flavored Milk
1% White Milk
Mustard
Ketchup
Mayonnaise
Ranch

Queso Blanco Sauce
Pulled Turkey
Cheddar Cheese Sauce
Pulled Pork
Tortilla Chips
Herb Roasted Carrots
Crinkle Cut French Fries
Fresh Fruit
Canned Fruit
Baby Carrots
Celery Sticks
Green Salad Mix
FF Flavored Milk
1% White Milk
Mustard
Ketchup
Mayonnaise

Korean BBQ Chicken
Teriyaki Meatballs
Mini WG Sub Roll
Roasted Broccoli
Italian Roasted Chickpeas
Fresh Fruit
Canned Fruit
Day 20
Baby Carrots
Fresh Broccoli
Caesar Salad
FF Flavored Milk
1% White Milk
Mustard
Ketchup
Mayonnaise

Turkey
Shredded Yellow Cheddar Cheese
WG Flour Tortilla
Vegetarian Refried Beans
Vegetarian Baked Beans
Crinkle Cut French Fries
Fresh Fruit
Canned Fruit
Day 21
Baby Carrots
Cucumber Coins
Green Salad Mix
FF Flavored Milk
1% White Milk
Mustard
Ketchup
Mayonnaise
Ranch

**Menu 2**

Hot & Spicy Chicken Patty
Turkey Hot Dog
Breaded Chicken Patty
American Cheese Slice
Vegetarian Burger Patty
Beef Burger Patty
hamburger bun
Hot Dog Bun
Roasted Broccoli
Crinkle Cut French Fries
Day 1
Fresh Fruit
Canned Fruit
Baby Carrots
Fresh Broccoli
Caesar Salad
FF Flavored Milk
1% White Milk
Mustard
Ketchup
Mayonnaise

Hot & Spicy Chicken Patty
Breaded Chicken Patty
Pork Roast, Cooked
American Cheese Slice
Beef Burger Patty
hamburger bun
Vegetarian Baked Beans
Crinkle Cut Sweet Potato Fries
Fresh Fruit
Day 2
Canned Fruit
Celery Sticks
Baby Carrots
Green Salad Mix
FF Flavored Milk
1% White Milk
Mustard
Ketchup
Mayonnaise
Ranch

Hot & Spicy Chicken Patty  
Breaded Chicken Patty  
American Cheese Slice  
Vegetarian Burger Patty  
Beef Burger Patty  
hamburger bun  
Steamed Corn  
Roasted Mushrooms  
Italian Roasted Chickpeas  
Day 3 Fresh Fruit  
Canned Fruit  
Cucumber coins  
Baby Carrots  
FF Flavored Milk  
1% White Milk  
Mustard  
Ketchup  
Mayonnaise  
Ranch

Breaded Fish Patty  
Hot & Spicy Chicken Patty  
Breaded Chicken Patty  
American Cheese Slice  
Vegetarian Burger Patty  
Beef Burger Patty  
hamburger bun  
Whipped Potatoes  
Coleslaw  
Cannellini Beans  
Day 4 Fresh Fruit  
Canned Fruit  
Celery Stick  
Baby Carrots  
Green Salad Mix  
FF Flavored Milk  
1% White Milk  
Mustard  
Ketchup  
Mayonnaise  
Ranch

Queso Blanco Sauce  
Cheddar Cheese Sauce  
Fajita Chicken  
Southwest Beef(ground beef with taco seasoning, bell peppers, onions and cilantro)  
Tortilla Chips  
WG Flour Tortilla  
Black Beans  
Refried Beans  
Roasted Zucchini  
Day 5 Fresh Fruit  
Canned Fruit  
Celery Sticks  
Baby Carrots  
Garden Salad  
FF Flavored Milk  
1% White Milk  
Mustard  
Ketchup  
Mayonnaise  
Ranch

Day 6	Queso Blanco Sauce Cheddar Cheese Sauce Fajita Chicken Southwest Beef(ground beef with taco seasoning, bell peppers, onions and cilantro) Tortilla Chips WG Flour Tortilla Vegetarian Refried Beans Tater Tots Roasted Summer Squash Fresh Fruit Canned Fruit Baby Carrots Fresh Broccoli Caesar Salad FF Flavored Milk 1% White Milk Mustard Ketchup Mayonnaise
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Day 7	Queso Blanco Sauce Cheddar Cheese Sauce Fajita Chicken Southwest Beef(ground beef with taco seasoning, bell peppers, onions and cilantro) Tortilla Chips WG Flour Tortilla Black Beans Steamed Corn Refried Beans Fresh Fruit Canned Fruit Cucumber Coins Baby Carrots Green Salad Mix FF Flavored Milk 1% White Milk Mustard Ketchup Mayonnaise Ranch
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Day 8	Queso Blanco Sauce Cheddar Cheese Sauce Fajita Chicken Southwest Beef(ground beef with taco seasoning, bell peppers, onions and cilantro) Tortilla Chips WG Flour Tortilla Black Beans Refried Beans Whipped Potatoes Fresh Fruit Canned Fruit Baby Carrots Fresh Broccoli Caesar Salad FF Flavored Milk 1% White Milk Mustard Ketchup Mayonnaise Ranch
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Day 9	Queso Blanco Sauce Cheddar Cheese Sauce Fajita Chicken Ground Beef Taco Flling Southwest Beef(ground beef with taco seasoning, bell peppers, onions and cilantro) Tortilla Chips WG Flour Tortilla Roasted Summer Squash Corn Fresh Fruit Canned Fruit Celery Sticks Baby Carrots Green Salad Mix FF Flavored Milk 1% White Milk Mustard Ketchup Mayonnaise Ranch
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Day 10	Grilled Cheese Sandwich Hot & Spicy Chicken Patty Breaded Chicken Patty American Cheese Slice Beef Burger Patty hamburger bun Roasted Summer Squash Crinkle Cut Sweet Potato Fries Fresh Fruit Canned Fruit Celery Stick Baby Carrots Green Salad Mix FF Flavored Milk 1% White Milk Mustard Ketchup Mayonnaise Ranch
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Day 11	Hot & Spicy Chicken Patty Turkey Hot Dog Breaded Chicken Patty American Cheese Slice Beef Burger Patty hamburger bun Hot Dog Bun Roasted Broccoli Roasted Potatoes Fresh Fruit Canned Fruit Baby Carrots Fresh Broccoli Caesar Salad FF Flavored Milk 1% White Milk Mustard Ketchup Mayonnaise
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Day 12	Hot & Spicy Chicken Patty Breaded Chicken Patty Pork Roast, Cooked American Cheese Slice Beef Burger Patty hamburger bun Roasted Chickpeas Herb Roasted Carrots Fresh Fruit Canned Fruit Cucumber coins Baby carrots Green Salad Mix FF Flavored Milk 1% White Milk Mustard Ketchup Mayonnaise Ranch
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Day 13	Hot & Spicy Chicken Patty Breaded Chicken Patty American Cheese Slice Vegetarian Burger Patty Beef Burger Patty hamburger bun Roasted Green Beans Seasoned Pinto Beans Roasted Mushrooms Fresh Fruit Canned Fruit Cucumber Coins Baby Carrots Caesar Salad FF Flavored Milk 1% White Milk
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Day 14	Breaded Fish Patty Hot & Spicy Chicken Patty Breaded Chicken Patty American Cheese Slice Vegetarian Burger Patty Beef Burger Patty hamburger bun Steamed Corn Coleslaw Roasted Summer Squash Fresh Fruit Canned Fruit Celery Sticks Baby Carrots Green Salad Mix FF Flavored Milk 1% White Milk Mustard Ketchup Mayonnaise Ranch
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Day 15	Queso Blanco Sauce Cheddar Cheese Sauce Fajita Chicken Southwest Beef(ground beef with taco seasoning, bell peppers, onions and cilantro) Tortilla Chips WG Flour Tortilla Refried Beans Pinto Beans Roasted Zucchini Fresh Fruit Canned Fruit Baby Carrots Fresh Broccoli Caesar Salad FF Flavored Milk 1% White Milk Mustard Ketchup Mayonnaise
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Day 16	Queso Blanco Sauce Cheddar Cheese Sauce Fajita Chicken Ground Beef Taco Filling Tortilla Chips WG Flour Tortilla Refried Beans Crinkle Cut French Fries Broccoli & Carrot Stir-Fry Fresh Fruit Canned Fruit Baby Carrots Fresh Broccoli Green Salad Mix FF Flavored Milk 1% White Milk Mustard Ketchup Mayonnaise Ranch
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Day 17	Queso Blanco Sauce Cheddar Cheese Sauce Fajita Chicken Ground Beef Taco Filling Tortilla Chips WG Flour Tortilla Parmesan Green Beans Roasted Broccoli Fresh Fruit Canned Fruit Baby Carrots Cucumber Coins Caesar Salad FF Flavored Milk 1% White Milk
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Day 18	Queso Blanco Sauce Cheddar Cheese Sauce Fajita Chicken Ground Beef Taco Filling Tortilla Chips WG Flour Tortilla Herb Roasted Carrots Crinkle Cut French Fries Fresh Fruit Canned Fruit Baby Carrots Celery Sticks Green Salad Mix FF Flavored Milk 1% White Milk Mustard Ketchup Mayonnaise Ranch
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Day 19	Grilled Cheese Sandwich Hot & Spicy Chicken Patty Breaded Chicken Patty American Cheese Slice Beef Burger Patty hamburger bun Herb Roasted Carrots Crinkle Cut French Fries Fresh Fruit Canned Fruit Baby Carrots Celery Sticks Green Salad Mix FF Flavored Milk 1% White Milk Mustard Ketchup Mayonnaise
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Day 20	Hot & Spicy Chicken Patty Turkey Hot Dog Breaded Chicken Patty American Cheese Slice Vegetarian Burger Patty Beef Burger Patty hamburger bun Hot Dog Bun Roasted Broccoli Italian Roasted Chickpeas Fresh Fruit Canned Fruit Baby Carrots Fresh Broccoli Caesar Salad FF Flavored Milk 1% White Milk Mustard Ketchup Mayonnaise
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	Hot & Spicy Chicken Patty
	Breaded Chicken Patty
	Pork Roast, Cooked
	American Cheese Slice
	Beef Burger Patty
	hamburger bun
	Baked Beans
	Crinkle Cut French Fries
	Fresh Fruit
Day 21	Canned Fruit
	Baby Carrots
	Cucumber Coins
	Green Salad Mix
	FF Flavored Milk
	1% White Milk
	Mustard
	Ketchup
	Mayonnaise
	Ranch

**Menu 3**

	Cheese Pizza
	Pepperoni Pizza
	Pepperoni Jalapeno Pizza
	Stuffed Breadsticks
	Roasted Broccoli
	Crinkle Cut French Fries
	Fresh Fruit
Day 1	Canned Fruit
	Baby Carrots
	Fresh Broccoli
	Caesar Salad
	FF Flavored Milk
	1% White Milk
	Mustard
	Ketchup
	Mayonnaise

	Cheese Pizza
	Pepperoni Pizza
	Pepperoni Jalapeno Pizza
	Stuffed Breadsticks Baked Beans
	Crinkle Cut Sweet Potato Fries
	Fresh Fruit
	Canned Fruit
Day 2	Celery Sticks
	Baby Carrots
	Green Salad Mix
	FF Flavored Milk
	1% White Milk
	Mustard
	Ketchup
	Mayonnaise
	Ranch

Cheese Pizza
Pepperoni Pizza
Pepperoni Jalapeno Pizza
Stuffed Breadsticks
Steamed Corn
Spaghetti Sauce
Roasted Chickpeas
Fresh Fruit
Day 3
Canned Fruit
Cucumber coins
Baby Carrots
FF Flavored Milk
1% White Milk
Mustard
Ketchup
Mayonnaise
Ranch

Pepperoni Pizza
Pepperoni Jalapeno Pizza
Stuffed Breadsticks
Whipped Potatoes
Cannellini Beans
Fresh Fruit
Canned Fruit
Celery Stick
Day 4
Baby Carrots
Green Salad Mix
FF Flavored Milk
1% White Milk
Mustard
Ketchup
Mayonnaise
Ranch

Cheese Pizza
Pepperoni Pizza
Italian Sausage Pizza
Stuffed Breadsticks
Black Beans
Roasted Zucchini
Fresh Fruit
Canned Fruit
Celery Sticks
Day 5
Baby Carrots
Garden Salad
FF Flavored Milk
1% White Milk
Mustard
Ketchup
Mayonnaise
Ranch

Cheese Pizza
Pepperoni Pizza
Italian Sausage Pizza
Stuffed Breadsticks
Tater Tots
Roasted Summer Squash
Fresh Fruit
Canned Fruit
Baby Carrots
Fresh Broccoli
Caesar Salad
FF Flavored Milk
1% White Milk
Mustard
Ketchup
Mayonnaise

Cheese Pizza
Pepperoni Pizza
Italian Sausage Pizza
Stuffed Breadsticks
Black Beans
Steamed Corn
Fresh Fruit
Canned Fruit
Day 7
Cucumber Coins
Baby Carrots
Green Salad Mix
FF Flavored Milk
1% White Milk
Mustard
Ketchup
Mayonnaise
Ranch

Cheese Pizza
Pepperoni Pizza
Italian Sausage Pizza
Stuffed Breadsticks
Refried Beans
Black Beans
Whipped Potatoes
Fresh Fruit
Canned Fruit
Day 8
Baby Carrots
Fresh Broccoli
Caesar Salad
FF Flavored Milk
1% White Milk
Mustard
Ketchup
Mayonnaise
Ranch

Cheese Pizza
Pepperoni Pizza
Italian Sausage Pizza
Stuffed Breadsticks
Roasted Summer Squash
Corn
Fresh Fruit
Canned Fruit
Day 9
Celery Sticks
Baby Carrots
Green Salad Mix
FF Flavored Milk
1% White Milk
Mustard
Ketchup
Mayonnaise
Ranch

Day 10	Cheese Pizza Pepperoni Pizza Meat lovers Pizza Stuffed Breadsticks Garden Side Salad Roasted Summer Squash Crinkle Cut Sweet Potato Fries Fresh Fruit Canned Fruit Celery Stick Baby Carrots Green Salad Mix FF Flavored Milk 1% White Milk Mustard Ketchup Mayonnaise Ranch
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Day 11	Cheese Pizza Pepperoni Pizza Meat lovers Pizza Stuffed Breadsticks Roasted Broccoli Roasted Potatoes Fresh Fruit Canned Fruit Baby Carrots Fresh Broccoli Caesar Salad FF Flavored Milk 1% White Milk Mustard Ketchup Mayonnaise
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Day 12	Cheese Pizza Pepperoni Pizza Meat lovers Pizza Stuffed Breadsticks Roasted Chickpeas Herb Roasted Carrots Fresh Fruit Canned Fruit Cucumber coins Baby carrots Green Salad Mix FF Flavored Milk 1% White Milk Mustard Ketchup Mayonnaise Ranch
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Day 13	Cheese Pizza Pepperoni Pizza Meat lovers Pizza Stuffed Breadsticks Roasted Green Beans Seasoned Pinto Beans Fresh Fruit Canned Fruit Cucumber Coins Baby Carrots Caesar Salad FF Flavored Milk 1% White Milk
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Cheese Pizza
Pepperoni Pizza
Meat lovers Pizza
Stuffed Breadsticks
Steamed Corn
Roasted Squash
Fresh Fruit
Canned Fruit
Day 14
Celery Sticks
Baby Carrots
Green Salad Mix
FF Flavored Milk
1% White Milk
Mustard
Ketchup
Mayonnaise
Ranch

Cheese Pizza
Pepperoni Pizza
Supreme Pizza
Stuffed Breadsticks
Pinto Beans
Roasted Zucchini
Fresh Fruit
Canned Fruit
Day 15
Baby Carrots
Fresh Broccoli
Caesar Salad
FF Flavored Milk
1% White Milk
Mustard
Ketchup
Mayonnaise

Cheese Pizza
Pepperoni Pizza
Supreme Pizza
Stuffed Breadsticks
Crinkle Cut French Fries
Broccoli & Carrot Stir-Fry
Fresh Fruit
Canned Fruit
Day 16
Baby Carrots
Fresh Broccoli
Green Salad Mix
FF Flavored Milk
1% White Milk
Mustard
Ketchup
Mayonnaise
Ranch

Cheese Pizza
Pepperoni Pizza
Supreme Pizza
Stuffed Breadsticks
Parmesan Green Beans
Roasted Broccoli
Fresh Fruit
Canned Fruit
Day 17
Baby Carrots
Cucumber Coins
Caesar Salad
FF Flavored Milk
1% White Milk

Cheese Pizza
Pepperoni Pizza
Supreme Pizza
Stuffed Breadsticks
Herb Roasted Carrots
Crinkle Cut French Fries
Fresh Fruit
Canned Fruit
Day 18 Baby Carrots
Celery Sticks
Green Salad Mix
FF Flavored Milk
1% White Milk
Mustard
Ketchup
Mayonnaise
Ranch

Cheese Pizza
Pepperoni Pizza
Buffalo Chicken Pizza
Stuffed Breadsticks
Herb Roasted Carrots
Crinkle Cut French Fries
Fresh Fruit
Canned Fruit
Day 19 Baby Carrots
Celery Sticks
Green Salad Mix
FF Flavored Milk
1% White Milk
Mustard
Ketchup
Mayonnaise

Cheese Pizza
Pepperoni Pizza
Buffalo Chicken Pizza
Stuffed Breadsticks
Roasted Broccoli
Roasted Chickpeas
Fresh Fruit
Canned Fruit
Day 20 Baby Carrots
Fresh Broccoli
Caesar Salad
FF Flavored Milk
1% White Milk
Mustard
Ketchup
Mayonnaise

Cheese Pizza
Pepperoni Pizza
Buffalo Chicken Pizza
Stuffed Breadsticks
Baked Beans
Crinkle Cut French Fries
Fresh Fruit
Canned Fruit
Day 21 Baby Carrots
Cucumber Coins
Green Salad Mix
FF Flavored Milk
1% White Milk
Mustard
Ketchup
Mayonnaise
Ranch

## 2026-2027 School Year

Select Program Type

SBP

Select Meal Pattern

9th-12th

The 21-day cycle menu must be used for the first 21 days of service of the School Year for the Campus Level indicated.

Select Campus Level

High School

Are there multiple menus offered for this campus level?

Yes  No

### Menu 1

Day 1

Breakfast on a Stick(sausage pancake wrap on a stick)  
 WG Cereal  
 Graham Crackers  
 Fresh Fruit  
 100% Fruit Juice Cup  
 Lactose-Free, Fat-Free Milk  
 FF Flavored Milk  
 1% White Milk

Day 2

Sausage Biscuit Breakfast Sandwich  
 Graham Crackers  
 WG Cereal  
 Fresh Fruit  
 100% Fruit Juice Cup  
 Lactose-Free, Fat-Free Milk  
 FF Flavored Milk  
 1% White Milk

Day 3

Breakfast Plate(sausage patty, scrambled eggs, toast)  
 WG Cereal  
 Graham Crackers  
 Fresh Fruit  
 100% Fruit Juice Cup  
 Lactose-Free, Fat-Free Milk  
 FF Flavored Milk  
 1% White Milk

Day 4

Smoothie  
 Cinnamon Roll  
 Graham Cracker  
 WG Cereal  
 Fresh Fruit  
 100% Fruit Juice Cup  
 Lactose-Free, Fat-Free Milk  
 Chocolate Skim Milk  
 1% White Milk

Day 5

Mozzarella String Cheese Stick  
 Bagel  
 WG Cereal  
 Dutch Waffle  
 Fresh Fruit  
 100% Fruit Juice Cup  
 Lactose-Free, Fat-Free Milk  
 FF Flavored Milk  
 1% White Milk  
 Cream Cheese cup  
 Breakfast syrup cup

Day 6  
Chicken on a Bun Breakfast  
Mozzarella String Cheese Stick  
WG Cereal  
Bagel  
Fresh Fruit  
100% Fruit Juice Cup  
Lactose-Free, Fat-Free Milk  
FF Flavored Milk  
1% White Milk  
Cream Cheese cup

Day 7  
Breakfast Kolache(sausage rolled in dough)  
Mozzarella String Cheese Stick  
WG Cereal  
Fresh Fruit  
100% Fruit Juice Cup  
Lactose-Free, Fat-Free Milk  
FF Flavored Milk  
1% White Milk

Day 8  
Potato, Egg, Cheese Breakfast Burrito  
Mozzarella String Cheese Stick  
WG Cereal  
Bagel  
Fresh Fruit  
100% Fruit Juice Cup  
Lactose-Free, Fat-Free Milk  
FF Flavored Milk  
1% White Milk  
Cream Cheese Cup  
Salsa

Day 9  
Smoothie  
Mozzarella String Cheese Stick  
Creamy Cheese Mini Bagels  
WG Cereal  
Graham Crackers  
Fresh Fruit  
100% Fruit Juice Cup  
Lactose-Free, Fat-Free Milk  
FF Flavored Milk  
1% White Milk

Day 10  
Toast w/ Margarine  
Oatmeal  
WG Cereal  
Fresh Fruit  
100% Fruit Juice Cup  
Lactose-Free, Fat-Free Milk  
FF Flavored Milk  
1% White Milk

Day 11  
Sausage Breakfast Pizza  
Toast w/ Margarine  
WG Cereal  
Fresh Fruit  
100% Fruit Juice Cup  
Lactose-Free, Fat-Free Milk  
FF Flavored Milk  
1% White Milk

French Toast Sticks  
Toast w/ Margarine  
WG Cereal  
Fresh Fruit  
Day 12 100% Fruit Juice Cup  
Lactose-Free, Fat-Free Milk  
FF Flavored Milk  
1% White Milk  
Breakfast Syrup cup

Chicken Nuggets and Waffle  
Toast w/ Margarine  
WG Cereal  
Fresh Fruit  
Day 13 100% Fruit Juice Cup  
Lactose-Free, Fat-Free Milk  
FF Flavored Milk  
1% White Milk  
Breakfast Syrup cup

Biscuit w/Gravy Sausage  
Smoothie  
WG Cereal  
Toast w/ Margarine  
Day 14 Fresh Fruit  
100% Fruit Juice Cup  
Lactose-Free, Fat-Free Milk  
FF Flavored Milk  
1% White Milk

Breakfast Plate(sausage patty, scrambled eggs, toast)  
Cheddar Cheese Stick  
WG Cereal  
Pop Tart  
Day 15 Fresh Fruit  
100% Fruit Juice Cup  
Lactose-Free, Fat-Free Milk  
FF Flavored Milk  
1% White Milk

English Muffin Melt  
Cheddar Cheese Stick  
Pop-Tart  
WG Cereal  
Day 16 Fresh Fruit  
100% Fruit Juice Cup  
Lactose-Free, Fat-Free Milk  
FF Flavored Milk  
1% White Milk

Potato, Egg, Cheese Breakfast Burrito  
Cheddar Cheese Stick  
WG Cereal  
Pop Tart  
Fresh Fruit  
Day 17 100% Fruit Juice Cup  
Lactose-Free, Fat-Free Milk  
FF Flavored Milk  
1% White Milk  
Salsa

Day 18	Smoothie Egg & Cheese on Biscuit Cheddar Cheese Stick Pop-Tart Graham Crackers WG Cereal 100% Fruit Juice Cup Lactose-Free, Fat-Free Milk FF Flavored Milk 1% White Milk
Day 19	Breakfast Bowl(wg buscuit,scrambled eggs,tator tots, shredded cheddar cheese & pico de gallo) WG Cereal Flavored Bread Slice Graham Crackers Fresh Fruit 100% Fruit Juice Cup Lactose-Free, Fat-Free Milk FF Flavored Milk 1% White Milk
Day 20	Sausage Biscuit Breakfast Sandwich Graham Crackers WG Cereal Fresh Fruit 100% Fruit Juice Cup Lactose-Free, Fat-Free Milk FF Flavored Milk 1% White Milk
Day 21	WG Cereal Graham Crackers Scone Fresh Fruit 100% Fruit Juice Cup Lactose-Free, Fat-Free Milk FF Flavored Milk 1% White Milk

## 2026-2027 School Year

Select Program Type

Select Meal Pattern

NSLP

9th-12th

The 21-day cycle menu must be used for the first 21 days of service of Level  
the School Year for the Campus Level indicated.

High School

Are there multiple menus offered for this campus level?

Yes  No

How many menus are you offering ?

4

**Menu 1**

Hot & Spicy Chicken Patty
Turkey Hot Dog
Breaded Chicken Patty
American Cheese Slice
Beef Burger Patty
hamburger bun
Hot Dog Bun
Crinkle Cut French Fries
Leaf Lettuce Singles
Fresh Fruits
Fresh Broccoli Florets
Day 1
Green Salad Mix
Lactose-Free, Fat-Free Milk
FF Flavored Milk
1% White Milk
Jalapenos
Tomatoes
Pickles
Sliced Red Onions
Mustard
Ketchup
Mayonnaise
Ranch

Hot & Spicy Chicken Patty
Breaded Chicken Patty
Pork Roast, Cooked
American Cheese Slice
Beef Burger Patty
hamburger bun
Crinkle Cut French Fries
Leaf Lettuce Singles
Fresh Fruits
Baby Carrots
Green Salad Mix
Day 2
Italian Roasted Chickpeas
Lactose-Free, Fat-Free Milk
FF Flavored Milk
1% White Milk
Jalapenos
Tomatoes
Pickles
Sliced Red Onions
Mustard
Ketchup
Mayonnaise
Ranch

	Hot & Spicy Chicken Patty
	Breaded Chicken Patty
	American Cheese Slice
	Beef Burger Patty
	hamburger bun
	Roasted Mushrooms
	Crinkle Cut French Fries
	Leaf Lettuce Singles
	Fresh Fruits
	Chilled Corn
	Spiced Carrots
Day 3	Green Salad Mix
	Lactose-Free, Fat-Free Milk
	FF Flavored Milk
	1% White Milk
	Jalapenos
	Tomatoes
	Pickles
	Sliced Red Onions
	Mustard
	Ketchup
	Mayonnaise
	Ranch

	Breaded Fish Patty
	Hot & Spicy Chicken Patty
	Breaded Chicken Patty
	American Cheese Slice
	Beef Burger Patty
	hamburger bun
	Coleslaw
	Crinkle Cut French Fries
	Leaf Lettuce Singles
	Fresh Fruits
	Celery Sticks
Day 4	Roasted Sweet Potatoes
	Green Salad Mix
	Lactose-Free, Fat-Free Milk
	FF Flavored Milk
	1% White Milk
	Jalapenos
	Tomatoes
	Pickles
	Sliced Red Onions
	Mustard
	Ketchup
	Mayonnaise
	Ranch

Grilled Cheese Sandwich  
Hot & Spicy Chicken Patty  
Breaded Chicken Patty  
American Cheese Slice  
American Cheese Slice  
Beef Burger Patty  
hamburger bun  
Crinkle Cut French Fries  
Fresh Fruits  
Cucumber Coins  
Kidney Beans  
Day 5  
Green Salad Mix  
Lactose-Free, Fat-Free Milk  
FF Flavored Milk  
1% White Milk  
Jalapenos  
Tomatoes  
Pickles  
Sliced Red Onions  
Mustard  
Ketchup  
Mayonnaise  
Ranch

Hot & Spicy Chicken Patty  
Turkey Hot Dog  
Breaded Chicken Patty  
American Cheese Slice  
Beef Burger Patty  
hamburger bun  
Hot Dog Bun  
Crinkle Cut French Fries  
Leaf Lettuce Singles  
Fresh Fruits  
Fresh Broccoli Florets  
Day 6  
Green Salad Mix  
Lactose-Free, Fat-Free Milk  
FF Flavored Milk  
1% White Milk  
Jalapenos  
Tomatoes  
Pickles  
Sliced Red Onions  
Mustard  
Ketchup  
Mayonnaise  
Ranch

Hot & Spicy Chicken Patty
Breaded Chicken Patty
Pork Roast, Cooked
American Cheese Slice
Beef Burger Patty
hamburger bun
Crinkle Cut French Fries
Leaf Lettuce Singles
Fresh Fruits
Green Salad Mix
Baby Carrots
Day 7
Roasted Chickpeas
Lactose-Free, Fat-Free Milk
FF Flavored Milk
1% White Milk
Jalapenos
Tomatoes
Pickles
Sliced Red Onions
Mustard
Ketchup
Mayonnaise
Ranch

Hot & Spicy Chicken Patty
Breaded Chicken Patty
American Cheese Slice
Beef Burger Patty
hamburger bun
Roasted Mushrooms
Crinkle Cut French Fries
Leaf Lettuce Singles
Fresh Fruits
Chilled Corn
Spiced Carrots
Day 8
Green Salad Mix
Lactose-Free, Fat-Free Milk
FF Flavored Milk
1% White Milk
Jalapenos
Tomatoes
Pickles
Sliced Red Onions
Mustard
Ketchup
Mayonnaise
Ranch

Breaded Fish Patty  
Hot & Spicy Chicken Patty  
Breaded Chicken Patty  
American Cheese Slice  
Beef Burger Patty  
hamburger bun  
Coleslaw  
Crinkle Cut French Fries  
Leaf Lettuce Singles  
Fresh Fruits  
Celery Sticks  
Roasted Sweet Potatoes  
Green Salad Mix  
Lactose-Free, Fat-Free Milk  
FF Flavored Milk  
1% White Milk  
Jalapenos  
Tomatoes  
Pickles  
Sliced Red Onions  
Mustard  
Ketchup  
Mayonnaise  
Ranch

Day 9  
Grilled Cheese Sandwich  
Hot & Spicy Chicken Patty  
Breaded Chicken Patty  
American Cheese Slice  
Beef Burger Patty  
hamburger bun  
Crinkle Cut French Fries  
Leave Lettuce single  
Fresh Fruits  
Baby Carrots  
Green Salad Mix  
Kidney Beans  
Lactose-Free, Fat-Free Milk  
FF Flavored Milk  
1% White Milk  
Jalapenos  
Tomatoes  
Pickles  
Sliced Red Onions  
Mustard  
Ketchup  
Mayonnaise  
Ranch

Hot & Spicy Chicken Patty  
Turkey Hot Dog  
Breaded Chicken Patty  
American Cheese Slice  
Swiss Cheese Slice  
Beef Burger Patty  
hamburger bun  
Hot Dog Bun  
Crinkle Cut French Fries  
Leaf Lettuce Singles  
Fresh Fruits  
Fresh Broccoli  
Steamed Corn  
Spiced Carrots  
Green Salad Mix  
Lactose-Free, Fat-Free Milk  
FF Flavored Milk  
1% White Milk  
Jalapenos  
Tomatoes  
Pickles  
Sliced Red Onions  
Mustard  
Ketchup  
Mayonnaise  
Ranch

Day 11

Hot & Spicy Chicken Patty  
Breaded Chicken Patty  
Pork Roast, Cooked  
American Cheese Slice  
Pepper Jack Cheese Slice  
Beef Burger Patty  
hamburger bun  
Crinkle Cut French Fries  
Leaf Lettuce Singles  
Fresh Fruits  
Baby Carrots  
Roasted Chickpeas  
Green Salad Mix  
Lactose-Free, Fat-Free Milk  
FF Flavored Milk  
1% White Milk  
Jalapenos  
Tomatoes  
Pickles  
Sliced Red Onions  
Mustard  
Ketchup  
Mayonnaise  
Ranch

Day 12

Hot & Spicy Chicken Patty  
Breaded Chicken Patty  
American Cheese Slice  
Swiss Cheese Slice  
Beef Burger Patty  
hamburger bun  
Roasted Mushrooms  
Crinkle Cut French Fries  
Leaf Lettuce Singles  
Fresh Fruits  
Spiced Carrots  
Celery Sticks  
Green Salad Mix  
Lactose-Free, Fat-Free Milk  
FF Flavored Milk  
1% White Milk  
Jalapenos  
Tomatoes  
Pickles  
Sliced Red Onions  
Mustard  
Ketchup  
Mayonnaise  
Ranch

Breaded Fish Patty  
Hot & Spicy Chicken Patty  
Breaded Chicken Patty  
American Cheese Slice  
Beef Burger Patty  
Pepper Jack Cheese Slice  
American Cheese Slice  
hamburger bun  
Coleslaw  
Crinkle Cut French Fries  
Leaf Lettuce Singles  
Fresh Fruits  
Roasted Sweet Potatoes  
Day 14 Green Salad Mix  
Celery Sticks  
Baby Carrots  
Lactose-Free, Fat-Free Milk  
FF Flavored Milk  
1% White Milk  
Jalapenos  
Tomatoes  
Pickles  
Sliced Red Onions  
Mustard  
Ketchup  
Mayonnaise  
Ranch

	Hot & Spicy Chicken Patty
	Turkey Hotdog
	Breaded Chicken Patty
	American Cheese Slice
	Beef Burger Patty
	hamburger bun
	Hot Dog Bun
	Crinkle Cut French Fries
	Leaf Lettuce Singles
	Fresh Fruits
	Fresh Broccoli Florets
Day 15	Green Salad Mix
	Lactose-Free, Fat-Free Milk
	FF Flavored Milk
	1% White Milk
	Jalapenos
	Tomatoes
	Pickles
	Sliced Red Onions
	Mustard
	Ketchup
	Mayonnaise
	Ranch

	Hot & Spicy Chicken Patty
	Breaded Chicken Patty
	Pork Roast, Cooked
	American Cheese Slice
	Beef Burger Patty
	hamburger bun
	Crinkle Cut French Fries
	Leaf Lettuce Singles
	Fresh Fruits
	Baby Carrots
	Green Salad Mix
Day 16	Roasted Chickpeas
	Lactose-Free, Fat-Free Milk
	FF Flavored Milk
	1% White Milk
	Jalapenos
	Tomatoes
	Pickles
	Sliced Red Onions
	Mustard
	Ketchup
	Mayonnaise
	Ranch

	Hot & Spicy Chicken Patty
	Breaded Chicken Patty
	American Cheese Slice
	Beef Burger Patty
	hamburger bun
	Roasted Mushrooms
	Crinkle Cut French Fries
	Leaf Lettuce Singles
	Fresh Fruits
	Chilled Corn
	Spiced Carrots
Day 17	Green Salad Mix
	Lactose-Free, Fat-Free Milk
	FF Flavored Milk
	1% White Milk
	Jalapenos
	Tomatoes
	Pickles
	Sliced Red Onions
	Mustard
	Ketchup
	Mayonnaise
	Ranch

	Breaded Fish Patty
	Hot & Spicy Chicken Patty
	Breaded Chicken Patty
	American Cheese Slice
	Beef Burger Patty
	hamburger bun
	Coleslaw
	Crinkle Cut French Fries
	Leaf Lettuce Singles
	Fresh Fruits
	Celery Sticks
Day 18	Roasted Sweet Potatoes
	Green Salad Mix
	Lactose-Free, Fat-Free Milk
	FF Flavored Milk
	1% White Milk
	Jalapenos
	Tomatoes
	Pickles
	Sliced Red Onions
	Mustard
	Ketchup
	Mayonnaise
	Ranch

Grilled Cheese Sandwich  
Hot & Spicy Chicken Patty  
Breaded Chicken Patty  
American Cheese Slice  
Beef Burger Patty  
hamburger bun  
Crinkle Cut French Fries  
Fresh Fruits  
Cucumber Coins  
Kidney Beans  
Green Salad Mix  
Lactose-Free, Fat-Free Milk  
FF Flavored Milk  
1% White Milk  
Jalapenos  
Tomatoes  
Pickles  
Sliced Red Onions  
Mustard  
Ketchup  
Mayonnaise  
Ranch

Day 19

Hot & Spicy Chicken Patty  
Turkey Hotdog  
Breaded Chicken Patty  
American Cheese Slice  
Beef Burger Patty  
hamburger bun  
Hot Dog Bun  
Crinkle Cut French Fries  
Leaf Lettuce Singles  
Fresh Fruits  
Chilled Corn  
Spiced Carrots  
Fresh Broccoli  
Green Salad Mix  
Lactose-Free, Fat-Free Milk  
FF Flavored Milk  
1% White Milk  
Jalapenos  
Tomatoes  
Pickles  
Sliced Red Onions  
Mustard  
Ketchup  
Mayonnaise  
Ranch

Day 20

	Hot & Spicy Chicken Patty
	Breaded Chicken Patty
	Pork Roast, Cooked
	American Cheese Slice
	Beef Burger Patty
	hamburger bun
	Crinkle Cut French Fries
	Leaf Lettuce Singles
	Fresh Fruits
	Baby Carrots
	Green Salad Mix
Day 21	Roasted Chickpeas
	Lactose-Free, Fat-Free Milk
	FF Flavored Milk
	1% White Milk
	Jalapenos
	Tomatoes
	Pickles
	Sliced Red Onions
	Mustard
	Ketchup
	Mayonnaise
	Ranch

**Menu 2**

	Cheese Pizza
	Pepperoni Pizza
	Buffalo Chicken Pizza
	Pepperoni Jalapeno Pizza
	Stuffed Breadsticks
	Parmesan Green Beans
	Fresh Fruits
	Fresh Broccoli Florets
Day 1	Green Salad Mix
	Lactose-Free, Fat-Free Milk
	FF Flavored Milk
	1% White Milk
	Mustard
	Ketchup
	Mayonnaise
	Ranch
	Marinara Sauce

	Cheese Pizza
	Pepperoni Pizza
	Supreme Pizza
	Vegetable Pizza
	Stuffed Breadsticks
	Crispy Panko Broccoli and Cauliflower
	Fresh Fruits
	Baby Carrots
Day 2	Green Salad Mix
	Roasted Chickpeas
	Lactose-Free, Fat-Free Milk
	FF Flavored Milk
	1% White Milk
	Mustard
	Ketchup
	Mayonnaise
	Ranch

Day 3

- Cheese Pizza
- Pepperoni Pizza
- Pepperoni Jalapeno Pizza
- Stuffed Breadsticks
- Parmesan Green Beans
- Fresh Fruits
- Chilled Corn
- Spiced Carrots
- Green Salad Mix
- Lactose-Free, Fat-Free Milk
- FF Flavored Milk
- 1% White Milk
- Mustard
- Ketchup
- Mayonnaise
- Ranch

Day 4

- Cheese Pizza
- Pepperoni Pizza
- Meat lovers Pizza
- Stuffed Breadsticks
- Vegetable Pizza
- Garden Side Salad
- Roasted Broccoli
- Fresh Fruits
- Celery Sticks
- Roasted Sweet Potatoes
- Green Salad Mix
- Lactose-Free, Fat-Free Milk
- FF Flavored Milk
- 1% White Milk
- Mustard
- Ketchup
- Mayonnaise
- Ranch

Day 5

- Cheese Pizza
- Pepperoni Pizza
- Italian Sausage Pizza
- Pepperoni Jalapeno Pizza
- Stuffed Breadsticks
- Roasted Broccoli
- Fresh Fruits
- Cucumber Coins
- Kidney Beans
- Lactose-Free, Fat-Free Milk
- FF Flavored Milk
- 1% White Milk
- Mustard
- Ketchup
- Mayonnaise
- Ranch
- Marinara Sauce

Day 6	Cheese Pizza Pepperoni Pizza Buffalo Chicken Pizza Stuffed Breadsticks Vegetable Pizza Parmesan Green Beans Caesar Salad Fresh Fruits Fresh Broccoli Florets Green Salad Mix Lactose-Free, Fat-Free Milk FF Flavored Milk 1% White Milk Mustard Ketchup Mayonnaise Ranch Marinara Sauce
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Day 7	Cheese Pizza Pepperoni Pizza Supreme Pizza Pepperoni Jalapeno Pizza Stuffed Breadsticks Crispy Panko Broccoli and Cauliflower Fresh Fruits Baby Carrots Green Salad Mix Roasted Chickpeas Lactose-Free, Fat-Free Milk FF Flavored Milk 1% White Milk Mustard Ketchup Mayonnaise Ranch
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Day 8	Cheese Pizza Pepperoni Pizza Stuffed Breadsticks Vegetable Pizza Parmesan Green Beans Fresh Fruits Chilled Corn Spiced Carrots Green Salad Mix Lactose-Free, Fat-Free Milk FF Flavored Milk 1% White Milk Mustard Ketchup Mayonnaise Ranch
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Cheese Pizza  
Pepperoni Pizza  
Meat lovers Pizza  
Pepperoni Jalapeno Pizza  
Stuffed Breadsticks  
Roasted Broccoli  
Fresh Fruits  
Celery Sticks  
Day 9 Roasted Sweet Potatoes  
Green Salad Mix  
Lactose-Free, Fat-Free Milk  
FF Flavored Milk  
1% White Milk  
Mustard  
Ketchup  
Mayonnaise  
Ranch

Cheese Pizza  
Pepperoni Pizza  
Italian Sausage Pizza  
Pepperoni Jalapeno Pizza  
Stuffed Breadsticks  
Garden Side Salad  
Roasted Broccoli  
Fresh Fruits  
Cucumber Coins  
Day 10 Kidney Beans  
Green Salad Mix  
Lactose-Free, Fat-Free Milk  
FF Flavored Milk  
1% White Milk  
Mustard  
Ketchup  
Mayonnaise  
Ranch  
Marinara Sauce

Cheese Pizza  
Pepperoni Pizza  
Buffalo Chicken Pizza  
Stuffed Breadsticks  
Vegetable Pizza  
Parmesan Green Beans  
Fresh Fruits  
Fresh Broccoli Florets  
Day 11 Green Salad Mix  
Lactose-Free, Fat-Free Milk  
FF Flavored Milk  
1% White Milk  
Mustard  
Ketchup  
Mayonnaise  
Ranch  
Marinara Sauce

Cheese Pizza
Pepperoni Pizza
Supreme Pizza
Pepperoni Jalapeno Pizza
Stuffed Breadsticks
Crispy Panko Broccoli and Cauliflower
Garden Side Salad
Fresh Fruits
Day 12
Baby Carrots
Roasted Chickpeas
Lactose-Free, Fat-Free Milk
FF Flavored Milk
1% White Milk
Mustard
Ketchup
Mayonnaise
Ranch

Cheese Pizza
Pepperoni Pizza
Stuffed Breadsticks
Vegetable Pizza
Southwest BBQ Chicken
Parmesan Green Beans
Caesar Salad
Fresh Fruits
Day 13
Chilled Corn
Spiced Carrots
Green Salad Mix
Lactose-Free, Fat-Free Milk
FF Flavored Milk
1% White Milk
Mustard
Ketchup
Mayonnaise
Ranch

Cheese Pizza
Pepperoni Pizza
Meat Lovers Pizza
Pepperoni Jalapeno Pizza
Stuffed Breadsticks
Garden Side Salad
Roasted Broccoli
Fresh Fruits
Day 14
Celery Sticks
Roasted Sweet Potatoes
Green Salad Mix
Lactose-Free, Fat-Free Milk
FF Flavored Milk
1% White Milk
Mustard
Ketchup
Mayonnaise
Ranch

Cheese Pizza  
Pepperoni Pizza  
Buffalo Chicken Pizza  
Stuffed Breadsticks  
Vegetable Pizza  
Parmesan Green Beans  
Fresh Fruits  
Fresh Broccoli Florets  
Day 15 Green Salad Mix  
Lactose-Free, Fat-Free Milk  
FF Flavored Milk  
1% White Milk  
Mustard  
Ketchup  
Mayonnaise  
Ranch

Cheese Pizza  
Pepperoni Pizza  
Supreme Pizza  
Pepperoni Jalapeno Pizza  
Stuffed Breadsticks  
Crispy Panko Broccoli and Cauliflower  
Fresh Fruits  
Baby Carrots  
Day 16 Green Salad Mix  
Roasted Chickpeas  
Lactose-Free, Fat-Free Milk  
FF Flavored Milk  
1% White Milk  
Mustard  
Ketchup  
Mayonnaise  
Ranch

Cheese Pizza  
Pepperoni Pizza  
Stuffed Breadsticks  
Vegetable Pizza  
Southwest BBQ Chicken  
Fresh Fruits  
Parmesan Green Beans  
Chilled Corn  
Spiced Carrots  
Day 17 Green Salad Mix  
Lactose-Free, Fat-Free Milk  
FF Flavored Milk  
1% White Milk  
Mustard  
Ketchup  
Mayonnaise  
Ranch

Cheese Pizza  
Pepperoni Pizza  
Meat lovers Pizza  
Pepperoni Jalapeno Pizza  
Stuffed Breadsticks  
Roasted Broccoli  
Fresh Fruits  
Celery Sticks  
Roasted Sweet Potatoes  
Green Salad Mix  
Lactose-Free, Fat-Free Milk  
FF Flavored Milk  
1% White Milk  
Mustard  
Ketchup  
Mayonnaise  
Ranch

Day 18

Cheese Pizza  
Pepperoni Pizza  
Italian Sausage Pizza  
Pepperoni Jalapeno Pizza  
Stuffed Breadsticks  
Garden Side Salad  
Roasted Broccoli  
Fresh Fruits  
Cucumber Coins  
Kidney Beans  
Green Salad Mix  
Lactose-Free, Fat-Free Milk  
FF Flavored Milk  
1% White Milk  
Mustard  
Ketchup  
Mayonnaise  
Ranch  
Marinara Sauce

Day 19

Cheese Pizza  
Pepperoni Pizza  
Buffalo Chicken Pizza  
Stuffed Breadsticks  
Vegetable Pizza  
Parmesan Green Beans  
Fresh Fruits  
Fresh Broccoli Florets  
Green Salad Mix  
Lactose-Free, Fat-Free Milk  
FF Flavored Milk  
1% White Milk  
Mustard  
Ketchup  
Mayonnaise  
Ranch  
Marinara Sauce

Day 20

Day 21

Cheese Pizza  
 Pepperoni Pizza  
 Supreme Pizza  
 Pepperoni Jalapeno Pizza  
 Stuffed Breadsticks  
 Crispy Panko Broccoli and Cauliflower  
 Fresh Fruits  
 Baby Carrots  
 Green Salad Mix  
 Roasted Chickpeas  
 Lactose-Free, Fat-Free Milk  
 FF Flavored Milk  
 1% White Milk  
 Mustard  
 Ketchup  
 Mayonnaise  
 Ranch  
 Marinara Sauce

Menu 3

Day 1

Classic Hummus  
 American Cheese Slice  
 Sliced Turkey  
 Sliced Turkey Ham  
 American-style Meat Combo(turkey breast, turkey ham)  
 Italian-style Meat Combo(pepperoni, turkey salami, turkey ham)  
 WG Flour Tortilla  
 Mini Sub Roll  
 Oven Fired Flatbread  
 Fresh Fruits  
 Fresh Broccoli Florets  
 Green Salad Mix  
 Lactose-Free, Fat-Free Milk  
 FF Flavored Milk  
 1% White Milk  
 Mustard  
 Ketchup  
 Mayonnaise  
 Ranch  
 Jalapenos  
 Dill pickles  
 tomatoes  
 Red Onion

Day 2

Classic Hummus  
 American Cheese Slice  
 Sliced Turkey  
 Sliced Turkey Ham  
 American-style Meat Combo(turkey breast, turkey ham)  
 Italian-style Meat Combo(pepperoni, turkey salami, turkey ham)  
 WG Flour Tortilla  
 Mini Sub Roll  
 Oven Fired Flatbread  
 Fresh Fruits  
 Baby Carrots  
 Green Salad Mix  
 Roasted Chickpeas  
 Lactose-Free, Fat-Free Milk  
 FF Flavored Milk  
 1% White Milk  
 Mustard  
 Ketchup  
 Mayonnaise  
 Ranch  
 Jalapenos  
 Dill pickles  
 tomatoes  
 Red Onion

Day 3	Classic Hummus American Cheese Slice Sliced Turkey Sliced Turkey Ham American-style Meat Combo(turkey breast, turkey ham) Italian-style Meat Combo(pepperoni, turkey salami, turkey ham) WG Flour Tortilla Mini Sub Roll Oven Fired Flatbread Fresh Fruits Chilled Corn Spiced Carrots Green Salad Mix Lactose-Free, Fat-Free Milk FF Flavored Milk 1% White Milk Mustard Ketchup Mayonnaise Ranch Jalapenos Dill pickles tomatoes Red Onion
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Day 4	Classic Hummus American Cheese Slice Sliced Turkey Sliced Turkey Ham American-style Meat Combo(turkey breast, turkey ham) Italian-style Meat Combo(pepperoni, turkey salami, turkey ham) WG Flour Tortilla Mini Sub Roll Oven Fired Flatbread Fresh Fruits Celery Sticks Roasted Sweet Potatoes Green Salad Mix Lactose-Free, Fat-Free Milk FF Flavored Milk 1% White Milk Mustard Ketchup Mayonnaise Ranch Jalapenos Dill pickles tomatoes Red Onion
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Day 5	Pulled Turkey Pulled Pork Whole Wheat Hamburger Bun Baked Beans Coleslaw Fresh Fruits Cucumber Coins Kidney Beans Lactose-Free, Fat-Free Milk FF Flavored Milk 1% White Milk Mustard Ketchup Mayonnaise Ranch
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Day 6	Pulled Turkey Queso Blanco Sauce Cheddar Cheese Sauce Pulled Pork Tortilla Chips Baked Beans Tater Tots Coleslaw Fresh Fruits Fresh Broccoli Florets Green Salad Mix Lactose-Free, Fat-Free Milk FF Flavored Milk 1% White Milk Mustard Ketchup Mayonnaise Ranch
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Day 7	Pulled Turkey Pulled Pork Whole Wheat Hamburger Bun Vegetarian Baked Beans ColeSlaw Fresh Fruits Baby Carrots Green Salad Mix Roasted Chickpeas Lactose-Free, Fat-Free Milk FF Flavored Milk 1% White Milk Mustard Ketchup Mayonnaise Ranch
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Day 8	Pulled Turkey Queso Blanco Sauce Cheddar Cheese Sauce Pulled Pork Tortilla Chips Baked Beans Tater Tots Coleslaw Fresh Fruits Chilled Corn Spiced Carrots Green Salad Mix Lactose-Free, Fat-Free Milk FF Flavored Milk 1% White Milk Mustard Ketchup Mayonnaise Ranch
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Pulled Turkey  
Pulled Pork  
Whole Wheat Hamburger Bun  
Baked Beans  
Coleslaw  
Fresh Fruits  
Celery Sticks  
Roasted Sweet Potatoes  
Day 9  
Green Salad Mix  
Lactose-Free, Fat-Free Milk  
FF Flavored Milk  
1% White Milk  
Mustard  
Ketchup  
Mayonnaise  
Ranch

Turkey & Cheese Sandwich  
Chef Salad  
Dip & Chips(refried beans, shredded cheddar cheese, chips tortillas(1.5oz)  
Crispy Chicken Wrap  
Dinner Roll  
Fresh Fruits  
Cucumber Coins  
Kidney Beans  
Green Salad Mix  
Lactose-Free, Fat-Free Milk  
Day 10  
FF Flavored Milk  
1% White Milk  
Mustard  
Ketchup  
Mayonnaise  
Ranch  
Jalapenos  
Dill pickles  
tomatoes  
Red Onion

Strawberry Banana Parfait  
Combo Sub Sandwich(americian cheese, turkey ham)  
Chicken Caesar Wrap  
Hearty Garden Salad(garbanzos,carrots,shredded mozzarella, croutons, cucumber, eggs, salad mix, tomatoes)  
Dinner Roll  
Fresh Fruits  
Fresh Broccoli Florets  
Green Salad Mix  
Lactose-Free, Fat-Free Milk  
Day 11  
FF Flavored Milk  
1% White Milk  
Mustard  
Ketchup  
Mayonnaise  
Ranch  
Jalapenos  
Dill pickles  
tomatoes  
Red Onion

Day 12	<p>Italian Sub Sandwich Hummus &amp; Flatbread Box Crispy Chicken Salad Buffalo Chicken Wrap Dinner Roll Fresh Fruits Baby Carrots Roasted Chickpeas Lactose-Free, Fat-Free Milk FF Flavored Milk 1% White Milk Mustard Ketchup Mayonnaise Ranch</p>
Day 13	<p>Tuna Salad Sub Sandwich Chicken Salad Sub Sandwich Chicken Caesar Salad Protein Power Up Box(sliced apple, string cheese, graham crackers, Spread sunflower seeds) Crispy Chicken Wrap Dinner Roll Fresh Fruits Chilled Corn Spiced Carrots Green Salad Mix Lactose-Free, Fat-Free Milk FF Flavored Milk 1% White Milk Mustard Ketchup Mayonnaise Ranch</p>
Day 14	<p>Ham &amp; Cheese Sandwich Chicken Caesar Wrap Garden Fiesta Salad(black beans, carrot, shredded cheddar cheese, corn, salad mix, pepper, jalapeno, tomatoes) Deli Combo Bento box(bread, turkey ham, turkey breast, american yellow cheese,apple slices) Dinner Roll Fresh Fruits Celery Sticks Roasted Sweet Potatoes Green Salad Mix Lactose-Free, Fat-Free Milk FF Flavored Milk 1% White Milk Mustard Ketchup Mayonnaise Ranch</p>

	Classic Hummus
	American Cheese Slice
	Sliced Turkey
	Sliced Turkey Ham
	American-style Meat Combo(turkey breast, turkey ham)
	Italian-style Meat Combo(pepperoni, turkey salami, turkey ham)
	WG Flour Tortilla
	Mini Sub Roll
	Oven Fired Flatbread
	Fresh Fruits
	Fresh Broccoli Florets
Day 15	Green Salad Mix
	Lactose-Free, Fat-Free Milk
	FF Flavored Milk
	1% White Milk
	Mustard
	Ketchup
	Mayonnaise
	Ranch
	Jalapenos
	Dill pickles
	tomatoes
	Red Onion

	Classic Hummus
	American Cheese Slice
	Sliced Turkey
	Sliced Turkey Ham
	American-style Meat Combo(turkey breast, turkey ham)
	Italian-style Meat Combo(pepperoni, turkey salami, turkey ham)
	WG Flour Tortilla
	Mini Sub Roll
	Oven Fired Flatbread
	Celery Sticks
Day 16	Baby Carrots
	Mixed Salad Greens
	Roasted chickpeas
	Fresh Fruits
	Lactose-Free, Fat-Free Milk
	FF Flavored Milk
	1% White Milk
	Mustard
	Ketchup
	Mayonnaise
	Ranch

Day 17

- Classic Hummus
- American Cheese Slice
- Sliced Turkey
- Sliced Turkey Ham
- American-style Meat Combo(turkey breast, turkey ham)
- Italian-style Meat Combo(pepperoni, turkey salami, turkey ham)
- WG Flour Tortilla
- Mini Sub Roll
- Oven Fired Flatbread
- Celery Sticks
- Baby Carrots
- Fresh Fruits
- Chilled Corn
- Spiced Carrots
- Green Salad Mix
- Lactose-Free, Fat-Free Milk
- FF Flavored Milk
- 1% White Milk
- Mustard
- Ketchup
- Mayonnaise
- Ranch
- Jalapenos
- Dill pickles
- tomatoes
- Red Onion

Day 18

- Classic Hummus
- American Cheese Slice
- Sliced Turkey
- Sliced Turkey Ham
- American-style Meat Combo(turkey breast, turkey ham)
- Italian-style Meat Combo(pepperoni, turkey salami, turkey ham)
- WG Flour Tortilla
- Mini Sub Roll
- Oven Fired Flatbread
- Fresh Fruits
- Celery Sticks
- Roasted Sweet Potatoes
- Green Salad Mix
- Lactose-Free, Fat-Free Milk
- FF Flavored Milk
- 1% White Milk
- Mustard
- Ketchup
- Mayonnaise
- Ranch
- Jalapenos
- Dill pickles
- tomatoes
- Red Onion

	Alfredo Cheese Sauce
	Fajita Chicken
	Chicken Meatballs
	Garlic Knot Breadstick
	Penne Pasta
	Spaghetti Noodles
	Roasted Vegetables
	Roasted Broccoli
	Caesar Salad
	Fresh Fruits
	Cucumber Coins
Day 19	Kidney Beans
	Green Salad Mix
	Lactose-Free, Fat-Free Milk
	FF Flavored Milk
	1% White Milk
	Parmesan cheese
	Red pepper flakes
	Marinara sauce
	Mustards
	Ketchup
	Mayonnaise
	Ranch

	Bruschetta Alfredo Dip
	Spicy Italian Sausage Dip
	Spinach Dip
	Garlic Breadstick
	Roasted Broccoli
	Caesar Salad
	Fresh Fruits
	Fresh Broccoli Florets
	Green Salad Mix
Day 20	Lactose-Free, Fat-Free Milk
	FF Flavored Milk
	1% White Milk
	Parmesan cheese
	Red pepper flakes
	Mustard
	Ketchup
	Mayonnaise
	Ranch

	Alfredo Cheese Sauce
	Fajita Chicken
	Chicken Meatballs
	Garlic Knot Breadstick
	Penne Pasta
	Spaghetti Noodles
	Roasted Vegetables
	Roasted Broccoli
	Caesar Salad
	Fresh Fruits
	Baby Carrots
Day 21	Green Salad Mix
	Roasted Chickpeas
	Lactose-Free, Fat-Free Milk
	FF Flavored Milk
	1% White Milk
	Parmesan cheese
	Red pepper flakes
	Marinara Sauce
	Mustard
	Ketchup
	Mayonnaise
	Ranch

#### Menu 4

Mexican Tinga Chicken(Diced chicken, Salsa roja, onion, lime Juice, garlic powder,cilantro)  
Shredded Yellow Cheddar Cheese  
Southwest Beef(ground beef with taco seasoning, bell peppers, onions and cilantro)  
WG Flour Tortillas  
Cilantro Lime Brown Rice  
Roasted Zucchini  
Roasted Sweet Potatoes  
Black Beans  
Fresh Fruits  
Fresh Broccoli Florets  
Green Salad Mix  
Lactose-Free, Fat-Free Milk  
FF Flavored Milk  
1% White Milk  
Mustard  
Ketchup  
Mayonnaise  
Ranch

Day 1

Enchilada Suiza  
Bean & Cheese Enchilada  
Cilantro Lime Brown Rice  
Roasted Zucchini  
Roasted Sweet Potatoes  
Black Beans  
Fresh Fruits  
Baby Carrots  
Green Salad Mix  
Roasted Chickpeas  
Lactose-Free, Fat-Free Milk  
FF Flavored Milk  
1% White Milk  
Mustard  
Ketchup  
Mayonnaise  
Ranch

Day 2

Turkey al Pastor  
Pork Roast Cooked  
Shredded Yellow Cheddar  
Carnitas  
WG Flour Tortillas  
Beans  
Mix Zucchini  
Roasted Sweet Potatoes  
Black Beans  
Fresh Fruits  
Chilled Corn  
Green Salad Mix  
Lactose-Free, Fat-Free Milk  
FF Flavored Milk  
1% White Milk  
Mustard  
Ketchup  
Mayonnaise  
Ranch

Day 3

Mexican Tinga Chicken( Diced chicken, Salsa roja, onion, lime Juice, garlic powder,cilantro)
Shredded Yellow Cheddar Cheese
Southwest Beef((ground beef with taco seasoning, bell peppers, onions and cilantro)
WG Flour Tortillas
Crispy Corn Taco Shell
Mix Zucchini
Roasted Sweet Potatoes
Black Beans
Fresh Fruits
Day 4
Celery Sticks
Roasted Sweet Potatoes
Green Salad Mix
Lactose-Free, Fat-Free Milk
FF Flavored Milk
1% White Milk
Mustard
Ketchup
Mayonnaise
Ranch

Rainbow Chili(vegetarian chili, chili mix dry with beans, carrots onion green peppers and kidney beans)
Cheddar Cheese Sauce
Shredded Yellow Cheddar Cheese
Turkey & Gravy
Southwest Beef( ground beef with taco seasoning, bell peppers, onions and cilantro)
Breadstick
Steamed Broccoli
Whipped Potatoes
Baked Potatoes
Day 5
Tater Tots
Fresh Fruits
Cucumber Coins
Kidney Beans
Lactose-Free, Fat-Free Milk
FF Flavored Milk
1% White Milk
Mustard
Ketchup
Mayonnaise
Ranch

Rainbow Chili(vegetarian chili, chili mix dry with beans, carrots onion green peppers and kidney beans)
Cheddar Cheese Sauce
Shredded Yellow Cheddar Cheese
Turkey & Gravy
Southwest Beef( (ground beef with taco seasoning, bell peppers, onions and cilantro)
Breadstick
Steamed Broccoli
Whipped Potatoes
Baked Potatoes
Day 6
Tater Tots
Fresh Fruits
Fresh Broccoli Florets
Green Salad Mix
Lactose-Free, Fat-Free Milk
FF Flavored Milk
1% White Milk
Mustard
Ketchup
Mayonnaise
Ranch

Day 7	Rainbow Chili(vegetarian chili, chili mix dry with beans, carrots onion green peppers and kidney beans) Cheddar Cheese Sauce Shredded Yellow Cheddar Cheese Turkey & Gravy Southwest Beef (ground beef with taco seasoning, bell peppers, onions and cilantro) Breadstick Steamed Broccoli Whipped Potatoes Baked Potatoes Tater Tots Fresh Fruits Baby Carrots Green Salad Mix Roasted Chickpeas Lactose-Free, Fat-Free Milk FF Flavored Milk 1% White Milk Mustard Ketchup Mayonnaise Ranch
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Day 8	Rainbow Chili(vegetarian chili, chili mix dry with beans, carrots onion green peppers and kidney beans) Cheddar Cheese Sauce Shredded Yellow Cheddar Cheese Turkey & Gravy Southwest Beef (ground beef with taco seasoning, bell peppers, onions and cilantro) Breadstick Steamed Broccoli Whipped Potatoes Baked Potatoes Tater Tots Fresh Fruits Chilled Corn Spiced Carrots Green Salad Mix Lactose-Free, Fat-Free Milk FF Flavored Milk 1% White Milk Mustard Ketchup Mayonnaise Ranch
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Day 9	Rainbow Chili(vegetarian chili, chili mix dry with beans, carrots onion green peppers and kidney beans) Cheddar Cheese Sauce Shredded Yellow Cheddar Cheese Turkey & Gravy Southwest Beef (ground beef with taco seasoning, bell peppers, onions and cilantro) Breadstick Steamed Broccoli Whipped Potatoes Baked Potatoes Tater Tots Fresh Fruits Celery Sticks Roasted Sweet Potatoes Green Salad Mix Lactose-Free, Fat-Free Milk FF Flavored Milk 1% White Milk Mustard Ketchup Mayonnaise Ranch
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Popcorn Chicken
Baked Tofu
Fajita Chicken
Steamed Brown Rice
Fried Rice
Vegetable Lo Mein
Roasted Sesame Carrots
Roasted Broccoli
Fresh Fruits
Day 10
Cucumber Coins
Kidney Beans
Green salad mix
Lactose-Free, Fat-Free Milk
FF Flavored Milk
1% White Milk
Mustard
Ketchup
Mayonnaise
Ranch

Popcorn Chicken
Baked Tofu
Fajita Chicken
Steamed Brown Rice
Fried Rice
Vegetable Lo Mein
Roasted Sesame Carrots
Roasted Broccoli
Fresh Fruits
Day 11
Fresh Broccoli Florets
Green Salad Mix
Lactose-Free, Fat-Free Milk
FF Flavored Milk
1% White Milk
Mustard
Ketchup
Mayonnaise
Ranch

Popcorn Chicken
Baked Tofu
Fajita Chicken
Steamed Brown Rice
Fried Rice
Vegetable Lo Mein
Roasted Sesame Carrots
Roasted Broccoli
Fresh Fruits
Day 12
Baby Carrots
Roasted Chickpeas
Lactose-Free, Fat-Free Milk
FF Flavored Milk
1% White Milk
Mustard
Ketchup
Mayonnaise
Ranch

Day 13	Popcorn Chicken Baked Tofu Fajita Chicken Steamed Brown Rice Fried Rice Vegetable Lo Mein Roasted Sesame Carrots Roasted Broccoli Fresh Fruits Chilled Corn Spiced Carrots Green Salad Mix Lactose-Free, Fat-Free Milk FF Flavored Milk 1% White Milk Mustard Ketchup Mayonnaise Ranch
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Day 14	Popcorn Chicken Baked Tofu Fajita Chicken Steamed Brown Rice Fried Rice Vegetable Lo Mein Roasted Sesame Carrots Roasted Broccoli Fresh Fruits Celery Sticks Roasted Sweet Potatoes Green Salad Mix Lactose-Free, Fat-Free Milk FF Flavored Milk 1% White Milk Mustard Ketchup Mayonnaise Ranch
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Day 15	Breaded Drumstick Fajita Chicken Waffle Coleslaw Apple Glazed Baby Carrot Fresh Fruits Fresh Broccoli Florets Green Salad Mix Lactose-Free, Fat-Free Milk FF Flavored Milk 1% White Milk Mustard Ketchup Mayonnaise Ranch
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Breaded Chicken Tender  
Fajita Chicken  
Garlic Knot Breadstick  
Celery Sticks  
Baby Carrots  
Crinkle Cut French Fries  
Fresh Fruits  
Green Salad Mix  
Roasted Chickpeas  
Lactose-Free, Fat-Free Milk  
FF Flavored Milk  
1% White Milk  
Mustard  
Ketchup  
Mayonnaise  
Ranch

Popcorn Chicken  
Fajita Chicken  
Buttermilk Biscuit  
Whipped Potatoes  
Coleslaw  
Green Beans  
Fresh Fruits  
Chilled Corn  
Spiced Carrots  
Green Salad Mix  
Lactose-Free, Fat-Free Milk  
FF Flavored Milk  
1% White Milk  
Mustard  
Ketchup  
Mayonnaise  
Ranch

Breaded Chicken Tender  
Fajita Chicken Tender  
Garlic Knot Breadstick  
Crinkle Cut French Fries  
Fresh Fruits  
Celery Sticks  
Roasted Sweet Potatoes  
Green Salad Mix  
Lactose-Free, Fat-Free Milk  
FF Flavored Milk  
1% White Milk  
Mustard  
Ketchup  
Mayonnaise  
Ranch

	Rainbow Chili(vegetarian chili, chili mix dry with beans, carrots onion green peppers and kidney beans)
	Cheddar Cheese Sauce
	Shredded Yellow Cheddar Cheese
	Turkey & Gravy
	Ground beef
	Breadstick
	Steamed Broccoli
	Whipped Potatoes
	Baked Potatoes
Day 19	Fresh Fruits
	Cucumber Coins
	Kidney Beans
	Green Salad Mix
	Lactose-Free, Fat-Free Milk
	FF Flavored Milk
	1% White Milk
	Mustard
	Ketchup
	Mayonnaise
	Ranch

	Rainbow Chili(vegetarian chili, chili mix dry with beans, carrots onion green peppers and kidney beans)
	Cheddar Cheese Sauce
	Shredded Yellow Cheddar Cheese
	Turkey & Gravy
	Ground beef
	Breadstick
	Steamed Broccoli
	Whipped Potatoes
	Baked Potatoes
Day 20	Tater Tots
	Fresh Fruits
	Fresh Broccoli Florets
	Green Salad Mix
	Lactose-Free, Fat-Free Milk
	FF Flavored Milk
	1% White Milk
	Mustard
	Ketchup
	Mayonnaise
	Ranch

	Rainbow Chili(vegetarian chili, chili mix dry with beans, carrots onion green peppers and kidney beans)
	Cheddar Cheese Sauce
	Shredded Yellow Cheddar Cheese
	Turkey & Gravy
	Ground beef
	Breadstick
	Steamed Broccoli
	Whipped Potatoes
	Baked Potatoes
Day 21	Fresh Fruits
	Baby Carrots
	Green Salad Mix
	Roasted Chickpeas
	Lactose-Free, Fat-Free Milk
	FF Flavored Milk
	1% White Milk
	Mustard
	Ketchup
	Mayonnaise
	Ranch

## 2026-2027 School Year

Select Program Type

Select Meal Pattern

SBP

K-12th

The 21-day cycle menu must be used for the first 21 days of service of the School Year for the Campus Level indicated.

Select Campus Level

Districtwide

Is Pre-K Co-mingled

Not co-mingled

**Menu 1****Alternative Campus Menu**

Day 1  
 Breakfast on a Stick  
 WG Cereal  
 Graham Crackers  
 Fresh Fruit  
 100% Fruit Juice Cup  
 FF Lactose Free Milk  
 FF Flavored Milk  
 1% White Milk  
 Syrup PC

Day 2  
 Sausage Biscuit Breakfast Sandwich  
 Graham Crackers  
 WG Cereal  
 Fresh Fruit  
 100% Fruit Juice Cup  
 FF Lactose Free Milk  
 FF Flavored Milk  
 1% White Milk

Day 3  
 Breakfast Plate(Sausage patty, scrambled eggs and toast)  
 GW Cereal  
 Graham Crackers  
 Fresh Fruit  
 100% Fruit Juice Cup  
 FF Lactose Free Milk  
 FF Flavored Milk  
 1% White Milk

Day 4  
 WG Cereal  
 Cinnamon Roll  
 Graham Crackers  
 Fresh Fruit  
 100% Fruit Juice Cup  
 FF Lactose Free Milk  
 FF Flavored Milk  
 1% White Milk

Day 5  
 Mozzarella String Cheese Stick  
 WG Cereal  
 Dutch Waffle  
 Fresh Fruit  
 100% Fruit Juice Cup  
 FF Lactose Free Milk  
 FF Flavored Milk  
 1% White Milk  
 Syrup PC

Day 6  
 Chicken on a Bun Breakfast  
 Mozzarella String Cheese Stick  
 WG Cereal  
 Bagel  
 Fresh Fruit  
 100% Fruit Juice Cup  
 FF Lactose Free Milk  
 FF Flavored Milk  
 1% White Milk  
 Cream cheese cup

Day 7	<p>Breakfast Kolache(sausage wrap) Mozzarella String Cheese Stick WG Cereal Fresh Fruit 100% Fruit Juice Cup FF Lactose Free Milk FF Flavored Milk 1% White Milk</p>
Day 8	<p>Build-Your-Own Breakfast Taco(refried beans, shredded cheddar cheese, scrambled eggs, wg tortilla, sausage patty, salsa) Mozzarella String Cheese Stick WG Cereal Bagel Fresh Fruit 100% Fruit Juice Cup FF Lactose Free Milk FF Flavored Milk 1% White Milk Cream Cheese cup</p>
Day 9	<p>Mozzarella String Cheese Stick Cream Cheese Mini Bagels WG Cereal Fresh Fruit 100% Fruit Juice Cup FF Lactose Free Milk FF Flavored Milk 1% White Milk</p>
Day 10	<p>Toast w/ Margarine WG Cereal Oatmeal Fresh Fruit 100% Fruit Juice Cup FF Lactose Free Milk FF Flavored Milk 1% White Milk</p>
Day 11	<p>Sausage Breakfast Pizza Toast w/ Margarine WG Cereal Fresh Fruit 100% Fruit Juice Cup FF Lactose Free Milk FF Flavored Milk 1% White Milk</p>
Day 12	<p>French Toast Sticks Toast w/ Margarine WG Cereal Fresh Fruit 100% Fruit Juice Cup FF Lactose Free Milk FF Flavored Milk 1% White Milk Syrup cup</p>
Day 13	<p>Chicken Nuggets and Waffle Toast w/ Margarine WG Cereal Fresh Fruit 100% Fruit Juice Cup FF Lactose Free Milk FF Flavored Milk 1% White Milk Syrup cup</p>

Day 14	Biscuit w/Gravy Sausage WG Cereal Toast w/ Margarine Fresh Fruit 100% Fruit Juice Cup FF Lactose Free Milk FF Flavored Milk 1% White Milk
Day 15	Breakfast Plate(scramble eggs, sausage patty and toast) Cheddar Cheese Stick WG Cereal Pop tart Fresh Fruit 100% Fruit Juice Cup FF Lactose Free Milk FF Flavored Milk 1% White Milk
Day 16	English Muffin Melt Cheddar Cheese Stick Pop-Tart WG Cereal Fresh Fruit 100% Fruit Juice Cup FF Lactose Free Milk FF Flavored Milk 1% White Milk
Day 17	Potato, Egg, Cheese Breakfast Burrito Cheddar Cheese Stick WG Cereal Pop tart Fresh Fruit 100% Fruit Juice Cup FF Lactose Free Milk FF Flavored Milk 1% White Milk Salsa
Day 18	Egg & Cheese on Biscuit Cheddar Cheese Stick Pop-Tart WG Cereal Fresh Fruit 100% Fruit Juice Cup FF Lactose Free Milk FF Flavored Milk 1% White Milk
Day 19	Breakfast Bowl(shredded cheddar cheese, biscuit, scrambled eggs and tater tots) WG Cereal Flavored bread(ex; banana bread, etc...) Honey Graham Crackers Fresh Fruit 100% Fruit Juice Cup FF Lactose Free Milk FF Flavored Milk 1% White Milk
Day 20	Sausage Biscuit Breakfast Sandwich Graham Crackers WG Cereal Fresh Fruit 100% Fruit Juice Cup FF Lactose Free Milk FF Flavored Milk 1% White Milk

Day 21	WG Cereal Graham Crackers Fruit Scone Fresh Fruit 100% Fruit Juice Cup FF Lactose Free Milk FF Flavored Milk 1% White Milk
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## 2026-2027 School Year

Select Program Type

NSLP

The 21-day cycle menu must be used for the first 21 days of service of the School Year for the Campus Level indicated.

Select Meal Pattern

9th-12th

Select Campus Level

High School

Are there multiple menus offered for this campus level?

Yes  No

### Menu 1

Alternative Campus Menu

Day 1	Crispy Chicken Sandwich Crinkle Cut French Fries Pepperoni Pizza Parmesan Green Beans Fresh Fruits Fresh Broccoli Florets Green Salad Mix FF Lactose Free Milk FF Flavored Milk 1% White Milk Jalapenos Red Onions Dill Pickles
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Day 2	BBQ Pulled Pork Sandwich Cheese Pizza Crispy Panko Broccoli and Cauliflower Garden side salad Fresh Fruits Baby Carrots Roasted Chickpeas FF Lactose Free Milk FF Flavored Milk 1% White Milk Jalapenos Red Onions Dill Pickles
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Day 3	Hamburger Stuffed Breadsticks Parmesan Green Beans Caesar Salad Fresh Fruits Chilled Corn Spiced Carrots FF Lactose Free Milk FF Flavored Milk 1% White Milk Jalapenos Red Onions Dill Pickles
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Baja Fish Sandwich  
Meat lovers Pizza  
Garden Side Salad  
Roasted Broccoli  
Fresh Fruits  
Celery Sticks  
Roasted Sweet Potatoes  
Green Salad Mix  
FF Lactose Free Milk  
FF Flavored Milk  
1% White Milk  
Jalapenos  
Red Onions  
Dill Pickles

Day 4

Pepperoni Pizza  
Pulled Pork  
Whole Wheat Hamburger Bun  
Baked Beans  
Coleslaw  
Roasted Broccoli  
Fresh Fruits  
Cucumber Coins  
Kidney Beans  
Green Salad Mix  
FF Lactose Free Milk  
FF Flavored Milk  
1% White Milk

Day 5

Cheese Pizza  
Parmesan Green Beans  
Caesar Salad  
Queso Blanco Sauce  
Pulled Turkey  
Cheddar Cheese Sauce  
Pulled Pork  
Tortilla Chips  
Baked Beans  
Tater Tots  
Coleslaw  
Fresh Fruits  
Fresh Broccoli Florets  
FF Lactose Free Milk  
FF Flavored Milk  
1% White Milk

Day 6

Pepperoni Pizza  
Crispy Panko Broccoli and Cauliflower  
Pulled Pork  
Whole Wheat Hamburger Bun  
Baked Beans  
Coleslaw  
Fresh Fruits  
Baby Carrots  
Green Salad Mix  
FF Lactose Free Milk  
FF Flavored Milk  
1% White Milk

Day 7

Stuffed Breadsticks  
Parmesan Green Beans  
Caesar Salad  
Cheddar Cheese Sauce  
Pulled Pork  
Tortilla Chips  
Baked Beans  
Tater Tots  
Coleslaw  
Fresh Fruits  
Chilled Corn  
Spiced Carrots  
FF Lactose Free Milk  
FF Flavored Milk  
1% White Milk

Day 8  
Meat lovers Pizza  
Roasted Broccoli  
Pulled Pork  
Whole Wheat Hamburger Bun  
Baked Beans  
Coleslaw  
Fresh Fruits  
Celery Sticks  
Roasted Sweet Potatoes  
Green Salad Mix  
FF Lactose Free Milk  
FF Flavored Milk  
1% White Milk

Day 9  
Cheeseburger  
Crinkle Cut French Fries  
Pepperoni Pizza  
Roasted Broccoli  
Fresh Fruits  
Cucumber Coins  
Kidney Beans  
FF Lactose Free Milk  
FF Flavored Milk  
1% White Milk  
Jalapenos  
Shredded lettuce  
tomatoes  
Dill Pickles

Day 10  
Crispy Chicken Sandwich  
Crinkle Cut French Fries  
Cheese Pizza  
Parmesan Green Beans  
Caesar Salad  
Fresh Fruits  
Fresh Broccoli Florets  
FF Lactose Free Milk  
FF Flavored Milk  
1% White Milk  
Jalapenos  
Shredded lettuce  
tomatoes  
Dill Pickles

Day 12	BBQ Pulled Pork Sandwich Pepperoni Pizza Crispy Panko Broccoli and Cauliflower Garden Side Salad Fresh Fruits Baby Carrots Green Salad Mix FF Lactose Free Milk FF Flavored Milk 1% White Milk
Day 13	Hamburger Stuffed Breadsticks Parmesan Green Beans Fresh Fruits Chilled Corn Spiced Carrots FF Lactose Free Milk FF Flavored Milk 1% White Milk Jalapenos Shredded lettuce tomatoes Dill Pickles
Day 14	Baja Fish Sandwich Meat lovers Pizza Garden Side Salad Roasted Broccoli Fresh Fruits Celery Sticks Roasted Sweet Potatoes FF Lactose Free Milk FF Flavored Milk 1% White Milk Jalapenos
Day 15	Cheese Pizza Parmesan Green Beans Fajita Chicken Baked Biscuit Coleslaw Apple Glazed Baby Carrots Fresh Fruits Fresh Broccoli Florets Green Salad Mix FF Lactose Free Milk FF Flavored Milk 1% White Milk
Day 16	Pepperoni Pizza Crispy Panko Broccoli and Cauliflower Breaded Chicken Tenders Garlic Knot Breadstick Celery Sticks Baby Carrots Refried Beans Crinkle Cut French Fries Fresh Fruits Green Salad Mix FF Lactose Free Milk FF Flavored Milk 1% White Milk

	Stuffed Breadsticks
	Parmesan Green Beans
	Popcorn Chicken
	Buttermilk Biscuit
	Whipped Potatoes
Day 17	Fresh Fruits
	Spiced Carrots
	Green Salad Mix
	FF Lactose Free Milk
	FF Flavored Milk
	1% White Milk

	Meat lovers Pizza
	Garden Side Salad
	Roasted Broccoli
	Fajita Chicken
	Garlic Knots Breadstick
	Celery sticks
Day 18	Baby Carrots
	Crinkle Cut French Fries
	Fresh Fruits
	Roasted Sweet Potatoes
	FF Lactose Free Milk
	FF Flavored Milk
	1% White Milk

	Cheeseburger
	Crinkle Cut French Fries
	Pepperoni Pizza
	Roasted Broccoli
	Fresh Fruits
	Cucumber Coins
	Kidney Beans
Day 19	Green Salad Mix
	FF Lactose Free Milk
	FF Flavored Milk
	1% White Milk
	Jalapenos
	Shredded lettuce
	tomatoes
	Dill Pickles

	Crispy Chicken Sandwich
	Crinkle Cut French Fries
	Cheese Pizza
	Parmesan Green Beans
	Caesar Salad
	Fresh Fruits
	Fresh Broccoli Florets
Day 20	FF Lactose Free Milk
	FF Flavored Milk
	1% White Milk
	Jalapenos
	Shredded lettuce
	tomatoes
	Dill Pickles

	BBQ Pulled Pork Sandwich
	Pepperoni Pizza
	Crispy Panko Broccoli and Cauliflower
	Garden Side Salad
	Fresh Fruits
Day 21	Baby Carrots
	Roasted Chickpeas
	FF Lactose Free Milk
	FF Flavored Milk
	1% White Milk

## Select Program Type

## Select Meal Pattern

ASCP/CACFP At-Risk Snack

Ages 6–12 &amp; Older

The 21-day cycle menu must be used for the first 21 days of service of the School Year for the Campus Level indicated.

## Select Campus Level

Districtwide

## Menu 1

	Snack for Friday's camp( No school Fridays)
Day 1	String Cheese Cheez- it Crackers
Day 2	Graham crackers 1% white Milk
Day 3	WG Cereal 1% White Milk
Day 4	Graham Crackers 1% White Milk
Day 5	Graham Crackers Whole Fresh Fruit
Day 6	Yogurt Cup Graham Crackers
Day 7	1/2 Sunbutter and Jelly Sandwich 1% White Milk
Day 8	WG Cereal 1% White Milk
Day 9	WG Cereal 1% White Milk
Day 10	Cheez-it Crackers String Cheese
Day 11	Cheez-it Crackers String Cheese
Day 12	Graham Crackers 1% White Milk
Day 13	Yogurt Cup Graham Crackers
Day 14	WG Cereal 1% White Milk

Day 15	Graham Crackers 1% White Milk
Day 16	½ Sunbutter and Jelly Sandwich 1% White Milk
Day 17	Wg Cereal 1% White Milk
Day 18	Goldfish Cheddar Crackers 1% White Milk
Day 19	String Cheese Cheez- it Crackers
Day 20	Graham crackers 1% white Milk
Day 21	WG Cereal 1% White Milk

## 2026-2027 School Year

Select Program Type

Select Meal Pattern

CACFP At-Risk Lunch/Supper

Ages 6–12 & Older

The 21-day cycle menu must be used for the first 21 days of service of the School Year for the Campus Level indicated.

Select Campus Level

Districtwide

### Menu 1

Lunch for Friday's camp ( No school Fridays)

Day 1  
Breaded Chicken Tenders  
Wg Breadstick  
Fresh Fruit  
Mashed Potatoes  
FF Flavored Milk  
1% White Milk

Day 2  
Mozzarella Stuffed Breadstick  
Fresh Fruit  
Warmed Corn  
FF Flavored Milk  
1% White Milk

Day 3  
Cheeseburger  
Fresh Fruit  
Potato Wedges  
FF Flavored Milk  
1% White Milk

Day 4  
WG Chicken Corn Dog  
Fresh Fruit  
Baby Carrots  
FF Flavored Milk  
1% White Milk

Day 5	Mozzarella Stuffed Breadstick Fresh Fruit Corn FF Flavored Milk 1% White Milk
Day 6	Turkey and Cheese Sandwich Fresh Fruit Green Beans FF Flavored Milk 1% White Milk
Day 7	Grilled Cheese Sandwich Fresh Fruit Corn FF Flavored Milk 1% White Milk
Day 8	Chicken Nuggets Dinner Roll Cupped Fruit Mashed Potatoes FF Flavored Milk 1% White Milk
Day 9	Hamburger Canned Fruit Corn FF Flavored Milk 1% White Milk
Day 10	Popcorn chicken Breadstick Fresh Fruit Mixed Vegetables FF Flavored Milk 1% White Milk Ketchup pc
Day 11	Crispy Chicken Sandwich Canned Fruit Baby Carrots FF Flavored Milk 1% White Milk Ketchup pc Mayonnaise pc
Day 12	Corndog Fresh Fruit Corn FF Flavored Milk 1% White Milk Mustard
Day 13	Grilled Cheese Canned Fruit Pinto Beans FF Flavored Milk 1% White Milk

Day 14	Chicken Tenders Dinner Roll Cupped Fruit Mixed Vegetables FF Flavored Milk 1% White Milk Ketchup pc
Day 15	Turkey Hot Dog Canned Fruit Pinto Beans FF Flavored Milk 1% White Milk Mustard pc Ketchup pc
Day 16	Mozzarella Stuffed Breadstick Fresh Fruit Peas & Carrots FF Flavored Milk 1% White Milk Pizza Sauce
Day 17	Crispy Chicken Sandwich Roasted Broccoli Canned Fruit FF Flavored Milk 1% White Milk Ketchup pc Mayonnaise pc
Day 18	Cheeseburger Fresh Fruit Corn FF Flavored Milk 1% White Milk
Day 19	Breaded Chicken Tenders Wg Breadstick Fresh Fruit Mashed Potatoes FF Flavored Milk 1% White Milk
Day 20	Mozzarella Stuffed Breadstick Fresh Fruit Warmed Corn FF Flavored Milk 1% White Milk
Day 21	Cheeseburger Fresh Fruit Potato Wedges FF Flavored Milk 1% White Milk

## 2026-2027 School Year

Select Program Type

Select Meal Pattern

SSO/SFSP Breakfast

K-12th

The 21-day cycle menu must be used for the first 21 days of service of Select Campus Level the School Year for the Campus Level indicated.

**Menu 1**

Day 1	WG Cereal String Cheese Fresh Fruit Canned Fruit 100% Fruit Juice 1% White Milk FF Flavored milk
Day 2	Breakfast Sandwich: Biscuit, Turkey Sausage Canned Fruit 100% Fruit Juice 1% white Milk FF Flavored milk
Day 3	Breakfast Bites, WG Chicken Bites Canned Fruit 100% Fruit Juice 1% white Milk FF Flavored milk
Day 4	WG Pancake Fresh Fruit 100% Fruit Juice 1% white Milk FF Flavored milk Breakfast Syrup Cup
Day 5	WG Cereal String Cheese Fresh Fruit 100% Fruit Juice 1% White Milk FF Flavored milk
Day 6	WG Cereal String Cheese Cup Fruit 100% Fruit Juice 1% White Milk FF Flavored milk
Day 7	Mini Maple Pancake Bites String Cheese Fresh Fruit 100% Fruit Juice 1% White Milk FF Flavored milk
Day 8	French Toast Sticks WG String Cheese Fresh Fruit 100% Fruit Juice 1% White Milk FF Flavored milk

Day 9	WG Cereal String Cheese Cup fruit 100% Fruit Juice 1% White Milk FF Flavored milk
Day 10	Breakfast Sausage Pizza Cup fruit 100% Fresh Juice 1% White Milk FF Flavored milk
Day 11	Pancake WG Cup Fruit 100% Fruit Juice 1% White Milk FF Flavored milk
Day 12	Cereal Bar String Cheese Cup fruit 100% Fruit Juice 1% White Milk FF Flavored milk
Day 13	WG French Toast STick Fresh Fruit 100% Fruit Juice 1% White Milk FF Flavored milk
Day 14	Chicken on a Biscuit Canned Fruit 100% Fruit Juice 1% White Milk FF Flavored milk
Day 15	WG Mini Maple Waffles Canned Fruit 100% Fruit Juice 1% White Milk FF Flavored milk
Day 16	Cereal Bar String Cheese Canned Fruit 100% Fruit Juice 1% White Milk FF Flavored milk
Day 17	Cinnamon Mini French Toast bites Canned Fruit 100% Fruit Juice 1% White Milk FF Flavored milk
Day 18	Poptart String Cheese Graham Crackers Canned Fruit 100% Fruit Juice 1% White Milk FF Flavored milk

Day 19	WG Cereal String Cheese Fresh Fruit Canned Fruit 100% Fruit Juice 1% White Milk FF Flavored milk
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Day 20	Breakfast Sandwich: Biscuit, Turkey Sausage Canned Fruit 100% Fruit Juice 1% white Milk FF Flavored milk
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Day 21	Breakfast Bites, WG Chicken Bites Canned Fruit 100% Fruit Juice 1% white Milk FF Flavored milk
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## 2026-2027 School Year

Select Program Type

Select Meal Pattern

SSO/SFSP Lunch/Supper

K-8th

The 21-day cycle menu must be used for the first 21 days of service of the School Year for the Campus Level indicated.

Select Campus Level

Districtwide

### Menu 1

Day 1	Breaded Chicken Tenders WG Dinner Roll Canned Fruit Baby Carrots Mashed Potatoes Ketchup pc 1% White Milk FF Flavored milk
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Day 2	WG Chicken Corn Dog Cup fruit Green Beans Baby Carrots 1% white Milk FF Flavored milk
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Day 3	Bean & Cheese Nachos Fresh Fruit Roasted Broccoli Baby Carrots 1% white Milk FF Flavored milk
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Day 4	Cheese Pizza Fresh Fruit Roasted Chickpeas Baby Carrots 1% white Milk FF Flavored milk
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Day 5	Crispy Chicken Sandwich Fresh Fruit Corn Baby Carrots Ketchup PC 1% White Milk FF Flavored milk
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Day 6	Chicken Alfredo Macaroni WG WG Dinner Roll Cup fruit Green Beans Baby Carrots 1% White Milk FF Flavored milk
Day 7	Grilled Cheese Sandwich wG Fresh Fruit Baby Carrots Heated Broccoli 1% White Milk FF Flavored milk
Day 8	Chicken Soft Tacos Canned Fruit Refried Pinto Beans Baby Carrots Salsa Thick & Chunky Mild 1% White Milk FF Flavored milk
Day 9	Crispy Chicken Sandwich Cup fruit Refried Pinto Beans Baby Carrots Salsa Thick & Chunky Mild 1% White Milk FF Flavored milk
Day 10	Mozzarella Stuffed Breadstick Canned Fruit Green Beans Baby Carrots Pizza Sauce 1% White Milk FF Flavored milk
Day 11	Bean & Cheese Nachos Fresh Fruit Roasted Broccoli Baby Carrots 1% white Milk FF Flavored milk
Day 12	WG Chicken Corndog Cup fruit Baked Pinto Beans Cucumber Ketchup pc 1% White Milk FF Flavored milk
Day 13	Bean and Cheese Enchilada Fresh Fruit Canned Fruit Baby Carrots Corn 1% White Milk FF Flavored milk
Day 14	Beef and Cheese Tochos Twisted Breadstick wg Canned Fruit Fresh Broccoli Roasted Squash & Zucchini 1% White Milk FF Flavored milk

Day 15	Roasted Turkey WG Dinner Rolls Fresh Fruit Canned Fruit Baby Carrots Mashed Potatoes Turkey Gravy 1% White Milk FF Flavored milk
Day 16	BBQ Pulled Pork Fresh Fruit cup fruit Refried Pinto Beans Baby Carrots 1% White Milk FF Flavored milk
Day 17	Crispy Chicken Sandwich Fresh Fruit Canned Fruit Baby Carrots Crinkle Cut French Fries Ketchup pc Mayonnaise Dispenser pack 1% White Milk FF Flavored milk
Day 18	Bean & Cheese Burrito Canned Fruit Baby Carrots Fresh Broccoli 1% White Milk FF Flavored Milk
Day 19	Breaded Chicken Tenders WG Dinner Roll Canned Fruit Baby Carrots Mashed Potatoes Ketchup pc 1% White Milk FF Flavored milk
Day 20	WG Chicken Corn Dog Cup fruit Green Beans Baby Carrots 1% white Milk FF Flavored milk
Day 21	Bean & Cheese Nachos Fresh Fruit Roasted Broccoli Baby Carrots 1% white Milk FF Flavored milk

## 2026-2027 School Year

Select Program Type

SSO/SFSP Lunch/Supper

Select Meal Pattern

9th-12th

The 21-day cycle menu must be used for the first 21 days of service of the School Year for the Campus Level indicated.

Select Campus Level

Districtwide

### Menu 1

Day 1	Breaded Chicken Nuggets WG Dinner Roll Fresh Fruit Canned Fruit Baby Carrots Mashed Potatoes Ketchup pc 1% White Milk FF Flavored milk
Day 2	Crispy Chicken Sandwich Fresh Fruit Cup Fruit Green Beans Baby Carrots Ketchup pc 1% white Milk FF Flavored milk
Day 3	Bean & Cheese Nachos Canned Fruit Cup Fruit Baby Carrots Roasted Broccoli 1% white Milk FF Flavored milk
Day 4	Cheese Pizza Fresh Fruit Cup Fruit Roasted Chickpeas Baby Carrots 1% white Milk FF Flavored milk
Day 5	Chicken Spaghetti Fresh Fruit Canned Fruit Baby Carrots Corn 1% White Milk FF Flavored milk
Day 6	Beef Sloppy Joe Sandwich WG Canned Fruit Fresh Fruit Baby Carrots Green Beans 1% White Milk FF Flavored milk
Day 7	Grilled Cheese Sandwich WG Fresh Fruit Canned Fruit Baby Carrots Broccoli Ketchup pc Mustard pc Mayonnaise pc 1% White Milk FF Flavored milk

Day 8	Chicken soft Tacos Cup Fruit Canned Fruit Refried Pinto Beans Mixed Squash Salsa Thick & Chunky Mild 1% White Milk FF Flavored milk
Day 9	Breaded Chicken Tenders WG Dinner Roll Fresh Fruit Canned Fruit Baby Carrots Mashed Potatoes Brown Gravy 1% White Milk FF Flavored milk
Day 10	Cheese Pizza Fresh Fruit Canned Fruit Green Beans Baby Carrots 1% White Milk FF Flavored milk
Day 11	Bean & Cheese Nachos Fresh Fruit Canned Fruit Pinto Beans Baby Carrots 1% white Milk FF Flavored milk
Day 12	Turkey Hot Dog Cup fruit Fresh Fruit Roasted Broccoli Cucumbers 1% White Milk FF Flavored milk
Day 13	Bean and Cheese Enchilada Fresh Fruit Canned Fruit Baby Carrots Corn 1% White Milk FF Flavored milk
Day 14	Beef and Cheese Nachos Twisted Breadstick wg Canned Fruit Fresh Fruit Fresh Broccoli Roasted Squash & Zucchini 1% White Milk FF Flavored milk
Day 15	Roasted Turkey WG Dinner Rolls Fresh Fruit Canned Fruit Baby Carrots Mashed Potatoes Turkey Gravy 1% White Milk FF Flavored milk

Day 16	BBQ Pulled Pork Fresh Fruit Cup fruit Refried Pinto Beans Baby Carrots 1% White Milk FF Flavored milk
Day 17	Crispy Chicken Sandwich Fresh Fruit Canned Fruit Baby Carrots Crinkle Cut French Fries Ketchup pc Mayonnaise Dispenser pack 1% White Milk FF Flavored milk
Day 18	Bean & Cheese Burrito Fresh Fruit Canned Fruit Fresh Broccoli Baby Carrots 1% White Milk FF Flavored Milk
Day 19	Breaded Chicken Nuggets WG Dinner Roll Fresh Fruit Canned Fruit Baby Carrots Sweet Potato fries Ketchup pc 1% White Milk FF Flavored milk
Day 20	Crispy Chicken Sandwich Fresh Fruit Cup Fruit Green Beans Baby Carrots Ketchup pc 1% white Milk FF Flavored milk
Day 21	Bean & Cheese Nachos Canned Fruit Cup Fruit Baby Carrots Roasted Broccoli 1% white Milk FF Flavored milk

## Exhibit N: Independent Price Determination Certificate

Both the School Food Authority (SFA) and the Food Service Management Company (Offeror) shall execute this Independent Price Determination Certificate.

Name of Food Service Management Company

Name of School Food Authority

FLORESVILLE ISD

By submission of this offer, the Offeror certifies, and in the case of a joint offer, each party thereto certifies as to its own organization, that in connection with this procurement:

1. The prices in this offer have been arrived at independently, without consultation, communication, or agreement for the purpose of restricting competition, as to any matter relating to such prices, with any other Offeror or with any competitor.
2. Unless otherwise required by law, the prices which have been quoted in this offer have not been knowingly disclosed to the Offeror and will not knowingly be disclosed by the Offeror prior to opening in the case of an advertised procurement or prior to award in the case of a negotiated procurement, directly or indirectly to any other Offeror for the purpose of restricting competition.
3. No attempt has been made or will be made by the Offeror to induce any person or firm to submit or not submit an offer for the purpose of restricting competition.

Each person signing this offer on behalf of the Offeror certifies that:

1. He or she is the person in Offeror's organization responsible within the organization for the decision as to the prices being offered herein and has not participated, and will not participate, in any action contrary to A.1 through A.3 above; or
2. He or she is not the person in Offeror's organization responsible within the organization for the decision as to the prices being offered herein, but that he or she has been authorized in writing to act as agent for the persons responsible for such decision in certifying that such persons have not participated and will not participate in any action contrary to A.1 through A.3 above, and as their agent does hereby certify; and he or she has not participated, and will not participate, in any action contrary to A.1 through A.3 above.

To the best of my knowledge, this Offeror, its affiliates, subsidiaries, officers, directors, and employees are not currently under investigation by any government agency and have not in the last three years been convicted of or found liable for any act prohibited by state or federal law in any jurisdiction, involving conspiracy or collusion with respect to bidding on any public contract, except as follows:

Signature of Offeror's Authorized Representative

Title

Date

mm/dd/yyyy

In accepting this offer, the SFA certifies that no representative of the SFA has taken any action that may have jeopardized the independence of the offer referred to above.

Signature of SFA's Authorized Representative

Title

Date

mm/dd/yyyy

**Note: SFA's acceptance of an offer does not constitute an award of the contract.**

## Exhibit O: SFA Certification of Acknowledgement

- I certify that I,  (Name), on behalf of FLORESVILLE ISD (SFA), have read and fully understand the contents of this contract. I understand that the SFA must maintain oversight of the food service operations and that these responsibilities will not be delegated to the FSMC. I also understand that the SFA is responsible for closely monitoring the FSMC contract and the FSMC's daily activities.

Initial Here:

- I certify that I understand the requirements to utilize a FSMC and will comply with the procedures accordingly.

Initial Here:

- I certify that I will not enter into an agreement with an FSMC that has a real or apparent conflict of interest. This includes FSMCs that provide recommendations, develop, or draft specifications, requirements, statements of work, requests for proposals, contract terms, and conditions, or other documents for use in conducting procurement.

Initial Here:

- I certify that I, nor any employees (including Board Members) of FLORESVILLE ISD (SFA), will not solicit or accept donations, gratuities, nor favors from current or potential FSMCs (e.g., gifts, golf outings, meals, etc.).

Initial Here:

- I certify that I will appropriately and in a timely manner respond to all bid/proposal protests and concerns raised by potential FSMCs.

Initial Here:

- I certify that the FLORESVILLE ISD (SFA) has a written Code of Conduct that addresses conflicts of interest and governing the performance of its employees engaged in the selection, award, and administration of contracts, and will make sure all employees are aware of said standards.

Initial Here:

- I have read and understand what the allowable costs are for all applicable SN programs.

Initial Here:

- I certify that FLORESVILLE ISD (SFA) will be legally responsible for the conduct of the non-profit school food service program and shall supervise the food service operations in such manner as will ensure compliance with the rules and regulations of the TDA and the USDA regarding each of the SN programs covered by this contract.

Initial Here:

- I certify that all food service employees and those responsible for the oversight of the contract and FSMC's operations have the necessary skillset to fulfill required monitoring responsibilities including management of the items that cannot be delegated to a FSMC.

Initial Here:

- I certify that staff responsible for monitoring and oversight of the FSMC meet the minimum Professional Standards requirements.

Initial Here:

- I certify that FLORESVILLE ISD (SFA) shall retain control of the non-profit school food service account, signature authority, and overall financial responsibility for the SN programs. This includes access to the USDA Foods claims system, and any other designated state system, local point of sale systems, and accounting systems.

Initial Here:

- I certify that the SN programs are the responsibility of FLORESVILLE ISD (SFA) and FLORESVILLE ISD (SFA) is responsible for all contractual agreements entered into in connection with the SN programs.

Initial Here:

- I certify that FLORESVILLE ISD (SFA) will be responsible for determining student eligibility for all applicable programs and that Enter FSMC Name will have no involvement in the process.

Initial Here:

- I certify that FLORESVILLE ISD (SFA) will retain all records for the current year plus the three from the end of the contract including any renewals.

Initial Here:

- I certify that all food will follow the current meal standards and Local Wellness Policy.

Initial Here:

- I certify that FLORESVILLE ISD (SFA) will monitor awarded FSMC vendor to ensure compliance with USDA regulations.

Initial Here:

- I certify that FLORESVILLE ISD (SFA) will be responsible for non-compliance discovered while operating with a FSMC and will comply with the return of disallowed costs to remedy findings.

Initial Here:

- I certify that FLORESVILLE ISD (SFA) has an advisory board composed of students, teachers, and parents to assist in menu planning and student participation.

Initial Here:

- I certify that FLORESVILLE ISD (SFA) will not delegate any of the above responsibilities to the FSMC.

Initial Here:

- I hereby certify that neither FLORESVILLE ISD (SFA) nor its principals/authorized representatives are presently debarred, suspended, proposed for debarment, declared ineligible, disqualified, or voluntarily excluded from participation in this transaction by any Federal/State department or agency.

Initial Here:

- I further certify that neither FLORESVILLE ISD (SFA) nor any of its principals/authorized representatives has a reported criminal background that would affect the receipt of Federal funds.

Initial Here:

- I certify that  (FSMC) is not a paid consultant or contractor with FLORESVILLE ISD (SFA) in any other capacity than for this contract.

Initial Here:

- I certify under penalty of perjury that the information on these forms is true and correct and that I will immediately report to the state agency any changes that occur to the information submitted. I understand that this information is being given in connection with the receipt of federal funds. The state agency may verify information; the deliberate misrepresentation of information will subject me to prosecution under applicable federal and state criminal statutes.

- On behalf of FLORESVILLE ISD (SFA), I hereby agree to comply with all state and federal laws and regulations governing the SN programs administered by the state agency. In accordance with Federal law and USDA policy FLORESVILLE ISD (SFA) does not discriminate on the bases of race, color, national origin, sex, disability, age, or reprisal or retaliation for prior civil rights activity in any program or activity conducted or funded by the USDA. I will ensure that all monthly claims for reimbursement are true and correct and that records are available to support these claims.

- The SFA hereby agrees that it will comply with Title VI of the Civil Rights Act of 1964 (42 USC § 2000d et seq.), Title IX of the Education Amendments of 1972 (20 USC § 1681 et seq.), Section 504 of the Rehabilitation Act of 1973 (29 USC § 794), the Age Discrimination Act of 1975 (42 USC § 6101 et seq.); all provisions required by the implementing regulations of the Department of Agriculture; and FNS directives and guidelines, to the effect that, no person shall, on the grounds of race, color, national origin, sex, age, or disability, be excluded from participation in, be denied benefits of, or otherwise be subject to discrimination under any program or activity for which the program applicant receives Federal financial assistance from FNS; and hereby gives assurance that it will immediately take measures necessary to effectuate this agreement.

- By accepting this assurance, the SFA agrees to compile data, maintain records, and submit reports as required, to permit effective enforcement of nondiscrimination laws and permit authorized USDA personnel during hours of program operation to review such records, books, and accounts as needed to ascertain compliance with the nondiscrimination laws. If there are any violations of this assurance, the Department of Agriculture, FNS, shall have the right to seek judicial enforcement of this assurance. This assurance is binding on the SFA, its successors, transferees, and assignees as long as it receives assistance or retains possession of any assistance from USDA. The person whose signature appears below is authorized to sign this assurance on behalf of the SFA.

Name of SFA Authorized Representative

Title of SFA Authorized Representative

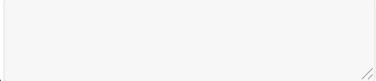
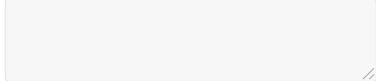
Signature of SFA Authorized Representative

Date Signed

mm/dd/yyyy

## Exhibit P: FSMC Certification of Acknowledgement

Please initial below next to each statement certifying that you have read and fully understand the contents of this document.

- I certify that I, , on behalf of , (FSMC) have read and fully understand the contents of this contract.

Initial Here: 

- I certify that I, nor any of the employees of , (FSMC) have not received any solicitations from any FLORESVILLE ISD (SFA) employee. In addition, I certify that no gifts, donations, or anything of monetary value (e.g., golf outings, meals, etc.) have been provided.

Initial Here: 

- I certify that employees of the FSMC will be trained to understand and comply with all necessary training including the current written Code of Conduct authored by FLORESVILLE ISD (SFA).

Initial Here: 

- I certify that all (FSMC) food service employees meet the minimum Professional Standards requirements outlined for the operation of School Nutrition programs.

Initial Here: 

- I certify that FLORESVILLE ISD (SFA) will be legally responsible for the conduct of the non-profit school food service program, and shall have access to all necessary documents, which will be maintained onsite, including but not limited to all contracts with vendors so that they may supervise the food service operations in such manner as will ensure compliance with the rules and regulations of TDA and the USDA regarding each of the SN programs covered by this contract.

Initial Here: 

- I certify that (FSMC) will not have control of the district's non-profit school food service account, signature authority, and overall financial responsibility for the SN programs. This includes access to the USDA Foods claims system and any other defined state or local system.

Initial Here: 

- I certify that FLORESVILLE ISD (SFA) will be responsible for determining student eligibility for all applicable programs and that (FSMC) will have no involvement in the process.

Initial Here: 

- I certify that (FSMC) will follow the 21-day cycle menus for the first 21-days of service, without change.

Initial Here: 

- I certify that all food will comply with the current meal standards and the Local Wellness Policy and HACCP.

Initial Here: 

- I certify that (FSMC) will comply with all applicable standards, orders, or requirements issued under the Clean Air Act and the Federal Water Pollution Control Act and will report violations to the Federal awarding agency and the Regional Office of the Environmental Protection Agency.

Initial Here: 

- I hereby certify that neither (FSMC) nor its principals/authorized representatives are presently debarred, suspended, proposed for debarment, declared ineligible, disqualified, or voluntarily excluded from participation in this transaction by any Federal/State department or agency.

Initial Here: 

- I further certify that neither (FSMC) nor any of its principals/authorized representatives has a reported criminal background that would affect the receipt of this Federal Award.

Initial Here: 

- I certify that [redacted] (FSMC) is not a paid consultant or contractor with FLORESVILLE ISD (SFA) in any other capacity than for this contract.  
Initial Here: [redacted]
- I certify under penalty of perjury that the information on these forms is true and correct and that I will immediately report to the SFA any changes that occur to the information submitted. I understand that this information is provided in connection with the receipt of federal funds. The state agency may verify information; the deliberate misrepresentation of information will subject me to prosecution under [redacted]

applicable federal and state criminal statutes. On behalf of [redacted], (FSMC) I hereby agree to comply with all state and federal laws and regulations governing the SN programs administered by the state agency. In accordance with Federal law [redacted]

and USDA policy, [redacted] (FMS) does not discriminate on the bases of race, color, national origin, sex, disability, age, or reprisal or retaliation for prior civil rights activity in any program or activity conducted or funded by the USDA.

Name of FSMC Authorized Representative [redacted]

Title of FSMC Authorized Representative [redacted]

Signature of FSMC Authorized Representative [redacted]

Date Signed [redacted]

mm/dd/yyyy

## Exhibit Q: Non-Delegable School Food Authority Responsibilities

The SFA shall be legally responsible for the conduct of the food service program and shall supervise and monitor the food service operations to ensure compliance with the rules and regulations of the Texas Department of Agriculture (TDA) and the United States Department of Agriculture (USDA) regarding the school food service program. The Food Service Management Company (FSMC) acknowledges that the SFA is responsible for completing the following duties and that these cannot be delegated to the FSMC:

1. Procurement standards: SFA shall adhere to the procurement standards specified in 7 CFR §210.21 when contracting with the food service management company. 7 CFR §210.16(a)(1).
2. On-site monitoring: 7 CFR §§210.16(a)(1)(2) (3) and 7 CFR 210.8(a)(1).
  - a. SFA staff must review the FSMC's contract compliance once a semester for at least one site using TDA's FSMC Contract Review Form (located on the squaremeals.org FSMC page).
  - b. SFA must conduct onsite monitoring of serving sites to observe counting and claiming procedures for all operating programs at all campuses. See ARM, Section 20, Counting and Claiming. The SFA must follow-up on any meal counting and claiming discrepancies.
3. Control and overall financial responsibility of the school food service account. 7 CFR §210.19(a)(1).
4. Advisory board: Establish and include parents, staff, and students to assist in menu planning. The FSMC must adhere to the menu cycle for the first 21 days of meal service. Changes thereafter may be made with the approval of the SFA. 7 CFR §§210.16(b)(1) and 210.16(a)(8).
5. Health certification must be maintained to assure that all state and local regulations are met by the FSMC preparing or serving meals at the SFA facilities. 7 CFR §210.16(a)(7).
6. Establish all prices for food items served under the nonprofit school food service account (e.g., reimbursable meals, à la carte, and adult meals). 7 CFR §210.16(a)(4).
7. Retain signature authority over:
  - a. Application/agreement to participate in the School Nutrition Programs (7 CFR §§210.9 (a)(b) and 210.16(a)(5));
  - b. Free reduced-price policy statement;
  - c. USDA Foods claim system;
  - d. Contractual agreements with the SNP (i.e., vending meals to other SFA, commodity processing contracts) (7 CFR §§210.21, 210.19(a)(1), 210.9(b)(13), 210.15(a), and 250.15(a)); and,
  - e. Resolution of all program review and audit findings. (7 CFR §§210.18(i) and 210.18(k)(1)(2)).
8. Submit monthly claim for reimbursement 7 CFR §§210.8(a) and 210.16(a)(5).
  - a. TDA Food and Nutrition Division approves only SFA personnel access to the system which also represents secure signature authority for applications and claims.
  - b. Review to ensure accuracy of lunch counts prior to the claim submission.
  - c. Edit check worksheets that compare daily lunch counts by eligibility category. Free and reduced-price meals may not be claimed in excess of the number of students approved for such benefits.
9. Free and Reduced-Price Meal Process 7 CFR §245.6
  - a. Develop, distribute, and collect parent letters and applications for free/reduced-price meals & free milk.
  - b. Determination and verification of applications for free/reduced-price meals or free milk.
  - c. Conduct any hearings related to such determinations.
10. USDA donated foods 7 CFR §210.9(b)(13) (formerly Commodities)
  - a. Monitor that the maximum amount is received and used by the FSMC in the SFA food service.
  - b. Monitor that the FSMC credits the SFA at least annually for all USDA Donated foods.
11. À la carte food service: 7 CFR §210.16(a) The SFA must also offer free, reduced price, and full price reimbursable meals to all eligible children to operate an à la carte food service.

I acknowledge that these responsibilities cannot be delegated to the FSMC and must remain the sole responsibility of the SFA.

Printed Name of SFA Authorized Representative:

Samaris Velazquez

Title of SFA Authorized Representative:

Child Nutrition Coordinator

Printed Name of FSMC Authorized Representative:

Title of FSMC Representative:

Signature: FSMC Representative

Date:

mm/dd/yyyy

## Exhibit R: CERTIFICATION REGARDING DEBARMENT, SUSPENSION, INELIGIBILITY AND VOLUNTARY EXCLUSION FOR COVERED CONTRACTS DEFINITIONS

- **Covered Contracts/Subcontract**

1. Any non-procurement transaction which involves federal funds (regardless of amount), including such arrangements as a sub-grant, for example, between TDA and another entity or the Contracting Entity and another entity.
2. Any procurement contract for goods or services between a participant and a person, regardless of type, expected to equal or exceed the federal procurement small purchase threshold fixed at 10 USC 2304(g) and 41 USC 3305 (currently \$100,000) under a grant or sub-grant.
3. Any procurement contract for goods or services between a participant and a person under a covered grant, sub-grant, contract, or subcontract, regardless of amount, under which that person will have a critical influence on or substantive control over that covered transaction, including
  - a. Consultant.
  - b. Principal investigators.
  - c. Providers of audit services required by the TDA or federal funding source.
  - d. Researchers.

- **Debarment**-An action taken by a debarring official in accordance with 2 CFR Part 417, 48 CFR Part 1, or equivalent federal regulations, to exclude a person from participating in covered contracts. A person so excluded is “debarred”.

- **Grant**-An award of financial assistance, including cooperative agreements, or contracts or subcontracts for goods or services entered to carry out an award of financial assistance. A grant may be in the form of money, or property in lieu of money, to an eligible grantee, subgrantee or sub-recipient.

- **Ineligible**-a person that is prohibited from entering a covered contract or subcontract because of an exclusion or disqualification.

- **Participant**-any person who submits a proposal for or who enters a covered contract or subcontract, including an agent or representative of a participant.

- **Person**-Any individual, corporation, partnership, association, unit of government, or legal entity, however organized.

- **Principal**-An officer, director, owner, partner, principal investigator, or other person within a participant with management or supervisory responsibilities related to a covered transaction; or a consultant or other person, whether or not employed by the participant or paid with Federal funds who—(i) is in a position to handle Federal funds, or (ii) is in a position to influence or control the use of those funds, or (iii) occupies a technical or professional position capable of substantially influencing the development or outcome of an activity required to perform the covered transaction.

- **Proposal**-A solicited or unsolicited bid, application, request, invitation to consider or similar communication by or on behalf of a person seeking to receive a covered contract.

- **Suspension**-An action taken by a suspending official in accordance with 2 CFR Part 471, 48 CFR Part 1, or equivalent federal regulations that immediately excludes a person from participating in covered contracts for a temporary period, pending completion of an investigation and any judicial or administrative proceedings that may ensue. A person so excluded is “suspended”.

- **Voluntary exclusion**-A status of nonparticipation or limited participation in a covered contract or subcontract assumed by a person under the terms of a settlement between the person and one or more agencies. Voluntary exclusion must have a government wide effect.

- **Voluntarily excluded**-The status of a person who has agreed to a voluntary exclusion.

# CERTIFICATION REGARDING DEBARMENT, SUSPENSION, INELIGIBILITY AND VOLUNTARY EXCLUSION FOR COVERED CONTRACTS

## Name of Business (Contractor) Vendor ID or Social Security Number

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1. The prospective contractor certifies to the best of its knowledge and belief that it and its principals:

- a. Are not presently debarred, suspended, proposed for disbarment, declared ineligible, or voluntarily excluded from covered transactions by any Federal department or agency;
- b. Have not within a three-year period preceding this application been convicted of or had a civil judgment rendered against them for commission of fraud or a criminal offense in connection with obtaining, attempting to obtain, or performing a public (Federal, State, or local) transaction or contract under a public transaction; violation of Federal or State antitrust statutes or commission of embezzlement, theft, forgery, bribery, falsification or destruction of records, making false statements, or receiving stolen property;
- c. Are not presently indicted for or otherwise criminally or civilly charged by a governmental entity (Federal, State, or local) with commission of any of the offenses enumerated in paragraph (1)(b) of this certification; and
- d. Have not within a three-year period preceding this application had one or more public transactions (Federal, State, or local) terminated for cause or default.

2. Where the prospective contractor is unable to certify any of the statements in this certification, such prospective contractor shall attach an explanation to this proposal.

## Signature of Contractor Representative      Date

	mm/dd/yyyy
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## Printed Name of Contractor Representative Printed Title of Contractor Representative

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## 2024 - 2025 NSLP Claim Year Summary

01158 Status: Active  
**FLORESVILLE ISD**  
 DBA:  
 1200 5th STREET  
 FLORESVILLE, TX 78114-1852  
 County District Code: 247-901  
 ESC: 20 TDA Region: 4

Claim Month	Adj Number	Claim Status	Date Received	Date Processed	Earned Amount
Jul 2024					\$0.00
<a href="#">Aug 2024</a>	0	Processed	09/11/2024	09/12/2024	\$122,129.17
<a href="#">Sep 2024</a>	0	Processed	10/08/2024	10/08/2024	\$190,088.97
<a href="#">Oct 2024</a>	0	Processed	11/08/2024	12/03/2024	\$198,843.67
<a href="#">Nov 2024</a>	0	Processed	12/04/2024	12/05/2024	\$147,957.52
<a href="#">Dec 2024</a>	0	Processed	01/06/2025	01/07/2025	\$137,343.74
<a href="#">Jan 2025</a>	0	Processed	02/11/2025	02/11/2025	\$149,218.30
<a href="#">Feb 2025</a>	0	Processed	03/06/2025	03/11/2025	\$170,703.30
<a href="#">Mar 2025</a>	0	Processed	04/07/2025	04/17/2025	\$144,718.15
<a href="#">Apr 2025</a>	0	Processed	05/05/2025	05/06/2025	\$191,280.67
<a href="#">May 2025</a>	0	Processed	06/04/2025	06/17/2025	\$146,962.25
<a href="#">Jun 2025</a>					\$0.00

**Year to Date Totals**

**\$1,599,245.74**

**Child & Adult Care Food Program  
Claim Year Summary for 2024 - 2025**

01158 Status: Active

**FLORESVILLE ISD**

DBA:

1200 5th STREET

FLORESVILLE, TX 78114

County District Code: 247-901

ESC: 20 TDA Region: 4

Claim Month	Adj Number	Claim Status	Date Received	Date Processed	Earned Amount
Oct 2024					\$0.00
Nov 2024					\$0.00
Dec 2024					\$0.00
Jan 2025					\$0.00
Feb 2025					\$0.00
Mar 2025					\$0.00
Apr 2025					\$0.00
May 2025					\$0.00
<u>Jun 2025</u>					\$0.00
Jul 2025					\$0.00
<u>Aug 2025</u>	0	Processed	09/12/2025	09/16/2025	\$6,018.44
<u>Sep 2025</u>	0	Processed	10/07/2025	10/07/2025	\$17,030.16
<b>Year to Date Totals</b>					<b>\$23,048.60</b>

## 2024 - 2025 SSO Claim Year Summary

01158 Status: Active  
**FLORESVILLE ISD**  
DBA:  
1200 5th STREET  
FLORESVILLE, TX 78114-1852  
County District Code: 247-901  
ESC: 20 TDA Region: 4

Claim Month	Adj Number	Claim Status	Date Received	Date Processed	Earned Amount
Oct 2024					\$0.00
Nov 2024					\$0.00
Dec 2024					\$0.00
Jan 2025					\$0.00
Feb 2025					\$0.00
Mar 2025					\$0.00
Apr 2025					\$0.00
May 2025					\$0.00
<a href="#">Jun 2025</a>	0	Processed	07/01/2025	07/15/2025	\$7,059.82
<a href="#">Jul 2025</a>					\$0.00
Aug 2025					\$0.00
Sep 2025					\$0.00
<b>Year to Date Totals</b>					<b>\$7,059.82</b>

**2025 - 2026 NSLP Claim Year Summary**

01158 Status: Active  
**FLORESVILLE ISD**  
 DBA:  
 1200 5th STREET  
 FLORESVILLE, TX 78114-1852  
 County District Code: 247-901  
 ESC: 20 TDA Region: 4

Claim Month	Adj Number	Claim Status	Date Received	Date Processed	Earned Amount
Jul 2025					\$0.00
<a href="#">Aug 2025</a>	0	Processed	09/05/2025	09/16/2025	\$122,639.57
<a href="#">Sep 2025</a>	0	Processed	10/07/2025	10/14/2025	\$206,889.91
<a href="#">Oct 2025</a>	0	Accepted	11/07/2025		\$183,297.86
<a href="#">Nov 2025</a>					\$0.00
Dec 2025					\$0.00
Jan 2026					\$0.00
Feb 2026					\$0.00
Mar 2026					\$0.00
Apr 2026					\$0.00
May 2026					\$0.00
Jun 2026					\$0.00
<b>Year to Date Totals</b>					<b>\$512,827.34</b>

**2025 - 2026 NSLP Claim Year Summary**

01158 Status: Active

**FLORESVILLE ISD**

DBA:

1200 5th STREET

FLORESVILLE, TX 78114-1852

County District Code: 247-901

ESC: 20 TDA Region: 4

Claim Month	Adj Number	Claim Status	Date Received	Date Processed	Earned Amount
Jul 2025					\$0.00
<a href="#"><u>Aug 2025</u></a>	0	Processed	09/05/2025	09/16/2025	\$122,639.57
<a href="#"><u>Sep 2025</u></a>	0	Processed	10/07/2025	10/14/2025	\$206,889.91
<a href="#"><u>Oct 2025</u></a>	0	Processed	11/07/2025	11/18/2025	\$183,297.86
<a href="#"><u>Nov 2025</u></a>	0	Accepted	12/03/2025		\$112,448.22
<a href="#"><u>Dec 2025</u></a>					\$0.00
Jan 2026					\$0.00
Feb 2026					\$0.00
Mar 2026					\$0.00
Apr 2026					\$0.00
May 2026					\$0.00
Jun 2026					\$0.00
<b>Year to Date Totals</b>					<b>\$625,275.56</b>

**Child & Adult Care Food Program**  
**Claim Year Summary for 2025 - 2026**

01158 Status: Active

**FLORESVILLE ISD**

DBA:

1200 5th STREET

FLORESVILLE, TX 78114

County District Code: 247-901

ESC: 20 TDA Region: 4

Claim Month	Adj Number	Claim Status	Date Received	Date Processed	Earned Amount
<a href="#"><u>Oct 2025</u></a>	0	Processed	11/07/2025	11/13/2025	\$18,116.37
<a href="#"><u>Nov 2025</u></a>	0	Accepted	12/03/2025		\$11,376.59
<a href="#"><u>Dec 2025</u></a>					\$0.00
Jan 2026					\$0.00
Feb 2026					\$0.00
Mar 2026					\$0.00
Apr 2026					\$0.00
May 2026					\$0.00
Jun 2026					\$0.00
Jul 2026					\$0.00
Aug 2026					\$0.00
Sep 2026					\$0.00
<b>Year to Date Totals</b>					<b>\$29,492.96</b>

## Floresville ISD District Calendar 2026-2027 - DRAFT A

July '26						
Su	M	Tu	W	Th	F	Sa
			1	2	3	4
5	6	7	8	9	10	11
12	13	14	15	16	17	18
19	20	21	22	23	24	25
26	27	28	29	30	31	

4 - District Holiday  
27-31 New Teacher Orientation

August '26						
Su	M	Tu	W	Th	F	Sa
						1
2	3	4	5	6	7	8
9	10	11	12	13	14	15
16	17	18	19	20	21	22
23	24	25	26	27	28	29
30	31					15/21

3-7 Staff Development/Student Holiday  
10 - Staff Work Day  
11 - First Day of School

September '26						
Su	M	Tu	W	Th	F	Sa
			1	2	3	4
6	7	8	9	10	11	12
13	14	15	16	17	18	19
20	21	22	23	24	25	26
27	28	29	30			21

7 - District Holiday

October '26						
Su	M	Tu	W	Th	F	Sa
			1	2	3	
4	5	6	7	8	9	10
11	12	13	14	15	16	17
18	19	20	21	22	23	24
25	26	27	28	29	30	31

9 - Staff Development/Student Holiday  
18/19

November '26						
Su	M	Tu	W	Th	F	Sa
1	2	3	4	5	6	7
8	9	10	11	12	13	14
15	16	17	18	19	20	21
22	23	24	25	26	27	28
29	30					13/15

6 - Staff Development/Student Holiday  
23 - Trade Day  
24-27 - District Holiday

December '26						
Su	M	Tu	W	Th	F	Sa
			1	2	3	4
6	7	8	9	10	11	12
13	14	15	16	17	18	19
20	21	22	23	24	25	26
27	28	29	30	31		11/12

18 - Staff Development/Student Holiday  
21-31 District Holiday

January '27						
Su	M	Tu	W	Th	F	Sa
			1	2		
3	4	5	6	7	8	9
10	11	12	13	14	15	16
17	18	19	20	21	22	23
24	25	26	27	28	29	30

1 - District Holiday  
4 - Staff Work Day  
22 - Staff Development

February '27						
Su	M	Tu	W	Th	F	Sa
	1	2	3	4	5	6
7	8	9	10	11	12	13
14	15	16	17	18	19	20
21	22	23	24	25	26	27
28						19/20

15 - Staff Development

March '27						
Su	M	Tu	W	Th	F	Sa
	1	2	3	4	5	6
7	8	9	10	11	12	13
14	15	16	17	18	19	20
21	22	23	24	25	26	27
28	29	30	31			16/17

8-12 District Holiday  
19 - Trade Day  
26 - District Holiday

April '27						
Su	M	Tu	W	Th	F	Sa
			1	2	3	
4	5	6	7	8	9	10
11	12	13	14	15	16	17
18	19	20	21	22	23	24
25	26	27	28	29	30	17

14 & 21 Bad Weather Make-up Day  
27 - Staff Work Day  
31 - District Holiday

May '27						
Su	M	Tu	W	Th	F	Sa
					1	
2	3	4	5	6	7	8
9	10	11	12	13	14	15
16	17	18	19	20	21	22
23	24	25	26	27	28	29
30	31					15/16

June '27						
Su	M	Tu	W	Th	F	Sa
	1	2	3	4	5	
6	7	8	9	10	11	12
13	14	15	16	17	18	19
20	21	22	23	24	25	26
27	28	29	30			

Rev. 11/7/25

CALENDAR KEY						
<span style="background-color: yellow; border: 1px solid black; padding: 2px;"> </span>	Holiday (Students & Staff)					
<span style="background-color: blue; border: 1px solid black; padding: 2px;"> </span>	No School/District Closed					
<span style="background-color: green; border: 1px solid black; padding: 2px;"> </span>	Trade Day/Student Holiday					
<span style="background-color: pink; border: 1px solid black; padding: 2px;"> </span>	Staff Development/Student Holiday					
<span style="background-color: gray; border: 1px solid black; padding: 2px;"> </span>	Work Day					
<span style="border: 1px solid black; padding: 2px;"> </span>	Beginning of Grading Cycle					
<span style="border: 1px solid black; padding: 2px;"> </span>	End of Grading Cycle					
<span style="border: 1px solid black; border-radius: 50%; padding: 2px;"> </span>	Bad Weather Make-up Day					
<span style="border: 1px solid black; border-radius: 50%; padding: 2px;"> </span>	New Teacher Orientation					

### TOTAL MINUTES OF INSTRUCTION

465 minute day = 75,795

470 minute day = 76,610

480 minute day = 78,240

### TOTAL DAYS

TEACHER DAYS: 178

STUDENT DAYS 163