

**OKLAHOMA STATE DEPARTMENT OF EDUCATION  
(OSDE)**

**CHILD NUTRITION PROGRAMS**

**FOOD SERVICE MANAGEMENT COMPANY (FSMC)**

**REQUEST FOR PROPOSAL (RFP)**

**School District: GUTHRIE PUBLIC SCHOOLS**

**County/District Code: 42/I001**

**January 2022  
(for School Year 2022-2023)**

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

fax: (202) 690-7442; or

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

This institution is an equal opportunity provider.

The program applicant hereby agrees that it will comply with Title VI of the Civil Rights Act of 1964 (42 U.S.C. §2000d et seq.), Title IX of the Education Amendments of 1972 (20 U.S.C. §1681 et seq.), Section 504 of the Rehabilitation Act of 1973 (29 U.S.C. §794), the Age Discrimination Act of 1975 (42 U.S.C. §6101 et seq.); all provisions required by the implementing regulations of the Department of Agriculture; Department of Justice Enforcement Guidelines, 28 CFR Parts 20.3 and 42; and Food and Nutrition Service (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.

This publication, printed by the Oklahoma State Department of Education Printing Services, is issued by the Oklahoma State Department of Education as authorized by Superintendent Joy Hofmeister zero copies have been prepared and distributed using Child Nutrition Programs (CNP) federal funds at a cost of \$. Copies are also available online through the agency Web site. JANUARY 2022.

# GENERAL INFORMATION

## A. Intent

This solicitation is for the purpose of entering into a contract for the operation of a food service program for **GUTHRIE PUBLIC** School, hereinafter referred to as the *School Food Authority (SFA)* or *District*, from July 1, 2022, to June 30, 2023, with the option of four 1-year renewals with mutual agreements between the SFA and the Food Service Management Company (FSMC) beginning July 1 of each subsequent year.

The offerer or FSMC will be referred to as the *FSMC*, and the contract will be between the FSMC and the SFA.

The successful FSMC shall manage the school programs in a manner that best fulfills the following program objectives of the SFA:

1. To provide appealing and nutritionally sound reimbursable meals according to the programs selected on **page 11** for students as economically as possible.
2. Increase participation at all levels of the program by improving food quality at the service point, by up- grading equipment and facilities, by seeking student and parent input, by successful menu variation and planning, by use of excellent marketing technique, and with a strong emphasis on public relations.
3. Provide a management staff and structure to ensure that the District's school food program is one of consistent top quality and of positive regard by students, staff, and the public.
4. Establish a formal structure to routinely and continuously gather input from food service employees to ensure the most effective and efficient operation possible.
5. Establish and conduct management and staff training programs that will ensure staff development, proper supervision, and consistent quality control, both in production and service.
6. Continue to move forward operating a school food service program that is self-sufficient and does not require any subsidy from regular school funds.
7. To promote nutritional awareness whenever the food service can interface with District programs.
8. Provide a financial reporting system that meets federal and state requirements.
9. Provide District administration with monthly operating attachments and information regarding the food service program.

School District: **GUTHRIE** County/District Code: **42/1001**

## **FIXED-PRICE CONTRACT REQUEST FOR PROPOSAL**

Competitive Proposal—the FSMC will be paid at a fixed rate per meal/lunch equivalent.

The fixed price must include all labor (including bonuses, if any) and expenses as shown below. They may not be charged back to the SFA in any other manner. *The proposed fixed price should not include, or net out, the value of commodities (USDA Foods)*

- a. Menu development specific to the operation
- b. Nutrition education materials and program expense
- c. Design services specific to the operation
- d. Education programs via assembly programs, schoolroom programs, parent/teacher meetings, and school food advisory committee meetings
- e. Personal representation, visitation, and coverage on a regular basis by a principle of FSMC
- f. All accounting
- g. All payroll costs and documentation
- h. Administrative dietetic, nutritional, sanitation, and personnel advice
- i. All costs incurred in hiring and relocating, if necessary, the FSMC management team
- j. All training costs for FSMC employees
- k. All travel costs for training for FSMC employees
- l. All miscellaneous costs to operate the program: i.e., consumable marketing materials, posters, menu templates, proprietary printed materials
- m. One-time performance bond
- n. Depreciation for major new marketing programs as negotiated and approved in writing by the superintendent in advance

**To be completed by the FSMC:**

A. \*Fixed Price Per Meal/Lunch Equivalent: \$ \_\_\_\_\_

The fixed price per meal/lunch equivalent will be subject to an annual escalation/de-escalation provision, made at the time of contract renewal (if any), based on the Consumer Price Index (CPI) for Food Away From Home. The specific CPI used will be: equal to the CPI for all Urban Consumers, as of March of the current year (rounded down to the nearest cent). The only price increase allowed once contract is signed by both parties is the increase in the CPI.

\* Because some of the provisions of the new meal pattern requirements do not go into effect until later, the FSMC needs to be aware of the new meal pattern implementation timeline. ***Refer to the Appendix.***

Award Criteria: Proposals will be evaluated by a committee against the following criteria with assigned weights in the following categories. Each area of the award criteria must be addressed in detail in the proposal. ***(NOTE: Price is the primary factor in the award of a contract when using competitive proposals. Awards will be made to the responsible firm whose proposal is most advantageous to the program, with price and other factors considered.***

*Reference 2 CFR 200.320[d][4].) NOTE: The SFA may delete or add criteria on the list, but price must be the primary factor when making the final determination.*

***\*Note: You do not have to list points for every criteria listed below. You must have points the highest points for price. The district can also mark out criteria and create your own.***

Weight	Criteria
<b>(24)</b> points	<b><i>Price</i></b>
<b>(12)</b> points	Service Capability Plan
<b>(11)</b> points	Experience, References
<b>(8)</b> points	Accounting and Reporting System
<b>(11)</b> points	Personnel Management
<b>(10)</b> points	Program Financial Profile/Financial Condition/Stability, Business Practices
<b>(7)</b> points	Promotion of the School Food Service Program
<b>(10)</b> points	Involvement of Students, Staff, and Patrons
<b>(7)</b> points	<b><u>COST and PERFORMANCE BOND</u></b>
<b>(0)</b> points	
<b>100 points</b>	<b>TOTAL</b>

C. Preproposal Meeting  (complete section C)  Preproposal meeting will not be conducted (skip section C)

A meeting with interested offerers to review the specifications, to clarify any questions, and for a walk-through of the facilities with school officials will be on **JUNE 6, 2022** at **9:00am**. Location: **802 E. VILAS, GUTHRIE, OK 73044**

Attendance is  **required**  **not required**

Vendor presentations:  **will**  **will not** be scheduled at this time.

Fax or e-mail any technical issue and specification questions pertaining to the Request for Proposal (RFP) to the District at **405-282-5967** (Fax) or **michelle.chapple@guthrie.net** (E-Mail Address) **no later than JUNE 6, 2022 at 9:00am** (Time and Date) and follow these guidelines:

1. Specifically reference the section of the RFP in question. These questions will be addressed at the preproposal meeting and then distributed in the form of an addendum. Vendors are requested to bring a copy of the solicitation to the conference.
2. The purpose of this conference is to allow the District the opportunity to provide the clarification, respond to questions from potential offerers relative to any facet of this solicitation, and to entertain suggestions for improvement of this document and/or the program.
3. The site tour will begin following the preproposal conference. Prospective offerers are to notify the District of their intent to participate by **JUNE 6, 2022** (Time), **12:00pm** (Date), so transportation may be made available. Participation in the tour is limited to **2** representatives per offerer. Each FSMC interested must notify **Michelle Chapple** (Name of SFA Official) at **michelle.chapple@guthrie.net** (E-Mail Address).

4. Prior to and after the preproposal conference, no oral interpretation will be made to any FSMC as to the meaning of the specification. Every interpretation will be in the form of a written addendum to the specification issued by the District and mailed to each interested FSMC of record.

D. Proposal Submission and Award

1. Proposals must be concise and in outline format. Pertinent supplemental information should be referenced and included as attachments. Return this RFP document with all attachments filled out as required and signed, along with the following items.
  - a. LETTER OF TRANSMITTAL. The Letter of Transmittal is to include:
    - (1) An introduction of the FSMC.
    - (2) The name, address, and telephone number of the person to be contacted, along with others authorized to represent the company in dealing with the RFP.
  - b. EXECUTIVE SUMMARY. Provide an Executive Summary which:
    - (1) Briefly describes the FSMC's approach to the proposal.
    - (2) Indicates any major requirements that cannot be met by the FSMC.
    - (3) Highlights the major features of the proposal and identifies any supporting information considered pertinent.

In short, the reader should be able to determine the essence of the proposal and generally how well it meets the requirements by reading the Executive Summary.

- c. DETAILED DISCUSSION. This section should constitute the major portion of the proposal and must contain at least the following information:
  - (1) *Service's Capability/Plan*
    - (a) Submit in writing definite goals/specific recommendations for improved current operations to include estimated increases in student participation and any changes to personnel and equipment.
    - (b) FSMC shall submit with its proposal a transition plan which shall indicate the activities, procedures, timetable, and support personnel involved in the implementation of services.
    - (c) Describe the variety of menu offerings to be made available in your service plan and at what frequency.
    - (d) FSMC shall submit a proposed organizational chart for the on-site FSMC management team.
  - (2) *Experience References*
    - (a) Describe the FSMC's experience as managers and consultants of food service operations in general and public schools in particular.
    - (b) Include a list of any similar operations and locations where the FSMC is operating food service programs. Include the number of meal/meal equivalents served daily. Note any that operate the School Breakfast Program (SBP) and the National School Lunch Program. (NSLP). List name and phone number of five references of the client administrator capable of commenting on the FSMC's performance, as well as the annual budget for each location.
    - (c) Include résumés or listings of the qualifications of the proposed resident food service director (FSD) candidates. FSD candidates must meet USDA Professional Standard requirements. Final determination of the FSD must have the approval of the district.
    - (d) Include résumé and background of person who will supervise the work of the resident FSD and how the FSMC will ensure the best performance. Describe the FSMC's internal criteria for bonus opportunities for both the resident FSD and his or her next reporting level.

- (e) Include a list of any locations of school food service that have not renewed their contracts with respondent within the past three years and contact names/phone numbers.
  - (f) Include a table of company organization and a plan for the administrative management, supervision, staffing proposed under the specifications of this contract, and how USDA Professional Standard requirements will be met.
- (3) *Financial Condition/Stability, Business Practices*  
Provide data to indicate the financial condition of the company. Audited financial statement for the last two years and management fee history for the last five comparable clients or equivalent financial documentation if a new company (if in business one year or less) must be included with the proposal.
- (4) *Accounting and Reporting Systems*  
Describe complete accounting procedures the FSMC would use for:
- (a) Inventory control
  - (b) Process for point-of-service meal counts
  - (c) Internal control of cashing-handling procedures
  - (d) Internal audit systems
  - (e) All regular accounting forms used with detailed explanations of their importance
  - (f) Data collection for purposes of evaluating the effectiveness of new and current programs
- (5) *Personnel Management*
- (a) What is the FSMC's personnel management philosophy, particularly regarding resident managers and their relationship to existing staff?
  - (b) Describe training and development programs the FSMC will provide for employees and management personnel. Include detailed FSMC budget for training.
  - (c) How does the FSMC attempt to improve employee morale and reduce turnover?
- (6) *Innovation*
- (a) How would the FSMC's food service program in the District differ from current operations? Describe the costs and benefits of the FSMC's proposed changes.
  - (b) Describe how changes would be implemented. Include a staffing model, if different from current staffing.
  - (c) How would the FSMC involve employees to use their expertise and experience in making future innovations?
  - (d) Examples of service and merchandising programs.
  - (e) How would the FSMC modify company *turnkey* programs to meet the District's individual needs?
- (7) *Promotion of the School Food Service Program*
- (a) What is the FSMC's philosophy regarding promotion (increasing awareness and participation) of the school food service program?
  - (b) How would the FSMC implement this philosophy in our District? Give examples of the FSMC's efforts and results in other Districts.
  - (c) Provide documentation of efforts and results of promotions and SFA wellness policies in other Districts.
  - (d) How does the FSMC support *Nutrition Awareness* in the lunchroom and classroom?
- (8) *Involvement of Students, Staff, and Patrons*  
Give examples, by client, of the FSMC's efforts and results regarding involvement of students, teachers, building administrators, and parents in program evaluation and selection of menus, discussion of nutritional issues, etc., including examples of surveys and how results/requests were responded to and what actions were taken.

(9) *Cost Information*

Provide a complete breakdown and itemized detail of the proposed fee/meal for at least the following major components:

- (a) Payroll/benefits (must tie to Worksheets 1-B and 2-B or 1-C and 2-B)
- (b) On-site FSMC staff expenses
- (c) On-site program expenses (including consumable proprietary materials; i.e., posters)
- (d) Indirect/overhead/central support expenses
- (e) Training expenses

2. The SFA  will allow  will not allow the FSMC to propose a guarantee. If the SFA allows a guarantee to be part of the proposal, the following shall apply: (See **page 11, Item F, if Will Allow is checked.**)

- a. The SFA and FSMC shall work together to ensure a financially sound operation. The FSMC guarantees the food service will be self-supporting with an excess of \_\_\_\_\_ (to be completed by the FSMC) during the **2022-2023** school year and no less during the first year of the FSMC contract, as well as any subsequent renewal terms. **Only applicable when CN employees are school district employees.**
- b. The FSMC's guaranteed return is based on 2021-2022 labor and benefit rates. If across-the-board wage increases are granted by the SFA, this needs to be determined before a contract is signed. This a fixed- price contract, and no additional negotiations for funds may be conducted once the price is finalized. If the LEA plans to increase salaries for LEA employees, this must be stated upfront and part of the original contract. It cannot be added during renewals.
- c. If the contract requires a guarantee, then all additional renewals shall require the same guarantee. The guarantee **MUST NOT** be contingent upon multiyear contract duration. (If the contract is not renewed, the guarantee still applies.)

3. **Assumptions.** Financial terms of the Agreement are based upon the conditions of the **2020-2021** school year (latest full year of operation) and the following assumptions:

- a. Legislation, regulations, and reimbursement rates that create changes in the NSLP, SBP, and any other program indicated on **page 11** (Section B) shall remain materially consistent throughout the year.
- b. The projected number of full feeding days equals **173** (to be completed by the SFA). If there is a material change in conditions, including, without limitation, changes to these assumptions, the contract:
  - May be terminated at the end of the current term.
  - Continue under the same terms as written, whichever is mutually agreed upon.

4. One original and **3** copies of the sealed proposals are to be submitted to:

**GUTHRIE PUBLIC SCHOOLS**  
**ATTN: MICHELLE CHAPPLE**  
**802 E. VILAS, GUTHRIE, OK 73044**

The RFP is due at (Time) **10:00am** on (Date) **JULY 6, 2022**. Responses must be sealed and marked with the proposal name (Food Service Management Proposal), name and address of the vendor, and opening date and time. Fax responses cannot be accepted. No other distribution of the proposal shall be made by the offerer. Return of the complete document is required.

5. The SFA reserves the right to reject any or all proposals if deemed to be in the best interest of the SFA.



6. To be considered, each Offerer must submit a complete response to this solicitation ***using the forms provided***. No other documents submitted with the RFP contract will affect the contract provisions, and ***there may be no modifications to the RFP language***.
7. Once all RFPs are reviewed after the deadline has expired, the SFA will negotiate  Yes  No with the top  FSMCs (to be completed by the SFA).

If negotiations take place, all FSMCs that are selected for negotiation will be notified in the same manner and at the same time. The notice shall include the deadline for each FSMC to submit its final and best offer, including a guarantee, if applicable.

The final award shall be made to the qualified and responsible Offerer whose proposal is responsive to this solicitation. A responsible Offerer is one whose financial, technical, and other resources indicate an ability to perform the services required by this solicitation. Districts may award a contract based upon the initial proposals received without discussion of such proposals. Accordingly, each initial proposal should be submitted with the most favorable price and service standpoint.

8. Offerers or their authorized representatives are expected to fully inform themselves as the conditions, requirements, and specifications before submitting proposals; failure to do so will be at the Offerer's own risk, and he or she cannot secure relief on the plea of error. The SFA is not liable for any cost incurred by the Offerer prior to the signing of a contract by all parties. ***Paying the FSMC from Child Nutrition Pro- gram (CNP) funds is prohibited until the contract is approved by the OSDE and signed by the LEA and FSMC representatives.***
9. Fax or e-mail any additional questions that may arise as a result of the site visits to the District 405-282-5967 (Fax Number) or michelle.chapple@guthrie.net (E-Mail Address) by 12:00pm (Time) on JUNE 27, 2022 (Date). Include a return fax and phone number, and specifically reference the section of the proposal in question. All questions must be submitted in writing. Questions and answers will be distributed to all suppliers solicited in the form of an addendum to avoid any unfair advantage. These guidelines for communication have been established to ensure a fair and equitable evaluation process for all respondents. Any attempt to bypass the above lines of communication may be perceived as establishing an unfair or biased process and could lead to disqualification as a potential supplier.
10. Offerers who submit a proposal in response to this RFP may be required to give an oral presentation and software demonstration. This provides an opportunity for the Offerer to clarify or elaborate on his/her proposal. That is a fact-finding and explanation session only and does not include negotiation. The SFA will schedule the time and location of these presentations. Oral presentations are strictly an ***OPTION*** of the SFA and may or may not be conducted.

#### E. Late Proposals

Any proposal after the exact time specified for receipt will not be considered. Any proposal en route, either in the mail or other locations in the District will not be considered timely and will be returned unopened. Proposals received after the deadline will be late and ineligible for consideration. Proposals received after the date and hour designated are automatically disqualified and will not be considered. The District is not responsible for delays in the delivery of mail by the U. S. Postal Service, private couriers, or any other means of delivery. It is the sole responsibility of the FSMC to ensure that its proposal reaches the District by the designated date and hour.

F. Final Contract

The complete contract includes all documents included by the SFA in the RFP, and all documents submitted by the FSMC that have been mutually agreed upon by both parties (i.e., worksheets, attachments, and operating cost sheets). Once signed by both parties, submit signed contract to OSDE within 10 days.

G. This solicitation and any resulting contract shall be governed in all respects by the laws of the State of Oklahoma. The contractor shall comply with applicable federal, state, and local laws and regulations. Any claim or action arising under this agreement/contract shall have a venue in **LOGAN** County, Oklahoma.

H. **Errors or Omissions**—The proposing FSMC shall not be allowed to take advantage of any errors or omissions in the specifications. Where errors or omissions occur in the specification, the FSMC shall promptly notify the contract person listed. Inconsistencies in the specifications are to be reported before proposals are submitted. Any corrections will be published in the same manner as the solicitation was issued, and known potential vendors will be notified directly by certified communications.

I. Ownership of all data, materials, and documentation originated and prepared for the District pursuant to the RFP shall belong exclusively to the District and be subject to inspections in accordance with the Oklahoma Open Records Act.

# STANDARD TERMS AND CONDITIONS

## I. Scope and Purpose

- A. **Duration of Contract.** The effective date may be different than July 1, but the termination date must be June 30. Keep in mind that the effective date may not occur prior to the date on which the contract is signed. This contract shall be for a period of up to one year, beginning on **JULY 1**, and ending June 30, **2023**, with up to four 1-year renewals with mutual agreement between the SFA and the FSMC.
- B. **Types of Meals/Functions to Be Provided:** The FSMC shall operate in conformance with the SFA's agreement with the Oklahoma State Department of Education Child Nutrition Programs Section (the *State Agency*).

The programs the district operates and wants the FSMC to administer are indicated below. The program(s) listed here should agree with those listed in Attachment A-2. If a program is added later (i.e., a breakfast program), the appropriate procurement procedures must be followed. **Check any that may even be considered; must complete all attachments even if you are considering adding a program. Add a (\*) next to any program the district is not currently running but may in the future** **NOTE: If a program/ function is added after the contract is awarded, the District must rebid the FSMC services if the new program represents or creates a material change to the contract.**

- |  |  |
|--|--|
| <input checked="" type="checkbox"/> National School Lunch Program (NSLP) | <input type="checkbox"/> Child and Adult Care Food Program (CACFP) |
| <input checked="" type="checkbox"/> School Breakfast Program (SBP)       | <input checked="" type="checkbox"/> À la Carte                     |
| <input type="checkbox"/> After-School Snack Program (ASSP—NSLP)          | <input checked="" type="checkbox"/> Adult Meals                    |
| <input type="checkbox"/> Fresh Fruit/Vegetable Program (FFVP)            | <input checked="" type="checkbox"/> Catering/Special Event Meals   |
| <input type="checkbox"/> Special Milk Program (SMP)                      | <input type="checkbox"/> Contract Meals                            |
| <input checked="" type="checkbox"/> Summer Food Service Program (SFSP)   | <input type="checkbox"/> Vending Machine Sales                     |
| <input checked="" type="checkbox"/> Seamless Summer Program (SSO—NSLP)   | <input type="checkbox"/> Concessions                               |

- C. The FSMC, as an independent contractor, shall have the exclusive right to operate the above program(s) at the sites specified by the SFA in Attachment A-2.
- D. The FSMC shall be an independent contractor and not an employee of the SFA. The employees of the FSMC are not employees of the SFA.
- E. The food service provided shall be operated and maintained as a benefit to the SFA's students, faculty, and staff.
- F. All income accruing as 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 deposited in the SFA's food service account. Any profit or **GUARANTEE** (if allowed by the SFA in the proposal) return shall remain in the SFA's food service account. The SFA and the FSMC agree that this contract is neither a *cost-plus-a-percentage-of-income* nor a *cost-plus-a-percentage-of-cost* contract as required under United States Department of Agriculture (USDA) Regulations 7 CFR §210.16(c).

- G. The SFA shall be legally responsible for the conduct of the food service program and shall supervise the food service operations in such manner as will ensure compliance with the rules and regulations of the State Agency and USDA regarding each of the CNP covered by this contract.
- H. Per 7 CFR Part 210.9(b)(1), the SFA shall retain control of the CNP food service account and overall financial responsibility for the CNP. Maintain a nonprofit school food service, and observe the requirements for and limitations on the use of nonprofit school food service revenues set forth in §210.14 and the limitations on any competitive school food service as set forth in §210.11.
- I. The SFA shall establish all selling prices, including price adjustment, for all reimbursable and nonreimbursable meals/milk and à la carte (including vending, adult meals, contract meals, and catering) prices. (Exception: Nonpricing programs need not establish a selling price for reimbursable meals/milk.) The FSMC must follow the SFAs unpaid meal charge policy.
- J. The FSMC shall operate with the SFA in promoting nutrition education and coordinating the SFA’s food service with classroom instruction.
- K. The FSMC shall comply with the rules, regulations, policies, and instructions of the State Agency and USDA and any additions or amendments thereto, including USDA Regulation 2 CFR 200; 318-326, and Appendix II to Part 200; 7 CFR 210, 220, 245, 250; 2 CFR 400, 2 CFR 416, 2 CFR 417, 2 CFR 418; 7 CFR Part 215 (SMP), if applicable; 7 CFR Part 225 (SFSP), if applicable; and 7 CFR Part 226 (CACFP), if applicable; and all food nutrition, services, instructions, policies, and guidance, if applicable.
- L. Revenues to the nonprofit school food service must be used solely to operate or improve the nonprofit school food service. Scholarships, or any other fund outside the nonprofit school food service account, are not necessarily nor reasonable food service expenses and, therefore, cannot be funded from the SFA nonprofit school food service account. FSMC contracts may not contain provisions or allow noncontractual practices that provide for payments that do not accrue to the nonprofit school food service account.
- M. Computation of Lunch Equivalency Rate and Lunch Equivalents
  - 1. Lunch Equivalency Rate: The rate is the sum of the total reimbursement received for each lunch meal served and claimed.

<b>Lunch Rate</b>	
Current Year Federal Free Rate of Reimbursement for Meal Pattern Performance ( <i>Includes additional \$.07 incentive</i> )	\$ 3.68
Current Year State Match Reimbursement Rate	\$.0645861
Current Year State Program Reimbursement Rate (If Applicable)	\$.3975
Current Year Value of USDA Entitlement	\$
Current Year Value of USDA Bonus Donated Foods (If Applicable)	\$
<b>Total Lunch Equivalent Rate</b>	<b>\$4.1420</b>

- N. Payment Terms/Method: The FSMC shall invoice SFA at the end of each month for amounts due based on on-site records. The SFA shall make payment within **30** business days of the invoice date.
- O. The FSMC shall make substitutions in the food items of the meal pattern for a student with a disability when his/her disability restricts his/her diet as stated in the student's *Individual Educational Plan (IEP)* or 504 Plan at no additional charge to the student. Follow guidance in SP-26-2017, SP-59-2016, and the Guidance for Accommodating Children With Disabilities in the School Meal Programs (7/25/2017).

At the discretion of the SFA, substitutions may be made for nondisabled students who are unable to consume regular lunches because of medical or other special dietary needs. Substitutions other than **MILK** shall be made on a case-by-case basis when supported by a statement of the need for substitutes that includes recommended alternate foods. Such a statement shall be signed by a medical doctor or a recognized medical authority. There will be no additional charge to the student for such substitutions. Milk substitutions may be allowed when supported by a statement from a parent/guardian or medical authority, but only nondairy milk substitutes that meet the Nutrition Standards established by USDA may be used. According to the SFA's policy statement, the SFA chooses to make substitutions for fluid milk available (and, therefore, the FSMC will be so required).  Yes  No

**NOTE: A Yes answer must be supported by the SFA's policy statement.**

- P. The SFA will make the final determination of the opening and closing dates of all SFSP sites, if applicable.
- Q. Gifts From 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. To the extent permissible under state law, rules, or regulations, such standards shall provide for appropriate penalties, sanctions, or other disciplinary actions to be applied for violations of such standards per 2 CFR 200.318(c)(1).

## II. Signature Authority

The SFA shall retain signature authority for the State Agency's application/agreement, free and reduced-price policy statement, programs indicated in Section I, Item B on **page 11**, and the monthly claim for reimbursement. (Reference 7 CFR §210.9[a] and [b] and 7 CFR §210.16[a][5].)

## III. Free and Reduced-Price Meals Policy

- A. The SFA shall be responsible for the establishment and maintenance of the free and reduced-price meals' eligibility roster.
- B. The FSMC shall implement an accurate *point of service* count using the counting system submitted by the SFA in its application to participate in the CNP and approved by the State Agency for the programs listed in Item B on **page 11**, 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.
- C. The SFA shall be responsible for the development and distribution of the parent letter and free and reduced-price meal and milk applications and participating in Direct Certification. The SFA shall be responsible for the determination of eligibility for free or reduced-price meals and free milk in accordance with 7 CFR §245.

The SFA shall be responsible for conducting any hearings related to determinations regarding eligibility for free or reduced-price meals and free milk, if applicable.

The SFA shall be responsible for verifying free and reduced-price meal applications as required by USDA regulations.

An employee of the FSMC  may  may not (SFA must indicate) perform for the SFA in various aspects of the application, certification, and verification process of eligibility for school meals programs. If the SFA allows this, the FSMC employee must comply with all requirements for these processes, including limited disclosure of individual eligibility information. However, the SFA is ultimately responsible for ensuring that all requirements are being met and the information on the application remains the property of the SFA and cannot be used or possessed by the FSMC for any use other than to determine eligibility for free or reduced-price meals.

#### IV. USDA-Donated Foods

- A. Any USDA-donated foods received by the SFA and made available to the FSMC must accrue solely to the benefit of the SFA's nonprofit school food service and SFSP programs, if applicable, and shall be fully utilized therein.
- B. The SFA shall retain title to all USDA-donated foods.
- C. The FSMC shall accept liability for any negligence on its part that results in any loss of, improper use of, or damage to USDA-donated foods. Any activities relating to donated foods that the FSMC will be responsible for in accordance with 7 CFR Part 250.50(d) and assurance that such activities will be performed in accordance with the applicable requirements in 7 CFR Part 250.
- D. The FSMC shall accept and use USDA-donated foods in as large quantities as may be efficiently utilized in the SFA's nonprofit food service, subject to approval of the SFA. The SFA shall consult with the FSMC in the selection of commodities; however, the final determination as to the acceptance of commodities must be made by the SFA.
- E. In accordance with 7 CFR §250.51(a), the FSMC must credit the SFA for the value of all donated foods received for use in the SFA's meal service in the school year (including both entitlement and bonus foods). Such requirement includes crediting for the value of donated foods contained in processed end products if the FSMC contract requires it to:
1. The FSMC shall procure commodity processed end products as an agent of the SFA (SFA must indicate):  Yes  No
  2. The FSMC shall act as an intermediary in passing the donated food value in commodity processed end products on to the SFA (SFA must indicate):  Yes  No
- If either of the above is *Yes*, the FSMC will ensure compliance with the requirements in Subpart C of 7 CFR §250 and with the provisions of Department of Human Services (DHS) or SFA processing agreements and will ensure crediting of the SFA for the value of donated foods contained in such end products at the processing agreement value.
- F. FSMC must subtract from the SFA's monthly bill/invoice the amount that the SFA received that month for the value of commodities. This must be reflected on the invoice as well as attaching a copy of the form DHS Commodities sends to the SFA monthly to show the amount received.  
**NOTE: The fixed price should not include, or net out, the value of commodities (USDA Foods).**
- G. In accordance with §7 CFR 250.51(c), the SFA must ensure that, in crediting it for the value of donated foods, the FSMC uses the donated food values determined by DHS in accordance with §250.58(e). \*Negotiation of such values is not permitted.

\*Donated food values are determined by the USDA purchase price (cost per pound), which may be an average price for purchases made for the duration of the contract with the food vendor.

- H. In accordance with 7 CFR §250.51(d), the FSMC must use all donated ground beef, donated ground pork, and all processed end products in the SFA's food service and must use all other donated foods, or commercially purchased foods of the same generic identity, of United States 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).

The SFA will only allow donated foods (not such commercial substitutes) to be used (SFA must indicate):  Yes  No

- I. The FSMC will not itself enter into the processing agreement with the processor required in Subpart C of 7 CFR §250.50. Assurance that the procurement of processed end products on behalf of the recipient agency, as applicable, will ensure compliance with the requirements in Subpart C of 7 CFR Part 250 and with the provisions of distributing or recipient agency processing agreements, and will ensure crediting of the recipient agency for the value of donated foods contained in such end products at the processing agreement value.
- J. The FSMC will comply with the storage and inventory requirements for donated foods. The FSMC must meet the general requirements for the storage and inventory management of donated foods in 7 CFR §250.14(a). In accordance with 7 CFR §250.52(a), the FSMC  may  may not store and inventory donated foods together with foods it has purchased commercially for the SFA's use. If the FSMC is permitted to store and inventory such foods together with other commercially purchased foods, it may only do so to the extent that such a system ensures compliance with the requirements for the use of donated foods in 7 CFR §250.51(d).
- K. Oklahoma State Department of Education (OSDE), DHS, a subdistributing agency, or the SFA, the Comptroller General, USDA, or their duly authorized representatives may perform on-site reviews of the FSMC's food service operation, including the review of records, to ensure compliance with requirements for the management and use of donated foods.
- L. The FSMC and SFA must maintain records of receipt of donated foods and processed end products, of crediting for the value of donated foods, and other records relating to donated foods, in accordance with 7 CFR §250.54.
1. The SFA must maintain the following records relating to the use of donated foods in its contract with the FSMC:
    - a. The donated foods and processed end products received and provided to the FSMC for use in the SFA's food service.
    - b. Documentation that the FSMC has credited it for the value of all donated foods received for use in the SFA's food service in the school year, including in accordance with the requirements in §250.51(a), the value of donated foods contained in processed end products.
    - c. The actual donated food values used in crediting.
  2. The FSMC must maintain the following records relating to the use of donated foods in its contract with the SFA:
    - a. The donated foods and processed end products received from, or on behalf of, the SFA for use in the SFA's food service.
    - b. Documentation that it has credited the SFA for the value of all donated foods received for use in the SFA's food service in the school year, including, in accordance with the requirements in §250.51(a), the value of donated foods contained in processed end products.
    - c. Documentation of its procurement of processed end products on behalf of the SFA, if applicable. (See Item E previously.)

3. The SFA must ensure that the FSMC is in compliance with the requirements of 7 CFR §250 through its monitoring of the food service operation, as required in 7 CFR §210, §225, or §226, as applicable. The SFA must also conduct a reconciliation at least annually (and upon termination of the contract) to ensure that the FSMC has credited it for the value of all donated foods received for use in the SFA's food service in the school year, including, in accordance with the requirements in §250.51(a), the value of donated foods contained in processed end products.
- M. Extensions or renewals of the contract, if applicable, are contingent upon the fulfillment of all contract provisions relating to donated foods.

#### V. Health Certifications/Food Safety

- A. The FSMC shall maintain all applicable health certifications on LEA facilities and shall ensure that all state and local regulations are being met by the FSMC preparing or serving meals at any SFA facility.
- B. The FSMC shall maintain state and/or local health certifications for any facility outside the SFA in which it proposes to prepare meals and shall maintain this health certification for the duration of the contract as required under USDA Regulation 7 CFR §210.16(a)(7).
- C. 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 under Public Law 108-265.

The FSMC agrees to allow at least two health inspections to be conducted by the Health Department at every site involved in school meal preparation and/or service as required by Public Law 108-265.

- D. O.S. 63-1-1118: It shall be unlawful for any person to operate or maintain any establishment, stationary or otherwise, where food or drink is offered for sale, or sold, to the public unless the person is the holder of a food establishment license issued for such purpose by the State Commissioner of Health or designee.

#### VI. Meals

- A. The FSMC shall serve meals on such days and at such times as requested by the SFA.
- B. The SFA shall retain control of the quality, extent, and general nature of the food service, and the prices to be charged the children for meals (7 CFR Part 210.16[a][4]).
- C. The FSMC shall offer free, reduced-price, and full-price reimbursable meals to all eligible children participating in the programs indicated in Section I, Item B on **page 11**.
- D. In order for the FSMC to offer à la carte food service, if applicable, the FSMC must offer free, reduced-price, and full-price reimbursable meals to all eligible children.
- E. The FSMC shall provide meals that meet USDA meal pattern requirements (*see the Appendix*).
- F. As required by the Healthy, Hunger-Free Kids Act, potable water must be made available to students during meal service for free. Per FNS Policy SP-41-2015, school districts may not promote or offer water or other beverages as an alternative selection to the required fluid milk component on the meal service line. Water is not a food component or food item that is required for the reimbursable meal. Offering a choice between water and milk is not permitted.



- G. The FSMC shall provide the specified types of service in the schools/sites listed in Attachment A2, which is part of this contract.
- H. 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.
- I. No payment will be made to the FSMC for meals that are spoiled or unwholesome at the time of delivery, do not meet detailed specifications as developed by the SFA for each food component in the meal pattern, or do not otherwise meet the requirements of the contract. (Refer to 7 CFR 210.16[c][3].)
- J. Provide detailed specifications for each food component or menu item as specified in 7 CFR Part 210, and include these specifications in the solicitation (i.e., RFPs). Specifications must cover items such as grade, purchase units, style, condition, weight, ingredients, formulations, and delivery time (7 CFR Part 210.16[c] [3]).

## VII. Books and Records

- A. 7 CFR 210.16(c)(1)—The FSMC shall maintain such records as the SFA will need to support its claim for reimbursement under this part and shall, at a minimum, report claim information to the SFA promptly at the end of each month. Such records shall be made available to the SFA, upon request, and shall be retained in accordance with §210.23(c).
- B. The FSMC shall maintain records at the SFA to support all allowable expenses appearing on the monthly operating statement. These records shall be kept in an orderly fashion according to expense categories.
- C. The FSMC shall provide the SFA with a year-end statement.
- D. The SFA shall conduct an internal audit of food, labor, and other large expense items quarterly as well as performing random audits on smaller expense categories.
- E. The SFA and the FSMC must provide all documents as necessary for the independent auditor to conduct the SFA's single audit.
- F. Books and records of the FSMC pertaining to the contract shall be made 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-year period for as long as required for the resolution of the issues raised by the audit. (Reference 7 CFR §210.9[b][17], 7 CFR §215.)
- G. The FSMC shall not remove federally required records from SFA premises upon contract termination. These records are outlined in the SFA agreement with the State Agency.

## VIII. Employees

- A. 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 be subject to employment by the FSMC. This

must agree with the information reported on **Worksheets 1-A, 1-C, and 2-A** on pages **45, 47-48** and **Worksheets 1-B and 2-B** around pages **46** and **49**.

**For the duration of the contract (and any renewal years for the contract [if any]), employees will be retained by (Select One option):**

- 1)  SFA (See Worksheets 1-A and 2-A.)
- 2)  FSMC (See Worksheets 1-B and 2-B.)
- 3)  SFA will retain employees until employees they leave the district (i.e., dismissed, retired, resign); the FSMC will rehire for any position in which an SFA employee has left if a replacement is determined to be necessary by the SFA. (See Worksheets 1-C and 2-B.) *\*The FSMC may not direct bill the SFA for any additional labor.*
- 4)  Employees are both employed by the SFA and FSMC (See Worksheets 1-A, 2-A, 1-B, and 2-B.)

*NOTE: If the FSMC hires when employees leave a district or take on SFA employees, the FSMC must consider any future labor/fringe benefit costs and include any of these costs in the initial proposal price. Once the contract is awarded, the only allowable change in the proposal price comes from an annual escalator provision for each renewal year, if applicable, and is based on the CPI for Food Away From Home—All Urban Consumers. Therefore, any change in proposal price for subsequent renewals DO NOT reflect the costs of employee positions rehired by the FSMC.*

***If option 3 or 4 is selected:*** The district will allow the FSMC to submit a **transition plan** for when an employee leaves the district and the Food Service Management Company takes on the employee. If a transition plan is agreed upon, **the amount agreed upon will need to be sent in with the FINAL RFP as SDE needs it for your file.**  Yes  No  N/A

*\*The transition plan can include an additional cost per meal for each employee transitioning but the FSMC cannot direct bill.*

- B. The FSMC shall provide the SFA with a schedule of employees, positions, assigned locations, salaries, and hours to be worked as part of the proposal on **Worksheets 1-B and 2-B** on pages **46** and **49**. Specific locations and assignments will be provided to the SFA two full calendar weeks prior to the commencement of operations.
- C. The SFA shall have final approval regarding the hiring of the FSMC's site manager.
- D. The FSMC shall comply with all wage and hours of employment requirements of federal and state laws. The FSMC shall be responsible for supervising and training personnel, including SFA-employed staff. Supervision activities include employee and labor relations, personnel development, and hiring and termination of FSMC management staff, except for the site manager. The FSMC shall also be responsible for the hiring and termination of nonmanagement staff who are employees of the FSMC.
- E. The FSMC shall provide Worker's Compensation coverage for its employees.
- F. The FSMC shall instruct its employees to abide by the policies, rules and regulations with respect to use of the SFA's premises as established by the SFA and which are furnished in writing to the FSMC.
- G. The FSMC shall maintain its own personnel and fringe benefits policies for its employees, subject to review by the SFA. Fringe benefits, as well as the basis for any salary increases, must be

specified in the proposal and approved by the SFA in order for these to be allowable costs. Salary increases must be based on the same criteria as that for management fee increases.

- H. Staffing patterns, except for the site manager, shall be mutually agreed upon.
- I. The FSMC shall not be responsible for hiring employees in excess of the number required for efficient operation.
- J. The SFA shall provide sanitary toilet and handwashing facilities for the employees of the FSMC.
- K. The SFA may request in writing the removal of any employee of the FSMC who violates health requirements or conducts himself or herself in a manner that is detrimental to the well-being of the students, provided such request is not in violation of any federal, state, or local employment laws.
- L. In the event of the removal or suspension of any such employee, the FSMC shall immediately restructure the food service staff without disruption of service.
- M. All SFA and/or 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.
- N. No firm, corporation, or individual shall blacklist or require a letter of relinquishment or publish or cause to be published or blacklisted any employee, mechanic, or laborer, discarded from or voluntarily leaving the service of such company, corporation, or individual, with intent and for the purpose of preventing such employee, mechanic, or laborer from engaging in or securing similar or other employment from any other corporation, company, or individual. (Reference State Law §40-172.)
- O. Regarding the FSMC staff positions designed on Worksheet 1-B on **page 47**, the FSMC shall not use or assign personnel occupying these positions for the benefit of any other entity; i.e., consulting, training, or out-of-district unless the SFA  **approves**  **does not approve** (to be completed by the SFA). The FSMC shall not use or assign personnel on the SFA payroll for the benefit of any other entity or out-of-district.
- P. All employees must meet the minimum Professional Standards requirement annually.

#### IX. Monitoring

- A. The SFA shall monitor the food service operation of the FSMC through periodic on-site visits to ensure that the food service operation is in conformance with the SFA's agreement to operate the program in accordance with USDA program regulations. (Reference 7 CFR §210.16.) Further, if there is more than one school site, there is an additional requirement that the SFA conduct an on-site review of the counting and claiming system no later than February 1 of each year as required by 7 CFR §210.8 in addition to the on-site review. The SFA/FSMC monitoring form must be completed by the SFA annually (**Attachment N**).
- B. The records necessary for the SFA to complete the required monitoring activities must be maintained by the FSMC under this contract and must be made available to the Auditor General, USDA, the State Agency, and the SFA upon request for the purpose of auditing, examination, and review.
- C. The SFA, as an SFSP sponsor, if applicable, is responsible for conducting and documenting the required SFSP site visits of all sites for preapproval and during operation of the program.

## X. Use of Advisory Group/Menus

- A. The SFA shall establish and the FSMC shall participate in the formation, establishment, and periodic meetings of the SFA advisory board composed of students, teachers, and parents to assist in menu planning. (Reference 7 CFR §210.16[a][8].)
- B. The FSMC must comply with the 21-day menu cycle and specifications (Attachment B) developed by the SFA for the NSLP (Attachment C). The FSMC must also comply with the menu cycle as specified by the SFA for the SBP (Attachment D) and/or ASSP (Attachment E) and include them in the RFP. Any changes made by the FSMC after the first initial menu cycle for the NSLP, SBP, and/or ASSP may be made only with the approval of the SFA. The SFA shall approve the menus no later than two weeks prior to service. (Reference 7 CFR §210.16[b][1].)
- C. In accordance with federal regulations and FNS Instruction 783-2, the FSMC shall make substitutions in reimbursable meals as specified by a state-recognized medical authority who is authorized by Oklahoma state law to write medical prescriptions; i.e., licensed physician (MD or DO) **OR** a physician's assistant (PA) or an advanced registered nurse practitioner (ARNP) authorized by his/her responsible licensed physician, for individual participating children unable, because of a disability, to consume specified foods. The SFA shall notify the FSMC of any such special dietary needs.

## XI. Use of Facilities, Inventory, Equipment, and Storage

- A. The SFA will make available, without any cost or charge to the FSMC, area(s) of the premises agreeable to both parties in which the FSMC shall render its services.
- B. The SFA may request of the FSMC additional food service programs as long as any additional food service is not substantive change to the contract. The SFA or requesting organization will be billed for the actual cost of food supplies, labor, and the FSMC's overhead and administrative expenses, if applicable, to provide such service. USDA commodities shall not be used for these special functions unless the SFA's students are the primary beneficiaries. 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 CNP. (Reference Section I, Item B on **page 11**.) **NOTE: Any additional food service programs requested that involve a substantive change to the contract must be competitively procured, separate from this contract.**
- C. The FSMC and the SFA shall inventory the equipment and commodities owned by the SFA at the beginning of the school year, including (but not limited to) silverware, trays, chinaware, glassware, and/or kitchen utensils.
- D. 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.
- E. 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.
- F. The FSMC shall maintain adequate storage procedures, inventory, and control of USDA-donated foods in conformance with the SFA's agreement with the State Agency.
- G. The FSMC shall provide the SFA with one set of keys for all food service areas secured with locks.
- H. The SFA shall provide the FSMC with local telephone service.

- I. The SFA shall furnish and install any equipment and/or make any structural changes needed to comply with federal, state, or local laws, ordinances, rules, and regulations.
- J. The SFA shall be responsible for any losses, including USDA-donated foods, which may arise due to equipment malfunction or loss of electrical power not within the control of the FSMC.
- K. All food preparation and serving equipment owned by the SFA shall remain on the premises of the SFA.
- L. The SFA shall not be responsible for loss or damage to equipment owned by the FSMC and located on the SFA premises.
- M. The FSMC shall notify the SFA of any equipment belonging to the FSMC on SFA premises within ten days of its placement on SFA premises.
- N. The SFA shall have access, with or without notice, to all of the SFA's facilities used by the FSMC for purposes of inspection and audit.
- O. The FSMC shall not use the SFA's facilities or personnel to produce food, meals, or services for other organizations, without the approval of the SFA. If such usage is mutually acceptable, there shall be a signed agreement which stipulates the fees to be paid by the FSMC to the SFA for such facility usage.
- P. The SFA, on the termination or expiration of the contract, shall conduct a physical inventory of all equipment and commodities owned by the SFA.
- Q. The FSMC shall surrender to the SFA, upon termination of the contract, all equipment and furnishings in good repair and condition, reasonable wear and tear excepted.

**XII. Purchases—SFA must indicate one of three options:**

- A.  The FSMC will only provide management services. The SFA make all purchases for CNP.
- B.  The FSMC will provide the management services and Excess Umbrella Liability found on Item D under Section XXII around **page 25**. The SFA make all purchases for CNP.
- C.  **Fixed-Priced:** The FSMC will make all purchases for CNP and the beginning inventory, exclusive of commodities, from the SFA. Inventory that is descriptive by item case count and price must be maintained, along with supporting documentation.

Include the following provisions:

- SFAs are required to purchase, the maximum extent practicable, domestic commodities or products specified in 7 CFR Part 210.21(d)(2)(i).
- Definition of domestic commodity or product (i) an agricultural commodity that is produced in the United States and (ii) a food product that is processed in the United States using agricultural commodities that are produced in the United States. (7 CFR Part 210.21[d][1])
- When purchasing food products with federal funds, whenever possible, the recipient agencies shall purchase only food products that are produced in the United States. (7 CFR Part 250.23[a])

**XIII. Buy American (SP-38-2017)**

- A. The FSMC shall purchase, to the maximum extent practicable, domestic commodities or products which are either an agricultural commodity produced in the United States (U.S.) or a food product processed in the U.S. substantially using agricultural commodities produced in the U.S.
- B. The FSMC shall certify the percentage of U.S. content in the products supplied to the SFA.

- C. The SFA reserves the right to review vendor purchase records to ensure compliance with the Buy American provision.

#### XIV. Sanitation

- A. The FSMC shall place garbage and trash in containers in designated areas as specified by the SFA.
- B. The SFA shall remove all garbage and trash from the designated areas.
- C. The FSMC shall clean the kitchen and dining room areas as indicated in Attachment G.
- D. The FSMC shall operate and care for all equipment and food service areas in a clean, safe, and healthy condition in accordance with the standards acceptable to the SFA and comply with all applicable laws, ordinances, regulations, and rules of federal, state, and local authorities, including laws related to recycling.
- E. The SFA shall clean ducts and hoods above the filter line.
- F. The SFA shall provide extermination services as needed.
- G. The FSMC shall comply with all local and state sanitation requirements in the preparation of food.

#### XV. Licenses, Fees, and Taxes

- A. 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 FSMC employees; the FSMC shall hold the SFA harmless for all claims arising from payment of such taxes and fees.
- B. The FSMC shall purchase, obtain, and post all licenses and permits as required by federal, state, and/or local law.
- C. The FSMC shall comply with all SFA building rules and regulations.

#### XVI. Nondiscrimination

Both the SFA and the FSMC agree that no child who participates in the NSLP, SBP, SMP, CACFP, SSP, or SFSP will be discriminated against on-the-basis of race, color, national origin, age, sex, or disability.

#### XVII. Emergency Closing

- A. The SFA shall notify the FSMC of any interruption in utility service of which it has knowledge.
- B. The SFA shall notify the FSMC of any delay in the beginning of the school day or the closing of school(s) due to snow or other emergency situations.

#### XVIII. Term and Termination

- A. The SFA or the FSMC may terminate the contract for cause by giving 60 days written notice.
- B. At any time, because of circumstances beyond the control of the SFA as well as the FSMC, the FSMC or the SFA may terminate the contract by giving **30** days written notice to the other party. (The SFA must determine the number of days. The maximum number of days must not exceed 60, per 7 CFR 210.16[d].) Notify OSDE immediately if contract is terminated by either party.

- C. Neither the FSMC nor the SFA shall be responsible for any losses resulting if the fulfillment of the terms of the contract shall be delayed or prevented by wars, acts of public enemies, strikes, fires, floods, acts of God, or for any acts not within the control of the FSMC or the SFA, respectively, and which, by the exercise of due diligence, it was unable to prevent.

#### XIX. Nonperformance by FSMC

- A. The FSMC is required to provide a Performance Bond in the amount of \$ 5% (enter the dollar amount of coverage or percentage of the total proposal price) as a guarantee of performance of all terms outlined under this contract. The amount/percentage should not be unreasonable in that it would prevent free and open competition. The Performance Bond provides the SFA recourse in the event that contractual obligations are not satisfactorily performed. See Section XXV, Letter C, on **page 29**.
- B. In the event of the FSMC's nonperformance under this contract and/or the violation or breach of the contract terms, the SFA shall have the right to pursue all administrative, contractual, and legal remedies against the FSMC and shall have the right to seek all sanctions and penalties as may be appropriate.
- C. The FSMC shall pay the SFA the full amount of any meal overclaims which are attributable to the FSMC's negligence, including those overclaims based on review or audit findings that occurred during the effective dates of original and renewal contracts.
- D. In the event either party commits a material breach, the nonbreaching party may terminate this agreement for cause by giving 60 days written notice. If the breach is remedied prior to the proposed termination date, the nonbreaching party may elect to continue this agreement.

Notwithstanding the breaching provision above, the SFA may terminate this contract for breach/neglect as determined by the SFA with written notification to the FSMC when considering such items as failure to maintain and enforce required standards of sanitation, failure to maintain proper insurance coverage as outlined by the contract, failure to provide required periodic information/statements, or failure to maintain quality of service at a level satisfactory to the SFA. The SFA is the responsible authority without recourse to FNS or the State Agency to the settlement and satisfaction of all contractual and administrative issues arising from the transaction. Such authority includes, but is not limited to, source evaluation, protests, disputes, claims, or other matters of contractual nature. Matters concerning violations of the law will be referred to local, state, or federal authority that has proper jurisdiction.

#### XX. Certification

- A. The 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).
- B. Contract Work Hours and Safety Standards Act (40 U.S.C. 3701-3708). Where applicable, all contracts awarded by the nonfederal entity in excess of \$100,000 that involve the employment of mechanics or laborers must include a provision for compliance with 70 U.S.C. 3702 and 3704, as supplemented by Department of Labor regulations (29 CFR Part 5). Under 40 U.S.C. 3702 of the Act, each contractor must be required to compute the wages of every mechanic and laborer on the basis of a standard work week of 40 hours. Work in excess of the standard work week is permissible provided that the worker is compensated at a rate of not less than one and a half times the basic rate of pay for all hours worked in excess of 40 hours in the work week. The requirements of 40 U.S.C. 3704 are applicable to construction work and provide that no laborer or mechanic must be required to work in surroundings or under working conditions which are unsanitary, hazardous, or dangerous.

These requirements do not apply to the purchases of supplies or materials or articles ordinarily available on the open market or contracts for transportation or transmission of intelligence.

- C. Equal Opportunity and Discrimination. The vendor certifies it is an Equal Opportunity Employer, a provider of services and/or assistance, and is in compliance with the 1964 Civil Rights Act, Title IX of the Education Amendments of 1972, Section 504 of the Rehabilitation Act of 1973, as amended, and Executive Orders 11246 and 11375. The vendor assures compliance with the Americans With Disabilities Act of 1990 (Public Law 101-336), all amendments to, and all requirements imposed by the regulations issued pursuant to this act.
- D. The 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; Title 7 CFR Parts 15, 15a, and 15b; the Americans With Disabilities Act; and FNS Instruction 113-1, *Civil Rights Compliance and Enforcement Programs and Activities in School Nutrition Programs*.
- E. The FSMC has signed the *Certification of Independent Price Determination*, Attachment H, which was attached as an addendum to the FSMC's proposal and which is incorporated herein by reference and made a part of this contract.
- F. To ensure that an SFA does not enter into a contract with a debarred or suspended FSMC, each SFA must obtain satisfaction that an FSMC is neither excluded nor disqualified before doing business with the FSMC. The uniform federal suspension/debarment certification has been established, and the collection of paper certifications is no longer mandatory. An SFA may meet the requirements by either of the two methods listed below (SFA must check one):
  - Checking the Excluded Parties List System. This is available on the Internet at <https://SAM.gov>
  - Collecting a certification that the FSMC is neither excluded nor disqualified. (See Attachment I.)
- G. Clean Air Act (42 U.S.C. 7401-7671q) and the Federal Water Pollution Control Act (33 U.S.C. 1251- 1387), as amended—Contracts and subgrants of amounts in excess of \$150,000 must contain a provision that requires the nonfederal award to agree to comply with all applicable standards, orders, or regulations issued pursuant to the Clean Air Act (42 U.S.C. 7401-7671q) and the Federal Water Pollution Control Act, as amended (33 U.S.C. 1251-1387). Violations must be reported to the federal awarding agency and the Regional Office of the Environmental Protection Agency (EPA).
- H. Byrd Anti-Lobbying Amendment (31 U.S.C. 1352)—Contractors that apply or bid for an award of \$100,000 or more must file the required certification. Each tier certifies to the tier above that it will not and has not used federal appropriated funds to pay any person or organization for influencing or attempting to influence an officer or employee of any agency, a member of Congress, or an employee of a member of Congress in connection with obtaining any federal contract, grant, or any other award covered by 31 U.S.C. 1352. Each tier must also disclose any lobbying with nonfederal funds that takes place in connection with obtaining any federal award. Such disclosures are forwarded from tier to tier up to the nonfederal award.

#### XXI. Miscellaneous

- A. The FSMC shall comply with the provisions of the proposal specifications, which are hereby in all respects made a part of this contract.
- B. No provision of this contract shall be assigned or subcontracted without prior written consent of the SFA.
- C. No waiver of any default shall be construed to be or constitute a waiver of any subsequent claim.



- D. 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) and workmanship of a quality that would normally be specified by the SFA are to be used.
- E. Payments on any claim shall not preclude the SFA from making a claim for adjustment on any item found not to have been in accordance with the provisions of this contract and specifications.
- F. The SFA shall be responsible for ensuring the resolution of program review and audit findings.
- G. This contract is subject to review and approval by the State Agency.
- H. By submitting a proposal, the Offerer covenants and agrees that it is satisfied, from its own investigation of the conditions to be met, that it fully understands its obligations and that it will not make any claim for, or have right to cancellation or relief from, the contract because of any misunderstandings or lack of information.

XXII. Insurance

- A. The FSMC shall maintain the insurance coverage set forth below for each accident provided by insurance companies authorized to do business in the state of Oklahoma. A Certificate of Insurance of the FSMC’s insurance coverage indicating these amounts must be submitted at the time of award. This must be completed by the SFA. 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

\$ 1,000,000 Combined Single Limit
- B. Automobile Liability: \$ 1,000,000 Combined Single Limit
- C. Workers’ Compensation—Statutory: Employer’s Liability—\$ 5,000,000
- D. Excess Umbrella Liability: \$ 0 Combined Single Unit
- E. The SFA shall be named as additional insured on General Liability, Automobile, and Excess Umbrella. The FSMC must provide a waiver of subrogation in favor of the SFA for General Liability, Automobile, Worker’s Compensation, and Excess Umbrella.
- F. The contract of insurance shall provide for notice to the SFA of cancellation of insurance policies 30 days before such cancellation is to take effect.

XXIII. Optional Requirements to Be Included—To be completed by the SFA

- A. The District  will  will not (SFA must indicate) reimburse for reasonable cellular telephone expenses incurred by the Director for communications related to the contract. Reasonable expenses shall not include additional services such as paging, e-mail, or voice mail. If allowed, it must be charged as an expense by the FSMC. *\*Note: Although these costs may be allowable by the SFA, it must be included in the fixed price per meal charge and cannot be charged separately.*

B. The District  will  will not (SFA must indicate) reimburse for travel expenses for on-site FSMC staff only that are allowable costs related to the contract and which are approved in advance. Reasonable expenses shall include mileage reimbursement, lodging (at the lowest available room rate), and reasonable meal expenses. Mileage, lodging, and meal expenses will be reimbursed at the same rate as received by SFA employees. *\*Note: Although these costs may be allowable by the SFA, it must be included in the fixed price per meal charge and cannot be charged separately.*

C. The District  will  will not (SFA must indicate) reimburse reasonable mileage expense of the Director for allowable local travel related to the contract based on the same mileage rate as received by SFA employees. This mileage rate is \$\_\_\_\_\_.  
*\*Note: Although these costs may be allowable, must be included in the fixed price per meal charge and cannot be charged separately.*

D. Investments (SFA must indicate)

The FSMC  may  may not (SFA must indicate) purchase nonexpendable equipment (any item costing \$5,000 or more) for the food service program in an amount not to exceed \$ 50,000. The FSMC shall be subject to the same procurement requirements to which the District is subject in any procurement action and may not serve as a vendor when procuring on behalf of the school food service. Contracts should provide the SFA with final, **PRIOR** approval authority for the purchase of equipment that is used in storage, preparation, and delivery of school meals. Contracts should establish an amortization schedule, if appropriate. Whether or not an amortization schedule is used, title to the property must be vested with the SFA when the equipment is placed in service. Clauses that require the full repayment of unamortized costs incurred by the FSMC when the contract is terminated or not renewed are not permitted. Approval by the State Agency for equipment purchases of \$5,000 or more is required.

If the contract expires or is terminated prior to the complete repayment of the investment, the District shall, on the expiration date, or within five days after receipt by either party of any notice of termination under this contract, either (SFA must indicate):

1.  The SFA can retain the property and continue to make payments in accordance with the amortization schedule.

**OR**

2.  Return the property to the FSMC in full release of the unpaid balance. (Reference: FSMC Guidance)

E. Except as otherwise expressly provided in this contract, the FSMC will defend, indemnify, and hold the SFA harmless from and against all claims, liability, loss, and expense, including reasonable collection expenses, attorneys' fees, and court costs that may arise because of the sole negligence, misconduct, or other fault of the FSMC, its agents, or employees in the performance of its obligations under this contract, except to the extent any such claims or actions result from the negligence of the SFA, its employees, or agents. This clause shall survive termination of the Agreement.

F. The SFA  will  will not (SFA must indicate) require the FSMC to perform a security (back-ground check on any FSMC employee that will work at the SFA. Limitation on Nonperformance for Deficit Operations (Guarantee). The District and the FSMC shall work together to ensure a financially sound operation. If food service operations result in a deficit during the initial contract school year, the FSMC shall reimburse the District for the deficit. All FSMC assumptions used in calculating financial projections shall be clearly defined in the financial section of each proposal. Factors not clearly defined shall be the

sole responsibility of the FSMC. If the contract is renewed, this condition shall apply to subsequent years. FSMCs cannot recover any deficits in subsequent years if contract is renewed.

- G. Assumptions. Financial terms of the Agreement are based upon existing conditions and the following assumptions. If there is a material change in conditions, including, without limitations, changes to the following assumptions, the contract (1) may be terminated at the end of the current term or (2) continue under the same terms as written, whichever is mutually agreed upon.
- The District’s policies, practices, and service requirements shall remain materially consistent through- out the contract term and any subsequent contract renewals.
  - Average daily attendance (ADA) for the initial contract year beginning July 1 shall equal or exceed prior year’s ADA.
  - Legislation, regulations, and reimbursement rates that create changes in the school lunch program shall remain material consistent throughout the year.
  - Usable commodities, of adequate quality and variety required for the menu cycle, valued at an amount as set forth by USDA for the contract year will continue to be available.
  - The government reimbursement rates in effect shall remain materially consistent throughout the year.
  - Meal components and quantities required by the National School Lunch Act (NSLA) or the NSLP remain consistent with prior years.
  - Service hours, service requirements, and type or number of facilities selling food and/or beverages on District’s premises shall remain materially consistent throughout the year.
  - The state or federal minimum wage rate and taxes in effect shall remain materially consistent through- out the year.
  - District revenue credited to the food service program shall include all state and federal amounts received specifically for child nutrition operations.
  - The projected number of full feeding days in: Year One: **173** (may not be a full year), Year Two: **173**, Year Three: **173**, Year Four: **173**, Year Five: **173**.

The term *materially consistent* shall mean that a change does not (1) materially increase FSMC’s cost of providing management service or (2) materially decrease the net revenue derived from the food service operation. SDE will define material change as anything that would change the contract more than \$150,000. Any change over \$150,000 must be rebid.

#### XXIV. Trade Secrets and Proprietary Information

- A. During the term of the Agreement, the FSMC may grant to the District 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 the FSMC), and similar compilations regularly used in FSMC business operations (*trade secrets*). The District shall not disclose any of the FSMC’s trade secrets or other confidential information, directly or indirectly, during or after the term of the Agreement. The District 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 Agreement. The District 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 District, the District specifically agrees that all software associated with the operation of the food service, including without limitation, menu systems, food production system, accounting systems, and other software, are owned by or licensed to the FSMC and not the District. Furthermore, the District’s access or use of such software shall not create any right, title interest, or copyright in such software and the District shall not retain such software beyond the termination of the Agreement. In the event of any breach of this provision, the FSMC shall be entitled to equitable relief, including an injunction or specific performance, in addition to all other remedies otherwise

available. The District’s obligations under this section are subject to its obligations under the Oklahoma Open Records Act. This provision shall survive termination of the Agreement.

- B. Rights to Inventions Made Under a Contract or Agreement. If the federal award meets the definition of *funding agreement* under 27 CFR §401.2(a) and the recipient or subrecipient wishes to enter into a contract with a small business firm or nonprofit organization regarding the substitution of parties, assignment or performance of experimental, developmental, or research work under that *funding agreement*, the recipient or subrecipient must comply with the requirements of 37 CFR Part 401, *Rights to Inventions Made by Nonprofit Organizations and Small Business Firms Under Government Grants, Contracts, and Cooperative Agreements*, and any implementing regulations issued by the awarding agency. (Reference 2 CFR 200, Appendix II, F)

### Codes of Conduct (2 CFR 200.318[c][1])

The nonfederal entity must maintain written standards of conduct covering conflicts of interest and governing the actions of its employees engaged in the selection, award, and administration of contracts. No employee, officer, or agent may participate in the selection, award, or administration of a contract supported by a federal award if he or she has a real or apparent conflict of interest. Such a conflict of interest would arise when the employee, officer, or agent, any member of his or her immediate family, his or her partner, or an organization which employs or is about to employ any of the parties indicated herein, has a financial or other interest in or a tangible personal benefit from a firm considered for a contract. The officers, employees, and agents of the nonfederal entity (SFA) may neither solicit nor accept gratuities, favors, or anything of monetary value from contractors or parties to subcontracts. However, nonfederal entities (SFAs) may set standards for situations in which the financial interest is not substantial or the gift is an unsolicited item of nominal value. This must be stated in the SFA’s Code of Conduct and Procurement Plan. The standards of conduct must provide for disciplinary actions to be applied for violations of such standards by officers, employees, or agents of the nonfederal entity (SFA).

**XXV. SFSP**—Additional Requirements, fill this section out if applicable (SFA must check mark this section if not applicable or not participating at this time but may in the future)

**Section Not Applicable – We Do Not Plan to Participate in SFSP (Skip to pg. 31)**

**Section Not Applicable – We May Participate in the Future (Skip to pg. 31)**

- A. The SFA shall be responsible for determining eligibility of all SFSP sites.
- B. **All meals prepared by the FSMC must be unitized with or without milk or juice**
- C. FSMCs shall obtain bid bonds and performance bonds only from surety companies listed in the current Department of Treasury Circular 570. No sponsor or State Agency shall allow FSMCs to post any **ALTERNATIVE** forms of bid or performance bonds, including but not limited to, cash, certified checks, letters of credit, or escrow accounts. (Reference 7 CFR 225.15[m][5-7])
- D. Each FSMC which submits a proposal over \$100,000 shall obtain a bid bond in an amount not less than 5 percent nor more than 10 percent, as determined by the sponsor of the value of the contract for which the bid is made. A copy of the bid bond shall accompany each bid. (Reference 7 CFR 225.15[m][5-7])
- E. 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.

F. The FSMC must comply with the 5-day menu cycle developed by the SFA for the SFSP (Attachment F) and include it in the RFP. The SFA shall approve any changes in the menus no later than two weeks prior to service after the initial cycle has been used. The SFA shall inform the State Agency of menu changes for the SFSP.

G. Meals shall be delivered according to the following delivery schedule:

1. Delivery shall be made with the contractor to the facility(ies) in accordance with the order from each facility.
2. Meals shall be delivered daily, unloaded, and placed in the facility by the contractor's personnel at the location and time listed in Schedule A.

Adequate refrigeration or heating shall be provided during delivery of all good to ensure the wholesomeness of food at delivery in accordance with state or local health codes.

3. Meals will be delivered/picked up/served at the time(s) indicated. (Check the applicable meal[s] and indicate time of service.)

	<b>Delivered/Picked Up</b>	<b>Served</b>
<input checked="" type="checkbox"/> Breakfast	<u>7:45</u> a.m.	<u>8:00</u> a.m.
<input type="checkbox"/> A.M. Supplement (SFSP/CACFP)	_____ a.m.	_____ a.m.
<input checked="" type="checkbox"/> Lunch	<u>10:45</u> a.m./p.m.	<u>11:00</u> a.m./p.m.
<input type="checkbox"/> P.M. Supplement	_____ p.m.	_____ p.m.
<input type="checkbox"/> Supper (SFSP/CACFP)	_____ p.m.	_____ p.m.

4. Meals will be furnished in the following manner:

- Meals will be available for pick up by facility personnel.
- Meals will be delivered to the facility by FSMC personnel.
- Food will be portioned in bulk containers.
  - FSMC will provide portioning utensils.
  - FSMC will not provide portioning utensils.
- Food will be portioned in individual serving containers.

5. The offerer shall be responsible for delivery of all meals and dairy products at the specified time. The offerer must provide exactly the number of meals ordered. Counts of meals will be made at the facility before meals are accepted. Damaged or incomplete meals shall not be included when the number of delivered meal is determined.

**PROJECTED OPERATIONS—REVENUE  
FOR PROGRAMS AND SITES TO BE CONTRACTED  
NATIONAL SCHOOL LUNCH PROGRAM (NSLP)/SCHOOL BREAKFAST  
PROGRAM (SBP)/SPECIAL MILK PROGRAM (SMP) ONLY  
(To be completed by School Food Authority [SFA])**

Data shown is based on the most recent full-service year: **2019-2020**  
School Year

**National School Lunch Program—**

	Meals	X	Price Charged	=	Total
Elementary Full-Price	#17,477	X	3.00	=	\$52,431
	#23,625		2.80	=	\$66,150
Secondary Full-Price	#14,840	X	3.10	=	\$46,004
Reduced-Price	#20,415	X	\$.40	=	\$8,166
Adult	#2,169	X	3.45	=	\$7,483.05
Contract	#	X		=	\$
<b>Subtotal Lunches:</b>	<b>#</b>	<b>X</b>		<b>=</b>	<b>\$180,234.05</b>

**After-School/Snack—NSLP—**

	Meals		Price Charged		Total
Full-Price	#	X		=	\$
Reduced-Price	#	X		=	\$
Adult	#	X		=	\$
Contract	#	X		=	\$
<b>Subtotal Snacks:</b>	<b>#</b>	<b>X</b>		<b>=</b>	<b>\$</b>

**School Breakfast Program—**

	Meals	X	Price Charged	=	Total
Elementary Full-Price	#9,865	X	1.50	=	\$14,797.50
Secondary Full-Price	#2,461	X	1.60	=	\$3,937.60
Reduced-Price	#8,612	X	\$.30	=	\$2,583.60
Adult	#174	X	1.75	=	\$304.50
Contract	#	X		=	\$
<b>Subtotal Breakfasts:</b>	<b>#</b>	<b>X</b>		<b>=</b>	<b>\$21,623.20</b>

**Special Milk Program—**

	Meals	X	Price Charged	=	Total
Special Milk, if applicable	#	X		=	\$
Special Function (Catering)	#	X		=	\$
À la Carte Total Revenue (include à la carte sales to adults and students), if applicable					\$
Concession Revenue, if applicable					\$
Vending Machine Sales Total Revenue					\$
<b>TOTAL IN-SCHOOL REVENUE (NSLP/SBP/SMP Only)</b>					<b>\$</b>

**PROJECTED OPERATIONS—REVENUE  
FOR PROGRAMS AND SITES TO BE CONTRACTED  
NATIONAL SCHOOL LUNCH PROGRAM (NSLP)/SCHOOL BREAKFAST  
PROGRAM (SBP)/SPECIAL MILK PROGRAM (SMP) ONLY  
(To be completed by School Food Authority [SFA])**

Data shown is based on the most recent full-service year: **2018-2019**  
School Year

**National School Lunch Program—**

	Meals	X	Price Charged	=	Total
Elementary Full-Price	#26,512	X	2.70	=	\$71,582.40
Secondary Full-Price	#9,701	X	3.00	=	\$29,103.00
Reduced-Price	#30,370	X	.40	=	\$12,148.00
Adult	#2034	X	3.35	=	\$6,813.90
Contract	#17,324 Middle	X	2.90	=	\$50,239.60
<b>Subtotal Lunches:</b>	<b>#85,941</b>	X		=	<b>\$169,886.90</b>

**After-School/Snack—NSLP—**

	Meals		Price Charged		Total
Full-Price	#	X		=	\$
Reduced-Price	#	X		=	\$
Adult	#	X		=	\$
Contract	#	X		=	\$
<b>Subtotal Snacks:</b>	<b>#</b>	X		=	<b>\$</b>

**School Breakfast Program—**

	Meals	X	Price Charged	=	Total
Elementary Full-Price	#11,489	X	1.40	=	\$16,084.60
Secondary Full-Price	#3,063	X	1.50	=	\$4,594.50
Reduced-Price	#13,430	X	.30	=	\$4,029.00
Adult	#253	X	1.65	=	\$417.45
Contract	#	X		=	\$
<b>Subtotal Breakfasts:</b>	<b>#28,235</b>	X		=	<b>\$25,125.55</b>

**Special Milk Program—**

	Meals	X	Price Charged	=	Total
Special Milk, if applicable	#	X		=	\$
Special Function (Catering)	#	X		=	\$
À la Carte Total Revenue (include à la carte sales to adults and students), if applicable					\$
Concession Revenue, if applicable					\$
Vending Machine Sales Total Revenue					\$
<b>TOTAL IN-SCHOOL REVENUE (NSLP/SBP/SMP Only)</b>					<b>\$</b>

## FEDERAL REIMBURSEMENT (NSLP/SBP/SMP/ASSP Only)

Data shown is based on the most recent full-service year: **2019-2020**

School Year

	Meals	X	Rate (Include Additional \$.07 Incentive)	=	Total	Totals
<b>Lunches:</b>						
Free	#158,921	X	3.50	=	\$556,223.50	
	#3,661		4.1525	=	\$15,202.30	
Reduced-Price	#20,415	X	3.10	=	\$63,286.50	
Full-Price	#18,959.22	X	\$ .41	=	\$18,959.22	\$ <b>653,671.52</b>
						<b>Total Lunch</b>
<b>After-School Snack Program:</b>						
Free	#	X		=	\$	
Reduced-Price	#	X		=	\$	
Full-Price	#	X		=	\$	\$
						<b>Total Snacks</b>
<b>Breakfasts:</b>						
Free	#3,661	X	2.375	=	\$8,694.86	
Free, Severe Need	#97,443	X	2.20	=	\$214,374.60	
Reduced-Price	#8,812	X	1.90	=	\$16,742.80	
Reduced-Price, Severe Need	#	X		=	\$	
Full-Price	#12,327	X	\$ .31	=	\$3,821.37	\$ <b>243,633.63</b>
						<b>Total Breakfast</b>
<b>Special Milk, if applicable:</b>						
Full-Price	#	X		=	\$	
Free	#	X		=	\$	\$
						<b>Total Milk</b>

## STATE REIMBURSEMENT

Data shown is based on the most recent full-service year: **2019-2020** School Year

	Meals	X	Price	=	Total
State Match	#256,307.70	X	.0477757	=	\$12,245.28
State Program, if applicable	#	X		=	\$

### STATE REIMBURSEMENT

	=	\$
<b>TOTAL IN-SCHOOL REVENUE</b>	=	\$
<b>TOTAL FEDERAL REIMBURSEMENT</b>	=	<b>\$897,305.15</b>
<b>TOTAL STATE REIMBURSEMENT</b>	=	<b>\$12,245.28</b>
<b>INTEREST INCOME</b>	=	<b>\$0</b>
<b>TOTAL REVENUE (NSLP/SBP/SMP/ASSP ONLY)</b>	=	\$



## FEDERAL REIMBURSEMENT (NSLP/SBP/SMP/ASSP Only)

Data shown is based on the most recent full-service year: **2018-2019**  
School Year

	Meals	X	Rate (Include Additional \$.07 Incentive)	=	Total	Totals
<b>Lunches:</b>						
Free	#172,401	X	3.33	=	\$574,095.33	\$
Reduced-Price	#30,370	X	2.93	=	\$88,984.10	\$
Full-Price	#53,537	X	.33	=	\$17,667.21	\$
	#256,308		.06		\$15,378.48	\$ <b>696,125.12</b> Total Lunch
<b>After-School Snack Program:</b>						
Free	#	X		=	\$	\$
Reduced-Price	#	X		=	\$	\$
Full-Price	#	X		=	\$	\$
						\$ <b>Total Snacks</b>
<b>Breakfasts:</b>						
Free	#	X		=	\$	\$
Free, Severe Need	#95,014	X	2.14	=	\$203,329.96	\$
Reduced-Price	#	X		=	\$	\$
Reduced-Price, Severe Need	#13,430	X	1.84	=	\$24,711.20	\$
Full-Price	#14,552	X	.31	=	\$4,511.12	\$ <b>232,552.28</b> Total Breakfast
<b>Special Milk, if applicable:</b>						
Full-Price	#	X		=	\$	\$
Free	#	X		=	\$	\$
						\$ <b>Total Milk</b>

### STATE REIMBURSEMENT

Data shown is based on the most recent full-service year: **2018-2019** School Year

	Meals	X	Price	=	Total
State Match	#256,308	X	.0412873	=	\$10,582.26
State Program, if applicable	#	X		=	\$

<b>STATE REIMBURSEMENT</b>		<b>=</b>	<b>\$</b>
<b>TOTAL IN-SCHOOL REVENUE</b>		<b>=</b>	<b>\$</b>
<b>TOTAL FEDERAL REIMBURSEMENT</b>		<b>=</b>	<b>\$928,677.40</b>
<b>TOTAL STATE REIMBURSEMENT</b>		<b>=</b>	<b>\$11,208.89</b>
<b>INTEREST INCOME</b>		<b>=</b>	<b>\$</b>
<b>TOTAL REVENUE (NSLP/SBP/SMP/ASSP ONLY)</b>		<b>=</b>	<b>\$939,886.29</b>

**PROJECTED OPERATIONS—EXPENDITURES  
FOR PROGRAMS AND SITES TO BE CONTRACTED  
(NSLP/SBP/SMP ONLY)  
(To Be Completed by SFA)**

Data shown is based on the most recent full-service year: **2019-2020**  
School Year

<b>Food and Milk</b> Enter the costs of food and milk purchased and received. Include the Commodity Distribution Assessment Fee. Commodity Value Bonus Commodity Value				\$	
<b>Direct Labor and Benefits</b> Enter the gross amount paid for salaries to food service workers. Include employee benefits such as health insurance, retirement funds, and matching social security. Include any FSMC fees and expenses.				\$759,636.64	
<b>Other Direct</b> Enter the cost for nonfood items such as paper goods, supplies, equipment repairs (less than \$5,000 per repair), equipment, rental, and extermination.				\$15,178.72	
<b>Expendable Equipment</b> Enter the cost of each piece of equipment with an acquisition cost less than \$5,000.				\$	
<b>Nonexpendable Equipment</b> Enter the depreciated amount of each piece of equipment with an acquisition cost of \$5,000 or more.				\$	
<b>Nonreimbursable Expenses</b> Enter all expenditures that are not an allowable cost for reimbursement purposes (i.e., bank charge of bounced checks, lost commodities)				\$	
<b>À la Carte Sales (If not included above)</b> Enter total expenditures related to à la carte sales (i.e., food, labor, supplies).				\$76,652.87	
<b>Special Functions (Catering)</b> Enter total expenditures related to special functions (i.e., food, labor, supplies, equipment repair)				\$10,351.00	
<b>Vended Meals (Contract Meals) (If not included above)</b> Enter total expenditures related to the preparation and delivery of contract meals (i.e., food, labor, supplies)				\$549,505.65	
<b>Vending Machines</b> Enter total expenditures related to concession sales (i.e., food, labor, supplies, equipment repair)				\$	
<b>Concession Sales</b> Enter total expenditures related to concession sales (i.e., food, labor, supplies, equipment repair)				\$	
<b>Subtotal Expenditures</b>				\$1,411,324.88	
<b>Less Commodity Usage</b>	<b>33,306.19</b>	X	<b>.3975</b>	=	(13,239.21)
	NSLP Lunches Only		Current Commodity Rate, including Bonus Commodities (See page 11)		
<b>Less Rebates, Discounts, Commissions, if applicable</b>				=	( )
<b>TOTAL EXPENDITURES</b>				\$1,398,085.67	
<b>SUMMARY</b>					
<b>Total Revenue</b>			\$1,372,315.65		
<b>Total Expenditures</b>			\$1,398,085.67		
<b>Profit or (Loss)</b>			\$-25,770.02		

**PROJECTED OPERATIONS—EXPENDITURES  
FOR PROGRAMS AND SITES TO BE CONTRACTED  
(NSLP/SBP/SMP ONLY)  
(To Be Completed by SFA)**

Data shown is based on the most recent full-service year: **2018-2019**  
School Year

<b>Food and Milk</b>					
Enter the costs of food and milk purchased and received. Include the Commodity Distribution Assessment Fee.					\$
Commodity Value					\$
Bonus Commodity Value					\$
<b>Direct Labor and Benefits</b>					
Enter the gross amount paid for salaries to food service workers. Include employee benefits such as health insurance, retirement funds, and matching social security. Include any FSMC fees and expenses.					\$732,054.10
<b>Other Direct</b>					
Enter the cost for nonfood items such as paper goods, supplies, equipment repairs (less than \$5,000 per repair), equipment, rental, and extermination.					\$17,505.49
<b>Expendable Equipment</b>					
Enter the cost of each piece of equipment with an acquisition cost less than \$5,000.					\$
<b>Nonexpendable Equipment</b>					
Enter the depreciated amount of each piece of equipment with an acquisition cost of \$5,000 or more.					\$
<b>Nonreimbursable Expenses</b>					
Enter all expenditures that are not an allowable cost for reimbursement purposes (i.e., bank charge of bounced checks, lost commodities)					\$
<b>À la Carte Sales (If not included above)</b>					
Enter total expenditures related to à la carte sales (i.e., food, labor, supplies).					\$73,061.52
<b>Special Functions (Catering)</b>					
Enter total expenditures related to special functions (i.e., food, labor, supplies, equipment repair)					\$13,157.00
<b>Vended Meals (Contract Meals) (If not included above)</b>					
Enter total expenditures related to the preparation and delivery of contract meals (i.e., food, labor, supplies)					\$556,934.40
<b>Vending Machines</b>					
Enter total expenditures related to concession sales (i.e., food, labor, supplies, equipment repair)					\$
<b>Concession Sales</b>					
Enter total expenditures related to concession sales (i.e., food, labor, supplies, equipment repair)					\$
<b>Subtotal Expenditures</b>					\$1,392,712.51
<b>Less Commodity Usage</b>	<b>48,584.32</b>	X	<b>.3975</b>	=	(19,312.27)
	NSLP Lunches Only		Current Commodity Rate, including Bonus Commodities (See page 11)		
<b>Less Rebates, Discounts, Commissions, if applicable</b>					( )
<b>TOTAL EXPENDITURES</b>					<b>\$1,373,400.24</b>
<b>SUMMARY</b>					
<b>Total Revenue</b>			<b>\$1,401,699.32</b>		
<b>Total Expenditures</b>			<b>\$1,373,400.24</b>		
<b>Profit or (Loss)</b>			<b>\$28,299.08</b>		

**PROJECTED OPERATIONS—EXPENDITURES  
FOR PROGRAMS AND SITES TO BE CONTRACTED  
Complete Breakdown and Itemized Details to the Following:  
(To Be Completed by FSMC – SEE PAGE 8 #9 a-e)**

<b>Food and Supplies</b> Enter the costs of food and milk	\$ <span style="background-color: yellow; border: 1px solid black; display: inline-block; width: 60px; height: 15px;"></span>
Enter the costs for supplies and materials	\$ <span style="background-color: yellow; border: 1px solid black; display: inline-block; width: 60px; height: 15px;"></span>
<b>Payroll and Benefits (Must be indicated on 1-B &amp; 2-B or 1-C &amp; 2-B)</b> Enter the gross amount paid for salaries to food service workers. Include employee benefits such as health insurance, retirement funds, and matching social security.	\$ <span style="background-color: yellow; border: 1px solid black; display: inline-block; width: 60px; height: 15px;"></span>
<b>Other Direct</b> Enter the cost for nonfood items such as paper goods, supplies, equipment repairs (less than \$5,000 per repair), equipment, rental, and extermination.	\$ <span style="background-color: yellow; border: 1px solid black; display: inline-block; width: 60px; height: 15px;"></span>
<b>Indirect/Overhead/Central Support Expenses2-B</b> .	\$ <span style="background-color: yellow; border: 1px solid black; display: inline-block; width: 60px; height: 15px;"></span>
<b>On-Site FSMC Staff Expenses</b>	\$ <span style="background-color: yellow; border: 1px solid black; display: inline-block; width: 60px; height: 15px;"></span>
<b>Nonreimbursable Expenses</b> Enter all expenditures that are not an allowable cost for reimbursement purposes (i.e., bank charge of bounced checks, lost commodities)	\$ <span style="background-color: yellow; border: 1px solid black; display: inline-block; width: 60px; height: 15px;"></span>
<b>Training Expenses</b> Enter total expenditures related to training functions	\$ <span style="background-color: yellow; border: 1px solid black; display: inline-block; width: 60px; height: 15px;"></span>
<b>On-site program expenses/Marketing</b> Including consumable proprietary materials such as posters, etc.	\$ <span style="background-color: yellow; border: 1px solid black; display: inline-block; width: 60px; height: 15px;"></span>
<span style="background-color: yellow; border: 1px solid black; display: inline-block; width: 60px; height: 15px;"></span>	\$ <span style="background-color: yellow; border: 1px solid black; display: inline-block; width: 60px; height: 15px;"></span>
<span style="background-color: yellow; border: 1px solid black; display: inline-block; width: 60px; height: 15px;"></span>	\$ <span style="background-color: yellow; border: 1px solid black; display: inline-block; width: 60px; height: 15px;"></span>
<span style="background-color: yellow; border: 1px solid black; display: inline-block; width: 60px; height: 15px;"></span>	\$ <span style="background-color: yellow; border: 1px solid black; display: inline-block; width: 60px; height: 15px;"></span>
<b>TOTAL EXPENDITURES</b>	\$ <span style="background-color: yellow; border: 1px solid black; display: inline-block; width: 60px; height: 15px;"></span>

- Currently Participating in this Program (complete this page)  Not Applicable  
 May Participate in the Future (Must be marked on Page 11)

## REVENUE/EXPENDITURES FOR SUMMER FOOD SERVICE PROGRAM (SFSP) (To Be Completed by SFA)

Data shown is based on the most recent full-service year: **2019-2020** School Year

### REVENUES (FEDERAL REIMBURSEMENT)—

	MEALS	X	RATE	=	TOTAL
<b>Operating</b>					
Breakfast	#3,820	X	2.3750	=	\$9,072.50
Lunch/Supper	#3,820	X	4.1525	=	\$15,862.55
Snack	#	X		=	\$
<b>Administrative Cost</b>					
Breakfast	#	X		=	\$
Lunch/Supper	#	X		=	\$
Snack	#	X		=	\$
<b>TOTAL REVENUE (SFSP)</b>					<b>\$24,935.05</b>

### EXPENDITURES—

<b>Operating:</b>	
Cost of Food and Milk	\$
Food Service Labor, Payroll Taxes, and Benefits	19,698.38
Nonfood Supplies	
Utilities	
Rental of Facility	
Rental of Equipment	
Use Allowance of Equipment	
Transportation of Children/Meals (Rural Sponsors Only)	
Other (Specify)	
<b>TOTAL OPERATING</b>	<b>\$</b>
<b>Administrative:</b>	
Administrative Salaries	\$
Payroll Taxes and Benefits	
Office (Maintenance, Rental, Supplies)	
Utilities	
Mileage (Administrative Purposes Only)	
Audit/Legal Fees	
Communications (Telephone, Postage, Outreach)	
Publication Fee	
Other (Specify)	
<b>TOTAL ADMINISTRATIVE</b>	<b>\$</b>
<b>TOTAL EXPENDITURES (SFSP)</b>	<b>\$19,698.38</b>

### Summary:

Total Revenue	\$24,938.05
Total Expenditures	\$19,698.38
Profit or (Loss)	\$5,239.67

- Currently Participating in this Program (*complete this page*)       Not Applicable  
 May Participate in the Future (*Must be marked on Page 11*)

**REVENUE/EXPENDITURES FOR SEAMLESS SUMMER OPTION (SS0)**  
 (To Be Completed by SFA)

Data shown is based on the most recent full-service year:    
 School Year

<b>REVENUES (FEDERAL REIMBURSEMENT)—</b>					
	Meals	X	Rate	=	Total
Breakfast	# <span style="background-color: yellow; border: 1px solid black; padding: 2px 10px;"> </span>	X	<span style="background-color: yellow; border: 1px solid black; padding: 2px 10px;"> </span>	=	\$ <span style="background-color: yellow; border: 1px solid black; padding: 2px 10px;"> </span>
Severe Need Breakfast	# <span style="background-color: yellow; border: 1px solid black; padding: 2px 10px;"> </span>	X	<span style="background-color: yellow; border: 1px solid black; padding: 2px 10px;"> </span>	=	\$ <span style="background-color: yellow; border: 1px solid black; padding: 2px 10px;"> </span>
Lunch/Supper	# <span style="background-color: yellow; border: 1px solid black; padding: 2px 10px;"> </span>	X	<span style="background-color: yellow; border: 1px solid black; padding: 2px 10px;"> </span>	=	\$ <span style="background-color: yellow; border: 1px solid black; padding: 2px 10px;"> </span>
Snack	# <span style="background-color: yellow; border: 1px solid black; padding: 2px 10px;"> </span>	X	<span style="background-color: yellow; border: 1px solid black; padding: 2px 10px;"> </span>	=	\$ <span style="background-color: yellow; border: 1px solid black; padding: 2px 10px;"> </span>
<b>Total Revenue (SSP)</b>					\$ <span style="background-color: yellow; border: 1px solid black; padding: 2px 10px;"> </span>

<b>EXPENDITURES—</b>	
Cost of Food and	<span style="background-color: yellow; border: 1px solid black; padding: 2px 10px;"> </span>
Milk SSP Food-	<span style="background-color: yellow; border: 1px solid black; padding: 2px 10px;"> </span>
Related Supplies	<span style="background-color: yellow; border: 1px solid black; padding: 2px 10px;"> </span>
Food Service Labor and	<span style="background-color: yellow; border: 1px solid black; padding: 2px 10px;"> </span>
Benefits Administrative Labor and Benefits	<span style="background-color: yellow; border: 1px solid black; padding: 2px 10px;"> </span>
Administrative Costs	<span style="background-color: yellow; border: 1px solid black; padding: 2px 10px;"> </span>
Other (Specify) <span style="background-color: yellow; border: 1px solid black; padding: 2px 10px;"> </span>	<span style="background-color: yellow; border: 1px solid black; padding: 2px 10px;"> </span>
<b>Total Expenditures (SSP)</b>	<span style="background-color: yellow; border: 1px solid black; padding: 2px 10px;"> </span>
	\$ <span style="background-color: yellow; border: 1px solid black; padding: 2px 10px;"> </span>

<b>SUMMARY:</b>	
Total Revenue	\$ <span style="background-color: yellow; border: 1px solid black; padding: 2px 10px;"> </span>
Total Expenditures	\$ <span style="background-color: yellow; border: 1px solid black; padding: 2px 10px;"> </span>
Profit or (Loss)	\$ <span style="background-color: yellow; border: 1px solid black; padding: 2px 10px;"> </span>



- Currently Participating in this Program (*complete this page*)       Not Applicable  
 May Participate in the Future (*Must be marked on Page 11*)

## FRESH FRUIT/VEGETABLE PROGRAM (FFVP)

(To Be Completed by FSMC)

Yes	No	
<input type="checkbox"/>	<input type="checkbox"/>	The FSMC has been completely apprised of all FFVP policies and rules to guarantee the program is operated in compliance with FNS standards.
<input type="checkbox"/>	<input type="checkbox"/>	The FSMC is submitting an FFVP menu cycle based on FNS guidance.

(To Be Completed by SFA)

The SFA will be responsible for:

<input type="checkbox"/> Planning	<input type="checkbox"/> Delivery
<input type="checkbox"/> Purchasing	<input type="checkbox"/> Nutrition Education
<input type="checkbox"/> Preparation	<input type="checkbox"/> Record-Keeping Requirements

The FSMC will be responsible for:

<input type="checkbox"/> Planning	<input type="checkbox"/> Delivery
<input type="checkbox"/> Purchasing	<input type="checkbox"/> Nutrition Education
<input type="checkbox"/> Preparation	<input type="checkbox"/> Record-Keeping Requirements

The SFA shall:

- Regularly monitor FSMC operations to ensure compliance with relevant FFVP requirements and all provisions of the contract.
- Require the FSMC to document and track FFVP expenses separately and make this documentation easily accessible for the SFA to review.



- Currently Participating in this Program (*complete this page*)       Not Applicable  
 May Participate in the Future (*Must be marked on Page 11*)

**REVENUE/EXPENDITURES FOR CHILD AND ADULT CARE FOOD PROGRAM (CACFP)**  
 (To Be Completed by SFA)

Data shown is based on the most recent full-service year:            School Year

<b>REVENUES (FEDERAL REIMBURSEMENT)—</b>					
	Meals	X	Free Rate	=	Total
Breakfast	# <span style="background-color: yellow;">          </span>	X	<span style="background-color: yellow;">          </span>	=	\$ <span style="background-color: yellow;">          </span>
Lunch/Supper	# <span style="background-color: yellow;">          </span>	X	<span style="background-color: yellow;">          </span>	=	\$ <span style="background-color: yellow;">          </span>
Snack	# <span style="background-color: yellow;">          </span>	X	<span style="background-color: yellow;">          </span>	=	\$ <span style="background-color: yellow;">          </span>
At-Risk Snack	# <span style="background-color: yellow;">          </span>	X	<span style="background-color: yellow;">          </span>	=	\$ <span style="background-color: yellow;">          </span>
<b>TOTAL FEDERAL REIMBURSEMENT</b>					\$ <span style="background-color: yellow;">                          </span>

<b>EXPENDITURES—</b>	
Cost of Food and Milk	<span style="background-color: yellow;">          </span>
CACFP Food-Related	<span style="background-color: yellow;">          </span>
Supplies	<span style="background-color: yellow;">          </span>
Food Service Labor and Benefits	<span style="background-color: yellow;">          </span>
Administrative Labor and	<span style="background-color: yellow;">          </span>
Benefits Administrative Costs	<span style="background-color: yellow;">          </span>
Other (Specify) _____	\$ <span style="background-color: yellow;">          </span>
<b>Total Expenditures (CACFP)</b>	

<b>SUMMARY:</b>	
Total Revenue	\$ <span style="background-color: yellow;">          </span>
Total Expenditures	\$ <span style="background-color: yellow;">          </span>
Profit or (Loss)	\$ <span style="background-color: yellow;">          </span>

# AGREEMENT

The Offerer certifies that the FSMC shall operate in accordance with all applicable state and federal regulations.

The Offerer certifies that all terms and conditions within the RFP shall be considered a part of the contract as if incorporated therein.

This Agreement 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 this Agreement to be signed by their duly authorized representatives.

**ATTEST:**

\_\_\_\_\_

**SCHOOL FOOD AUTHORITY:**

\_\_\_\_\_  
Name of SFA

\_\_\_\_\_  
Signature of Authorized Representative

\_\_\_\_\_  
Typed Name of Authorized Representative

\_\_\_\_\_  
Title

\_\_\_\_\_  
Date Signed

**ATTEST:**

\_\_\_\_\_

**FOOD SERVICE MANAGEMENT COMPANY:**

\_\_\_\_\_  
Name of FSMC

\_\_\_\_\_  
Signature of Authorized Representative

\_\_\_\_\_  
Typed Name of Authorized Representative

\_\_\_\_\_  
Title

\_\_\_\_\_  
Date Signed

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**LABOR WORKSHEET**

(To be completed by the SFA for SFA employees. List Pay Rates for the Year **\_\_\_\_\_ - \_\_\_\_\_**)

SITE OR SCHOOL	EMPLOYEE	JOB TITLE	HOURLY RATE (\$)	DAILY HOURS	NUMBER OF DAYS PAID	TOTAL ANNUAL WAGE (\$)
_____	_____	_____	_____	_____	_____	_____
_____	_____	_____	_____	_____	_____	_____
_____	_____	_____	_____	_____	_____	_____
_____	_____	_____	_____	_____	_____	_____
_____	_____	_____	_____	_____	_____	_____
_____	_____	_____	_____	_____	_____	_____
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_____	_____	_____	_____	_____	_____	_____
_____	_____	_____	_____	_____	_____	_____
_____	_____	_____	_____	_____	_____	_____
_____	_____	_____	_____	_____	_____	_____
<b>TOTAL LABOR</b>						\$ _____
<b>Retirement</b>						\$ _____
<b>Substitute Pay</b>						\$ _____

**LABOR WORKSHEET**

(To be completed by the FSMC for FSMC employees. Pay rates for the year      -     )

SITE OR SCHOOL	EMPLOYEE	JOB TITLE	HOURLY RATE (\$)	DAILY HOURS	NUMBER OF DAYS PAID	TOTAL ANNUAL WAGE (\$)
<b>TOTAL LABOR</b>						\$
<b>Substitute Pay</b>						\$



**FRINGE BENEFIT COST WORKSHEET**

(To be completed by the SFA for SFA employees. List Annual Cost for the Year        -       )

EMPLOYEE NAME	HOSPI- TALIZA- TION (Medical \$)	DENTAL \$	VISION \$	LONGEVI- TY OR ANNUI- TY \$	LIFE \$	RETIREME NT \$	OTHER \$	TOTAL \$
<b>TOTAL COSTS</b>	\$	\$	\$	\$	\$	\$	\$	\$





SFA SPECIFICATION WORKSHEET ON AVERAGE DAILY PARTICIPATION (ADP)

**LUNCH PROGRAM**  
(To be completed by SFA)

SITE OR SCHOOL	ENROLLMENT	REIMBURSABLE MEALS based on ADP (Total meals by category served in the previous year divided by total operating days for the year)			SELLING PRICE (\$)		CONTRACT MEALS		ALL CASH SALES EXCEPT REIMBURSABLE LUNCHESES (I.E., MILK, ADULT, À LA CARTE, CATERING, VENDING MACHINES, AND CONCESSIONS [IF APPLICABLE]) <sup>1</sup>
		FULL-PRICE	FREE	REDUCED-PRICE	STUDENT	ADULT	# OF LUNCHESES	RATE	
COTTERAL ES	357	1	159	16	2.80	3.45			4,632.91
CENTRAL ES	261	23	136	8	2.80	3.45			4,632.91
CHARTER OAK ES	433	47	162	14	2.80	3.45			4,632.91
FOGARTY ES	411	47	96	17	2.80	3.45			4,632.91
GUES UPPER ES	515	45	141	22	3.00	3.45			4,632.91
JUNIOR HIGH SCHOOL	542	36	100	17	3.10	3.45			4,632.91
HIGH SCHOOL	926	50	135	24	3.10	3.45			
<b>TOTAL</b>	<b>3445</b>	<b>249</b>	<b>929</b>	<b>118</b>					<b>\$32,430.37</b>

- Currently Participating in this Program *(complete this form)*     Not Applicable  
 May Participate in the Future *(Must be marked on Page 11)*

SFA SPECIFICATION WORKSHEET ON AVERAGE DAILY PARTICIPATION (ADP)

**BREAKFAST PROGRAM**

(To be completed by SFA)

SITE OR SCHOOL	ENROLLMENT	REIMBURSABLE MEALS Based on ADP (Total meals by category served in the previous year divided by total operating days for the year)			SELLING PRICE (\$)		CONTRACT MEALS		ALL CASH SALES EXCEPT REIMBURSABLE BREAKFASTS (I.E., MILK, ADULT, À LA CARTE, CATERING, VENDING MACHINES, AND CONCESSIONS [IF APPLICABLE]) <sup>1</sup>
		FULL-PRICE	FREE	REDUCED-PRICE	STUDENT	ADULT	# OF BREAKFASTS	RATE	
COTTERAL ES	357	8	131	10	1.50	1.75			\$7,581.42
CENTRAL ES	261	9	102	4	1.5	1.75			\$7,581.42
CHARTER OAK ES	433	16	107	7	1.50	1.75			\$7,581.42
FOGARTY	411	11	50	7	1.50	1.75			\$7,581.42
GUES UPPER ES	515	11	79	9	1.50	1.75			\$7,581.42
JUNIOR HIGH	542	7	49	5	1.60	1.75			\$7,581.42
HIGH SCHOOL	926	6	56	8	1.60	1.75			\$7,581.45
<b>TOTAL</b>	<b>3,445</b>	<b>68</b>	<b>574</b>	<b>50</b>					<b>\$53,069.97</b>





**SFA SPECIFICATION WORKSHEET ON AVERAGE DAILY PARTICIPATION (ADP)**  
 (Total number of meals by category in the previous summer divided by the total operating days for the summer)

**SEAMLESS SUMMER PROGRAM (SSO)**  
 (To be completed by SFA)

SITE OR SCHOOL	REIMBURSABLE BREAKFASTS	REIMBURSABLE LUNCHES	REIMBURSABLE SNACKS	REIMBURSABLE SUPPERS
<b>TOTALS</b>				

**FSMC PROPOSED SALES PRICE LIST\***

<b>LUNCH</b>		<b>BREAKFAST</b>	
Elementary School		Elementary School	
Paid	\$	Paid	\$
Reduced-Price	\$	Reduced-Price	\$
Adults—District	\$	Adults	\$
Adults—Other	\$		
Milk	\$		
Middle School		Middle School	
Paid	\$	Paid	\$
Reduced-Price	\$	Reduced-Price	\$
Adults—District	\$	Adults	\$
Adults—Other	\$		
Milk	\$		
High School		High School	
Paid	\$	Paid	\$
Reduced-Price	\$	Reduced-Price	\$
Adults—District	\$	Adults—District	\$
Adults—Other	\$	Adults—Other	\$
Milk	\$		
		<b>SNACK</b>	
		Student	\$
		Adult	\$

*\*NOTE: The SFA must set all prices for all meals. (Reference §210.16)*



**SFA SITE/BUILDING LISTING – SERVICES TO BE PROVIDED  
(To be completed by the SFA)**

SITE OR SCHOOL	BREAKFAST					LUNCH					SALAD BAR	AFTER SCHOOL SNACK	FFVP	SMP PRE-K AND/OR SPLIT KINDERGARTEN	SFSP	SSO	CACFP	VENDING MACHINES	CONCESSIONS	CATERING SPECIAL EVENT MEALS
	MEAL <sup>1</sup>	OFFER VS SERVE	À LA CARTE	CONTRACT MEALS	ADULT MEALS	MEAL <sup>1</sup>	OFFER VS SERVE	À LA CARTE	CONTRACT MEALS	ADULT MEALS										
	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
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<sup>1</sup>A reimbursable meal is to be offered that meets the standard established with the menus included as part of this proposal.



## MINIMUM FOOD SPECIFICATIONS

Meat/Seafood—All meats, meat products, poultry, poultry products, and fish must be government-inspected.

- Beef, lamb, and veal shall be USDA Grade Choice or better.
- Pork shall be U.S. No. 1 or U.S. No. 2.
- Poultry shall be U.S. Government Grade A.
- Seafood to be top grade, frozen fish—must be a nationally distributed brand, packed under continuous inspection of the USDA.

Dairy Products—All dairy products must be government-inspected.

- Fresh eggs, USDA Grade A or equivalent, 100 percent candled.
- Frozen eggs, USDA-inspected.
- Milk, pasteurized Grade A.

Fruits and Vegetables—

- Fresh fruits and vegetables selected according to written specifications for freshness, quality, and color—US. Grade A Fancy
- Canned fruits and vegetables selected to requirements—U.S. Grade A Choice or Fancy (fruit to be packed in light syrup or natural juices).
- Frozen fruits and vegetables shall be U.S. Grade A Choice or better.

Baked Products—

- Bread, rolls, cookies, pies, cakes, and puddings, either prepared or baked on premises or purchased on a quality level commensurate with meeting USDA breakfast and lunch requirements, as applicable.

Staple Groceries—

- Staple groceries to be a quality level commensurate with previously listed standards.

## **MENU CYCLE FOR LUNCH**

Attach a sample 21-day cycle lunch menu prepared by the SFA. This menu must be used for the first 21-day cycle of the new school year. If a salad bar is offered, list all items on the salad bar on a separate piece of paper.

## **MENU CYCLE FOR BREAKFAST**

Attach a sample 21- day cycle breakfast menu prepared by the SFA. This menu must be used for the first 21-day cycle of the new school year.

## **MENU CYCLE FOR SNACK**

Attach a sample 21-day cycle snack menu prepared by the SFA. This menu must be used for the first 21-day cycle of the new school year.

## **MENU CYCLE FOR SUMMER FOOD SERVICE PROGRAM**

Attach a sample 5-day cycle SFSP menu prepared by the SFA.

## COST RESPONSIBILITY DETAIL SHEET

The SFA has deemed the following cost responsibility schedule to be a necessary part of this proposal specification as an indicator of who will bear ultimate responsibility for the cost. Costs that are not provided for under the standard contract terms and conditions, but are necessary for the effective on-site operation of the food service program and are directly incurred for the SFA's operation, must be assigned by the SFA and included in the RFP. The column selected by the SFA for each expense represents whether the SFA or FSMC is *ULTIMATELY* responsible for that cost.

DESCRIPTION	FSMC	SFA	NA
<b>FOOD:</b>			
Food Purchases	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Commodity Processing Charges	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Processing and Payment of Invoices	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<b>LABOR:</b>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<b>FSMC EMPLOYEES:</b>			
Salaries/Wages	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Fringe Benefits and Insurance	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Retirement	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Payroll Taxes	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Worker's Compensation	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Unemployment Compensation	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<b>SFA EMPLOYEES:</b>			
Salaries/Wages	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Fringe Benefits and Insurance	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Retirement	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Payroll Taxes	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Worker's Compensation	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Unemployment Compensation	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>

The items listed below with two asterisks (\*\*) are direct cost items that may or may not apply to the SFA. At local discretion, based upon actual practice and need, the SFA should assign cost responsibility for those items applicable to its operation or designate them as *Not Applicable*.

DESCRIPTION	FSMC	SFA	NA
<b>OTHER EXPENSES:</b>			
**Paper/Disposable Supplies	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Cleaning/Janitorial Supplies	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
**Tickets/Tokens	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
China/Silverware/Glassware—			
Initial Inventory	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Replacement During Operation	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Telephone—			
Local	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Long Distance	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Uniforms	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
**Linens	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Laundry	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Trash Removal—			
From Kitchen	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
From Dining Area	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
From Premises	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Pest Control	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Equipment Replacement—			
Nonexpendable	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Expendable	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Equipment Repair	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
**Car/Truck Rental (Include Explanation in RFP)	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
**Vehicle Maintenance	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
**Courier Services (i.e., Bank Deposits, School Deliveries)	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>

DESCRIPTION	FSMC	SFA	NA
<b>**Storage Costs—</b>			
Food	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Supplies	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
**Office Supplies	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
**Printing	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
**Promotional Materials	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
**Cellular Phones (see <b>page 25/26</b> )	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
**Mileage (see <b>page 25/26</b> )	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
**Lodging (see <b>page 25/26</b> )	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
**Per Diem (see <b>page 25/26</b> )	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<b>**Taxes (see <b>page 22/23</b>)</b>			
Sales (see <b>page 22/23</b> )	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Other (see <b>page 22/23</b> )	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
OTHER: (Add other expenses charged to food service. Overhead expenses incurred by the FSMC cannot be included.)			
	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>



**Cleaning responsibilities** are listed below:

<b>DESCRIPTION</b>	<b>FSMC</b>	<b>SFA</b>	<b>NA</b>
Food Preparation Areas (Include Equipment)	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Serving Areas	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Kitchen Floors	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Dining Room Floors	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Periodic Waxing and Buffing of Dining Room Floors	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Restrooms for Food Service Employees	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Grease Traps	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Daily Routine Cleaning of Dining Room Tables and Chairs	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Thorough Cleaning of Dining Room Tables and Chairs	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Cafeteria Walls	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Kitchen Walls	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Light Fixtures	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Windows	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Window Coverings	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Hoods	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Grease Filters	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Duct Work	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Exhaust Fans	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
OTHER: (List Below)	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

# INDEPENDENT PRICE DETERMINATION CERTIFICATE

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

\_\_\_\_\_  
Name of Food Service Management Company

\_\_\_\_\_  
Name of School Food Authority

- A. By submission of this offer, the Offerer 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 Offerer or with any competitor.
  2. Unless otherwise required by law, the prices which have been quoted in this offer have not been knowingly disclosed by the Offerer and will not knowingly be disclosed by the Offerer 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 Offerer for the purpose of restricting competition.
  3. No attempt has been made or will be made by the Offerer to induce any person or firm to submit or not to submit an offer for the purpose of restricting competition.
- B. Each person signing this offer on behalf of the Offerer certifies that:
1. He or she is the person in the Offerer'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 other Offerer'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 not hereby so 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 Offerer, 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 submitting a proposal on any public contract, except as follows:**

\_\_\_\_\_  
Signature of Food Service Management Company's  
Authorized Representative

\_\_\_\_\_  
Title

\_\_\_\_\_  
Date

**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 School Food Authority's  
Authorized Representative

\_\_\_\_\_  
Title

\_\_\_\_\_  
Date

*NOTE: Accepting an Offerer's offer does not constitute award of the contract.*

## SUSPENSION AND DEBARMENT CERTIFICATION

### Certification Regarding Debarment, Suspension, Ineligibility, and Voluntary Exclusion—Lower-Tier Covered Transactions


This certification is required by the regulations implementing Executive Orders 12549 and 12689, Debarment and Suspension, Title 2 CFR, §180, as adopted and modified by USDA regulation at 2 CFR §417, Responsibilities of Participants Regarding Transactions.

**Before completing certification, read instructions on reverse.**

1. The prospective lower-tier participant certifies, by submission of this proposal, that neither it nor its principals are presently debarred, suspended, proposed for debarment, declared ineligible, or voluntarily excluded from participation in this transaction by any federal department or agency.
2. Where the prospective lower-tier participant is unable to certify to any of the statements in this certification, such prospective participant shall attach an explanation to this proposal.

  
\_\_\_\_\_  
Organization Name

  
\_\_\_\_\_  
PR/Award Number or Project Name

  
\_\_\_\_\_  
Name(s) and Title(s) of Authorized Representative(s)

\_\_\_\_\_  
Signature(s)

\_\_\_\_\_  
Date

# INSTRUCTIONS FOR SUSPENSION AND DEBARMENT CERTIFICATION

1. By signing and submitting this form, the prospective lower-tier participant is providing the certification set out on the reverse side in accordance with these instructions.
2. The certification in this clause is a material representation of fact upon which reliance was placed when the transaction was entered into. If it is later determined that the prospective lower-tier participant knowingly rendered an erroneous certification, in addition to other remedies available to the federal government, the department or agency with which this transaction originated may pursue available remedies, including suspension and/ or debarment.
3. The prospective lower-tier participant shall provide immediate written notice to the person to which this proposal is submitted if at any time the prospective lower-tier participant learns that its certification was erroneous when submitted or has become erroneous by reason of changed circumstances.
4. The terms *covered transaction*, *debarred*, *suspended*, *ineligible*, *lower-tier covered transaction*, *participant*, *person*, *primary covered transaction*, *principal*, *proposal*, and *voluntarily excluded*, as used in this clause, have the meanings set out in the Definitions and Coverage sections of rules implementing Executive Order 12549. You may contact the person for which this proposal is submitted for assistance in obtaining a copy of those regulations.
5. The prospective lower-tier participant agrees by submitting this form that, should the proposed covered transaction be entered into, it shall not knowingly enter into any lower-tier covered transaction with a person who is debarred, suspended, declared ineligible, or voluntarily excluded from participation in this covered transaction, unless authorized by the department or agency with which this transaction originated.
6. The prospective lower-tier participant further agrees by submitting this form that he or she will include this clause titled *Certification Regarding Debarment, Suspension, Ineligibility, and Voluntary Exclusion—Lower-Tier Covered Transactions*, without modification, in all lower-tier covered transactions and in all solicitations for lower-tier covered transactions.
7. A participant in a covered transaction may rely upon a certification of a prospective participant in a lower-tier covered transaction that is not debarred, suspended, ineligible, or voluntarily excluded from the covered transaction, unless it knows that the certification is erroneous. A participant may decide the method and frequency by which it determines the eligibility of its principles. Each participant may, but is not required to, check the Nonprocurement List.
8. Nothing contained in the foregoing shall be construed to require establishment of a system of records in order to render in good faith the certification required by this clause. The knowledge and information of a participant are not required to exceed that which is normally possessed by a product's person in the ordinary course of business dealings.
9. Except for transactions authorized under paragraph 5 of these instructions, if a participant in a covered transaction knowingly enters into a lower-tier covered transaction with a person who is suspended, debarred, ineligible, or voluntarily excluded from participation in this transaction, in addition to other remedies available to the federal government, the department or agency with which this transaction originated may pursue available remedies, including suspension and/or debarment.

# LOBBYING CERTIFICATION

Applicable to Grants, Subgrants, Cooperative Agreements, and Contracts, Exceeding \$100,000 in federal funds.

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 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 \$150,000 for each such failure.

The undersigned certifies to the best of his 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, or an employee of a Member of Congress 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 federal 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 employ- ee of Congress, or an employee of a Member of Congress 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.
3. The undersigned shall require that the language of this certification be included in the award documents for all covered subawards exceeding \$100,000 in federal funds at all appropriate tiers and that all subrecipients shall certify and disclose accordingly.

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Name/Address of Organization

---

Name/Title of Submitting Official

---

Signature

---

Date

**DISCLOSURE OF LOBBYING ACTIVITIES  
APPROVED BY OMB**

**COMPLETE THIS FORM TO DISCLOSE LOBBYING ACTIVITIES PURSUANT TO  
31 U.S.C. 1352  
(SEE REVERSE FOR PUBLIC DISCLOSURE)**

<p><b>1. Type of Federal Action:</b></p> <p><input type="checkbox"/> a. Contract</p> <p><input type="checkbox"/> b. Grant</p> <p><input type="checkbox"/> c. Cooperative Agreement</p> <p><input type="checkbox"/> d. Loan</p> <p><input type="checkbox"/> e. Loan Guarantee</p> <p><input type="checkbox"/> f. Loan Insurance</p>	<p><b>2. Status of Federal Action:</b></p> <p><input type="checkbox"/> a. Bid/Offer/Application</p> <p><input type="checkbox"/> b. Initial Award</p> <p><input type="checkbox"/> c. Postaward</p>	<p><b>3. Report Type:</b></p> <p><input type="checkbox"/> a. Initial Filing</p> <p><input type="checkbox"/> b. Material Change</p> <p><b>For Material Change Only:</b>                  Year _____ Quarter _____                  Date of Last Report _____</p>
<p><b>Name and Address of Reporting Entity:</b></p> <p><input type="checkbox"/> Prime                      <input type="checkbox"/> Subawardee</p> <p>Tier _____, if known:</p> <p>Congressional District, if known: _____</p>		<p><b>5. If Reporting Entity in No. 4 Is Subawardee, Enter Name and Address of Prime:</b></p> <p>Congressional District, if known: _____</p>
<p><b>6. Federal Department/Agency:</b></p>	<p><b>7. Federal Program Name/Description:</b></p> <p>CFDA Number, if applicable: _____</p>	
<p><b>8. Federal Action Number: (if known)</b></p>	<p><b>9. Award Amount: (if known)</b></p> <p>\$ _____</p>	
<p><b>10. a. Name and Address of Lobbying Entity: (if individual, last name, first name, MI)</b></p>	<p><b>b. Individual Performing Services: (including address if different from No. 10a) (last name, first name, MI)</b></p>	
<p><b>11. Amount of Payment: (check all that apply)</b></p> <p>\$ _____</p> <p>Actual <input type="checkbox"/>                      Planned <input type="checkbox"/></p>	<p><b>13. Type of Payment: (check all that apply)</b></p> <p><input type="checkbox"/> a. Retainer</p> <p><input type="checkbox"/> b. One-Time Fee</p> <p><input type="checkbox"/> c. Commission</p> <p><input type="checkbox"/> d. Contingency Fee</p> <p><input type="checkbox"/> e. Deferred</p> <p><input type="checkbox"/> f. Other: (specify) _____</p>	
<p><b>12. Form of Payment: (check all that apply)</b></p> <p>a. Cash                                      Nature _____</p> <p>b. In-kind (specify)                      Value _____</p>	<p><b>14. Brief Description</b> of services performed or to be performed and date(s) of service, including officer(s), employee(s), or member(s) contracted for payment indicated in Item 11:</p> <p align="center">(Attach Continuation Sheets if necessary)</p>	
<p><b>15. Continuation Sheets Attached:</b>    Yes <input type="checkbox"/>                      No <input type="checkbox"/></p>		
<p><b>16. Information requested through this form is authorized by Title 31 U.S.C. §1352. This disclosure of lobbying activities is a material representation of fact upon which evidence was placed by the 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 semiannually and will be available for public inspection. Any person who fails to file the required disclosures shall be subject to a civil penalty of not less than \$10,000 and not more than \$150,000 for each such failure.</b></p>		<p>Signature: _____</p> <p>Print Name: _____</p> <p>Title: _____</p> <p>Telephone Number: _____</p> <p>Date: _____</p>
<p>Federal Use Only:</p>		<p>Authorized for Local Reproduction</p>

## INSTRUCTIONS FOR COMPLETION OF SF-LLL, DISCLOSURE OF LOBBYING ACTIVITIES

This disclosure form shall be completed by the reporting entity, whether subawardee or prime federal recipient, at the initiation or receipt of a covered federal action or a material change to a previous filing, pursuant to Title 31 U.S.C. §1352. 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. Use a Continuation Sheet for additional information if the space on the form is inadequate. 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 (OMB) 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 of this report. If this is 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 recipient. Identify the tier of the subawardee; e.g., the first subawardee of the prime is the first 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 *Subawardee*, 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 Item 5.
10.
  - a. Enter the full name, address, city, state, and zip code of the lobbying entity engaged by the reporting entity identified in Item 4 to influence the covered federal action.
  - b. Enter the full name of the individual performing services, and include full address if different from 10a. Enter last name, first name, and middle initial (MI).
11. Enter the amount of compensation paid or reasonably expected to be paid by the reporting entity (Item 4) to the lobbying entity (Item 10). Indicate whether the payment has been made (actual) or will be made (planned). Check all boxes that apply. If this is a material change report, enter the cumulative amount of payment made or planned to be made.
12. Check the appropriate item. Check all items that apply. If payment is made through an in-kind contribution, specify the nature and value of the in-kind payment.
13. Check the appropriate box. Check all boxes that apply. If *Other*, specify nature.
14. Provide a specific and detailed description of the services that the lobbyist has performed, or will be expected to perform, and the dates of any services rendered. Include all preparatory and related activity, not just time spent in actual contact with federal officials. Identify the federal officials or employees contacted or the officers, employees, or Members of Congress that were contacted.
15. Check whether Continuation Sheets are attached.
16. The certifying official shall sign and date the form, print his or her name, title, and telephone number.

Public reporting burden for this collection of information is estimated to average 30 minutes per response, including time for reviewing instructions, searching data sources, gathering and maintaining the data needed, and completing and reviewing the collection of information. Send comments regarding the burden estimate or any other aspect of collection of information, including suggestions for reducing this burden, to the Office of Management and Budget, Paperwork Reduction Project (0348-0046), Washington, D.C. 20503.

# VALIDATION

**NOTE: Proposals must be manually signed on this form in the space provided below.**

Has the Offerer, any officer of the Offerer, or any employee of the Offerer who has a proprietary interest in the proposal, ever been disqualified, removed, or otherwise prevented from participating, or completing, a federal, state, or local government project because of a violation of law or a safety regulation?

Yes  No

If the answer is *Yes*, please explain the circumstances on a continuation page.



Offerer, in compliance with this RFP, has examined the specifications and is familiar with all of the conditions and requirements. Vendor meets all of the standards and requirements necessary to perform the services/provide the products and is able to furnish the services/products in the time frame specified and at the rates set forth in this proposal. The undersigned, on behalf of the Offerer, certifies that this offer is made without previous understanding, agreement, or connection with any person, firm, or corporation making a proposal on the same project and is in all respects fair and without collusion or fraud.

I have read the terms and conditions of this RFP, truthfully answered the above question, and submit for consideration the enclosed offer and accessory data which will become part of any agreement. The undersigned has the authority to bind vendor and certifies that all statements contained in the proposal are true and correct. If accepted by the District, this proposal is guaranteed as written and amended and will be implemented as stated.

Please indicate if this business is: Minority-owned  Female-owned

\_\_\_\_\_  
Company Name Signature of Representative

\_\_\_\_\_  
Company Address Typed Name of Representative

\_\_\_\_\_  
City, State, Zip Title

\_\_\_\_\_  
Telephone Number Fax Number

\_\_\_\_\_  
Date E-Mail





The SFA must monitor the FSMC through periodic on-site visits to ensure that the food service operation is in conformance with the SFA's agreement to operate the program in accordance with USDA program regulations. This must be done on an annual basis using the attached form. (Reference 7 CFR §210.16.) These forms are to be retained at the SFA site.

## SFA-FSMC MONITORING FORM

Review Date: \_\_\_\_\_

Name of District and Site Monitored: \_\_\_\_\_

<b>Menus and Service</b>	<b>Yes</b>	<b>Needs Improvement</b>	<b>NA</b>
Has the FSMC followed the 21-day cycle menu, as described in contract, for the first 21 days of the contract? (Monitored during the first year of contract only)			
If changes were made to menus following the first 21 days of the contract, did the SFA approve them?			
Have all menu standards been maintained as to type and quality of meal service as outlined in the contract?			
Have all menus been developed using the agreed upon menu-planning systems?			
Is the FSMC serving only reimbursable meals that comply with the latest dietary guidelines as established by USDA in federal regulations for the NSLP, the SBP, and all other USDA-contracted meal programs?			
Has the SFA retained control of the quality, extent, and general nature of its food program?			
Has the SFA made no payment to the FSMC for meals that are spoiled or unwholesome at time of delivery or do not meet detailed specifications or do not otherwise meet the requirements of the contract?			
Are production records completed each day for all meals claimed for reimbursement?			
Is the FSMC following regulations concerning not selling restricted foods of minimal nutritional value in the food service areas during meal service periods (e.g., carbonated beverages, certain candies, water ices, and chewing gum)?			
Are meals monitored after the last food or menu item is served/selected to ensure that only reimbursable meals are claimed?			
Do the foods purchased meet the quality specification standards indicated in the contract?			
Does the SFA evaluate the FSMC's menus for affordability, nutrition requirements, and appeal to the students?			
<b>USDA-Donated Foods</b>			
Does the SFA receive credit for the value of USDA-donated foods, received during the school year or fiscal year?			
Credit for the value of donated foods was received through (circle all that apply): Invoice reductions Refunds Discounts Other:			

<b>USDA-Donated Foods continued</b>	<b>Yes</b>	<b>Needs Improvement</b>	<b>NA</b>
Does the FSMC provide clear documentation of the value received and of credit being recognized? (This includes crediting for the value of donated foods contained in processed end products.)			
Does the USDA-Foods billing statement detail the value of the USDA-Foods received and that it was used as the value for all credits?			
Does the FSMC contract outline the frequency by which crediting will occur and was that followed? (Crediting is to be performed at least annually.)			
Does the SFA retain title to all USDA-donated foods and ensure that all USDA-donated foods are made available to the FSMC, including processed foods?			
Does the SFA/FSMC use USDA-donated foods to the maximum extent in quantities that can be used and stored without waste?			
Does the FSMC use all donated foods or commercially purchased foods of the same generic quality of U.S. origin and of equal or better quality than the donated foods in the SFA's food service?			
Does the FSMC use all donated ground beef, ground pork, and all processed end products in the SFA's food service, without substitution?			
For cost-reimbursable contracts, does the FSMC ensure that its system of inventory management not result in the SFA being charged for donated foods?			
Is the FSMC responsible for receiving donated foods on behalf of the SFA?			
If <i>Yes</i> , is the SFA verifying delivery of donated food shipments and end products and not relying solely on the FSMC records?			
<b>Financial Accountability Procedures</b>			
Do the food service daily meal count records accurately reflect the counts of student and adult meals by meal type and eligibility category?			
The FSMC maintains records to support the claims for reimbursement, reports claim information to the SFA promptly at the end of each month, and has meal count records for meals not covered by the claim; e.g., adult meals.			
Do the food service daily income records accurately reflect the revenue received by meal type (student meals, adult meals, à la carte, etc.)			

<b>Sanitation and Safety Procedures</b>	<b>Yes</b>	<b>Needs Improvement</b>	<b>NA</b>
Are facilities and equipment adequately maintained for safety and sanitation?			
Do employees practice safe food-handling procedures?			
Are state health licenses maintained as required by the contract?  Does the SFA assure that all state and local regulations are being met by the FSMC?			
<b>Other Contractual Requirements</b>			
Has the FSMC used the advisory committee of parents, students, and teachers to assist in menu planning?			
Have all corrections been made as required if problems were noted during an SFA review, administrative review, or a program audit?			
Does the SFA have procedures in place to monitor the FSMC's contract compliance?  Is documentation of monitoring maintained?			
Has the FSMC staffing plan been approved by the SFA?  Have staffing plans been followed per the contract?			
Has the SFA retained all food service responsibilities not allowed to be delegated to the FSMC?  If <i>No</i> , list what was delegated?			
FSMC's food service operations are monitored by the SFA through periodic on-site visits to ensure that the food service is in conformance with program regulations and that program review and audit findings are resolved.  Is documentation of monitoring maintained?			
Have all responsibilities of the SFA and the FSMC been implemented as defined by the terms of the contract?  If <i>No</i> , explain.			
<b>Procurement Requirements</b>			
Did the SFA follow the appropriate procurement procedures when awarding the FSMC contract, including preparing all contract documents? (These documents include, but are not limited to, specifications, the RFP, the contract, and any contract amendments.)			
Were there an adequate number of qualified RFP responses to permit reasonable competition?			
Was the RFP publicized, and were any reasonable requests by other sources to compete honored to the maximum extent practicable?			
Was the FSMC awarded the contract based on the SFA-provided mechanisms for technical evaluation of the proposals?  Was the contract awarded to the responsible Offerer whose proposal was the most advantageous to the SFA with price and other factors considered (with price as the primary factor)?			

List Corrective Actions Taken for All <i>Needs Improvement</i> Items	Date of Implementation

Other Comments:

Signature of FSMC Representative:	Title:	Date:
Signature of SFA Official:	Title:	Date:

## APPENDIX—BREAKFAST/LUNCH MEAL PATTERN TIMELINE FOR IMPLEMENTATION

Implementation of most meal requirements in the National School Lunch Program (NSLP) begins by SY2012-2013. In the School Breakfast Program (SBP), the meal requirements (other than milk) will be implemented gradually beginning SY2013-2014.

New Requirements	Effective in School Year for NSLP (L) and SBP (B)				
	2014/15	2015/16	2016/17	2017/18	2022/23

### Fruits Component

• Offer fruit daily	L	L	L	L	L
• Fruit quantity increase to 5 cups/week (minimum 1 cup/day)	L,B	L,B	L,B	L,B	L,B

### Vegetables Component

• Offer vegetables subgroups weekly	L	L	L	L	L
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### Grains Component

• All grains must be whole grain-rich	L,B	L,B	L,B	L,B	L,B
• Offer weekly grains ranges	L,B	L,B	L,B	L,B	L,B

### Meat/Meat Alternate Component

• Offer weekly meat/meat alternate ranges (daily min)	L	L	L	L	L
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### Milk Component

• Offer only fat-free and lowfat (flavored or unflavored) milk	L,B	L,B	L,B	L,B	L,B
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### Dietary Specifications (To Be Met on Average Over a Week)

• Calorie ranges	L,B	L,B	L,B	L,B	L,B
• Saturated fat limit (no change)	L,B	L,B	L,B	L,B	L,B
• Sodium targets	L,B				
* Target 1		L,B			
* Target 2			L,B		
* Target 3				L,B	
• Zero grams of trans fat per portion	L,B	L,B	L,B	L,B	L,B

### Menu Planning

• A single FBMP approach	L,B	L,B	L,B	L,B	L,B
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### Age-Grade Groups

• Establish age/grade groups: K-5, 6-8, K-8, 9-12	L,B	L,B	L,B	L,B	L,B
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### Offer versus Serve

• Reimbursable meals must contain a fruit or vegetable (1/2 cup minimum)	L,B				
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### Monitoring

• 5-year Adm Review cycle	L,B	L,B	L,B	L,B	L,B
• Conduct weighted nutrient analysis on 1 week of menus	L,B	L,B	L,B	L,B	L,B

## APPENDIX—BREAKFAST/LUNCH MEAL PATTERN

	Breakfast Meal Pattern			Lunch Meal Pattern		
	Grades K-5 <sup>a</sup>	Grades 6-8 <sup>a</sup>	Grades 9-12 <sup>a</sup>	Grades K-5	Grades 6-8	Grades 9-12
<b>Meal Pattern</b>	<b>Amount of Food<sup>b</sup> Per Week (Minimum Per Day)</b>					
Fruits (cups) <sup>b</sup>	5 (1) <sup>c</sup>	5 (1) <sup>c</sup>	5 (1) <sup>c</sup>	2.5 (0.5)	2.5 (0.5)	5 (1)
Vegetables (cups) <sup>b</sup>	0	0	0	3.75 (0.75)	3.75 (0.75)	5 (1)
Dark green <sup>c</sup>	0	0	0	0.5	0.5	0.5
Red/Orange <sup>c</sup>	0	0	0	0.75	0.75	25
Beans/Peas (Legumes) <sup>c</sup>	0	0	0	0.5	0.5	0.5
Starchy <sup>c</sup>	0	0	0	0.5	0.5	0.5
Other <sup>c,d</sup>	0	0	0	0.5	0.5	75
Additional Veg to Reach Total <sup>e</sup>	0	0	0	1	1	1.5
Grains (oz eq) <sup>f</sup>	7-10 (1) <sup>j</sup>	8-10 (1) <sup>j</sup>	9-10 (1) <sup>j</sup>	8-9 (1)	8-10 (1)	10-12 (2)
Meats/Meat Alternates (oz eq)	0 <sup>k</sup>	0 <sup>k</sup>	0 <sup>k</sup>	8-10 (1)	9-10 (1)	10-12 (2)
Fluid milk (cups) <sup>g</sup>	5 (1)	5 (1)	5 (1)	5 (1)	5 (1)	5 (1)
<b>Other Specifications: Daily Amount Based on the Average for a 5-Day Week</b>						
Min-max calories (kcal) <sup>h</sup>	350-500	400-550	450-600	550-650	600-700	750-850
Saturated fat (% of total calories) <sup>h</sup>	< 10	< 10	< 10	< 10	< 10	< 10
Sodium (mg) <sup>h,i</sup>	< 540	< 600	< 640	< 1230	< 1360	< 1420
<b>Trans fat<sup>h</sup></b>	Nutrition label or manufacturer specifications must indicate zero grams of <b>trans</b> fat per serving					

<sup>a</sup> Food items included in each group and subgroup and amount equivalents. Minimum creditable serving is 1/8 cup.

<sup>b</sup> One-quarter cup of dried fruit counts as 1/2 cup of fruit; 1 cup of leafy greens counts as 1/2 cup of vegetables. No more than half of the fruit or vegetable offerings may be in the form of juice. All juice must be 100 percent full-strength.

<sup>c</sup> Larger amounts of these vegetables must be served.

<sup>d</sup> This category consists of *Other Vegetables* as defined in §210.10(c)(2)(iii)(E). For the purposes of the NSLP, the *Other Vegetables* requirement may be met with any additional amounts from the dark green, red/orange, and beans/peas (legumes) vegetable subgroups as defined in 210.10(c) (2)(iii).

<sup>e</sup> Any vegetable subgroup may be offered to meet the total weekly vegetable requirement.

<sup>f</sup> Beginning July 2, 2012 (SY2012-2013), at least half of the grains offered must be whole grain-rich. Beginning July 1, 2014 (SY2014-2015), all grains must be whole grain-rich.

<sup>g</sup> Beginning July 1, 2012 (SY2012-2013), all fluid milk must be lowfat (1 percent or less, unflavored) or fat-free (unflavored or flavored).

<sup>h</sup> Discretionary sources of calories (solid fats and added sugars) may be added to the meal pattern if within the specifications for calories, saturated fat, **trans** fat, and sodium. Foods of minimal nutritional value and fluid milk with fat content greater than 1 percent are not allowed.

<sup>i</sup> Final sodium targets must be met no later than July 1, 2022 (SY2022-2023). The first intermediate target must be met no later than SY2014-2015, and the second intermediate target must be met no later than SY2017-2018. See required intermediate specifications in §210.10(f)(3).

## APPENDIX—AFTER-SCHOOL SNACK MEAL PATTERNS

Select two of the four components for a reimbursable snack:

<b>1 milk</b>	1 cup	fluid milk
<b>1 fruit/vegetable</b>	3/4 cup	juice <sup>1</sup> and/or vegetable
<b>1 grains/breads<sup>2</sup></b>	1 slice 1 serving 3/4 cup 1/2 cup 1/2 cup	bread or cornbread, biscuit, roll, or muffin, or cold dry cereal or hot cooked cereal or pasta, noodles, or grain
<b>1 meat/meat alternate</b>	1 oz 1 oz 1 oz 1/2 large 1/4 cup 2 Tbsp 1 oz 4 oz	lean meat, poultry, or fish <sup>3</sup> , or alternate protein product or cheese or egg or cooked dry means or peas or peanut or other nut or seed butter or nuts and/or seeds or yogurt <sup>4</sup>

<sup>1</sup> Fruit or vegetable juice must be full-strength. Juice cannot be served when milk is the only other snack component.

<sup>2</sup> Breads and grains must be made from whole-grain or enriched meal or flour. Cereal must be whole-grain or enriched or fortified.

<sup>3</sup> A serving consists of the edible portion of cooked lean meat, poultry, or fish.

<sup>4</sup> Yogurt may be plain or flavored, unsweetened or sweetened.

## SUMMER FOOD SERVICE PROGRAM MEAL PATTERN

Select all three components for a reimbursable breakfast:

<b>1 milk</b>	1 cup	fluid milk
<b>1 fruit/vegetable</b>	3/4 cup	juice <sup>1</sup> and/or vegetable
<b>1 grains/breads<sup>2</sup></b>	1 slice 1 serving 3/4 cup 1/2 cup 1/2 cup	bread or cornbread, biscuit, roll, or muffin, or cold dry cereal or hot cooked cereal or pasta, noodles, or grain

<sup>1</sup> Fruit or vegetable juice must be full-strength.

<sup>2</sup> Breads and grains must be made from whole-grain or enriched meal or flour. Cereal must be whole-grain or enriched or fortified.

Select all four components for a reimbursable lunch or supper:

<b>1 milk</b>	1 cup	fluid milk
<b>2 fruit/vegetable</b>	3/4 cup	juice <sup>1</sup> and/or vegetable
<b>1 grains/breads<sup>2</sup></b>	1 slice 1 serving 3/4 cup 1/2 cup 1/2 cup	bread or cornbread, biscuit, roll, or muffin, or cold dry cereal or hot cooked cereal or pasta, noodles, or grain
<b>1 meat/meat alternate</b>	1 oz 1 oz 1 oz 1/2 large 1/4 cup 2 Tbsp 1 oz 4 oz	lean meat, poultry, or fish <sup>3</sup> , or alternate protein product or cheese or egg or cooked dry means or peas or peanut or other nut or seed butter or nuts and/or seeds or yogurt <sup>4</sup>

<sup>1</sup> Fruit or vegetable juice must be full-strength. Juice cannot be served when milk is the only other snack

<sup>2</sup> Breads and grains must be made from whole-grain or enriched meal or flour. Cereal must be whole-grain or enriched or fortified.

<sup>3</sup> A serving consists of the edible portion of cooked lean meat, poultry, or fish.

<sup>4</sup> Yogurt may be plain or flavored, unsweetened or sweetened.



# CHILD AND ADULT FOOD PROGRAM (CACFP) MEAL PATTERN

<b>Breakfast</b> (Select all three components for a reimbursable meal)				
<b>Food Components and Food Items<sup>1</sup></b>	<b>Ages 1-2</b>	<b>Ages 3-5</b>	<b>Ages 6-12</b>	<b>Ages 13-18<sup>2</sup></b> (At-Risk After-School Programs and Emergency Shelters)
<b>Fluid Milk<sup>3</sup></b>	4 fluid ounces	6 fluid ounces	8 fluid ounces	8 fluid ounces
<b>Vegetables, fruits, or portions of both<sup>4</sup></b>	1/4 cup	1/2 cup	1/2 cup	1/2 cup
<b>Grains (oz eq)<sup>5,6,7</sup></b>				
Whole grain-rich or enriched bread	1/2 oz eq	1/2 oz eq	1 oz eq	1 oz eq
Whole grain-rich or enriched bread product such as biscuit, roll, or muffin	1/2 oz eq	1/2 oz eq	1 oz eq	1 oz eq
Whole grain-rich, enriched or fortified cooked breakfast cereal <sup>8</sup> , cereal grain, and/or pasta	1/4 cup	1/4 cup	1/2 cup	1/2 cup
Whole grain-rich, enriched or fortified ready-to-eat breakfast cereal (dry, cold) <sup>8,9</sup>				
Flakes or rounds	1/2 cup	1/2 cup	1 cup	1 cup
Puffed cereal	3/4 cup	3/4 cup	1 1/4 cups	1 1/4 cups
Granola	1/8 cup	1/8 cup	1/4 cup	1/4 cup

<sup>1</sup> Must serve all three components for a reimbursable meal. Offer versus Serve is an option for at-risk after-school participants.

<sup>2</sup> Larger portion sizes than specified may need to be served to children 13 through 18 years old to meet their nutritional needs.

<sup>3</sup> Must be unflavored whole milk for children aged one. Must be unflavored lowfat (1 percent) or unflavored fat-free (skim) milk for children aged two through five years old. Must be unflavored lowfat (1 percent), unflavored fat-free (skim), or flavored fat-free (skim) milk for children six years old and older.

<sup>4</sup> Pasteurized full-strength juice may only be used to meet the vegetable or fruit requirement at one meal, including snack, per day.

<sup>5</sup> At least one serving per day, across all eating occasions, must be whole grain-rich. Grain-based desserts do not count toward meeting the grains requirement.

<sup>6</sup> Meat and meat alternates may be used to meet the entire grains requirement a maximum of three times a week. One ounce of meat and meat alternate is equal to one ounce equivalent of grains.

<sup>7</sup> Beginning October 1, 2021, ounce equivalents (oz eq) are used to determine the quantity of creditable grains.

<sup>8</sup> Breakfast cereals must contain no more than six grams of sugar per dry ounce (no more than 21.2 grams sucrose and other sugars per 100 grams of dry cereal).

<sup>9</sup> The minimum serving size specified in this section for ready-to-eat breakfast cereals must be served. Until October 1, 2021, the minimum serving size for any type of ready-to-eat breakfast cereals is 1/4 cup for children aged 1 to 2; 1/3 cup for children aged 3 to 5; and 3/4 cup for children aged 6 to 12.

# CHILD AND ADULT FOOD PROGRAM (CACFP) MEAL PATTERN

<b>Lunch and Supper</b> (Select all five components for a reimbursable meal)				
<b>Food Components and Food Items<sup>1</sup></b>	<b>Ages 1-2</b>	<b>Ages 3-5</b>	<b>Ages 6-12</b>	<b>Ages 13-18<sup>2</sup></b> (At-Risk After-School Programs and Emergency Shelters)
<b>Fluid Milk<sup>3</sup></b>	4 fluid ounces	6 fluid ounces	8 fluid ounces	8 fluid ounces
<b>Meat/Meat Alternates</b>				
Lean meat, poultry, or fish	1 ounce	1 1/2 ounces	2 ounces	2 ounces
Tofu, soy product, or alternate protein products <sup>4</sup>	1 ounce	1 1/2 ounces	2 ounces	2 ounces
Cheese	1 ounce	1 1/2 ounces	2 ounces	2 ounces
Large egg	1/2	3/4	1	1
Cooked dry beans or peas	1/4 cup	3/8 cup	1/2 cup	1/2 cup
Peanut butter or soy nut butter or other nut or seed butters	4 ounces or 1/2 cup	6 ounces or 3/4 cup	8 ounces or 1 cup	8 ounces or 1 cup
Yogurt, plain or flavored unsweetened or sweetened <sup>5</sup>	4 ounces or 1/2 cup	6 ounces or 3/4 cup	8 ounces or 1 cup	8 ounces or 1 cup
The following may be used to meet no more than 50% of the requirement: Peanuts, soy nuts, tree nuts or seeds, as listed in Program guidance, or an equivalent quantity of any combination of the above meat/meat alternates (1 ounce of nut/seeds = 1 ounce of cooked lean meat, poultry, or fish)	1/2 ounce = 50%	3/4 ounce = 50%	1 ounce = 50%	1 ounce = 50%
<b>Vegetables<sup>6</sup></b>	1/8 cup	1/4 cup	1/2 cup	1/2 cup
<b>Fruits<sup>6,7</sup></b>	1/8 cup	1/4 cup	1/4 cup	1/4 cup
<b>Grains (oz eq)<sup>8,9</sup></b>				
Whole grain-rich or enriched bread	1/2 oz eq	1/2 oz eq	1 oz eq	1 oz eq
Whole grain-rich or enriched bread product such as biscuit, roll, or muffin	1/2 oz eq	1/2 oz eq	1 oz eq	1 oz eq
Whole grain-rich, enriched or fortified cooked breakfast cereal <sup>10</sup> , cereal grain, and/or pasta	1/4 cup	1/4 cup	1/2 cup	1/2 cup

<sup>1</sup> Must serve all five components for a reimbursable meal. Offer versus Serve is an option for at-risk after-school participants.

<sup>2</sup> Larger portion sizes than specified may need to be served to children 13 through 18 years old to meet their nutritional needs.

<sup>3</sup> Must be unflavored whole milk for children aged one. Must be unflavored lowfat (1 percent) or unflavored fat-free (skim) milk for children aged two through five years old. Must be unflavored lowfat (1 percent), unflavored fat-free (skim), or flavored fat-free (skim) milk for children six years old and older.

<sup>4</sup> Alternate protein products must meet the requirements in Appendix A to Part 226.

<sup>5</sup> Yogurt must contain no more than 23 grams of total sugars per 6 ounces.

<sup>6</sup> Pasteurized full-strength juice may only be used to meet the vegetable or fruit requirement at one meal, including snack, per day.

<sup>7</sup> A vegetable may be used to meet the entire fruit requirement. When two vegetables are served at lunch or supper, two different kinds of vegetables must be served.

<sup>8</sup> At least one serving per day, across all eating occasions, must be whole grain-rich. Grain-based desserts do not count toward the grains requirement.

<sup>9</sup> Beginning October 1, 2021, ounce equivalents (oz eq) are used to determine the quantity of creditable grains.

<sup>10</sup> Breakfast cereals must contain no more than six grams of sugar per dry ounce (no more than 21.2 grams sucrose and other sugars per 100 grams of dry cereal).

# CHILD AND ADULT FOOD PROGRAM (CACFP) MEAL PATTERN

<b>Snack</b>				
(Select two of the five components for a reimbursable snack)				
Food Components and Food Items <sup>1</sup>	Ages 1-2	Ages 3-5	Ages 6-12	Ages 13-18 <sup>2</sup> (At-Risk After-School Pro- grams and Emer- gency Shelters)
<b>Fluid Milk<sup>3</sup></b>	4 fluid ounces	4 fluid ounces	8 fluid ounces	8 fluid ounces
<b>Meat/Meat Alternates</b>				
Lean meat, poultry, or fish	1/2 ounce	1/2 ounce	1 ounce	1 ounce
Tofu, soy product, or alternate protein products <sup>4</sup>	1/2 ounce	1/2 ounce	1 ounce	1 ounce
Cheese	1/2 ounce	1/2 ounce	1 ounce	1 ounce
Large egg	1/2	1/2	1/2	1/2
Cooked dry beans or peas	1/8 cup	1/8 cup	1/4 cup	1/4 cup
Peanut butter or soy nut butter or other nut or seed butters	1 Tbsp	1 Tbsp	2 Tbsp	2 Tbsp
Yogurt, plain or flavored unsweetened or sweetened <sup>5</sup>	2 ounces or 1/4 cup	2 ounces or 1/4 cup	4 ounces or 1/2 cup	4 ounces or 1/2 cup
Peanuts, soy nuts, tree nuts, or seed	1/2 ounce	1/2 ounce	1 ounce	1 ounce
<b>Vegetables<sup>6</sup></b>	1/2 cup	1/2 cup	3/4 cup	3/4 cup
<b>Fruits<sup>6</sup></b>	1/8 cup	1/4 cup	1/4 cup	1/4 cup
<b>Grains (oz eq)<sup>7,8</sup></b>				
Whole grain-rich or enriched bread	1/2 oz eq	1/2 oz eq	1 oz eq	1 oz eq
Whole grain-rich or enriched bread product such as biscuit, roll, or muffin	1/2 oz eq	1/2 oz eq	1 oz eq	1 oz eq
Whole grain-rich, enriched or fortified ready-to-eat breakfast cereal (dry, cold) <sup>9,10</sup>				
Flakes or rounds	1/2 cup	1/2 cup	1 cup	1 cup
Puffed cereal	3/4 cup	3/4 cup	1 1/4 cups	1 1/4 cups
Granola	1/8 cup	1/8 cup	1/4 cup	1/4 cup

<sup>1</sup> Select two of the five components for a reimbursable snack. Only one of the two components may be a beverage.

<sup>2</sup> Larger portion sizes than specified may need to be served to children 13 through 18 years old to meet their nutritional needs.

<sup>3</sup> Must be unflavored whole milk for children aged one. Must be unflavored lowfat (1 percent) or unflavored fat-free (skim) milk for children aged two through five years old. Must be unflavored lowfat (1 percent), unflavored fat-free (skim), or flavored fat-free (skim) milk for children six years old and older.

<sup>4</sup> Alternate protein products must meet the requirements in Appendix A to Part 226.

<sup>5</sup> Yogurt must contain no more than 23 grams of total sugars per 6 ounces.

<sup>6</sup> Pasteurized full-strength juice may only be used to meet the vegetable or fruit requirement at one meal, including snack, per day.

<sup>7</sup> At least one serving per day, across all eating occasions, must be whole grain-rich. Grain-based desserts do not count toward meeting the grains requirement.

<sup>8</sup> Beginning October 1, 2021, ounce equivalents (oz eq) are used to determine the quantity of creditable grains.

<sup>9</sup> Breakfast cereals must contain no more than six grams of sugar per dry ounce (no more than 21.2 grams sucrose and other sugars per 100 grams of dry cereal).

<sup>10</sup> The minimum serving sizes specified in this section for ready-to-eat breakfast cereals must be served. Until October 1, 2021, the minimum serving size for any type of ready-to-eat breakfast cereals is 1/4 cup for children aged 1 to 2; 1/3 cup for children aged 3 to 5; and 3/4 cup for children aged 6 to 12.

## Employee Earnings Audit

**Options:** Year: 2021-2022, Funds: 22, Schedule Type: Monthly, SemiMonthly, BiWeekly, Weekly, Date Range: 7/1/2021 - 8/31/2022, Employees: All, Page Break Each Emp.: False, Paid Options: Print Paid And Unpaid Items, Paid Detail: False, Unpaid Detail: False, Include SNON: False, Order By: Alphabetically

Name	Full Time Gross	Part Time Gross	Retirement Fringe	Other Fringe	Contract Total	Retirement Burden	Other Burdens	Total Cost	Payment Info
<b>MISTY D.</b>									
332-3120-0000-953-110	1,517.52	0.00	0.00	0.00	1,517.52	0.00	0.00	1,517.52	Paid
332-3120-0000-953-110	758.76	0.00	0.00	0.00	758.76	0.00	0.00	758.76	Unpaid
763-3120-0000-953-110	12,384.32	0.00	940.56	111.20	13,436.08	2,337.84	1,027.04	16,800.96	Paid
763-3120-0000-953-110	6,192.08	0.00	470.27	55.60	6,717.95	1,168.90	513.51	8,400.36	Unpaid
766-3120-0000-953-050	0.00	512.50	38.58	0.00	551.08	95.89	39.21	686.18	Paid
<b>Total Employee:</b>	<b>20,852.68</b>	<b>512.50</b>	<b>1,449.41</b>	<b>166.80</b>	<b>22,981.39</b>	<b>3,602.63</b>	<b>1,579.76</b>	<b>28,163.78</b>	
<b>DANIQUA N.</b>									
335-3190-0000-615-050	0.00	0.00	0.00	5,543.10	5,543.10	0.00	0.00	5,543.10	Paid
335-3190-0000-615-050	0.00	0.00	0.00	1,847.70	1,847.70	0.00	0.00	1,847.70	Unpaid
763-3190-0000-615-050	12,457.53	0.00	947.07	125.10	13,529.70	2,354.13	940.77	16,824.60	Paid
763-3190-0000-615-050	4,152.47	0.00	315.69	41.70	4,509.86	784.71	313.59	5,608.16	Unpaid
766-3120-0000-615-050	0.00	342.50	25.78	0.00	368.28	64.08	26.21	458.57	Paid
<b>Total Employee:</b>	<b>16,610.00</b>	<b>342.50</b>	<b>1,288.54</b>	<b>7,557.60</b>	<b>25,798.64</b>	<b>3,202.92</b>	<b>1,280.57</b>	<b>30,282.13</b>	
<b>JENNIFER M.</b>									
332-3120-0000-953-135	189.69	0.00	0.00	0.00	189.69	0.00	0.00	189.69	Paid
332-3120-0000-953-135	758.76	0.00	0.00	0.00	758.76	0.00	0.00	758.76	Unpaid
763-3120-0000-953-135	499.87	0.00	37.79	2.20	539.86	93.94	52.75	686.55	Paid
763-3120-0000-953-135	1,999.48	0.00	151.16	8.80	2,159.44	375.76	211.00	2,746.20	Unpaid
<b>Total Employee:</b>	<b>3,447.80</b>	<b>0.00</b>	<b>188.95</b>	<b>11.00</b>	<b>3,647.75</b>	<b>469.70</b>	<b>263.75</b>	<b>4,381.20</b>	
<b>LINDA A.</b>									
335-3120-0000-953-110	0.00	0.00	0.00	4,927.20	4,927.20	0.00	0.00	4,927.20	Paid
335-3120-0000-953-110	0.00	0.00	0.00	2,463.60	2,463.60	0.00	0.00	2,463.60	Unpaid
763-3120-0000-953-110	8,959.40	0.00	682.76	111.20	9,753.36	1,697.10	803.92	12,254.38	Paid
763-3120-0000-953-110	4,497.44	0.00	342.71	55.60	4,895.75	851.87	403.31	6,150.93	Unpaid
766-3120-0000-953-050	0.00	480.00	36.13	0.00	516.13	89.80	36.72	642.65	Paid
<b>Total Employee:</b>	<b>13,456.84</b>	<b>480.00</b>	<b>1,061.60</b>	<b>7,557.60</b>	<b>22,556.04</b>	<b>2,638.77</b>	<b>1,243.95</b>	<b>26,438.76</b>	
<b>SEAN C.</b>									
332-3120-0000-953-003	189.69	0.00	0.00	0.00	189.69	0.00	0.00	189.69	Paid
763-3120-0000-953-003	829.57	0.00	0.00	0.00	829.57	0.00	77.97	907.54	Paid
<b>Total Employee:</b>	<b>1,019.26</b>	<b>0.00</b>	<b>0.00</b>	<b>0.00</b>	<b>1,019.26</b>	<b>0.00</b>	<b>77.97</b>	<b>1,097.23</b>	
<b>DOYLE K.</b>									
332-3120-0000-953-110	1,138.14	0.00	0.00	0.00	1,138.14	0.00	0.00	1,138.14	Paid
763-3120-0000-953-110	5,241.18	0.00	400.76	83.40	5,725.34	996.21	484.43	7,205.98	Paid
<b>Total Employee:</b>	<b>6,379.32</b>	<b>0.00</b>	<b>400.76</b>	<b>83.40</b>	<b>6,863.48</b>	<b>996.21</b>	<b>484.43</b>	<b>8,344.12</b>	
<b>MARTHA A.</b>									
332-3120-0000-953-705	1,517.52	0.00	0.00	0.00	1,517.52	0.00	0.00	1,517.52	Paid
332-3120-0000-953-705	758.76	0.00	0.00	0.00	758.76	0.00	0.00	758.76	Unpaid
763-3120-0000-953-705	9,857.36	0.00	750.32	111.20	10,718.88	1,865.12	860.64	13,444.64	Paid

763-3120-0000-953-705	4,928.64	0.00	375.16	55.60	5,359.40	932.55	430.32	6,722.27	Unpaid
<b>Total Employee:</b>	<b>17,062.28</b>	<b>0.00</b>	<b>1,125.48</b>	<b>166.80</b>	<b>18,354.56</b>	<b>2,797.67</b>	<b>1,290.96</b>	<b>22,443.19</b>	
<b>CRYSTALANN M.</b>									
003-3120-0000-953-050	0.00	116.00	0.00	0.00	116.00	0.00	8.87	124.87	Paid
<b>Total Employee:</b>	<b>0.00</b>	<b>116.00</b>	<b>0.00</b>	<b>0.00</b>	<b>116.00</b>	<b>0.00</b>	<b>8.87</b>	<b>124.87</b>	
<b>KATRINA</b>									
335-3120-0000-953-705	0.00	0.00	0.00	4,927.20	4,927.20	0.00	0.00	4,927.20	Paid
335-3120-0000-953-705	0.00	0.00	0.00	2,463.60	2,463.60	0.00	0.00	2,463.60	Unpaid
763-3120-0000-953-705	7,436.84	0.00	568.14	111.20	8,116.18	1,412.20	496.90	10,025.28	Paid
763-3120-0000-953-705	4,268.64	0.00	325.48	55.60	4,649.72	809.04	290.56	5,749.32	Unpaid
<b>Total Employee:</b>	<b>11,705.48</b>	<b>0.00</b>	<b>893.62</b>	<b>7,557.60</b>	<b>20,156.70</b>	<b>2,221.24</b>	<b>787.46</b>	<b>23,165.40</b>	
<b>ANDRA L.</b>									
335-3120-0000-953-135	0.00	0.00	0.00	4,927.20	4,927.20	0.00	0.00	4,927.20	Paid
335-3120-0000-953-135	0.00	0.00	0.00	2,463.60	2,463.60	0.00	0.00	2,463.60	Unpaid
763-3120-0000-953-135	7,941.76	0.00	606.16	111.20	8,659.12	1,506.63	539.58	10,705.33	Paid
763-3120-0000-953-135	3,899.04	0.00	297.67	55.60	4,252.31	739.88	264.19	5,256.38	Unpaid
<b>Total Employee:</b>	<b>11,840.80</b>	<b>0.00</b>	<b>903.83</b>	<b>7,557.60</b>	<b>20,302.23</b>	<b>2,246.51</b>	<b>803.77</b>	<b>23,352.51</b>	
<b>KELLIE L.</b>									
332-3120-0000-953-110	189.69	0.00	0.00	0.00	189.69	0.00	0.00	189.69	Paid
332-3120-0000-953-110	758.76	0.00	0.00	0.00	758.76	0.00	0.00	758.76	Unpaid
763-3120-0000-953-110	346.32	0.00	26.23	2.20	374.75	65.21	41.00	480.96	Paid
763-3120-0000-953-110	1,385.28	0.00	104.92	8.80	1,499.00	260.84	164.00	1,923.84	Unpaid
<b>Total Employee:</b>	<b>2,680.05</b>	<b>0.00</b>	<b>131.15</b>	<b>11.00</b>	<b>2,822.20</b>	<b>326.05</b>	<b>205.00</b>	<b>3,353.25</b>	
<b>ELIZABETH D.</b>									
335-3120-0000-953-135	0.00	0.00	0.00	1,231.80	1,231.80	0.00	0.00	1,231.80	Paid
335-3120-0000-953-135	0.00	0.00	0.00	615.90	615.90	0.00	0.00	615.90	Unpaid
763-3120-0000-953-135	2,025.50	0.00	154.54	27.80	2,207.84	384.16	151.30	2,743.30	Paid
763-3120-0000-953-135	1,012.75	0.00	77.27	13.90	1,103.92	192.08	75.81	1,371.81	Unpaid
<b>Total Employee:</b>	<b>3,038.25</b>	<b>0.00</b>	<b>231.81</b>	<b>1,889.40</b>	<b>5,159.46</b>	<b>576.24</b>	<b>227.11</b>	<b>5,962.81</b>	
<b>DONNA J.</b>									
335-3120-0000-953-125	0.00	0.00	0.00	4,927.20	4,927.20	0.00	0.00	4,927.20	Paid
335-3120-0000-953-125	0.00	0.00	0.00	2,463.60	2,463.60	0.00	0.00	2,463.60	Unpaid
763-3120-0000-953-125	11,106.96	0.00	844.40	111.20	12,062.56	2,098.88	882.52	15,043.96	Paid
763-3120-0000-953-125	5,553.44	0.00	422.19	55.60	6,031.23	1,049.43	441.27	7,521.93	Unpaid
<b>Total Employee:</b>	<b>16,660.40</b>	<b>0.00</b>	<b>1,266.59</b>	<b>7,557.60</b>	<b>25,484.59</b>	<b>3,148.31</b>	<b>1,323.79</b>	<b>29,956.69</b>	
<b>AMY L.</b>									
332-3120-0000-953-610	1,517.52	0.00	0.00	0.00	1,517.52	0.00	0.00	1,517.52	Paid
332-3120-0000-953-610	758.76	0.00	0.00	0.00	758.76	0.00	0.00	758.76	Unpaid
763-3120-0000-953-610	12,829.14	0.00	974.01	111.20	13,914.35	2,421.09	1,060.07	17,395.51	Paid
763-3120-0000-953-610	6,648.32	0.00	504.60	55.60	7,208.52	1,254.28	547.92	9,010.72	Unpaid
<b>Total Employee:</b>	<b>21,753.74</b>	<b>0.00</b>	<b>1,478.61</b>	<b>166.80</b>	<b>23,399.15</b>	<b>3,675.37</b>	<b>1,607.99</b>	<b>28,682.51</b>	
<b>DANA</b>									
335-3120-0000-953-135	0.00	0.00	0.00	4,927.20	4,927.20	0.00	0.00	4,927.20	Paid
335-3120-0000-953-135	0.00	0.00	0.00	2,463.60	2,463.60	0.00	0.00	2,463.60	Unpaid
763-3120-0000-953-135	12,745.42	0.00	967.71	111.20	13,824.33	2,405.37	968.79	17,198.49	Paid
763-3120-0000-953-135	6,175.28	0.00	468.99	55.60	6,699.87	1,165.76	469.31	8,334.94	Unpaid
<b>Total Employee:</b>	<b>18,920.70</b>	<b>0.00</b>	<b>1,436.70</b>	<b>7,557.60</b>	<b>27,915.00</b>	<b>3,571.13</b>	<b>1,438.10</b>	<b>32,924.23</b>	

<b>ROBERT H.</b>									
003-3120-0000-953-050 Total	0.00	5,075.01	0.00	0.00	5,075.01	0.00	365.33	5,440.34	Paid
<b>Employee:</b>	<b>0.00</b>	<b>5,075.01</b>	<b>0.00</b>	<b>0.00</b>	<b>5,075.01</b>	<b>0.00</b>	<b>365.33</b>	<b>5,440.34</b>	
<b>MANWANA V.</b>									
766-3120-0000-953-050	0.00	340.00	0.00	0.00	340.00	0.00	26.01	366.01	Paid
<b>Total Employee:</b>	<b>0.00</b>	<b>340.00</b>	<b>0.00</b>	<b>0.00</b>	<b>340.00</b>	<b>0.00</b>	<b>26.01</b>	<b>366.01</b>	
<b>ERIN C.</b>									
003-3120-0000-953-050	0.00	4,611.00	0.00	0.00	4,611.00	0.00	352.75	4,963.75	Paid
<b>Total Employee:</b>	<b>0.00</b>	<b>4,611.00</b>	<b>0.00</b>	<b>0.00</b>	<b>4,611.00</b>	<b>0.00</b>	<b>352.75</b>	<b>4,963.75</b>	
<b>ALICIA H.</b>									
332-3120-0000-953-610	1,517.52	0.00	0.00	0.00	1,517.52	0.00	0.00	1,517.52	Paid
332-3120-0000-953-610	758.76	0.00	0.00	0.00	758.76	0.00	0.00	758.76	Unpaid
763-3120-0000-953-610	4,748.72	0.00	365.80	111.20	5,225.72	909.27	479.39	6,614.38	Paid
763-3120-0000-953-610	3,426.24	0.00	262.08	55.60	3,743.92	651.44	320.16	4,715.52	Unpaid
<b>Total Employee:</b>	<b>10,451.24</b>	<b>0.00</b>	<b>627.88</b>	<b>166.80</b>	<b>11,245.92</b>	<b>1,560.71</b>	<b>799.55</b>	<b>13,606.18</b>	
<b>MIRANDA S.</b>									
335-3120-0000-953-705	0.00	0.00	0.00	4,927.20	4,927.20	0.00	0.00	4,927.20	Paid
335-3120-0000-953-705	0.00	0.00	0.00	2,463.60	2,463.60	0.00	0.00	2,463.60	Unpaid
763-3120-0000-953-705	8,308.56	0.00	633.76	111.20	9,053.52	1,575.28	666.80	11,295.60	Paid
763-3120-0000-953-705	4,154.24	0.00	316.88	55.60	4,526.72	787.64	331.32	5,645.68	Unpaid
<b>Total Employee:</b>	<b>12,462.80</b>	<b>0.00</b>	<b>950.64</b>	<b>7,557.60</b>	<b>20,971.04</b>	<b>2,362.92</b>	<b>998.12</b>	<b>24,332.08</b>	
<b>TRACY J.</b>									
335-3120-0000-953-125	0.00	0.00	0.00	4,927.20	4,927.20	0.00	0.00	4,927.20	Paid
335-3120-0000-953-125	0.00	0.00	0.00	2,463.60	2,463.60	0.00	0.00	2,463.60	Unpaid
763-3120-0000-953-125	8,422.96	0.00	642.32	111.20	9,176.48	1,596.72	670.96	11,444.16	Paid
763-3120-0000-953-125	4,211.44	0.00	321.16	55.60	4,588.20	798.35	335.46	5,722.01	Unpaid
<b>Total Employee:</b>	<b>12,634.40</b>	<b>0.00</b>	<b>963.48</b>	<b>7,557.60</b>	<b>21,155.48</b>	<b>2,395.07</b>	<b>1,006.42</b>	<b>24,556.97</b>	
<b>TONY M.</b>									
335-3130-0000-802-050	0.00	0.00	0.00	5,543.10	5,543.10	0.00	0.00	5,543.10	Paid
335-3130-0000-802-050	0.00	0.00	0.00	1,847.70	1,847.70	0.00	0.00	1,847.70	Unpaid
763-3130-0000-802-050	14,257.53	0.00	1,082.52	125.10	15,465.15	2,690.91	1,143.36	19,299.42	Paid
763-3130-0000-802-050	4,752.47	0.00	360.84	41.70	5,155.01	896.97	381.11	6,433.09	Unpaid
<b>Total Employee:</b>	<b>19,010.00</b>	<b>0.00</b>	<b>1,443.36</b>	<b>7,557.60</b>	<b>28,010.96</b>	<b>3,587.88</b>	<b>1,524.47</b>	<b>33,123.31</b>	
<b>BRENDA K.</b>									
335-3120-0000-953-705	0.00	0.00	0.00	4,927.20	4,927.20	0.00	0.00	4,927.20	Paid
335-3120-0000-953-705	0.00	0.00	0.00	2,463.60	2,463.60	0.00	0.00	2,463.60	Unpaid
763-3120-0000-953-705	9,681.36	0.00	737.04	111.20	10,529.60	1,832.16	719.28	13,081.04	Paid
763-3120-0000-953-705	4,840.64	0.00	368.52	55.60	5,264.76	916.08	360.60	6,541.44	Unpaid
<b>Total Employee:</b>	<b>14,522.00</b>	<b>0.00</b>	<b>1,105.56</b>	<b>7,557.60</b>	<b>23,185.16</b>	<b>2,748.24</b>	<b>1,079.88</b>	<b>27,013.28</b>	
<b>CODY W.</b>									
335-3120-0000-953-130	0.00	0.00	0.00	4,927.20	4,927.20	0.00	0.00	4,927.20	Paid
335-3120-0000-953-130	0.00	0.00	0.00	2,463.60	2,463.60	0.00	0.00	2,463.60	Unpaid
763-3120-0000-953-130	10,080.60	0.00	767.10	111.20	10,958.90	1,906.85	805.84	13,671.59	Paid
763-3120-0000-953-130	5,060.64	0.00	385.08	55.60	5,501.32	957.23	404.52	6,863.07	Unpaid
<b>Total Employee:</b>	<b>15,141.24</b>	<b>0.00</b>	<b>1,152.18</b>	<b>7,557.60</b>	<b>23,851.02</b>	<b>2,864.08</b>	<b>1,210.36</b>	<b>27,925.46</b>	
<b>MARTHA L.</b>									
335-3120-0000-953-110	0.00	0.00	0.00	4,927.20	4,927.20	0.00	0.00	4,927.20	Paid

335-3120-0000-953-110	0.00	0.00	0.00	2,463.60	2,463.60	0.00	0.00	2,463.60	Unpaid
763-3120-0000-953-110	9,238.33	0.00	703.75	111.20	10,053.28	1,749.30	593.02	12,395.60	Paid
763-3120-0000-953-110	4,655.84	0.00	354.63	55.60	5,066.07	881.51	318.35	6,265.93	Unpaid
766-3120-0000-953-050	0.00	517.50	38.95	0.00	556.45	96.82	39.59	692.86	Paid
<b>Total Employee:</b>	<b>13,894.17</b>	<b>517.50</b>	<b>1,097.33</b>	<b>7,557.60</b>	<b>23,066.60</b>	<b>2,727.63</b>	<b>950.96</b>	<b>26,745.19</b>	
<b>CHARLOTTE M.</b>									
003-3120-0000-953-050	0.00	2,664.70	200.57	0.00	2,865.27	272.20	203.84	3,341.31	Paid
766-3120-0000-953-050	0.00	452.50	0.00	0.00	452.50	0.00	34.62	487.12	Paid
<b>Total Employee:</b>	<b>0.00</b>	<b>3,117.20</b>	<b>200.57</b>	<b>0.00</b>	<b>3,317.77</b>	<b>272.20</b>	<b>238.46</b>	<b>3,828.43</b>	
<b>CHRISTOPHER L.</b>									
763-3120-0000-953-705	1,510.44	0.00	113.68	0.00	1,624.12	282.61	115.55	2,022.28	Paid
<b>Total Employee:</b>	<b>1,510.44</b>	<b>0.00</b>	<b>113.68</b>	<b>0.00</b>	<b>1,624.12</b>	<b>282.61</b>	<b>115.55</b>	<b>2,022.28</b>	
<b>MICHELE L.</b>									
335-3120-0000-953-135	0.00	0.00	0.00	4,927.20	4,927.20	0.00	0.00	4,927.20	Paid
335-3120-0000-953-135	0.00	0.00	0.00	2,463.60	2,463.60	0.00	0.00	2,463.60	Unpaid
763-3120-0000-953-135	13,806.72	0.00	1,047.60	111.20	14,965.52	2,604.00	1,001.84	18,571.36	Paid
763-3120-0000-953-135	6,903.28	0.00	523.79	55.60	7,482.67	1,301.99	500.90	9,285.56	Unpaid
<b>Total Employee:</b>	<b>20,710.00</b>	<b>0.00</b>	<b>1,571.39</b>	<b>7,557.60</b>	<b>29,838.99</b>	<b>3,905.99</b>	<b>1,502.74</b>	<b>35,247.72</b>	
<b>LEISA R.</b>									
335-3120-0000-953-120	0.00	0.00	0.00	4,927.20	4,927.20	0.00	0.00	4,927.20	Paid
335-3120-0000-953-120	0.00	0.00	0.00	2,463.60	2,463.60	0.00	0.00	2,463.60	Unpaid
763-3120-0000-953-120	10,297.36	0.00	783.44	111.20	11,192.00	1,947.44	837.12	13,976.56	Paid
763-3120-0000-953-120	5,148.64	0.00	391.72	55.60	5,595.96	973.71	418.56	6,988.23	Unpaid
<b>Total Employee:</b>	<b>15,446.00</b>	<b>0.00</b>	<b>1,175.16</b>	<b>7,557.60</b>	<b>24,178.76</b>	<b>2,921.15</b>	<b>1,255.68</b>	<b>28,355.59</b>	
<b>DENISE D.</b>									
335-3120-0000-953-705	0.00	0.00	0.00	4,927.20	4,927.20	0.00	0.00	4,927.20	Paid
335-3120-0000-953-705	0.00	0.00	0.00	2,463.60	2,463.60	0.00	0.00	2,463.60	Unpaid
763-3120-0000-953-705	8,921.51	0.00	679.89	111.20	9,712.60	1,689.97	590.47	11,993.04	Paid
763-3120-0000-953-705	4,532.64	0.00	345.36	55.60	4,933.60	858.44	301.72	6,093.76	Unpaid
<b>Total Employee:</b>	<b>13,454.15</b>	<b>0.00</b>	<b>1,025.25</b>	<b>7,557.60</b>	<b>22,037.00</b>	<b>2,548.41</b>	<b>892.19</b>	<b>25,477.60</b>	
<b>DELTA L.</b>									
335-3120-0000-953-120	0.00	0.00	0.00	4,927.20	4,927.20	0.00	0.00	4,927.20	Paid
335-3120-0000-953-120	0.00	0.00	0.00	2,463.60	2,463.60	0.00	0.00	2,463.60	Unpaid
763-3120-0000-953-120	10,121.36	0.00	770.16	111.20	11,002.72	1,914.48	703.56	13,620.76	Paid
763-3120-0000-953-120	5,060.64	0.00	385.08	55.60	5,501.32	957.23	352.64	6,811.19	Unpaid
<b>Total Employee:</b>	<b>15,182.00</b>	<b>0.00</b>	<b>1,155.24</b>	<b>7,557.60</b>	<b>23,894.84</b>	<b>2,871.71</b>	<b>1,056.20</b>	<b>27,822.75</b>	
<b>KELSEY B.</b>									
332-3120-0000-953-705	1,517.52	0.00	0.00	0.00	1,517.52	0.00	0.00	1,517.52	Paid
332-3120-0000-953-705	758.76	0.00	0.00	0.00	758.76	0.00	0.00	758.76	Unpaid
763-3120-0000-953-705	6,834.45	0.00	522.79	111.20	7,468.44	1,299.53	633.93	9,401.90	Paid
763-3120-0000-953-705	3,505.44	0.00	268.04	55.60	3,829.08	666.27	323.71	4,819.06	Unpaid
<b>Total Employee:</b>	<b>12,616.17</b>	<b>0.00</b>	<b>790.83</b>	<b>166.80</b>	<b>13,573.80</b>	<b>1,965.80</b>	<b>957.64</b>	<b>16,497.24</b>	
<b>MARIA</b>									
003-3120-0000-953-705	9,223.76	0.00	702.64	111.20	10,037.60	953.60	793.84	11,785.04	Paid
003-3120-0000-953-705	4,611.84	0.00	351.32	55.60	5,018.76	476.79	396.60	5,892.15	Unpaid
335-3120-0000-953-705	0.00	0.00	0.00	4,927.20	4,927.20	0.00	0.00	4,927.20	Paid
335-3120-0000-953-705	0.00	0.00	0.00	2,463.60	2,463.60	0.00	0.00	2,463.60	Unpaid

<b>Total Employee:</b>	<b>13,835.60</b>	<b>0.00</b>	<b>1,053.96</b>	<b>7,557.60</b>	<b>22,447.16</b>	<b>1,430.39</b>	<b>1,190.44</b>	<b>25,067.99</b>	
<b>LEAH F.</b>									
003-3120-0000-953-125	6,000.00	0.00	0.00	0.00	6,000.00	0.00	459.00	6,459.00	Paid
332-3120-0000-953-125	379.38	0.00	0.00	0.00	379.38	0.00	0.00	379.38	Paid
763-3120-0000-953-125	4,753.71	0.00	359.90	27.80	5,141.41	894.61	386.31	6,422.33	Paid
763-3120-0000-953-125	1,188.45	0.00	92.58	41.70	1,322.73	230.16	90.90	1,643.79	Unpaid
<b>Total Employee:</b>	<b>12,321.54</b>	<b>0.00</b>	<b>452.48</b>	<b>69.50</b>	<b>12,843.52</b>	<b>1,124.77</b>	<b>936.21</b>	<b>14,904.50</b>	
<b>ANITA A.</b>									
003-3120-0000-953-050	0.00	946.12	0.00	0.00	946.12	0.00	72.38	1,018.50	Paid
332-3120-0000-953-610	379.38	0.00	0.00	0.00	379.38	0.00	0.00	379.38	Paid
332-3120-0000-953-610	379.38	0.00	0.00	0.00	379.38	0.00	0.00	379.38	Unpaid
763-3120-0000-953-610	1,708.71	0.00	130.71	27.80	1,867.22	324.89	158.54	2,350.65	Paid
763-3120-0000-953-610	1,781.34	0.00	136.18	27.80	1,945.32	338.48	164.10	2,447.90	Unpaid
<b>Total Employee:</b>	<b>4,248.81</b>	<b>946.12</b>	<b>266.89</b>	<b>55.60</b>	<b>5,517.42</b>	<b>663.37</b>	<b>395.02</b>	<b>6,575.81</b>	
<b>PATRICIA L.</b>									
332-3120-0000-953-610	379.38	0.00	0.00	0.00	379.38	0.00	0.00	379.38	Paid
332-3120-0000-953-610	758.76	0.00	0.00	0.00	758.76	0.00	0.00	758.76	Unpaid
763-3120-0000-953-610	1,687.90	0.00	127.38	4.40	1,819.68	316.62	158.16	2,294.46	Paid
763-3120-0000-953-610	3,375.84	0.00	254.76	8.80	3,639.40	633.25	316.32	4,588.97	Unpaid
<b>Total Employee:</b>	<b>6,201.88</b>	<b>0.00</b>	<b>382.14</b>	<b>13.20</b>	<b>6,597.22</b>	<b>949.87</b>	<b>474.48</b>	<b>8,021.57</b>	
<b>MELVA D.</b>									
335-3120-0000-953-130	0.00	0.00	0.00	4,927.20	4,927.20	0.00	0.00	4,927.20	Paid
335-3120-0000-953-130	0.00	0.00	0.00	2,463.60	2,463.60	0.00	0.00	2,463.60	Unpaid
763-3120-0000-953-130	9,989.36	0.00	760.24	111.20	10,860.80	1,889.76	738.57	13,489.13	Paid
763-3120-0000-953-130	4,994.64	0.00	380.12	55.60	5,430.36	944.88	369.51	6,744.75	Unpaid
<b>Total Employee:</b>	<b>14,984.00</b>	<b>0.00</b>	<b>1,140.36</b>	<b>7,557.60</b>	<b>23,681.96</b>	<b>2,834.64</b>	<b>1,108.08</b>	<b>27,624.68</b>	
<b>ALEXANDRIA N.</b>									
003-3120-0000-953-135	3,378.36	0.00	254.80	6.60	3,639.76	345.77	301.98	4,287.51	Paid
003-3120-0000-953-135	1,801.80	0.00	135.96	4.40	1,942.16	184.50	166.86	2,293.52	Unpaid
332-3120-0000-953-135	569.07	0.00	0.00	0.00	569.07	0.00	0.00	569.07	Paid
332-3120-0000-953-135	379.38	0.00	0.00	0.00	379.38	0.00	0.00	379.38	Unpaid
<b>Total Employee:</b>	<b>6,128.61</b>	<b>0.00</b>	<b>390.76</b>	<b>11.00</b>	<b>6,530.37</b>	<b>530.27</b>	<b>468.84</b>	<b>7,529.48</b>	
<b>AMANDA K.</b>									
335-3120-0000-953-610	0.00	0.00	0.00	1,231.80	1,231.80	0.00	0.00	1,231.80	Paid
763-3120-0000-953-610	1,317.14	0.00	101.24	27.80	1,446.18	251.63	121.32	1,819.13	Paid
<b>Total Employee:</b>	<b>1,317.14</b>	<b>0.00</b>	<b>101.24</b>	<b>1,259.60</b>	<b>2,677.98</b>	<b>251.63</b>	<b>121.32</b>	<b>3,050.93</b>	
<b>ALICIA L.</b>									
332-3120-0000-953-110	1,517.52	0.00	0.00	0.00	1,517.52	0.00	0.00	1,517.52	Paid
332-3120-0000-953-110	758.76	0.00	0.00	0.00	758.76	0.00	0.00	758.76	Unpaid
763-3120-0000-953-110	8,647.38	0.00	653.91	40.30	9,341.59	1,625.43	329.77	11,296.79	Paid
763-3120-0000-953-110	4,515.12	0.00	344.04	55.60	4,914.76	855.20	179.40	5,949.36	Unpaid
<b>Total Employee:</b>	<b>15,438.78</b>	<b>0.00</b>	<b>997.95</b>	<b>95.90</b>	<b>16,532.63</b>	<b>2,480.63</b>	<b>509.17</b>	<b>19,522.43</b>	
<b>CHRISTINA D.</b>									
332-3120-0000-953-610	1,517.52	0.00	0.00	0.00	1,517.52	0.00	0.00	1,517.52	Paid
332-3120-0000-953-610	758.76	0.00	0.00	0.00	758.76	0.00	0.00	758.76	Unpaid
763-3120-0000-953-610	8,258.46	0.00	629.99	111.20	8,999.65	1,565.94	738.92	11,304.51	Paid
763-3120-0000-953-610	4,339.68	0.00	330.83	55.60	4,726.11	822.35	385.56	5,934.02	Unpaid



<b>Total Employee:</b>	<b>14,874.42</b>	<b>0.00</b>	<b>960.82</b>	<b>166.80</b>	<b>16,002.04</b>	<b>2,388.29</b>	<b>1,124.48</b>	<b>19,514.81</b>	
<b>MAKARIA C.</b>									
332-3120-0000-953-610	758.76	0.00	0.00	0.00	758.76	0.00	0.00	758.76	Paid
763-3120-0000-953-610	4,315.96	0.00	324.86	0.00	4,640.82	807.52	388.22	5,836.56	Paid
<b>Total Employee:</b>	<b>5,074.72</b>	<b>0.00</b>	<b>324.86</b>	<b>0.00</b>	<b>5,399.58</b>	<b>807.52</b>	<b>388.22</b>	<b>6,595.32</b>	
<b>Total:</b>	<b>436,887.71</b>	<b>16,057.83</b>	<b>31,301.06</b>	<b>140,537.20</b>	<b>624,783.80</b>	<b>75,948.53</b>	<b>33,672.05</b>	<b>734,404.38</b>	

**Number of Employees:** 42

Employee Earnings Audit

**Options:** Year: 2021-2022, Funds: 11, Schedule Type: Monthly, SemiMonthly, BiWeekly, Weekly, Date Range: 7/1/2021 - 8/31/2022, Employees: All, Page Break Each Emp.: False, Paid Options: Print Paid And Unpaid Items, Paid Detail: False, Unpaid Detail: False, Include SNON: False, Order By: Alphabetically

Name	Full Time Gross	Part Time Gross	Retirement Fringe	Other Fringe	Contract Total	Retirement Burden	Other Burdens	Total Cost	Payment Info
<b>STEPHANIE K.</b>									
033-3120-0000-953-130	11,717.12	0.00	890.32	111.20	12,718.64	1,208.24	1,089.73	15,016.61	Paid
033-3120-0000-953-130	5,858.48	0.00	445.15	55.60	6,359.23	604.12	472.16	7,435.51	Unpaid
<b>Total Employee:</b>	<b>17,575.60</b>	<b>0.00</b>	<b>1,335.47</b>	<b>166.80</b>	<b>19,077.87</b>	<b>1,812.36</b>	<b>1,561.89</b>	<b>22,452.12</b>	
<b>PATSY A.</b>									
033-3120-0000-953-125	13,403.52	0.00	1,011.04	29.30	14,443.86	1,372.16	1,061.84	16,877.86	Paid
033-3120-0000-953-125	6,701.68	0.00	508.60	55.60	7,265.88	690.27	530.91	8,487.06	Unpaid
<b>Total Employee:</b>	<b>20,105.20</b>	<b>0.00</b>	<b>1,519.64</b>	<b>84.90</b>	<b>21,709.74</b>	<b>2,062.43</b>	<b>1,592.75</b>	<b>25,364.92</b>	
<b>TAMARA R.</b>									
033-3120-0000-953-120	16,127.57	0.00	1,222.29	111.20	17,461.06	1,658.83	1,198.77	20,318.66	Paid
033-3120-0000-953-120	7,776.88	0.00	589.55	55.60	8,422.03	800.11	577.44	9,799.58	Unpaid
<b>Total Employee:</b>	<b>23,904.45</b>	<b>0.00</b>	<b>1,811.84</b>	<b>166.80</b>	<b>25,883.09</b>	<b>2,458.94</b>	<b>1,776.21</b>	<b>30,118.24</b>	
<b>LINDA C.</b>									
033-3120-0000-953-125	12,848.32	0.00	975.44	111.20	13,934.96	1,323.84	1,034.48	16,293.28	Paid
033-3120-0000-953-125	6,424.08	0.00	487.71	55.60	6,967.39	661.91	517.24	8,146.54	Unpaid
<b>Total Employee:</b>	<b>19,272.40</b>	<b>0.00</b>	<b>1,463.15</b>	<b>166.80</b>	<b>20,902.35</b>	<b>1,985.75</b>	<b>1,551.72</b>	<b>24,439.82</b>	
<b>JANA L.</b>									
033-2313-0000-601-050	5,054.87	0.00	297.27	41.70	5,393.84	403.44	299.40	6,096.68	Paid
033-2313-0000-601-050	2,619.10	0.00	198.18	27.80	2,845.08	268.96	199.61	3,313.65	Unpaid
033-3190-0000-615-050	3,928.59	0.00	297.27	0.00	4,225.86	403.44	299.40	4,928.70	Paid
033-3190-0000-615-050	2,619.10	0.00	198.19	0.00	2,817.29	268.97	199.61	3,285.87	Unpaid
<b>Total Employee:</b>	<b>14,221.66</b>	<b>0.00</b>	<b>990.91</b>	<b>69.50</b>	<b>15,282.07</b>	<b>1,344.81</b>	<b>998.02</b>	<b>17,624.90</b>	
<b>Total:</b>	<b>95,079.31</b>	<b>0.00</b>	<b>7,121.01</b>	<b>654.80</b>	<b>102,855.12</b>	<b>9,664.29</b>	<b>7,480.59</b>	<b>120,000.00</b>	

Number of Employees: 5

**SAMPLE K-12 Nutrition Program**  
Cycle Menu List: Pre-K-4<sup>th</sup> Grade Breakfast

Cycle Day 1	Cycle Day 2	Cycle Day 3	Cycle Day 4	Cycle Day 5
Multigrain Frosted Flakes Cereal Trix Cereal reduced sugar Fruit & Yogurt Smoothie Sausage Biscuit with turkey sausage String Cheese Strawberry Yogurt Original Graham Crackers Buttery Wheat Toast Side Unsweetened Applesauce 100% Apple Juice 100% Orange Juice Chocolate 1% Milk White 1% Milk	Soft Wheat Bagel Multigrain Frosted Flakes Cereal Trix Cereal reduced sugar Blueberry Muffin String Cheese Buttery Wheat Toast Side Diced Peaches 100% Apple Juice 100% Grape Juice 100% Orange Juice Chocolate 1% Milk White 1% Milk Original Cream Cheese Cup	Multigrain Frosted Flakes Cereal Trix Cereal reduced sugar French Toast Sticks Fruit & Yogurt Smoothie String Cheese Strawberry Yogurt Original Graham Crackers Buttery Wheat Toast Side Unsweetened Applesauce Orange Smiles 100% Apple Juice 100% Grape Juice 100% Orange Juice Chocolate 1% Milk White 1% Milk Breakfast Syrup Cup	Multigrain Frosted Flakes Cereal Trix Cereal reduced sugar Fruit & Yogurt Smoothie Original Graham Crackers Pureed Bananas Honey Glazed Chicken Biscuit Strawberry Yogurt String Cheese Buttery Wheat Toast Side Banana Orange Smiles 100% Apple Juice 100% Grape Juice 100% Orange Juice Chocolate 1% Milk White 1% Milk	Soft-Filled Cinnamon Toast Crunch Breakfast Bar Multigrain Frosted Flakes Cereal Trix Cereal reduced sugar Fruit & Yogurt Smoothie String Cheese Strawberry Yogurt Original Graham Crackers Buttery Wheat Toast Side Mixed Fruit Cocktail Raisin Box 100% Apple Juice 100% Grape Juice Chocolate 1% Milk White 1% Milk
Cycle Day 6	Cycle Day 7	Cycle Day 8	Cycle Day 9	Cycle Day 10
American Breakfast Sandwich Cinnamon Toast Crunch Cereal Lucky Charms Blueberry Patch Parfait String Cheese Buttery Wheat Toast Side Raisin Box 100% Apple Juice 100% Grape Juice Chocolate 1% Milk White 1% Milk	Cinnamon Toast Crunch Cereal Lucky Charms Buttermilk Pancakes Just Peachy Parfait String Cheese Buttery Wheat Toast Side Diced Peaches 100% Grape Juice 100% Orange Juice Chocolate 1% Milk White 1% Milk Breakfast Syrup Cup	Cinnamon Toast Crunch Cereal Lucky Charms Just Peachy Parfait Oatmeal Chocolate Chip UBR String Cheese Buttery Wheat Toast Side Banana Orange Smiles 100% Apple Juice 100% Grape Juice Chocolate 1% Milk	Egg & Cheese Breakfast Taco Roll Cinnamon Toast Crunch Cereal Lucky Charms Blueberry Patch Parfait Yogurt & Fruit Parfait String Cheese Buttery Wheat Toast Side Orange Smiles 100% Grape Juice 100% Orange Juice Chocolate 1% Milk	Cinnamon Toast Crunch Cereal Lucky Charms Cinnamon Roll Blueberry Patch Parfait String Cheese Buttery Wheat Toast Side Unsweetened Applesauce Blueberries 100% Grape Juice 100% Orange Juice Chocolate 1% Milk White 1% Milk

		White 1% Milk	White 1% Milk	
Cycle Day 11	Cycle Day 12	Cycle Day 13	Cycle Day 14	Cycle Day 15
Cocoa Puffs Cereal Froot Loops Confetti Pancake Bites Fruit & Yogurt Smoothie String Cheese Vanilla Yogurt Original Graham Crackers Buttery Wheat Toast Side Diced Pears 100% Grape Juice 100% Orange Juice Chocolate 1% Milk White 1% Milk Breakfast Syrup Cup	Cocoa Puffs Cereal Froot Loops Fruit & Yogurt Smoothie Pancake Sausage Bites String Cheese Vanilla Yogurt Original Graham Crackers Buttery Wheat Toast Side Unsweetened Applesauce Mixed Fruit Cocktail 100% Apple Juice 100% Grape Juice 100% Orange Juice Chocolate 1% Milk White 1% Milk	Cocoa Puffs Cereal Froot Loops Fruit & Yogurt Smoothie Banana Muffin String Cheese Vanilla Yogurt Original Graham Crackers Buttery Wheat Toast Side Baked Cinnamon Raisin Apples Orange Smiles 100% Apple Juice 100% Grape Juice 100% Orange Juice Chocolate 1% Milk White 1% Milk	Breakfast Sandwich Cocoa Puffs Cereal Froot Loops Fruit & Yogurt Smoothie String Cheese Vanilla Yogurt Original Graham Crackers Buttery Wheat Toast Side Banana Orange Smiles 100% Apple Juice 100% Grape Juice 100% Orange Juice Chocolate 1% Milk White 1% Milk	Cocoa Puffs Cereal Froot Loops Oatmeal Chocolate Chip UBR Fruit & Yogurt Smoothie String Cheese Vanilla Yogurt Original Graham Crackers Buttery Wheat Toast Side Unsweetened Applesauce Raisin Box 100% Apple Juice 100% Grape Juice 100% Orange Juice Chocolate 1% Milk White 1% Milk
Cycle Day 16	Cycle Day 17	Cycle Day 18	Cycle Day 19	Cycle Day 20
Cinnamon Chex Lucky Charms Cinnamon Creamy Cheese Mini Bagels Double Chocolate Chip Muffin String Cheese Buttery Wheat Toast Side Mixed Fruit Cocktail 100% Grape Juice 100% Orange Juice Chocolate 1% Milk White 1% Milk	Bacon Scramble Breakfast Pizza Apple Pie Overnight Oats Cinnamon Chex Lucky Charms String Cheese Buttery Wheat Toast Side Baked Cinnamon Raisin Apples Raisin Box 100% Grape Juice 100% Orange Juice Chocolate 1% Milk White 1% Milk	Apple Pie Overnight Oats Cinnamon Chex Lucky Charms French Toast Sticks String Cheese Buttery Wheat Toast Side Banana Orange Smiles 100% Apple Juice 100% Grape Juice Chocolate 1% Milk White 1% Milk Breakfast Syrup Cup	Cinnamon Chex Lucky Charms Peaches N' Cream Overnight Oats String Cheese Biscuit & Sausage Gravy Biscuit Buttery Wheat Toast Side Tater Tot Hash Diced Peaches 100% Apple Juice 100% Grape Juice Chocolate 1% Milk White 1% Milk Grape Jelly	Blueberry Bash Mini Waffle Bites Cinnamon Chex Lucky Charms Peaches N' Cream Overnight Oats String Cheese Buttery Wheat Toast Side Unsweetened Applesauce 100% Grape Juice 100% Orange Juice Chocolate 1% Milk White 1% Milk Breakfast Syrup Cup

Cycle Day 21				
Honey Nut Cheerios Froot Loops Strawberry Fields Parfait Frosted Strawberry Pop-Tart Oatmeal Chocolate Chip UBR String Cheese Buttery Wheat Toast Side Raisin Box 100% Apple Juice 100% Grape Juice Chocolate 1% Milk White 1% Milk				

**SAMPLE K-12 Nutrition Program**  
Cycle Menu List: Pre-K – 4<sup>th</sup> Grade Lunch

Cycle Day 1	Cycle Day 2	Cycle Day 3	Cycle Day 4	Cycle Day 5
Deluxe Cheeseburger Chicken Alfredo with Broccoli Ham & Cheese Sandwich Dinner Roll Mixed Garden Vegetables Crispy Whole Apple Diced Peaches Baby Carrots Caesar Side Salad Chocolate 1% Milk White 1% Milk Ketchup Lite Mayonnaise Yellow Mustard Low Fat Ranch Salad Dressing	Glazed Chicken Drumstick Chicken Caesar Salad Walking Nachos Dinner Roll Aztec Corn  Diced Bartlett Pears  Orange Smiles  Fresh Broccoli Florets  Garden Side Salad  Chocolate 1% Milk  White 1% Milk  Ketchup  Lite Mayonnaise  Yellow Mustard  Low Fat Ranch Salad Dressing	Baked Penne Pasta Chicken Burger Turkey & Cheese Sandwich Dinner Roll Country Style Potato Wedges  Unsweetened Applesauce Banana Celery Sticks Super Side Salad Chocolate 1% Milk White 1% Milk Ketchup Lite Mayonnaise Yellow Mustard Low Fat Ranch Salad Dressing	All American Sandwich Mini Corn Dog Chicken Parmesan Dinner Roll Vegetarian Baked Beans  Mixed Fruit Cocktail Orange Smiles Fresh Broccoli Florets Garden Side Salad Chocolate 1% Milk White 1% Milk Ketchup Lite Mayonnaise Yellow Mustard Low Fat Ranch Salad Dressing	All American Sandwich Enchilada Suiza Cheese Pizza Square Roasted Broccoli and Carrots  Banana Cinnamon Swirled Apples Baby Carrots Super Side Salad Chocolate 1% Milk White 1% Milk Ketchup Lite Mayonnaise Yellow Mustard Low Fat Ranch Salad Dressing
Cycle Day 6	Cycle Day 7	Cycle Day 8	Cycle Day 9	Cycle Day 10
Deli Stackables Box Macaroni & Cheese Spicy Black Bean Burger Dinner Roll	Chicken Alfredo with Broccoli Chef Salad Beefy Totchos	Ham & Cheese Sandwich Original Hot Dog Popcorn Chicken Potato Bowl	Blueberry Patch Parfait Teriyaki Chicken Spaghetti with Chicken Meatballs, whole wheat	Toasted Cheese Sandwich Cheese Pizza Square Crispy Chicken Wrap Sweet Potato Fries



Orange Smiles Tater Tots Breakfast Syrup Cup Crispy Whole Apple Diced Peaches Baby Carrots Caesar Side Salad Chocolate1% Milk White 1% Milk Ketchup Lite Mayonnaise Yellow Mustard Low Fat Ranch Salad Dressing	Diced Bartlett Pears Orange Smiles Fresh Broccoli Florets Garden Side Salad Chocolate1% Milk White 1% Milk Ketchup Lite Mayonnaise Yellow Mustard Low Fat Ranch Salad Dressing	Vegetarian Refried Beans Homemade Salsa Unsweetened Applesauce Banana Celery Sticks Super Side Salad Chocolate1% Milk White 1% Milk Ketchup Lite Mayonnaise Yellow Mustard Low Fat Ranch Salad Dressing	Mixed Fruit Cocktail Orange Smiles Fresh Broccoli Florets Garden Side Salad Chocolate1% Milk White 1% Milk Ketchup Lite Mayonnaise Yellow Mustard Low Fat Ranch Salad Dressing	Banana Cinnamon Swirled Apples Baby Carrots Super Side Salad Chocolate1% Milk White 1% Milk Ketchup Lite Mayonnaise Yellow Mustard Low Fat Ranch Salad Dressing
<b>Cycle Day 16</b>	<b>Cycle Day 17</b>	<b>Cycle Day 18</b>	<b>Cycle Day 19</b>	<b>Cycle Day 20</b>
Crispy Chicken Nuggets Ham & Cheese Sandwich Mini Cheese Ravioli Dinner Roll Mixed Garden Vegetables Crispy Whole Apple	Deluxe Cheeseburger Ham & Cheese Sandwich Macaroni & Cheese Dinner Roll Vegetarian Baked Beans Spaghetti Sauce Diced Bartlett Pears	Pepperoni Pizza Square Chef Salad Beef Chili Frito Pie Dinner Roll Roasted Broccoli and Carrots Unsweetened Applesauce	Chicken Burger Kidzable: American Combo Taco Quesadilla Tater Tot Hash Mixed Fruit Cocktail Orange Smiles	Country Steak Fingers Turkey & Cheese Sandwich Original Hot Dog Dinner Roll Roasted Green Beans Whipped Potatoes Old Fashioned Country





White 1% Milk				
Ketchup				
Lite Mayonnaise				
Yellow Mustard				
Low Fat Ranch Salad Dressing				

**SAMPLE K-12 Nutrition Program**  
 Cycle Menu List: 5<sup>th</sup>-6<sup>th</sup> Grade Breakfast

Cycle Day 1	Cycle Day 2	Cycle Day 3	Cycle Day 4	Cycle Day 5
Multigrain Frosted Flakes Cereal Trix Cereal reduced sugar Fruit & Yogurt Smoothie Sausage Biscuit with turkey sausage String Cheese Strawberry Yogurt Original Graham Crackers Buttery Wheat Toast Side Unsweetened Applesauce 100% Apple Juice 100% Orange Juice Chocolate 1% Milk White 1% Milk	Soft Wheat Bagel Multigrain Frosted Flakes Cereal Trix Cereal reduced sugar Blueberry Muffin String Cheese Buttery Wheat Toast Side Diced Peaches 100% Apple Juice 100% Grape Juice 100% Orange Juice Chocolate 1% Milk White 1% Milk Original Cream Cheese Cup	Multigrain Frosted Flakes Cereal Trix Cereal reduced sugar French Toast Sticks Fruit & Yogurt Smoothie String Cheese Strawberry Yogurt Original Graham Crackers Buttery Wheat Toast Side Small Apples Unsweetened Applesauce Orange Smiles 100% Apple Juice 100% Grape Juice 100% Orange Juice Chocolate 1% Milk White 1% Milk Breakfast Syrup Cup	Multigrain Frosted Flakes Cereal Trix Cereal reduced sugar Fruit & Yogurt Smoothie Original Graham Crackers Honey Glazed Chicken Biscuit Strawberry Yogurt String Cheese Buttery Wheat Toast Side Banana Orange Smiles 100% Apple Juice 100% Grape Juice 100% Orange Juice Chocolate 1% Milk White 1% Milk	Soft-Filled Cinnamon Toast Crunch Breakfast Bar Multigrain Frosted Flakes Cereal Trix Cereal reduced sugar Fruit & Yogurt Smoothie String Cheese Strawberry Yogurt Original Graham Crackers Buttery Wheat Toast Side Mixed Fruit Cocktail Raisin Box 100% Apple Juice 100% Grape Juice Chocolate 1% Milk White 1% Milk
Cycle Day 6	Cycle Day 7	Cycle Day 8	Cycle Day 9	Cycle Day 10
American Breakfast Sandwich Cinnamon Toast Crunch Cereal Lucky Charms Blueberry Patch Parfait String Cheese Buttery Wheat Toast Side Raisin Box 100% Apple Juice 100% Grape Juice Chocolate 1% Milk White 1% Milk	Cinnamon Toast Crunch Cereal Lucky Charms Buttermilk Pancakes Just Peachy Parfait String Cheese Buttery Wheat Toast Side Diced Peaches 100% Grape Juice 100% Orange Juice Chocolate 1% Milk White 1% Milk Breakfast Syrup Cup	Cinnamon Toast Crunch Cereal Lucky Charms Just Peachy Parfait Oatmeal Chocolate Chip UBR String Cheese Buttery Wheat Toast Side Banana Orange Smiles Diced Peaches 100% Apple Juice 100% Grape Juice	Egg & Cheese Breakfast Taco Roll Cinnamon Toast Crunch Cereal Lucky Charms Blueberry Patch Parfait Yogurt & Fruit Parfait String Cheese Buttery Wheat Toast Side Orange Smiles 100% Grape Juice 100% Orange Juice Chocolate 1% Milk	Cinnamon Toast Crunch Cereal Lucky Charms Cinnamon Roll Blueberry Patch Parfait String Cheese Buttery Wheat Toast Side Unsweetened Applesauce Blueberries 100% Grape Juice 100% Orange Juice Chocolate 1% Milk White 1% Milk

		Chocolate 1% Milk White 1% Milk	White 1% Milk	
Cycle Day 11	Cycle Day 12	Cycle Day 13	Cycle Day 14	Cycle Day 15
Cocoa Puffs Cereal Froot Loops Confetti Pancake Bites Fruit & Yogurt Smoothie String Cheese Vanilla Yogurt Original Graham Crackers Buttery Wheat Toast Side Diced Bartlett Pears 100% Grape Juice 100% Orange Juice Chocolate 1% Milk White 1% Milk Breakfast Syrup Cup	Cocoa Puffs Cereal Froot Loops Fruit & Yogurt Smoothie Pancake Sausage Bites String Cheese Vanilla Yogurt Original Graham Crackers Buttery Wheat Toast Side Unsweetened Applesauce Mixed Fruit Cocktail 100% Apple Juice 100% Grape Juice 100% Orange Juice Chocolate 1% Milk White 1% Milk	Cocoa Puffs Cereal Froot Loops Fruit & Yogurt Smoothie Banana Muffin String Cheese Vanilla Yogurt Original Graham Crackers Buttery Wheat Toast Side Unsweetened Applesauce Orange Smiles 100% Apple Juice 100% Grape Juice 100% Orange Juice Chocolate 1% Milk White 1% Milk	Breakfast Sandwich Cocoa Puffs Cereal Froot Loops Fruit & Yogurt Smoothie String Cheese Vanilla Yogurt Original Graham Crackers Buttery Wheat Toast Side Banana Orange Smiles 100% Apple Juice 100% Grape Juice 100% Orange Juice Chocolate 1% Milk White 1% Milk	Cocoa Puffs Cereal Froot Loops Oatmeal Chocolate Chip UBR Fruit & Yogurt Smoothie String Cheese Vanilla Yogurt Original Graham Crackers Buttery Wheat Toast Side Unsweetened Applesauce Raisin Box 100% Apple Juice 100% Grape Juice 100% Orange Juice Chocolate 1% Milk White 1% Milk
Cycle Day 16	Cycle Day 17	Cycle Day 18	Cycle Day 19	Cycle Day 20
Cinnamon Chex Lucky Charms Cinnamon Creamy Cheese Mini Bagels Double Chocolate Chip Muffin String Cheese Buttery Wheat Toast Side Mixed Fruit Cocktail 100% Grape Juice 100% Orange Juice Chocolate 1% Milk White 1% Milk	Bacon Scramble Breakfast Pizza Apple Pie Overnight Oats Cinnamon Chex Lucky Charms String Cheese Buttery Wheat Toast Side Baked Cinnamon Raisin Apples Raisin Box 100% Grape Juice 100% Orange Juice Chocolate 1% Milk White 1% Milk	Apple Pie Overnight Oats Cinnamon Chex Lucky Charms French Toast Sticks String Cheese Buttery Wheat Toast Side Banana Orange Smiles 100% Apple Juice 100% Grape Juice Chocolate 1% Milk White 1% Milk Breakfast Syrup Cup	Cinnamon Chex Lucky Charms Peaches N' Cream Overnight Oats String Cheese Biscuit & Sausage Gravy Biscuit Tater Tot Hash Buttery Wheat Toast Side Diced Peaches 100% Apple Juice 100% Grape Juice Chocolate 1% Milk White 1% Milk Grape Jelly	Blueberry Bash Mini Waffle Bites Cinnamon Chex Lucky Charms Peaches N' Cream Overnight Oats String Cheese Buttery Wheat Toast Side Unsweetened Applesauce 100% Grape Juice 100% Orange Juice Chocolate 1% Milk White 1% Milk Breakfast Syrup Cup

Cycle Day 21				
Honey Nut Cheerios Froot Loops Strawberry Fields Parfait Frosted Strawberry Pop-Tart Oatmeal Chocolate Chip UBR String Cheese Buttery Wheat Toast Side Mixed Fruit Cocktail Raisin Box 100% Apple Juice 100% Grape Juice Chocolate 1% Milk White 1% Milk				

**SAMPLE K-12 Nutrition Program**  
Cycle Menu List: 5<sup>th</sup> – 6<sup>th</sup> Grade Lunch

Cycle Day 1	Cycle Day 2	Cycle Day 3	Cycle Day 4	Cycle Day 5
Deluxe Cheeseburger Chicken Alfredo with Broccoli Ham & Cheese Sandwich Dinner Roll Mixed Garden Vegetables Crispy Whole Apple Diced Peaches Baby Carrots Caesar Side Salad Chocolate1% Milk White 1% Milk Ketchup Lite Mayonnaise Yellow Mustard Low Fat Ranch Salad Dressing	Glazed Chicken Drumstick Chicken Caesar Salad Walking Nachos Dinner Roll Aztec Corn Caesar Salad Dressing  Diced Bartlett Pears  Orange Smiles  Fresh Broccoli Florets  Garden Side Salad   Chocolate1% Milk White 1% Milk  Ketchup  Lite Mayonnaise  Yellow Mustard  Low Fat Ranch Salad Dressing	Baked Penne Pasta Chicken Burger Turkey & Cheese Sandwich Dinner Roll Country Style Potato Wedges  Unsweetened Applesauce Banana Celery Sticks Super Side Salad Chocolate1% Milk White 1% Milk Ketchup Lite Mayonnaise Yellow Mustard Low Fat Ranch Salad Dressing	All American Sandwich Mini Corn Dog Chicken Parmesan Dinner Roll Vegetarian Baked Beans Mixed Fruit Cocktail Orange Smiles Fresh Broccoli Florets Garden Side Salad Chocolate1% Milk White 1% Milk Ketchup Lite Mayonnaise Yellow Mustard Low Fat Ranch Salad Dressing	All American Sandwich Enchilada Suiza Cheese Pizza Square Roasted Broccoli and Carrots Banana Cinnamon Swirled Apples Baby Carrots Super Side Salad Chocolate1% Milk White 1% Milk Ketchup Lite Mayonnaise Yellow Mustard Low Fat Ranch Salad Dressing
Cycle Day 6	Cycle Day 7	Cycle Day 8	Cycle Day 9	Cycle Day 10
Deli Stackables Box Macaroni & Cheese Spicy Black Bean Burger Dinner Roll	Chicken Alfredo with Broccoli Chef Salad Beefy Totchos	Ham & Cheese Sandwich Original Hot Dog Popcorn Chicken Potato Bowl	Blueberry Patch Parfait Teriyaki Chicken Spaghetti with Chicken Meatballs, whole wheat	Toasted Cheese Sandwich Cheese Pizza Square Crispy Chicken Wrap Sweet Potato Fries



Crispy Whole Apple Diced Peaches Baby Carrots Caesar Side Salad Chocolate 1% Milk White 1% Milk Ketchup Lite Mayonnaise Yellow Mustard Low Fat Ranch Salad Dressing	Chocolate 1% Milk White 1% Milk Ketchup Lite Mayonnaise Yellow Mustard Low Fat Ranch Salad Dressing	Homemade Salsa Unsweetened Applesauce Banana Celery Sticks Super Side Salad Chocolate 1% Milk White 1% Milk Ketchup Lite Mayonnaise Yellow Mustard Low Fat Ranch Salad Dressing	Chocolate 1% Milk White 1% Milk Ketchup Lite Mayonnaise Yellow Mustard Low Fat Ranch Salad Dressing	Chocolate 1% Milk White 1% Milk Ketchup Lite Mayonnaise Yellow Mustard Low Fat Ranch Salad Dressing
<b>Cycle Day 16</b>	<b>Cycle Day 17</b>	<b>Cycle Day 18</b>	<b>Cycle Day 19</b>	<b>Cycle Day 20</b>
Crispy Chicken Nuggets Ham & Cheese Sandwich Mini Cheese Ravioli Dinner Roll Mixed Garden Vegetables Crispy Whole Apple Diced Peaches Baby Carrots Caesar Side Salad Chocolate 1% Milk	Deluxe Cheeseburger Ham & Cheese Sandwich Macaroni & Cheese Dinner Roll Vegetarian Baked Beans Diced Bartlett Pears Orange Smiles Fresh Broccoli Florets Garden Side Salad Chocolate 1% Milk White 1% Milk Ketchup Lite Mayonnaise Yellow Mustard Low Fat Ranch Salad	Pepperoni Pizza Square Chef Salad Beef Chili Frito Pie Dinner Roll Roasted Broccoli and Carrots Unsweetened Applesauce Banana Celery Sticks Super Side Salad Chocolate 1% Milk White 1% Milk Ketchup Lite Mayonnaise Yellow Mustard Low Fat Ranch Salad	Chicken Burger Kidzable: American Combo Taco Quesadilla Beef Taco Filling Shredded Yellow Cheddar Cheese Flour Tortilla Tater Tot Hash Mixed Fruit Cocktail Orange Smiles Fresh Broccoli Florets Garden Side Salad Chocolate 1% Milk White 1% Milk	Country Steak Fingers Turkey & Cheese Sandwich Original Hot Dog Dinner Roll Roasted Green Beans Whipped Potatoes Old Fashioned Country Biscuit Gravy Banana Cinnamon Swirled Apples Baby Carrots Super Side Salad Chocolate 1% Milk White 1% Milk



White 1% Milk Ketchup Lite Mayonnaise Yellow Mustard Low Fat Ranch Salad Dressing	Dressing	Dressing	Ketchup Lite Mayonnaise Yellow Mustard Low Fat Ranch Salad Dressing	Ketchup Lite Mayonnaise Yellow Mustard Low Fat Ranch Salad Dressing
Cycle Day 21				
Home-Style Cheese Pizza Strawberry Fields Parfait Meatball Sub String Cheese Stick Original Graham Crackers  Mixed Garden Vegetables  Crispy Whole Apple  Diced Peaches  Baby Carrots  Caesar Side Salad  Chocolate 1% Milk  White 1% Milk  Ketchup  Lite Mayonnaise				

Yellow Mustard				
Low Fat Ranch Salad Dressing				

**SAMPLE K-12 Nutrition Program**  
Cycle Menu List: 7<sup>th</sup> – 8<sup>th</sup> Grade Breakfast

Cycle Day 1	Cycle Day 2	Cycle Day 3	Cycle Day 4	Cycle Day 5
Multigrain Frosted Flakes Cereal Trix Cereal reduced sugar Fruit & Yogurt Smoothie Sausage Biscuit, turkey sausage String Cheese Strawberry Yogurt Original Graham Crackers Buttery Wheat Toast Side Unsweetened Applesauce 100% Apple Juice 100% Orange Juice Chocolate 1% Milk White 1% Milk	Soft Wheat Bagel Multigrain Frosted Flakes Cereal Trix Cereal reduced sugar Blueberry Muffin String Cheese Buttery Wheat Toast Side Diced Peaches 100% Apple Juice 100% Grape Juice 100% Orange Juice Chocolate 1% Milk White 1% Milk	Multigrain Frosted Flakes Cereal Trix Cereal reduced sugar French Toast Sticks Fruit & Yogurt Smoothie String Cheese Strawberry Yogurt Original Graham Crackers Buttery Wheat Toast Side Small Apples Orange Smiles 100% Apple Juice 100% Grape Juice 100% Orange Juice Chocolate 1% Milk White 1% Milk Breakfast Syrup Cup	Multigrain Frosted Flakes Cereal Trix Cereal reduced sugar Fruit & Yogurt Smoothie Original Graham Crackers Honey Glazed Chicken Biscuit Strawberry Yogurt String Cheese Buttery Wheat Toast Side Banana Orange Smiles 100% Apple Juice 100% Grape Juice 100% Orange Juice Chocolate 1% Milk White 1% Milk	Soft-Filled Cinnamon Toast Crunch Breakfast Bar Multigrain Frosted Flakes Cereal Trix Cereal reduced sugar Fruit & Yogurt Smoothie String Cheese Strawberry Yogurt Original Graham Crackers Buttery Wheat Toast Side Mixed Fruit Cocktail Raisin Box 100% Apple Juice 100% Grape Juice Chocolate 1% Milk White 1% Milk
Cycle Day 6	Cycle Day 7	Cycle Day 8	Cycle Day 9	Cycle Day 10
Lucky Charms American Breakfast Sandwich Cinnamon Toast Crunch Cereal Yogurt & Fruit Parfait String Cheese Vanilla Yogurt Buttery Wheat Toast Side Oats & Honey Granola Blueberries Raisin Box 100% Apple Juice	Cinnamon Toast Crunch Cereal Lucky Charms Buttermilk Pancakes Yogurt & Fruit Parfait String Cheese Vanilla Yogurt Buttery Wheat Toast Side Oats & Honey Granola Diced Peaches 100% Grape Juice 100% Orange Juice Chocolate 1% Milk	Lucky Charms Cinnamon Toast Crunch Cereal Oatmeal Chocolate Chip UBR Yogurt & Fruit Parfait String Cheese Vanilla Yogurt Buttery Wheat Toast Side Oats & Honey Granola Orange Smiles Diced Peaches 100% Apple Juice 100% Grape Juice Chocolate 1% Milk	Egg & Cheese Breakfast Taco Roll Cinnamon Toast Crunch Cereal Lucky Charms Yogurt & Fruit Parfait String Cheese Vanilla Yogurt Buttery Wheat Toast Side Oats & Honey Granola Blueberries Orange Smiles	Lucky Charms Cinnamon Toast Crunch Cereal Yogurt & Fruit Parfait String Cheese Vanilla Yogurt Buttery Wheat Toast Side Oats & Honey Granola Cinnamon Roll Unsweetened Applesauce Blueberries 100% Grape Juice 100% Orange Juice

100% Grape Juice Chocolate1% Milk White 1% Milk	White 1% Milk Breakfast Syrup Cup	White 1% Milk	100% Grape Juice 100% Orange Juice Chocolate1% Milk White 1% Milk Breakfast Syrup Cup	Chocolate1% Milk White 1% Milk
<b>Cycle Day 11</b>	<b>Cycle Day 12</b>	<b>Cycle Day 13</b>	<b>Cycle Day 14</b>	<b>Cycle Day 15</b>
Cocoa Puffs Cereal Froot Loops Fruit & Yogurt Smoothie Confetti Pancake Bites String Cheese Vanilla Yogurt Original Graham Crackers Buttery Wheat Toast Side Diced Pears 100% Grape Juice 100% Orange Juice Chocolate1% Milk White 1% Milk Breakfast Syrup Cup	Cocoa Puffs Cereal Froot Loops Fruit & Yogurt Smoothie Pancake Sausage Bites String Cheese Vanilla Yogurt Original Graham Crackers Buttery Wheat Toast Side Unsweetened Applesauce Mixed Fruit Cocktail 100% Apple Juice 100% Grape Juice 100% Orange Juice Chocolate1% Milk White 1% Milk	Cocoa Puffs Cereal Froot Loops Fruit & Yogurt Smoothie Banana Muffin String Cheese Vanilla Yogurt Original Graham Crackers Buttery Wheat Toast Side Unsweetened Applesauce Orange Smiles 100% Apple Juice 100% Grape Juice 100% Orange Juice Chocolate1% Milk White 1% Milk	Breakfast Sandwich Cocoa Puffs Cereal Froot Loops Fruit & Yogurt Smoothie String Cheese Vanilla Yogurt Original Graham Crackers Buttery Wheat Toast Side Banana Orange Smiles 100% Apple Juice 100% Grape Juice 100% Orange Juice Chocolate1% Milk White 1% Milk	Cocoa Puffs Cereal Froot Loops Fruit & Yogurt Smoothie Oatmeal Chocolate Chip UBR String Cheese Vanilla Yogurt Original Graham Crackers Buttery Wheat Toast Side Unsweetened Applesauce Raisin Box 100% Apple Juice 100% Grape Juice 100% Orange Juice Chocolate1% Milk White 1% Milk
<b>Cycle Day 16</b>	<b>Cycle Day 17</b>	<b>Cycle Day 18</b>	<b>Cycle Day 19</b>	<b>Cycle Day 20</b>
Cinnamon Chex Lucky Charms Cinnamon Creamy Cheese Mini Bagels String Cheese Buttery Wheat Toast Side Mixed Fruit Cocktail 100% Grape Juice 100% Orange Juice Chocolate1% Milk White 1% Milk	Bacon Scramble Breakfast Pizza Apple Pie Overnight Oats Cinnamon Chex Lucky Charms String Cheese Buttery Wheat Toast Side Baked Cinnamon Raisin Apples Raisin Box 100% Grape Juice	Apple Pie Overnight Oats Cinnamon Chex Lucky Charms French Toast Sticks String Cheese Buttery Wheat Toast Side Banana Orange Smiles 100% Apple Juice 100% Grape Juice Chocolate1% Milk	Cinnamon Chex Lucky Charms Peaches N' Cream Overnight Oats String Cheese Biscuit & Sausage Gravy Biscuit Buttery Wheat Toast Side Tater Tot Hash Diced Peaches 100% Apple Juice	Blueberry Bash Mini Waffle Bites Cinnamon Chex Lucky Charms Peaches N' Cream Overnight Oats String Cheese Buttery Wheat Toast Side Unsweetened Applesauce 100% Grape Juice

	100% Orange Juice Chocolate1% Milk White 1% Milk	White 1% Milk Breakfast Syrup Cup	100% Grape Juice Chocolate1% Milk White 1% Milk Grape Jelly	100% Orange Juice Chocolate1% Milk White 1% Milk Breakfast Syrup Cup
<b>Cycle Day 21</b>				
Frosted Strawberry Pop-Tart Oatmeal Chocolate Chip UBR Yogurt & Fruit Parfait String Cheese Strawberry Yogurt Buttery Wheat Toast Side Oats & Honey Granola Honey Nut Cheerios Cereal Froot Loops Raisin Box Strawberries 100% Apple Juice 100% Grape Juice Chocolate1% Milk White 1% Milk				

**SAMPLE K-12 Nutrition Program**  
 Cycle Menu List: 7<sup>th</sup> – 8<sup>th</sup> Grade Lunch

Cycle Day 1	Cycle Day 2	Cycle Day 3	Cycle Day 4	Cycle Day 5
Chef Salad	Chef Salad	Chef Salad	Chef Salad	Chef Salad
Crispy Chicken Wrap	Crispy Chicken Wrap	Crispy Chicken Ranch	Crispy Chicken Wrap	Kidzable Protein Power
Turkey & Cheese	Turkey & Cheese	Wrap	Turkey & Cheese	Turkey & Cheese
Submarine Sandwich	Submarine Sandwich	Turkey & Cheese	Submarine Sandwich	Submarine Sandwich
Ham & Cheese Submarine	Ham & Cheese Submarine	Submarine Sandwich	Ham & Cheese Submarine	Ham & Cheese Submarine
Sandwich	Sandwich	Ham & Cheese Submarine	Sandwich	Sandwich
Twisted Breadstick	Twisted Breadstick	Sandwich	Twisted Breadstick	Twisted Breadstick
Bean & Cheese Nachos	Bean & Cheese Nachos	Twisted Breadstick	Bean & Cheese Nachos	Bean & Cheese Nachos
Queso Blanco	Queso Blanco	Bean & Cheese Nachos	Queso Blanco	Queso Blanco
Mexi- Chicken Nachos	Beef Nachos	Queso Blanco	Beef Nachos	Mexi- Chicken Nachos
Chicken Tacos	Soft Beef Tacos	Beef Enchilada	Soft Beef Tacos	Chicken Tacos
Chicken Tenders	Chicken Burger	Mexi- Chicken Nachos	Chicken Burger	Barbecue Rib Sandwich
Chicken Burger	Crispy Chicken Nuggets	Chicken Tenders	Crispy Chicken Nuggets	Deluxe Cheeseburger
Spicy Chicken Burger	Spicy Chicken Burger	Chicken Burger	Spicy Chicken Burger	Chicken Burger
Dinner Roll	Dinner Roll	Spicy Chicken Burger	Dinner Roll	Traditional Hamburger
Tator Tots	Baked French Fries	Dinner Roll	Country Style Potato	Spicy Chicken Burger
Cheese Ravioli with Meat	Chicken Tenders	Sweet Potato Crinkle Cut	Wedges	Spiral-cut French Fries
Sauce	Dinner Roll	Fries	Beefy Totchos	Chicken Tenders
Breadstick	Citrus Glazed Carrots	Sweet and Sour Popcorn	Beef Taco Filling	Dinner Roll
Roasted Green Beans	Cheese Pizza	Chicken	Cheddar Cheese Sauce	Mixed Garden Vegetables
Cheese Pizza	Pepperoni Pizza	Vegetable Lo Mein	Flour Tortilla	Whipped Potatoes
Italian Sausage Pizza	Personal Pepperoni Pizza	Steamed Broccoli	Aztec Corn	Cheese Pizza
Pepperoni Pizza	Banana	Cheese Pizza	Cheese Pizza	Cheeseburger Pizza
Banana	Diced Bartlett Pears	Jalapeno Popper Pizza	Mini Meatlovers Calzone	Pepperoni Pizza
Ready-to-Serve Apples	Ready-to-Serve Apples	Pepperoni Pizza	Pepperoni Pizza	Banana
Orange Smiles	Orange Smiles	Banana	Banana	Pineapple Tidbits
Diced Peaches	100% Apple Juice	Ready-to-Serve Apples	Mixed Fruit Cocktail	Ready-to-Serve Apples
100% Apple Juice	Fresh Broccoli Florets	Orange Smiles	Ready-to-Serve Apples	Orange Smiles
Baby Carrots	Garden Side Salad	100% Apple Juice	Orange Smiles	100% Apple Juice
Caesar Side Salad	Chocolate 1% Milk	Baby Carrots	100% Apple Juice	Celery Sticks
Chocolate 1% Milk	White 1% Milk	Caesar Side Salad	Fresh Broccoli Florets	Caesar Side Salad
White 1% Milk	Ketchup	Chocolate 1% Milk	Garden Side Salad	Chocolate 1% Milk

Ketchup Lite Mayonnaise Yellow Mustard Low Fat Ranch Salad Dressing	Lite Mayonnaise Yellow Mustard Low Fat Ranch Salad Dressing	White 1% Milk Ketchup Lite Mayonnaise Yellow Mustard Low Fat Ranch Salad Dressing	Chocolate1% Milk White 1% Milk Ketchup Lite Mayonnaise Yellow Mustard Low Fat Ranch Salad Dressing	White 1% Milk Ketchup Lite Mayonnaise Yellow Mustard Low Fat Ranch Salad Dressing
<b>Cycle Day 6</b>	<b>Cycle Day 7</b>	<b>Cycle Day 8</b>	<b>Cycle Day 9</b>	<b>Cycle Day 10</b>
Chef Salad Crispy Chicken Wrap Turkey & Cheese Submarine Sandwich Ham & Cheese Submarine Sandwich Twisted Breadstick Bean & Cheese Nachos Queso Blanco Mexi- Chicken Nachos Chicken Tacos Chicken Tenders Chicken Burger Spicy Chicken Burger Dinner Roll Tater Tots Chicken Meatball Sauce Spaghetti with Chicken Meatballs, whole wheat Breadstick Mixed Garden Vegetables Cheese Pizza Pepperoni Pizza Sausage Pizza  Banana  Ready-to-Serve Apples	Chef Salad Crispy Chicken Wrap Turkey & Cheese Submarine Sandwich Ham & Cheese Submarine Sandwich Twisted Breadstick Bean & Cheese Nachos Queso Blanco Beef Nachos Soft Beef Tacos Chicken Burger Crispy Chicken Nuggets Spicy Chicken Burger Baked French Fries Dinner Roll  Chicken Pot Pie Roasted Summer Squash Cheese Pizza Personal Pepperoni Pizza Banana Diced Bartlett Pears Ready-to-Serve Apples Orange Smiles 100% Apple Juice Fresh Broccoli Florets	Chef Salad Crispy Chicken Wrap Turkey & Cheese Submarine Sandwich Ham & Cheese Submarine Sandwich Twisted Breadstick Bean & Cheese Nachos Queso Blanco Beef Enchilada Mexi- Chicken Nachos Chicken Tenders Chicken Burger Spicy Chicken Burger Dinner Roll Sweet Potato Crinkle Cut Fries Orange Chicken Steamed Brown Rice Roasted Green Beans Cheese Pizza Jalapeno Popper Pizza Pepperoni Pizza Banana Ready-to-Serve Apples Orange Smiles 100% Apple Juice Baby Carrots	Chef Salad Crispy Chicken Wrap Turkey & Cheese Submarine Sandwich Ham & Cheese Submarine Sandwich Twisted Breadstick Bean & Cheese Nachos Queso Blanco Beef Nachos Soft Beef Tacos Chicken Burger Crispy Chicken Nuggets Spicy Chicken Burger Dinner Roll Country Style Potato Wedges French Toast Sticks Turkey Sausage Link Sweet Potato Crinkle Cut Fries Cheese Pizza Mini Meatlovers Calzone Pepperoni Pizza Banana Mixed Fruit Cocktail Ready-to-Serve Apples Orange Smiles	Chef Salad Kidzable Protein Power Turkey & Cheese Submarine Sandwich Ham & Cheese Submarine Sandwich Twisted Breadstick Bean & Cheese Nachos Queso Blanco Mexi- Chicken Nachos Chicken Tacos Deluxe Cheeseburger Chicken Burger Traditional Hamburger Pizza Burger Spicy Chicken Burger Spiral-Cut French Fries Country Steak Fingers Dinner Roll  Whipped Potatoes Cheese Pizza Cheeseburger Pizza Pepperoni Pizza Banana Pineapple Tidbits Ready-to-Serve Apples Orange Smiles

Orange Smiles	Garden Side Salad	Caesar Side Salad	100% Apple Juice	100% Apple Juice
Diced Peaches	Chocolate1% Milk	Chocolate1% Milk	Fresh Broccoli Florets	Celery Sticks
100% Apple Juice	White 1% Milk	White 1% Milk	Garden Side Salad	Caesar Side Salad
Baby Carrots	Ketchup	Ketchup	Chocolate1% Milk	Chocolate1% Milk
Caesar Side Salad	Lite Mayonnaise	Lite Mayonnaise	White 1% Milk	White 1% Milk
Chocolate1% Milk	Yellow Mustard	Yellow Mustard	Ketchup	Ketchup
White 1% Milk	Low Fat Ranch Salad	Low Fat Ranch Salad	Lite Mayonnaise	Lite Mayonnaise
Ketchup	Dressing	Dressing	Yellow Mustard	Yellow Mustard
Lite Mayonnaise			Low Fat Ranch Salad	Low Fat Ranch Salad
Yellow Mustard			Dressing	Dressing
Low Fat Ranch Salad				
Dressing				
<b>Cycle Day 11</b>	<b>Cycle Day 12</b>	<b>Cycle Day 13</b>	<b>Cycle Day 14</b>	<b>Cycle Day 15</b>
Chicken Bacon and Ranch Wrap	Chicken Bacon and Ranch Wrap	Chicken Bacon and Ranch Wrap	Chicken Bacon and Ranch Wrap	Large Crispy Chicken Salad
Large Crispy Chicken Salad	Large Crispy Chicken Salad	Large Crispy Chicken Salad	Large Crispy Chicken Salad	Kidzable Protein Power Turkey & Cheese Submarine Sandwich
Turkey & Cheese Submarine Sandwich	Turkey & Cheese Submarine Sandwich	Turkey & Cheese Submarine Sandwich	Turkey & Cheese Submarine Sandwich	Ham & Cheese Submarine Sandwich
Ham & Cheese Submarine Sandwich	Ham & Cheese Submarine Sandwich	Ham & Cheese Submarine Sandwich	Ham & Cheese Submarine Sandwich	Twisted Breadstick
Twisted Breadstick	Twisted Breadstick	Twisted Breadstick	Twisted Breadstick	Bean & Cheese Nachos
Bean & Cheese Nachos	Bean & Cheese Nachos	Bean & Cheese Nachos	Bean & Cheese Nachos	Queso Blanco
Queso Blanco	Queso Blanco	Queso Blanco	Queso Blanco	Mexi- Chicken Nachos
Mexi- Chicken Nachos	Beef Nachos	Enchilada Suiza	Beef Nachos	Chicken Tacos



Chicken Tacos Chicken Tenders Chicken Burger Spicy Chicken Burger Dinner Roll Tater Tots  Walking Nachos Steamed Corn Buffalo Chicken Pizza Cheese Pizza Pepperoni Pizza Banana Ready-to-Serve Apples Orange Smiles Diced Peaches 100% Apple Juice Baby Carrots Caesar Side Salad Chocolate 1% Milk White 1% Milk Ketchup Lite Mayonnaise Yellow Mustard Low Fat Ranch Salad Dressing	Soft Beef Tacos Chicken Burger Crispy Chicken Nuggets Spicy Chicken Burger Dinner Roll Spiral Cut French Fries Toasted Cheese Sandwich Country Style Potato Wedges Roasted Broccoli Cheese Pizza Pepperoni Pizza Personal Sausage Pizza  Banana Diced Bartlett Pears Ready-to-Serve Apples Orange Smiles 100% Apple Juice Fresh Broccoli Florets Garden Side Salad Chocolate 1% Milk White 1% Milk Ketchup Lite Mayonnaise Yellow Mustard Low Fat Ranch Salad Dressing	Mexi- Chicken Nachos Chicken Tenders Chicken Burger Spicy Chicken Burger Dinner Roll Sweet Potato Crinkle Cut Fries Chicken Parmesan Pasta Breadstick Mixed Garden Vegetables Cheese Pizza Pepperoni Pizza Supreme Pizza Banana Ready-to-Serve Apples Orange Smiles 100% Apple Juice Baby Carrots Caesar Side Salad Chocolate 1% Milk White 1% Milk Ketchup Lite Mayonnaise Yellow Mustard Low Fat Ranch Salad Dressing	Soft Beef Tacos Chicken Burger Crispy Chicken Nuggets Spicy Chicken Burger Dinner Roll Country Style Potato Wedges Pulled Pork Sandwich Baked Beans with Pork Blue Ribbon Slaw Cheese Pizza Pepperoni Pizza Personal Sausage Calzone Banana Mixed Fruit Cocktail Ready-to-Serve Apples Orange Smiles 100% Apple Juice Fresh Broccoli Florets Garden Side Salad Chocolate 1% Milk White 1% Milk Ketchup Lite Mayonnaise Yellow Mustard Low Fat Ranch Salad Dressing	Deluxe Cheeseburger Chicken Burger Chili Cheese Hot Dog Traditional Hamburger Spicy Chicken Burger Chicken Tenders Dinner Roll Baked French Fries Roasted Green Beans Whipped Potatoes Old Fashioned Country Biscuit Gravy Cheese Pizza Jalapeno Popper Pizza Pepperoni Pizza Banana Pineapple Tidbits Ready-to-Serve Apples Orange Smiles 100% Apple Juice Celery Sticks Caesar Side Salad Chocolate 1% Milk White 1% Milk  Ketchup Lite Mayonnaise Yellow Mustard Low Fat Ranch Salad Dressing
Cycle Day 16	Cycle Day 17	Cycle Day 18	Cycle Day 19	Cycle Day 20
Chef Salad Crispy Chicken Wrap Turkey & Cheese Submarine Sandwich Ham & Cheese Submarine	Chef Salad Crispy Chicken Wrap Turkey & Cheese Submarine Sandwich Ham & Cheese Submarine	Chef Salad Crispy Chicken Wrap Turkey & Cheese Submarine Sandwich Ham & Cheese Submarine	Chef Salad Crispy Chicken Wrap Turkey & Cheese Submarine Sandwich Ham & Cheese Submarine	Chef Salad Kidzable Protein Power Turkey & Cheese Submarine Sandwich Ham & Cheese Submarine

Sandwich Twisted Breadstick Bean & Cheese Nachos Queso Blanco Mexi- Chicken Nachos Chicken Tacos Chicken Tenders Chicken Burger Spicy Chicken Burger Dinner Roll Tater Tot Asian Chicken Meatballs Vegetable Lo Mein Steamed Broccoli Cheese Pizza Italian Sausage Pizza Pepperoni Pizza Banana Ready-to-Serve Apples Orange Smiles Diced Peaches 100% Apple Juice Baby Carrots Caesar Side Salad Chocolate 1% Milk White 1% Milk Ketchup Lite Mayonnaise Yellow Mustard Low Fat Ranch Salad Dressing	Sandwich Twisted Breadstick Bean & Cheese Nachos Queso Blanco Beef Nachos Soft Beef Tacos Chicken Burger Crispy Chicken Nuggets Spicy Chicken Burger Dinner Roll Baked French Fries Buttermilk Pancakes Turkey Sausage Link Scrambled Eggs Sweet Potato Crinkle Cut Fries Cheese Pizza Pepperoni Pizza Personal Pepperoni Pizza Banana Diced Bartlett Pears Ready-to-Serve Apples Orange Smiles 100% Apple Juice Fresh Broccoli Florets Garden Side Salad Chocolate 1% Milk White 1% Milk Ketchup Lite Mayonnaise Yellow Mustard Low Fat Ranch Salad Dressing	Sandwich Twisted Breadstick Bean & Cheese Nachos Queso Blanco Beef Enchilada Mexi- Chicken Nachos Chicken Tenders Chicken Burger Spicy Chicken Burger Dinner Roll Sweet Potato Crinkle Cut Fries Chicken Alfredo, WG with Broccoli Breadstick Roasted Broccoli and Carrots Cheese Pizza Jalapeno Popper Pizza Pepperoni Pizza Banana Ready-to-Serve Apples Orange Smiles 100% Apple Juice Baby Carrots Caesar Side Salad Chocolate 1% Milk White 1% Milk Ketchup Lite Mayonnaise Yellow Mustard Low Fat Ranch Salad Dressing	Sandwich Twisted Breadstick Bean & Cheese Nachos Queso Blanco Beef Nachos Soft Beef Tacos Chicken Burger Crispy Chicken Nuggets Spicy Chicken Burger Dinner Roll Country Style Potato Wedges Chili con Carne Cornbread  Steamed Corn Cheese Pizza Mini Meatlovers Calzone Pepperoni Pizza  Banana Mixed Fruit Cocktail Ready-to-Serve Apples Orange Smiles 100% Apple Juice Fresh Broccoli Florets Garden Side Salad Chocolate 1% Milk White 1% Milk Ketchup Lite Mayonnaise Yellow Mustard Low Fat Ranch Salad Dressing	Sandwich Twisted Breadstick Bean & Cheese Nachos Queso Blanco Mexi- Chicken Nachos Chicken Tacos Deluxe Cheeseburger Chicken Burger Traditional Hamburger Meatball Sub Spicy Chicken Burger Spiral-Cut French Fries Popcorn Chicken Bowl Dinner Roll  Roasted Green Beans Cheese Pizza Cheeseburger Pizza Pepperoni Pizza  Banana Pineapple Tidbits Ready-to-Serve Apples Orange Smiles 100% Apple Juice Celery Sticks Caesar Side Salad Chocolate 1% Milk White 1% Milk Ketchup Lite Mayonnaise Yellow Mustard Low Fat Ranch Salad Dressing
Cycle Day 21				

Chicken Bacon and Ranch Wrap, 10-inch tortilla Large Crispy Chicken Salad Turkey & Cheese Submarine Sandwich Ham & Cheese Submarine Sandwich Twisted Breadstick Bean & Cheese Nachos Queso Blanco Mexi- Chicken Nachos Chicken Tacos Chicken Tenders Chicken Burger Spicy Chicken Burger Dinner Roll Tater Tots Walking Nachos Aztec Corn Buffalo Chicken Pizza Cheese Pizza Pepperoni Pizza Banana Ready-to-Serve Apples Orange Smiles Diced Peaches 100% Apple Juice Baby Carrots Caesar Side Salad Chocolate 1% Milk White 1% Milk Ketchup Lite Mayonnaise Yellow Mustard Low Fat Ranch Salad				
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Dressing				
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**SAMPLE K-12 Nutrition Program**  
 Cycle Menu List: 9<sup>th</sup> – 12<sup>th</sup> Grade Breakfast

Cycle Day 1	Cycle Day 2	Cycle Day 3	Cycle Day 4	Cycle Day 5
Multigrain Frosted Flakes Cereal Trix Cereal reduced sugar Fruit & Yogurt Smoothie Sausage Biscuit String Cheese Strawberry Yogurt Original Graham Crackers Buttery Wheat Toast Side Unsweetened Applesauce 100% Apple Juice 100% Orange Juice Chocolate1% Milk White 1% Milk	Soft Wheat Bagel Multigrain Frosted Flakes Cereal Trix Cereal reduced sugar Blueberry Muffin String Cheese Buttery Wheat Toast Side Diced Peaches 100% Apple Juice 100% Grape Juice 100% Orange Juice Chocolate1% Milk White 1% Milk	Multigrain Frosted Flakes Cereal Trix Cereal reduced sugar French Toast Sticks Fruit & Yogurt Smoothie String Cheese Strawberry Yogurt Original Graham Crackers Buttery Wheat Toast Side Unsweetened Applesauce Orange Smiles 100% Apple Juice 100% Grape Juice 100% Orange Juice Chocolate1% Milk White 1% Milk Breakfast Syrup Cup	Multigrain Frosted Flakes Cereal Trix Cereal reduced sugar Fruit & Yogurt Smoothie Original Graham Crackers Pureed Bananas Honey Glazed Chicken Biscuit 100% Apple Juice Strawberry Yogurt String Cheese Buttery Wheat Toast Side Banana Orange Smiles 100% Grape Juice 100% Orange Juice Chocolate1% Milk White 1% Milk	Soft-Filled Cinnamon Toast Crunch Breakfast Bar Multigrain Frosted Flakes Cereal Trix Cereal reduced sugar Fruit & Yogurt Smoothie String Cheese Strawberry Yogurt Original Graham Crackers Buttery Wheat Toast Side Mixed Fruit Cocktail Raisin Box 100% Apple Juice 100% Grape Juice Chocolate1% Milk White 1% Milk
Cycle Day 6	Cycle Day 7	Cycle Day 8	Cycle Day 9	Cycle Day 10
Lucky Charms American Breakfast Sandwich Cinnamon Toast Crunch Cereal Yogurt & Fruit Parfait String Cheese Vanilla Yogurt Buttery Wheat Toast Side Oats & Honey Granola Blueberries Raisin Box 100% Apple Juice	Cinnamon Toast Crunch Cereal Lucky Charms Buttermilk Pancakes Yogurt & Fruit Parfait String Cheese Vanilla Yogurt Buttery Wheat Toast Side Oats & Honey Granola Diced Peaches 100% Grape Juice 100% Orange Juice Chocolate1% Milk	Lucky Charms Cinnamon Toast Crunch Cereal Oatmeal Chocolate Chip UBR Yogurt & Fruit Parfait String Cheese Vanilla Yogurt Buttery Wheat Toast Side Oats & Honey Granola Banana Diced Peaches 100% Apple Juice	Egg & Cheese Breakfast Taco Roll Cinnamon Toast Crunch Cereal Lucky Charms Yogurt & Fruit Parfait String Cheese Vanilla Yogurt Buttery Wheat Toast Side Oats & Honey Granola Blueberries Orange Smiles 100% Grape Juice	Lucky Charms Cinnamon Toast Crunch Cereal Yogurt & Fruit Parfait String Cheese Vanilla Yogurt Buttery Wheat Toast Side Oats & Honey Granola Cinnamon Roll Unsweetened Applesauce Blueberries 100% Grape Juice 100% Orange Juice

100% Grape Juice Chocolate1% Milk White 1% Milk	White 1% Milk Breakfast Syrup Cup	100% Grape Juice Chocolate1% Milk White 1% Milk	100% Orange Juice Chocolate1% Milk White 1% Milk	Chocolate1% Milk White 1% Milk
<b>Cycle Day 11</b>	<b>Cycle Day 12</b>	<b>Cycle Day 13</b>	<b>Cycle Day 14</b>	<b>Cycle Day 15</b>
Cocoa Puffs Cereal Froot Loops Fruit & Yogurt Smoothie String Cheese Vanilla Yogurt Original Graham Crackers Buttery Wheat Toast Side Confetti Pancake Bites Diced Pears 100% Grape Juice 100% Orange Juice Chocolate1% Milk White 1% Milk Breakfast Syrup Cup	Cocoa Puffs Cereal Froot Loops Fruit & Yogurt Smoothie Pancake Sausage Bites String Cheese Vanilla Yogurt Original Graham Crackers Buttery Wheat Toast Side Unsweetened Applesauce Mixed Fruit Cocktail 100% Apple Juice 100% Grape Juice 100% Orange Juice Chocolate1% Milk White 1% Milk	Cocoa Puffs Cereal Froot Loops Fruit & Yogurt Smoothie String Cheese Vanilla Yogurt Original Graham Crackers Buttery Wheat Toast Side Banana Muffin Unsweetened Applesauce Orange Smiles 100% Apple Juice 100% Grape Juice 100% Orange Juice Chocolate1% Milk White 1% Milk	Breakfast Sandwich, Cocoa Puffs Cereal Froot Loops Fruit & Yogurt Smoothie String Cheese Vanilla Yogurt Original Graham Crackers Buttery Wheat Toast Side Banana Orange Smiles 100% Apple Juice 100% Grape Juice 100% Orange Juice Chocolate1% Milk White 1% Milk	Cocoa Puffs Cereal Froot Loops Fruit & Yogurt Smoothie Oatmeal Chocolate Chip UBR String Cheese Vanilla Yogurt Original Graham Crackers Buttery Wheat Toast Side Unsweetened Applesauce Raisin Box 100% Apple Juice 100% Grape Juice 100% Orange Juice Chocolate1% Milk White 1% Milk
<b>Cycle Day 16</b>	<b>Cycle Day 17</b>	<b>Cycle Day 18</b>	<b>Cycle Day 19</b>	<b>Cycle Day 20</b>
Cinnamon Chex Lucky Charms Cinnamon Creamy Cheese Mini Bagels String Cheese Buttery Wheat Toast Side Baked Cinnamon Raisin Apples Raisin Box 100% Grape Juice	Bacon Scramble Breakfast Pizza Apple Pie Overnight Oats Cinnamon Chex Lucky Charms String Cheese Buttery Wheat Toast Side Apples Raisin Box 100% Grape Juice	Apple Pie Overnight Oats Cinnamon Chex Lucky Charms French Toast Sticks String Cheese Buttery Wheat Toast Side Banana Orange Smiles 100% Apple Juice 100% Grape Juice	Cinnamon Chex Lucky Charms Peaches N' Cream Overnight Oats String Cheese Biscuit & Sausage Gravy Biscuit Buttery Wheat Toast Side Tater Tot Hash	Blueberry Bash Mini Waffle Bites Cinnamon Chex Lucky Charms Peaches N' Cream Overnight Oats String Cheese Buttery Wheat Toast Side Unsweetened Applesauce 100% Grape Juice

100% Orange Juice Chocolate1% Milk White 1% Milk	100% Orange Juice Chocolate1% Milk White 1% Milk	Chocolate1% Milk White 1% Milk Breakfast Syrup Cup	Diced Peaches 100% Apple Juice 100% Grape Juice Chocolate1% Milk White 1% Milk Grape Jelly	100% Orange Juice Chocolate1% Milk White 1% Milk Breakfast Syrup Cup
Cycle Day 21				
Frosted Strawberry Pop-Tart Oatmeal Chocolate Chip UBR Yogurt & Fruit Parfait String Cheese Strawberry Yogurt Buttery Wheat Toast Side Oats & Honey Granola Honey Nut Cheerios Cereal Froot Loops Raisin Box Strawberries 100% Apple Juice 100% Grape Juice Chocolate1% Milk White 1% Milk				

**SAMPLE K-12 Nutrition Program**  
 Cycle Menu List: 9<sup>th</sup> – 12<sup>th</sup> Grade Lunch

Cycle Day 1	Cycle Day 2	Cycle Day 3	Cycle Day 4	Cycle Day 5
American Style Sub	American Style Sub	American Style Sub	American Style Sub	American Style Sub
Chef Salad	Large Fajita Chicken	Large Crispy Chicken	Buffalo Chicken Salad	Smoked Turkey & Cheese
Smoked Turkey & Cheese	Caesar Salad	Salad	Smoked Turkey & Cheese	Sub
Sub	Chicken Salad Sub	Smoked Turkey & Cheese	Sub	Turkey Ham & Cheese
Turkey Ham & Cheese	Sandwich	Sub	Turkey Ham & Cheese	Sub
Sub	Smoked Turkey & Cheese	Turkey Ham & Cheese	Sub	Strawberry Fields Parfait
Strawberry Fields Parfait	Sub	Sub	Strawberry Fields Parfait	Large Fajita Chicken
Sweet Thai Chili Chicken	Turkey Ham & Cheese	Strawberry Fields Parfait	Teriyaki Chicken Salad	Caesar Salad
Salad	Sub	Turkey Banh Mi Salad	Teriyaki Chicken Sub	Twisted Breadstick
Sweet Thai Chili Chicken	Korean BBQ Chicken	Turkey Banh Mi Sub	Twisted Breadstick	Barbecue Rib Sandwich
Wrap	Salad	Twisted Breadstick	Cheeseburger	Cheeseburger
Twisted Breadstick	Korean BBQ Chicken Sub	Cheeseburger	Chicken Patty Sandwich	Chicken Patty Sandwich
Cheeseburger	Strawberry Fields Parfait	Chicken Patty Sandwich	Gourmet Grilled Cheese	Hamburger
Chicken Patty Sandwich	Twisted Breadstick	Hamburger	Hamburger	Spicy Black Bean Burger
Hamburger	Chilled Black Beans	Italian Meatball Sandwich	Spicy Black Bean Burger	Spicy Chicken Sandwich
Parmesan Burger	Bacon Burger	Spicy Black Bean Burger	Spicy Chicken Sandwich	Hamburger Patty
Spicy Black Bean Burger	Cheeseburger	Spicy Chicken Sandwich	Hamburger Patty	Hot & Spicy Chicken Patty
Spicy Chicken Sandwich	Chicken Patty Sandwich	Hamburger Patty	Hot & Spicy Chicken Patty	Spicy Black Bean Burger
Hamburger Patty	Hamburger	Hot & Spicy Chicken Patty	Spicy Black Bean Burger	Patties
Hot & Spicy Chicken Patty	Spicy Black Bean Burger	Chicken Meatball Sauce	Patties	Pickle Cucumbers
Spicy Black Bean Burger	Spicy Chicken Sandwich	Spicy Black Bean Burger	Pickle Cucumbers	Sweet Potato Fries
Patties	Hamburger Patty	Patties	Sweet Potato Fries	Baked French Fries
Sweet Potato Fries	Hot & Spicy Chicken Patty	Pickle Cucumbers	Baked French Fries	Boneless Wings
Baked French Fries	Spicy Black Bean Burger	Spaghetti Sauce	Vegetarian Chick'n Nugget	Vegetarian Chick'n Nugget
Breaded Chicken Tender	Patties	Sweet Potato Fries	Fajita Chicken	Twisted Breadstick
Vegetarian Chick'n Nugget	Sweet Potato Fries	Baked French Fries	Popcorn Chicken	Celery Sticks
Baked Biscuit	Baked French Fries	Boneless Wings	Baked Biscuit	Carrot Sticks
Garlic Knot Breadstick	Vegetarian Chick'n Nugget	Vegetarian Chick'n Nugget	Steamed Corn	Tater Tots
Celery Sticks	Crispy Chicken Nuggets	Twisted Breadstick	Whipped Potatoes	Mozzarella Stuffed
Carrot Sticks	Fajita Chicken	Celery Sticks	Mozzarella Stuffed	Breadsticks
Spiral-cut French Fries	Baked Biscuit	Carrot Sticks	Breadsticks	Cheese Pizza
	Toasted Waffle	Tater Tots	Cheese Pizza	Pepperoni Pizza
Mozzarella Stuffed	Citrus Glazed Carrots	Mozzarella Stuffed	Hawaiian Pizza	Chicken Bacon and Ranch



Breadsticks	Whipped Potatoes	Breadsticks	Teriyaki Chicken Pizza	Pizza
Cheese Pizza	Pancake & Waffle Syrup	Cheese Pizza	Spaghetti Sauce	Spaghetti Sauce
Pepperoni Pizza	Mozzarella Stuffed	Pepperoni Pizza	Toasted Garlic Caesar	Toasted Garlic Caesar
Sweet Thai Chili Chicken	Breadsticks	Turkey Banh Mi Pizza	Salad	Salad
Pizza	Cheese Pizza	Spaghetti Sauce	Fiesta Tacos	Fiesta Tacos
Spaghetti Sauce	Sausage Pizza	Toasted Garlic Caesar	Fiesta Burrito	Fiesta Burrito
Toasted Garlic Caesar	Korean BBQ Chicken	Salad	Fiesta Nachos	Fiesta Nachos
Salad	Pizza	Fiesta Tacos	Fiesta Taco Salad	Fiesta Taco Salad
Unsweetened Applesauce	Spaghetti Sauce	Fiesta Burrito	Fajita Chicken	Fajita Chicken
Fiesta Tacos	Toasted Garlic Caesar	Fiesta Nachos	Pulled Pork Carnitas	Pulled Pork Carnitas
Fiesta Burrito	Salad	Fiesta Taco Salad	Beef Taco Filling	Beef Taco Filling
Fiesta Nachos	Fiesta Tacos	Fajita Chicken	Cheddar Cheese Sauce	Cheddar Cheese Sauce
Fiesta Taco Salad	Fiesta Burrito	Pulled Pork Carnitas	Cilantro Lime Rice	Cilantro Lime Rice
Fajita Chicken	Fiesta Nachos	Beef Taco Filling	Taco Salad Bowl	Taco Salad Bowl
Pulled Pork Carnitas	Fiesta Taco Salad	Cheddar Cheese Sauce	Crispy Corn Taco Shell	Crispy Corn Taco Shell
Beef Taco Filling	Fajita Chicken	Cilantro Lime Rice	Tortilla Chips	Tortilla Chips
Cheddar Cheese Sauce	Pulled Pork Carnitas	Taco Salad Bowl	Flour Tortilla	Flour Tortilla
Cilantro Lime Rice	Beef Taco Filling	Crispy Corn Taco Shell	Flour Tortilla	Flour Tortilla
Taco Salad Bowl	Cheddar Cheese Sauce	Tortilla Chips	Aztec Corn	Aztec Corn
Crispy Corn Taco Shell	Cilantro Lime Rice	Flour Tortilla	Vegetarian Refried Beans	Vegetarian Refried Beans
Tortilla Chips	Taco Salad Bowl	Aztec Corn	Banana	Banana
Flour Tortilla	Crispy Corn Taco Shell	Vegetarian Refried Beans	Ready-to-Serve Apples	Pineapple Tidbits
Aztec Corn	Tortilla Chips	Banana	Fresh Oranges	Ready-to-Serve Apples
Vegetarian Refried Beans	Flour Tortilla	Ready-to-Serve Apples	Diced Pears	Fresh Oranges
Banana	Aztec Corn	Fresh Oranges	Fresh Broccoli Florets	Fresh Broccoli Florets
Ready-to-Serve Apples	Vegetarian Refried Beans	Diced Peaches	Baby Spinach	Baby Spinach
Fresh Oranges	Banana	Kidney Beans	Celery Sticks	Celery Sticks
Chilled Black Beans	Ready-to-Serve Apples	Fresh Broccoli Florets	Cucumber Coins	Cucumber Coins
Fresh Broccoli Florets	Fresh Oranges	Baby Spinach	Pickle Cucumbers	Pickle Cucumbers
Baby Spinach	Fruit Cocktail	Celery Sticks	Carrot Sticks	Carrot Sticks
Celery Sticks	Fresh Broccoli Florets	Cucumber Coins	Garden Side Salad	Super Side Salad
Cucumber Coins	Baby Spinach	Pickle Cucumbers	Chilled Corn	Chocolate1% Milk
Pickle Cucumbers	Celery Sticks	Carrot Sticks	Chocolate1% Milk	White 1% Milk
Carrot Sticks	Cucumber Coins	Super Side Salad	White 1% Milk	Ranch Dressing
Super Side Salad	Pickle Cucumbers	Chocolate1% Milk	Ranch Dressing	Roasted Garlic Caesar
Chocolate1% Milk	Carrot Sticks	White 1% Milk	Roasted Garlic Caesar	Dressing
White 1% Milk	Caesar Side Salad	Ranch Dressing	Dressing	Ketchup
Ranch Dressing	Chilled Corn	Roasted Garlic Caesar	Ketchup	Mayonnaise

Roasted Garlic Caesar Dressing Ketchup Mayonnaise Yellow Mustard Shredded Lettuce Diced Red Onion Freshly Sliced Jalapeno Peppers Jalapeno Pepper Slices Dill Pickle Chips Pico de Gallo Salsa Roja Homemade Salsa Salsa Verde Creamy Thai Chili Sauce Sour Cream Spicy Cool Sauce Sliced Red Tomatoes	Chocolate 1% Milk White 1% Milk Ranch Dressing Roasted Garlic Caesar Dressing Ketchup Mayonnaise Yellow Mustard Shredded Lettuce Diced Red Onion Freshly Sliced Jalapeno Peppers Jalapeno Pepper Slices Dill Pickle Chips Pico de Gallo Salsa Roja Homemade Salsa Salsa Verde Creamy Thai Chili Sauce Sour Cream Spicy Cool Sauce Sliced Red Tomatoes	Dressing Ketchup Mayonnaise Yellow Mustard Shredded Lettuce Diced Red Onion Freshly Sliced Jalapeno Peppers Jalapeno Pepper Slices Dill Pickle Chips Pico de Gallo Salsa Roja Homemade Salsa Salsa Verde Creamy Thai Chili Sauce Sour Cream Spicy Cool Sauce Sliced Red Tomatoes	Mayonnaise Yellow Mustard Shredded Lettuce Diced Red Onion Freshly Sliced Jalapeno Peppers Jalapeno Pepper Slices Dill Pickle Chips Pico de Gallo Salsa Roja Homemade Salsa Salsa Verde Creamy Thai Chili Sauce Sour Cream Spicy Cool Sauce Sliced Red Tomatoes	Yellow Mustard Shredded Lettuce Diced Red Onion Freshly Sliced Jalapeno Peppers Jalapeno Pepper Slices Dill Pickle Chips Pico de Gallo Salsa Roja Homemade Salsa Salsa Verde Creamy Thai Chili Sauce Sour Cream Spicy Cool Sauce Sliced Red Tomatoes
<b>Cycle Day 6</b>	<b>Cycle Day 7</b>	<b>Cycle Day 8</b>	<b>Cycle Day 9</b>	<b>Cycle Day 10</b>
American Style Sub Chef Salad Bruschetta Chicken Salad Blueberry Patch Parfait Smoked Turkey & Cheese Sub Turkey Ham & Cheese Sub Bruschetta Chicken Sub Spicy Italian Herb Sub Twisted Breadstick Bruschetta Topping Mixed Salad Greens BBQ Chicken Sandwich Chicken Patty Sandwich	American Style Sub Large Fajita Chicken Caesar Salad Chicken Salad Sub Sandwich Blueberry Patch Parfait Smoked Turkey & Cheese Sub Sub Turkey Ham & Cheese Sub Sub Pesto Chicken Salad Pesto Chicken Sub Twisted Breadstick Chicken Patty Sandwich Philly Cheesesteak	American Style Sub Large Crispy Chicken Salad Salad Blueberry Patch Parfait Smoked Turkey & Cheese Sub Sub Turkey Ham & Cheese Sub Sub Greek Turkey Salad Greek Turkey Wrap Twisted Breadstick Bacon Burger Chicken Patty Sandwich Spicy Black Bean Burger Spicy Chicken Sandwich	American Style Sub Buffalo Chicken Salad Blueberry Patch Parfait Smoked Turkey & Cheese Sub Sub Turkey Ham & Cheese Sub Sub Balsamic Chicken Salad Balsamic Chicken Sub Twisted Breadstick Chicken Patty Sandwich Grilled Ham & Cheese Sandwich Spicy Black Bean Burger Spicy Chicken Sandwich	American Style Sub Blueberry Patch Parfait Smoked Turkey & Cheese Sub Turkey Ham & Cheese Sub Sub Fiesta Beef Salad Twisted Breadstick Bacon Burger Cheeseburger Chicken Patty Sandwich Hamburger Spicy Black Bean Burger Spicy Chicken Sandwich Sweet Potato Fries

Spicy Black Bean Burger	Sandwich	Sweet Potato Fries	Sweet Potato Fries	Baked French Fries
Spicy Chicken Sandwich	Spicy Black Bean Burger	Baked French Fries	Baked French Fries	Chili Frito Pie
Barbecue Chicken	Spicy Chicken Sandwich	Bacon Slices	Pulled BBQ Sandwich	Roasted Broccoli and Carrots
Sweet Potato Fries	Sweet Potato Fries	Pulled BBQ Sandwich	BBQ Nachos	Mozzarella Stuffed Breadsticks
Baked French Fries	Baked French Fries	BBQ Nachos	BBQ Totchos	Cheese Pizza
Pulled BBQ Sandwich	Pulled BBQ Sandwich	BBQ Totchos	Cheddar Cheese Sauce	Pepperoni Pizza
BBQ Nachos	BBQ Nachos	Cheddar Cheese Sauce	Tortilla Chips	Buffalo Chicken Pizza
BBQ Totchos	BBQ Totchos	Tortilla Chips	Vegetarian Baked Beans	Spaghetti Sauce
Tortilla Chips	Cheddar Cheese Sauce	Vegetarian Baked Beans	Blue Ribbon Slaw	Toasted Garlic Caesar Salad
Vegetarian Baked Beans	Tortilla Chips	Blue Ribbon Slaw	Tater Tots	Fiesta Tacos
Blue Ribbon Slaw	Vegetarian Baked Beans	Tater Tots	Mozzarella Stuffed Breadsticks	Fiesta Burrito
Tater Tots	Blue Ribbon Slaw	Mozzarella Stuffed Breadsticks	Cheese Pizza	Fiesta Nachos
Mozzarella Stuffed Breadsticks	Tater Tots	Cheese Pizza	Balsamic Chicken Pizza	Fiesta Taco Salad
Cheese Pizza	Mozzarella Stuffed Breadsticks	Pepperoni Pizza	Hawaiian Pizza	Fajita Chicken
Pepperoni Pizza	Cheese Pizza	Greek Turkey Pizza	Spaghetti Sauce	Cheddar Cheese Sauce
Chicken Bruschetta Pizza	Sausage Pizza	Spaghetti Sauce	Toasted Garlic Caesar Salad	Cilantro Lime Rice
Spaghetti Sauce	Pesto Chicken Pizza	Toasted Garlic Caesar Salad		Taco Salad Bowl
Toasted Garlic Caesar Salad	Spaghetti Sauce			Crispy Corn Taco Shell
Fiesta Tacos	Toasted Garlic Caesar Salad	Fiesta Tacos		Tortilla Chips
Fiesta Burrito	Salad	Fiesta Burrito		Flour Tortilla
Fiesta Nachos	Fiesta Tacos	Fiesta Nachos		Aztec Corn
Fiesta Taco Salad	Fiesta Burrito	Fiesta Taco Salad		Vegetarian Refried Beans
Fajita Chicken	Fiesta Nachos	Fajita Chicken		Small Apples
Pulled Pork Carnitas	Fiesta Taco Salad	Pulled Pork Carnitas		Banana
Beef Taco Filling	Fajita Chicken	Beef Taco Filling		Pineapple Tidbits
Cheddar Cheese Sauce	Pulled Pork Carnitas	Cheddar Cheese Sauce		Fresh Oranges
Cilantro Lime Rice	Beef Taco Filling	Cilantro Lime Rice		Fresh Broccoli Florets
Taco Salad Bowl	Cheddar Cheese Sauce	Taco Salad Bowl		Baby Spinach
Crispy Corn Taco Shell	Cilantro Lime Rice	Crispy Corn Taco Shell		Italian Salad
Tortilla Chips	Taco Salad Bowl	Tortilla Chips		Celery Sticks
Flour Tortilla	Crispy Corn Taco Shell	Flour Tortilla		Cucumber Coins
Aztec Corn	Tortilla Chips	Aztec Corn		Carrot Sticks
Vegetarian Refried Beans	Flour Tortilla	Vegetarian Refried Beans		Super Side Salad
Small Apples	Aztec Corn	Small Apples		Chocolate 1% Milk
Unsweetened Applesauce	Vegetarian Refried Beans	Banana		White 1% Milk
Banana	Small Apples	Fresh Oranges		
	Banana			

Fresh Oranges Fresh Broccoli Florets Baby Spinach Italian Salad Celery Sticks Cucumber Coins Carrot Sticks Super Side Salad Chocolate 1% Milk White 1% Milk Ranch Dressing Roasted Garlic Caesar Dressing Ketchup Mayonnaise Yellow Mustard Shredded Lettuce Diced Red Onion Freshly Sliced Jalapeno Peppers Jalapeno Pepper Slices Pesto Mayo Sauce Dill Pickle Chips Salsa Roja Homemade Salsa Salsa Verde Garlic Parmesan Mayonnaise Sour Cream Spicy Cool Sauce Sliced Red Tomatoes	Fresh Oranges Fruit Cocktail Fresh Broccoli Florets Baby Spinach Italian Salad Celery Sticks Cucumber Coins Carrot Sticks Caesar Side Salad Chilled Corn Chocolate 1% Milk White 1% Milk Ranch Dressing Roasted Garlic Caesar Dressing Ketchup Mayonnaise Yellow Mustard Shredded Lettuce Diced Red Onion Freshly Sliced Jalapeno Peppers Jalapeno Pepper Slices Pesto Mayo Sauce Dill Pickle Chips Salsa Roja Homemade Salsa Salsa Verde Garlic Parmesan Mayonnaise Sour Cream Spicy Cool Sauce Sliced Red Tomatoes	Diced Peaches Fresh Broccoli Florets Baby Spinach Italian Salad Celery Sticks Cucumber Coins Carrot Sticks Super Side Salad Chocolate 1% Milk White 1% Milk Ranch Dressing Roasted Garlic Caesar Dressing Ketchup Mayonnaise Yellow Mustard Shredded Lettuce Diced Red Onion Freshly Sliced Jalapeno Peppers Jalapeno Pepper Slices Pesto Mayo Sauce Dill Pickle Chips Salsa Roja Homemade Salsa Salsa Verde Garlic Parmesan Mayonnaise Sour Cream Spicy Cool Sauce Sliced Red Tomatoes	Baby Spinach Italian Salad Celery Sticks Cucumber Coins Carrot Sticks Garden Side Salad Chilled Corn Chocolate 1% Milk White 1% Milk Ranch Dressing Roasted Garlic Caesar Dressing Ketchup Mayonnaise Yellow Mustard Shredded Lettuce Diced Red Onion Freshly Sliced Jalapeno Peppers Jalapeno Pepper Slices Pesto Mayo Sauce Dill Pickle Chips Salsa Roja Homemade Salsa Salsa Verde Garlic Parmesan Mayonnaise Sour Cream Spicy Cool Sauce Sliced Red Tomatoes	Ranch Dressing Roasted Garlic Caesar Dressing Ketchup Mayonnaise Yellow Mustard Shredded Lettuce Diced Red Onion Freshly Sliced Jalapeno Peppers Jalapeno Pepper Slices Pesto Mayo Sauce Dill Pickle Chips Salsa Roja Homemade Salsa Salsa Verde Garlic Parmesan Mayonnaise Sour Cream Spicy Cool Sauce Sliced Red Tomatoes
Cycle Day 11	Cycle Day 12	Cycle Day 13	Cycle Day 14	Cycle Day 15
American Style Sub Chef Salad Bruschetta Chicken Salad Smoked Turkey & Cheese	American Style Sub Large Fajita Chicken Caesar Salad Chicken Salad Sub	American Style Sub Large Crispy Chicken Salad Smoked Turkey & Cheese	American Style Sub Buffalo Chicken Salad Smoked Turkey & Cheese Sub	American Style Sub Smoked Turkey & Cheese Sub Turkey Ham & Cheese

Sub	Sandwich	Sub	Turkey Ham & Cheese	Sub
Turkey Ham & Cheese	Smoked Turkey & Cheese	Turkey Ham & Cheese	Sub	Balsamic Chicken Salad
Sub	Sub	Sub	Balsamic Chicken Sub	Double Berry Parfait
Bruschetta Chicken Sub	Turkey Ham & Cheese	Greek Turkey Salad	Double Berry Parfait	Twisted Breadstick
Double Berry Parfait	Sub	Greek Turkey Wrap	Twisted Breadstick	Cheeseburger
Spicy Italian Herb Sub	Double Berry Parfait	Double Berry Parfait	Chicken Patty Sandwich	Chicken Patty Sandwich
Roll	Pesto Chicken Salad	Twisted Breadstick	Hamburger	Hamburger
Twisted Breadstick	Pesto Chicken Sub	Blazing Hot Chicken Sub	Spicy Black Bean Burger	Spicy Black Bean Burger
Mixed Salad Greens	Twisted Breadstick	Chicken Patty Sandwich	Spicy Chicken Sandwich	Spicy Chicken Sandwich
Chicken Patty Sandwich	Chicken Patty Sandwich	Spicy Black Bean Burger	Hot & Spicy Chicken t	Sweet Potato Fries
Cordon Blue Burger	Mushroom and Swiss	Spicy Chicken Sandwich	Potato Fries Baked French	Sweet Potato Fries
Sandwich Spicy Black	Burger	Sweet Potato Fries	Fries	Baked French Fries
Bean Burger	Spicy Black Bean Burger	Baked French Fries		Baked French Fries
Spicy Chicken Sandwich	Spicy Chicken Sandwich	Garlic Knot Breadstick		Macaroni & Cheese
Hot & Spicy Chicken t	Sweet Potato Fries	Whole Wheat Penne Pasta		Garlic Knot Breadstick
Potato Fries Baked French	Roasted Mushrooms	Whole Wheat Spaghetti		Roasted Broccoli and
Fries	Baked French Fries	Noodles		Carrots
Penne Pasta Bowl	Penne Pasta Bowl	Roasted Broccoli		Mozzarella Stuffed
Spaghetti Pasta Bowl	Spaghetti Pasta Bowl	Alfredo Cheese Sauce		Breadsticks
Fajita Chicken	Fajita Chicken	Grated Parmesan Cheese		Cheese Pizza
Chicken Meatballs	Chicken Meatballs	Spaghetti Sauce		Pepperoni Pizza
Roasted Tuscan	Roasted Tuscan	Garlic Knot Breadstick		Meatlover's Pizza
Vegetables	Vegetables	Whole Wheat Penne Pasta		Spaghetti Sauce
Garlic Knot Breadstick	Garlic Knot Breadstick	Whole Wheat Spaghetti		Toasted Garlic Caesar
Whole Wheat Penne Pasta	Whole Wheat Penne Pasta	Noodles		Salad
Whole Wheat Spaghetti	Whole Wheat Spaghetti	Roasted Broccoli		Fiesta Tacos
Noodles	Noodles	Alfredo Cheese Sauce		Fiesta Burrito
Roasted Broccoli	Roasted Broccoli	Grated Parmesan Cheese		Fiesta Nachos
Alfredo Cheese Sauce	Alfredo Cheese Sauce	Spaghetti Sauce		Fiesta Taco Salad
Grated Parmesan Cheese	Grated Parmesan Cheese	Mozzarella Stuffed		Fajita Chicken
Spaghetti Sauce	Spaghetti Sauce	Breadsticks		Cheddar Cheese Sauce
Mozzarella Stuffed	Mozzarella Stuffed	Cheese Pizza		Cilantro Lime Rice
Breadsticks	Breadsticks	Pepperoni Pizza		Taco Salad Bowl
Cheese Pizza	Cheese Pizza	Greek Turkey Pizza		Crispy Corn Taco Shell
Pepperoni Pizza	Sausage Pizza	Spaghetti Sauce		Tortilla Chips
Chicken Bruschetta Pizza	Pesto Chicken Pizza	Toasted Garlic Caesar		Flour Tortilla
Spaghetti Sauce	Spaghetti Sauce	Salad		Aztec Corn
Toasted Garlic Caesar	Toasted Garlic Caesar	Fiesta Tacos		Vegetarian Refried Beans
				Small Apples
				Banana

Salad	Salad	Fiesta Burrito	Cheddar Cheese Sauce	Pineapple Tidbits
Fiesta Tacos	Fiesta Tacos	Fiesta Nachos	Cilantro Lime Rice	Fresh Oranges
Fiesta Burrito	Fiesta Burrito	Fiesta Taco Salad	Taco Salad Bowl	Fresh Broccoli Florets
Fiesta Nachos	Fiesta Nachos	Fajita Chicken	Crispy Corn Taco Shell	Baby Spinach
Fiesta Taco Salad	Fiesta Taco Salad	Cheddar Cheese Sauce	Tortilla Chips	Italian Salad
Fajita Chicken	Fajita Chicken	Cilantro Lime Rice	Flour Tortilla	Celery Sticks
Cheddar Cheese Sauce	Cheddar Cheese Sauce	Taco Salad Bowl	Aztec Corn	Cucumber Coins
Cilantro Lime Rice	Cilantro Lime Rice	Crispy Corn Taco Shell	Vegetarian Refried Beans	Carrot Sticks
Taco Salad Bowl	Taco Salad Bowl	Tortilla Chips	Small Apples	Super Side Salad
Crispy Corn Taco Shell	Crispy Corn Taco Shell	Flour Tortilla	Banana	Chocolate1% Milk
Tortilla Chips	Tortilla Chips	Aztec Corn	Fresh Oranges	White 1% Milk
Flour Tortilla	Flour Tortilla	Vegetarian Refried Beans	Diced Pears	Ranch Dressing
Aztec Corn	Aztec Corn	Small Apples	Fresh Broccoli Florets	Roasted Garlic Caesar
Vegetarian Refried Beans	Vegetarian Refried Beans	Banana	Baby Spinach	Dressing
Small Apples	Small Apples	Fresh Oranges	Italian Salad	Ketchup
Unsweetened Applesauce	Banana	Diced Peaches	Celery Sticks	Mayonnaise
Banana	Fresh Oranges	Fresh Broccoli Florets	Cucumber Coins	Yellow Mustard
Fresh Oranges	Fruit Cocktail	Baby Spinach	Carrot Sticks	Shredded Lettuce
Fresh Broccoli Florets	Fresh Broccoli Florets	Italian Salad	Garden Side Salad	Diced Red Onion
Baby Spinach	Baby Spinach	Celery Sticks	Chilled Corn	Freshly Sliced Jalapeno
Italian Salad	Italian Salad	Cucumber Coins	Chocolate1% Milk	Peppers
Celery Sticks	Celery Sticks	Carrot Sticks	White 1% Milk	Jalapeno Pepper Slices
Cucumber Coins	Cucumber Coins	Super Side Salad	Ranch Dressing	Pesto Mayo Sauce
Carrot Sticks	Carrot Sticks	Chocolate1% Milk	Roasted Garlic Caesar	Dill Pickle Chips
Super Side Salad	Caesar Side Salad	White 1% Milk	Dressing	Salsa Roja
Chocolate1% Milk	Chilled Corn	Ranch Dressing	Ketchup	Homemade Salsa
White 1% Milk	Chocolate1% Milk	Roasted Garlic Caesar	Mayonnaise	Salsa Verde
Ranch Dressing	White 1% Milk	Dressing	Yellow Mustard	Garlic Parmesan
Roasted Garlic Caesar	Ranch Dressing	Ketchup	Shredded Lettuce	Mayonnaise
Dressing	Roasted Garlic Caesar	Mayonnaise	Diced Red Onion	Sour Cream
Ketchup	Dressing	Yellow Mustard	Freshly Sliced Jalapeno	Spicy Cool Sauce
Mayonnaise	Ketchup	Shredded Lettuce	Peppers	Sliced Red Tomatoes
Yellow Mustard	Mayonnaise	Diced Red Onion	Jalapeno Pepper Slices	
Shredded Lettuce	Yellow Mustard	Freshly Sliced Jalapeno	Pesto Mayo Sauce	
Diced Red Onion	Shredded Lettuce	Peppers	Dill Pickle Chips	
Freshly Sliced Jalapeno	Diced Red Onion	Jalapeno Pepper Slices	Salsa Roja	
Peppers	Freshly Sliced Jalapeno	Pesto Mayo Sauce	Homemade Salsa	
Jalapeno Pepper Slices	Peppers	Dill Pickle Chips	Salsa Verde	

Pesto Mayo Sauce Dill Pickle Chips Salsa Roja Homemade Salsa Salsa Verde Garlic Parmesan Mayonnaise Sour Cream Spicy Cool Sauce Sliced Red Tomatoes	Jalapeno Pepper Slices Pesto Mayo Sauce Dill Pickle Chips Salsa Roja Homemade Salsa Salsa Verde Garlic Parmesan Mayonnaise Sour Cream Spicy Cool Sauce Sliced Red Tomatoes	Salsa Roja Homemade Salsa Salsa Verde Garlic Parmesan Mayonnaise Sour Cream Spicy Cool Sauce Sliced Red Tomatoes	Garlic Parmesan Mayonnaise Sour Cream Spicy Cool Sauce Sliced Red Tomatoes	
<b>Cycle Day 16</b>	<b>Cycle Day 17</b>	<b>Cycle Day 18</b>	<b>Cycle Day 19</b>	<b>Cycle Day 20</b>
American Style Sub Chef Salad Bruschetta Chicken Salad Turkey Ham & Cheese Sub Bruschetta Chicken Sub Strawberry Fields Parfait Spicy Italian Herb Sub Roll Twisted Breadstick Bruschetta Topping Mixed Salad Greens Chicken Patty Sandwich Parmesan Burger Spicy Black Bean Burger Spicy Chicken Sandwich Spaghetti Sauce Sweet Potato Fries Baked French Fries Tater Temptation- Broccoli & Cheese Tater Temptation- Old School Tater Temptation-	American Style Sub Large Fajita Chicken Caesar Salad Chicken Salad Sub Sandwich Turkey Ham & Cheese Sub Strawberry Fields Parfait Pesto Chicken Salad Pesto Chicken Sub Twisted Breadstick Bacon Burger Cheeseburger Chicken Patty Sandwich Hamburger Spicy Black Bean Burger Spicy Chicken Sandwich Sweet Potato Fries Baked French Fries Bacon Slices Tater Temptation- Broccoli & Cheese Tater Temptation- Old School	American Style Sub Large Crispy Chicken Salad Turkey Ham & Cheese Sub Greek Turkey Salad Greek Turkey Wrap Strawberry Fields Parfait Twisted Breadstick Chicken Patty Sandwich Italian Meatball Sandwich Spicy Black Bean Burger Spicy Chicken Sandwich Spaghetti Sauce Sweet Potato Fries Baked French Fries Tater Temptation- Broccoli & Cheese Tater Temptation- Old School Tater Temptation- Southwest Taco (Menu Item & Assembly) Tater Temptation- Turkey	American Style Sub Buffalo Chicken Salad Turkey Ham & Cheese Sub Balsamic Chicken Salad Balsamic Chicken Sub Strawberry Fields Parfait Twisted Breadstick Chicken Patty Sandwich Gourmet Grilled Cheese Spicy Black Bean Burger Spicy Chicken Sandwich Sweet Potato Fries Baked French Fries Tater Temptation- Broccoli & Cheese Tater Temptation- Old School Tater Temptation- Southwest Taco (Menu Item & Assembly) Tater Temptation- Turkey & Gravy Tater Temptation- Veggie	American Style Sub Turkey Ham & Cheese Sub Strawberry Fields Parfait Fiesta Beef Salad Twisted Breadstick Barbecue Rib Sandwich Chicken Patty Sandwich Spicy Black Bean Burger Spicy Chicken Sandwich Sweet Potato Fries Baked French Fries Tater Temptation- Broccoli & Cheese (Menu Item & Assembly) Tater Temptation- Old School Tater Temptation- Southwest Taco Tater Temptation- Turkey & Gravy Tater Temptation- Veggie Chili & Cheese

Southwest Taco	Tater Temptation- Southwest	& Gravy	Chili & Cheese	Cheddar Cheese Sauce
Tater Temptation- Turkey & Gravy	Taco (Menu Item & Assembly)	Tater Temptation- Veggie	Cheddar Cheese Sauce	Rainbow Chili
Tater Temptation- Veggie	Tater Temptation- Turkey & Gravy	Chili & Cheese	Rainbow Chili	Beef Taco Filling
Chili & Cheese	Tater Temptation- Veggie	Cheddar Cheese Sauce	Turkey Gravy	Turkey Gravy
Cheddar Cheese Sauce	Chili & Cheese	Rainbow Chili	Shredded Yellow Cheddar Cheese	Shredded Yellow Cheddar Cheese
Rainbow Chili	Cheddar Cheese Sauce	Beef Taco Filling	Dinner Roll	Dinner Roll
Beef Taco Filling	Rainbow Chili	Turkey Gravy	Baked Potato	Baked Potato
Turkey Gravy	Beef Taco Filling	Shredded Yellow Cheddar Cheese	Whipped Potatoes	Whipped Potatoes
Shredded Yellow Cheddar Cheese	Turkey Gravy	Cheddar Cheese Sauce	Tater Tots	Tater Tots
Dinner Roll	Shredded Yellow Cheddar Cheese	Rainbow Chili	Bacon Crumble	Bacon Crumble
Baked Potato	Cheddar Cheese Sauce	Beef Taco Filling	Steamed Broccoli	Steamed Broccoli
Whipped Potatoes	Rainbow Chili	Turkey Gravy	Green Onion	Green Onion
Tater Tots	Beef Taco Filling	Shredded Yellow Cheddar Cheese	Sour Cream	Sour Cream
Bacon Crumble	Turkey Gravy	Cheddar Cheese Sauce	Mozzarella Stuffed	Mozzarella Stuffed
Steamed Broccoli	Shredded Yellow Cheddar Cheese	Rainbow Chili	Breadsticks	Breadsticks
Green Onion	Cheddar Cheese Sauce	Beef Taco Filling	Cheese Pizza	Cheese Pizza
Sour Cream	Rainbow Chili	Turkey Gravy	Pepperoni Pizza	Pepperoni Pizza
Mozzarella Stuffed	Beef Taco Filling	Shredded Yellow Cheddar Cheese	Taco Pizza	Taco Pizza
Breadsticks	Turkey Gravy	Cheddar Cheese Sauce	Spaghetti Sauce	Spaghetti Sauce
Cheese Pizza	Shredded Yellow Cheddar Cheese	Rainbow Chili	Toasted Garlic Caesar Salad	Toasted Garlic Caesar Salad
Pepperoni Pizza	Cheddar Cheese Sauce	Beef Taco Filling	Fiesta Tacos	Fiesta Tacos
Chicken Bruschetta Pizza	Rainbow Chili	Turkey Gravy	Fiesta Burrito	Fiesta Burrito
Spaghetti Sauce	Beef Taco Filling	Shredded Yellow Cheddar Cheese	Fiesta Nachos	Fiesta Nachos
Toasted Garlic Caesar Salad	Turkey Gravy	Cheddar Cheese Sauce	Fiesta Taco Salad	Fiesta Taco Salad
Fiesta Tacos	Shredded Yellow Cheddar Cheese	Rainbow Chili	Fajita Chicken	Fajita Chicken
Fiesta Burrito	Cheddar Cheese Sauce	Beef Taco Filling	Pulled Pork Carnitas	Pulled Pork Carnitas
Fiesta Nachos	Rainbow Chili	Turkey Gravy	Beef Taco Filling	Beef Taco Filling
Fiesta Taco Salad	Beef Taco Filling	Shredded Yellow Cheddar Cheese	Cheddar Cheese Sauce	Cheddar Cheese Sauce
Fajita Chicken	Turkey Gravy	Cheddar Cheese Sauce	Cilantro Lime Rice	Cilantro Lime Rice
Pulled Pork Carnitas	Shredded Yellow Cheddar Cheese	Rainbow Chili	Taco Salad Bowl	Taco Salad Bowl
Beef Taco Filling	Cheddar Cheese Sauce	Beef Taco Filling	Crispy Corn Taco Shell	Crispy Corn Taco Shell
Cheddar Cheese Sauce	Rainbow Chili	Shredded Yellow Cheddar Cheese	Tortilla Chips	Tortilla Chips
Cilantro Lime Rice	Beef Taco Filling	Turkey Gravy	Flour Tortilla	Flour Tortilla
Taco Salad Bowl	Shredded Yellow Cheddar Cheese	Cheddar Cheese Sauce	Aztec Corn	Aztec Corn
Crispy Corn Taco Shell	Cheddar Cheese Sauce	Rainbow Chili	Vegetarian Refried Beans	Vegetarian Refried Beans
				Small Apples



Tortilla Chips Flour Tortilla Aztec Corn Vegetarian Refried Beans Small Apples Unsweetened Applesauce Banana Fresh Oranges Fresh Broccoli Florets Baby Spinach Italian Salad Celery Sticks Cucumber Coins Carrot Sticks Super Side Salad Chocolate1% Milk White 1% Milk Ranch Dressing Roasted Garlic Caesar Dressing Ketchup Mayonnaise Yellow Mustard Shredded Lettuce Diced Red Onion Freshly Sliced Jalapeno Peppers Jalapeno Pepper Slices Pesto Mayo Sauce Dill Pickle Chips Salsa Roja Homemade Salsa Salsa Verde Garlic Parmesan Mayonnaise Sour Cream Spicy Cool Sauce Sliced Red Tomatoes	Cilantro Lime Rice Taco Salad Bowl Crispy Corn Taco Shell Tortilla Chips Flour Tortilla Aztec Corn Vegetarian Refried Beans Small Apples Banana Fresh Oranges Fruit Cocktail Fresh Broccoli Florets Baby Spinach Italian Salad Celery Sticks Cucumber Coins Carrot Sticks Caesar Side Salad Chilled Corn Chocolate1% Milk White 1% Milk Ranch Dressing Roasted Garlic Caesar Dressing Ketchup Mayonnaise Yellow Mustard Shredded Lettuce Diced Red Onion Freshly Sliced Jalapeno Peppers Jalapeno Pepper Slices Pesto Mayo Sauce Dill Pickle Chips Salsa Roja Homemade Salsa Salsa Verde Garlic Parmesan	Aztec Corn Vegetarian Refried Beans Small Apples Banana Fresh Oranges Diced Peaches Fresh Broccoli Florets Baby Spinach Italian Salad Celery Sticks Cucumber Coins Carrot Sticks Super Side Salad Chocolate1% Milk White 1% Milk Ranch Dressing Roasted Garlic Caesar Dressing Ketchup Mayonnaise Yellow Mustard Shredded Lettuce Diced Red Onion Freshly Sliced Jalapeno Peppers Jalapeno Pepper Slices Pesto Mayo Sauce Dill Pickle Chips Salsa Roja Homemade Salsa Salsa Verde Garlic Parmesan Mayonnaise Sour Cream Spicy Cool Sauce Sliced Red Tomatoes	Small Apples Banana Fresh Oranges Diced Pears Fresh Broccoli Florets Baby Spinach Italian Salad Celery Sticks Cucumber Coins Carrot Sticks Garden Side Salad Chilled Corn Chocolate1% Milk White 1% Milk Ranch Dressing Roasted Garlic Caesar Dressing Ketchup Mayonnaise Yellow Mustard Shredded Lettuce Diced Red Onion Freshly Sliced Jalapeno Peppers Jalapeno Pepper Slices Pesto Mayo Sauce Dill Pickle Chips Salsa Roja Homemade Salsa Salsa Verde Garlic Parmesan Mayonnaise Sour Cream Spicy Cool Sauce Sliced Red Tomatoes	Banana Pineapple Tidbits Fresh Oranges Fresh Broccoli Florets Baby Spinach Italian Salad Celery Sticks Cucumber Coins Carrot Sticks Super Side Salad Chocolate1% Milk White 1% Milk Ranch Dressing Roasted Garlic Caesar Dressing Ketchup Mayonnaise Yellow Mustard Shredded Lettuce Diced Red Onion Freshly Sliced Jalapeno Peppers Jalapeno Pepper Slices Pesto Mayo Sauce Dill Pickle Chips Salsa Roja Homemade Salsa Salsa Verde Garlic Parmesan Mayonnaise Sour Cream Spicy Cool Sauce Sliced Red Tomatoes
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	Mayonnaise Sour Cream Spicy Cool Sauce Sliced Red Tomatoes			
<b>Cycle Day 21</b>				
American Style Sub Chef Salad Bruschetta Chicken Salad Smoked Turkey & Cheese Sub Turkey Ham & Cheese Sub Bruschetta Chicken Sub Strawberry Banana Parfait Spicy Italian Herb Sub Roll Twisted Breadstick Mixed Salad Greens Bacon Burger Chicken Patty Sandwich Spicy Black Bean Burger Spicy Chicken Sandwich Sweet Potato Fries Baked French Fries Bacon Slices Fried Rice Bowl Noodle Bowl Chopsticks- Rice Bowl Vegetarian Chick'n Nugget Fajita Chicken Popcorn Chicken Teriyaki Beef Dippers Oven Fried Rice Vegetable Lo Mein Steamed Brown Rice				

Roasted Sesame Carrots Roasted Broccoli Mozzarella Stuffed Breadsticks Cheese Pizza Pepperoni Pizza Chicken Bruschetta Pizza Spaghetti Sauce Toasted Garlic Caesar Salad Fiesta Tacos Fiesta Burrito Fiesta Nachos Fiesta Taco Salad Fajita Chicken Pulled Pork Carnitas Beef Taco Filling Cheddar Cheese Sauce Cilantro Lime Rice Taco Salad Bowl Crispy Corn Taco Shell Tortilla Chips Flour Tortilla Aztec Corn Vegetarian Refried Beans Small Apples Unsweetened Applesauce Banana Fresh Oranges Fresh Broccoli Florets Baby Spinach Italian Salad Celery Sticks Cucumber Coins				
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Carrot Sticks Super Side Salad Chocolate 1% Milk White 1% Milk Ranch Dressing Roasted Garlic Caesar Dressing Ketchup Mayonnaise Yellow Mustard Shredded Lettuce Diced Red Onion Freshly Sliced Jalapeno Peppers Jalapeno Pepper Slices Pesto Mayo Sauce Dill Pickle Chips Salsa Roja Homemade Salsa Salsa Verde Garlic Parmesan Mayonnaise Sour Cream Spicy Cool Sauce Sliced Red Tomatoes				
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Guthrie Public Schools  
 Summer Feeding Program  
 Breakfast Menu 2021

Breakfast served at GUES  
 8 am to 8:45 am

	Monday	Tuesday	Wednesday	Thursday
Week 1 June 1st Thru June 3rd	Pancakes with Syrup Assorted Cold Cereals Mixed Fruit 100% Juice Chocolate Skim Milk White 1% Milk	Biscuit & Gravy Assorted Cold Cereals Diced Peaches 100% Juice Chocolate Skim Milk White 1% Milk	Sausage Breakfast Pizza Assorted Cold Cereals Applesauce 100% Juice Chocolate Skim Milk White 1% Milk	Cheesy Omelet with Toast Assorted Cold Cereals Diced Pears 100% Juice Chocolate Skim Milk White 1% Milk
Week 2 June 7th Thru June 10th	Sausage Biscuit Assorted Cold Cereals Mixed Fruit 100% Juice Chocolate Skim Milk White 1% Milk	French Toast Sticks with Syrup Assorted Cold Cereals Diced Peaches 100% Juice Chocolate Skim Milk White 1% Milk	Sausage Breakfast Pizza Assorted Cold Cereals Applesauce 100% Juice Chocolate Skim Milk White 1% Milk	Biscuit & Gravy Assorted Cold Cereals Diced Pears 100% Juice Chocolate Skim Milk White 1% Milk
Week 3 June 14th Thru June 17th	Biscuit & Gravy Assorted Cold Cereals Mixed Fruit 100% Juice Chocolate Skim Milk White 1% Milk	Cheesy Omelet with Toast Assorted Cold Cereals Diced Peaches 100% Juice Chocolate Skim Milk White 1% Milk	Sausage Breakfast Pizza Assorted Cold Cereals Applesauce 100% Juice Chocolate Skim Milk White 1% Milk	French Toast Sticks with Syrup Assorted Cold Cereals Diced Pears 100% Juice Chocolate Skim Milk White 1% Milk
Week 4 June 21st Thru June 24th	Egg & Cheese Biscuit Assorted Cold Cereals Mixed Fruit 100% Juice Chocolate Skim Milk White 1% Milk	Pancake with Syrup Assorted Cold Cereals Diced Peaches 100% Juice Chocolate Skim Milk White 1% Milk	Sausage Breakfast Pizza Assorted Cold Cereals Applesauce 100% Juice Chocolate Skim Milk White 1% Milk	Biscuit & Gravy Assorted Cold Cereals Diced Pears 100% Juice Chocolate Skim Milk White 1% Milk

Guthrie Public Schools  
 Summer Feeding Program  
 Lunch Menu 2021

Lunch served at GUES  
 11:30 am to 12:30 pm

	Monday	Tuesday	Wednesday	Thursday
Week 1 June 1st Thru June 3rd	Spaghetti with Meat Sauce Breadstick Chef's choice Vegetable Whole Fruit Chocolate Skim Milk White 1% Milk	Chicken Sandwich Tator Tots Whole Fruit Chocolate Skim Milk White 1% Milk	Beef & Cheese Nachos Refried Beans Whole Fruit Chocolate Skim Milk White 1% Milk	Cheese Pizza Peas Whole Fruit Chocolate Skim Milk White 1% Milk
Week 2 June 7th Thru June 10th	Mama Mia Meatball Sub Corn Whole Fruit Chocolate Skim Milk White 1% Milk	Corn Dog French Fries Whole Fruit Chocolate Skim Milk White 1% Milk	Chicken Nuggets Mashed Potatoes & Gravy Whole Fruit Chocolate Skim Milk White 1% Milk	Pepperoni Pizza Green Beans Whole Fruit Chocolate Skim Milk White 1% Milk
Week 3 June 14th Thru June 17th	Rib B Q Sandwich Corn Whole Fruit Chocolate Skim Milk White 1% Milk	Cheeseburger Tator Tots Whole Fruit Chocolate Skim Milk White 1% Milk	Frito Chili Pie Green Beans Whole Fruit Chocolate Skim Milk White 1% Milk	Cheese Pizza Peas Whole Fruit Chocolate Skim Milk White 1% Milk
Week 4 June 21st Thru June 24th	Chicken Nuggets Mashed Potatoes & Gravy Whole Fruit Chocolate Skim Milk White 1% Milk	Corn Dogs French Fries Whole Fruit Chocolate Skim Milk White 1% Milk	Beef & Cheese Nachos Refried Beans Whole Fruit Chocolate Skim Milk White 1% Milk	Pepperoni Pizza Green Beans Whole Fruit Chocolate Skim Milk White 1% Milk

Guthrie Public Schools  
 Summer Feeding Program 2021  
 Mobile Lunch Menu

	Monday	Tuesday	Wednesday	Thursday
Week 1 June 1st Thru June 3rd	Ham & Cheese Sandwich Chips Fresh Veggie Whole Fruit Milk	Turkey & Cheese Sandwich Chips Fresh Veggie Whole Fruit Milk Rice Krispie Treat	Ham & Cheese Sandwich Chips Fresh Veggie Whole Fruit Milk	Turkey, Ham & Cheese Sandwich Chips Fresh Veggie Whole Fruit Milk Rice Krispie Treat
Week 2 June 7th Thru June 10th	Ham & Cheese Sandwich Chips Fresh Veggie Whole Fruit Milk	Turkey & Cheese Sandwich Chips Fresh Veggie Whole Fruit Milk Rice Krispie Treat	Ham & Cheese Sandwich Chips Fresh Veggie Whole Fruit Milk	Turkey, Ham & Cheese Sandwich Chips Fresh Veggie Whole Fruit Milk Rice Krispie Treat
Week 3 June 14th Thru June 17th	Ham & Cheese Sandwich Chips Fresh Veggie Whole Fruit Milk	Turkey & Cheese Sandwich Chips Fresh Veggie Whole Fruit Milk Rice Krispie Treat	Ham & Cheese Sandwich Chips Fresh Veggie Whole Fruit Milk	Turkey, Ham & Cheese Sandwich Chips Fresh Veggie Whole Fruit Milk Rice Krispie Treat
Week 4 June 21st Thru June 24th	Ham & Cheese Sandwich Chips Fresh Veggie Whole Fruit Milk	Turkey & Cheese Sandwich Chips Fresh Veggie Whole Fruit Milk Cookie	Ham & Cheese Sandwich Chips Fresh Veggie Whole Fruit Milk	Turkey, Ham & Cheese Sandwich Chips Fresh Veggie Whole Fruit Milk Rice Krispie Treat

Guthrie Public Schools  
 Summer Feeding Program 2021  
 Mobile Breakfast Menu

	Monday	Tuesday	Wednesday	Thursday
Week 1 June 1st Thru June 3rd	Cereal Juice Milk	Confetti Pancakes Syrup Juice Milk	Muffin Juice Milk	Cereal Juice Milk
Week 2 June 14 <sup>th</sup> Thru June 17 <sup>th</sup>	Cereal Juice Milk	Poptart Juice Milk	Mini Cinnis Juice Milk	Cereal Juice Milk
Week 3 June 21 <sup>st</sup> Thru June 24 <sup>th</sup>	Cereal Juice Milk	Confetti Pancakes Syrup Juice Milk	Muffin Juice Milk	Cereal Juice Milk
Week 4 June 21 <sup>st</sup> Thru June 24 <sup>th</sup>	Cereal Juice Milk	Poptart Juice Milk	Mini Cinnis Juice Milk	Cereal Juice Milk