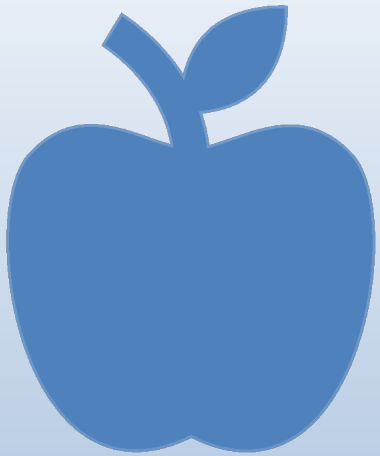


TISD Child Nutrition Department

High School — Monthly Participation (2026–2027)

Month	Breakfast	Lunch	ADP BK	ADP LN	Total with 0.09 Federal Rate
July	598	981	119.6	196.2	6601.37
August	2956	4587	140.7	218.4	31354.49
September	2708	3905	150.4	216.9	27276.75
October					
November					
December					
January					
February					

Elementary — Monthly Participation (2026–2027)

Month	Breakfast	Lunch	ADP BK	ADP LN	Total $
July	1637	1569	327.4	313.8	12633.88
August	4056	6675	193.1	317.8	44878.05
September	4494	5753	249.6	319.6	41723.81
October					
November					
December					
January					
February					

Breakfast Participation & Improvements

More choices for students

Thanks to our administrators' continued support, breakfast participation has remained steady as we transition to cafeteria service at the Elementary.

Breakfast options now include:

- Hot cereal & scrambled eggs
- Breakfast croissant sandwiches
- Pozole & menudo
- Cereal offered daily as another option

Our goal is to offer more variety, encourage participation, reduce food waste, and manage food costs.

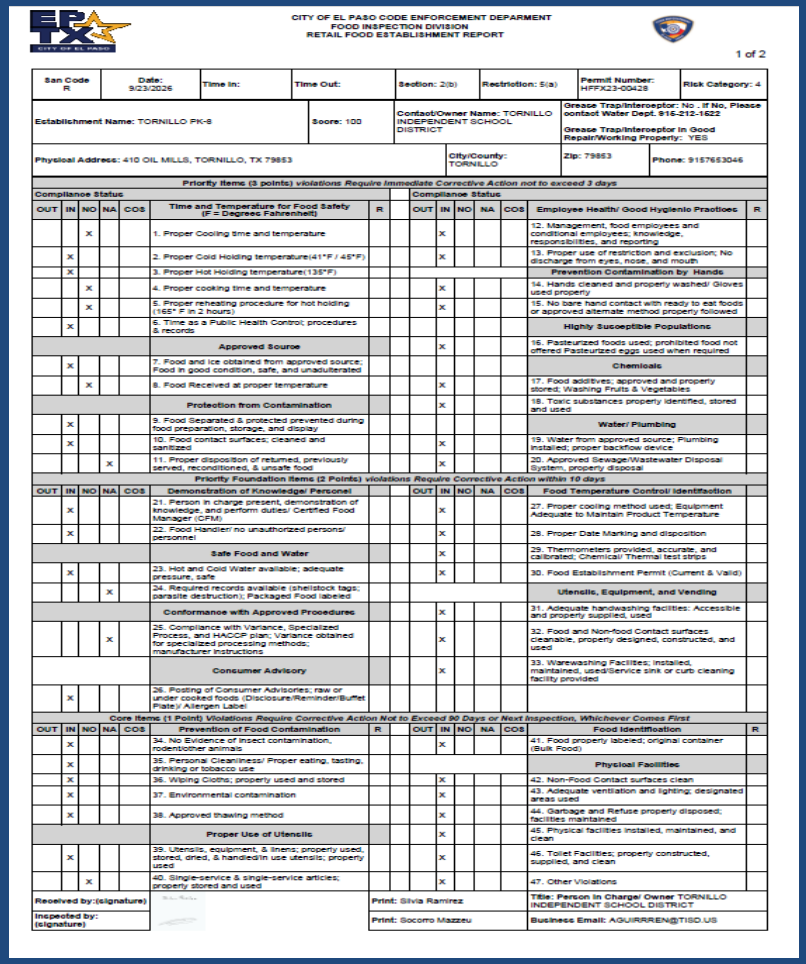
CACFP Head Start

Monthly meal counts and rates • August–September 2026

Rates: Breakfast $4.00 | Lunch $6.50 | PM Snack $3.00 | Adult Birthday $3.00 | Adult Lunch: Aug $6.50 / Sep $6.75

Age group	Month	Breakfast	Lunch	PM Snack	Adult Birthday	Adult Lunch	Total
Ages 1–2	August	252	254	248	4	80	$3,935.00
Ages 1–2	September	213	215	207	4	63	$3,307.75
Ages 3–4	August	732	720	699	5	134	$10,591.00
Ages 3–4	September	655	648	608	5	106	$9,386.50
TOTALS	**—**	**1,852**	**1,837**	**1,762**	**18**	**383**	**$27,220.25**

Perfect Score on the Fall Health Department Inspection



CITY OF EL PASO CODE ENFORCEMENT DEPARMENT
FOOD INSPECTION DIVISION
RETAIL FOOD ESTABLISHMENT REPORT

1 of 2

San Code	Date:	Time In:	Time Out:	Section:	Restriction:	Permit Number:	Risk Category:
R	9/23/2026			2(b)	5(a)	HFFX23-00428	4

Establishment Name:	Score:	Contaot/Owner Name:	Grease Trap/Interceptor: No - If No, Please contaot Water Dept. 915-212-1622 Grease Trap/Interceptor In Good Repair/Working Property: YES
TORNILLO PK-8	100	TORNILLO INDEPENDENT SCHOOL DISTRICT	

Physical Address:	City/County:	Zip:	Phone:
410 OIL MILLS, TORNILLO, TX 79853	TORNILLO	79853	9157653046

Priority Items (3 points) *violations Require Immediate Corrective Action not to exceed 3 days*

Compliance Status							Compliance Status						
OUT	IN	NO	NA	COS	Time and Temperature for Food Safety (F = Degrees Fahrenheit)	R	OUT	IN	NO	NA	COS	Employee Health/ Good Hygienic Practices	R
		X			1. Proper Cooling time and temperature			X				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
	X				2. Proper Cold Holding temperature(41°F / 45°F)			X				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth	
	X				3. Proper Hot Holding temperature(135°F)							**Prevention Contamination by Hands**	
		X			4. Proper cooking time and temperature			X				14. Hands cleaned and properly washed/ Gloves used properly	
		X			5. Proper reheating procedure for hot holding (165° F in 2 hours)			X				15. No bare hand contact with ready to eat foods or approved alternate method properly followed	
	X				6. Time as a Public Health Control; procedures & records							**Highly Susceptible Populations**	
					Approved Source			X				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	
	X				7. Food and Ice obtained from approved source; Food in good condition, safe, and unadulterated							**Chemicals**	
		X			8. Food Received at proper temperature			X				17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
					Protection from Contamination			X				18. Toxic substances properly identified, stored and used	
	X				9. Food Separated & protected prevented during food preparation, storage, and display							**Water/ Plumbing**	
	X				10. Food contact surfaces; cleaned and sanitized			X				19. Water from approved source; Plumbing installed; proper backflow device	
			X		11. Proper disposition of returned, previously served, reconditioned, & unsafe food			X				20. Approved Sewage/Wastewater Disposal System, properly disposal	

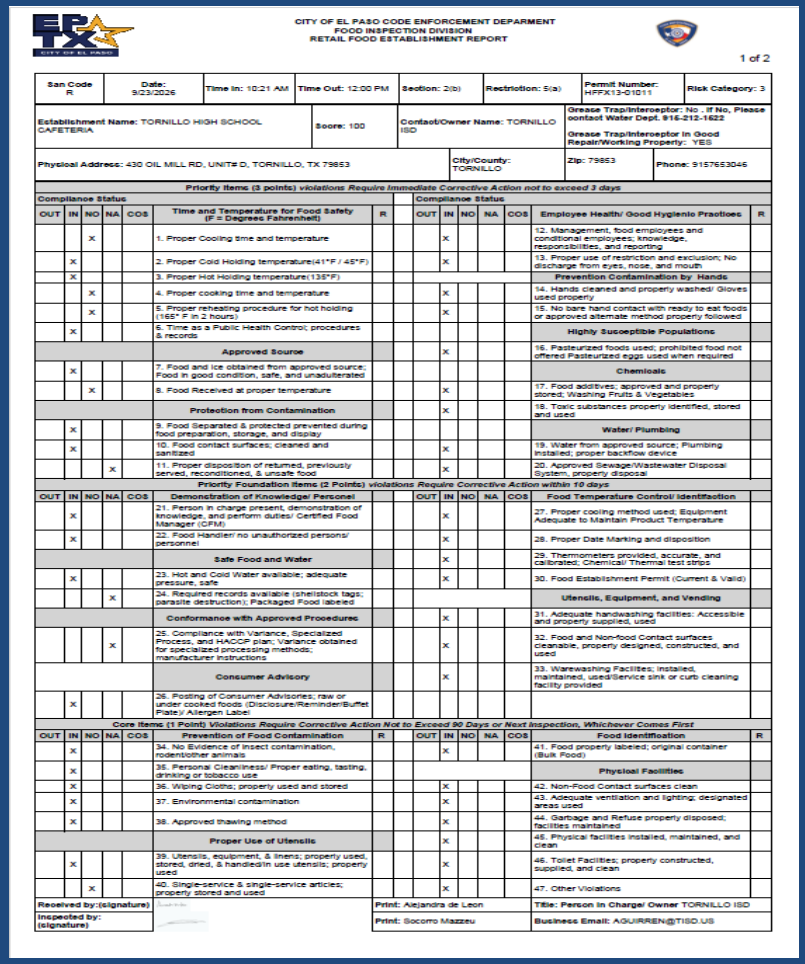
Priority Foundation Items (2 Points) *violations Require Corrective Action within 10 days*

OUT	IN	NO	NA	COS	Demonstration of Knowledge/ Personel		OUT	IN	NO	NA	COS	Food Temperature Control/ Identifaction	
	X				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)			X				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
	X				22. Food Handler/ no unauthorized persons/ personnel			X				28. Proper Date Marking and disposition	
					Safe Food and Water			X				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips	
	X				23. Hot and Cold Water available; adequate pressure, safe			X				30. Food Establishment Permit (Current & Valid)	
			X		24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled							**Utensils, Equipment, and Vending**	
					Conformanoe with Approved Proeedures			X				31. Adequate handwashing facilities: Accessible and properly supplied, used	
			X		25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions			X				32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used	
					Consumer Advisory			X				33. Warewashing Facilities; installed, maintained, used/Service sink or curb cleaning facility provided	
	X				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label								

Core Items (1 Point) *Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First*

OUT	IN	NO	NA	COS	Prevention of Food Contamination	R	OUT	IN	NO	NA	COS	Food Identifioation	R
	X				34. No Evidence of insect contamination, rodent/other animals			X				41. Food properly labeled; original container (Bulk Food)	
	X				35. Personal Cleanliness/ Proper eating, tasting, drinking or tobacco use							**Physioal Faoilities**	
	X				36. Wiping Cloths; properly used and stored			X				42. Non-Food Contact surfaces clean	
	X				37. Environmental contamination			X				43. Adequate ventilation and lighting; designated areas used	
	X				38. Approved thawing method			X				44. Garbage and Refuse properly disposed; facilities maintained	
					Proper Use of Utensils			X				45. Physical facilities installed, maintained, and clean	
	X				39. Utensils, equipment, & linens; properly used, stored, dried, & handled/in use utensils; properly used			X				46. Toilet Facilities; properly constructed, supplied, and clean	
		X			40. Single-service & single-service articles; property stored and used							47. Other Violations	

Received by:(signature)	Print: Silvia Ramirez	Title: Person in Charge/ Owner TORNILLO INDEPENDENT SCHOOL DISTRICT
Inspected by: (signature)	Print: Socorro Mazzeu	Business Email: AGUIRREN@TISD.US



CITY OF EL PASO CODE ENFORCEMENT DEPARMENT
FOOD INSPECTION DIVISION
RETAIL FOOD ESTABLISHMENT REPORT

1 of 2

San Code	Date:	Time In:	Time Out:	Section:	Restriction:	Permit Number:	Risk Category:
R	9/23/2026	10:21 AM	12:00 PM	2(b)	5(a)	HFFX13-01011	3

Establishment Name:	Score:	Contaot/Owner Name:	Grease Trap/Interceptor: No - If No, Please contaot Water Dept. 915-212-1622 Grease Trap/Interceptor In Good Repair/Working Property: YES
TORNILLO HIGH SCHOOL CAFETERIA	100	TORNILLO ISD	

Physical Address:	City/County:	Zip:	Phone:
430 OIL MILL RD, UNIT# D, TORNILLO, TX 79853	TORNILLO	79853	9157653046

Priority Items (3 points) *violations Require Immediate Corrective Action not to exceed 3 days*

Compliance Status							Compliance Status						
OUT	IN	NO	NA	COS	Time and Temperature for Food Safety (F = Degrees Fahrenheit)	R	OUT	IN	NO	NA	COS	Employee Health/ Good Hygienic Practioes	R
		X			1. Proper Cooling time and temperature			X				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
	X				2. Proper Cold Holding temperature(41°F / 45°F)			X				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth	
	X				3. Proper Hot Holding temperature(135°F)							**Prevention Contamination by Hands**	
		X			4. Proper cooking time and temperature			X				14. Hands cleaned and properly washed/ Gloves used properly	
		X			5. Proper reheating procedure for hot holding (165° F in 2 hours)			X				15. No bare hand contact with ready to eat foods or approved alternate method properly followed	
	X				6. Time as a Public Health Control; procedures & records							**Highly Susoeptible Populations**	
					Approved Source			X				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	
		X			7. Food and Ice obtained from approved source; Food in good condition, safe, and unadulterated							**Chemioals**	
		X			8. Food Received at proper temperature			X				17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
					Protection from Contamination			X				18. Toxic substances properly identified, stored and used	
	X				9. Food Separated & protected prevented during food preparation, storage, and display							**Water/ Plumbing**	
	X				10. Food contact surfaces; cleaned and sanitized			X				19. Water from approved source; Plumbing installed; proper backflow device	
			X		11. Proper disposition of returned, previously served, reconditioned, & unsafe food			X				20. Approved Sewage/Wastewater Disposal System, property disposal	

Priority Foundation Items (2 Points) *violations Require Corrective Action within 10 days*

OUT	IN	NO	NA	COS	Demonstration of Knowledge/ Personel		OUT	IN	NO	NA	COS	Food Temperature Control/ Identifaotion	
	X				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)			X				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
	X				22. Food Handler/ no unauthorized persons/ personnel			X				28. Proper Date Marking and disposition	
					Safe Food and Water			X				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips	
	X				23. Hot and Cold Water available; adequate pressure, safe			X				30. Food Establishment Permit (Current & Valid)	
			X		24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled							**Utensils, Equipment, and Vending**	
					Conformanoe with Approved Proeedures			X				31. Adequate handwashing facilities: Accessible and properly supplied, used	
				X	25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions			X				32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used	
					Consumer Advisory			X				33. Warewashing Facilities; installed, maintained, used/Service sink or curb cleaning facility provided	
	X				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label								

Core Items (1 Point) *Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First*

OUT	IN	NO	NA	COS	Prevention of Food Contamination	R	OUT	IN	NO	NA	COS	Food Identifioation	R
	X				34. No Evidence of insect contamination, rodent/other animals			X				41. Food properly labeled; original container (Bulk Food)	
	X				35. Personal Cleanliness/ Proper eating, tasting, drinking or tobacco use							**Physioal Faoilities**	
	X				36. Wiping Cloths; properly used and stored			X				42. Non-Food Contact surfaces clean	
	X				37. Environmental contamination			X				43. Adequate ventilation and lighting; designated areas used	
	X				38. Approved thawing method			X				44. Garbage and Refuse properly disposed; facilities maintained	
					Proper Use of Utensils			X				45. Physical facilities installed, maintained, and clean	
	X				39. Utensils, equipment, & linens; properly used, stored, dried, & handled/in use utensils; properly used			X				46. Toilet Facilities; properly constructed, supplied, and clean	
		X			40. Single-service & single-service articles; property stored and used			X				47. Other Violations	

Received by:(signature)	Print: Alejandra de Leon	Title: Person in Charge/ Owner TORNILLO ISD
Inspected by: (signature)	Print: Socorro Mazzeu	Business Email: AGUIRREN@TISD.US

Program Updates & Support

Next steps for meal quality and efficient preparation

We are working with Region 20 to schedule both Zoom and in-person support.

Support will focus on meal enhancements and recipe improvements.

We are exploring easy scratch-cooking options that can help draw down commodity pounds.

Recipes and methods will be selected with staff workload in mind, supporting quality meals without adding excessive labor.

SMART SNACKS AND COMPETITIVE FOODS

Food Compliance Scenarios: Quick Reference Chart

Category	Allowed	Out of Compliance
Foods of Minimal Nutritional Value (FMNV)	Staff only; students only **before or after school day**. USDA Foods of Minimal Nutritional Value (FMNV) Guidelines: FMNV Guidelines	Given to students during school day; used as incentives or distributed during instructional time or meal service.
Smart Snacks	Sold to students **outside meal service times**; used as incentives **if compliant**. USDA Smart Snacks in School Standards: Smart Snacks Standards	Sold or given during breakfast/lunch service; items not meeting Smart Snack standards unless exempt.
Competitive Foods	Must meet Smart Snack standards; sold **outside meal service times**. Texas Department of Agriculture Competitive Foods Rules: TDA Competitive Foods Rules	Sold during meal service; non-compliant items sold without exemption.
Exempt Fundraisers	Up to **6 per campus/year**; must be logged; may sell non-compliant items **outside meal service times**. USDA Fundraiser Exemptions: Fundraiser Exemptions	More than 6 days; during meal service; not logged; selling to students without exemption.
Concessions	After school day only, no Smart Snack rules apply after last bell.	Sold to students during school day or during meal service times.
Incentives / Rewards	Non-food incentives are always allowed; food incentives are allowed **if Smart Snack compliant** or **after school day**.	FMNV is used as rewards during school day; any food incentive during meal service times.
Allowable Treat Days	Only approved number of days; for classroom celebrations; **outside meal service times**.	Exceeding approved days; used for sales; served during meal service times.
Special Scenario: Pizza Provided by Staff	If planned, USDA allows **one day/week** to offer enriched flour + whole wheat. Staff may bring pizza; CNS provides rest of components for reimbursement.	Pizza given without planning; not paired with reimbursable components; served outside allowed day or during meal service without coordination.

Reminder: Location does not override the rule. Food placed in offices, lounges, or classrooms is considered available to students if they can access it or if it is distributed during the school day.

Meal service time restrictions apply **campus-wide**, not just in the cafeteria.

Texas Department of Agriculture Child Nutrition Programs: TDA Child Nutrition Programs

These links provide detailed regulatory information and guidance for compliance with school nutrition standards.


Thank You!