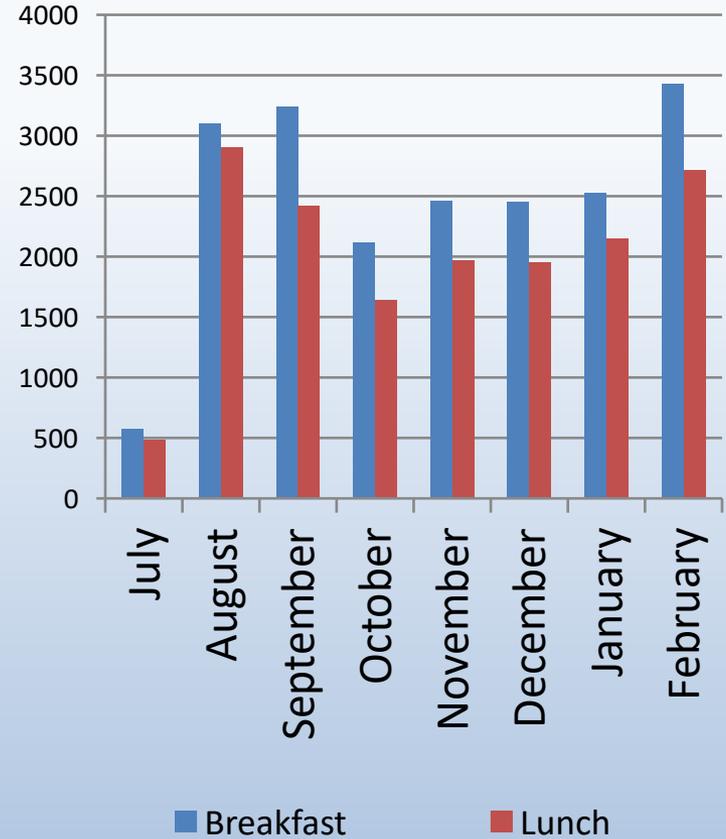


TISD Child  
Nutrition  
Department

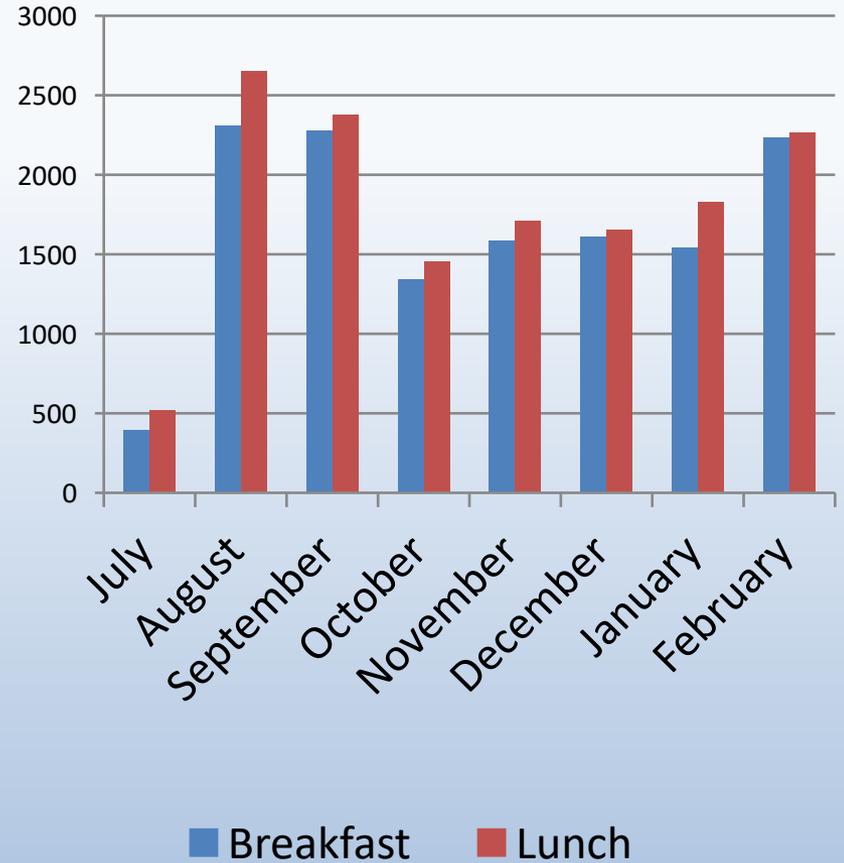
# High School — Monthly Participation (2025–2026)

Month	Breakfast	Lunch	ADP BK	ADP LN	Total \$
July	572	482	143	120	\$3,951.90
August	3,103	2,901	148	138	\$22,786.53
September	3,243	2,422	171	127	\$20,942.04
October	2,114	1,643	176	137	\$13,953.69
November	2,464	1,970	176	141	\$16,522.86
December	2,455	1,949	175	139	\$16,397.49
January	2,526	2,146	158	134	\$17,534.10
February	3,427	2,715	180	143	\$22,863.03



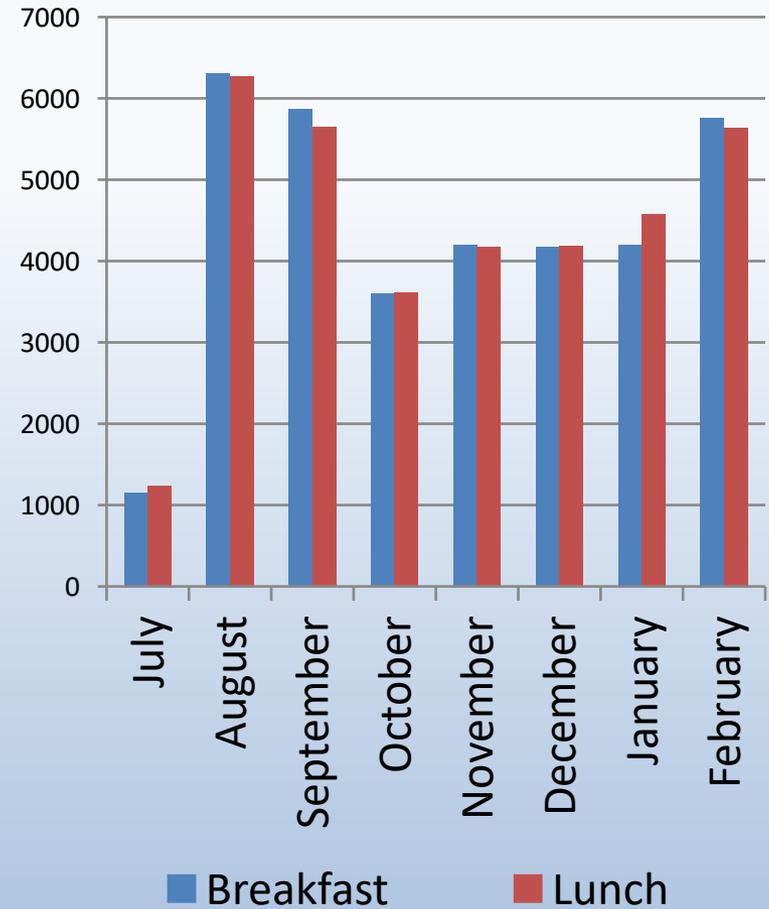
# Junior High — Monthly Participation (2025–2026)

Month	Breakfast	Lunch	ADP BK	ADP LN	Total \$
July	395	523	99	131	\$3,624.63
August	2,309	2,651	110	126	\$19,274.67
September	2,280	2,381	120	125	\$17,917.71
October	1,343	1,458	112	122	\$10,815.60
November	1,585	1,714	113	122	\$12,732.84
December	1,614	1,654	115	118	\$12,535.50
January	1,541	1,828	96	114	\$13,140.42
February	2,237	2,267	118	119	\$17,254.35



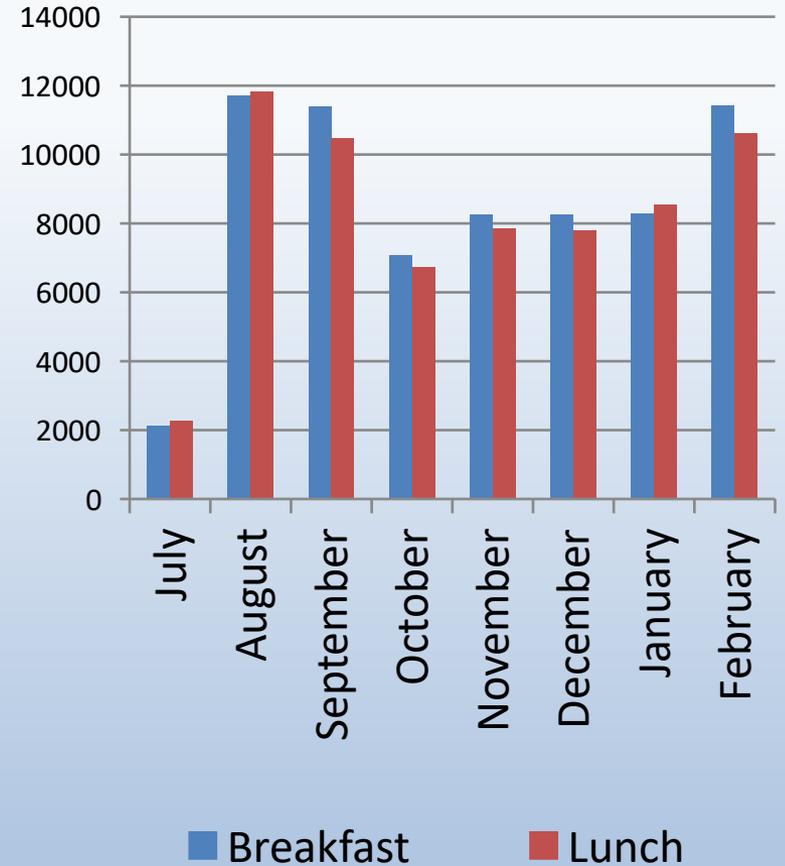
# Intermediate — Monthly Participation (2025–2026)

Month	Breakfast	Lunch	ADP BK	ADP LN	Total \$
July	1,149	1,241	529	310	\$9,223.17
August	6,303	6,271	300	299	\$48,067.23
September	5,876	5,650	309	297	\$43,886.94
October	3,605	3,615	300	301	\$27,625.35
November	4,195	4,172	300	298	\$31,983.42
December	4,174	4,182	298	299	\$31,968.78
January	4,205	4,576	263	286	\$33,915.66
February	5,765	5,637	303	297	\$43,499.37



# District — Monthly Totals (2025–2026)

Month	Breakfast	Lunch	ADP BK	ADP LN	Total \$
July	2,116	2,246	257	187	\$16,799.70
August	11,715	11,823	186	188	\$90,128.43
September	11,399	10,453	200	183	\$82,746.69
October	7,062	6,716	196	187	\$52,394.64
November	8,244	7,856	196	187	\$61,239.12
December	8,243	7,785	196	185	\$60,901.77
January	8,272	8,550	172	178	\$64,590.18
February	11,429	10,619	201	186	\$83,616.75



# Head Start

Month	Children Breakfast	Children Lunch	Children PM Snack	Adult Birthday	Adult Lunch	Total
RATES September	3.75	6.25	3	3	6.5	
RATES Oct.-July	4	6.5	3	3	6.5	
<b>Ages 1-2</b>						
September	786	784	769	5	103	10839
October	557	555	542	4	68	7915.5
November	627	619	601	4	66	8775.5
December	581	545	528	4	59	7846
January	702	702	682	4	90	10014
February	0	0	0	0	0	0
March	0	0	0	0	0	0
April	0	0	0	0	0	0
May	0	0	0	0	0	0
June	0	0	0	0	0	0
July	0	0	0	0	0	0
<b>Ages 3-4</b>						
September	200	199	195	4	72	3058.75
October	131	130	127	4	50	2087
November	143	144	141	4	54	2294
December	136	135	129	4	53	2165
January	169	169	166	4	64	2700.5
February	0	0	0	0	0	0
March	0	0	0	0	0	0
April	0	0	0	0	0	0
May	0	0	0	0	0	0
June	0	0	0	0	0	0
July	0	0	0	0	0	0
<b>TOTALS</b>	<b>4032</b>	<b>3982</b>	<b>3880</b>	<b>41</b>	<b>679</b>	<b>57695.25</b>

## CACFP Intercession Participation

Month	AM Snack	Lunch	Total Meals	Total Reimbursement
<b>Junio High</b>	<b>1.26</b>	<b>4.6</b>		
September	108	170	278	1629.08
October	119	242	361	2115.46
March			0	0
<b>High School</b>	<b>1.26</b>	<b>4.6</b>		
September	48	109	157	920.02
October	25	109	134	785.24
March			0	0
			930	5449.8

# SMART SNACKS AND COMPETITIVE FOODS

**Food Compliance Scenarios: Quick Reference Chart**

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

Tornillo  
Intermediate  
Fresh Fruit &  
Vegetable  
Program



Grant Period	Grant Amount
October 2025 - June 2026	\$16820.16
Month	Amount
October	1,732.00
November	2,955.00
December	1,932.90
January	2,356.00
February	3,781.00
Remaining Balance	4,063.26



Labatt Produce Fresh Fruit and Vegetable Program Nutritional Education

# RAINBOW CAULIFLOWER

Color the Cauliflower your favorite color!

Connect the dots!

Color Challenge: It is available in green, purple, and orange varieties. Although it may look different than the popular white cauliflower, the taste is just the same when steamed and eaten. The orange and purple cauliflowers are higher in antioxidants than regular white cauliflower. Purple cauliflower's true origin is not known, but the purple color is natural. It is the antioxidant anthocyanins that give it the purple hue.

\*This institution is an equal opportunity provider.

Labatt Produce FRESH FRUIT AND VEGETABLE PROGRAM Nutritional Education

# ASPARAGUS!

**FUN FACTS:**  
Asparagus is related to onions, leeks and garlic. It also takes Asparagus approximately two to three years from seed to your table!

**NUTRITIONAL INFORMATION:**  
Asparagus is a great source of fiber, supporting your digestive health! It also contains a lot of vitamins including vitamin C, vitamin E and B6.

\*This institution is an equal opportunity provider.

Labatt Produce Fresh Fruit and Vegetable Program Nutritional Education

# Lemonade Apples

Connect the dots and color the Apple your favorite color!

Lemonade apples are a new variety and member of the Rosaceae or rose family. It crosses between the royal gala and the Braeburn with the golden delicious as a grandparent. Lemonade apples are a specialty variety that was created at Iowa Central. Lemonade apples are famous for their fine texture and sweet-tart, juicy flavor. They are a good source of fiber and vitamin C.

\*This institution is an equal opportunity provider.

Labatt Produce Fresh Fruit and Vegetable Program Nutritional Education

# LYCHEE

Start

Lichees have been a prized fruit throughout China's history. They are usually round or slightly egg-shaped. When you remove the outside red-to-pink peel, it reveals a translucent ball of sweet flesh, covered by a small brown seed called "the nut". They are high in vitamin C, which is GREAT for our immune system!

Lichees grow in clusters on trees and are only around for a short time during the year.

Color the Lichee your favorite color!

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Labatt Produce Fresh Fruit and Vegetable Program Nutritional Education

# Daikon Radish

The word Daikon translates from Japanese to mean "sweet root" and is a common, delicious used to encourage over 100 different varieties to be produced and eaten. Daikon radishes can be eaten year-round, but they are primarily considered a winter vegetable widely eaten in Chinese, Japanese, Korean, Indian, and Southeast Asian cuisine. Daikon radishes have a mildly sweet and peppery flavor and can be eaten with or without the skin.

Find your way through the maze and collect the dots!

\*This institution is an equal opportunity provider.

# Educational & Promotional Resource Sheets

Labatt Produce Fresh Fruit & Vegetable Program Nutritional Education

# Turnips

The turnip is a "cruciferous" vegetable, a distinction it shares with cabbage, kale, broccoli, Brussels sprouts and cauliflower.

Though they are mostly fiber and water, turnips are rich in Vitamin C. One cup, raw, contains 45 percent of the recommended daily intake.

Turnips are root vegetables that grow well in places with cold winters. In fact, turnips actually taste sweeter if they're harvested after a frost!

Before you bite, be sure to scrub the skin well. Turnips are the go-to for serving the little ones for their job-of-hand!

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Labatt Produce Fresh Fruit and Vegetable Program Nutritional Education

# Cara Cara Oranges

**Fun Facts:**  
Cara Cara Oranges are extremely sweet and have a slightly lower acidity than Navels with a hint of Cranberry or Blackberry flavor. Furthermore, aside from their supreme taste and beautiful coloring, Cara Cara oranges contain 2% more vitamin C and 30% more vitamin A when compared to regular Navels.

Color Here:

Can you find the wall?

\*This institution is an equal opportunity provider.

Labatt Produce FRESH FRUIT AND VEGETABLE PROGRAM Nutritional Education

# BUTTERNUT SQUASH!

**Did you know?**  
BUTTERNUT IS A WINTER SQUASH THAT GROWS ON A VINE. IT IS NATIVE TO NORTH AND SOUTH AMERICA, CULTIVATED FOR EDIBLE FLOWERS, SEEDS AND FLESH. TO GROW, IT REQUIRES MOIST SOIL AND ACCESS TO FULL SUNLIGHT.

**Did you know? Information for you:**  
LOW IN CALORIES  
EXCELLENT SOURCE OF VITAMINS AND MINERALS  
HIGH IN ANTIOXIDANTS, REDUCING RISK OF CONDITIONS LIKE HEART DISEASE AND CANCER.

\*This institution is an equal opportunity provider.

Labatt Produce Fresh Fruit and Vegetable Program Nutritional Education

# Mini Sweet Peppers

Mini Sweet Peppers are native to Mexico, Central America, and Northern South America. They are small, thumb-size peppers, and come in a variety of colors. The red peppers have the more vitamins and nutrients than any of the other colors. You are able to enjoy this nutritious veggie all year long!

\*This institution is an equal opportunity provider.

Labatt Produce Fresh Fruit and Vegetable Program Nutritional Education

# ROMANESCO

Broccoli Romanesco offers a distinct nutty flavor described as more intense than broccoli. This pale green vegetable tastes like a cross between broccoli and cauliflower. Its unique shape features concentric spirals from four-to-five-inch, light green heads.

Romanesco, also called Roman cauliflower, hails from Northern Italy and is a striking sight. Like other colors, this cool-taste vegetable is excellent raw when to eat, and is part of the brassica family of vegetables (think cauliflower, kale, broccoli and cabbage) but has its own distinctive head and sweet, nutty flavor.

Color the Romanesco

Help Romanesco find his island, Pienza.

**NUTRITION**  
They are packed with nutrients like Vitamins A, C and K, calcium and iron. The body absorbs calcium and iron more easily from broccinifera like Romanesco compared to other vegetables.

\*This institution is an equal opportunity provider.

# Spring Health Department Inspection

**EP TX CITY OF EL PASO**

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

1 of 2

San Code R	Date: 2/11/2026	Time In: 9:15 AM	Time Out: 10:26 AM	Section: 2(b)	Restriction: 5(a)	Permit Number: HFFX23-00428	Risk Category: 4
Establishment Name: TORNILLO PK-8		Score: 100	Contact/Owner Name: TORNILLO INDEPENDENT SCHOOL DISTRICT		Grease Trap/Interceptor: No. If No, Please contact Water Dept. 915-212-1522		
Physical Address: 410 OIL MILLS, TORNILLO, TX 79853			City/County: TORNILLO	Zip: 79853	Phone: 9157653046		

Grease Trap/Interceptor in Good Repair/Working Properly: YES

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

Compliance Status					Time and Temperature for Food Safety (F = Degrees Fahrenheit)	R	Compliance Status					Employee Health/ Good Hygienic Practices	R
OUT	IN	NO	NA	COS			OUT	IN	NO	NA	COS		
	X				1. Proper Cooling time and temperature		X						
X					2. Proper Cold Holding temperature(41°F / 45°F)		X						
X					3. Proper Hot Holding temperature(135°F)		X						
X					4. Proper cooking time and temperature		X						
X					5. Proper reheating procedure for hot holding (165° F in 2 hours)		X						
X					6. Time as a Public Health Control; procedures & records		X						
					<b>Approved Source</b>		X						
X					7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated		X						
X					8. Food Received at proper temperature		X						
					<b>Protection from Contamination</b>		X						
X					9. Food Separated & protected prevented during food preparation, storage, and display		X						
X					10. Food contact surfaces; cleaned and sanitized		X						
X			X		11. Proper disposition of returned, previously served, reconditioned, & unsafe food		X						

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

OUT	IN	NO	NA	COS	Demonstration of Knowledge/ Personnel	OUT	IN	NO	NA	COS	Food Temperature Control/ Identification
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
					<b>Safe Food and Water</b>	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			X		24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled						<b>Utensils, Equipment, and Vending</b>
					<b>Conformance with Approved Procedures</b>	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
					<b>Consumer Advisory</b>	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/Buffer Plate)/ Allergen Label	X					34. No Evidence of insect contamination, rodent/other animals

**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 Identification	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							<b>Physical Facilities</b>	
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	
					<b>Proper Use of Utensils</b>		X					45. Physical facilities installed, maintained, and clean	
X					39. Utensils, equipment, & linens; properly used, stored, dried, & handled/in use utensils; properly		X					46. Toilet Facilities; properly constructed, supplied, and clean	

**EP TX CITY OF EL PASO**

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

1 of 2

San Code R	Date: 2/11/2026	Time In: 10:36 AM	Time Out: 11:10 AM	Section: 2(b)	Restriction: 5(a)	Permit Number: HFFX13-01011	Risk Category: 3
Establishment Name: TORNILLO HIGH SCHOOL CAFETERIA		Score: 100	Contact/Owner Name: TORNILLO ISD		Grease Trap/Interceptor: No. If No, Please contact Water Dept. 915-212-1522		
Physical Address: 430 OIL MILL RD, UNIT D, TORNILLO, TX 79853			City/County: TORNILLO	Zip: 79853	Phone: 9157653046		

Grease Trap/Interceptor in Good Repair/Working Properly: YES

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

Compliance Status					Time and Temperature for Food Safety (F = Degrees Fahrenheit)	R	Compliance Status					Employee Health/ Good Hygienic Practices	R
OUT	IN	NO	NA	COS			OUT	IN	NO	NA	COS		
	X				1. Proper Cooling time and temperature		X						
X					2. Proper Cold Holding temperature(41°F / 45°F)		X						
X					3. Proper Hot Holding temperature(135°F)		X						
X					4. Proper cooking time and temperature		X						
X					5. Proper reheating procedure for hot holding (165° F in 2 hours)		X						
X					6. Time as a Public Health Control; procedures & records		X						
					<b>Approved Source</b>		X						
X					7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated		X						
X					8. Food Received at proper temperature		X						
					<b>Protection from Contamination</b>		X						
X					9. Food Separated & protected prevented during food preparation, storage, and display		X						
X					10. Food contact surfaces; cleaned and sanitized		X						
X			X		11. Proper disposition of returned, previously served, reconditioned, & unsafe food		X						

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

OUT	IN	NO	NA	COS	Demonstration of Knowledge/ Personnel	OUT	IN	NO	NA	COS	Food Temperature Control/ Identification
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
					<b>Safe Food and Water</b>	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			X		24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled						<b>Utensils, Equipment, and Vending</b>
					<b>Conformance with Approved Procedures</b>	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
					<b>Consumer Advisory</b>	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/Buffer Plate)/ Allergen Label	X					34. No Evidence of insect contamination, rodent/other animals

**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 Identification	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							<b>Physical Facilities</b>	
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	
					<b>Proper Use of Utensils</b>		X					45. Physical facilities installed, maintained, and clean	
X					39. Utensils, equipment, & linens; properly used, stored, dried, & handled/in use utensils; properly		X					46. Toilet Facilities; properly constructed, supplied, and clean	

# 2026-2027 Menu Draft — 4 Week Calendar

Monday	Tuesday	Wednesday	Thursday	Friday
B: Mini Waffles	B: 1. Sausage Roll, Breakfast Pizza, Sausage Bagel	B: Ham & Cheese Croissant	B: Bean & Cheese Burrito	B: Cereal
L: 1. Pizza Cruncher, Cheese Stick	L: Beef Fingers	L: Beef Nachos, Taco Salad, Nachos	L: Nuggets, Wings, Tenders	L: Cheeseburger, Bacon Cheeseburger, Hamburger
Monday	Tuesday	Wednesday	Thursday	Friday
B: Concha	B: Pancake Bites	B: Tamal	B: Potato & Cheese Burrito	B: Gingerbread
L: Personal Pizza	L: Beef Tacos, Tacos al Pastor, Barbacoa	L: Hot Dog	L: Picadillo	L: Croissant Ham & Cheese, Reg Ham & Cheese
Monday	Tuesday	Wednesday	Thursday	Friday
B: Banana Bread, Choc Chip Muffin	B: Honey Sausage Biscuit	B: Parfait, Yogurt Cup, Gogurt, Smoothie	B: Egg & Sausage Burrito	B: Bagel, Donut Holes
L: Corndog WG	L: Frito Pie, Dorinachos, Chili Cheese Fries	L: Lasagna, Spaghetti, Mac & Beef	L: 3 Meat Pizza, Hot Pocket	L: Chicken Burger, BBQ Rib on Bun
Monday	Tuesday	Wednesday	Thursday	Friday
B: PB&J	B: Mini French Toast, French Toast Sticks	B: Choc Chip Oat Bar	B: Egg & Chorizo Burrito	B: UBR
L: Pizza	L: Bean Tostadas, Bean Pupusa	L: BBQ Chicken, Breaded Drumstick	L: Chile Colorado, Chile Verde	L: Teriyaki, Mandarin Chicken

Note: Days with multiple items will change each cycle with the next item



*Thank You!*