

TISD
2025-2026

Child Nutrition Department

Norma Aguirre

Participation by Program

Program & Reimbursement Rate	July 4 serving days			August 21 serving days			September 21 serving days		
	PK-8		HS	PK-8		HS	PK-8		HS
	Total Meals		Total Meals	Total Meals		Total Meals	Total Meals		Total Meals
SBP-Breakfast – \$2.94	1544		572	8,612		3,103	8,156		3,243
NSLP-Lunch – \$4.62	1764		482	8,922		2,901	8,031		2,422
CACFP-Supper & Intersession	Total District Wide			Total District Wide			Total District Wide		
Breakfast \$2.28	0			0			0		
Lunch 4.25									
CACFP-Head Start	BK/Lunch	Snack	ADULTS	BK/Lunch	Snack	ADULTS	BK/Lunch	Snack/Birthday	ADULTS
August Rates Bk-\$3.00 Lunch- \$5.25 Snack- 2.25 Adult-\$5.25 September Rates Bk-\$3.00 Lunch- \$6.50 Snack- 3.00 Adult-\$6.50	0	0	0	1,020 / 1,008	769	195	986/983	973	175

Fresh Fruit And Vegetables Program Begins

October 21, 2025



Encourages
healthier
school
environments
by promoting
nutrition
education.



United States Department of Agriculture

THE FRESH FRUIT AND VEGETABLE PROGRAM



1. What is the Fresh Fruit and Vegetable Program?

The Fresh Fruit and Vegetable Program (FFVP) is a federally assisted program providing free fresh fruits and vegetables to children at eligible elementary schools during the school day. The goal of the FFVP is to introduce children to fresh fruits and vegetables, to include new and different varieties, and to increase overall acceptance and consumption of fresh, unprocessed produce among children. The FFVP also encourages healthier school environments by promoting nutrition education. To learn more, visit the FFVP webpage: <https://www.fns.usda.gov/ffvp/fresh-fruit-and-vegetable-program>.

2. Who administers the FFVP?

The Food and Nutrition Service of the United States Department of Agriculture administers the FFVP at the Federal level. At the State level, the FFVP is administered by State agencies, which operate the Program through

3. Which schools are eligible to participate in the FFVP?

Elementary schools in all 50 States, the District of Columbia, and the territories of Guam, Puerto Rico, and the Virgin Islands are eligible to participate. Schools must operate the National School Lunch Program in order to operate the FFVP. Importantly, the FFVP prioritizes schools with the highest percentage of children certified as eligible for free and reduced price meals. This is because children from low-income families generally have fewer opportunities to consume fresh produce on a regular basis.

4. What are the application requirements for the FFVP?

Eligible elementary schools must submit an FFVP application that includes:

- The total number of enrolled children;
- The percentage of children certified as eligible for free and reduced price meals.



United States Department of Agriculture

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Labatt
Produce

Fresh Fruit and Vegetable Program
Nutritional Education

BABY KIWI

Baby Kiwifruit are small berries, just shy of the size and similar in shape to a grape, with a fuzz-free skin. The exterior of the fruit is more vibrant than a common Kiwifruit, the color of muted green with hints of purple and brown. The Baby Kiwifruit, though almost inherently associated with New Zealand, is native to China and Korea. Baby Kiwi can be sweet and savory and are high in Vitamin C and Potassium!

COLOR THE BABY KIWI!



CAN YOU FIND THESE WORDS?

BABY
SMALL
BERRIES
SMOOTH
GREEN
SWEET



Z	E	K	A	S	S	W	E	E	T	K	Q	L
Y	R	M	I	M	M	E	I	R	Y	B	L	
X	F	J	R	N	Q	P	D	E	C	N	A	
L	D	P	E	E	J	V	K	L	X	N	M	
T	I	E	N	D	Z	V	U	D	Q	X	S	
M	R	S	H	J	S	O	D	J	F	V	J	
G	U	V	N	T	Z	Y	M	I	J	V	A	
L	A	A	M	H	O	E	T	Z	E	U	E	
U	H	S	C	N	B	O	B	V	O	Q	L	
S	E	I	R	R	E	B	M	A	B	F	E	
Q	X	I	Z	A	W	R	R	S	B	A	Q	
C	K	Y	V	V	M	K	X	O	J	Y	I	



October 2025 TORNILLO ISD FRESH FRUIT & VEGETABLE PROGRAM				
monday	tuesday	wednesday	thursday	friday
		1	2	3
	MAKEUP DAYS			
6	7	8	9	10
	DISTRICT CLOSED			
13	14	15	16	17
	NO SCHOOL			
20	21	22	23	24
	ROCKIT APPLES		BABY KIWI	
27	28	29	30	31
	Asparagus Spears		RED PEARS	HALLOWEEN
				MINI SWEET PEPPER

Monthly Menu Created By Vendor

CNS Programs & Projects

Name	Status	
Fresh Fruit & Vegetable Grant Offered Tuesdays & Thursdays	Awarded \$16,820 Program ends when funds exhaust	Start Date : October 21, 2025
14 Donated from Clint	The donated tables are now in use at our PK8 campus. Mr. Estrada's team transferred 16 round tables to the elementary and the 7 booth tables were sent to auction.	
TDA Administrative Review For CACFP 25-26	We are waiting on the letter that states what campus will be audited.	Letter Attached

Thanksgiving Luncheon (Pending Confirmation)



Date:
November 20th



Presale at PK-
8 Building A



150 tickets/
\$9.00



From Nov3-
Nov 7



7:15am-
8:15am

Fall Health Department Inspection

- ▶ Each school site is required to undergo a minimum of two **unannounced** health inspections per school year to ensure compliance with food safety standards.
- ▶ One inspection is conducted in the fall and another in the spring.



CITY OF EL PASO DEPARTMENT OF PUBLIC HEALTH
FOOD INSPECTION DIVISION
RETAIL FOOD ESTABLISHMENT REPORT



1 of 2

San Code R	Date: 9/22/2025	Time In: 12:41 PM	Time Out: 1:10 PM	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 Grease Trap/Interceptor in Good Repair/Working Properly: YES								
Physical Address: 410 OIL MILLS, TORNILLO, TX 79853				City/County: TORNILLO	Zip: 79853	Phone: 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 undiluted							Chemicals	
		X			8. Food Received at proper temperature			X				17. Food additives; approved and properly stored; Washing Fruits & Vegetables	



CITY OF EL PASO DEPARTMENT OF PUBLIC HEALTH
FOOD INSPECTION DIVISION
RETAIL FOOD ESTABLISHMENT REPORT



1 of 2

San Code R	Date: 9/22/2025	Time In: 1:15 PM	Time Out: 1:40 PM	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 Grease Trap/Interceptor in Good Repair/Working Properly: YES								
Physical Address: 430 OIL MILL RD, UNIT# D, TORNILLO, TX 79853				City/County: TORNILLO	Zip: 79853	Phone: 9157653046							
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		X			1. Proper Cooling time and temperature			X				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
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		X			4. Proper cooking time and temperature			X				14. Hands cleaned and properly washed/ Gloves used properly	
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Grant Awards - Fuel Up \$2,000

Mobile Meal Cart Usage: Supporting Breakfast Access Across Campuses

Thanks to the Fuel Up Equipment Grant, our district now has Mobile Meal Carts to enhance breakfast service and ensure all students start their day nourished and ready to learn.

► PK-8: Breakfast in the Classroom

Carts are used to efficiently deliver reimbursable breakfast meals directly to classrooms.

Staff can preload carts with insulated containers and meal components, then roll them

through hallways for quick distribution. This model minimizes disruption and maximizes participation.

► High School Mobile Meal Cart Usage: Grab-and-Go Station in Main Hallway

At the high school level, our Mobile Meal Cart is used as a single grab-and-go breakfast station located in the main hallway. This setup allows students to quickly pick up a reimbursable breakfast on their way to class, supporting convenience, participation, and nutrition.



Apply for a Fuel Up Equipment Grant

America's Dairy Farmers and GENYOUTH are offering school nutrition equipment to enhance school meal programs!

Application Opens March 11, 2025!

TWO EQUIPMENT PACKAGES AVAILABLE

- 1. Mobile Meal Carts Equipment**
Get meals to students anywhere with the mobile meal carts equipment option.
- 2. Healthy Start Smoothie Equipment**
Jump start a smoothie program in your school with the healthy start smoothie equipment option.

Mark Your Calendar!
Application Opens March 11, 2025
Application Closes April 8, 2025

Get ideas and resources to support implementing engaging, innovative school meal service options like **Grab and Go** or **Smoothie Programs!** FuelUp.org/Resources/Nutrition

Learn More & Apply
at FuelUp.org/Grants

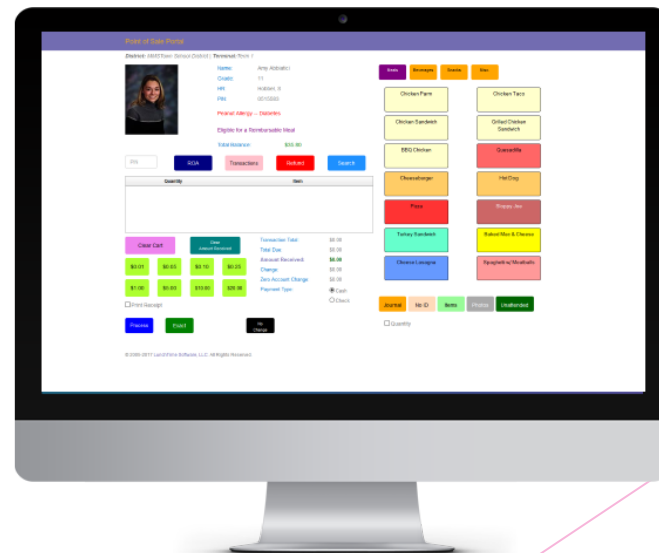
Each nutrition equipment package is valued at \$2,000.

NDC NATIONAL DAIRY COUNCIL
FUEL UP
GENYOUTH

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Grant Awards - No Kid Hungry \$10,000

- ▶ New POS Terminals
- ▶ Pinpads
- ▶ Cash Drawers
- ▶ Primero Edge Software Licensing Fees



Grant Awards - TDA NSLP Grant \$24,000

- ▶ 2 Milk Coolers- we have one at each serving line.





CNS Improvement Plan

2025-2026

Customer Service

Managers are involved daily and help support staff.

Trainings via Vector Solutions and Institute of Child Nutrition.

Recognition for exemplary service.

Menu Advertising Strategies



Menus shared via website and existing campus digital signage. + digital signage in cafeterias



Use new SchoolCafe system for messaging with parents and feedback.



Themed menus that are more engaging.

No Use of Pre-Packaged Foods

- ▶ Breakfast uses pre-packaged items for BIC (PreK-8) and Grab-and-Go (HS).
 - ▶ Intersession, introduce new menu items (home cooked style meals)
- ▶ Lunch is cooked in-house; PBJ for emergencies only.
- ▶ BIC and Grab-and-Go models limit our ability to serve freshly cooked meals due to time, staffing, and packaging costs.
- ▶ **Pilot fresh breakfast items based on current and future survey results and SNET committee meetings.**
- ▶ **Explore offering hot breakfast in the cafeteria once or twice a month—items like menudo, oatmeal, scrambled eggs with toast and sausage.**
- ▶ Cafeteria service allows for fresher, more flexible menus.
- ▶ Menus are planned to stay within USDA/TDA reimbursement rates.
 - ▶ If we serve higher-cost items like wings without commodity support, we balance the rest of the menu to stay on budget and avoid overspending.

BREAKFAST Menu Items



Cereal



**Breakfast
Pizza**



**Ham & Cheese
Croissant**



**Bean & Cheese
Burrito**



**Concha
Pastry**



**Chia Oatmeal
Bar**



**Chicken
Tamal**



**Egg & Cheese
Muffin**



Go-Gurt



French Toast



**Peanut Butter
& Jelly
Sandwich**



**Strawberry
Bagel**



**Cinnamon
Swirl**



UBR Pastry

"THIS INSTITUTION IS AN EQUAL OPPORTUNITY PROVIDER"

Improving Secondary Participation



A CNS committee with parents, staff, and students is being re-established. Surveys guide menu updates.



New items added: pupusas, wings, posole, tacos (barbacoa, beef, al pastor).



Food sampling and ongoing feedback collection.



Continue working with campuses to follow Smart Snack rules and promote school meals



Higher-cost items are offered in the second semester to help manage budget.

Daily Alternative Meal Options

As a CEP district, all students eat at no charge.

Currently not offered due to equal access concerns.

- USDA/TDA rules require that any alternative meal be available to all students.

May introduce salads, wraps, and sandwiches.

Need guidance on quantity and compliance to offer first choice and second choice.

- Significant waste if not carefully planned with students ahead of time.

Additional Servings for Students

- ▶ CNS already follows TDA guidelines.
- ▶ Students may share meals.
- ▶ Portions meet dietary specifications.

Special Thanks
to regional CNS
departments,
ESC 19, and
ESC 20 for their
invaluable
feedback.

- ▶ Canutillo ISD, Mr. Marco Macias
- ▶ Fabens ISD, Ms. Marcela Licerio
- ▶ Anthnoy ISD, Ms. Tisha Villalva
- ▶ San Elizario ISD, Ms. Agueda Reyes
- ▶ Clint ISD, Mr. Carlos Villalobos
- ▶ ESC 19, Yvonne Mendoza
- ▶ ESC 20 Flor Esnayra, Michelle Avila,
Monica Ruiz-Morin

THANK YOU!