

**Consider approval to Extend the Contract with Southwest FoodService Excellence  
June 17, 2024**

1. Background:

During the spring of 2021, the district, School Food Authority (SFA) awarded Contract # 240-01-2021 to contract with a Food Service Management Company (FSMC) for the management of the child nutrition program. The contract was awarded for five years with annual renewals. The renewal is the third of the five years.

2. Process:

The administration started the renewal amendment process in December to submit to the Texas Department of Agriculture (TDA) for approval for an additional year. After a several month process, TDA approved our renewal contract.

3. Fiscal Impact:

The food service budget is balanced.

4. Recommendation:

The administration recommends extending the contract with Southwest FoodService Excellence for an additional year

5. Action Required:

Action required

6. Contact Person:

Pam Bendele

## **Renewal Amendment**

*This form is provided to address regulatory changes that affect the 2024-2025 school year.*

CONTRACT NO. 240-01-2021

3rd AMENDMENT

This Contract Amendment (Amendment) is made in consideration of the mutual covenants and Agreements contained herein by and between Uvalde CISD, School Food Authority (SFA), and Southwest Foodservice Excellence, Food Service Management Company (FSMC), to amend Contract No. 240-01-2021 (Contract) that was executed by SFA and FSMC on 07/01/2021 (Date).

The Contract is amended as follows:

1. VI. E. USDA Foods. Addition of, "USDA Foods or processed end products containing USDA Foods shall not be used for catering or special functions conducted outside of the nonprofit school food service operation.
2. VI. I. Financial Terms. The Meal Equivalency Factor shall be publicized by TDA yearly.

The Texas Department of Agriculture 2024-2025 CONTRACT RENEWAL CHECKLIST, attached to this Renewal Amendment as Exhibit A, is hereby fully incorporated herein with all attachments, and specifically denotes agreed changes and updates to the original contract, including: fee increases to the contract including methodology, changes in allocated charges, changes to the food service budget, contract review form, USDA Foods reconciliation, updates due to regulatory changes, a list of schools served and a list of any new or deleted schools served, and the required compliance assessment. By their signature to this Renewal Amendment, the Parties agree to the changes and updates as reflected in Exhibit A.

All other terms of this Contract executed by SFA and FSMC shall remain the same.

This Amendment is only valid for the 2024-2025 school year. This Amendment shall be in effect as of the date of execution by the SFA and shall terminate on June 30, 2025. The Contract may be renewed by mutual agreement with another Amendment if provided in the Contract. This Amendment is executed by the Parties in their capacities, as stated below. All parties represent and warrant that the persons signing this Amendment are authorized to bind the respective parties.

ATTEST:

FSMC Renewal Amendment  
September 1, 2023

SCHOOL FOOD AUTHORITY:

Page 1 of 2

Uvalde CISD

Name of SFA

Signature of Authorized Representative

Ashley Chohlis

Typed Name of Authorized Representative

Superintendent

Title

Date Signed

FOOD SERVICE MANAGEMENT COMPANY:

Southwest Foodservice Excellence, LLC

Name of FSMC

Monty Staggs

103EC93051EC194C25F57AB80DD54312

contractworks

Signature of Authorized Representative

Monty Staggs

Typed Name of Authorized Representative

Chief Executive Officer

Title

05/15/2024

Date Signed

ATTEST:

Allison L. Purmort

F5D6E142AC89B9151D37A420AD59FCC0

contractworks

**Texas Department of Agriculture (TDA)  
2024-2025 CONTRACT RENEWAL CHECKLIST  
School Food Authority (SFA) Renewal of Food Service Management Company (FSMC) Contract**

Per 7 CFR 210.19(a)(5), state agencies must annually review contracts (including all supporting documentation) between SFAs and FSMCs to ensure compliance with federal regulations before execution of the contract by either party. Ref: FSMC Guidance for State Agencies, May 2016, pages 28-30.

This checklist must be completed and submitted to TDA for approval with the referenced items attached no later than February 1, 2024, for contract renewals for the 2024-25 School Year.

1. SFA intends to renew its FSMC contract for the 2024-2025 school year with (Company):  
Southwest Foodservice Excellence

2. Contract Renewal Agreement. (Please select box where applicable.)

Fee Increase

Methodology for Fee increases, including Allocated Charges, must be linked to the Consumer Price Index (CPI) for All Urban Consumers, Food Away from Home. A methodology and calculation must be provided for any fee increase to reflect the percentage of increase in the CPI.

No Fee Increase

**Please select the contract renewal type (from the original contract year) that applies and provide documents as needed.**

**Cost Reimbursable Renewals**

Program	FSMC's Current Fee	FSMC's Proposed Fee
Administrative Fee Increase		
Management Fee Increase		

**Fixed Price Renewals**

Program	FSMC's Current Fixed Price per Meal or Equivalent	FSMC's Proposed Fixed Price per Meal or Equivalent
Breakfast (SBP)	\$ 2.0900	\$ 2.2008
Lunch (NSLP)	\$ 2.0900	\$ 2.2008
Milk (SMP)		
NSLP Afterschool Care Program (ASCP)		
At-Risk After-school Snacks (CACFP)		
At-Risk After-school Supper (CACFP)	\$ 2.4200	\$ 2.5483
Traditional (CACFP) Breakfast		
Traditional (CACFP) Lunch		
Summer (SFSP/SSO) Breakfast	\$ 2.0900	\$ 2.2008
Summer (SFSP/SSO) Lunch	\$ 2.0900	\$ 2.2008
Non-Program Meal Price	\$ 3.9200	\$ 4.1200

## 3. Renewal Amendment

The term of any contract renewal must coincide with the upcoming school calendar year and the correct renewal year. Please review SFA's original contract to determine the correct number of renewals.

The renewal amendment has been submitted with the correct renewal year - 3

## 4. Food Service Budget: must be completed in the format provided in the Renewal Packet with all line items addressed.

Cost Reimbursable Food Service Budget: Allocated Charges to the SFA must be addressed separately as individual line items.

2023-2024 Approved Food Service Budget

2024-2025 Projected Food Service Budget

Fixed Meal-Rate Food Service Budget: complete in the format provided in the Renewal Packet with all line items addressed.

2024-25 Projected Food Service Budget

## 5. List of Schools - Provide a list of schools served by the FSMC and a list of any schools added or deleted from the original contract and subsequent renewals as indicated in the initial RFP solicitation. Adding or deleting sites not identified in the initial RFP as a future site constitute a material change and require a new solicitation.

Current list of schools including additions or deletions.

SFA Name

SFA #

6. Compliance Assessment - Per 7 CFR 210.19(a)(5), TDA may not approve renewals and/or contracts for operations that do not comply with federal regulations. Provide the following documentation:

Submit the most recent FSMC Contract Review Form completed by the CE representative.

Date of Review: 01/24/2024

Submission must include corrective action and any follow-up review related to ensure compliance.

Record the prior FSMC Review Form (must be a different date from your submitted form):

Date: 9/27/23

7. The USDA Foods Annual Reconciliation 2022-2023 record must include the following information:

- Beginning entitlement dollars.
- The value of donated foods received monthly for the school year.
- FSMC invoice crediting the value of donated food received monthly.
- Entitlement remaining balance.

Submit the 2022-2023 USDA Foods Reconciliation. More information to access your USDA Foods entitlement can be found here.

8. Administrative Review/Procurement Review information:

Did you have an Administrative Review by TDA this year? Yes  No

Did you have a Procurement Review by TDA this year? Yes  No

If yes, did the CE have any findings in areas operated by the FSMC vendor?

Yes  No

If yes, please explain the finding(s) and how/if resolved?

Did any of the findings result in fiscal action? Yes  No

If yes, please explain the finding (s) and how/if resolved.

9. SFA contact - Provide the following information for the SFA individual responsible for answering questions and correspondence concerning its food service operation:

Name	<u>Pamela Bendele</u>
Job Title	<u>Chief Financial Officer</u>
Telephone Number	<u>(830) 278-6655</u>
Email Address	<u>pbendele9319@uvaldecisd.net</u>

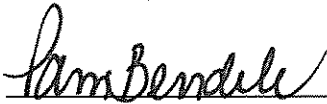
Uvalde CISD

SFA Name

1096

SFA #

I certify that the information and documentation provided herein is true and correct to the best of my knowledge and that I am the person authorized to sign herein.

By:   
(Signature)

01/31/2024  
(Date)

Pamela Bendele

(Printed name of SFA  
representative)

Chief Financial Officer

(Position/Title)



## Economic News Release



## Consumer Price Index News Release

Transmission of material in this release is embargoed until  
8:30 a.m. (ET) Tuesday, December 12, 2023 USDL-23-2563

Technical information: (202) 691-7000 \* [cpi\\_info@bls.gov](mailto:cpi_info@bls.gov) \* [www.bls.gov/cpi](http://www.bls.gov/cpi)  
Media contact: (202) 691-5902 \* [PressOffice@bls.gov](mailto:PressOffice@bls.gov)

## CONSUMER PRICE INDEX - NOVEMBER 2023

The Consumer Price Index for All Urban Consumers (CPI-U) increased 0.1 percent in November on a seasonally adjusted basis, after being unchanged in October, the U.S. Bureau of Labor Statistics reported today. Over the last 12 months, the all items index increased 3.1 percent before seasonal adjustment.

The index for shelter continued to rise in November, offsetting a decline in the gasoline index. The energy index fell 2.3 percent over the month as a 6.0-percent decline in the gasoline index more than offset increases in other energy component indexes. The food index increased 0.2 percent in November, after rising 0.3 percent in October. The index for food at home increased 0.1 percent over the month and the index for food away from home rose 0.4 percent.

The index for all items less food and energy rose 0.3 percent in November, after rising 0.2 percent in October. Indexes which increased in November include rent, owners' equivalent rent, medical care, and motor vehicle insurance. The indexes for apparel, household furnishings and operations, communication, and recreation were among those that decreased over the month.

The all items index rose 3.1 percent for the 12 months ending November, a smaller increase than the 3.2-percent increase for the 12 months ending October. The all items less food and energy index rose 4.0 percent over the last 12 months, as it did for the 12 months ending October. The energy index decreased 5.4 percent for the 12 months ending November, while the food index increased 2.9 percent over the last year.

Table A. Percent changes in CPI for All Urban Consumers (CPI-U): U.S. city average

	Seasonally adjusted changes from preceding month							Un-adjusted 12-mos. ended Nov. 2023
	May 2023	Jun. 2023	Jul. 2023	Aug. 2023	Sep. 2023	Oct. 2023	Nov. 2023	
All items	0.1	0.2	0.2	0.6	0.4	0.0	0.1	3.1
Food	0.2	0.1	0.2	0.2	0.2	0.3	0.2	2.9
Food at home	0.1	0.0	0.3	0.2	0.1	0.3	0.1	1.7
Food away from home <sup>(1)</sup>	0.5	0.4	0.2	0.3	0.4	0.4	0.4	5.3
Energy	-3.6	0.6	0.1	5.6	1.5	-2.5	-2.3	-5.4
Energy commodities	-5.6	0.8	0.3	10.5	2.3	-4.9	-5.8	-9.8
Gasoline (all types)	-5.6	1.0	0.2	10.6	2.1	-5.0	-6.0	-8.9
Fuel oil <sup>(1)</sup>	-7.7	-0.4	3.0	9.1	8.5	-0.8	-2.7	-24.8
Energy services	-1.4	0.4	-0.1	0.2	0.6	0.5	1.7	-0.1
Electricity	-1.0	0.9	-0.7	0.2	1.3	0.3	1.4	3.4
Utility (piped) gas service	-2.6	-1.7	2.0	0.1	-1.9	1.2	2.8	-10.4
All items less food and energy	0.4	0.2	0.2	0.3	0.3	0.2	0.3	4.0
Commodities less food and energy commodities	0.6	-0.1	-0.3	-0.1	-0.4	-0.1	-0.3	0.0
New vehicles	-0.1	0.0	-0.1	0.3	0.3	-0.1	-0.1	1.3
Used cars and trucks	4.4	-0.5	-1.3	-1.2	-2.5	-0.8	1.6	-3.8
Apparel	0.3	0.3	0.0	0.2	-0.8	0.1	-1.3	1.1
Medical care commodities <sup>(1)</sup>	0.6	0.2	0.5	0.6	-0.3	0.4	0.5	5.0
Services less energy services	0.4	0.3	0.4	0.4	0.6	0.3	0.5	5.5
Shelter	0.6	0.4	0.4	0.3	0.6	0.3	0.4	6.5
Transportation services	0.8	0.1	0.3	2.0	0.7	0.8	1.1	10.1
Medical care services	-0.1	0.0	-0.4	0.1	0.3	0.3	0.6	-0.9

## Footnotes

<sup>(1)</sup> Not seasonally adjusted.



**Methodology for Calculation of Increase in  
Fixed Meal Rates**

SFE has utilized the following methodology in calculating the increase in its Fixed Meal Rates for the 2024 - 2025 school year.

SFE has compared the not seasonally adjusted value of the Consumer Price Index as published by the U.S. Department of Labor, Bureau of Labor Statistics (1982 - 84 = 100% base period), Food Eaten Away From Home ("CPI"), for November 2022 to the seasonally adjusted value of the CPI for November 2023 (Size B/C) and calculated the increase, on a percentage basis, in the CPI during such period.

CPI Index for November 2022	342.266
CPI Index for November 2023	360.383
Increase	18.117
Percentage Increase	5.3%

	<u>Current SY</u>		<u>% increase</u>		<u>2024 - 2025 School Year</u>	<u>Increase</u>
Breakfast	\$ 2.0900	x	1.053	=	\$ 2.2008	\$ 0.1108
Lunch	\$ 2.0900	x	1.053	=	\$ 2.2008	\$ 0.1108
NSLP ASCP CACFP	\$ 2.4200	x	1.053	=	\$ 2.5483	\$ 0.1283
SSO Bkfst & Lunch	\$ 2.0900	x	1.053	=	\$ 2.2008	\$ 0.1108
A La Carte (Equivalents)	\$ 3.9200	x	1.053	=	\$ 4.1278	\$ 0.2078
Catering (Equivalents)	\$ 3.9200	x	1.053	=	\$ 4.1278	\$ 0.2078
Non-Program (Equivalents)	\$ 3.9200	x	1.053	=	\$ 4.1278	\$ 0.2078
Other		x	1.053	=	\$ -	\$ -

**Fixed-Rate Budget**  
**[To be completed by SFA]**

**If SFA does not have a school board approved Budget, please submit a draft.**

**Projected Revenue:** Based on 166 (Number) days of meal service in the School Year 2024-2025 and using 2023-2024 reimbursement rates the SFA shall multiply the rates by the actual meals served from School Year 2022-2023.

**Consolidated Food Service Budget School Year 2024-2025**

**Revenue:**

Local

Student Breakfast Sales Revenue	_____
Student Lunch Sales Revenue	_____
Adult & À la carte Sales Revenue	<u>\$ 113,680.00</u>
Catering & Other Non-Program Revenue	<u>\$ 25,000.00</u>
<b>Total Sales:</b>	<u><u>\$ 138,680.00</u></u>

Reimbursement

School Breakfast Program	<u>\$ 645,640.00</u>
National School Lunch Program	<u>\$ 1,746,050.00</u>
After School/At-Risk Snack Program	<u>\$ 0.00</u>
At-Risk CACFP Supper Program	<u>\$ 321,805.00</u>
State Matching Reimbursement	<u>\$ 9,888.00</u>
Other Federal/State Reimbursement	_____
<b>Total Reimbursement</b>	<u><u>\$ 2,723,383.00</u></u>

**Total Revenue: (Total Sales + Total Reimbursement)**

\$ 2,862,063.00

**Expenses:**

Total Expenses: \$ 2,862,063.00

**Estimated Budget Projection: Total Revenue (Sales + Reimbursement) - Expenses:**

\$ 0.00

**USDA Foods Entitlement Allocation Estimate:**

\$ 230,436.00

Is there a guarantee required in the initial year contract?  Yes  No If yes, amount \$ 1,000.00

Is there an equipment investment provision in the initial contract?  Yes  No If yes, amount \$ \_\_\_\_\_

# Attachment A

	<b>Campus Name</b>	Breakfast	Lunch	Supper
Offer vs. Serve	UDLA Elem. Sch.	<b>SBP</b>	NSLP	CACFP
Serve Only	Dalton Elem. Sch.	<b>SBP</b>	NSLP	CACFP
Offer vs. Serve	Batesville Elem. Sch.	<b>SBP</b>	NSLP	CACFP
Offer vs. Serve	Uvalde Elem. Sch.	<b>SBP</b>	NSLP	CACFP
Offer vs. Serve	Flores Elem. Sch.	<b>SBP</b>	NSLP	CACFP
Offer vs. Serve	Morales Jr. High	<b>SBP</b>	NSLP	CACFP
Offer vs. Serve	Uvalde High School	<b>SBP</b>	NSLP	CACFP
Offer vs. Serve	Crossroads Acad.	<b>SBP</b>	NSLP	

Closed due to  
School Shooting    Robb Elem. Sch

# Food Service Management Company (FSMC) Contract Review Form

*Contracting Entities (CEs) must use this form to oversee and manage the Child Nutrition Programs (CNP) and assess the FSMCs performance according to the contract, rules, and regulations.*

## **Purpose**

The CE is responsible for ensuring the FSMC operates the program according to the contract and in compliance with all regulations and guidance. Contracting with an FSMC does not release the CE from any responsibilities for the CN programs (7 CFR 210.16).

The review must be conducted by the CE employee responsible for oversight of the FSMC contract or CE designee. The CE designee must understand the terms of the contract and have CNP knowledge.

For additional FSMC guidance, see NSLP Handbook: Administrator's Reference Manual Section 18.

## **Frequency**

This form must be completed once a semester (2 times per year) for one site and be available for review by TDA upon request. The CE must review a different site type (Elementary School, Middle School, High School, etc.) each semester.

## **Record Retention**

Public and charter schools are required to keep documentation related to CNP for five years after the applicable program year. Private schools, other nonprofit organizations, and residential childcare institutions (RCCIs) are required to keep documentation for three years after the applicable program year. Completed forms must be kept onsite and made available on request.

## **Directions**

### General Information

- **Date of Review:** Record the date the review was completed.
- **CE Name and Number:** Record the name and number of the CE in the designated space.
- **Site Monitored:** Record the site or school location name in the designated space.
- **Meal Service Reviewed:** Record the meal service that was observed. Example: Breakfast or Lunch.
- **Contract Type:** Record the contract type.

### Parts I–XII

- Answer each question by marking the appropriate box yes or no and fill in any blank spaces as requested. If the question is not applicable, select no and explain in the comments box at the end of each part.
- The CE must record answers in all comments boxes by providing a rationale for responses and attaching documentation. Use an additional sheet of paper if additional space is needed.
- Review the FSMCs documentation related to each question topic area.
  - Is the documentation readily accessible and organized?
  - Is the documentation accurate?
  - Does the documentation support the answer?
  - If not, what changes need to be made to ensure that the FSMC is implementing the program correctly? Compare results from the previous contract review form. If corrective action was previously required, was it resolved?
- Develop strategies to address areas of need or non-compliance.

*Part XIII*

- Determine if any of the answers to Parts I–XII require a corrective action plan (CAP).
- Mark the appropriate response once the determination is made.
- Record any comments, notes, process changes, or observations about the corrective action in the comment box.

*Part XIV*

- If a CAP is required, complete a follow-up review within 45 days.
- Record any comments about the follow-up that will help to improve the CN program in the comment box.

*Part XV*

- The CE representative must sign in the designated space.
- The FSMC representative must sign in the designated space.

**General Information**

Date of Review: 01/24/2024

CE Name and Number: 01096

Site Monitored: Morales Jr. High

Meal Service Reviewed: Lunch

Contract Type: Fixed Meal Rate

**I. Menus and Service**

1. Did the FSMC follow the 21-day cycle menu, as described in the contract, for all programs during the first 21 days of meal service? (Monitored during the first year of the contract only.)  
Yes  No

**NOTE:** This is monitored during the first 21 days of meal service and is a requirement per federal regulations 7 CFR 210.16(b)(1). No substitutions are allowed. If the menu was not followed, a finding and fiscal action will be accessed during the Procurement Review (PR).

2. Do the foods purchased meet the quality specification standards indicated in the contract?  
Yes  No

Provide three examples of food specifications reviewed.

Fresh Fruit provided - pears and bananas  
Fat Free Chocolate Milk  
USDA Corn 1/2 cup

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3. Does the SFA have an advisory board?  
Yes  No
4. Is the advisory board made up of parents, teachers, students, etc.?  
Yes  No

List the advisory board members and titles below.

Belinda De Anda Teacher- Dalton  
Calvin James Lee -Student - UDLA  
Adrian Aguirre Parent -  
Samantha Gonzales - Parent

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5. Does the advisory board work with the SFA to assist in menu planning?  
Yes  No
6. Does the advisory board assist the SFA in approving menu changes outside the 21-day cycle menu process?  
Yes  No
7. Do all menus meet the meal pattern requirements for the appropriate age/grade groups and the nutrient specifications?  
Yes  No
8. Is the FSMC serving reimbursable meals as described in the contract and in compliance with program regulations?  
Yes  No
9. Does the FSMC provide meal service to all enrolled students as specified in the contract?  
Yes  No
10. Are food production records completed each day for all meals served using the TDA prototype or another instrument that collects the same information as the TDA prototype?  
Yes  No

11. Does the SFA evaluate the FSMC's menu for affordability, nutrition requirements, and student appeal?  
 Yes  No
12. Does the FSMC implement meal accommodations based on medical statements provided by authorized medical authorities or Individualized Education Plans (IEP) or special dietary accommodations based on the SFA policy?  
 Yes  No
13. Are meals monitored to ensure that only reimbursable meals are claimed?  
 Yes  No

**Attach a current menu to reflect the responses above.**

**SFA Comments – Provide a rationale for all responses in Part I:**

The advisory board were given a power point on reimbursable meals  
 Production records are completed daily for meals served  
 Meal accommodations are made for students according to their medical plans.

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**II. Competitive Foods**

14. Is the FSMC following Competitive Food Standards?  
 Yes  No
15. Is the FSMC following the local policy related to fundraisers?  
 Yes  No

**SFA Comments – Provide a rationale for all responses in Part II:**

The FSMC does not participate in school/district fundraisers

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**III. USDA Foods**

16. Is the FSMC responsible for receiving USDA Foods on behalf of the SFA?  
 Yes  No   
 If yes, is the SFA verifying the delivery of USDA Foods shipments and processed end products?  
 Yes  No
17. Does the FSMC provide the SFA credit for the full value of USDA Foods received during the school year or fiscal year?  
 Yes  No

**What is the amount received to date?** \$ 146,175.7800

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18. Does the FSMC provide the SFA with clear documentation that demonstrates that the SFA has received credit for the value of its USDA Foods?

Yes  No

If yes, please provide a copy of the documentation for verification.

**NOTE:** This includes crediting for the value of donated foods, including direct delivery (brown box), Department of Defense (DoD) Fresh, and processed end products.

19. How often does the SFA receive credit for the value of USDA Foods?

Check all that apply.

- Monthly
- Quarterly
- End of the school year
- Other

20. How is the SFA credited for the value of USDA Foods?

Check all that apply.

- Invoice
- Reductions
- Refunds
- Discounts
- Other

21. For cost-reimbursable contracts, does the FSMC ensure that its system of inventory management does not result in the SFA being charged for USDA Foods? (For fixed-rate contracts, skip this question.)

Yes  No

22. Does the FSMC ensure that SFA retains ownership of all USDA Foods including processed end products, if applicable?

Yes  No

23. Does the SFA/FSMC use USDA Foods to the maximum extent in quantities that can be used and stored without waste?

Yes  No

**What is the SFA's beginning entitlement balance?** \$ 230,434.9100

**What is the SFA's current entitlement balance?** \$ 84,260.1300

24. When substituting, does the FSMC use commercially purchased foods of the same generic identity, of U.S. origin, and of equal or better quality than the USDA Foods in the SFA's Child Nutrition Program?

Yes  No

**Attach a copy of the recent USDA Foods reports and corresponding FSMC inventory demonstrating credits for USDA Foods.**



**SFA Comments – Provide a rationale for all responses in Part III:**

USDA Food are menued weekly  
All USDA Food are Received and Stored at the  
District Warehouse

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**IV. Inventory**

25. Does the FSMC have an organized method for storing, preserving, and accounting for the SFA's food inventory?

Yes  No

26. Are the food items stored in a manner that is consistent with all health and safety rules that apply to the stored items?

Yes  No

**SFA Comments – Provide a rationale for all responses in Part IV:**

Food is stored at the district cooler/freezer in the warehouse.  
Temperatures are taken daily to ensure product is stored at the proper temperature.

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**V. Financial Procedures**

27. Do the daily meal count records accurately reflect the counts of student and adult meals and a la carte sales by meal type and eligibility category?

Yes  No

28. Does the FSMC have a backup system to ensure that all counting and claiming data is maintained?

Yes  No

**Describe the system:**

Students enter their ID # at the POS system.  
Only 1 reimbursable meal is claimed per student.  
Campus rosters are kept at the POS station for backup.

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29. Does the FSMC maintain records to support the claims for monthly reimbursement, Daily Record/Accuclaim information and provide to the SFA promptly?

Yes  No

30. Does the FSMC maintain records to support meal count records for other meals not covered by the claim (adult meals, alternative meals)?

Yes  No

31. Does the SFA maintain responsibility for submitting claims for reimbursement?

Yes  No

Who is responsible for submission? Provide Name and Title.  
Norma Luna - Food Service Secretary

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32. Does the FSMC monthly invoice reconcile with the point of service Daily Record/Accuclaim Report for each month? Yes  No

In the comments box, explain how the invoice meal counts are reconciled with the POS count each month.

33. Does the FSMC food service daily income records, such as end-of-day POS reports, accurately reflect the revenue received by meal type (student meals, adult meals, a la carte, etc.)? Yes  No

34. Has the SFA received all applicable discounts, credits, and rebates from the FSMC? Yes  No

35. Does the FSMC ensure that all invoice statements are accurate, and that unallowable costs and duplicative services are not billed to the SFA? Yes  No

36. Does all income to the program accrue to the nonprofit school food service account? Yes  No

37. Does the FSMC provide the SFA with all information and documentation needed for the SFA to calculate its program and nonprogram revenue and cost proportion as required by regulations? Yes  No

If not, please explain. (For example, POS records, cost-per-meal data, and inventory or financial reports).

38. Does the FSMC utilize the correct meal equivalency factor (MEF)? Yes  No

List the MEF: 3.9200

**Attach the most recent FSMC invoice and supporting documentation.**

**For Fixed Rate contracts (if cost-reimbursable, skip to question 40.)**

39. Does the FSMC accurately charge the number of meals claimed to the SFA at the fixed-rate price according to the contract? Yes  No

**For cost-reimbursable contracts (questions 40-42)**

40. Are allowable costs paid from the nonprofit Child Nutrition account net of all discounts, rebates, and other credits accruing to or received by the FSMC? Yes  No

41. Has the SFA audited the food and non-food invoices to ensure that bills reflect actual expenses? Yes  No

42. Are bills monitored to ensure that the FSMC did not double bill or include costs that are not allowed in the contract? Yes  No

**SFA Comments – Provide a rationale for all responses in Part V:**

# Fixed Meal Rate

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## VI. Financial, Procurement

43. Does the FSMC follow the SFA's internal process to ensure that foods are procured in compliance with the Buy American provision?  
Yes  No
44. Does the FSMC provide sufficient documentation for the SFA to determine if all procurement was conducted correctly and in compliance with all applicable regulations?  
Yes  No

**SFA Comments – Provide a rationale for all responses in Part VI:**

*Labels are checked for Buy American provision*

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## VII. Sanitation and Safety Procedures

45. Does the FSMC have a Hazard Analysis and Critical Control Point (HACCP) plan in place and is there evidence of its implementation?  
Yes  No
46. Do employees practice safe food-handling procedures?  
Yes  No
47. Does the FSMC ensure that all facilities have health inspections as required by law?  
Yes  No
48. Are facilities and equipment adequately maintained for safety and sanitation?  
Yes  No
49. Is the FSMC's use of the facilities consistent with the facility use clauses included in the contract?  
Yes  No

**SFA Comments – Provide a rationale for all responses in Part VII:**

The county health inspector performs health inspections twice a year at each campus.  
HACCP trainings are conducted at the start of the school year.  
Sign in sheets are kept for trainings.

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## VIII. Local Wellness Policy

50. Does the FSMC follow the SFA's local wellness policy?  
Yes  No

**SFA Comments – Provide a rationale for all responses in Part VIII:**

The FSMC Director or designated staff member attend the SHAC meetings and provide information as requested by committee members

**IX. Staffing**

51. Is the FSMC's staffing plan consistent with the staffing clauses included in the contract?  
Yes  No   
# FSMC employees in contract: 3  
# FSMC current employees: 3
52. If there are FSMC vacancies, is there a plan for the FSMC to come into staffing compliance per the contract?  
Yes  No  (A "no" answer will require a plan to be submitted.)
53. Is the District and FSMC paying for staff according to the approved transition plan?  
Yes  No
54. Does the FSMC ensure that all Child Nutrition staff have the required training annually?  
Yes  No
55. Does the FSMC ensure that the Child Nutrition Director's position meets the USDA professional standards, and food safety training annually? (7 CFR 210.30)  
Yes  No
56. Does the FSMC maintain documentation that demonstrates compliance with the Child Nutrition Director's position and tracks continuing education for all Child Nutrition staff?  
Yes  No

**SFA Comments – Provide a rationale for all responses in Part IX:**

There is not a shortage.

**X. Record Retention**

57. Does the FSMC coordinate with the SFA to transfer all records to long-term storage?  
Yes  No
58. Does the FSMC provide all documentation required to demonstrate the SFA complies with all regulations—local, state, and federal?  
Yes  No

**SFA Comments – Provide a rationale for all responses in Part X:**

Documents/records are stored in the dry storage area in the district warehouse.

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**XI. Contractual Requirements**

59. Does the FSMC operate the program(s) contracted as defined by the terms of the contract?  
Yes  No

60. Were additional terms and conditions included that are outside of the executed contract?  
Yes  No

**Note:** Additional contracts and addendums are not allowed. Please submit a copy of the additional contract or addendum to TDA to [FSMC@texasagriculture.gov](mailto:FSMC@texasagriculture.gov).

61. Have all corrections been made as required if problems were noted during the Administrative Review and/or Procurement Review?  
Yes  No

62. Did the SFA delegate any responsibilities that were not permitted by the contract to the FSMC? (Examples: Signature Authority, Advisory Board, Monthly Claim reimbursement, permissions to attend webinars on behalf of the SFA, etc.).  
Yes  No

If yes, list what was delegated.

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63. Does the SFA monitor the FSMC's food service operations through periodic on-site visits to ensure conformance with program regulations and that program review and audit findings are resolved?  
Yes  No

64. Is documentation of monitoring maintained?  
Yes  No

65. If there were findings, did they get resolved?  
Yes  No

**SFA Comments – Provide a rationale for all responses in Part XI:**

No findings

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**XII. Results of Review**

66. Is a Corrective Action Plan (CAP) required?  
Yes  No

**SFA Comments – Provide specifics to the plan and what section will be reviewed in Part XII:**

All areas reviewed are in compliance

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**XIII. Corrective Action**

67. Was the CAP completed with a follow-up review within 45 days?

Yes  No

**Date the follow-up review was completed:** \_\_\_\_\_

68. Have all the items been resolved and the FSMC contract is compliant?

Yes  No

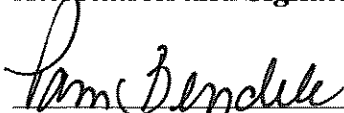
**SFA Comments – Provide a rationale for all responses in Part XIII:**

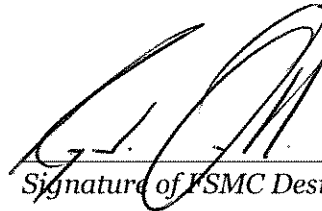
A Corrected Action Plan is not required.


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*I attest that this information is true and accurate and complete to the best of my knowledge.*

**XIV. Attestation and Signatures**

  
\_\_\_\_\_  
Signature of SFA Designee

  
\_\_\_\_\_  
Signature of FSMC Designee

  
\_\_\_\_\_  
Printed Name of SFA Designee

  
\_\_\_\_\_  
Printed Name of FSMC Designee

  
\_\_\_\_\_  
Title of SFA Designee

  
\_\_\_\_\_  
Title of FSMC Designee

**January 2024**

Lunch

**MONDAY**

**TUESDAY**

**WEDNESDAY**

**THURSDAY**

**FRIDAY**

<b>1</b>	<b>2</b>	<b>3</b>	<b>4</b>	<b>5</b>
<b>8</b>	<b>9</b>	<b>10</b>	<b>11</b>	<b>12</b>
<p>Lunch Entrée</p> <ul style="list-style-type: none"> <li>Turkey Beef w/Brown Rice</li> <li>Mini Chicken Corn Dogs</li> <li>Crispy Popcorn Chicken Wrap</li> </ul> <p>Vegetables</p> <ul style="list-style-type: none"> <li>Orange Glazed Carrots</li> <li>Fresh-Cut Cucumber Slices</li> </ul> <p>Fruit</p> <ul style="list-style-type: none"> <li>Fresh Orange Slices</li> <li>Fresh Pear</li> </ul> <p>Milk</p> <ul style="list-style-type: none"> <li>1% Low Fat White Milk Local</li> <li>Fat Free Chocolate Milk Local</li> </ul> <p>Misc</p> <ul style="list-style-type: none"> <li>Mustard Packet</li> <li>Mayonnaise Packet</li> <li>Creamy Ranch Dressing</li> </ul>	<p>Lunch Entrée</p> <ul style="list-style-type: none"> <li>Grande Cheesy Nachos</li> <li>Juicy Hamburger</li> <li>Turkey Ham &amp; Cheese Sandwich</li> </ul> <p>Vegetables</p> <ul style="list-style-type: none"> <li>Pinto Beans</li> <li>Shredded Lettuce, Tomato Slices &amp; Pickles</li> </ul> <p>Fruit</p> <ul style="list-style-type: none"> <li>Unsweetened Applesauce</li> <li>Fresh Apple</li> </ul> <p>Milk</p> <ul style="list-style-type: none"> <li>1% Low Fat White Milk Local</li> <li>Fat Free Chocolate Milk Local</li> </ul> <p>Misc</p> <ul style="list-style-type: none"> <li>Ketchup Packet</li> <li>Mustard Packet</li> <li>Mayonnaise Packet</li> <li>Creamy Ranch Dressing</li> </ul>	<p>Lunch Entrée</p> <ul style="list-style-type: none"> <li>Turkey Ham Macaroni &amp; Cheese</li> <li>Breaded Chicken Patty Sandwich</li> <li>Turkey &amp; Cheese Wrap</li> </ul> <p>Vegetables</p> <ul style="list-style-type: none"> <li>Seasoned Potato Wedges</li> <li>Shredded Lettuce, Tomato Slices &amp; Pickles</li> </ul> <p>Fruit</p> <ul style="list-style-type: none"> <li>Fresh Apple</li> <li>Fresh Orange Slices</li> </ul> <p>Milk</p> <ul style="list-style-type: none"> <li>1% Low Fat White Milk Local</li> <li>Fat Free Chocolate Milk Local</li> </ul> <p>Misc</p> <ul style="list-style-type: none"> <li>Ketchup Packet</li> <li>Mustard Packet</li> <li>Mayonnaise Packet</li> <li>Creamy Ranch Dressing</li> </ul>	<p>Lunch Entrée</p> <ul style="list-style-type: none"> <li>Ratatouille Marinara w/ Meatballs</li> <li>Grilled Cheese Sandwich</li> <li>Turkey &amp; Cheese Sandwich</li> </ul> <p>Vegetables</p> <ul style="list-style-type: none"> <li>Peppered Broccoli Florets</li> <li>Shredded Lettuce, Tomato Slices &amp; Pickles</li> </ul> <p>Fruit</p> <ul style="list-style-type: none"> <li>Unsweetened Applesauce</li> <li>Fresh Orange Slices</li> </ul> <p>Milk</p> <ul style="list-style-type: none"> <li>1% Low Fat White Milk Local</li> <li>Fat Free Chocolate Milk Local</li> </ul> <p>Misc</p> <ul style="list-style-type: none"> <li>Mustard Packet</li> <li>Mayonnaise Packet</li> </ul>	<p>Lunch Entrée</p> <ul style="list-style-type: none"> <li>Classic Pepperoni Pizza</li> <li>Breaded Chicken Patty Sandwich</li> <li>Turkey Ham &amp; Cheese Wrap</li> </ul> <p>Vegetables</p> <ul style="list-style-type: none"> <li>Seasoned Potato Wedges</li> <li>Shredded Lettuce, Tomato Slices &amp; Pickles</li> </ul> <p>Fruit</p> <ul style="list-style-type: none"> <li>Fresh Orange Slices</li> <li>Fresh Apple</li> </ul> <p>Milk</p> <ul style="list-style-type: none"> <li>1% Low Fat White Milk Local</li> <li>Fat Free Chocolate Milk Local</li> </ul> <p>Misc</p> <ul style="list-style-type: none"> <li>Ketchup Packet</li> <li>Mustard Packet</li> <li>Mayonnaise Packet</li> <li>Creamy Ranch Dressing</li> </ul>

<b>15</b>	<b>16</b>	<b>17</b>	<b>18</b>	<b>19</b>
<p>Lunch Entrée</p> <ul style="list-style-type: none"> <li>Frito Chili Pie</li> <li>Breaded Chicken Tenders</li> <li>Turkey &amp; Cheese Sandwich</li> </ul> <p>Vegetables</p> <ul style="list-style-type: none"> <li>Spiced Green Beans</li> <li>Fresh Baby Carrots</li> </ul> <p>Fruit</p> <ul style="list-style-type: none"> <li>Unsweetened Applesauce</li> <li>Fresh Orange Slices</li> </ul> <p>Milk</p> <ul style="list-style-type: none"> <li>1% Low Fat White Milk Local</li> <li>Fat Free Chocolate Milk Local</li> </ul> <p>Misc</p> <ul style="list-style-type: none"> <li>Ketchup Packet</li> <li>Mustard Packet</li> <li>Mayonnaise Packet</li> <li>Creamy Ranch Dressing</li> </ul>	<p>Lunch Entrée</p> <ul style="list-style-type: none"> <li>Crispy Chicken &amp; Cheese Taco</li> <li>Cheese Quesadilla</li> <li>Turkey Ham &amp; Cheese Sandwich</li> </ul> <p>Vegetables</p> <ul style="list-style-type: none"> <li>Pinto Beans</li> <li>Shredded Lettuce, Tomato Slices &amp; Pickles</li> <li>Fresh Salsa</li> </ul> <p>Fruit</p> <ul style="list-style-type: none"> <li>Fresh Apple</li> <li>Fresh Pear</li> </ul> <p>Milk</p> <ul style="list-style-type: none"> <li>1% Low Fat White Milk Local</li> <li>Fat Free Chocolate Milk Local</li> </ul> <p>Misc</p> <ul style="list-style-type: none"> <li>Ketchup Packet</li> <li>Mustard Packet</li> <li>Mayonnaise Packet</li> </ul>	<p>Lunch Entrée</p> <ul style="list-style-type: none"> <li>Vegetarian Pasta Alfredo</li> <li>Turkey Hot Dog</li> <li>Crispy Popcorn Chicken Wrap</li> </ul> <p>Vegetables</p> <ul style="list-style-type: none"> <li>Steamed Corn</li> <li>Fresh Baby Carrots</li> </ul> <p>Fruit</p> <ul style="list-style-type: none"> <li>Fresh Apple</li> <li>Fresh Pear</li> </ul> <p>Milk</p> <ul style="list-style-type: none"> <li>1% Low Fat White Milk Local</li> <li>Fat Free Chocolate Milk Local</li> </ul> <p>Misc</p> <ul style="list-style-type: none"> <li>Ketchup Packet</li> <li>Mustard Packet</li> <li>Creamy Ranch Dressing</li> </ul>	<p>Lunch Entrée</p> <ul style="list-style-type: none"> <li>Grilled Cheeseburger</li> <li>Mini Chicken Corn Dogs</li> <li>Turkey &amp; Cheese Sandwich</li> </ul> <p>Vegetables</p> <ul style="list-style-type: none"> <li>Seasoned Potato Wedges</li> <li>Shredded Lettuce, Tomato Slices &amp; Pickles</li> </ul> <p>Fruit</p> <ul style="list-style-type: none"> <li>Fresh Pear</li> <li>Fresh Orange Slices</li> </ul> <p>Milk</p> <ul style="list-style-type: none"> <li>1% Low Fat White Milk Local</li> <li>Fat Free Chocolate Milk Local</li> </ul> <p>Misc</p> <ul style="list-style-type: none"> <li>Ketchup Packet</li> <li>Mustard Packet</li> <li>Mayonnaise Packet</li> <li>Creamy Ranch Dressing</li> </ul>	<p>Lunch Entrée</p> <ul style="list-style-type: none"> <li>Delicious Cheese Pizza</li> <li>Breaded Chicken Patty Sandwich</li> <li>Turkey Ham &amp; Cheese Wrap</li> </ul> <p>Vegetables</p> <ul style="list-style-type: none"> <li>Broccoli with Cheese Sauce</li> <li>Shredded Lettuce, Tomato Slices &amp; Pickles</li> </ul> <p>Fruit</p> <ul style="list-style-type: none"> <li>Cinnamon Applesauce</li> <li>Fresh Apple</li> </ul> <p>Milk</p> <ul style="list-style-type: none"> <li>1% Low Fat White Milk Local</li> <li>Fat Free Chocolate Milk Local</li> </ul> <p>Misc</p> <ul style="list-style-type: none"> <li>Ketchup Packet</li> <li>Mustard Packet</li> <li>Mayonnaise Packet</li> <li>Creamy Ranch Dressing</li> </ul>

<b>22</b>	<b>23</b>	<b>24</b>	<b>25</b>	<b>26</b>
<p>Lunch Entrée</p> <ul style="list-style-type: none"> <li>Beef &amp; Cheese Sandwich</li> <li>Grilled Cheese Sandwich</li> <li>Turkey &amp; Cheese Sandwich</li> </ul> <p>Vegetables</p> <ul style="list-style-type: none"> <li>Pinto Beans</li> <li>Fresh Salsa</li> <li>Fresh Cucumber with Zesty Lemon &amp; Chili</li> </ul> <p>Fruit</p> <ul style="list-style-type: none"> <li>Fresh Apple</li> <li>Fresh Pear</li> </ul> <p>Milk</p> <ul style="list-style-type: none"> <li>1% Low Fat White Milk Local</li> <li>Fat Free Chocolate Milk Local</li> </ul> <p>Misc</p> <ul style="list-style-type: none"> <li>Mustard Packet</li> <li>Mayonnaise Packet</li> </ul>	<p>Lunch Entrée</p> <ul style="list-style-type: none"> <li>Orange Chicken w/Brown Rice</li> <li>BBO Beef Dippers Sandwich</li> <li>Turkey Ham &amp; Cheese Sandwich</li> </ul> <p>Vegetables</p> <ul style="list-style-type: none"> <li>Peppered Broccoli Florets</li> <li>Fresh Baby Carrots</li> </ul> <p>Fruit</p> <ul style="list-style-type: none"> <li>Cinnamon Applesauce</li> <li>Fresh Orange Slices</li> </ul> <p>Milk</p> <ul style="list-style-type: none"> <li>1% Low Fat White Milk Local</li> <li>Fat Free Chocolate Milk Local</li> </ul> <p>Misc</p> <ul style="list-style-type: none"> <li>Creamy Ranch Dressing</li> <li>Mustard Packet</li> <li>Mayonnaise Packet</li> </ul>	<p>Lunch Entrée</p> <ul style="list-style-type: none"> <li>Scratch-Made Cheese Enchiladas</li> <li>Pulled Pork BBO Sandwich</li> <li>Turkey &amp; Cheese Wrap</li> </ul> <p>Vegetables</p> <ul style="list-style-type: none"> <li>Steamed Mexican Corn</li> <li>Shredded Lettuce, Tomato Slices &amp; Pickles</li> </ul> <p>Fruit</p> <ul style="list-style-type: none"> <li>Fresh Pear</li> <li>Fresh Banana</li> </ul> <p>Milk</p> <ul style="list-style-type: none"> <li>1% Low Fat White Milk Local</li> <li>Fat Free Chocolate Milk Local</li> </ul> <p>Misc</p> <ul style="list-style-type: none"> <li>BBO Sauce Cup</li> <li>Creamy Ranch Dressing</li> </ul>	<p>Lunch Entrée</p> <ul style="list-style-type: none"> <li>Chili Cheese Fries w/Pretzels</li> <li>Grilled Cheeseburger</li> <li>Crispy Popcorn Chicken Wrap</li> </ul> <p>Vegetables</p> <ul style="list-style-type: none"> <li>Spiced Green Beans</li> <li>Fresh Baby Carrots</li> </ul> <p>Fruit</p> <ul style="list-style-type: none"> <li>Cinnamon Applesauce</li> <li>Fresh Orange Slices</li> </ul> <p>Milk</p> <ul style="list-style-type: none"> <li>1% Low Fat White Milk Local</li> <li>Fat Free Chocolate Milk Local</li> </ul> <p>Misc</p> <ul style="list-style-type: none"> <li>Creamy Ranch Dressing</li> </ul>	<p>Lunch Entrée</p> <ul style="list-style-type: none"> <li>Classic Pepperoni Pizza</li> <li>Grilled Cheeseburger</li> <li>Turkey &amp; Cheese Sandwich</li> </ul> <p>Vegetables</p> <ul style="list-style-type: none"> <li>Seasoned Potato Wedges</li> <li>Shredded Lettuce, Tomato Slices &amp; Pickles</li> </ul> <p>Fruit</p> <ul style="list-style-type: none"> <li>Fresh Orange Slices</li> <li>Fresh Apple</li> </ul> <p>Milk</p> <ul style="list-style-type: none"> <li>1% Low Fat White Milk Local</li> <li>Fat Free Chocolate Milk Local</li> </ul> <p>Misc</p> <ul style="list-style-type: none"> <li>Ketchup Packet</li> <li>Mustard Packet</li> <li>Mayonnaise Packet</li> <li>Creamy Ranch Dressing</li> </ul>

<b>29</b>	<b>30</b>	<b>31</b>
<p>Lunch Entrée</p> <ul style="list-style-type: none"> <li>Zesty Orange Meatballs w/Rice</li> <li>Breaded Chicken Patty Sandwich</li> <li>Turkey &amp; Cheese Sandwich</li> </ul> <p>Vegetables</p> <ul style="list-style-type: none"> <li>Peppered Broccoli Florets</li> <li>Shredded Lettuce, Tomato Slices &amp; Pickles</li> </ul> <p>Fruit</p> <ul style="list-style-type: none"> <li>Fresh Pear</li> <li>Fresh Apple</li> </ul> <p>Milk</p> <ul style="list-style-type: none"> <li>1% Low Fat White Milk Local</li> <li>Fat Free Chocolate Milk Local</li> </ul> <p>Misc</p> <ul style="list-style-type: none"> <li>Ketchup Packet</li> <li>Mustard Packet</li> <li>Mayonnaise Packet</li> <li>Creamy Ranch Dressing</li> </ul>	<p>Lunch Entrée</p> <ul style="list-style-type: none"> <li>Cheesy Chicken Flour Tacos</li> <li>Turkey Hot Dog</li> <li>Crispy Popcorn Chicken Wrap</li> </ul> <p>Vegetables</p> <ul style="list-style-type: none"> <li>Cheesy Mexican Mix Refried Beans</li> <li>Fresh Salsa</li> <li>Fresh Shredded Lettuce</li> <li>Fresh Diced Tomatoes</li> </ul> <p>Fruit</p> <ul style="list-style-type: none"> <li>Unsweetened Applesauce</li> <li>Fresh Orange Slices</li> </ul> <p>Milk</p> <ul style="list-style-type: none"> <li>1% Low Fat White Milk Local</li> <li>Fat Free Chocolate Milk Local</li> </ul> <p>Misc</p> <ul style="list-style-type: none"> <li>Creamy Ranch Dressing</li> </ul>	<p>Lunch Entrée</p> <ul style="list-style-type: none"> <li>Popcorn Chicken Potato Bowl w/Roll</li> <li>Grilled Cheeseburger</li> <li>Turkey Ham &amp; Cheese Sandwich</li> </ul> <p>Vegetables</p> <ul style="list-style-type: none"> <li>Steamed Corn</li> <li>Shredded Lettuce, Tomato Slices &amp; Pickles</li> </ul> <p>Fruit</p> <ul style="list-style-type: none"> <li>Fresh Banana</li> <li>Fresh Orange Slices</li> </ul> <p>Milk</p> <ul style="list-style-type: none"> <li>1% Low Fat White Milk Local</li> <li>Fat Free Chocolate Milk Local</li> </ul> <p>Misc</p> <ul style="list-style-type: none"> <li>Ketchup Packet</li> <li>Mustard Packet</li> <li>Mayonnaise Packet</li> <li>Creamy Ranch Dressing</li> <li>Country Style Gravy</li> </ul>

*Handwritten note:* Dinner Corn dog nuggets

Adult Prices Adult Breakfast: \$3.25, Adult Lunch: \$5.00  
 Choice Milk Offered Daily: 1% Low Fat White or Fat Free Chocolate  
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# Daily Menu Production Record

**Building:** Morales Jr. High

**Serving Session:** Lunch (Grades 6-8 Lunch)

**Date:** Wednesday, January 24, 2024

CP140 Cook product to 140F for 15 seconds

HP140 Hold product at or above 140F for a maximum of 4 hours

CP165 Cook product to 165F for 15 seconds

CBP40 Cool to 40F or below prior to service

TPCI Thaw product completely in refrigerator. Do not refreeze

HPA40 Hold product at or below 40F

SOPD Serve oldest pack date first

MEALS PLANNED	MEALS OFFERED	MEALS SOLD	ENTREES SERVED	FRUIT AND VEGETABLES SERVED	COST
400	400		389	678	
Reimbursable: 400 Non-Reimbursable: 0	Reimbursable: 400 Non-Reimbursable: 0	Reimbursable: Non-Reimbursable (Student): Non-Reimbursable (Non-Student):	Reimbursable: 383 Non-Reimbursable: 6	Reimbursable: 688 Non-Reimbursable: 0	

MAIN (OFFER VS. SERVED)																					
Menu/Food Items	Component Contributions											Planned		Offered		Served		Discarded	Left Over	Cost	
	Meat/Meat Alt. (oz eq)	Grains (oz eq)	Milk (cups)	Fruit (cups)	Dark Green (cups)	Red/Orange (cups)	Beans/Peas (cups)	Starchy (cups)	Other (cups)	Vegetable Juice (cups)	Total Veg. (cups)	Reimbursable	Non-Reimbursable	Reimbursable	Non-Reimbursable	Reimbursable	Non-Reimbursable			Theoretical Cost	Actual Cost
<input checked="" type="checkbox"/> USDA Compliant  Lunch Entrée (Student is offered 1 selection)																					



# Daily Menu Production Record

MAIN (OFFER VS. SERVE)																				
 Menu/Food Items	Component Contributions											Planned		Offered		Served		Cost		
	Meat/Meat Alt. (oz eq)	Grains (oz eq)	Milk (cups)	Fruit (cups)	Dark Green (cups)	Red/Orange (cups)	Beans/Peas (cups)	Starchy (cups)	Other (cups)	Vegetable Juice (cups)	Total Veg. (cups)	Reimbursable	Non-Reimbursable	Reimbursable	Non-Reimbursable	Reimbursable	Non-Reimbursable	Discarded	Left Over	Theoretical Cost
R906 Scratch-Made Cheese Enchiladas (2 Enchiladas)  Total Offered/Prepared Ingredients: 32 1/2 pounds of Cheese, Shredded, Mild Cheddar, Vegetarian, 480 x 1 Tortilla of Tortilla, Corn, White, Thick 6, 3 gallons 3 quarts of Water, tap, municipal, 3 cups 12 tablespoons of Flour, H & R, 3 cups 12 tablespoons of Oil, Vegetable, 2 tablespoons 1 1/2 teaspoons of Seasoning, Cumin, Ground, 3 tablespoons 2 1/4 teaspoons of Seasoning, Onion, Powder, 7 tablespoons 1 1/2 teaspoons of Seasoning, Paprika, Ground, 11 tablespoons 3/4 teaspoon of Seasoning, Powder, Chili, Light, 7 tablespoons 1 1/2 teaspoons of Seasoning, Powder, Garlic, 6 tablespoons 3/4 teaspoon of Seasoning, Salt, Bulk, 15 tablespoons of Tomato, Paste, 1 tablespoon 3/4 teaspoon of Seasoning, Pepper, Black  CP140 / HP140	2.000	2.000									135	0	240	0	237		3		\$0.64	\$0.00

# Daily Menu Production Record

MAIN (OFFER VS. SERVE)																					
Menu/Food Items	Component Contributions											Planned		Offered		Served		Discarded	Left Over	Cost	
	Meat/Meat Alt. (oz eq)	Grains (oz eq)	Milk (cups)	Fruit (cups)	Dark Green (cups)	Red/Orange (cups)	Beans/Peas (cups)	Starchy (cups)	Other (cups)	Vegetable Juice (cups)	Total Veg. (cups)	Reimbursable	Non-Reimbursable	Reimbursable	Non-Reimbursable	Reimbursable	Non-Reimbursable			Theoretical Cost	Actual Cost
<p>R163 Pulled Pork BBQ Sandwich (1 Sandwich)</p> <p>Total Offered/Prepared Ingredients: 160 x Bun of Bun, Hamburger, 1 quart 2 cups 7 tablespoons 2 1/2 teaspoons of Water, tap, municipal, 38 pounds 14 ounces 20 grams of Pork, Butt, Bone-in, Raw, 4 tablespoons 1 teaspoon of Seasoning, Powder, Garlic, 4 tablespoons 1 teaspoon of Seasoning, Powder, Salt, Bulk, 2 pounds 6 ounces 26 1/8 grams of Onions, Raw Yellow, 1 tablespoon 1 1/2 teaspoons of Seasoning, Pepper, Black, 12 ounces 27 5/8 grams of Fresh, Vegetable, Bell Pepper, Green, 12 ounces 27 5/8 grams of Fresh, Vegetable, Bell Pepper, Red, 1/2 ounce of Seasoning, Onion, Powder, 19 grams of Seasoning, Paprika, Smoked, 19 grams of Seasoning, Powder, Chili, Light, 19 grams of Seasoning Powder, Chili, Ancho, 19 grams of Seasoning, Powder, Garlic 4 3/4 grams of Seasoning, Pepper, Black</p> <p>CP165 / HP140</p>	2.000	2.000										200	0	160	0	122	6	32	\$0.67	\$0.00	
<p>R307 Turkey &amp; Cheese Wrap (1 Wrap)</p> <p>Total Offered/Prepared Ingredients: 25 x Tortilla of Tortilla, Flour, 10, 1 pound 9 ounces of Cheese, Sliced, Yellow American, 2 pounds 5 1/2 ounces of Fresh, Vegetable, Lettuce, Iceberg, Shredded, 2 pounds 5 1/2 ounces of Turkey Breast, Deli Sliced, Jennie O</p> <p>CBP40 / TPC1 / HP140</p>	2.000	2.000						0.250		0.250	25	0	25	0	24			1	\$0.89	\$0.00	

# Daily Menu Production Record

MAIN (OFFER VS. SERVE)																				
<input checked="" type="checkbox"/> USDA Compliant  Menu/Food Items	Component Contributions										Planned		Offered		Served		Discarded	Left Over	Cost	
	Meat/Meat Alt. (oz eq)	Grains (oz eq)	Milk (cups)	Fruit (cups)	Dark Green (cups)	Red/Orange (cups)	Beans/Peas (cups)	Starchy (cups)	Other (cups)	Vegetable Juice (cups)	Total Veg. (cups)	Reimbursable	Non-Reimbursable	Reimbursable	Non-Reimbursable	Reimbursable			Non-Reimbursable	Theoretical Cost
<b>Vegetables</b>																				
R400 Steamed Mexicom (1/2 Cup) Total Offered/Prepared Ingredients: 43 5/8 pounds of Corn, Whole Kernel, Frozen, 1 pound 13 ounces 2 5/8 grams of Margarine, 3 5/8 pounds of Fresh, Vegetable, Bell Pepper, Green, 3 5/8 pounds of Fresh, Vegetable, Bell Pepper, Red CP140 / HP140							0.500			0.500	200	0	240	0	222		18		\$0.34	\$0.00
R2454 Shredded Lettuce, Tomato Slices & Pickles (1 Serving) Total Offered/Prepared Ingredients: 11 3/4 pounds of Tomatoes, Red, Ripe, Raw, 4 pounds 9 ounces of Pickles, Dill Sliced, 4 1/2 pounds of Fresh, Vegetable, Lettuce, Iceberg, Shredded HPA40					0.250			0.250		0.500	100	0	100	0	100		0		\$0.36	\$0.00
<b>Fruit</b>																				
PRODUCE011 Fresh Pear ( 1/2 Cup) Total Offered/Prepared Ingredients: 150 x 1 medium of Fruit, Pears, Fresh HPA40				0.500							150	0	150	0	150		0		\$0.51	\$0.00

# Daily Menu Production Record

MAIN OFFER VS SERVED																					
Menu/Food Items	Component Contributions											Planned		Offered		Served		Discarded	Left Over	Cost	
	Meat/Meat Alt. (oz eq)	Grains (oz eq)	Milk (cups)	Fruit (cups)	Dark Green (cups)	Red/Orange (cups)	Beans/Peas (cups)	Starchy (cups)	Other (cups)	Vegetable Juice (cups)	Total Veg. (cups)	Reimbursable	Non-Reimbursable	Reimbursable	Non-Reimbursable	Reimbursable	Non-Reimbursable			Theoretical Cost	Actual Cost
PRODUCE001 Fresh Banana (1 Each) Total Offered/Prepared Ingredients: 172 x 1 Each of Bananas. Fresh HPA40				0.500								150	0	172	0	166		6	\$0.18	\$0.00	
PRODUCE005 Fresh Apple (1 Apple) Total Offered/Prepared Ingredients: 21 x 1 Apple of Fresh, Fruit, Apple. 163 Count HPA40				0.750										21	0	21		0	\$0.22	\$0.00	
R2097 Fresh Orange Slices (1/2 Cup) Total Offered/Prepared Ingredients: 13 x Count of Orange. Raw, Navels HPA40				0.500										13	0	7		6	\$0.24	\$0.00	
<b>Milk (Student is offered 1 selection)</b>																					
MK101 1% Low Fat White Milk Local (8 oz Container) Total Offered/Prepared Ingredients: 100 x 8 oz Container of Milk, 1% Unflavored, 8 Oz, Local HPA40			1.000									100	0	100	0	60		40	\$0.40	\$0.00	

## Daily Menu Production Record

MAIN OFFER VS. SERVED																				
Menu/Food Items	Component Contributions										Planned		Offered		Served		Discarded	Left Over	Cost	
	Meat/Meat Alt. (oz eq)	Grains (oz eq)	Milk (cups)	Fruit (cups)	Dark Green (cups)	Red/Orange (cups)	Beans/Peas (cups)	Starchy (cups)	Other (cups)	Vegetable Juice (cups)	Total Veg. (cups)	Reimbursable	Non-Reimbursable	Reimbursable	Non-Reimbursable	Reimbursable			Non-Reimbursable	Theoretical Cost
<input checked="" type="checkbox"/> USDA Compliant																				
MK102 Fat Free Chocolate Milk Local (8 oz Container) Total Offered/Prepared Ingredients: 300 x 8 fl oz Container of Milk, Fat Free, Chocolate Flavored, 8 Oz Local, 1 HPA40			1.000									300	0	300	0	230		70	\$0.37	\$0.00
<b>Misc</b>																				
DCS601 BBQ Sauce Cup (1 Packet) Total Offered/Prepared Ingredients: 150 x 1 Packet of Sauce Barbecue (BBQ), Dipping, Cup SOPD												200	0	150	0	69		81	\$0.18	\$0.00
DCS119 Creamy Ranch Dressing (1 Packet) Total Offered/Prepared Ingredients: 50 x 1 Packet of Dressing, Ranch, Lite PC SOPD												50	0	50	0	48		2	\$0.06	\$0.00
<b>Notes</b> Guadalupe Estrada (1/24/2024): Reimbursable meals served = 383 Non reimbursable meals = 6 Total meals served =389																				

Posted By: Guadalupe Estrada (5/6/24 8:31AM)



# Invoice

PO# 7162400035

Date : 1/31/2024  
Invoice No. 24011106  
Payment Terms Net 30  
Due Date 2/29/2024  
PO #

**Please Remit Payment To:**

**Electronic Payments:**

Bank name # JP Morgan Chase  
Bank routing number (ACH) # 122100024  
Bank routing number (Wire) # 021000021  
**NEW** Bank account number # 570105687  
Bank account name # Southwest Foodservice Excellence

**Bill To**

Uvalde CISD  
Attn: Hal Harrell  
1000 N. Gettly Street  
Uvalde, TX 78801

**Checks Mailing Address:**

Southwest Foodservice Excellence  
Dept #1092  
P.O. Box 29338  
Phcenix AZ 85038-9338

Description	Meal Count	Rate	Billed Amount
Nutritional Services - JAN 2024			\$145,375.08
A la Carte Meals <small>(\$9,668.96) (\$3,9248 = 2,460.00)</small>	2,460	\$2.09000	\$5,141.40
Credit for all commodities received			\$-68,627.74
USDA - monthly credit for commodities received: (\$63,834.36)			
YTD - credit for commodities received: (\$97,656.88)			
DOD - monthly credit for commodities received: (\$4,793.38)			
YTD - credit for commodities received: (\$16,128.25)			
NOI - monthly credit for commodities received: (\$0.00)			
YTD - credit for commodities received: (\$0.00)			

Past Due Amount: \$123,081.75

Subtotal	\$81,888.74
Payments/Credits	\$0.00
<b>Total</b>	<b>\$81,888.74</b>

RFP-240-01-2021

Pd 3/7/2024  
CK# 272238  
\$1,888.74

**Annual USDA Foods/Commodity Reconciliation 2022/2023**

	TXUNPS Allocation	Credits					Total Credits	Balance
		DOD F/V	Processing	USDA	Other			
July	\$ 232,943.30	\$ -	\$ -	\$ -		\$ -	\$ 232,943.30	
August						\$ -	\$ 232,943.30	
September		\$ 3,825.86	\$ 12,472.32			\$ 16,298.18	\$ 216,645.12	
October		\$ 4,008.95	\$ 9,374.89			\$ 13,383.84	\$ 203,261.28	
November		\$ 2,963.60	\$ 13,879.77	\$ 1,014.02		\$ 17,857.39	\$ 185,403.89	
December		\$ 1,993.04	\$ 6,831.01			\$ 8,824.05	\$ 176,579.84	
January		\$ 5,870.67	\$ 12,945.34			\$ 18,816.01	\$ 157,763.83	
February		\$ 4,125.23	\$ 7,346.00	\$ 25,229.53		\$ 36,700.76	\$ 121,063.07	
March		\$ 8,403.59	\$ 4,424.07			\$ 12,827.66	\$ 108,235.41	
April		\$ 6,513.64	\$ 8,275.03	\$ 5,225.44		\$ 20,014.11	\$ 88,221.30	
May		\$ 6,012.29	\$ 23,794.90			\$ 29,807.19	\$ 58,414.11	
June		\$ 3,489.85	\$ 827.04			\$ 4,316.89	\$ 54,097.22	
<b>Totals</b>	<b>\$ 232,943.30</b>	<b>\$ 47,206.72</b>	<b>\$ 100,170.37</b>	<b>\$ 31,468.99</b>	<b>\$ -</b>	<b>\$ 178,846.08</b>	<b>\$ 54,097.22</b>	

Food Service Program	Acc. Code	Current Month	C.P.M.	% of Sales	Year to Date	C.P.M.	% of Sales	Prior Year to Date	C.P.M.	% of Sales
Total School District Revenues	2900	\$275,076.54	\$3.8252	1.0000	\$1,788,933.94	\$3.9143	1.0000	\$1,654,266.34	\$3.6993	1.0000
Total District Costs (Not Billed By SFE)	3900	\$81,888.74	\$1.1387	0.2977	\$853,434.57	\$1.8674	0.4771	\$1,542,973.52	\$3.4504	0.9327
<b>Food Service Program Surplus or (Deficit)</b>	<b>6000</b>	<b>\$193,187.80</b>	<b>\$2.6864</b>	<b>0.7023</b>	<b>\$935,499.37</b>	<b>\$2.0470</b>	<b>0.5229</b>	<b>\$111,292.82</b>	<b>\$0.2489</b>	<b>0.0673</b>
Total Monthly Invoice Amount	7000	\$81,888.74	\$1.1387	0.2977	\$853,434.57	\$1.8674	0.4771	\$806,254.05	\$1.8030	0.4874
Minus Net Credits Owed	8000	\$0.00	\$0.0000	0.0000	\$0.00	\$0.0000	0.0000	\$0.00	\$0.0000	0.0000
<b>Net Amount Due or (Owed)</b>	<b>9000</b>	<b>\$81,888.74</b>	<b>\$1.1387</b>	<b>0.2977</b>	<b>\$853,434.57</b>	<b>\$1.8674</b>	<b>0.4771</b>	<b>\$806,254.05</b>	<b>\$1.8030</b>	<b>0.4874</b>
<b>Past Due</b>	<b>9010</b>	<b>\$123,081.75</b>								

BillBack Breakdown	Account Code	Meal Count	Rate	Billed Amount
Total Reimbursable Breakfast Meals	9500	19,028.00	\$2.09000	\$39,768.52
CACFP Breakfast Free	9605	0.00		\$0.00
CACFP Breakfast Reduced	9606	0.00		\$0.00
CACFP Breakfast Paid	9607	0.00		\$0.00
Adult Breakfast Meals	9501	3.00	\$3.92480	\$11.77
Total Reimbursable Lunch Meals	9502	41,421.00	\$2.09000	\$86,569.89
CACFP Lunch Free	9608	0.00		\$0.00
CACFP Lunch Reduced	9609	0.00		\$0.00
CACFP Lunch Paid	9610	0.00		\$0.00
Adult Lunch Meals	9503	70.00	\$3.92480	\$274.74
Total Snack	9504	0.00		\$0.00
CACFP Snack Free	9611	0.00		\$0.00
CACFP Snack Reduced	9612	0.00		\$0.00
CACFP Snack Paid	9613	0.00		\$0.00
Paid Special Milk	9602	0.00		\$0.00
Catering Meals	9505	0.00		\$0.00
A la Carte Meals	9604	2,460.00	\$2.09000	\$5,141.40
Saturday Meals	9617	0.00		\$0.00
Summer Breakfast	9506	0.00		\$0.00
Summer Lunch	9507	0.00		\$0.00
Dinner (Supper)	9508	7,748.00	\$2.42000	\$18,750.16
CACFP Supper Free	9614	0.00		\$0.00
CACFP Supper Reduced	9615	0.00		\$0.00
CACFP Supper Paid	9616	0.00		\$0.00
Non-Billable Employee Meal	9618	1,182.00	\$0.00000	\$0.00
Billable Employee Meals	9509	0.00		\$0.00
Emergency Breakfast	9510	0.00		\$0.00
Emergency Lunch	9511	0.00		\$0.00
Emergency Breakfast - SSO	9512	0.00		\$0.00
Emergency Lunch - SSO	9513	0.00		\$0.00
Emergency Dinner - SSO	9514	0.00		\$0.00
Emergency Breakfast - SFSP	9515	0.00		\$0.00
Emergency Lunch - SFSP	9516	0.00		\$0.00
Emergency Dinner - SFSP	9517	0.00		\$0.00
Reduced Breakfast - SSO	9518	0.00		\$0.00
Paid Breakfast - SSO	9519	0.00		\$0.00
Free Breakfast - SSO	9520	0.00		\$0.00
Reduced Lunch - SSO	9521	0.00		\$0.00
Paid Lunch - SSO	9522	0.00		\$0.00
Free Lunch - SSO	9523	0.00		\$0.00
Value of Donated Commodity Credit	9528	0.00		\$-68,627.74
Caterings or Other Special Events	9601	0.00		\$0.00
Additional Revenue	9603	0.00		\$0.00
Total Miscellaneous	9600	0.00		\$0.00
<b>Total</b>				<b>\$ 81,888.74</b>



## SFE Financial Statement

Operation Name: Uvalde CISD (1106) for (ALL) (JAN, 2023-24)

Meal Served	Acc. Code	Current Month	Year to Date	Prior Year to Date
Full Price Paid Breakfast Meals	1000	0	0	0
Reduced Price Breakfast Meals	1050	0	0	0
Severe Need - Reducad Price Breakfast Meals	1100	0	0	0
Free Breakfast Meals	1150	0	0	0
Severe Need - Free Breakfast Meals	1200	19,028	119,646	148,557
Full Price-Emergency/Alternative Breakfast	1210	0	0	0
Reduced Price - Emergency/Alternative Breakfast	1220	0	0	0
Severe Need Reduced Price - Emergency/Alternative Breakfast	1230	0	0	0
Emergency Breakfast - SSO	1231	0	0	0
Emergency Breakfast - SFSP	1232	0	0	0
Reduced Breakfast - SSO	1233	0	0	0
Paid Breakfast - SSO	1234	0	0	0
Free Breakfast - SSO	1235	0	0	0
CACFP Breakfast Free	1236	0	0	0
CACFP Breakfast Reduced	1237	0	0	0
CACFP Breakfast Paid	1238	0	0	0
<b>Total Reimbursable Breakfast Meals</b>	<b>1250</b>	<b>19,028</b>	<b>119,646</b>	<b>148,557</b>
Adult Breakfast Meals	1300	3	4	0
<b>Total Breakfast Meals</b>	<b>1350</b>	<b>19,031</b>	<b>119,650</b>	<b>148,557</b>
High - Full Price Paid Lunch Meals	1400	0	0	0
Low - Full Price Paid Lunch Meals	1425	0	0	0
High Reduced Price Lunch Meals	1450	0	0	0
Low Reduced Price Lunch Meals	1500	0	0	0
High Free Lunch Meals	1550	41,421	264,578	232,229
Low Free Lunch Meals	1600	0	0	0
Full Price - Emergency/Alternative Lunch	1610	0	0	0
Reduced Price - Emergency/Alternative Lunch	1620	0	0	0
Severe Need Reduced Price - Emergency/Alternative Lunch	1630	0	0	0
Emergency Lunch - SSO	1631	0	0	0
Emergency Lunch - SFSP	1632	0	0	0
Reduced Lunch - SSO	1633	0	0	0
Paid Lunch - SSO	1634	0	0	0
Free Lunch - SSO	1635	0	0	0
CACFP Lunch Free	1636	0	0	0
CACFP Lunch Reduced	1637	0	0	0
CACFP Lunch Paid	1638	0	0	0
<b>Total Reimbursable Lunch Meals</b>	<b>1650</b>	<b>41,421</b>	<b>264,578</b>	<b>232,229</b>
Adult Lunch Meals	1700	70	414	0
<b>Total Lunch Meals</b>	<b>1750</b>	<b>41,491</b>	<b>264,992</b>	<b>232,229</b>
Paid After School Care Snack Program	1800	0	0	0
Reduced After School Care Snack Program	1810	0	0	0
Free After School Care Snack Program	1820	0	0	0
CACFP Snack Free	1826	0	0	0
CACFP Snack Reduced	1827	0	0	0
CACFP Snack Paid	1828	0	0	0
Paid Special Milk	1830	0	0	0
Catering Meals	1850	0	0	0
A la Carte Meals	1851	2,460	19,479	18,421
Saturday Meals	1852	0	0	0
Summer Breakfast	1855	0	1,316	1,001
Summer Lunch	1860	0	1,475	1,115
Dinner (Supper)	1865	7,748	44,222	28,751
CACFP Supper Free	1866	0	0	8,321
CACFP Supper Reduced	1867	0	0	0
CACFP Supper Paid	1868	0	0	0
Non-Billable Employee Meal	1869	1,182	5,886	0
Billable Employee Meals	1870	0	0	8,791
Emergency Dinner - SSO	1871	0	0	0
Emergency Dinner - SFSP	1872	0	0	0
<b>Total Meals Served</b>	<b>1900</b>	<b>71,912</b>	<b>457,020</b>	<b>447,186</b>

Meal Serving Day	Acc. Code	Current Month	Year to Date	Prior Year to Date
Breakfast	1350	17	101	88

Lunch	1750	17		101		88
Snacks	1800	17		96		81
Summer	1855	0		0		0
Dinner	1865	17		96		81

District Revenue	Acc. Code	Current Month	C.P.M.	% of Sales	Year to Date	C.P.M.	% of Sales	Prior Year to Date	C.P.M.	% of Sales
Student Breakfast Sales	2000	\$0.00	\$0.0000	0.0000	\$4,228.20	\$0.0093	0.0024	\$0.00	\$0.0000	0.0000
Adult Breakfast Sales	2100	\$8.85	\$0.0001	0.0000	\$11.80	\$0.0000	0.0000	\$0.00	\$0.0000	0.0000
Student Lunch Sales	2200	\$0.00	\$0.0000	0.0000	\$40,698.00	\$0.0891	0.0227	\$0.00	\$0.0000	0.0000
Adult Lunch Sales	2300	\$350.00	\$0.0049	0.0013	\$2,049.15	\$0.0045	0.0011	\$0.00	\$0.0000	0.0000
A La Carte Sales	2400	\$9,660.90	\$0.1343	0.0351	\$76,455.41	\$0.1673	0.0427	\$72,288.35	\$0.1617	0.0437
Snack Sales	2500	\$0.00	\$0.0000	0.0000	\$0.00	\$0.0000	0.0000	\$0.00	\$0.0000	0.0000
Government Reimbursements	2600	\$261,743.11	\$3.6398	0.9515	\$1,644,325.14	\$3.5979	0.9192	\$1,563,399.67	\$3.4961	0.9451
Additional Government Reimbursements	2610	\$3,313.68	\$0.0800	0.0120	\$21,166.24	\$0.0800	0.0118	\$18,578.32	\$0.0800	0.0112
State Government Reimbursements	2620	\$0.00	\$0.0000	0.0000	\$0.00	\$0.0000	0.0000	\$0.00	\$0.0000	0.0000
Head Start	2800	\$0.00	\$0.0000	0.0000	\$0.00	\$0.0000	0.0000	\$0.00	\$0.0000	0.0000
Grants Received	2825	\$0.00	\$0.0000	0.0000	\$0.00	\$0.0000	0.0000	\$0.00	\$0.0000	0.0000
Reconciled Revenue	2850	\$0.00	\$0.0000	0.0000	\$0.00	\$0.0000	0.0000	\$0.00	\$0.0000	0.0000
<b>Total School District Revenues</b>	<b>2900</b>	<b>\$275,076.54</b>	<b>\$3.8252</b>	<b>1.0000</b>	<b>\$1,788,933.94</b>	<b>\$3.9143</b>	<b>1.0000</b>	<b>\$1,654,266.34</b>	<b>\$3.6993</b>	<b>1.0000</b>

District Cost	Acc. Code	Current Month	C.P.M.	% of Sales	Year to Date	C.P.M.	% of Sales	Prior Year to Date	C.P.M.	% of Sales
Equipment & Rental	3004	\$0.00	\$0.0000	0.0000	\$0.00	\$0.0000	0.0000	\$209.63	\$0.0005	0.0001
Pest Control	3007	\$0.00	\$0.0000	0.0000	\$0.00	\$0.0000	0.0000	\$4,800.00	\$0.0107	0.0029
Paper Costs	3100	\$0.00	\$0.0000	0.0000	\$0.00	\$0.0000	0.0000	\$82,022.35	\$0.1834	0.0496
Chemical Costs	3300	\$0.00	\$0.0000	0.0000	\$0.00	\$0.0000	0.0000	\$4,150.00	\$0.0093	0.0025
Equipment Costs	3400	\$0.00	\$0.0000	0.0000	\$0.00	\$0.0000	0.0000	\$11,672.00	\$0.0261	0.0071
Office Supplies Costs	3600	\$0.00	\$0.0000	0.0000	\$0.00	\$0.0000	0.0000	\$2,083.74	\$0.0047	0.0013
Labor Costs	3700	\$0.00	\$0.0000	0.0000	\$0.00	\$0.0000	0.0000	\$473,000.00	\$1.0577	0.2859
Payroll Tax, Benefits & Other Costs	3800	\$0.00	\$0.0000	0.0000	\$0.00	\$0.0000	0.0000	\$98,000.00	\$0.2191	0.0592
Kitchen Supplies	3815	\$0.00	\$0.0000	0.0000	\$0.00	\$0.0000	0.0000	\$955.66	\$0.0021	0.0006
Uniforms	3818	\$0.00	\$0.0000	0.0000	\$0.00	\$0.0000	0.0000	\$6,726.09	\$0.0150	0.0041
Other District Costs	3850	\$0.00	\$0.0000	0.0000	\$0.00	\$0.0000	0.0000	\$53,100.00	\$0.1187	0.0321
SFE Invoice Payment Amount	3875	\$81,888.74	\$1.1387	0.2977	\$853,434.57	\$1.8674	0.4771	\$806,254.05	\$1.8030	0.4874
<b>Total District Costs (Not Billed By SFE)</b>	<b>3900</b>	<b>\$81,888.74</b>	<b>\$1.1387</b>	<b>0.2977</b>	<b>\$853,434.57</b>	<b>\$1.8674</b>	<b>0.4771</b>	<b>\$1,542,973.52</b>	<b>\$3.4504</b>	<b>0.9327</b>

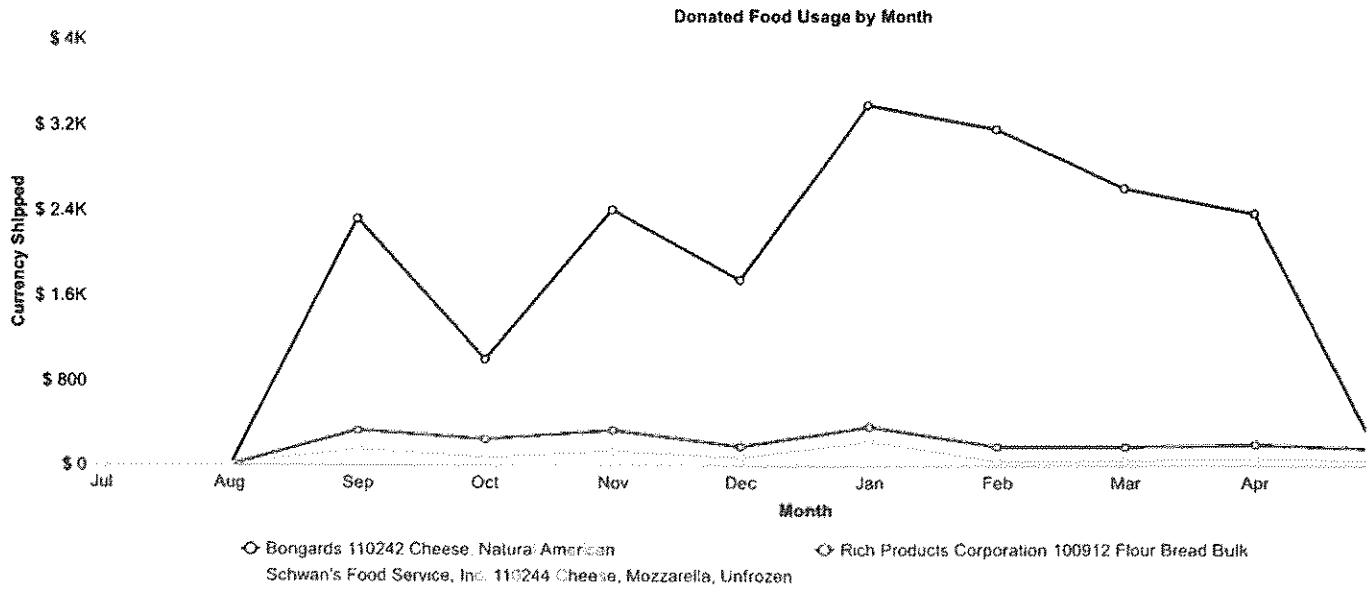


Uvalde CISD (TX-01096)  
Uvalde, Texas

SY 2022 - 2023  
All Processors  
All Commodities in Currency

Click on a row below to view the corresponding donated foods usage in the graph.

Manufacturer	Material Nbr	Jul	Aug	Sep	Oct	Nov	Dec	Jan	Feb	Mar	Apr	May	
Bongards	110242	\$0.00	\$0.00	\$2,324.83	\$1,004.96	\$2,404.67	\$1,742.57	\$3,387.18	\$3,167.36	\$2,606.80	\$2,369.76	\$34.75	\$
Rich Products Corporation	100912	\$0.00	\$0.00	\$325.70	\$242.03	\$324.53	\$179.92	\$360.69	\$181.12	\$172.37	\$198.93	\$149.65	\$2
Schwan's Food Service, Inc.	110244	\$0.00	\$0.00	\$152.07	\$70.17	\$129.00	\$74.17	\$228.36	\$37.47	\$47.77	\$57.33	\$48.32	\$15
Subtotals		\$0.00	\$0.00	\$2,802.60	\$1,317.16	\$2,858.20	\$1,996.66	\$3,976.23	\$3,385.95	\$2,826.94	\$2,626.02	\$232.72	\$18





**My Account**

**Manufacturer**

8 items selected

**School Year**

2022-23

**01096 - UVALDE CISD (TX)**

COOP: NONE Mgmt Co: SOUTHWEST FOODSERVICE EXCELLENCE LLC

Error! You are viewing information for school year [2022-23], which is NOT the current school year!

Last Updated Today at 12:22 PM

**Monthly Usage**

2022-23

		Customer Nbr	Distributors										100%	
		Regional Brokerage	Ray Humphrey	SYSCO - CENTRAL TEXAS (TX)										
			AFFINITY GROUP SOUTHWEST - AJUSTIN	ACTIVE										
#	S	Allocated Dollars										Balance Dollars	Total	
1001240	- TURKEY CHILLED -BULK	Jul	Aug	Sep	Oct	Nov	Dec	Jan	Feb	Mar	Apr	May	Jun	Total
	Usage \$	\$0.00	\$0.00	\$-820.56	\$-129.91	\$-262.34	\$-396.54	\$-341.90	\$-197.61	\$-457.00	\$-467.66	\$-2,758.36	\$-42.43	\$-5,874.31
	ADJ \$	\$0.00	\$0.00	\$0.00	\$0.00	\$0.00	\$0.00	\$0.00	\$0.00	\$0.00	\$0.00	\$0.00	\$0.00	\$0.00
	TFR \$	\$0.00	\$0.00	\$0.00	\$0.00	\$0.00	\$0.00	\$0.00	\$0.00	\$0.00	\$0.00	\$0.00	\$-3,810.08	\$-3,810.08
	Usage %	0%	0%	8%	1%	3%	4%	4%	2%	5%	5%	28%	0%	61%
100124W	- TURKEY CHILLED -BULK	Jul	Aug	Sep	Oct	Nov	Dec	Jan	Feb	Mar	Apr	May	Jun	Total
	Usage \$	\$0.00	\$0.00	\$-29.28	\$-1,610.49	\$-18.84	\$-43.92	\$-263.52	\$-14.64	\$-162.48	\$-166.06	\$-369.84	\$0.00	\$-2,589.97
	ADJ \$	\$0.00	\$0.00	\$0.00	\$0.00	\$0.00	\$0.00	\$0.00	\$0.00	\$0.00	\$0.00	\$0.00	\$0.00	\$0.00
	TFR \$	\$0.00	\$0.00	\$0.00	\$0.00	\$0.00	\$0.00	\$0.00	\$0.00	\$0.00	\$0.00	\$0.00	\$-5,735.20	\$-5,735.20
	Usage %	0%	0%	0%	19%	0%	1%	3%	0%	2%	2%	5%	0%	32%
JTS	- JTS Allocation	Jul	Aug	Sep	Oct	Nov	Dec	Jan	Feb	Mar	Apr	May	Jun	Total
	Usage \$	\$0.00	\$0.00	\$-0.72	\$-168.84	\$-0.44	\$-1.08	\$-6.48	\$-0.36	\$-0.36	\$-3.71	\$-0.36	\$0.00	\$-182.35
	ADJ \$	\$0.00	\$0.00	\$0.00	\$0.00	\$0.00	\$0.00	\$0.00	\$0.00	\$0.00	\$0.00	\$0.00	\$0.00	\$0.00
	TFR \$	\$0.00	\$0.00	\$0.00	\$0.00	\$0.00	\$0.00	\$0.00	\$0.00	\$0.00	\$0.00	\$0.00	\$0.00	\$0.00
	Usage %	0%	0%	0%	0%	0%	0%	0%	0%	0%	0%	0%	0%	0%

**Website Support**

(571) 409-8560  
info@k12servicesinc.com



Customer Nbr  
Regional  
Brokerage Candace Vaughan  
LAKELAND MARKETING - TEXAS

Distributors  
SYSCO - CENTRAL  
TEXAS (TX)

ACTIVE

100%

# 1

110242 - CHEESE NAT AMER FBD BARREL-500 LB

	Allocated Dollars										Balance Dollars			\$0.70
	Jul	Aug	Sep	Oct	Nov	Dec	Jan	Feb	Mar	Apr	May	Jun	Total	
Usage \$	\$0.00	\$0.00	\$-1,120.58	\$-859.98	\$-729.68	\$-286.66	\$-807.86	\$-234.54	\$-312.72	\$-807.86	\$-2,136.92	\$0.00	\$-7,296.80	
ADJ \$	\$0.00	\$0.00	\$0.00	\$0.00	\$0.00	\$0.00	\$0.00	\$0.00	\$0.00	\$0.00	\$0.00	\$0.00	\$0.00	
TFR \$	\$0.00	\$0.00	\$0.00	\$0.00	\$0.00	\$0.00	\$0.00	\$0.00	\$0.00	\$0.00	\$0.00	\$-548.59	\$-548.59	
Usage %	0%	0%	14%	11%	9%	4%	10%	3%	4%	10%	27%	0%	93%	



Customer Nbr  
Regional  
Brokerage Chris Hakmiller  
AFFINITY GROUP SOUTHWEST - LUBBOCK

Distributors  
SYSCO - CENTRAL  
TEXAS (TX)

ACTIVE

100%

# 2

110254 - CHEESE CHED YEL BLOCK-40 LB

	Allocated Dollars										Balance Dollars			\$0.01
	Jul	Aug	Sep	Oct	Nov	Dec	Jan	Feb	Mar	Apr	May	Jun	Total	
Usage \$	\$0.00	\$0.00	\$-65.09	\$0.00	\$-25.47	\$-25.47	\$0.00	\$0.00	\$0.00	\$-42.56	\$-55.86	\$-39.90	\$-254.35	
ADJ \$	\$0.00	\$0.00	\$0.00	\$0.00	\$0.00	\$0.00	\$0.00	\$0.00	\$0.00	\$0.00	\$0.00	\$0.00	\$0.00	
TFR \$	\$0.00	\$0.00	\$0.00	\$0.00	\$0.00	\$0.00	\$0.00	\$0.00	\$0.00	\$0.00	\$0.00	\$-911.72	\$-911.72	
Usage %	0%	0%	6%	0%	2%	2%	0%	0%	0%	4%	5%	3%	22%	



Customer Nbr  
Regional  
Brokerage Jim Cook  
NONE

Distributors  
SYSCO - CENTRAL  
TEXAS (TX)

ACTIVE

100%

# 3

110149 - BULK APPLES FOR PROCESSING

	Allocated Dollars										Balance Dollars			\$0.11
	Jul	Aug	Sep	Oct	Nov	Dec	Jan	Feb	Mar	Apr	May	Jun	Total	
Usage \$	\$0.00	\$0.00	\$-34.95	\$-429.27	\$-573.60	\$-401.52	\$-293.38	\$-41.53	\$-71.41	\$0.00	\$0.00	\$0.00	\$-1,845.66	
ADJ \$	\$0.00	\$0.00	\$0.00	\$0.00	\$0.00	\$0.00	\$0.00	\$0.00	\$0.00	\$0.00	\$0.00	\$0.00	\$0.00	
TFR \$	\$0.00	\$0.00	\$0.00	\$0.00	\$0.00	\$0.00	\$0.00	\$0.00	\$0.00	\$0.00	\$0.00	\$-6.31	\$-6.31	
Usage %	0%	0%	2%	23%	31%	22%	16%	2%	4%	0%	0%	0%	100%	

Website Support

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Customer Nbr  
Regional  
Brokerage  
David Grams  
NONE

Distributors  
SYSCO - CENTRAL  
TEXAS (TX)

ACTIVE

100%

#

	Allocated Dollars										Balance Dollars				
	Jul	Aug	Sep	Oct	Nov	Dec	Jan	Feb	Mar	Apr	May	Jun	Total		
<b>100103D - CHICKEN LARGE CHILLED -BULK</b>											\$9,904.86				\$1.32
Usage \$	\$0.00	\$0.00	\$-1,349.88	\$-500.85	\$-766.78	\$-516.63	\$-784.92	\$-466.66	\$-703.04	\$-1,203.62	\$-3,522.18	\$0.00	\$-9,903.54		
ADJ \$	\$0.00	\$0.00	\$0.00	\$0.00	\$0.00	\$0.00	\$0.00	\$0.00	\$0.00	\$0.00	\$0.00	\$0.00	\$0.00		
TFR \$	\$0.00	\$0.00	\$0.00	\$0.00	\$0.00	\$0.00	\$0.00	\$0.00	\$-548.35	\$0.00	\$0.00	\$-4,044.77	\$-4,593.12		
Usage %	0%	0%	9%	4%	5%	4%	5%	3%	5%	8%	24%	0%	68%		
<b>100103W - CHICKEN LARGE CHILLED -BULK</b>											\$14,938.48				\$-0.37
Usage \$	\$0.00	\$0.00	\$-2,609.17	\$-1,697.36	\$-985.75	\$-676.24	\$-892.36	\$-328.05	\$-763.47	\$-1,435.09	\$-5,749.36	\$0.00	\$-14,936.85		
ADJ \$	\$0.00	\$0.00	\$0.00	\$0.00	\$0.00	\$0.00	\$0.00	\$0.00	\$0.00	\$0.00	\$0.00	\$0.00	\$0.00		
TFR \$	\$0.00	\$0.00	\$0.00	\$0.00	\$0.00	\$0.00	\$0.00	\$0.00	\$0.00	\$0.00	\$0.00	\$-6,810.48	\$-6,810.48		
Usage %	0%	0%	12%	8%	5%	3%	4%	2%	4%	7%	26%	0%	69%		
<b>100154 - BEEF COARSE GROUND FRZ CTN-60 LB</b>											\$34,769.04				\$-0.11
Usage \$	\$0.00	\$0.00	\$-3,882.21	\$-2,944.19	\$-4,178.16	\$-2,586.29	\$-5,578.69	\$-2,677.66	\$-1,981.39	\$-1,661.46	\$-9,300.00	\$0.00	\$-34,770.05		
ADJ \$	\$0.00	\$0.00	\$0.00	\$0.00	\$0.00	\$0.00	\$0.00	\$0.00	\$0.00	\$0.00	\$0.00	\$0.00	\$0.00		
TFR \$	\$453.90	\$561.56	\$0.00	\$0.00	\$0.00	\$0.00	\$0.00	\$0.00	\$-4,964.58	\$0.00	\$0.00	\$-14,725.44	\$-18,654.58		
Usage %	0%	0%	7%	6%	8%	5%	10%	5%	4%	3%	17%	0%	65%		

**Website Support**

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# Statement of Commodities Shipped

Texas Department of Agriculture  
Food Distribution Program

Warehouse: All Warehouses

Program Year: 2022 - 2023

08/01/2022 - 11/30/2022

Program: NSLP

Contracting Entity: 01096 - UVALDE CONS ISD

County: UVALDE

<u>Commodity</u>		<u>Units Shipped</u>	<u>USDA Value</u>
<b>Bonus Commodities</b>			
110723	CRANBERRIES DRIED INDIV. PORTION	14	\$1,014.02
<b>Total Bonus Commodities</b>		<u>14</u>	<u>\$1,014.02</u>
<b>Totals for 01096 - UVALDE CONS ISD</b>		<u>14</u>	<u>\$1,014.02</u>

*Nov 2022*



# Statement of Commodities Shipped

Texas Department of Agriculture  
Food Distribution Program

Warehouse: All Warehouses  
12/01/2022 - 03/30/2023

Program Year: 2022 - 2023  
Program: NSLP

Contracting Entity: 01096 - UVALDE CONS ISD  
County: UVALDE

	<u>Commodity</u>	<u>Units Shipped</u>	<u>USDA Value</u>
<b>Entitlement Commodities</b>			
100158	BEEF FINE GRND FRZ-LFT FREE-40 LB	97	\$12,395.31
111053	CORN FRZ CTN 12/2.5 LB BAGS	6	\$155.22
111230	MIXED VEGETABLES FRZ *NO SALT- 6/5LB	13	\$366.60
100220	PEACHES CLING DICED EX LT CAN-6/10	26	\$1,050.18
100355	POTATOES WEDGE FRZ PKG-6/5 LB	30	\$1,242.00
	<b>Total Entitlement Commodities</b>	<b>172</b>	<b>\$15,209.31</b>
<b>Bonus Commodities</b>			
110361	APPLESAUCE CUP 96/4.5 OZ.-SHELF STB	49	\$2,037.42
100158	BEEF FINE GRND FRZ-LFT FREE-40 LB	28	\$3,295.60
110554	TURKEY BREAST DELI SLICED FRZN 8/5	14	\$2,637.60
110911	TURKEY HAM SMKD SLC FRZ PKG-8/5 LB	12	\$1,756.80
	<b>Total Bonus Commodities</b>	<b>103</b>	<b>\$9,727.42</b>
	<b>Totals for 01096 - UVALDE CONS ISD</b>	<b>275</b>	<b>\$24,936.73</b>

Feb 2023

# Statement of Commodities Shipped

Texas Department of Agriculture  
Food Distribution Program

Warehouse: All Warehouses

Program Year: 2022 - 2023

03/01/2023 - 05/31/2023

Program: NSLP

Contracting Entity: 01096 - UVALDE CONS ISD

County: UVALDE

	<u>Commodity</u>	<u>Units Shipped</u>	<u>USDA Value</u>
<b>Entitlement Commodities</b>			
111054	BEANS GREEN FRZ 12/2 LB BAGS	10	\$223.98
110711	BEEF PATTY COOKED 2.0 M/MA 40 LB	12	\$2,750.88
110651	ORANGE JUICE SINGLE CUP FRZ 96/4 OZ	75	\$2,281.58
	<b>Total Entitlement Commodities</b>	<b>97</b>	<b>\$5,256.44</b>
<b>Bonus Commodities</b>			
110480	CARROTS DICED FROZEN CTN 30 LB	14	\$261.80
	<b>Total Bonus Commodities</b>	<b>14</b>	<b>\$261.80</b>
	<b>Totals for 01096 - UVALDE CONS ISD</b>	<b>111</b>	<b>\$5,518.24</b>

*Apr 2023*

# Food Distribution Program

# TX-UNPS

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Program Year: 2022 - 2023

## Weekly Commodity Bulletin

Texas Department of Agriculture  
Food Distribution Program

Program Year: 2022 - 2023

Program: NSLP

<b>Contracting Entity - UVALDE CONS ISD</b>	<b>Warehouse - SAN ANTONIO FOOD BANK-5005404</b>
Leo Hicks  1000 N. Getty St.  Uvalde TX 78801 (830) 591-4913 (830) 591-4927 lhicks2918@uvaldecisd.net	Ana Mendez  5200 HISTORIC OLD HWY. 90 WEST SAN ANTONIO TX 78227-2209 (210) 431-8323 (210) 431-8397

### Account Status

Program Year 2023 Entitlement	Entitlement Usage	Entitlement Balance
Beginning Entitlement: \$232,943.30	Processing Reserved - Used: \$143,600.25	Available Entitlement: \$232,943.30
Rollover Entitlement: \$0.00	Processing Reserved - Remaining: \$4,033.11	Entitlement Used: (\$216,873.11)
	DoD Fresh Deduction: \$48,774.00	* Unfilled Requests: \$0.00
	Entitlement Allocations: \$20,465.75	** Admin Adjustments: \$0.00
<b>Total Available: \$232,943.30</b>	<b>Total Entitlement Used: \$216,873.11</b>	<b>Entitlement Remaining: \$16,070.19</b>
	Bonus Allocations: \$11,003.24	
	USDA Food Allocations at No Charge: \$0.00	
	<b>Total Value of USDA Foods Assistance: \$227,876.33</b>	

\* Unfilled Requests include Regular USDA Foods and FTS products not yet allocated.  
 \*\* Admin Adjustments will be identified as ADJ in contract entitlement usage screens.

**Annual USDA Foods/Commodity Reconciliation SY 2023-24**

		<b>Credits</b>					
	<b>TXUNPS Allocation</b>	DOD F/V	Processing	USDA	Other	Total Credits	Balance
July	\$ 230,435.91	\$ -	\$ -	\$ -		\$ -	\$ 230,435.91
August						\$ -	\$ 230,435.91
September		\$ 4,077.48	\$ -	\$ 9,280.54		\$ <b>13,358.02</b>	\$ 217,077.89
October		\$ -	\$ -	\$ 21,455.80		\$ <b>21,455.80</b>	\$ 195,622.09
November		\$ 7,257.39	\$ -	\$ 3,086.18		\$ <b>10,343.57</b>	\$ 185,278.52
December		\$ -	\$ -			\$ -	\$ 185,278.52
January		\$ 4,793.38	\$ -	\$ 63,834.36		\$ <b>68,627.74</b>	\$ 116,650.78
February		\$ 5,515.55	\$ -	\$ 7,284.90		\$ <b>12,800.45</b>	\$ 103,850.33
March		\$ 6,787.20	\$ -	\$ 21,537.60		\$ <b>28,324.80</b>	\$ 75,525.53
April		\$ -	\$ -	\$ -		\$ -	\$ 75,525.53
May		\$ -	\$ -			\$ -	\$ 75,525.53
June		\$ -	\$ -			\$ -	\$ 75,525.53
<b>Totals</b>	<b>\$ 230,435.91</b>	<b>\$ 28,431.00</b>	<b>\$ -</b>	<b>\$ 126,479.38</b>	<b>\$ -</b>	<b>\$ 154,910.38</b>	<b>\$ 75,525.53</b>

# Food Distribution Program



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Program Year: 2023 - 2024

## Weekly Commodity Bulletin

Texas Department of Agriculture  
Food Distribution Program

Program Year: 2023 - 2024

Program: NSLP

<b>Contracting Entity - UVALDE CONS ISD</b>	<b>Warehouse - SAN ANTONIO FOOD BANK-5005404</b>
Norma Luna  1000 N. Getty St.  Uvalde TX 78801 (830) 591-4913 (830) 591-4927 nluna4234@uvaldecisd.net	Ana Mendez  5200 HISTORIC OLD HWY. 90 WEST SAN ANTONIO TX 78227-2209 (210) 431-8323 (210) 431-8397

### Account Status

Program Year 2024 Entitlement	Entitlement Usage	Entitlement Balance
Beginning Entitlement: \$230,435.91	Processing Reserved - Used: \$0.00	Available Entitlement: \$230,435.91
Rollover Entitlement: \$0.00	Processing Reserved - Remaining: \$1.00	Entitlement Used: (\$190,461.75)
	DoD Fresh Deduction: \$38,024.95	*Unfilled Requests: \$0.00
	Entitlement Allocations: \$152,435.80	**Admin Adjustments: \$0.00
<b>Total Available: \$230,435.91</b>	<b>Total Entitlement Used: \$190,461.75</b>	<b>Entitlement Remaining: \$39,974.16</b>
	Bonus Allocations: \$0.00	
	<b>USDA Food Allocations at No Charge: \$0.00</b>	
	<b>Total Value of USDA Foods Assistance: \$190,461.75</b>	

\* Unfilled Requests include Regular USDA Foods and FTS products not yet allocated.  
 \*\* Admin Adjustments will be identified as ADJ in contract entitlement usage screens.

### Summary of Commodities in the Warehouse

Item Number	Commodity Description	PackSize	Storage Type	Total Units
110543	APPLES GRANNY SMITH FRESH CTN 40 LB	CTN 40 LB	Cooler	22
110361	APPLESAUCE CUP 96/4.5 OZ.-SHELF STB	96 / 4.5 OZ.	Dry	24
100365	BEANS PINTO CAN-6/10	6/#10 CAN	Dry	4
100158	BEEF FINE GRND FRZ-LFT FREE-40 LB	4/10 LB CTN	Freezer	100
100352	CARROTS SLICED NO SALT FRZ 30 LB	30 LB CTN	Freezer	30
110723	CRANBERRIES DRIED INDIV. PORTION	PKG 300/1.16 OZ	Dry	15
100212	MIXED FRUIT EX LT CAN-6/10	6/#10 CAN	Dry	50
111230	MIXED VEGETABLES FRZ *NO SALT-6/5LB	CTN 6/5 LB	Freezer	37
100241	PEACH FSTONE DICD FRZ CUP-96/4.4 OZ	96/4.4 OZ CUP	Freezer	50
100220	PEACHES CLING DICED EX LT CAN-6/10	6/#10 CAN	Dry	30
100219	PEACHES CLING SLICES EX LT CAN-6/10	6/#10 CAN	Dry	30
100224	PEARS SLICES EX LT CAN-6/10	6/#10 CAN	Dry	30

### Summary of Commodities by Storage Type

Free Storage
Contracting Entity pay no storage fees for products listed in this section.

(45 days or fewer since allocation date)

Allocation Date	Item Number	Commodity Description	Commodity Type	Year	Cost	Remaining
-----------------	-------------	-----------------------	----------------	------	------	-----------

No data available

**Short Term Storage**

Contracting Entity pay storage fees for products listed in this section.  
(46 through 180 days since allocation date)

Allocation Date	Item Number	Commodity Description	Commodity Type	Year	Cost	Remaining
-----------------	-------------	-----------------------	----------------	------	------	-----------

No data available

**Long Term Storage**

Contract Entities pay storage fees for products listed in this section.  
(181 days or more since allocation date)

Allocation Date	Item Number	Commodity Description	Commodity Type	Year	Cost	Remaining
-----------------	-------------	-----------------------	----------------	------	------	-----------

No data available

Export To Excel

Cancel

# Statement of Commodities Shipped

Texas Department of Agriculture  
Food Distribution Program

Warehouse: All Warehouses

Program Year: 2023 - 2024

07/01/2023 - 06/30/2024

Program: NSLP

Contracting Entity: 01096 - UVALDE CONS ISD

County: UVALDE

Commodity	Units Shipped	USDA Value
<b>Entitlement Commodities</b>		
100206 APPLE SLICES CAN-6/10	20	\$795.60
110543 APPLES GRANNY SMITH FRESH CTN 40 LB	30	\$680.00
100514 APPLES RED DELICIOUS FRSH CTN-40 LB	60	\$1,155.00
110361 APPLESAUCE CUP 96/4.5 OZ.-SHELF STB	121	\$2,467.52
100351 BEANS GREEN FRZ CTN-30 LB	60	\$1,433.40
100365 BEANS PINTO CAN-6/10	26	\$539.95
100362 BEANS REFRIED CAN-6/10	20	\$798.00
100364 BEANS VEGETARIAN LOW SODIUM CAN	30	\$684.50
100158 BEEF FINE GRND FRZ-LFT FREE-40 LB	160	\$21,147.20
110261 BEEF FINE GROUND LFT OPT FRZ 40 LB	60	\$7,800.00
110349 BEEF, 100% PATTY 85/15 2.0MMA, FRZN	142	\$20,456.52
100242 BLUEBERRY, WILD FRZN CTN 8/3 LB	10	\$331.20
110473 BROCCOLI FLORETS FROZEN CTN 30 LB	40	\$2,167.40
100352 CARROTS SLICED NO SALT FRZ 30 LB	30	\$639.00
100017 CHEESE AMERICAN YEL LVS-6/5 LB	40	\$2,669.40
100003 CHEESE CHED YEL SHRED BAG-6/5 LB	49	\$3,000.76
100034 CHEESE MOZ LITE SHRED FRZ BOX-30 LB	60	\$3,807.32
110396 CHEESE STICKS STRING MOZZ 360/1 oz	10	\$726.80
100117 CHICKEN FAJITA STRIPS CTN-30 LB	60	\$4,779.60
110080 CHICKEN OVEN ROASTED FRZ 8 PC-30 LB	30	\$4,248.00
100348 CORN FRZ CTN-30 LB	60	\$1,401.30
110723 CRANBERRIES DRIED INDIV. PORTION	20	\$1,087.60



# Statement of Commodities Shipped

Texas Department of Agriculture  
Food Distribution Program

Warehouse: All Warehouses  
07/01/2023 - 06/30/2024

Program Year: 2023 - 2024  
Program: NSLP

110931 EGG PATTY ROUND FRZ CTN 25 LB	18	\$958.50
100212 MIXED FRUIT EX LT CAN-6/10	127	\$5,452.11
111230 MIXED VEGETABLES FRZ *NO SALT-6/5LB	23	\$662.40
100439 OIL VEGETABLE BTL-6/1 GAL	7	\$295.40
110393 PANCAKES WW FRZ-144 CT	40	\$514.00
100220 PEACHES CLING DICED EX LT CAN-6/10	149	\$6,732.00
100219 PEACHES CLING SLICES EX LT CAN-6/10	60	\$2,618.10
100224 PEARS SLICES EX LT CAN-6/10	60	\$2,820.60
100188 PORK HAM CUBED-FRZ-4/10 OR 8/5LB	20	\$2,088.00
100187 PORK HAM WATERAD SLC FRZ PKG-8/5 LB	40	\$4,336.00
110730 PORK PULLED MIN SEASN COOKED 8/5 LB	20	\$2,232.00
100357 POTATOES OVEN FRY PKG-6/5 LB	30	\$1,152.00
100355 POTATOES WEDGE FRZ PKG-6/5 LB	30	\$1,287.00
100293 RAISINS BOX-144/1.33 OZ	30	\$644.40
101031 RICE BRN US#1 LONG PARBOILED-25 LB	16	\$356.00
100329 TOMATO DICED CAN-6/10	30	\$708.80
110910 TURKEY BREAST SMKD SLC FRZ PKG-8/5	40	\$6,256.00
100125 TURKEY ROASTS FRZ CTN-32-48 LB	35	\$4,550.00
<b>Total Entitlement Commodities</b>	<b>1,913</b>	<b>\$126,479.38</b>
<b>Totals for 01096 - UVALDE CONS ISD</b>	<b>1,913</b>	<b>\$126,479.38</b>



FFAVS905C - SUMMARY USAGE BY DISTRICT 7/1/2023 to 6/30/2024

<u>State name</u>	<u>District code</u>	<u>District name</u>	<u>Fund code</u>	<u>Fund Type</u>	<u>Program</u>	<u>Total DV</u>	<u>Total Lbs</u>	<u>Total Cases</u>
TX	OSA380	UVALDE CISD FS, TX	FED		NSLP	35,856.93	37,405	1,223