

MAY 31, 2024



RESPONSE TO  
REQUEST FOR PROPOSAL FOR FOOD SERVICE MANAGEMENT

# HATTIESBURG PUBLIC SCHOOL DISTRICT





May 31, 2024

Hattiesburg Public Schools  
Edith Stallings  
P.O. Box 1569  
301 Mamie Street  
Hattiesburg, MS 39401

Dear Ms. Stallings,

It is our pleasure to present this proposal to Hattiesburg to manage the food dining program. We are extremely excited about the opportunity to serve you and your students. We take pride in partnering with schools that share our passion for providing a collaborative and equitable environment and contribute to your mission by serving high-quality, delicious meals.

Our proposal provides some innovative, and exciting recommendations for your dining program and our future partnership. Some of the highlights include:

- Transforming the Hattiesburg food service program into a Reference Account for Mississippi.
- A fully dedicated four (4) person management team that consists of a Food Service Director, an Assistant Director, an Executive Chef and a Food Service Administrative Assistant..
- \$250 sign on bonus and 3% raise for all employees that transition to Elixir.
- Implementation of an \$11/hr minimum wage. NO food service workers will make less than \$11.00/hour.
- Delivering a strong financially self sustaining program that includes a year one return of \$510,500 (Cost Reimbursable) or \$455,169 (Fixed Meal Rate).

As one of the premier food service management companies, K-12 by Elixir creates customized solutions to fit our district partners' needs. We are a chef-centric and food-focused company. We offer the benefits of local individualized support and the resources and financial stability of a large organization. K-12 by Elixir is one of the family of companies of Elixir North America, which is the fifth largest food service management company in the United States.

With your goals in mind, we believe we are perfectly positioned and uniquely qualified to partner with Hattiesburg. Together, there is no limit to what we can accomplish.

We look forward to the next chapter in serving the students at Hattiesburg. Thank you for this opportunity.

Kindest regards,



**Mark Waterbury**

Sr. Business Development Director  
K-12 by Elixir  
972.482.1121  
mark.waterbury@k12byelior.com

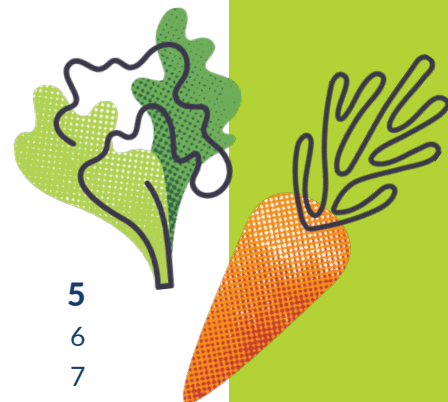


**Richard "Rich" Sikoral**

President  
K-12 by Elixir  
215.292.5167  
richard.sikoral@k12byelior.com



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### Statement of Confidentiality

This proposal is submitted to Hattiesburg for use in evaluating K-12 by Elor as a Dining Services Provider. This proposal contains information that is confidential and proprietary in nature. All pages are marked individually and are only to be utilized for fulfilling the terms of this agreement. Hattiesburg Public School District shall not duplicate, use or disclose in whole or in part any materials containing such information for any purpose except for use in the procurement process without prior written consent. This proposal and all information are guaranteed for 90 days.

# **REQUIRED DOCUMENTS**

# **01**



# 1. Proposal Transmittal Form

HATTIESBURG PUBLIC SCHOOLS  
PROPOSAL TRANSMITTAL FORM

DATE PROPOSAL ISSUED: April 19, 2024

DATE SUBMITTED: May 31, 2024

NAME OF COMPANY SUBMITTING PROPOSAL:  
A'viands LLC. dba K-12 by Elinor

MAILING ADDRESS:  
101 N. Tryon St., Suite 525; Charlotte, NC 28202

TELEPHONE: 724-416-7676

EMAIL: mark.waterbury@elior-na.com

I certify by my signature below that the costs quoted in this proposal are correct and that I have the authority to obligate the company to perform under the conditions outlined in this document.

DocuSigned by:  
*Richard Sikoral*  
804C2A32C4574E9...

Signature

Richard Sikoral

Print or Type Name

President - K-12 by Elinor

Title

724-416-7676

Telephone

05/17/2024

Date

# 2. Proposal Bonding Documents



## CERTIFICATE OF LIABILITY INSURANCE

DATE (MM/DD/YYYY)  
04/30/2024

THIS CERTIFICATE IS ISSUED AS A MATTER OF INFORMATION ONLY AND CONFERS NO RIGHTS UPON THE CERTIFICATE HOLDER. THIS CERTIFICATE DOES NOT AFFIRMATIVELY OR NEGATIVELY AMEND, EXTEND OR ALTER THE COVERAGE AFFORDED BY THE POLICIES BELOW. THIS CERTIFICATE OF INSURANCE DOES NOT CONSTITUTE A CONTRACT BETWEEN THE ISSUING INSURER(S), AUTHORIZED REPRESENTATIVE OR PRODUCER, AND THE CERTIFICATE HOLDER.

**IMPORTANT:** If the certificate holder is an ADDITIONAL INSURED, the policy(ies) must have ADDITIONAL INSURED provisions or be endorsed. If SUBROGATION IS WAIVED, subject to the terms and conditions of the policy, certain policies may require an endorsement. A statement on this certificate does not confer rights to the certificate holder in lieu of such endorsement(s).

<b>PRODUCER</b> Hays Companies, Inc., a Brown & Brown Company 80 South 8th Street Suite 700 Minneapolis MN 55402		<b>CONTACT NAME:</b> Morgan Griffith <b>PHONE (A/C, No, Ext):</b> (612) 333-3323 <b>FAX (A/C, No):</b> <b>E-MAIL ADDRESS:</b> morgan.griffith@bbrown.com	
<b>INSURED</b> Elior, Inc., DBA: Elior North America A'viands LLC 101 N Tryon Street, Suite 525 Charlotte NC 28202		<b>INSURER(S) AFFORDING COVERAGE</b> <b>INSURER A:</b> The Hanover Insurance Company <b>INSURER B:</b> <b>INSURER C:</b> <b>INSURER D:</b> <b>INSURER E:</b> <b>INSURER F:</b>	
		<b>NAIC #</b> 22292	

COVERAGES		CERTIFICATE NUMBER: 23/24 Crime		REVISION NUMBER:			
THIS IS TO CERTIFY THAT THE POLICIES OF INSURANCE LISTED BELOW HAVE BEEN ISSUED TO THE INSURED NAMED ABOVE FOR THE POLICY PERIOD INDICATED. NOTWITHSTANDING ANY REQUIREMENT, TERM OR CONDITION OF ANY CONTRACT OR OTHER DOCUMENT WITH RESPECT TO WHICH THIS CERTIFICATE MAY BE ISSUED OR MAY PERTAIN, THE INSURANCE AFFORDED BY THE POLICIES DESCRIBED HEREIN IS SUBJECT TO ALL THE TERMS, EXCLUSIONS AND CONDITIONS OF SUCH POLICIES. LIMITS SHOWN MAY HAVE BEEN REDUCED BY PAID CLAIMS.							
INSR LTR	TYPE OF INSURANCE	ADDL INSD	SUBR WVD	POLICY NUMBER	POLICY EFF (MM/DD/YYYY)	POLICY EXP (MM/DD/YYYY)	LIMITS
	<b>COMMERCIAL GENERAL LIABILITY</b> <input type="checkbox"/> CLAIMS-MADE <input type="checkbox"/> OCCUR  GEN'L AGGREGATE LIMIT APPLIES PER: <input type="checkbox"/> POLICY <input type="checkbox"/> PRO-JECT <input type="checkbox"/> LOC OTHER:						EACH OCCURRENCE \$ DAMAGE TO RENTED PREMISES (Ea occurrence) \$ MED EXP (Any one person) \$ PERSONAL & ADV INJURY \$ GENERAL AGGREGATE \$ PRODUCTS - COMP/OP AGG \$ \$
	<b>AUTOMOBILE LIABILITY</b> <input type="checkbox"/> ANY AUTO <input type="checkbox"/> OWNED AUTOS ONLY <input type="checkbox"/> HIRED AUTOS ONLY <input type="checkbox"/> SCHEDULED AUTOS <input type="checkbox"/> NON-OWNED AUTOS ONLY						COMBINED SINGLE LIMIT (Ea accident) \$ BODILY INJURY (Per person) \$ BODILY INJURY (Per accident) \$ PROPERTY DAMAGE (Per accident) \$ \$
	<b>UMBRELLA LIAB</b> <input type="checkbox"/> OCCUR <b>EXCESS LIAB</b> <input type="checkbox"/> CLAIMS-MADE DED <input type="checkbox"/> RETENTION \$						EACH OCCURRENCE \$ AGGREGATE \$ \$
	<b>WORKERS COMPENSATION AND EMPLOYERS' LIABILITY</b> ANY PROPRIETOR/PARTNER/EXECUTIVE OFFICER/MEMBER EXCLUDED? <input type="checkbox"/> Y <input checked="" type="checkbox"/> N (Mandatory in NH) If yes, describe under DESCRIPTION OF OPERATIONS below		N/A				PER STATUTE <input type="checkbox"/> OTH-ER <input type="checkbox"/> E.L. EACH ACCIDENT \$ E.L. DISEASE - EA EMPLOYEE \$ E.L. DISEASE - POLICY LIMIT \$
A	Crime Employee Dishonesty (Fidelity)			BDX-1046399-04	09/01/2023	09/01/2024	Limit of Liability \$3,000,000 Limit of Liability \$3,000,000

DESCRIPTION OF OPERATIONS / LOCATIONS / VEHICLES (ACORD 101, Additional Remarks Schedule, may be attached if more space is required)

CERTIFICATE HOLDER	CANCELLATION
Hattiesburg Public Schools P.O. Box 1569 301 Mamie Street Hattiesburg MS 39401	SHOULD ANY OF THE ABOVE DESCRIBED POLICIES BE CANCELLED BEFORE THE EXPIRATION DATE THEREOF, NOTICE WILL BE DELIVERED IN ACCORDANCE WITH THE POLICY PROVISIONS.  AUTHORIZED REPRESENTATIVE

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# 3. Proof of Insurance



## CERTIFICATE OF LIABILITY INSURANCE

 DATE (MM/DD/YYYY)  
04/29/2024

THIS CERTIFICATE IS ISSUED AS A MATTER OF INFORMATION ONLY AND CONFERS NO RIGHTS UPON THE CERTIFICATE HOLDER. THIS CERTIFICATE DOES NOT AFFIRMATIVELY OR NEGATIVELY AMEND, EXTEND OR ALTER THE COVERAGE AFFORDED BY THE POLICIES BELOW. THIS CERTIFICATE OF INSURANCE DOES NOT CONSTITUTE A CONTRACT BETWEEN THE ISSUING INSURER(S), AUTHORIZED REPRESENTATIVE OR PRODUCER, AND THE CERTIFICATE HOLDER.

**IMPORTANT:** If the certificate holder is an ADDITIONAL INSURED, the policy(ies) must have ADDITIONAL INSURED provisions or be endorsed. If SUBROGATION IS WAIVED, subject to the terms and conditions of the policy, certain policies may require an endorsement. A statement on this certificate does not confer rights to the certificate holder in lieu of such endorsement(s).

<b>PRODUCER</b> 1-612-333-3323 Brown & Brown Insurance Services, Inc.  80 South 8th Street Suite 700 Minneapolis, MN 55402	<b>CONTACT</b> NAME: Dawn Heinemann or Paige Sedey PHONE (A/C, No, Ext): 612-333-3323 FAX (A/C, No): 612-373-7270 E-MAIL ADDRESS: eliorcerts@bbrown.com														
<b>INSURED</b> Elior, Inc DBA Elior North America A'Viands, LLC 101 N. Tryon Street, Suite 525 Charlotte, NC 28202 USA	<table border="1"> <thead> <tr> <th>INSURER(S) AFFORDING COVERAGE</th> <th>NAIC #</th> </tr> </thead> <tbody> <tr> <td>INSURER A: SENTRY INS CO</td> <td>24988</td> </tr> <tr> <td>INSURER B: ACE PROP &amp; CAS INS CO</td> <td>20699</td> </tr> <tr> <td>INSURER C: SENTRY CAS CO</td> <td>28460</td> </tr> <tr> <td>INSURER D: RSUI IND CO</td> <td>22314</td> </tr> <tr> <td>INSURER E:</td> <td></td> </tr> <tr> <td>INSURER F:</td> <td></td> </tr> </tbody> </table>	INSURER(S) AFFORDING COVERAGE	NAIC #	INSURER A: SENTRY INS CO	24988	INSURER B: ACE PROP & CAS INS CO	20699	INSURER C: SENTRY CAS CO	28460	INSURER D: RSUI IND CO	22314	INSURER E:		INSURER F:	
INSURER(S) AFFORDING COVERAGE	NAIC #														
INSURER A: SENTRY INS CO	24988														
INSURER B: ACE PROP & CAS INS CO	20699														
INSURER C: SENTRY CAS CO	28460														
INSURER D: RSUI IND CO	22314														
INSURER E:															
INSURER F:															

## COVERAGES

CERTIFICATE NUMBER: 750756961

REVISION NUMBER:

THIS IS TO CERTIFY THAT THE POLICIES OF INSURANCE LISTED BELOW HAVE BEEN ISSUED TO THE INSURED NAMED ABOVE FOR THE POLICY PERIOD INDICATED. NOTWITHSTANDING ANY REQUIREMENT, TERM OR CONDITION OF ANY CONTRACT OR OTHER DOCUMENT WITH RESPECT TO WHICH THIS CERTIFICATE MAY BE ISSUED OR MAY PERTAIN, THE INSURANCE AFFORDED BY THE POLICIES DESCRIBED HEREIN IS SUBJECT TO ALL THE TERMS, EXCLUSIONS AND CONDITIONS OF SUCH POLICIES. LIMITS SHOWN MAY HAVE BEEN REDUCED BY PAID CLAIMS.

INSR LTR	TYPE OF INSURANCE	ADDL INSD	SUBR WVD	POLICY NUMBER	POLICY EFF (MM/DD/YYYY)	POLICY EXP (MM/DD/YYYY)	LIMITS
A	<input checked="" type="checkbox"/> COMMERCIAL GENERAL LIABILITY <input type="checkbox"/> CLAIMS-MADE <input checked="" type="checkbox"/> OCCUR GEN'L AGGREGATE LIMIT APPLIES PER: <input type="checkbox"/> POLICY <input type="checkbox"/> PRO-JECT <input checked="" type="checkbox"/> LOC OTHER:	X	X	9018840005	09/01/23	09/01/24	EACH OCCURRENCE \$ 2,000,000 DAMAGE TO RENTED PREMISES (Ea occurrence) \$ 1,000,000 MED EXP (Any one person) \$ 10,000 PERSONAL & ADV INJURY \$ 2,000,000 GENERAL AGGREGATE \$ 4,000,000 PRODUCTS - COMP/OP AGG \$ 4,000,000
A	AUTOMOBILE LIABILITY <input checked="" type="checkbox"/> ANY AUTO <input type="checkbox"/> OWNED AUTOS ONLY <input type="checkbox"/> SCHEDULED AUTOS <input type="checkbox"/> HIRED AUTOS ONLY <input type="checkbox"/> NON-OWNED AUTOS ONLY	X	X	9018840004 (MA) 9018840003 (AOS)	09/01/23 09/01/23	09/01/24 09/01/24	COMBINED SINGLE LIMIT (Ea accident) \$ 3,000,000 BODILY INJURY (Per person) \$ BODILY INJURY (Per accident) \$ PROPERTY DAMAGE (Per accident) \$
B	<input checked="" type="checkbox"/> UMBRELLA LIAB <input checked="" type="checkbox"/> OCCUR <input type="checkbox"/> EXCESS LIAB <input type="checkbox"/> CLAIMS-MADE DED RETENTION \$			XEUG71175194006	09/01/23	09/01/24	EACH OCCURRENCE \$ 10,000,000 AGGREGATE \$ 10,000,000
A	WORKERS COMPENSATION AND EMPLOYERS' LIABILITY ANY PROPRIETOR/PARTNER/EXECUTIVE OFFICER/MEMBER EXCLUDED? (Mandatory in NH) If yes, describe under DESCRIPTION OF OPERATIONS below	Y/N N	X	9018840001 (AOS) 9018840002 (OR, WI)	09/01/23 09/01/23	09/01/24 09/01/24	<input checked="" type="checkbox"/> PER STATUTE <input type="checkbox"/> OTHER E.L. EACH ACCIDENT \$ 1,000,000 E.L. DISEASE - EA EMPLOYEE \$ 1,000,000 E.L. DISEASE - POLICY LIMIT \$ 1,000,000
D	Excess Auto Policy			NHA10404	09/01/23	09/01/24	Each Occurrence 2,000,000

DESCRIPTION OF OPERATIONS / LOCATIONS / VEHICLES (ACORD 101, Additional Remarks Schedule, may be attached if more space is required)

RE: BID 24-015 RFP FOR FOOD SERVICE MANAGEMENT.

Hattiesburg Public Schools are additional insured on a primary and non-contributory basis as respects general, and automobile liability policies where required by written contract subject to the policy(s) terms and conditions. Waiver of subrogation applies in favor of the additional insured as respects general and automobile liability and workers compensation policies where required by written contract subject to the policy(s) terms and conditions. 30 day notice of cancellation applies, subject to the policy terms and conditions.

## CERTIFICATE HOLDER

## CANCELLATION

Hattiesburg Public Schools  P.O. Box 1569 301 Mamie Street Hattiesburg, MS 39401 USA	SHOULD ANY OF THE ABOVE DESCRIBED POLICIES BE CANCELLED BEFORE THE EXPIRATION DATE THEREOF, NOTICE WILL BE DELIVERED IN ACCORDANCE WITH THE POLICY PROVISIONS.  AUTHORIZED REPRESENTATIVE 
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 ddebuhr  
 750756961

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# CERTIFICATE OF PROPERTY INSURANCE

DATE (MM/DD/YYYY)  
5/3/2024  
EG

THIS CERTIFICATE IS ISSUED AS A MATTER OF INFORMATION ONLY AND CONFERS NO RIGHTS UPON THE CERTIFICATE HOLDER. THIS CERTIFICATE DOES NOT AFFIRMATIVELY OR NEGATIVELY AMEND, EXTEND OR ALTER THE COVERAGE AFFORDED BY THE POLICIES BELOW. THIS CERTIFICATE OF INSURANCE DOES NOT CONSTITUTE A CONTRACT BETWEEN THE ISSUING INSURER(S), AUTHORIZED REPRESENTATIVE OR PRODUCER, AND THE CERTIFICATE HOLDER.

PRODUCER Hays Companies IDS Center, Suite 700 80 South 8th Street Minneapolis, MN 55402	CONTACT NAME:			
	PHONE (A/C, No., EXT):	612-333-3323	FAX (A/C, No.):	612-373-7270
	E-MAIL ADDRESS:	eliorcerts@bbrown.com		
	PRODUCER CUSTOMER ID:			
	INSURER(S) AFFORDING COVERAGE			
INSURED Elior, Inc. DBA Elior North America Elior, Inc DBA Elior North America A/Viands, LLC 101 N. Tryon Street, Suite 525 Charlotte, NC 28202	INSURER A :	Travelers Excess and Surplus Lines Company		NAIC #
	INSURER B :			
	INSURER C :			
	INSURER D :			
	INSURER E :			
	INSURER F :			

**COVERAGES**      **CERTIFICATE NUMBER**      **REPLACES DATE:**  
LOCATION OF PREMISES / DESCRIPTION OF PROPERTY (Attach Acord 101, Additional Remarks Schedule, if more space is required)


Waiver of subrogation applies in favor of the certificate holder where required by written contract, subject to the policy terms and conditions.

THIS IS TO CERTIFY THAT THE POLICIES OF INSURANCE LISTED BELOW HAVE BEEN ISSUED TO THE INSURED NAMED ABOVE FOR THE POLICY PERIOD INDICATED, NOTWITHSTANDING ANY REQUIREMENT, TERM OR CONDITION OF ANY CONTRACT OR OTHER DOCUMENT WITH RESPECT TO WHICH THIS CERTIFICATE MAY BE ISSUED OR MAY PERTAIN. THE INSURANCE AFFORDED BY THE POLICIES DESCRIBED HEREIN IS SUBJECT TO ALL THE TERMS, EXCLUSIONS AND CONDITIONS OF SUCH POLICIES. LIMITS SHOWN MAY HAVE BEEN REDUCED BY PAID CLAIMS.

INSR LTR	TYPE OF INSURANCE		POLICY NUMBER	POLICY EFFECTIVE DATE (MM/DD/YYYY)	POLICY EXPIRATION DATE (MM/DD/YYYY)	COVERED PROPERTY	LIMITS
A	<input checked="" type="checkbox"/>	PROPERTY	KTQ-CMB-2X05331-4-23	09/01/2023	09/01/2024	BUILDING	\$
		CAUSES OF LOSS				PERSONAL PROPERTY	\$
		DEDUCTIBLES \$100,000				<input checked="" type="checkbox"/> BUSINESS INCOME	\$ Included
		BASIC BUILDING				EXTRA EXPENSE	\$
		BROAD				RENTAL VALUE	\$
	<input checked="" type="checkbox"/>	SPECIAL				BLANKET BUILDING/PERSONAL PROPERTY	\$ 50,000,000
	<input checked="" type="checkbox"/>	EARTHQUAKE				<input checked="" type="checkbox"/> UNREPORTED PREMISES	\$
	<input checked="" type="checkbox"/>	WIND					\$ 1,000,000
	<input checked="" type="checkbox"/>	FLOOD					\$
							\$
	<input type="checkbox"/>	INLAND MARINE	TYPE OF POLICY				\$
		CAUSES OF LOSS					\$
		NAMED PERILS	POLICY NUMBER				\$
							\$
	<input checked="" type="checkbox"/>	BOILER & MACHINERY/ EQUIPMENT BREAKDOWN	KTQ-CMB-2X05331-4-23	09/01/2023	09/01/2024		\$ Included

SPECIAL CONDITIONS / OTHER COVERAGES (Attach Acord 101, Additional Remarks Schedule, if more space is required)

Evidence of Property Insurance.

<b>CERTIFICATE HOLDER</b>	<b>CANCELLATION</b>
Hattiesburg Public Schools P.O. Box 1569, 301 Mamie Street Hattiesburg, MS, 39401	SHOULD ANY OF THE ABOVE DESCRIBED POLICIES BE CANCELLED BEFORE THE EXPIRATION DATE THEREOF, NOTICE WILL BE DELIVERED IN ACCORDANCE WITH THE POLICY PROVISIONS.
	AUTHORIZED REPRESENTATIVE 

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# 4. MS Secretary of State Business ID Number

K-12 by Elior's MS Business ID Number is 1199511.

Search Type: Business Name	Search Sub-Type: Starting With
Search Date: 04/19/2024 01:21	Search Thru Date: 04/17/2024
Criteria: k-12 by elior	Result(s) Count: 1

Business Name Search Results

Business Name	Business ID	Type	Status	Create Date	
K-12 by Elior DBA	1199511	Foreign Limited Liability Company (LLC)	Good Standing	01/24/2020	<a href="#">Details</a>
1					1 - 1 of 1 items



# 5. W-9 Form

**Form W-9**  
(Rev. October 2018)  
Department of the Treasury  
Internal Revenue Service

**Request for Taxpayer Identification Number and Certification**

► Go to [www.irs.gov/FormW9](http://www.irs.gov/FormW9) for instructions and the latest information.

Give Form to the requester. Do not send to the IRS.

1 Name (as shown on your income tax return). Name is required on this line; do not leave this line blank.  
**Elior, Inc**

2 Business name/disregarded entity name, if different from above  
**A'viands, LLC dba K-12 by Elior**

3 Check appropriate box for federal tax classification of the person whose name is entered on line 1. Check only **one** of the following seven boxes.  
☐ Individual/sole proprietor or single-member LLC  
☒ C Corporation  
☐ S Corporation  
☐ Partnership  
☐ Trust/estate  
☐ Limited liability company. Enter the tax classification (C=C corporation, S=S corporation, P=Partnership) ►  
**Note:** Check the appropriate box in the line above for the tax classification of the single-member owner. Do not check LLC if the LLC is classified as a single-member LLC that is disregarded from the owner unless the owner of the LLC is another LLC that is **not** disregarded from the owner for U.S. federal tax purposes. Otherwise, a single-member LLC that is disregarded from the owner should check the appropriate box for the tax classification of its owner.  
☐ Other (see instructions) ►

4 Exemptions (codes apply only to certain entities, not individuals; see instructions on page 3):  
Exempt payee code (if any) **5**  
Exemption from FATCA reporting code (if any) \_\_\_\_\_  
(Applies to accounts maintained outside the U.S.)

5 Address (number, street, and apt. or suite no.) See instructions.  
**101 N. Tryon Street, Suite 525**

6 City, state, and ZIP code  
**Charlotte, NC 28202**

7 List account number(s) here (optional)

Requester's name and address (optional)

**Part I Taxpayer Identification Number (TIN)**

Enter your TIN in the appropriate box. The TIN provided must match the name given on line 1 to avoid backup withholding. For individuals, this is generally your social security number (SSN). However, for a resident alien, sole proprietor, or disregarded entity, see the instructions for Part I, later. For other entities, it is your employer identification number (EIN). If you do not have a number, see *How to get a TIN*, later.

**Note:** If the account is in more than one name, see the instructions for line 1. Also see *What Name and Number To Give the Requester* for guidelines on whose number to enter.

Social security number  
\_\_\_\_ - \_\_\_\_ - \_\_\_\_

or  
Employer identification number  
2 6 - 2 2 2 3 4 8 0

**Part II Certification**

Under penalties of perjury, I certify that:


1. The number shown on this form is my correct taxpayer identification number (or I am waiting for a number to be issued to me); and

2. I am not subject to backup withholding because: (a) I am exempt from backup withholding, or (b) I have not been notified by the Internal Revenue Service (IRS) that I am subject to backup withholding as a result of a failure to report all interest or dividends, or (c) the IRS has notified me that I am no longer subject to backup withholding; and

3. I am a U.S. citizen or other U.S. person (defined below); and

4. The FATCA code(s) entered on this form (if any) indicating that I am exempt from FATCA reporting is correct.

**Certification instructions.** You must cross out item 2 above if you have been notified by the IRS that you are currently subject to backup withholding because you have failed to report all interest and dividends on your tax return. For real estate transactions, item 2 does not apply. For mortgage interest paid, acquisition or abandonment of secured property, cancellation of debt, contributions to an individual retirement arrangement (IRA), and generally, payments other than interest and dividends, you are not required to sign the certification, but you must provide your correct TIN. See the instructions for Part II, later.

Sign Here Signature of U.S. person ►  Date ► **1/2/2024**

**General Instructions**

Section references are to the Internal Revenue Code unless otherwise noted.

**Future developments.** For the latest information about developments related to Form W-9 and its instructions, such as legislation enacted after they were published, go to [www.irs.gov/FormW9](http://www.irs.gov/FormW9).

**Purpose of Form**

An individual or entity (Form W-9 requester) who is required to file an information return with the IRS must obtain your correct taxpayer identification number (TIN) which may be your social security number (SSN), individual taxpayer identification number (ITIN), adoption taxpayer identification number (ATIN), or employer identification number (EIN), to report on an information return the amount paid to you, or other amount reportable on an information return. Examples of information returns include, but are not limited to, the following.

- Form 1099-INT (interest earned or paid)
- Form 1099-DIV (dividends, including those from stocks or mutual funds)
- Form 1099-MISC (various types of income, prizes, awards, or gross proceeds)
- Form 1099-B (stock or mutual fund sales and certain other transactions by brokers)
- Form 1099-S (proceeds from real estate transactions)
- Form 1099-K (merchant card and third party network transactions)
- Form 1098 (home mortgage interest), 1098-E (student loan interest), 1098-T (tuition)
- Form 1099-C (canceled debt)
- Form 1099-A (acquisition or abandonment of secured property)

Use Form W-9 only if you are a U.S. person (including a resident alien), to provide your correct TIN.

If you do not return Form W-9 to the requester with a TIN, you might be subject to backup withholding. See What is backup withholding, later.

Cat. No. 10231X Form **W-9** (Rev. 10-2018)



## 6. Dun & Bradstreet Number

Elior North America's Dun & Bradstreet Number is 95-709-5404



# 7.A Exhibit F–Food Service Program Financial Proposal (Fixed Meal Rate)

DocuSign Envelope ID: 57AA1743-6F07-4A90-A5E5-3F49E40B46A4

**FIXED FIRM PRICE COST  
SUMMARY**

Name of FSMC Submitting Proposal: A'viands LLC. dba K-12 by Elior

Mailing Address: 101 N. Tryon St., Suite 525  
Charlotte, NC 28202

Telephone: 724-416-7673

Date Submitted: 05/31/2024

\*Total Firm, Fixed Price Cost: (per meal equivalent) \$ 3.97

\*Note: No additional fees, costs, or expenses may be charged to the SFA above the total, firm, fixed price cost.

FSMC Surplus Guarantee \$ 455,169

Addenda Numbered <sup>1</sup> \_\_\_\_\_ through <sup>1</sup> \_\_\_\_\_ were received prior to my signing this proposal.

I, the undersigned, do hereby understand and accept the RFP Instructions and conditions under which this proposal is being submitted.

I certify by my signature below that the per meal prices quoted in this proposal are correct and that I have the authority to obligate the company to perform under the conditions outlined in the RFP.

I certify by my signature below that as authorized representative of the FSMC that FSMC is qualified to submit a proposal as indicated in the RFP and accept the basis for selection of an FSMC.

Signature:	DocuSigned by: <i>Richard Sikoral</i>
Print or Type Name:	804C2A32C4574E9... Richard Sikoral
Title:	President - K-12 by Elior
Telephone:	724-416-7676
e-mail:	richard.sikoral@k12byelior.com
Date:	05/31/2024

# 7.B Exhibit F–Food Service Program Financial Proposal (Cost Reimbursable)

EXHIBIT F

FOOD SERVICE MANAGEMENT

Financial Proposal

We, the undersigned FSMC agree to operate the food service management program as per the RFP.

This Proposal is subject to all terms, conditions, and specifications to be agreed in a formal FOOD SERVICE MANAGEMENT COMPANY AGREEMENT subsequent to the award of the RFP.

MANAGEMENT FEE = Cost Per Meal:	<u>\$ 0.1475</u>
GENERAL ADMINISTRATIVE CHARGE = Cost per Meal:	<u>\$ 0.10</u>
PROJECTED PROGRAM SURPLUS/ (DEFICIT):	<u>\$ 0.2475</u>

COMPANY NAME A'viands LLC. dba K-12 by Elior

CONTACT NAME Mark Waterbury

AUTHORIZED SIGNATURE 

DocuSigned by:

Richard Sikoral

804C2A32C4574E9...



# Criteria, Evaluation and Evidence

Criteria	Weight	Evidence
Company Experience and References	<b>20 Points</b>	Please refer to Section 3 of the proposal to review and contact our extensive list of K-12 by Elior clients. Please note that Elior has over 80 food service clients in Mississippi (see Map in reference section).
Marketing Programs	<b>10 Points</b>	Please refer to Section 4 of the proposal to learn about our innovative and proactive plan to not only drive student participation, but also to provide nutrition education and exposure to new foods and flavors in an approachable and age-appropriate manner.
Staffing, Training and Transition Plans	<b>20 Points</b>	<p>Elior is well aware of the fact that the success of a program is tied to the quality of your on site employees. That is why we are proposing a (4) person management team consisting of a Director; Assistant Director; Chef &amp; Admin and are committed to paying above market wages to hourly workers as well as providing 3 paid days of training annually to all food service employees. More details can be found in Section 5.</p> <p><b>*NOTE: Per the prebid meeting, we are assuming all employees will transition to Elior. We will credit back any employee that stay on the Hattiesburg pay roll on a monthly basis.</b></p>
Nutrition: Menus, Nutrition Education & Nutrient Analysis	<b>15 Points</b>	Our capability plan outlined in Section 6 will help increase breakfast and lunch participation by offering more scratch cook recipes, and many breakfast and lunch options. Our menus are specific to Hattiesburg with a blend of Mississippi flavors. Our menus, marketing and nutrition education are designed to be fully integrated into the Hattiesburg program.
Financial Plan	<b>35 Points</b>	<p><b>Value Proposition:</b> K12 by Elior has designed a program that delivers a customized program for Hattiesburg. Our goal was to build the best program for Hattiesburg not the cheapest program. We have proposed the following:</p> <p>Fixed Meal Rate</p> <ul style="list-style-type: none"> <li>Meal Rates: Lunch = \$3.97; Breakfast = \$2.62; Snack = \$1.31</li> <li>Year One Return = \$455,169</li> </ul> <p>Cost Reimbursable</p> <ul style="list-style-type: none"> <li>Management Fee = \$0.1475</li> <li>Administrative Fees = \$0.10</li> <li>TOTAL Fees = \$0.2475</li> <li>Year One Return = \$510,500</li> </ul> <p>More details can be found in Section 7 on the bid summary form.</p>
Required Forms		K-12 by Elior has signed and returned all required RFP forms and provided required licenses and documentation for Hattiesburg's review in Section 1: Required Forms.

# **EXECUTIVE SUMMARY**

# **02**

# EXECUTIVE SUMMARY

**Great School Days Start in the Kitchen!**



There are a million ways the day can go sideways for students, teachers, parents and school administrators, but mealtimes can be the best way to begin the day, or to get it back on track.

And since mealtimes are where we shine, we make the day easier for everyone.

**In a school day full of ups and downs, we get that mealtimes can be the game-changer.**

Whether it's kick-starting the day right or bouncing back, K-12 by Elixir knows the magic of a good meal and a well-run school dining program. We understand the needs of school districts, students, teachers, and parents, and we tailor solutions to meet those needs.

As your food service partner, our goal is to make sure your dining program not only fuels students day-to-day, but also supports the Hattiesburg school community both in and out of the dining room.

With the support of a fully dedicated (4) person management team, our aim is to boost student engagement and broaden their choices. This will involve improving the quality of food and increasing the variety of enticing food options accessible to students and elevated each year with a financially self sustaining program.



# WHAT'S IMPORTANT TO YOU?

For Hattiesburg, our dining program is designed with a focus on your top priorities:

## FULLY DEDICATED FOUR (4) PERSON ON-SITE MANAGEMENT TEAM

The Hattiesburg management team will be dedicated to driving positive change and continuous improvement within Hattiesburg. They are committed to implementing forward-thinking strategies and initiatives that enhance efficiency, productivity, and overall performance. In addition, they will be responsive to the needs of the district and community.

## SEAMLESS TRANSITION

We do not believe in changing for the sake of change. We are committed to ensuring that our vision fully aligns with Hattiesburg's vision and elevates an already strong program. The Elixir transition team will be onsite for several days prior to and several days after school begins to make certain that the start of school goes off without a hitch.

## ENHANCED QUALITY AND EXPANDED SELECTIONS

Tailored for students, our enhanced menu selections encompass a diverse array of meticulously chosen options, designed to cater to their ever changing tastes, preferences, and nutritional requirements, fostering a positive and enjoyable dining experience.

## INVESTING IN THE EMPLOYEES

We are well aware of the fact that a program is only as good as the individuals hired to deliver that program. That is why we are investing in 3 paid days of training annually in all food service workers as well as providing a 3% raise and a sign on bonus (\$250) to all workers that transition to Elixir. All food service employees regardless of whether they are paid by Elixir or Hattiesburg will be provided the same level of training, oversight, uniforms and personal protection equipment.

## FINANCIAL STABILITY

K12 by Elixir will provide the following Year One Returns:

Fixed Meal Rate = \$455,169

Cost Reimbursable = \$510,500

We are confident that we will deliver a financially sound program in each year of the contract and are willing to guarantee the budget in each year of the contract

# SERVICES OVERVIEW

## Crafted In Your Kitchen or Catered to Your School, We Have Your K-12 Meal Service Basics Covered

School districts across the country have had to get creative with kitchen and cafeteria spaces as well as menus, and we're up for the challenge. Our team has the experience, creativity and flexibility to deliver great meals in each of your schools.

K-12 by Elior is part of a \$3.6 Billion global food service management company. We have been very prescriptive as we have expanded into the K-12 market over the years.

There tends to be two general strategies in the K-12 industry; for the large companies your district will be a small part of a very large portfolio. **These companies will sell you their "one size fits all" off the shelf solution.**

For the smaller players they will bid on every single RFP in hopes of winning something and worry about delivering their proposed program once it has been awarded to them. This is a haphazard strategy at best and tends to fall well short of your expectations.

K-12 by Elior is only bidding on 2-3 RFP's in Mississippi this year. We have made a conscience decision about the districts that we are pursuing. Our criteria is as follows:

1. Can we build a best-in-class reference account at this district?
2. Is there a good fit between Elior and the district?
3. Do we have the right team in place to transition into the district?

**In the case of Hattiesburg it is a resounding "Yes" to all three questions!**

At Elior, Hattiesburg will not be just another account, you will be **THE ACCOUNT.**

Your management team will consist of a seasoned Food Service Director who will be responsible for the day to day operations of the Hattiesburg program. They will serve as your single point of contact. The on-site chef will be responsible for menu development, culinary training and overseeing the catering program, the Assistant Director will be out in the schools every day providing oversight and a helping hand when needed; the admin will maintain all state and USDA statistics on behalf of the district and also provide menu coordination.

Our programmatic goals are simple but critical, we are committed to delivering:

- Dynamic service options for every meal of the day, from breakfast to lunch, as well as à la carte selections and catering.
- Provide year-round meal services, encompassing summer meal programs to ensure continuous support for your community's nutritional needs, even during school breaks.
- Compliance with USDA meal pattern standards for NSLP, SBP, and SFSP.

# PROPOSAL SYNOPSIS

The Hattiesburg proposal is unique because we have an opportunity to partner with a district that already has a successful culinary program. This allows us to focus on elevating the current program instead of rebuilding it (which is typically the case).

We feel very strongly that Hattiesburg would be a fantastic reference account for central Mississippi and our proposal was designed with that in mind.

We started our proposal with a simple premise; that all Hattiesburg students should have great tasting nutritious food. If we adhere to this basic tenet then the rest of the program falls into place.

## We are excited to propose

- Transforming the Hattiesburg program into a Reference Account for central Mississippi
- Elevating food quality
- Expanding menu options
- Providing a 4 person management team that consists of a
  - Director
  - Executive Chef
  - Assistant Director
  - Admin/Menu Coordinator
- Year One Surplus of:
  - \$510,500 (Cost Reimbursable)
  - \$455,169 (Fixed Meal Rate)
- \$250 Sign On Bonus for all food service workers that transition to Elior
- 3% Raise for all employees that transition to Elior
- Employee uniforms and PPE equipment
- 3 days of paid employee training (annually)
- Two (2) \$1,000 annual Culinary Scholarships
- \$1,500 per year in Nutrition Education
- \$3,000 per year in Program Promotions
- \$26,000 in marketing and trade dress
- \$7,500 commitment to ensuring that the transition team will be on the ground for the first few weeks of school.

## WHY GO WITH K-12 BY ELIOR?

Who you chose as your food service partner for the 2024-25 school year is critical. We recognize the fact that Hattiesburg is looking for a suitable partner that can handle the district's food service program so the district can focus on its core mission.....  
**educating students!**

It may seem like a leap of faith deciding to go forward with Elior, but in reality this is the best fit for Hattiesburg

Elior is a \$3.6 Billion global food service management company that operates in 6 countries and provides food service programs to school districts, universities, private schools, hospitals, sports & entertainment venues and fortune 500 companies.

The Elior Group has been in operation for over 50 years.

We have a proven track record in Mississippi with over 80 various food service accounts. We encourage you to check our references.

You will hear from accounts such as:

**Madison County Schools (13,000 Students)** The District transitioned from Chartwells to Elior in 2020, it also happens to be the first K-12 account for Elior in Mississippi.

**Nashville Schools (Nashville AR) (3,000 Students)** We were brought in to replace Aramark. This was the first K-12 district we were awarded in Arkansas.

**Pine Bluff Schools in Arkansas (3,800 students)** Elior was brought in this past January on two weeks notice to replace Chartwells and move the \$11/hour minimum wage district's CEP program forward.

The reality is that moving forward with K-12 by Elior is a good fit for Hattiesburg and a good fit for Elior.

If you want to elevate the Hattiesburg food service program and become a legitimate Reference Account then K-12 by Elior is your best choice.



# Doing Good

## WE BELIEVE IN DOING GOOD.

When we focus on making positive differences in areas of People, Wellness, Food, and Planet, our team members can feel good about what they do and the people we serve will feel good about what they eat.

Doing Good at Hattiesburg means...



### PEOPLE

*Our goal is to support, empower, and celebrate our people to help them and our whole community thrive.*

#### **We're building a culture where people feel they belong**

This means we value every voice, champion equity, and promote inclusive learning and performance whether you are a student or an employee.

#### **Supporting Communities**

Feeding people is what we're ALL about, so it only makes sense that we feel just as passionate about fighting food insecurity. Your food service team will look for every opportunity to create positive change throughout the community, supporting hunger relief and helping to bring fresh options to food deserts. We partner with organizations such as:

- Blessings in a Backpack
- Community Food Shelves
- Food Recovery Organizations



## WELLNESS

*Eating for a healthy mind and body should be easy and delicious for everyone.*

### Balanced, Wholesome Meals

Daily menus are packed with a variety of foods that deliciously contribute to a healthy body and mind. They feature superfoods that support areas like immunity and brain power, and healthy energy-drivers to keep students fueled throughout the day.

### Nutrition Education

We share our enthusiasm and expertise about food, nutrition, and wellness to teach lifetime lessons that foster discovery and inspire joy.

- Dietitians and chefs promote healthy choices and flavor discovery to students consistently through programs like BeWell and So Good!
- Monthly newsletters to parents and guardians share nutrition information and recipes to make at home.

### Inclusive, Accessible Menus

The dining experience should be welcoming for every student and district family, regardless of dietary needs.

- Daily menus are available online and by the Nutrislice app to make it easy for students and their families to plan meals.
- Recognizable icons on digital and printed menus identify allergens and dietary features.
- Translations to Spanish and other languages available for all menu and food service information.



*BeWell Southwest  
Chicken Pinwheels*





## FOOD

*Focusing on better food from the ground up.*

### Sustainable Ingredients & Suppliers

We support and source ingredients that are grown, raised, and produced with as positive of an environmental and social impact as possible. To help meet this goal, we look for supply partners who share our commitment to responsible actions and practices.

### Sourcing Locally

To put it simply, we look for food grown as close to you as possible, within Mississippi.

### Moving Plant-Forward

Plant proteins are good for people and good for the planet! We're highlighting delicious meals that put plants in the spotlight.







## PLANET

*Making our world a little better.*

The legacy we all leave should be one of a world renewed that will last for generations to come. Together, we can reduce our collective carbon footprint with a sustainability-first approach.

### Fighting Food Waste

Our aim is to save as much food waste from the landfill as possible and transform it into something that feeds our environment. Waste Nothing is our simple system that helps our production teams track and reduce the food waste going from our kitchen to landfill.

### Composting

Your onsite team will look to divert as much food waste to compost as possible. Whether it is the school's compost program or other local efforts, we know that contributing to local composting efforts helps create richer soil for new things to grow.

- See the following pages for a great story from Farmington Municipal Schools

### Responsible Product Resources

Sustainable purchasing options and costs are transparent and easier to navigate than ever with our Procurement resources. Team members ordering products for your program have clear sightlines into options like reusable service ware and more responsible disposables.

- Compostable/recyclable spork kits and trays



**Waste Nothing  
kitchens reduce  
their production  
food waste an  
average of  
35%!**

## How Farmington Municipal Schools and K-12 by Elior diverted 100,000 pounds of food waste from the landfill

**Farmington Municipal Schools was awarded Elior North America's Doing Good award for its work in diverting food waste from the landfill.**

### FoodService Director Magazine

By Reyna Estrada on Feb. 05, 2024

In Fall of 2019, Farmington Municipal Schools in NM received a complaint from the city of Farmington Public Works Department, which manages the sewer system. The issue was that milk waste which was being poured down the drains was causing a problem for the city's water supply. The team jumped into action, said Marie Johnson, student nutrition program coordinator at Farmington Municipal Schools, looking for solutions to discarding milk and other food waste in a more sustainable manner. So, the team decided to start a composting program with the help of AMF, a NM based composting facility.

"So, we started a program just really operating at kitchens and hoping that we could work with custodians instead of pouring milk down the drains that we could divert that to this receptacle that we had to collect food waste and so we started with our central kitchen location," said Johnson.

### Building the program

The team soon moved on to include all 18 kitchen sites that have food production on site and now they're tackling the challenge of cafeteria food and milk waste.

"And so that is what we are in the throes of now ensuring that all students know how to manage food and milk waste that is leftover after they have enjoyed their wonderful nutritious meals," said Johnson.

The biggest challenge with building out the compost program, according to Johnson, was gathering support from different stakeholders, particularly with lunch aides and custodians.

"So, garnering their support and helping them to understand why we're doing this. Of course, for adults change is very difficult. And so, getting them to ride this train with us has been somewhat of a challenge," said Johnson.



**Farmington Municipal Schools was recently awarded Elior North America's Doing Good award.**

*Photo courtesy of K12 by Elior.*

The biggest solution to working through that challenge, said Johnson, is education. She said the team works on promoting the 'why' behind the program, ensuring parents, students and employees understand the importance of diverting food waste.

"What we're doing now is really working with the kids because they are the future. They're the ones who are going to be leaving this planet to and they can impact their parents. If they go and they see what they're doing at home is not aligning with what's happening in the cafeteria, they're going to say something to mom and dad," said Johnson. "So hopefully working with the adults as best as we can. And really, really working with the students, the kiddos that's where the change is gonna come."

Despite the challenges, the program has been successful, even diverting over 100,000 pounds of food waste. And Farmington Schools sustainability efforts garnered attention from foodservice provider Elior North America, parent company of K-12 by Elior which runs foodservice at Farmington schools.

*Continued on page 26*

*Continued from page 25*

### **Elior's Doing Good award**

In 2023, Farmington Municipal Schools was awarded Elior North America's Doing Good award, meant to recognize individuals or groups that are working to make their communities more sustainable.

"They were awarded the end late of 2023 due to being an exemplary model of our Doing Good platform, which is our social and environmental responsibility platform through the efforts that they've made to divert food waste away from landfills using compost as a way to make a positive impact on the local environment and their community as well," said Kelly Meyers, senior director of responsible business for Elior North America.

In addition to composting efforts, the team also works on diverting food waste through Elior's Waste Nothing program, using batch cooking and forecasting methods. The team also reduces energy once a month on its energy efficient school days, service days that avoid use of everything that requires energy, electricity and gas. The team implements a cold menu for the day. Johnson said that each time the schools participate in an energy efficient day, the district saves at least \$100 in energy costs.

"And so multiply that by 20. That's \$2,000. So, it adds up and it's a great way to save money, save resources. And also, it's a day that gives our staff in the school an opportunity to do some other items like deep cleaning," said Johnson.

### **Elior's Waste Nothing program**

The Waste Nothing program is an initiative started by Elior to help bring awareness to the amount of waste created in the kitchens and the cafeteria. The program helps foodservice teams track and monitor food waste as well as correct the waste by forecasting production numbers. The program helps to educate employees on the issue of food waste, said Kelli Stradling, district manager for K-12 by Elior.

"And a lot of the education that goes with Waste Nothing is the awareness that it brings because when you're aware of how much you're throwing away by measuring it, by looking at it, by seeing it, then it brings to the forefront of your mind ways that you can reduce that, because you have it available to you and you're seeing what's going on," said Stradling.

The tool helps the team develop "rescue recipes" utilizing ingredients that would otherwise go to waste.

"And we take that waste and identify what products can be used and how we can put those into what we call rescue recipes," said Amy Gibbons, regional manager for K-12 by Elior. "And really make additional recipes out of the items that we identify as waste. So, tomato tops, jalapeno tops, pepper tops, we know those are going to be waste. So how can we make those into a rescue recipe?"

Stradling said implementing the Waste Nothing program took some time as the team worked on educating employees on their food waste reduction efforts.

"Like Marie said, sometimes for adults, change is hard. A big pushback is they saw it as another step in their day. They're already very busy, they have a lot of work to do in the kitchens. And so it was another step, another process," said Stradling.

However, she noted that employees eventually got on board with the program.

"Everybody adjusts and I think that they can see the benefit to when you can see how much you're wasting it changes your mindset," she said, "By now across the board, not only our employees in the kitchen, but faculty in the schools that would see the trash cans go out. It's always a really deep, touchy subject with how much food is wasted. Nobody ever wants to see food waste, so it does help definitely knowing that their efforts change that."

### **Goals for the future**

Moving forward, the team hopes to get every school fully onboarded with its composting program.

"Even our pre-schools. We want them involved in this movement," said Johnson, "So it's a lot of boots on the ground trying to get the training component done."

Another goal for the upcoming year is to address the issue of plate waste by educating students on taking only what they can eat.

Johnson's advice to other operators working on their own sustainability program is to start small.

"Don't try to do everything in a day," she said. "Because every little, small thing that we do makes a big difference and we just have to remember that."



# Our Food Philosophy

## Every Dish Created for Today's Kids by Kids at Heart

Our team is made up of passionate K-12 expert foodies who make it their business to know how and what students love to eat.

## Every Menu Inspired By Students

No boring school meals here! There are THOUSANDS of student-tested, student-approved, recipes in our ever-growing collection that reflect the cultures of diverse communities across the country. Menus are packed with crowd-pleasing lunch essentials and new soon-to-be favorite foods to explore every day.

## Every Ingredient Counts

From seasonal vegetables harvested at local farms to sauces crafted by trusted name brands, each ingredient is chef-selected to make great meals that you can feel good about eating. We support and source ingredients that are grown, raised, and produced with as positive of an environmental and social impact as possible.

## Every Meal Served Fresh

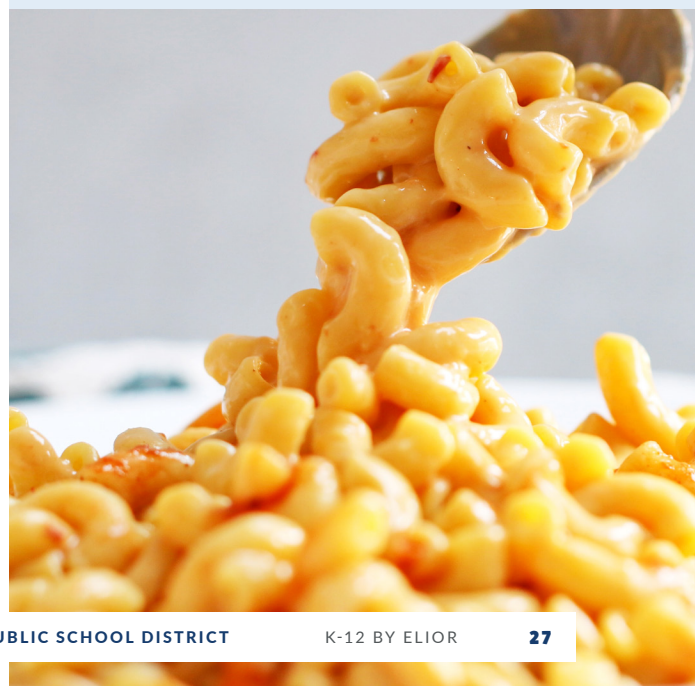
Whether crafted in your kitchen or catered to your school, hot meals come fresh out of the oven just before the next bell rings.

## Every Day a Discovery

Students have fun learning how foods can be good for them and good for the planet. Interactive events with registered dietitians share nutrition and wellness knowledge, promote food discovery, and before they know it, students walk away with lifelong lessons and big smiles.



***At Hattiesburg SD, we want students to be as excited to eat as we are, every day!***





# A Transparent Financial Model

The Hattiesburg food service program is just that; it is a program that was developed for Hattiesburg Schools.

Some food service management companies utilize "off the shelf" solutions based solely on a district's size. They plug in menus and operations models that maximize the FSMC margins and implement their solutions.

When we were developing the Hattiesburg proposal we started with the premise that the key to a successful program is based on providing nutritious food that tastes great. The K-12 by Elior proposal will deliver a program that is unique to the Hattiesburg community both from a menu and operations perspective.

Our proposal was program driven; we didn't start with a meal rate or fees that we thought would "win" the business and reverse engineer the proposal to fit the number.

***K12 by Elior built the best program for Hattiesburg!***



# About Us

K-12 by Elior is part of the Elior North America group which is composed of 12 food service brands that are focused on specific market segments such as public schools, universities, private schools, hospitals, sports & entertainment venues and fortune 500 companies.

The Elior Group (formed in 1991) is a \$3.6 Billion global food service management company with operations in 6 countries.

Elior currently has over 80 food service accounts in Mississippi that cover multiple lines of businesses.

Please see the reference section for a comprehensive list and map of all Elior Accounts in Mississippi.



The mission of all Elior North America companies is to provide healthy, delicious meals every day to every customer so they can feel their best, and in turn, help our business partners be their best.





## We've Done Our Homework.

The K-12 by Elior team is highly experienced in serving a wide variety of unique school meal programs:

WE PREPARE OVER

**80 million+**



MEALS A YEAR!



AT OVER **100**

DIVERSE SCHOOL  
DISTRICTS



IN **460+**

SCHOOL BUILDINGS  
ACROSS THE COUNTRY

# **COMPANY EXPERIENCE & REFERENCES**

**03**



# EXPERIENCE & REFERENCES

## 1. Our Experience

### A HISTORY OF SUCCESS

#### Why K-12 by Elior?

The K-12 by Elior management team has the expertise, knowledge and skill in school nutrition programs to make us an excellent partner to your district. Our team members have had direct responsibility for a large variety of K-12 school districts, private schools, charter schools and residential child care institutions, all using the USDA federal reporting guidelines.

In addition, our catering experience includes serving back-to-school staff breakfasts, retirement celebrations, holiday buffets, elegant honor society plated dinners, fundraisers and many other types of functions. We remain creative and extremely responsive to each and every catered function, regardless of size.





# Elior North America Mississippi Accounts



## EXPERIENCE AND REFERENCES

K-12 by Elior has **over 50 years of experience** and presence in the K-12 market place and currently partners with 86 accounts in Mississippi. We have included several references for your convenience to understand what make us different and how we are the perfect fit for Hattiesburg.



*Presbyterian Christian recently selected Lexington (an Elior Company) as its food service partner for 2024-25.*

Client	City
North Delta Distribution	Batesville
Jasper County (MS) Jail	Bay Springs
Tupelo Christian Preparatory	Belden
Rankin County Jail	Brandon
Lincoln County (MS) Jail	Brookhaven
Madison County Jail MS	Canton
Field Memorial Community Hospital	Centerville
Coahoma Community College	Clarksdale
Coahoma County Jail	Clarksdale
Marion Medical	Columbia
Alcorn - MS	Corinth
East Central Community College	Decatur
John C. Stennis Memorial Hospital	DeKalb
Hartfield Academy East	Flowood
Hartfield Academy West	Flowood
Community Meals	Flowood
Jackson Prep School	Flowood
Copiah County Detention Center	Gallman
Holmes Community College	Goodman
Washington Region Cor Fac - MS	Greenville
Washington School	Greenville
Golden Age Nursing Home	Greenwood
Forrest - MS	Hattiesburg
DeSoto County Detention Center	Hernando
North Mississippi Commissary	Houston
Indianola Academy	Indianola
South Sunflower Hospital	Indianola
First Presbyterian Day School	Jackson

Client	City
Jackson Academy	Jackson
Mississippi Schools for the Blind and Deaf	Jackson
Trustmark National Bank	Jackson
Amite County Jail	Liberty
Madison Ridgeland Academy	Madison
St. Catherines Village	Madison
Sunnybrook Estates	Madison
Magee Commissary	Magee
Pike County Detention Center	Magnolia
Parklane Academy	McComb
Franklin County Memorial Hospital	Meadville
Simpson County Jail	Mendehall
Lamar School	Meridian
Lauderdale County Jail & Juvenile Detention Center	Meridian
Meridian Community College	Meridian
Mississippi Department of Mental Health	Meridian
Rush Foundation & Specialty Hospital	Meridian
MS Delta Community College	Moorhead
Scott Regional Medical Center	Morton
Co-Lin Comm. Coll. - Natchez	Natchez
Lafayette County Detention Center	Oxford
Jackson County Adult Detention Center	Pascagoula
Mississippi Department of Human Services	Pearl
East Rankin Academy	Pelahatchie
MS Gulf Coast Community College	Perkinston
Highland Community Hospital	Picayune

Client	City
Pearl River Community College	Poplarville
Pearl River County Hospital & Nursing Home	Poplarville
Pearl River County Jail	Poplarville
Jefferson Davis Community Hospital	Prentiss
Jefferson Davis Nursing Home	Prentiss
South MS State Hospital	Purvis
HC Watkins Memorial Hospital	Quitman
Eagle Ridge Conference Center	Raymond
Hinds Community College - Raymond	Raymond
Madison County School District	Ridgeland
Northwest Mississippi Community College	Senatobia
Starkville Academy	Starkville
Southwest MS CC	Summit
North MS State Hospital	Tupelo
Walthall Medical	Tylertown
Laird Hospital	Union
Hinds Community College - Utica	Utica
URJ Henry S. Jacobs Camp	Utica
Wayne County (MS) Jail	Waynesboro
Co-Lin Community College	Wesson
Mississippi State Hospital	Whitfield
Southern MS Frozen Distribution	Wiggins

Our management team is looking forward to bringing the same passion, creativity and experience that we provide to all of our clients, presenting nutrition services that everyone will be truly proud of.

Highlights of K-12 by Elinor's experience in the operation of school nutrition programs include:

- Successfully improved bottom line for client budgets; turned around deficit programs to positive returns to the clients
- K-12 by Elinor, as a regional company, has a profound respect for all people of diverse cultures and points of view—we place people first, not profits
- The addition of new marketing initiatives featuring trendy new items in the marketplace
- Introduction of new programs targeting breakfast participation growth, including Breakfast-in-the-Classroom, Good to Go carts and new points of service and products
- Expertise in menu nutrient analysis techniques and standards
- Participation as team leaders in school wellness programs





## EXAMPLES OF SUCCESS

The following is representative of our growth and expertise within the school nutrition services market.



### Farmington Municipal Schools

With an enrollment of more than 11,000 students, Farmington Municipal Schools has been one of K-12 by Elior's largest and most complex school accounts. In the summer of 2005, we began preparations to transition the operations from Aramark. We changed procedures and improved systems to truly manage the business. Our focus also included training team members on new food preparation techniques as well as software operations, enabling us to work smarter. The school's atmosphere and area decor was also upgraded, which involved painting, hanging professional signage and decorations. FMS participation improved and an increased financial return provided evidence of our success.



### K-12 by Elior recognized as 2021 Partner of the Year by KIPP DC

K-12 by Elior has been recognized as the 2021 Partner of the Year by KIPP DC. The K-12 by Elior staff served as frontline workers since the beginning of the pandemic to connect kids with nutritious meals. Despite the uncertainty and challenging dynamics during this time, K-12 by Elior remained flexible and an innovative thought partner. As a result, over 500,000 meals were delivered to serve in-person learning home delivery as well as community meal distribution across seven campuses.



## Testimonials



*“I wanted to take a moment to express my gratitude for the outstanding partnership we have with K-12 Elior and their invaluable support during our recent Principal’s meeting held at SOBA.*

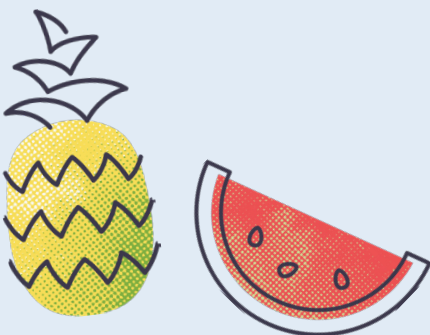
*I am thrilled to report that the breakfast and lunch options provided by K-12 were met with extreme satisfaction from everyone present. It was not just a meal; it was a testament to the power of collaboration and the significance of cultivating long-term relationships with our stakeholders.*

*K-12 has been instrumental in various initiatives, including assisting with marketing for our cafeteria, supporting our recent Eggstravaganza event, and committing to recognize our teachers during Teacher Appreciation Week. Their dedication to working alongside us and their responsiveness to our feedback have been truly commendable.*

*I wanted to share this positive update with you and emphasize the remarkable contributions that K-12 continues to make to our school community. Their willingness to pivot, listen attentively, and collaborate with us underscores their commitment to our shared goals.”*

- Ashley M. Chavis M.Ed.  
Principal

- South Baton Rouge Charter Academy





## 2a. Our References

### Madison County Schools

Ridgeland, MS

**Debbie Jones** | 601.879.3000

Enrollment: **13,000+ Students**

Service commenced in **2020**



**MADISON COUNTY  
SCHOOLS**

MARK OF EXCELLENCE

### Farmington Municipal Schools

Farmington, NM

**Marie Johnson** | 505.324.9840 x1582

Enrollment: **1,700 Students**

Service commenced in **2017**



### Nashville School District 1

600 N 4th Street

Nashville, AR 71852

**Doug Graham, Superintendent** | 870.845.9448

Enrollment: **2,600 Students**



### Pine Bluff Public Schools

Pine Bluff, AR

**Kelvin Gragg**

**Assistant Superintendent** | 870.543.4200

Enrollment: **3,500+ Students**

Service commenced in **2024**

Mid-year transition from Chartwells to K-12 by Elior



### Charter Schools USA

Fort Lauderdale, FL

**Jen Gilreath** | 954.202.3500 x14234

Enrollment: **80,000 Students**

Service commenced in **2016**



## Letters of Reference

**MADISON COUNTY SCHOOLS**

Office of Child Nutrition  
476 Highland Colony Parkway  
Ridgeland, MS 39157  
Phone: (601) 499-0754

Sharon Thompson, Director

December 11, 2023

To Whom it may concern:

I want to share with you our experience with K12 by Elior. Our collaboration with food service management companies began in December 2015, and among them, Elior stands out as our second and most preferred partner. The pleasure of working with Elior has been ours since 2020. As the Food Service Director for Madison County Schools, I can attest to the exceptional services provided by Elior and express my full confidence in their ability to meet and exceed the expectations of any school district.

Madison County Schools is one of the highest rated school districts in Mississippi and ranks the highest among large A-rated districts in Mississippi. We have over 13,000 students across 23 campuses. Our district motto is "Mark of Excellence", and our commitment to maintaining a mark of excellence extends to every facet of our operations, including food services.

Elior has been an integral part of our success story, consistently delivering top-notch food services that align seamlessly with our district's motto. Elior's dedication to excellence is evident in every aspect of their operations, and I am pleased to highlight some key points that showcase their commitment:

- 1. Operational Excellence:** Elior has demonstrated exceptional operational proficiency. Their commitment is evident in their proactive approach, including mastering our software and internal procedures without waiting for formal training.
- 2. Good Food Quality and Variety:** One of the standout features of Elior's service is the consistently high quality food that they provide. The food is good! The produce and breads are consistently fresh. They go beyond generic menu cycles; instead, they tailor the menu to align with the specific food preferences of students in our district, resulting in a noticeable increase in participation.
- 3. Staff Morale and Management:** Since partnering with Elior, there has been a noticeable improvement in staff morale. The experienced and well-trained management team has earned respect not only from food service staff but also from school staff and administration.
- 4. Support Team and Accessibility:** Elior's support team, both on-site and corporate, is extensive. The corporate staff's approachability and responsiveness have been consistently reliable and receptive.
- 5. Compliance and Success:** Our recent administrative review was successful, with zero findings.

In contrast to previous experiences with other food service management companies, Elior's transparency and dedication set them apart. Elior's proposal demonstrated a sincere commitment to partnership, distinct from the vague and subtly implied promises often found in other proposals that, upon closer examination, reveal themselves to be less than genuine commitments. You can feel confident that Elior will do everything that they say they will and in our case, even more.

In conclusion, I wholeheartedly recommend Elior for your food service management needs. Please feel free to contact me at 601-499-0755 or [shthompson@madison-schools.com](mailto:shthompson@madison-schools.com) if you have any further questions or require additional information.

Sincerely,

Sharon Thompson  
Child Nutrition Director



## PINE BLUFF SCHOOL DISTRICT

**Kelvin Gragg, Assistant Superintendent**

[Kelvin.gragg@pinebluffschoools.org](mailto:Kelvin.gragg@pinebluffschoools.org)

1215 West Pullen Street (P. O. Box 7678)

Pine Bluff, AR 71601

870-543-4200 Phone 870-543-4208 Fax

[www.pinebluffschoools.org](http://www.pinebluffschoools.org)

Outstanding Academic Achievement for ALL Scholars



April 4, 2024

Re: K12 by Elior

To Whom It May Concern:

The purpose of this letter is to share my experience with K12 by Elior. During the first part of the school year, the district was not happy with our current Food Service Management Company and we requested approval from Child Nutrition to seek a new FSMC.

K12 by Elior was one of four (4) companies to submit a RFP to the district. After review and scoring of the RFPs, K12 by Elior was awarded the new contract. K12 by Elior started the process in early December and was off and running. They started serving our students on January 3, 2024, and we could not be happier with them. They have come in and revamped our entire food service department. They are providing our students with hearty meals that the students are eating. They are redesigning the cafeterias to make them look attractive and student friendly. The meals consist of food that is attractive to students. The presentation of the food makes it look appealing to students. We all know regardless of how the food tastes, if it does not look good students will not eat it.

Aside from the quality of meals being served, K12 by Elior had the best prices. I have directed them to provide quality food for our students. Many times, the meals served at school will be the best meal some of our students receive that day. Therefore, we have placed an emphasis on good, quality food.

The administration of the Pine Bluff School District is committed to providing quality food service to all our students and K12 by Elior is doing just that. Based on our experience thus far, I wholeheartedly recommend K12 by Elior to you without reservation.

Sincerely,

Kelvin Gragg



To Whom it May Concern:

I am writing this letter to provide a strong and enthusiastic recommendation for K12 by Elior based on our positive experience as a client. As Vice President of Procurement and Operations at Charter Schools USA, I have had the pleasure of working closely with Mark Waterbury and the entire team at K12 by Elior over the past 18 years.

78 of our schools are contracted with K12 by Elior and have been highly satisfied with the services provided. The commitment to excellence, attention to detail, and dedication to meeting the unique needs of our organization have set K12 by Elior apart as an exceptional partner in ensuring the well-being and satisfaction of our students.

Some key highlights of our partnership include:

1. **Quality of Food:** The quality of the food provided by K12 by Elior has consistently met and exceeded our expectations. The variety of menu options, nutritional value, and attention to dietary preferences have contributed significantly to the overall satisfaction of our students and staff.
2. **Service Efficiency and Effectiveness:** K12 by Elior has demonstrated a high level of efficiency in managing the logistics of food service operations to our schools. Timely deliveries, well-organized trainings, and effective operations have streamlined our processes and contributed to an increased level of student and staff participation network wide.
3. **Customer Service:** The customer service provided by Mark Waterbury and the team at K12 by Elior has been exemplary. They are responsive, proactive, and always willing to go the extra mile to address any concerns or special requests that may arise.

In summary, I wholeheartedly recommend K12 by Elior for any school or educational institution seeking a reliable and high-quality food service provider. Their professionalism, commitment to excellence, and customer-centric approach make them an outstanding choice.

If you have any questions or require further information, please feel free to contact me at [jgilreath@charterschoolsusa.com](mailto:jgilreath@charterschoolsusa.com) or 954-553-1456.

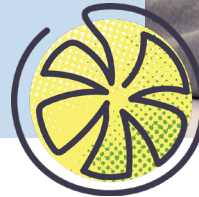
Sincerely,

Jennifer W. Gilreath  
V.P. of Procurement and Operations  
Charter Schools USA



*K-12 by Elior has helped establish a very popular specialty lunch program with our staff and faculty. Each week there is a sandwich or salad option available giving them additional choices beyond the daily menu selection. We also have many functions during the year that K-12 by Elior caters for us. Good food and great presentation! We would highly recommend K-12 by Elior as a food service provider for your school. If we can answer any questions you may have, please feel free to give us a call.*

– Mike Bartels, Former President  
Messmer Catholic Schools



*Through the bidding process, we made the decision to select K-12 by Elior as our food service provider and couldn't be more satisfied with our selection. From the initial transition this summer to present, K-12 by Elior has been a class act. They have provided staff training that has promoted professionalism in our staff and ownership of the program at a time when staff was wary of a contracted food service provider.*

*Without hesitation, I would recommend K-12 by Elior as a food service provider for your organization. I would also invite you to visit our school district to observe the quality program we have partnered together to provide for our school district community.*

– Bonnie Stegmann, Business Manager  
School District of Ashland

*“We love K-12 by Elixir! We have been able to transform our food service program from an off site prep/catering program to an onsite prep/cook program with very limited space and a unique set up in all of our buildings. Our students love the food. Our onsite food service director is amazing and key to operating at 5 campuses successfully!”*

– Stacey Awbrey  
eSTEM Public Schools  
Little Rock, Arkansas



*“Ryan and Corey are THE BEST combo to have for our schools. Corey is absolutely amazing in everything. The campuses know him because he is always on our campuses. He will be on the phone with me at 6:30am to start the day off right and end his day with phone calls to see if there are any issues that need to be fixed. Ryan has been fabulous. I’ve worked with him the longest and truly trust him. I know he has K-12’s best interests, but he cares about our schools and our relationship”.*

– Brianna Brown, SST Texas

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*“A great partnership is one that both sides can work together and accomplish great goals for our students. To make the dining experience that best it can be and we feel we receive that from K-12 by Elixir.”*

– Sandra Davis  
Alamogordo Public Schools



## 2b. Discontinued NSLP Contracts in Mississippi

In the last five years K-12 by Elior has not had a canceled or discontinued K12 (NSLP) contract in the state of Mississippi.







**Great School  
Days really do  
start in our  
Kitchens!**

# **MARKETING PROGRAMS**

**04**



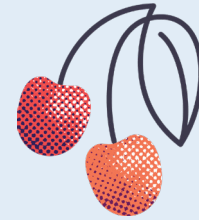
# 1. Marketing Plans

## THE STUDENT EXPERIENCE

### Cafe Environment

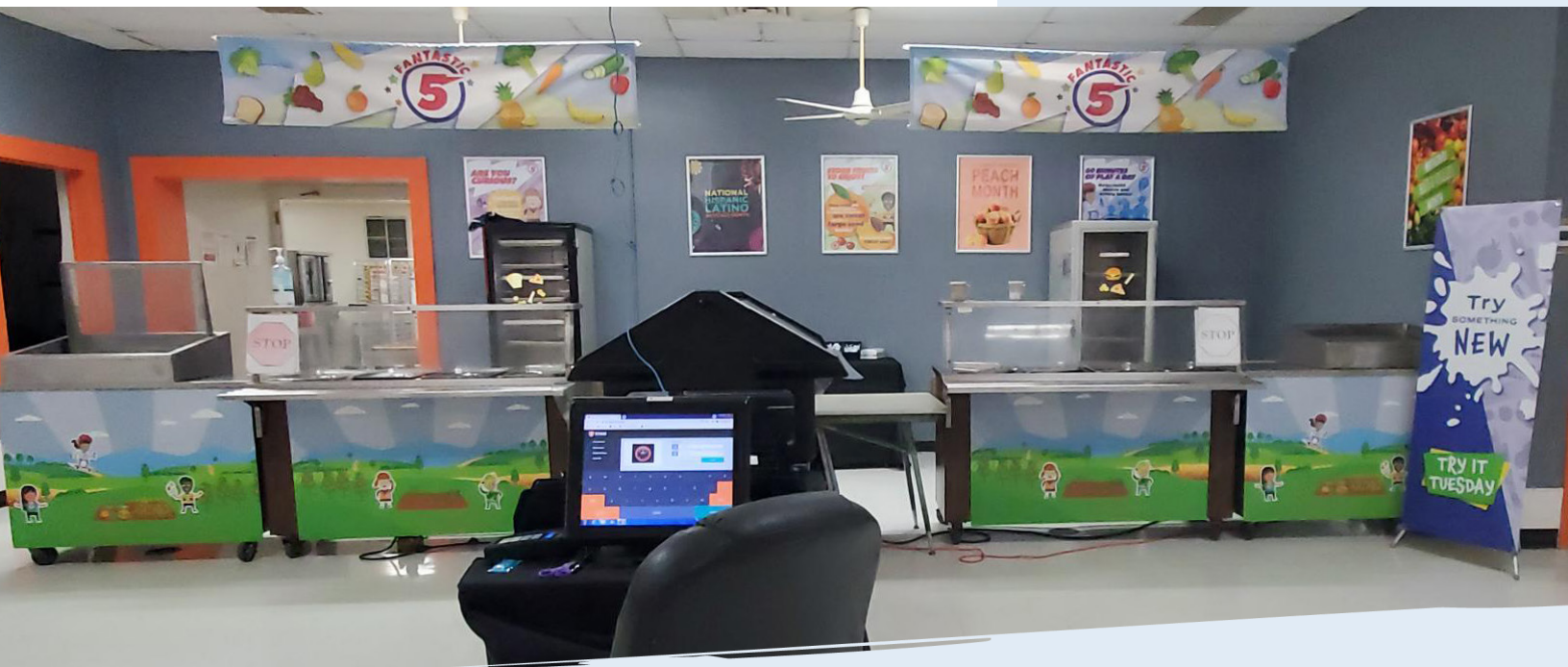
K-12 by Elior is committed to creating an engaging student dining experience. The accessibility of experiences is changing student expectations. Student participation has undergone a shift in the past decade, as students are more food savvy and communicating what they want in real time. We take time to understand student preferences and industry trends. Students and other guests that participate will be part of an experience that uplifts your unique culture and goals.

Branding in the cafeteria and meal spaces is a fun and effective way to boost your school's spirit through the dining experience. We're all about making dining areas and concepts really pop, setting the stage for what students can expect. Our aim is to bring the right splash of branding that matches the vibe and offerings of each spot. Think bright, cheerful imagery that speaks to students, using our own cool environmental brands, or let's get creative and whip up something special just for your school!



**Let's craft a vibrant student dining experience!**

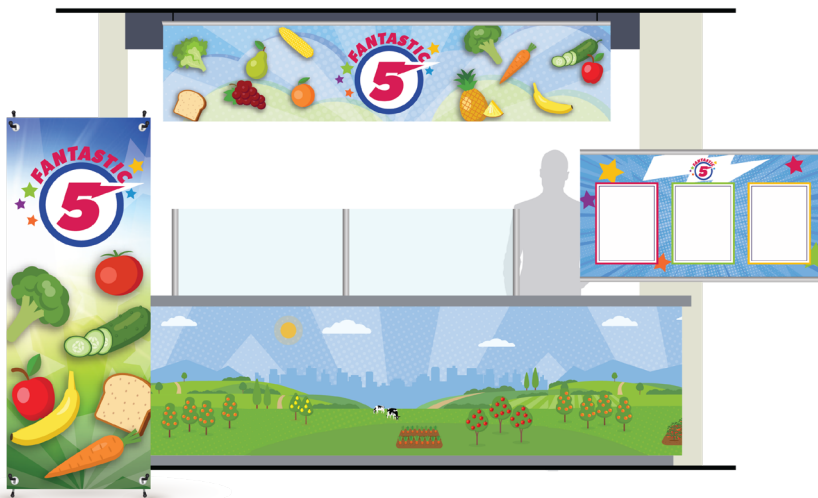
- Create comfort & convenience
- Increase participation
- Generate excitement





## Elementary: Fantastic Five

Fantastic Five was created to engage elementary school students and encourage their participation in the school meal program. Through the use of characters that students can identify with, this brand encourages healthy eating, social responsibility, physical activity and holistic wellness.



Relatable characters deliver health and wellness messaging



## Middle School: Healthy, Fresh, Delicious

Our middle school environmental brand is a trendy hot spot for students grades 5-8. We serve a variety of choices found in a food court-style atmosphere, while incorporating healthy and enticing food choices.

**Deli**

**Grab & Go**

**Grill**

**Main Course**

**Pizza**

**Salad Bar**

**Tex Mex**



## High School: Cafe Verde

Inspired by college and university residential dining concepts, our high school dining destinations provide the retail experience high school students expect.

Our high school environmental brand delivers the coffee shop vibe students love. By incorporating the school's name and identity, students know it is truly their space.



# Promotions

The role of promotions is to create awareness and interest in the school meal program through student engagement. Special events and limited time offer specials create opportunities to increase participation. Food celebrations are built into our menus. We provide our partners with toolkits of marketing materials that bring these menu-based events to life.

## SPECIAL EVENTS AND PROMOTIONS

Our special events and promotions provide menu variety and highlight popular food themes and holidays throughout the school year.

**Celebrate food and special events to inject some fun and uplift the students' day.**

2023-2024 SPECIAL EVENTS & PROMOTION CALENDAR												
Back of the House Planning Calendar												
	AUGUST	SEPTEMBER	OCTOBER	NOVEMBER	DECEMBER	JANUARY	FEBRUARY	MARCH	APRIL	MAY	JUNE	JULY
NATIONAL FOOD DAYS	Watermelon Day Lemonade Day Banana Split Day Choc Chip Cookie Day Waffle Day	Cheese Pizza Day Giacomole Day Ice Cream Cone Day Cheeseburger Day Pancake Day Coffee Day Milk Day	Vegetarian Day Taco Day Pasta Day Apple Day Pumpkin Day Chocolate Day Oatmeal Day	Sandwich Day French Toast Day Nacho Day Pickle Day	Cookie Day Cocoa Day Cupcake Day	Bean Day Pizza Week Milk Day Bagel Day Granola Bar Day Peanut Butter Day Blueberry Pancake Day	Tater Tot Day Homemade Soup Day Frozen Yogurt Day Festacine Alfredo Day Pizza Day Oatmeal Day Banana Bread Day Strawberry Day	Cereal Day Meatball Day Sticky Ice Day Ravioli Day Corn Dog Day Spinach Day	PB&J Day Burrito Day Grilled Cheese Day Pretzel Day Blueberry Pie Day Oatmeal Cookie Day	OJ Day Hummus Day Biscuit Day Vanilla Pudding Day Hamburger Day	Milk Day Egg Day Cheese Day Donut Day Choc Ice Cream Day Smoothie Day Choc Pudding Day	Macaroni Day Blueberry Muffin Day French Fry Day Hot Dog Day
MONTHLY FOOD THEMES	Peach Month	Fruits & Veggies Month	Bullying Prevention Month	Sweet Potato Month	Pear Month	Soup Month	Snack Food Month Black History Month	Cereal Month	Grilled Cheese Month Diversity Month	Strawberry Month Mental Health Month		Picnic Month
GLOBAL BITES			Lebanon	South Africa	Philippines	Cuba	Southeast Asia	Italy	Mexico			
BeWell WELLNESS EVENTS	Building Muscle Mass	National Fruits & Veggies Month More Matters	Supporting Immunity Through Food	Make The Most Out of Your Meals: Choose Nutrient-Dense Foods	Build a Better Snack	New Year New You: Mindful Eating	American Heart Health Month: Clean Eating for a Healthy Heart	National Nutrition Month	Plant-Forward/Plant-based	National Physical Fitness & Sports Month - Focus on exercise	Eating in Season	Hydration
HOLIDAYS & CULTURAL CELEBRATIONS		Labor Day Hispanic/Latino Heritage First Day of Fall	Halloween	Thanksgiving Native American Heritage Election Day Veteran's Day	Human Rights Day Winter Solstice	New Years Day MLK Day Emancipation Proclamation Day	Chinese New Year Mardi Gras Valentine's Day President's Day	Registered Dietitian Day Women's Day Harriet Tubman Bday Pi Day St. Patrick's Day First Day of Spring Easter	April Fools Day Earth Day Admin Prof Day	Cinco De Mayo Mother's Day Memorial Day	Father's Day Juneteenth First Day of Summer	
SCHOOL CELEBRATIONS & RECOGNITION DAYS		Grandparents Day World Clean Up Day FSW Day Johnny Appleseed Day	Walk to School Day NSW Mental Health Day Childhood Nutrition Day	Cookie Monster Bday Children's Book Week America Recycles Day		Caribbean Beach Day	Big Game Week	Read Across America NSBW	School Librarian Day Picnic Day Stop Food Waste Day	Eat More Fruits & Veggies Day	Eat Your Veggies Day	

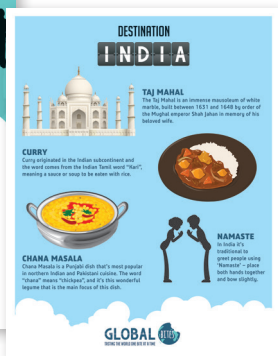
\*Items on this calendar may change. This is an operator facing document.

[Click Here to Download Materials from Sharepoint](#) | [Click Here Order Materials from the Company Store](#)

**K-12**  
BY ELIOR







# GLOBAL BITES

Global Bites features exciting, healthy and distinctive flavors from around the globe on the menu as a monthly limited time offer.

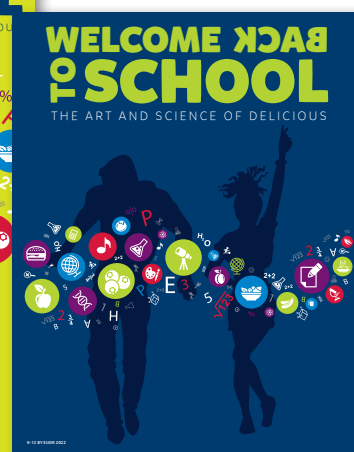
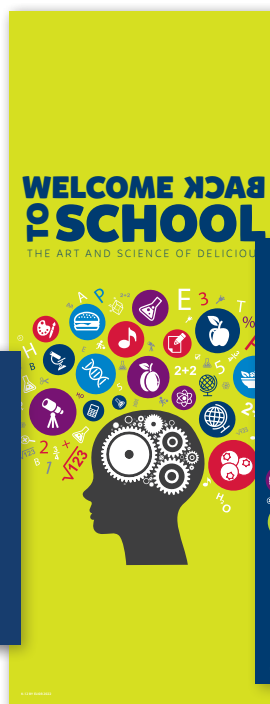
- Global fun-facts about the country and a passport for students to track the cuisine they tried are included in program materials.
- Students are offered chef-prepared samples to generate excitement and interest in advance of the event.

During the offer period, student feedback is encouraged to evaluate student satisfaction.



## BACK TO SCHOOL

Welcoming students to the new school year and creating excitement to participate in school meals.



## MENUS THAT POP

Pop-in restaurants are fun and provide variety to the menu. Our pop in restaurant concepts can “pop in” twice a year at each high school.



### Vegebond

meat not missed

Vegebond puts plant-forward foods in the center-of-plate spotlight with reinvented familiar global flavors of Mexican, Pan-Asian, and Mediterranean cuisines. These creative dishes will surprise, delight, and satisfy every type of eater from plant-driven fans to those just looking to try something new. Sink your teeth into something delicious at Vegebond and we promise the meat will never be missed.

## SeoulTown

INSPIRED KOREAN EATS

Think beyond the bibimbap bowl! Garlic, ginger, scallions, sesame and soy sauce—Korean cuisine utilizes familiar aromatics and seasonings, anchored by the bold flavors of ingredients like kimchi and Gochujang to develop the sweet, spicy and umami packed flavors of this vibrant culture. SeoulTown Korean Inspired Eats offers traditional favorites alongside new & playful creations, all authentically delicious!



### UNION

BAR-B-QUE

The Union Bar-B-Que menu is simple: Pit-cooked meats or marinated plants prepared “low and slow” for the deepest flavor, a lineup of six iconic sauces, and well-seasoned side dishes to fill every inch of your plate.



## FIELDART

SALADS BY YOU

Field Art is a garden studio where you can create a masterpiece with simple, seasonal ingredients that are good for you and good for the planet. Salads are crafted with fresh greens and whole grains, lean or plant-based proteins, wellness-driven seasonal toppings and a finishing touch of flavorful, homemade dressings.

## BOWL & BROTH

Southern Vietnamese-inspired rice noodle bowls.

Nothing replenishes your body, mind, and spirit in one delicious sip quite like soup. Bowl + Broth ladles up nourishing noodles in aromatic broths, a variety of plant-rich and traditional meat proteins, plenty of fresh vegetables, herbs, and savory sauces so you can create a custom, soul-satisfying meal.



Come join us for a feast bursting with the fresh, vibrant flavors of the Eastern Mediterranean. Whether it's a quick visit or a lingering meal shared with friends, Mezze Table invites you to pull up a chair wherever you are and relish every bite.

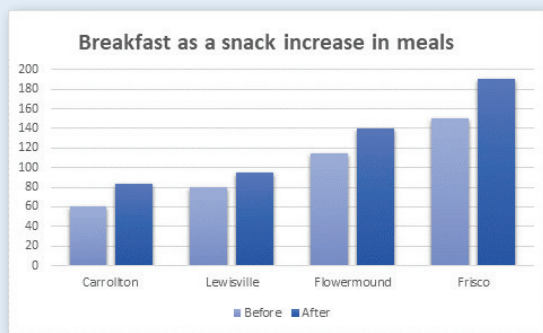


# Programs

## JUMP START

The Jump Start breakfast suite is your set of tools and resources to successfully market and promote your school breakfast program. With Jump Start, introduce a bright and fun experience around breakfast, paired with multiple service solutions.

- Identify new opportunities for student dining experiences.
- Tools, resources and insights that address student preferences.
- Encourage healthy choices.



The **Breakfast As A Snack program** offers an additional opportunity for students to take a breakfast, who may have already had breakfast at home.



## SUPPER PROGRAM

The Supper Program fills the hunger gap that exists after school for millions of children. The program, offered through the Child and Adult Care Food Program (CACFP), provides federal funding to after school programs operating in low-income areas to serve meals and snacks to children 18 and under after school.



## A LA CARTE PROGRAM

Connecting students to the brand name snacks they love. Snack lineups include school-appropriate choices from favorite brands like, Welch's, Hershey's, Frito Lay and Kellogg's!



## WELLNESS EVENTS

BeWell wellness events are a student engagement activity that provide wellness education. Sets of materials for K-4, K-8, 9-12 and Spanish.

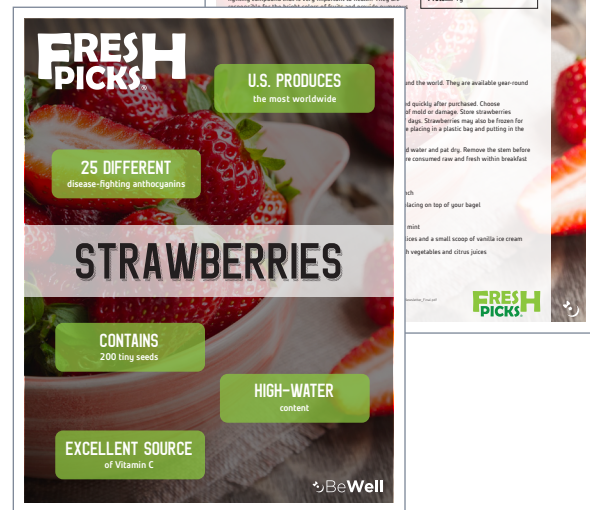


Check out the Nutrition & Wellness section of this proposal for more!



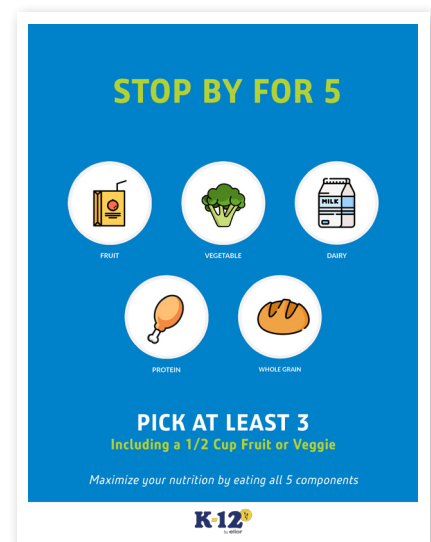
## FRESH PICKS

Fresh Picks is designed to complement our BeWell wellness approach by creating excitement and awareness about eating more fruits and vegetables.



## STOP BY FOR 5

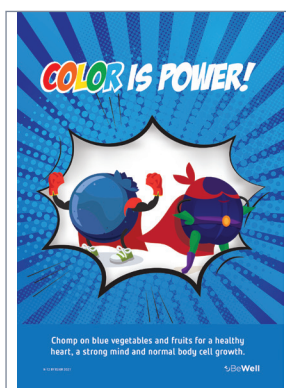
For those students that bring a lunch from home, Our “Stop By For 5” campaign offers a fantastic opportunity for students who bring lunch from home to enhance their meals with nutritious options. By simply passing through the serving line, they can choose up to five delicious components - including a fruit, vegetable, protein, grain, or a refreshing milk as a beverage. Not only does this add variety and balance to their homemade lunch, but it also counts as a reimbursable meal. Plus, for added convenience, we can even bring these healthy choices directly to students in the café via our mobile cart service, ensuring every student has access to a well-rounded meal.





# FOOD FOR THOUGHT

Food For Thought is a nutrition education program for all grades that focuses on a different food group each year. It introduces and encourages students to try new, healthy whole foods and recipes at Thoughtful Bite events hosted during lunch.





# Merchandising

## We Eat with Our Eyes

Our merchandising plan is all about making your dining area the place to be! It's designed for quick, easy access to yummy, healthy food that looks as good as it tastes. We train our team to keep things fresh, consistent, and exciting with great displays and tasty samples. This means your students get more than just a meal—they get a fun, sensory experience that'll have them coming back for more. We're here to turn your dining space into the go-to spot for a great meal, making every lunchtime something to look forward to!

### A well-merchandised cafe will:

- Encourages meal choice.
- Increases speed of service.
- Improves student satisfaction.



### Welcoming Environment

Make it easy for students to find what they want

### Appealing Food Display

Show students what a meal could look like

### Positive Service Experience

Help students identify foods or ingredients



# COMMUNITY ENGAGEMENT

## 2. Involvement of Students, Staff and Patrons/Maximizing Free and Reduced Participation

### Community Involvement

Your K-12 by Elior food service team will look for every opportunity to create positive change throughout the community, fighting food insecurity, reducing environmental impact, and bringing fresh options to food deserts.

#### SCHOOL COMMUNITY

- Celebrating together with the school community things that are important to them.
- Farm to table
- Athletics
- Community/Elior Cares Heroes

#### GREATER COMMUNITY

- MBWE partnerships.
- Community organizations and philanthropic drives
- Backpack program: partnering with community food pantry or local organization to send food items home in a backpack for the weekend.



### JR. CHEF COMPETITION

Our goal is to foster a love of nutrition by engaging our students and offering a chef-centric, hands-on experience. The Junior Chef Competition unifies the community while promoting awareness of our locally grown initiative.

# Examples of Community Involvement

## RATON PUBLIC SCHOOLS

- **Annual Scholarships** – awarded over \$8,000 in annual scholarships to qualifying students attending college since our first year at Raton.
- **Back-to-School Superintendent's Breakfast** – help support the annual breakfast to welcome teachers and staff back to school.
- **FOODPLAY** – partnered with the Raton to bring FOODPLAY to the Historic Shuler Theater. All elementary students attended.

## NEW MEXICO SCHOOL DISTRICT

- **Culinary Kids** – Introduced new recipes and culinary skills to elementary students, including education about nutrition.
- **Food Drives and Community Outreach Programs** – Drove participation in the community with programs such as sport team fundraisers and meal events for local teams.



## K-12 BY ELIOR CELEBRATES SCHOOL LUNCH HERO DAY!

**Kathy Murray, VPO for K-12 by Elior, shared:**  
Friday, May 6th was the official Lunch Hero Day... though we do have heroes in our schools every day! Our team celebrated with a commemorative shirt and was showered with posters and cards of appreciation from students.



**Ohio Team**

*Denise Harris and Shawana Lumpkin*



**Piedra Vista HS Team**

## RUIDOSO MUNICIPAL SCHOOLS

- **Catered Dinners** – provided dinner meals to athletic groups, which delivered savings and kept revenue in the District.
  - **Volunteering** – organized a coat drive, Angel Tree gifts and Adopt a Family for the holidays among the staff members.
- 

## WISCONSIN SCHOOL DISTRICT

- **BRAVE** – taught after school for elementary and middle school students; Kids in the Kitchen, creating new recipes, incorporating food safety and nutrition and learning new cooking skills.
  - **Family Outreach Night** – creating presentations for parents and their children with new foods, recipes, dinner, games and prizes.
- 

## FARMINGTON SCHOOL DISTRICT

- **Community Involvement** – involved in the community with MDA Lock Up, Food Drive for Food Bank, Toys for Tots toy drive, softball team sponsorship and Navajo Ministries.
- **Thanksgiving Celebration** – celebrated in November at all schools.
- Initiated a student worker program and mentor program for student workers.
- **Worked together to initiate energy focused green program at the schools** – implementation of low energy/low water use service day – once per quarter menus are designed to reduce oven and water usage. Estimated savings to date of \$15,000 since implementation.

## Unhoused Students Assistance Program

- As true partners to Farmington Municipal Schools, we have made a commitment to assist with taking care of our most vulnerable of students, the ones whose families find themselves unhoused or displaced. Keeping our students' lives as normal as possible is what the McKinney-Vento Bill ultimately seeks to do, but funding is limited. We are glad to help with the extras that may be needed.
- We have committed to assisting the FMS program financially every school year. We have earmarked \$3,000 over the next few years towards this program.
- In communications with the Homeless Program Liaison, it has been shared that these funds have been able to assist our students with toiletries, haircuts, shoes, field trips, etc.



*“As a leader I feel it 100% necessary to give back to the communities we serve; so for the past 10 years of my career I have instilled in every Team I have lead that we must donate freely of our time and efforts in some shape form or fashion during every year.”*

- Marie Johnson,  
Student Nutrition Program Coordinator, Farmington Municipal Schools  
School Nutrition Association of New Mexico 2020–2021 - President Elect  
Farm to Table Organization: 2019 Food Service Director of the Year



Ronald McDonald  
House Charities®  
New Mexico

## K-12 BY ELIOR AND RONALD MCDONALD HOUSE CHARITIES

For each of the last six years, K-12 by Elior has supported the Ronald McDonald House in many ways. Lead by Marie Johnson, Student Nutrition Program Coordinator at Farmington Municipal Schools, our team of food service directors in New Mexico take the time to visit the Ronald McDonald House each year and prepare delicious meals for the children, parents and staff at the Ronald McDonald House. We are proud to support the Ronald McDonald House and feel privileged doing so.





## Medford Agriculture Days



K-12 by Elor is proud to partner with our schools and the local community to bring unique and fun events featuring fresh and local food directly to students. K-12 by Elor actively collaborates with our partners to invite new ideas and innovations, and when Lisa Kopp, Medford School District's Agricultural Instructor and Future Farmers of America (FFA) Advisor, approached K-12 by Elor, Medford Agriculture Days was born.

K-12 by Elor's Food Service Director at Medford School District, and K-12 by Elor's District Manager brought together K-12 by Elor's culinary, nutrition and marketing teams to bring to life to a feature menu: pulled pork sandwiches for students and roasted pork chops for faculty and staff. The team coordinated with local newspapers, radio and television stations to conduct interviews of Medford students; some even went live on the radio! The K-12 by Elor team held an FFA Jeopardy contest, gave out recipes and prizes and made collaborative t-shirts to celebrate the day.



## #EliorCares Employee Relief Fund to Help Team Members in Need

At Elior North America, our team members serve our clients and communities with passion, care and dedication. And we support our fellow team members with the same spirit of service and generosity.

During the unprecedented time of crisis, Elior created a way to help our team members impacted by furloughs across the business and other hardships resulting from the COVID-19 pandemic by launching the Elior Cares Employee Relief Fund.

The fund continues to support employees impacted by catastrophic natural disasters, such as a hurricane, wildfire, tornado or flooding, or a personal disaster (like a house fire, mudslide, etc.).

The Elior Cares Employee Relief Fund was initially funded in large part from the salary reductions of our executive leadership and continues to be funded on an ongoing basis by the voluntary contributions of individual team members.

100% of the voluntary donations collected went directly to team members in need once their application was approved. Administration and other fees were covered entirely by Elior North America. Additionally, Elior North America donated 50 cents for every dollar contributed by Elior team members, up to \$200,000.



## Example Activities and Events

These events are planned and organized to take place periodically throughout the school year. Schools can incorporate a variety of these events into their calendar in order to provide the students' families and the community with different opportunities to get involved.

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**Invite parents and community members to a school health fair** that provides information and visual displays about different health-related topics. The benefits of eating more fruits and vegetables, the importance of eating whole grains, diets that improve various health conditions, increasing physical activity, how to read food labels and other topics can be addressed.

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**Involve parents and community members in a walk to school day event.** Encourage adults in the area to join the students on their walk to school to promote the benefits of increasing physical activity and to encourage more safe walking routes in the community.

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**Host a community breakfast by inviting parents or other community members** to prepare/share a healthy breakfast with the students. Parents can provide recipes or healthy breakfast items to encourage the community to make healthier food choices at breakfast and to promote breakfast-eating as an essential way to consume enough nutrients for the day.

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**Take the Whole Grain Challenge** by creating teams of students and parents to canvas community restaurants and survey how many establishments offer whole grains. This is an important way to encourage the community to take action and to promote healthy food choices when dining out.

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**Include wellness segments during home and school meetings** that can be conducted by school staff or an outside guest speaker. These meetings are valuable opportunities to provide many parents with nutrition and physical activity information. Topics to address healthy eating at home, how to prepare healthy family meals, how to make healthy food choices at restaurants, how to read food labels and other health-related topics can be discussed.





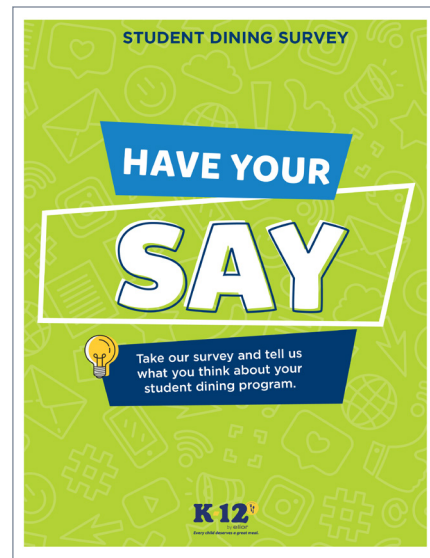
## K-12 BY ELIOR SUPPORTS A BACKPACK PROGRAM PARTNERSHIP





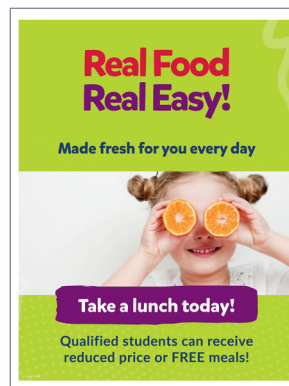
## NATIONAL STUDENT SURVEY

The purpose of the survey is to understand student satisfaction levels and collect feedback to make data driven decisions. Our culinary development, marketing programs and participation drivers are designed based on student input. This leads to higher participation and increased engagement.



## FREE AND REDUCED SUPPORT

We are committed to supporting our district partners in building awareness of Free and Reduced eligibility through parent communications, maximizing the number of received and processed applications and getting students to take a free or reduced-price meal for breakfast and lunch.



## Supporting Communities

### FIGHTING HUNGER

Feeding people is what we're ALL about, so it only makes sense that we feel just as passionate about fighting food insecurity. Your food service partnership team will look for every opportunity to create positive change throughout the community, supporting food banks and helping to bring fresh options to food deserts.

### REPLENISHING OUR PLANET

...one tree at a time! Trees clean our air and water, create habitats for biodiversity, contribute to our health and wellbeing, and create jobs for social impact. That's why we partner with One Tree Planted to plan events and engage guests with promotions and efforts that plant more trees.



ONETREEPLANTED

One Tree Planted is a 501(c)(3) nonprofit dedicated to global reforestation. They plant trees to restore nature and biodiversity, raise awareness about the importance of trees, motivate younger generations to do something positive for the environment, and offer organizations like ours a partner for simple sustainability solutions.

# **STAFFING, TRAINING AND TRANSITION PLANS**

# **05**

# 1. Personnel Development



Your Dining Services team will have the skills and tools they need to support your great school days!

The team at Elior North America emphasizes continuous learning and development for our team, offering a range of training programs for skill enhancement and safety. This commitment includes ongoing, adaptable training and a focus on creating an injury-free work environment, with easy-to-implement resources for managers and diligent tracking of participation. We are committed to internal growth and offer developmental learning paths to grow and promote our people.

## Our training program includes such topics as:

- Food Safety, Hygiene and Workplace Safety
- Compliance Training: Preventing Harassment, Business Ethics, Cyber Security
- COVID-19 Training (Hourly and Exempt)
- My Elior Journey: Onboarding Program
- Technical Training for Systems
- A Day in the Life
- Hospitality Training
- Segment Specific Training
- New Hire Orientation for all exempt hires: Culture Welcome to Elior

As well as our standard initial training, we are dedicated to continually evaluating the needs of the program and train our team members accordingly throughout the life of our partnership. We are also committed to working with Operations to identify any areas that may need additional training to best serve our guests.

## Team Member Training

We prioritize creating a culture of safety, aiming for an injury-free workplace by implementing systems for a secure and healthy work environment.

**Safety Training** – Monthly training and development for team members focuses on safety and efficient operations. This includes the SAFE training program covering crucial topics like accident prevention, personal hygiene, thermometer usage, and food allergy awareness, encompassing both food and workplace safety. Each session is equipped with a facilitator guide, interactive activities, and a summary poster highlighting key points.



### Aspects of the Elior North America sanitation and safety program include:

- Properly train team members on personal hygiene and foodborne illness
- Provide employees with properly working equipment to prepare, cook, hold, cool and reheat foods effectively and in proper temperature zones
- Use self-inspection checklists that are closely monitored by the location Food Service Director
- All Elior North America managers must be ServSafe Manager certified
- All team members are trained in food sanitation and safety
- Application of the Food Safety Manual, part of a comprehensive food safety program to ensure that our teams have the support, information and resources necessary to make food safety a key component in every kitchen

**Orientation** – All team members read, review and sign two documents upon hire: Safe Food Handling and Sanitation Guidelines and Illness Reporting Agreement.

## Compliance Training

K-12 compliance training occurs at the start of school year and applicable topics are reinforced throughout the year. The learning path includes K-12 Training with the USDA Tracking Form and Elior North America Monthly Training Modules. Units follow the intended learning path to ensure compliance and cover topics, such as Civil Rights, Food Allergens and the Child Nutrition Programs.

We offer “Preventing Discrimination and Harassment” as an online training to all managers. The interactive course covers real-life scenarios common in the workplace through a news show format. Divided into brief, self-paced episodes, it features interactive videos and gamification to enrich the learning experience. It explains the behaviors that are expected of individuals to create a workplace that is free of discrimination, harassment and bullying.

- **Harassment and Discrimination:** Elior North America and its affiliates are committed to ensuring a safe, discrimination-free workplace where everyone is treated with respect and civility. Annual training is provided for hourly employees and managers on recognizing, preventing, and responding to harassment. Additionally, there’s an online interactive course available for managers titled “Preventing Discrimination and Harassment,” which uses real-life scenarios, videos, and gamification to enhance learning. This course focuses on teaching behaviors that foster a workplace free from discrimination, harassment, and bullying.
- **Cyber Security:** A course that reviews how to prevent online threats, how to defend your online information and to alert information security when you see something suspicious.

- **Business Ethics and Integrity:**

An e-learning course that provides an overview of how we are committed to conducting business with integrity. Elinor requires all team members potentially exposed to corruption risks to learn about our obligations.

- **Food Safety Certification and Training:**

All food service team members will be required to complete training in food safety and sanitation upon hire, and ongoing training to ensure that they have the knowledge to maintain a safe and sanitary food service environment.

### **Requirements:**

- The Food Service Director and all team members working in positions that require food safety manager certification must complete an approved food safety manager certification course and pass an approved exam within 30 days of hire (e.g. full day ServSafe class). Recertification is required at least every five years or earlier based on local regulatory requirements.

### **All team members are trained on food safety and sanitation:**

1. Upon hire as part of new employee orientation using the Safe Food Handling and Sanitation Guidelines
2. As a part of the monthly SAFE training
3. Through the policies and procedures outlined in the Elinor North America Food Safety Manual

## **My Elinor Journey**

My Elinor Journey is the initial training for all new Food Service Directors/management joining the company. This training provides a common learning plan for all business segments that includes the tools, the skills and the coaching new managers need to be successful in their new position.

The program was created by a team of high performing Food Service Directors working in partnership with Elinor Talent Development and subject matter experts in our commonly used systems and processes. They will work closely with their District Manager (DM) and a Peer Mentor for support during this unique and powerful learning experience.

## **WHAT IS MY ELIOR JOURNEY?**

**My Elinor Journey creates a consistent 90-day onboarding experience that includes:**

- A guidebook with 27 learning modules
- e-learning courses and videos
- System toolkits
- Interactive webinars
- Peer mentor support

**New Manager Guidebook:** Provides a fundamental learning plan and contains the resources and information needed to acclimate during their first week. This is their plan to continuously improve performance throughout the first month, quarter and beyond. This guidebook also includes a space to gather information from their manager, peers and direct reports to acclimate effectively. The guidebook includes 29 learning modules; each one is numbered and titled with a recommended timeframe to complete. There are three basic sections with each module:

- **My Actions:** A visual flowchart that directs through the performance steps or sequence to accomplish the key learnings of the module.
- **My Resources:** These are icons that will identify/link them to the specific information, procedures, tools or other resources they need to review and use in order to complete the learning. Resources include: job shadowing, toolkits, webinars, e-learning courses, and job aids.
- **My Reflection/Application:** This is a main section under each heading that provides the opportunity to learn key Elior and location policies, procedures, tools or systems and tasks. In many cases there is space to write notes about important information pertaining to the facility, jot in additional questions or reflect on what they have learned.

**District Manager:** The District Manager's role is to partner with a Peer Mentor and Elior Talent Development to provide the new manager with guidance and support. Their primary responsibility is to help their direct reports perform to the best of their ability, so they can do the same for their team members. They are closely involved in the training and development process of all new managers.

**Peer Mentor:** An experienced Food Service Director who will be with the new manager during the first segment of their training, and then be a continuous resource as they grow in the position. The Peer Mentor role is designed to:

- Support new Food Service Directors in their roles with an experienced team member
- Coordinate, manage and delegate training modules
- Ensure new Food Service Directors have the tools to be successful in their roles
- Deliver hands on training and job shadowing experience

**A Day in the Life:** A segment specific tool designed for unit managers to plan their day to day operations for success. This tool includes six key topics, and outlines what should be completed on a daily, weekly, monthly, quarterly and annual basis, with links to key resources and checklists.

**Systems Training:** In order to ensure operational excellence, every team member must be consistently trained on our core processes using up-to-date tools and resources. We offer technical training for the systems below: Kronos (Timekeeping and Labor); Statz (Accounting); talentReef (Application Tracking System-ATS); and Tegara (CRM).

We utilize a blended training approach. These trainings include monthly live webinars with subject matter experts, e-learning courses, video and technical toolkits.

## Culinary Training

Elior North America has assembled some of the most talented and dedicated chefs in the food service industry. As a chef-centric company, we pride ourselves on the ability to not only adapt to the trends in the culinary world, but to create them. To support this vision and fuel culinary innovation, we have invested in the professional development of our chefs. They participate in the exclusive online learning platform through our partnership with the Culinary Institute of America. This online culinary training focuses on the fundamentals every chef needs to develop their skills and build a masterful culinary career and are packed full of useful skills, knowledge and techniques.

In addition, to ensure that our most talented chefs are able to work together and incite innovation, Elior North America has formed the Culinary Innovation Council (CIC). The CIC is dedicated to developing programs and initiatives to promote culinary innovation throughout the organization. The council meets regularly to develop and implement new concepts and recipes, create culinary communications, secure marketing support and design culinary training materials. At the conclusion of each CIC meeting, team members are responsible for taking their training and new concepts into the field. The dissemination of this information helps us to initiate our new culinary standards and share our innovative concepts throughout the company.

## Team Member Benefits

We value our employees and believe they deserve one of the best compensation programs in the industry.

By serving our employees well, we know they will better serve you. Our benefits plan include:

- Paid Vacation
- Paid Sick Leave
- Paid Holidays
- Paid Funeral Leave
- Medical Insurance
- Dental Insurance
- Group Life and AD&D Insurance
- Vision Insurance
- 401(k)
- Employee Assistance Program (EAP)
- Educational Assistance
- Ancillary Benefits





# Training Calendar

## School District Training Calendar 2023-2024

August 2023	September 2023
Back to School Meeting Civil Rights Training	HACCP Training
October 2023	November 2023
Food Safety Training	Proper Hand Washing Techniques
December 2023	January 2024
Foodborne Illness Prevention	Preventing Slips, Trips, and Falls
February 2024	March 2024
PPE-Personal Protective Equipment— What and How	Accident Reporting Procedures
April 2024	May 2024
Proper Lifting—Avoiding Back Injuries	Important Safety Tips

- Opening and Welcome—DM & FSD
- HR Overview and Paperwork Overview—HRST
- Proper Coaching—DM & HRST
- Training and Development—DM & HRST
- Operational Standards and Expectations—DM & FSD
- Core Competencies for Production—DM & FSD
- Overview: Preparing for Summer/Opening—DM & FSD
- Recipes—FSD
- Nutritional Standards—FSD
- Blood-borne pathogen training —FSD
- Meal Accountability—FSD
- Civil Rights Training—DM & FSD
- Meal Count Goals—FSD
- Surveys—DM & FSD
- Best Practice Sharing—DM & FSD
- Marketing—MST
- Line Set-up—FSD
- Promotions—FSD
- Food Display—FSD
- Uniforms—DM & FSD
- Advertising—DM & FSD
- Nutrition and Wellness—RD
- Safety and Sanitation—DM & FSD
- Operational Safety—FSD
- Environmental Safety—FSD
- Food Safety—FSD
- Service Expectations—FSD
- Students—DM & FSD
- Faculty—DM & FSD
- Catering—FSD
- Other—DM & FSD
- Q & A Session—DM & FSD

DM = District Manager

FSD = Food Service Director

HRST = Human Resource Support Team

MST = Marketing Support Team

RD = Regional Dietitian

## SAMPLE

# Monthly Training Calendar

	Food Safety	Workplace Safety
<b>October</b>	Handwashing and Personal Hygiene	Safety Simplified
<b>November</b>	Norovirus and Illness Reporting, COVID reminders	Fire and Burn Prevention
<b>December</b>	Food Allergens	Slip and Fall Prevention
<b>January</b>	Food Safety Record Keeping	Cut Awareness + Slicers
<b>February</b>	Minor Areas with Major Impact: Cleaning and Sanitizing	Reporting + Investigation of Work-Related Injuries
<b>March</b>	Labeling and Date Marking	Emergency Response
<b>April</b>	Toxic Substances: What You Need to Know	General Safety Guidelines
<b>May</b>	Cooling Methods	Mental Health and Well-being
<b>June</b>	Proper Clean Up for Waste Back-Up	Equipment Safety
<b>July</b>	Ready-To-Eat Foods and Glove Use	PPE
<b>August</b>	Product Recall Process	Chemical Safety (PPE, SDS)
<b>September</b>	Food Safety Month	Ergonomics

# Team Member Development

**WE VALUE THE STRENGTH OF OUR COMMUNITIES AND THE WONDERFUL DIVERSITY OF THE PEOPLE IN THEM.**

Caring for each other and embracing every person's unique contribution makes *us all better*.

Our goal is to support, empower, and celebrate our people to help them and our whole community thrive; to be an organization where everyone who works or partners with us can grow and feel valued.

## Developing People to Succeed

Team members can best reach their potential when they work for a company that provides the right kind of training, career planning and professional development opportunities. As an employer, we are committed to their development, regardless of the level where they start.

In 2022, **44%** of management roles were filled internally, offering team members more opportunity to grow in their careers.



## PEOPLE

### We're building a culture at K-12 by Elior where people feel they belong.

This means we value every voice, champion equity, and promote inclusive learning and performance at every level.

The collective experiences, backgrounds, and perceptions of our employees, partners and guests are vital to help us enrich and grow as an organization.

**TOGETHER**, and only together, we become stronger: a preferred place to work, a respected business partner, and a true leader in our local and global communities.



#### Employment Equity

The food service and restaurant industry has long been one fueled by hardworking people representing diverse cultures and backgrounds. We are proud to be part of that community, driven by our love of food and mission to create innovative culinary experiences for the people we serve.

Our team members are committed to making a difference in people's lives each day, so it's important to us to seek out great people and help them grow and succeed. Partnerships that help connect us to diverse job candidates who are looking for meaningful employment and rewarding careers goes far beyond an employer-employee relationship and a paycheck: it creates a cycle of shared success and deep community bonds.

#### Partnerships



**Multicultural Food service & Hospitality Alliance (MFHA)**  
industry thought leaders & resources



**Women in Hospitality Travel & Leisure**



**Thurgood Marshall College Fund**  
the nation's largest organization exclusively representing the Black College Community and key source for top employers seeking top talent for competitive internships and good jobs



**C-CAP**  
chefs act as mentors in this culinary training program for at-risk youth



# DOING GOOD

## Top Employer

DiversityJobs.com has named Elinor North America a 2020 and 2021 Top Employer in the categories of Food & Beverage and Hospitality employers. This esteemed honor is for companies that “have shown consistent outreach and dedication to hiring from all diversity groups, so the most qualified candidates can truly rise to the top of their careers.”



## Elinor Cares Employee Relief Fund



Created in 2020, the Fund helps employees who are facing financial hardship immediately after a natural disaster or an unforeseen personal hardship. Relying primarily on individual donations from employees and support from Elinor, Inc., it has supported over 350 team members affected by hurricanes, wildfires, Covid-19, and other unexpected hardships.

## 2. Exhibit B–Wage and Hour Schedule

### EXHIBIT B

#### Wage & Hour Schedule

For the sake of privacy, names and last names will not be provided in RFP.  
Grandfathered employees based on PERS year TBD after PERS report  
Director, Administrative Assistant, District Manager, Managers and Assistant Managers to  
be grandfathered into HCSD

# Hattiesburg Labor Schedule 2024-2025

HATTIESBURG LABOR SCHEDULE FOR 2024-25									
Position Title	Site or School	Daily Hours	Hourly Rate	Number of Days	SALARY	PTO Accrual	TOTAL SALARY	Total Taxes & Benefits	TOTAL LOADED LABOR
Manager	LILLIE BURNLEY LC	8.00	\$18.10	183	\$26,498.40	\$2,450.57	\$28,948.97	\$9,697.91	\$38,646.88
FSW	LILLIE BURNLEY LC	4.00	\$15.67	183	\$11,470.44	\$1,060.79	\$12,531.23	\$4,197.96	\$16,729.19
Manager	GRACE CHRISTIAN	8.00	\$18.10	183	\$26,498.40	\$2,450.57	\$28,948.97	\$9,697.91	\$38,646.88
FSW	GRACE CHRISTIAN	7.00	\$14.90	183	\$19,086.90	\$1,765.16	\$20,852.06	\$6,985.44	\$27,837.50
FSW	GRACE CHRISTIAN	6.00	\$11.00	183	\$12,078.00	\$1,116.97	\$13,194.97	\$4,420.32	\$17,615.29
FSW	GRACE CHRISTIAN	6.00	\$11.00	183	\$12,078.00	\$1,116.97	\$13,194.97	\$4,420.32	\$17,615.29
MGR	HAWKINS ELEM	8.00	\$12.82	183	\$18,768.48	\$1,735.71	\$20,504.19	\$6,868.90	\$27,373.09
LEAD COOK	HAWKINS ELEM	7.00	\$14.90	183	\$19,086.90	\$1,765.16	\$20,852.06	\$6,985.44	\$27,837.50
FSW	HAWKINS ELEM	7.00	\$15.61	183	\$19,996.41	\$1,849.27	\$21,845.68	\$7,318.30	\$29,163.98
FSW	HAWKINS ELEM	6.00	\$11.00	183	\$12,078.00	\$1,116.97	\$13,194.97	\$4,420.32	\$17,615.29
Manager	ROWAN ELEM	8.00	\$15.28	183	\$22,369.92	\$2,068.77	\$24,438.69	\$8,186.96	\$32,625.65
LEAD COOK	ROWAN ELEM	7.00	\$15.84	183	\$20,291.04	\$1,876.52	\$22,167.56	\$7,426.13	\$29,593.69
FSW	ROWAN ELEM	7.00	\$11.00	183	\$14,091.00	\$1,303.14	\$15,394.14	\$5,157.04	\$20,551.17
FSW	ROWAN ELEM	6.00	\$11.00	183	\$12,078.00	\$1,116.97	\$13,194.97	\$4,420.32	\$17,615.29
FSW	ROWAN ELEM	7.00	\$11.00	183	\$14,091.00	\$1,303.14	\$15,394.14	\$5,157.04	\$20,551.17
Manager	THAMES ELEM	8.00	\$11.37	183	\$16,645.68	\$1,539.39	\$18,185.07	\$6,092.00	\$24,277.07
ASST Manager	THAMES ELEM	7.00	\$15.44	183	\$19,778.64	\$1,829.13	\$21,607.77	\$7,238.60	\$28,846.37
LEAD COOK	THAMES ELEM	7.00	\$14.90	183	\$19,086.90	\$1,765.16	\$20,852.06	\$6,985.44	\$27,837.50
FSW	THAMES ELEM	6.00	\$11.00	183	\$12,078.00	\$1,116.97	\$13,194.97	\$4,420.32	\$17,615.29
FSW	THAMES ELEM	6.00	\$11.00	183	\$12,078.00	\$1,116.97	\$13,194.97	\$4,420.32	\$17,615.29
FSW	THAMES ELEM	6.00	\$11.00	183	\$12,078.00	\$1,116.97	\$13,194.97	\$4,420.32	\$17,615.29
FSW	THAMES ELEM	6.00	\$11.00	183	\$12,078.00	\$1,116.97	\$13,194.97	\$4,420.32	\$17,615.29
Manager	WOODLEY ELEM	8.00	\$16.22	183	\$23,746.08	\$2,196.04	\$25,942.12	\$8,690.61	\$34,632.73
LEAD COOK	WOODLEY ELEM	7.00	\$16.92	183	\$21,674.52	\$2,004.46	\$23,678.98	\$7,932.46	\$31,611.44
FSW	WOODLEY ELEM	7.00	\$11.00	183	\$14,091.00	\$1,303.14	\$15,394.14	\$5,157.04	\$20,551.17
FSW	WOODLEY ELEM	6.00	\$19.33	183	\$21,224.34	\$1,962.83	\$23,187.17	\$7,767.70	\$30,954.87
FSW	WOODLEY ELEM	4.00	\$11.00	183	\$8,052.00	\$744.65	\$8,796.65	\$2,946.88	\$11,743.53
FSW	WOODLEY ELEM	5.00	\$12.36	183	\$11,309.40	\$1,045.89	\$12,355.29	\$4,139.02	\$16,494.32
Manager	N.R. BURGER MS	8.00	\$18.10	183	\$26,498.40	\$2,450.57	\$28,948.97	\$9,697.91	\$38,646.88
ASST MGR	N.R. BURGER MS	7.00	\$15.67	183	\$20,073.27	\$1,856.38	\$21,929.65	\$7,346.43	\$29,276.08
LEAD COOK	N.R. BURGER MS	7.00	\$15.43	183	\$19,765.83	\$1,827.94	\$21,593.77	\$7,233.91	\$28,827.69
FSW	N.R. BURGER MS	7.00	\$11.00	183	\$14,091.00	\$1,303.14	\$15,394.14	\$5,157.04	\$20,551.17
FSW	N.R. BURGER MS	7.00	\$12.56	183	\$16,089.36	\$1,487.94	\$17,577.30	\$5,888.40	\$23,465.70
FSW	N.R. BURGER MS	6.00	\$11.37	183	\$12,484.26	\$1,154.54	\$13,638.80	\$4,569.00	\$18,207.80
FSW	N.R. BURGER MS	6.00	\$11.00	183	\$12,078.00	\$1,116.97	\$13,194.97	\$4,420.32	\$17,615.29
FSW	N.R. BURGER MS	7.00	\$11.00	183	\$14,091.00	\$1,303.14	\$15,394.14	\$5,157.04	\$20,551.17
Manager	HATTIESBURG HIGH	8.00	\$17.05	183	\$24,961.20	\$2,308.41	\$27,269.61	\$9,135.32	\$36,404.93
LEAD COOK	HATTIESBURG HIGH	7.00	\$11.37	183	\$14,564.97	\$1,346.97	\$15,911.94	\$5,330.50	\$21,242.44
FSW	HATTIESBURG HIGH	7.00	\$11.37	183	\$14,564.97	\$1,346.97	\$15,911.94	\$5,330.50	\$21,242.44
FSW	HATTIESBURG HIGH	6.00	\$11.37	183	\$12,484.26	\$1,154.54	\$13,638.80	\$4,569.00	\$18,207.80
FSW	HATTIESBURG HIGH	7.00	\$16.75	183	\$21,456.75	\$1,984.32	\$23,441.07	\$7,852.76	\$31,293.83
FSW	HATTIESBURG HIGH	7.00	\$13.06	183	\$16,729.86	\$1,547.18	\$18,277.04	\$6,122.81	\$24,399.84
FSW	HATTIESBURG HIGH	6.00	\$11.00	183	\$12,078.00	\$1,116.97	\$13,194.97	\$4,420.32	\$17,615.29
FSW	HATTIESBURG HIGH	7.00	\$14.42	183	\$18,472.02	\$1,708.29	\$20,180.31	\$6,760.40	\$26,940.72
FSW	HATTIESBURG HIGH	6.00	\$18.84	183	\$20,686.32	\$1,913.07	\$22,599.39	\$7,570.80	\$30,170.19
Food Service Director	Management	8	Salaried	238	\$78,750.00	Salaried	\$78,750.00	\$26,381.25	\$105,131.25
Assistant Director	Management	8	Salaried	238	\$52,000.00	Salaried	\$52,000.00	\$17,420.00	\$69,420.00
Executive Chef	Management	8	\$20.00	210	\$33,600.00	\$3,107.33	\$36,707.33	\$12,296.95	\$49,004.28
Menu Coordinator	Management	8	\$20.00	210	\$33,600.00	\$3,107.33	\$36,707.33	\$12,296.95	\$49,004.28

# 3. Benefit Package



EFFECTIVE JANUARY 1, 2024

## BENEFIT OVERVIEW

Below is a general summary of Elior North America benefits.

BENEFIT TYPE	ELIGIBILITY	OVERVIEW
<b>Group Medical</b>	<ul style="list-style-type: none"> <li>Full-time status (average of 30 hours per week)</li> <li>1st of the month following 30 days of employment</li> </ul> <p>A spouse/domestic partner is eligible for Elior medical coverage ONLY if they are NOT eligible for medical coverage through their own employer</p>	<p>Choose between 3 UHC Plans:</p> <ul style="list-style-type: none"> <li>PPO Plan (includes office co-pays)</li> <li>High Deductible HSA Plan (Health Savings Account compatible)               <ul style="list-style-type: none"> <li>Includes company seed up to \$500 / \$1,000</li> </ul> </li> <li>Minimum Benefit Plan (Health Savings Account compatible)               <ul style="list-style-type: none"> <li>Includes company seed up to \$500 / \$1,000</li> </ul> </li> </ul>
<b>Group Dental</b>	<ul style="list-style-type: none"> <li>Full-time status (average of 30 hours per week)</li> <li>Part-time status (20 - 29) hours per week</li> <li>1st of the month following 30 days of employment</li> </ul>	Carrier: Delta Dental NC
<b>Group Vision</b>	<ul style="list-style-type: none"> <li>Full-time status (average of 30 hours per week)</li> <li>Part-time status (20 - 29) hours per week</li> <li>1st of the month following 30 days of employment</li> </ul>	Carrier: VSP
<b>Flexible Spending Account (FSA)</b>	<ul style="list-style-type: none"> <li>Full-time status (average of 30 hours per week)</li> </ul>	<p>An FSA allows an employee to set aside a portion of earnings to pay for qualified healthcare and/or dependent care expenses. Use it or lose it rule applies.</p> <p>Administrator: Flores</p>
<b>Health Savings Account (HSA)</b>	<ul style="list-style-type: none"> <li>Full-time status (average of 30 hours per week)</li> </ul>	<p>Available to those participating in the HDHP or MBP, an HSA allows an employee to set aside a portion of earnings to pay for qualified healthcare expenses. The employee owns the account and the money contributed. No use it or lose it rule. Money rolls over.</p> <p>Administrator: Optum Bank</p>
<b>Commuter Benefit</b>	<ul style="list-style-type: none"> <li>Full-time status (average 30 hours per week)</li> <li>Part-time status (20 - 29) hours per week</li> </ul>	<p>Note: eligible date of hire.</p> <p>Administrator: Flores</p>
<b>Group Life / AD&amp;D</b>	<ul style="list-style-type: none"> <li>Full-time status (average of 30 hours per week)</li> </ul>	<p>Company paid benefit to assist employee's dependents in the event of death</p> <p>Employee Benefit: \$15,000 (hourly) 1x Salary up to \$500k (salaried &amp; hourly Corporate &amp; FSD)</p> <p>Carrier: UNUM</p>
<b>Voluntary Life / AD&amp;D</b>	<ul style="list-style-type: none"> <li>Full-time status (average of 30 hours per week)</li> </ul>	<p>Voluntary employee paid benefit to assist employee's dependents in the event of death</p> <p>Employee Benefit: \$25,000 min to \$200,000 max</p> <p>Spousal Benefit: \$12,500 min to \$100,000 max</p> <p>Children: \$1,000 (birth to 14 days)</p> <p>Carrier: UNUM \$5,000 or \$10,000 (14 days to 26 years old)</p>
<b>Group and Voluntary Short-Term &amp; Long-Term Disability</b>	<ul style="list-style-type: none"> <li>Full-time status (average of 30 hours per week)</li> </ul>	<p>Disability insurance to help protect an employee's income under certain short and long-term situations</p> <p>STD- Company paid for salaried employees, non-exempt Food Service Directors and hourly corporate employees. Voluntary employee paid for all other groups.</p> <p>LTD - Voluntary employee paid for all groups.</p> <p>Carrier: UNUM</p>
<b>Hospital Indemnity, Accident Insurance, Critical Illness</b>	<ul style="list-style-type: none"> <li>Full-time status (average of 30 hours per week)</li> <li>Part-time status (average 20 - 29) hours per week</li> </ul>	<p>Voluntary employee paid benefit plans to financially assist employees under certain situations</p> <p>Carrier: Unum</p>
<b>401(k)</b>	<ul style="list-style-type: none"> <li>Full-time status and part-time status employees are eligible to participate once waiting period has been met</li> <li>1st of the month after completing six months of service and at least 21 years of age</li> </ul>	<p>A retirement 401(k) savings plan allowing employees to make tax-free contributions toward retirement. The plan includes a discretionary matching contribution of 25% of the first 8% of employee contributions</p> <p>Recordkeeper: Principal Financial</p>

Benefit Overview

Revised 10/2023





EFFECTIVE JANUARY 1, 2024

# BENEFIT OVERVIEW

Below is a general summary of Elior North America benefits.

BENEFIT TYPE	ELIGIBILITY	OVERVIEW			
<b>Vacation Salaried</b>	All full-time salaried team members will receive their annual vacation grant on October 1st (or a prorated portion in hire year if after Oct 1) based on position and tenure at time of grant.	Tier 3: VPs and above - starts at 4 weeks (160 hours) Tier 2: Directors & District Mgrs - starts at 3 weeks* (120 hrs) Tier 1: all other - starts at 2 weeks* (80 hours) * Prorated in inception year			
		<b>TENURE GROUP</b>	<b>TIER 1</b>	<b>TIER 2</b>	<b>TIER 3</b>
		Inception Year	Prorated up to 80	Prorated up to 120	Prorated up to 160
		Year 1	80	120	160
		Year 2-3	120	120	160
		Year 4-8	160	160	160
		Year 9+	200	200	200
<b>Vacation Hourly</b>	All Hourly team members classified as full-time are eligible to receive vacation awards. All full-time hourly team members accrue vacation time based on hours paid.	Vacation time is awarded in six (6) month intervals; on October 1st and April 1st. Awards are calculated based on the hours paid in the six (6) months immediately preceding the award date unless otherwise noted. All new hourly team members can begin using their time on the 1st of the month following ninety (90) days from their date of hire.			
		<b>YEARS OF SERVICE</b>	<b>MAX HOURS*</b>	<b>MAX AWARD HOURS PER AWARD</b>	<b>MAX AWARD HOURS PER FISCAL YEAR</b>
		Less than 1 year	Total hours paid* X 0.0192	20	40
		1-4 years	Total hours paid* X 0.0385	40	80
		5+ years	Total hours paid* X 0.0577	60	120
<b>Sick</b>	The Company provides paid sick leave to eligible hourly and salaried team members.	Team members accrue paid sick leave at a rate of one (1) hour for every thirty (30) hours worked up to is 40 hours. Unused sick leave hours can be carried over each year; the maximum number of hours that can be carried over each year is eighty (80) hours or the state or city mandated maximum.			
<b>Holidays</b>	The Company provides paid holidays to eligible hourly and salaried team members.	Nine (9) company-designated holidays will be observed in fiscal year 2024:  Thanksgiving Day, Day after Thanksgiving, Christmas Day, New Year's Day, MLK Day, Memorial Day, Juneteenth, Independence Day, and Labor Day.			
<b>EAP - Employee Assistance Program</b>	The Company provides an Employee Assistance Program and Work/Life Balance services to all team members and their families.	Confidential support provided by a Licensed Professional Counselor to help lead a happier and more productive life at home and at work. 24/7 support. Work/Life Specialists are also available to field questions and assist in locating resources in your community.			
<b>DISCOUNT PROGRAM</b>	All Elior Team Members	Perkspot provides exclusive discounts for local and national merchants. Whether shopping in store or online from a desktop or mobile device, this team member discount advantage provides discounts on electronics, health & wellness, apparel, automotive, education, entertainment, toys, travel, and more.			

# PEOPLE & LEADERSHIP

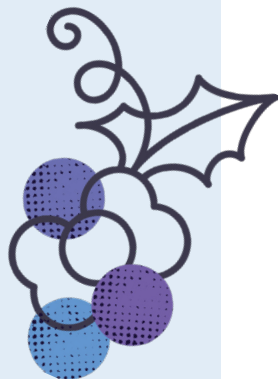
## A. Food Service Director

### ONSITE MANAGER

The Director's role is to oversee and direct the unit and ensures that the vision, goals and objectives are met based on client and contractual obligations. The Food Service Director ensures that quality nutritional food is provided to all customers and that professional standards are met and maintained in the unit. Food Service Director oversees and directs the procurement, production and service of food to all customers to achieve the account financial and non-financial objectives.



Hattiesburg will be able to interview our Director Candidate; we know that the right "fit" is as critical as a strong resume and experience.



## FOOD SERVICE DIRECTOR'S DUTIES

- Meet targeted profit objective by controlling food, supply and labor costs and maximize sales potential through aggressive marketing and/or promotions.
- Analyze financial data and operational statistics to ensure all required weekly financial reports are sent to corporate by established deadlines.
- Establish unit specific goals that meet client expectations and communicate goals regularly with client(s) to assess and discuss progress of financial and non-financial goals and objectives. Report progress on these discussions to district manager.
- Monitor inventory and place orders utilizing quantities on hand. Complete an assessment of and perform training with kitchen personnel in sanitation practices.
- Establish cleaning schedules and other sanitary controls as required by the county and/or state health department and Company policy.
- Assist with maintaining the highest rating on health inspections and correct any deficiencies.

## FOOD SERVICE DIRECTOR'S QUALIFICATIONS

- Possesses excellent written and verbal communication skills to communicate with all levels of employees, vendors, clients and customers.
- Able to make judgments concerning the interpretation of policies and procedures.
- Demonstrated ability to assist with sales projects and proposals.
- Strong customer service orientation, capable of addressing complaints at numerous levels.
- Demonstrated experience directing and controlling management activities of others to meet goals and objectives.
- Strong mentor who can coach and train employees.
- Must have a strong knowledge of expense management, financial planning and strategic planning.



## REQUIREMENTS FOR THE ROLE

- The Director will possess K-12 by Elior's education requirements. High School Diploma and three (3) years of experience in food service management required. College degree in food services management, business or related field is preferred.
- Must have computer experience using Microsoft Word and Excel, including report creation and analysis, and using internet and electronic mail systems.
- Experience in menu development, catering and production management preferred.
- Knowledge of merchandizing techniques and special events within a food service setting a big plus.
- ServSafe certification required.

## QUALIFICATIONS AND SUPPORT

### Management Time within District during Student Contact Days

K-12 by Elior Food Service Directors are hired with the intent of working all student contact days. The expectation of our full-time Food Service Directors is to schedule time off around the school calendar, using school down time and holidays. Directors are present during the approximate 180 food service feeding days for students and staff. If an emergency arises, K-12 by Elior will provide backup support via a district manager or another Food Service Director.

### Experience Staffing K-12 Breakfast and Lunch Programs

Most managers in food service have had experience with developing staffing schedules at their account, whether it be a hospital, school or business. Every newly hired Food Service Director comes onboard with differing and individual skill sets. Our internal support mechanisms help our directors with staffing in the school nutrition program using information from the Institute of Child Nutrition.

The District Manager and Food Service Director assigned to your school will review all staffing assignments and develop a staffing schedule that indicates the meals per labor hour (MPLH). The MPLH is reviewed and compared to industry standards for accuracy. Please refer to labor costs and MPLH in our proposal.





## Experience with Menu Development and Special Events

K-12 by Elior provides all Food Service Directors with a core menu cycle. The core menu cycle is created every year by members of our Culinary team, K-12 district managers, dietitians and Food Service Director.

The core menu cycle is a starting point for directors at their schools. We understand taste preferences and student favorites differ in geographical areas, and we adjust accordingly at every school we manage. If a Food Service Director needs to adjust or add choices to the core menu, we have a system in place to properly test and cost the option to ensure simultaneous taste, production and financial synergy. Our registered dietitian nutritionists and Culinary team are on-hand to assist. Our menus are entered into TrakNOW, a USDA-approved nutrition software program, to ensure compliance with all requirements.

## Special Events

Food Service Directors receive a comprehensive tool kit for excellent special events. District managers, members of the K-12 Culinary Team, and others will often participate.

## Experience Conducting Procurement/ USDA Commodities

Food Service Directors experienced in institutional management are typically involved in quantity purchasing of food and supplies. K-12 by Elior provides unit-level purchasing support, making school nutrition procurement straightforward and painless. Each Food Service Director is provided with an order guide, created specifically by our Purchasing department, for K-12 schools. This order guide includes foods from both the K-12 core menu a la carte menus, as well as popular food and supply options for catered events. The K-12 by Elior District Manager and Purchasing department provide assistance to all new directors with this online ordering system.

## USDA Commodities

K-12 by Elior District Managers and Purchasing department will provide support for all USDA commodity procurement. We are familiar with numerous state commodity programs, including ordering commodities, bonus commodities, cash in lieu of commodities, Department of Defense produce and direct diversion.



## SKILLS PROFILE

### Food Service Technical – All Skills:

- Experience managing a multi-school nutrition program. Experience including breakfast and lunch menu preparation, food and supply procurement, quantity food preparation/production and all regulatory meal pattern/portion requirements. Provides references to support successful outcomes.
- Understands and applies principles and procedures for ordering, quality assurance, delivery, catering and special events, promotions, safety, staffing and security.
- Understands accounting systems and necessary requirements by government agencies involved in school nutrition. Demonstrates knowledge of cost control by completing accurate and timely reports; develops action plans to pinpoint and reduce high-cost areas.
- Has adequate knowledge of wage and hour, EEO, OSHA, worker's compensation and other applicable laws.

### Communications – Listening, conducting staff meetings, asking questions, reading, computer usage, telephone/fax usage and writing:

- Knowledge and experience in oral and written communication skills (i.e. listening) as evidenced by clear and concise memos, emails, knowledgeable team members, client feedback and personal observations.

### Finance – Forecasting production needs, staffing and inventory. Has the ability to understand and manage finance issues:

- Demonstrates an understanding of forecasting, production and inventory systems.
- Understands staffing requirements and Meals Per Labor Hour patterns for School Nutrition Programs.
- Ability to interpret numbers as relating to costs per meal.

### Procurement – Agency compliant:

- Knowledge of procurement of food and supplies.
- Follows federal regulations regarding USDA procurement practices for schools.
- Familiar with commodities, processing and commercial distribution practices.

### Human Resources – Interpersonal and motivation:

- Maintains harmonious relations with staff team members. Has good knowledge and awareness of interpersonal skills as evidenced by productivity, low turnover and quality of work by K-12 by Elmor team members.
- Has experience with in-service training programs and continuing education.

### Managing People – Customer relations, client relations, planning and goal setting:

- Maintains good client and customer relations and consistently achieves agreed upon goals through good planning and organization of staff efforts.
- Understands unit contract and adheres to its provisions.
- Understands client's objectives.
- Deep understanding of people management.



## FOOD SERVICE DIRECTOR'S KNOWLEDGE AND EXPERIENCE

**Professional Development:** Provided for the Food Service Director: K-12 by Elinor takes the training and development of all team members seriously. We require our Food Service Director to be active members of the School Nutrition Association (SNA), as well as respective state nutrition associations. Depending on the level of SNA membership, they are required to document and attend a minimum of 18 SNA-approved CEUs annually. K-12 by Elinor also provides annual and quarterly trainings on new regulations and company standards.

**Level of Support and Guidance Received From Upper-Level Management:** K-12 by Elinor has an open door policy with all levels of team members. The Food Service Directors have access to the Vice President, Human Resource Office and all other departments at all times. Should a situation arise that the Food Service Director is unable to find a reasonable solution, they will reach out to the corresponding department. Once a solution is determined, it will be presented to the client to ensure the solution is reasonable for both parties.

**Level of Support and Guidance Provided to Onsite Manager:** The Food Service Director will make a minimum of one onsite visit per a month to discuss any operational concerns that may need to be addressed. Items may include but are not limited to food cost, labor costs, federal standards, state regulations, safety and sanitation and any other item the client or company may wish to address.

**Experience Staffing Food Service Programs:** Our proposed Mississippi District Manager, Stephany Griebler, has 27 years of experience managing K-12 school nutrition programs. She is well versed in the requirements released by the USDA for each school year. She has lead school districts through successful administrative reviews (formerly CRE/SMI Reviews) and has offered a company-wide training in preparation for the review process.

**Problem/Resolution Information:** If the Director is unable to resolve any situation at the unit level, She will ask Stephany for direction and guidance. Once a resolution is confirmed, the Director will implement the solution to that particular situation. Both Stephany and the Director will make sure the solution will be in line with the integrity of the program, contract and all involved.

**Mentoring and Support Plan:** K-12 by Elinor has developed the following support team for your Food Service Director. Since we are a regional company, we are closer to our Directors and customers, allowing more time for one-on-one support. K-12 by Elinor assigns fewer accounts per district manager than other food service management companies. This allows us the opportunity to provide more hands-on involvement time to work with each client.

## B. Support Teams

Our onsite staff is dependent on the support we provide, and K-12 by Elicor has the best support in the industry.



**Stephany Griebler**  
District Manager

Stephany brings over 27 years of culinary and hospitality experience to Hattiesburg. Stephany's expertise is supporting and providing all the tools and resources her staff needs to be successful. She is excited to start this new chapter with Hattiesburg in everyone reaching their full potential.



**Rich Sikoral**  
President

Rich is the best of the best in the industry and brings decades of knowledge to support his team. His expertise provides guidance to meet our clients' growth and financial objectives through strategic planning. Rich oversees all aspects of K-12 performance to ensure client satisfaction.



**Jim Stilwell**  
Senior Vice President

Jim, with 32 years of experience in K-12 food service, currently serves as the Senior Vice President overseeing operations in the West. His responsibilities include managing the menu and procurement departments and guiding the future direction of K-12 food services. Jim's expertise in developing complex food systems has established him as a respected leader in the industry.



**Abby Olson**  
Director of Nutrition

Abby is responsible for supervising the K-12 nutrition team, where she provides leadership and guidance to achieve K-12 by Elicor objectives. She manages multiple projects and oversees the day-to-day operations of her team, ensuring that all activities align with organizational goals.



**Corey Sanville**  
Executive Chef

Corey's passion for food and service gives him the perfect personality to support our schools. His culinary innovation provides support by bringing excitement and creativity to our onsite teams. Before being promoted to corporate chef, Corey was the Executive Chef in Madison County, overseeing 20 sites executing NSLP and CACFP programs. He is thrilled about the potential of working with Hattiesburg Public School District.



## K-12 LEADERSHIP TEAM

Supporting our regional teams is a highly collaborative team of experts. They look forward to working with Hattiesburg SD.



**Travis Young**  
Senior President  
Education and Operations

Travis has over 30 years of experience in food service and hospitality industry where he has built a career passionate about strong client relationships, leading great teams and a commitment to client retention.



**Rich Sikoral**  
President  
K-12 by Elior

Rich is the best of the best in the industry and brings decades of knowledge to support his team. His expertise provides guidance to meet our clients' growth and financial objectives through strategic planning. Rich oversees all aspects of K-12 performance to ensure client satisfaction.



**Candace Hogan**  
Managing Director Growth -  
Education

Candace started her career in food service management after working inside her home raising her family. Her leadership skills and passion for people lead her to her role today. She oversees new business development and client retention while creating strategic relationships with non-profit organizations who may add value to our clients.



**Mark Waterbury**  
Senior Business Development  
Director

Mark will serve as your lead Business Development contact. Mark will be onsite for most transition activities, and will serve as an additional point of contact when needed.



**Steven Contois**  
Senior Director of  
Human Resources

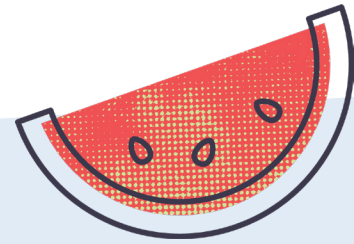
Drives the development and execution of company-wide programs, practices and policies. Provides support and guidance to senior leaders with organizational design and workforce planning. Day to day performance management support to account operations.



**Trent Krupica**  
Senior Director of Marketing

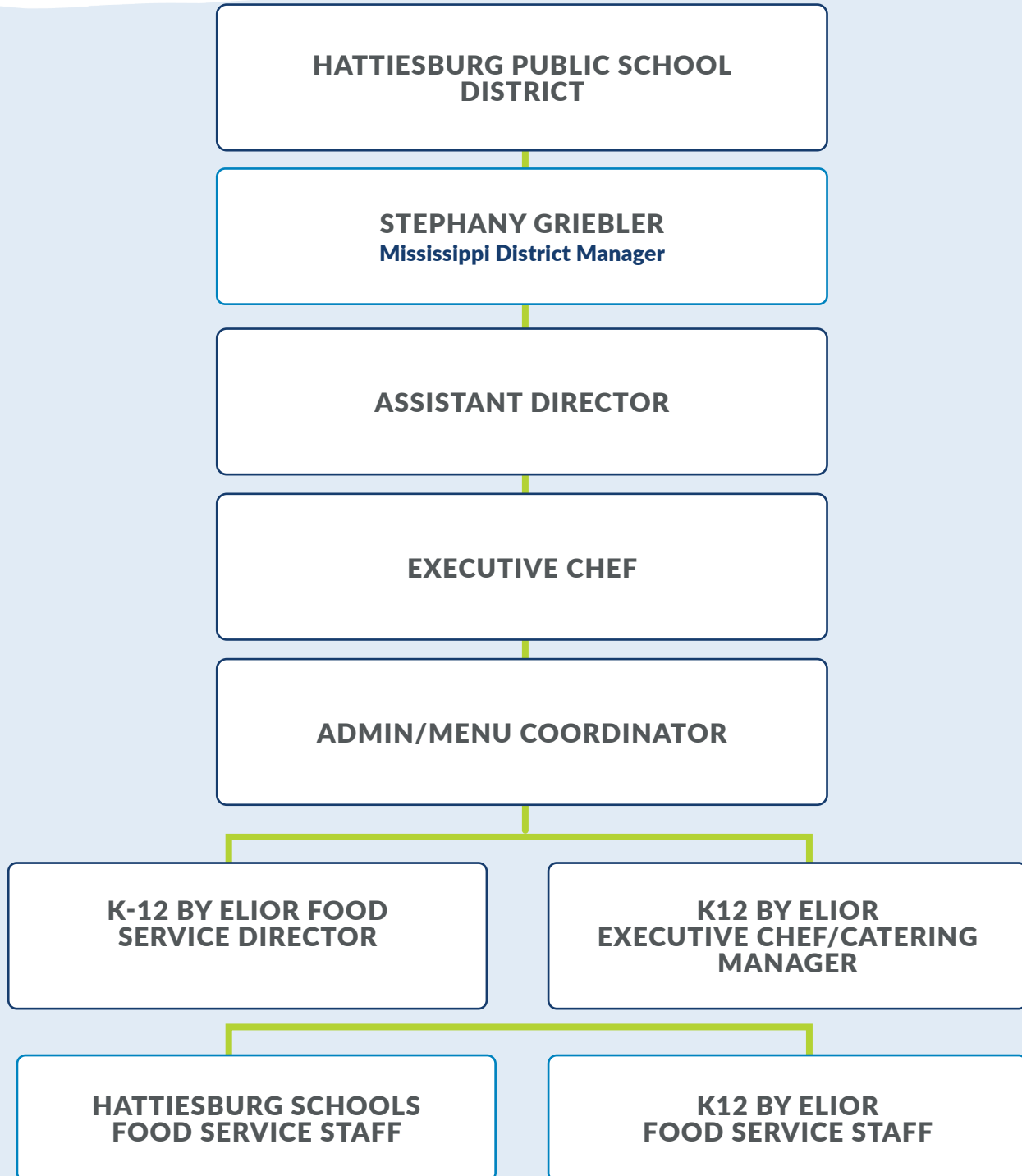
Trent oversees the creative department ensuring marketing, promotions, merchandising and communications are an authentic value for our clients. He provides support and guidance to ensure all teams produce marketing materials that accurately reflect the company values and brand.

# K-12 by Elior's Support Resources



Position	Frequency	Function
<b>President</b> Rich Sikoral	Annually	<ul style="list-style-type: none"> <li>Contract review</li> <li>Financial review</li> </ul>
<b>Vice President of Operations</b> Jim Stillwell	Quarterly	<ul style="list-style-type: none"> <li>Contract audit</li> <li>Client relations</li> </ul>
<b>District Manager</b> Stephany Griebler	Monthly	<ul style="list-style-type: none"> <li>Contract audit</li> <li>Onsite Program Audit and Financial Review</li> <li>Client relations</li> </ul>
<b>Senior Director of Human Resources</b> Steven Contois	Part of the opening team/ as needed	<ul style="list-style-type: none"> <li>Benefits Coordinator Trainer</li> </ul>
<b>Director of Nutrition and Wellness</b> Abby Olson	Semi-annually	<ul style="list-style-type: none"> <li>Implements nutritional education program</li> <li>Evaluates menus</li> <li>Interacts with customers and local communities</li> <li>Reviews production standards</li> </ul>
<b>Corporate Executive Chef</b> Corey Sanville	Part of the opening team/ as needed	<ul style="list-style-type: none"> <li>Training programs</li> <li>Production review</li> </ul>
<b>Director of Marketing</b> Trent Krupica	As needed	<ul style="list-style-type: none"> <li>Program installation</li> <li>Training</li> </ul>
<b>Client Partnership Director</b> Rick Ward	Semi-annually and as needed	<ul style="list-style-type: none"> <li>Partner support and relations</li> </ul>
<b>Business Development Director</b> Mark Waterbury	As needed	<ul style="list-style-type: none"> <li>Partner relations</li> </ul>

# C. Onsite Organization Chart





# 30 YEARS

of experience in restaurant, culinary management, facility services and for-profit education industries

## JIM STILWELL

### Vice President of Operations

#### Professional Overview

Dedicated and proven leader with over 30 years of experience in repeatedly achieving sales targets with profitability improvements, enhanced systems, and process design all the while increasing employee engagement and skill set.

Areas of impact include:

- Strategic Planning & Leadership
- Business Development
- Finance, Accounting, & Budgeting
- Team Building & Development
- Revenue & Profit Growth
- New Product, Service, and Program Design
- Information Systems Strategy
- Operational Knowledge built from Experience

#### Professional Experience

##### K-12 by Elior – 2017–Present

*Vice President of Operations - 2022–Present*

*Regional Vice President - 2017–2022*

- Responsible for the planning and execution of account development and all operational activities related to retention, expansion and client satisfaction of all school, early childhood, senior, and related current business for the West Region.

##### FarmLogix – 2016–2017

*Chief Commercial Officer*

Responsible for the commercial strategy and the development of the organization, including:

- Overall Business Development and Strategy
- Program and Product Design, Development and Strategy
- Financial Modeling, Pricing and Budgeting
- Corporate Relations
- Expansion Strategy

##### Aramark - 1991–2016

*Senior Director, Sales Design/Support - 2014–2016*

*Director, Sales Support - 2011–2013*

*Director, Program Management - 2006–2010*

*General Manager - 2003–2006*

*District Supervisor 2002*

*Food Service Director - 1996–2001*

*Food Service Manager - 1993–1996*

*Food Service Supervisor - 1991–1993*

#### Education

##### Ohio Wesleyan University

*Bachelor of Arts*

*Political Science and Government*





# 18 YEARS

experience as a business leader with a proven history of exceeding goals and achieving high client satisfaction ratings

## STEPHANY GRIEBLER, PHR

**District Manager**

### Professional Experience

#### **Elior North America – 1999–Present**

##### *District Manager*

- Ensure company strategy and direction is communicated and understood
- Provide leadership and direction to district staff
- Achieve budgeted client retention and build solid relationship
- Ensure client satisfaction
- Achieve budgeted revenue and expense goals
- Assists with business development
- Develop and execute succession plans for all account management
- Ensure completion of required training
- Ensure compliance with all company policies and procedures
- Develop proformas forecasting financial performance for new business
- Ensure all marketing and promotion programs are executed

*Area Manager – 2013–2017*

*Training & Development Supervisor – 2005–2012*

*Director of Dining Services – 1999–2005*

### Education

#### **Belhaven College**

*Bachelor in Business Administration*

### Certifications

#### **University of Southern Mississippi**

*Training Specialist Certificate*

#### **CPP International**

*MBTI Administrator Certification*

#### **Villanova University**

*Certificate in Human Resources Management*

#### **Human Resources Certification Institute**

*Professional of Human Resources Certification*



# 12 YEARS

of experience in nutritional advisement,  
menu development and dietitian services

## ABBY OLSON

**Director of Nutrition  
and Wellness, MS, RDN, LD**

### Professional Experience

#### **K-12 by Elior – 2016–Present**

*Director of Nutrition and Wellness*

- Provides supervision, guidance, direction and leadership to achieve a key result or group of aligned results in the K–12 dining group.
- Oversees projects and supervises the day-to-day operations of the team, promoting teamwork and making sure motivation and performance levels are maintained.
- Collaborates with Food Service Director, district managers and culinary department to ensure that food is nutritionally adequate and meets all USDA Child Nutrition and other program requirements.

#### **Pine City Public SD – 2014–2016**

*Food and Nutrition Director*

#### **Food Outreach – 2012–2014**

*Registered Dietitian, Nutrition Specialist*

### Education

#### **The University of Alabama**

*Master of Science in Human Nutrition*

#### **Saint Louis University**

*Graduate School, Focus: Medical Nutrition,  
Dietetic Internship*

#### **College of St. Benedict**

*Bachelor of Arts in Nutrition (Didactic  
Program in Dietetics), Spanish*

### Certifications

- Licensed Dietitian
- Registered Dietitian
- School Nutrition Association Member
- Academy of Nutrition and Dietetics Member
- Certified AllerTrainer by MenuTrinfo



# 20 YEARS

of experience in leadership development,  
employee engagement, talent acquisition,  
and diversity initiatives

## STEVEN CONTOIS

### Sr Director of Human Resources

#### Professional Experience

##### **K-12 by Elior – 2022–Present**

*Sr. Director Human Resources*

*Director Corporate Human Resources: 2022–2024*

- Led the development and implementation of strategic HR initiatives focused on talent acquisition, enhancing employee engagement, and leadership development within the Education Segment, driving organizational performance.
- Fostered a culture of inclusivity and professional growth, resulting in improved employee satisfaction and engagement metrics across the sector.

##### **Steward Health Care Network – 2019–2022**

*Vice President Human Resources*

- Oversaw HR operations, developed strategic initiatives, and improved employee retention and engagement.

##### **Perdoceo Corporation – 2017–2018**

*Human Resources Business Partner*

##### **Starwood Hotels & Resorts Worldwide – 2015–2017**

*Associate Director Human Resources*

##### **Xerox Business Services – 2004–2014**

*Assistant Vice President Human Resources*

#### Education

##### **University of Phoenix**

*Master of Business Administration, Human Resources*

##### **Arizona State University**

*Bachelor of Science – Business Management  
(Human Resources emphasis)*



# 7 YEARS

of experience in strategic market planning, project management, coordination of national marketing programs and training of account operations

## **RYLEE SCHAEFER**

### **Regional Marketing Manager**

#### **Professional Experience**

##### **K-12 by Elior – 2021–Present**

###### *Regional Marketing Manager*

- Collaborated with client to create and execute a tailored marketing plan for the school year in order to grow student engagement and participation.
- Create and assist with community engagement, cafeteria and serving solutions, special event promotional materials, and a school-specific projects.

##### **Freelance – 2019–2020**

###### *Design Consultant*

##### **OUTFRONT Media – 2018–2019**

###### *Account Executive*

##### **GVSU Student Academic Success Center – 2018**

###### *Graphic Designer*

##### **Peterson Spring**

##### **Corporate Office – 2017**

###### *Marketing Intern*

#### **Education**

##### **Grand Valley State University**

###### *BA Advertising & Public Relations*





# 13 YEARS

of experience in strategic leadership of the marketing department including brand marketing, proposals and research

## TRENT KRUPICA

### Senior Director of Marketing

#### Professional Experience

##### **K-12 by Elior – 2016–Present**

Senior Director of Marketing,  
Director of Marketing: 2016–2018

- Develop growth in strategic marketing programs and drive customer engagement.
- Strategic partner with business development to assess prospective and current clients
- Develop and create marketing and merchandising plans that promote customer and client satisfaction and location profitability.

##### **Lakeview Golf Resort and Spa – 2012–2016**

Marketing Manager

##### **Wheeling Jesuit University – 2011–2012**

Special Assistant for Marketing  
& Communications

Assistant to University Vice President and Chief of Staff: 2011

#### Education

##### **West Virginia University**

Master of Arts in Integrated Marketing and Communications

##### **Wheeling Jesuit University**

Bachelor of Arts in Political Science



# 9 YEARS

of experience in restaurant, culinary management, facility services and for-profit education industries

## COREY SANVILLE

### Executive Chef

#### Professional Experience

##### **K-12 by Elior – 2022–Present**

###### *Group Executive Chef*

- Proficient knowledge of profession and industry, including strong familiarity of global cuisine.
- Excels at communication and presentation skills in modern business.
- Customer/consumer focused, fostering strong chef-to-chef relationships.
- Exhibits handling of business and organizational issues through use of financial and quantitative data.

##### **Madison County Schools – 2019–2022**

###### *Executive Chef*

##### **Tougaloo College – 2018–2019**

###### *Executive Chef*

##### **Sodexo – 2015–2018**

###### *Group Executive Chef*

#### Education

##### **Le Cordon Bleu**

###### *French Culinary School*

##### **Chef Tom Nicklow CEC**

###### *James Beard Award Winning Chef*

#### Professional Expertise

- Scratch Cooking
- Culinary Development
- Leader in Food Service
- Desire to Improve
- NSLP and Trak Now Proficient

# TRANSITION PLAN

## SMARTSTART

K-12 by Elior utilizes SMARTStart® technology as its project management tool. It is a robust project management software proven to deliver successful results, ensuring that your aims are achieved.

We develop a SMARTStart program based on your district's unique mission, your RFP requirements and timeline, and our shared objective to increase student participation in their meal programs by providing great meals.

SMARTStart program benefits include:

- Collaborative project management that is shared online, so team members have access to real-time task updates via their desktop or mobile app.
- Tracking of project milestones, tasks, colleague support, resources, due dates, reminders, completion dates, and team conversations.
- The K-12 by Elior SMARTStart process is driven by our program management team in tandem with your district manager. Action items are assigned to the appropriate team leader with responsibility for completion. Through a collaborative process, the responsible lead utilizes the charted approach below, customized and prioritized to your specific timeline, to ensure your opening achieves your goals. Once each action item has been completed and validated, the SMARTStart file will be archived for future reference.

### Madison County SMARTSTART Dashboard



#### Onboarding Tasks by Status



#### SMARTSTART Schedule

**05/18/20**  
Initiation

**07/31/20**  
Marketing Install Complete

**08/25/20**  
Sysco/Procurement Orders

**08/29/20**  
Employee Training

**09/03/20**  
First Day of School

#### Key Assets - Reference

☒ TEAMS Folder

☒ SMARTSTART - Home

#### Onboarding Resources

MADISON CO (D1646) - SMARTSTART

Report - Madison Co At Risk Tasks

Report - Madison Co Weekly Tasks

#### Onboarding Tasks

Tasks +/- 7 Days

At Risk Tasks

## CONFIDENTIAL/PROPRIETARY

At Risk	Task Name	Status	Ops Owner	Functional Support	Start Date	End Date
	<b>+ Transition from Sales to Operations</b>				05/18/20	05/22/20
	<b>- Marketing and Communication</b>				05/18/20	10/16/20
	Marketing Budget/Implementation Plan	Complete			05/18/20	07/24/20
	Communication Strategy	Complete			05/25/20	07/20/20
	Trade Dress, Digital and Program Elements	Near Complete			05/25/20	10/09/20
	Take before pictures of all service areas	Complete			05/25/20	07/27/20
	<a href="#">Shipping Information for all dining sites</a>	Complete			05/29/20	05/29/20
	Marketing Checklist Completed	Complete			05/26/20	05/29/20
	Elementary Trade Dress Ordered	Complete			05/25/20	06/26/20
	Middle School Trade Dress Ordered	Complete			05/25/20	06/12/20
	High School Trade Dress Ordered	Complete			05/25/20	06/12/20
	Elementary Trade Dress Installed Fantastic Five (4) - local installers working through list	Near Complete			06/29/20	08/14/20
	Middle School Trade Dress Installed - local installers working through list	Complete			06/15/20	07/31/20
	High School Trade Dress Installed (Velma Jackson)	Near Complete			06/15/20	

## SMARTStart schedule

<b>The Promise</b>	RFP process and response
<b>The Execution</b>	RFP award – Execution begins upon signed Letter of Intent
<b>Review Shared Goals and Requirements</b>	RFP award
<b>Confirm timeline, milestones, and celebrate partnership</b>	Your district manager, director of business development, and vice president of operations review initial opening plan and review dates/tasks as needed.
<b>SMARTStart launch</b>	<p>K-12 by Elio support team launch call takes place; includes Operations, Culinary, Human Resources, Marketing, Supply Chain, Project Management departments, and a dietitian. Client is welcome to join.</p> <ul style="list-style-type: none"> <li>Client expectations, our promise, and timeline are reviewed; tasks are assigned with end dates. Items discussed include:</li> <li>How many weeks out does it start? 60 or 90 days out?</li> <li>Frequency of calls? Weekly?</li> </ul>
<b>Opening work</b>	<p>Workstreams begin their work and provide check-ins as the cadence requires.</p> <ul style="list-style-type: none"> <li>Transition from Sales to Operations</li> <li>Marketing and Communications</li> <li>Food Production</li> <li>Operations</li> <li>Procurement/Shared Services</li> <li>Human Resources</li> </ul>
<b>Grand Opening</b>	First day of service, highlighted by opening week promotions, back-to-school nights, and opening team support consisting of culinary, marketing, and regional support teams



# **NUTRITION: MENUS, NUTRITION EDUCATION & NUTRIENT ANALYSIS**

**06**

# YOUR SCHOOL DINING PROGRAM

## Designed for Hattiesburg SD

As your future partner, we are dedicated to providing fresh, high-quality meals to Hattiesburg SD students. Menus are shaped by what students like and want, featuring popular and trendy foods that reflect the Hattiesburg SD community. Our goal is to create an engaging dining experience that helps students develop a lasting, healthy relationship with food.

### We look forward to serving:

- **Breakfast & Lunch student meals daily**
- **A la carte menu**
- **After School Snacks**
- **Summer program meals**
- **Faculty & staff meals**
- **Catering program**



# All About the Food

## Menu Programs

No boring school meals here! There are THOUSANDS of student-tested, student-approved, recipes in our ever-growing collection that reflect the cultures of diverse communities across the country. Menus are packed with crowd-pleasing lunch essentials and new soon-to-be favorite foods to explore every day.



**Every menu  
created for  
kids by kids  
at heart.**

## MENU DEVELOPMENT

To make sure your menus are rooted in foods students love, we follow a highly collaborative and informed process. Our expert Culinary and Wellness teams test new recipes, and a committee led by the Group Executive Chef selects the best ones for the menu.

Working with your Food Service Director and incorporating student community feedback, we personalize options, including local favorites. Once our registered dietitians enter the menu into a USDA-approved school nutrition software program to analyze for nutritional compliance, we're ready to go! This process is repeated for each season to offer a fresh, personalized menu for Hattiesburg SD.

### Some of the key elements we consider during menu development include:

- USDA nutrition requirements, such as: whole grains, food low in sodium and saturated fat, trans-fat free and meals that fit the age group calorie requirements
- Student food preferences through surveys and feedback
- Seasonally fresh or locally grown foods, or prepared products
- Industry trends and popularity
- Food costs and commodity utilization
- Variety, flavor, texture and color
- Foods appropriate to the age of students
- Production and equipment resources





# THOUGHTFUL INGREDIENTS

A successful menu program begins with great recipes. Our menu development process is both extensive. From seasonal vegetables harvested at local farms to sauces crafted by trusted name brands, each ingredient is chef-selected to make great meals that you can feel good about eating. We support and source ingredients that are grown, raised, and produced with as positive of an environmental and social impact as possible.



**Every  
Ingredient  
Counts**



# LISTENING TO STUDENTS

Student feedback is critical to creating menus they'll love and EAT—which means they get the nutritional benefits of each great meal. When they know they have a direct impact on the planning of their school menus, it fosters a sense of ownership and appreciation for healthy eating habits. The result is that Hattiesburg has happier students and reduced food waste.



**Every Menu  
Inspired By  
Students**





## Introducing the Hattiesburg Culinary Council

Engaging students in the café means giving them a platform to share their feedback, test new recipes and learn life skills that they can take beyond the school day.

The Hattiesburg Culinary Council will:

- Be composed of 3-6 students per school
- Meet at least quarterly at their school site
- Serve as a focus group for current recipes and menu items
- Provide feedback on recipes currently being tested and not available broadly to students yet
- Participate in a 30-60 minute hands on cooking demonstration and lesson with an Executive Chef learning critical life skills to prepare for life beyond Hattiesburg

The District culinary council is a potential opportunity for engaging the students and community with the student nutrition program.

# TRY IT TUESDAY

- Choose any Tuesday or every Tuesday to offer students a sample.
- Creates excitement about upcoming promotions and encouraging students to try new foods.



# Sample Menus



## Breakfast Menu

### MONDAY

1

**Breakfast Pizza**  
1 slice  
½ c Fruit choice  
½ c Juice Choice  
1 c Milk

### TUESDAY

2

**Veggie Breakfast Bowl with Biscuit**  
1 serving  
½ c Fruit choice  
½ c Juice Choice  
1 c Milk

### WEDNESDAY

3

**Scratch Made Apple or Blueberry Muffin**  
1 ea.  
½ c Fruit choice  
½ c Juice Choice  
1 c Milk

### THURSDAY

4

**Build-Your-Own Pancake & Waffle Bar**  
1 serving  
½ c Fruit choice  
½ c Juice Choice  
1 c Milk

### FRIDAY

5

**Breakfast Nachos**  
1 serving  
½ c Fruit choice  
½ c Juice Choice  
1 c Milk

8

**Egg & Cheese Biscuit Sandwich**  
1 ea.  
½ c Fruit choice  
½ c Juice Choice  
1 c Milk

9

**Western Scramble**  
1 serving  
½ c Fruit choice  
½ c Juice Choice  
1 c Milk

10

**Cinnamon Roll**  
1 ea.  
½ c Fruit choice  
½ c Juice Choice  
1 c Milk

11

**Build-Your-Own Pancake & Waffle Bar**  
1 serving  
½ c Fruit choice  
½ c Juice Choice  
1 c Milk

12

**Egg & Cheese Breakfast Burrito**  
1 ea.  
½ c Fruit choice  
½ c Juice Choice  
1 c Milk

### CHEF'S SPECIALS

Options above include Hot Entrée, Choice of Fruit, Juice, and Milk

### GOOD TO GO

Includes Hot or Cold Entrée, Choice of Fruit, Juice, and Milk

#### ROTATING ENTRÉE CHOICES

Breakfast Burrito • Toasted Bagel Sandwich  
English Muffinwich • Biscuit Sandwich  
Ultimate Breakfast Round • Cereal • Cereal Bars •  
Pop Tart • Oatmeal • Fruit & Yogurt Parfaits  
Smoothies • Breakfast Bowls

### BUILD A HEALTHY PLATE

Make half your plate fruits and vegetables.  
Make at least half your grains, whole grains.  
Vary your protein choices.

For more information go to  
[www.choosemyplate.gov](http://www.choosemyplate.gov)

### The Breakfast Menu follows the guidelines of the School Breakfast Program (SBP)

A complete breakfast meal consists of fruit and two of the three available options:

- Grains
- Protein
- ½ Pint Milk

### BREAKFAST PRICES

Student	\$X.XX
Reduced	\$X.XX
Adult	\$X.XX
Milk	\$X.XX



# PRE-K (CACFP) Breakfast Menu

## MONDAY

1

### Breakfast Pizza

1 slice  
½ c Fruit choice  
1 c Milk

## TUESDAY

2

### French Toast Sticks

1 serving  
½ c Fruit choice  
1 c Milk

## WEDNESDAY

3

### Apple or Blueberry Muffin

1 ea.  
½ c Fruit choice  
1 c Milk

## THURSDAY

4

### Egg & Cheese Breakfast Burrito

1 serving  
½ c Fruit choice  
1 c Milk

## FRIDAY

5

### Oatmeal

1 serving  
½ c Fruit choice  
1 c Milk

8

### Egg & Cheese Biscuit Sandwich

1 ea.  
½ c Fruit choice  
1 c Milk

9

### Waffles

1 serving  
½ c Fruit choice  
1 c Milk

10

### Yogurt Parfait

1 serving  
½ c Fruit choice  
1 c Milk

11

### Scrambled Eggs & Toast

1 serving  
½ c Fruit choice  
1 c Milk

12

### Pancakes

1 serving  
½ c Fruit choice  
1 c Milk

## CHEF'S SPECIALS

Options above include Entrée, Choice of Fresh or Canned Fruit, and Milk

## GOOD TO GO

Includes Hot Entrée, Choice of Fruit, Juice, and Milk

### ROTATING ENTRÉE CHOICES

Breakfast Burrito • Bagel Sandwich  
English Muffinwich • Biscuit Sandwich  
Muffins • Cereal • Oatmeal •  
Fruit & Yogurt Parfaits  
Smoothies • Breakfast Bowls

## BUILD A HEALTHY PLATE

Make half your plate fruits and vegetables.  
Make at least half your grains, whole grains.  
Vary your protein choices.

For more information go to  
[www.choosemyplate.gov](http://www.choosemyplate.gov)

## The Breakfast Menu follows the guidelines of the CACFP breakfast program

A complete breakfast meal consists of the three available options:

- Grains
- Fruit or Vegetable
- Milk

## BREAKFAST PRICES

Student	\$X.XX
Reduced	\$X.XX
Adult	\$X.XX
Milk	\$X.XX

This institution is an equal opportunity provider

Key: BeWell Healthy Choice Vegetarian (Ovo-Lacto) Local





# LUNCH MENU

## ELEMENTARY LUNCH

DAILY ALTERNATE ENTRÉE OPTIONS: GRILL, DELI SANDWICHES, WRAPS & ENTRÉE SALADS



MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
<b>Cajun Meatloaf w/Dinner Roll</b> 1 serv. Mashed Potatoes ½ c Cucumber Slices ¼ c  <b>ALT: Chicken Nuggets</b>	<b>BYO Nacho Bar</b> 1 serving Refried Beans ½ c Salsa ¼ c  <b>ALT: Hot Dog</b>	<b>Macaroni &amp; Cheese</b> 1 serving Steamed Corn ½ c Broccoli ¼ c  <b>ALT: Chicken Sandwich</b>	<b>Rotisserie Chicken Thigh with Dinner Roll</b> 1 serving <b>F</b> Seasoned Green Beans ½ c Baby Carrots ¼ c  <b>ALT: Cheeseburger</b>	<b>Cheese or Pepperoni Pizza</b> 1 slice Italian Broccoli ½ c Herbed Tomatoes ¼ c  <b>ALT: Grilled Cheese</b>
<b>John Wayne Casserole</b> 1 serving Tater Tots ½ c Cucumber Slices ¼ c  <b>ALT: Chicken Tenders</b>	<b>Jambalaya</b> 1 serving Steamed Broccoli ½ c Red Bell Pepper Slices ¼ c  <b>ALT: Corn Dog</b>	<b>Spaghetti w/Meat Sauce</b> 1 serving Italian Veg Blend ½ c Broccoli Florets ¼ c  <b>ALT: Chicken Sandwich</b>	<b>Loaded Fries</b> 1 serving Baked Beans ½ c Baby Carrots ¼ c  <b>ALT: Cheeseburger</b>	<b>Meatball Hoagie</b> 1 ea. Seasoned Carrots ½ c Herbed Tomatoes ¼ c  <b>ALT: Ham &amp; Cheese Sliders</b>
<b>Red Beans &amp; Rice</b> 1 serving Sweet Potato Fries ½ c Cucumber Slices ¼ c  <b>ALT: Chicken Nuggets</b>	<b>TikTok Quesadilla</b> 1 ea. Seasoned Black Beans ½ c Salsa ¼ c  <b>ALT: Hot Dog</b>	<b>Chicken Alfredo Pasta Bake</b> 1 serving Steamed Peas ½ c Broccoli Florets ¼ c  <b>ALT: Chicken Sandwich</b>	<b>Jerk Chicken W/ Dinner Roll</b> 1 serving Mashed Potatoes ½ c Seasoned Green Beans ¼ c  <b>ALT: Cheeseburger</b>	<b>Cheese or Pepperoni Pizza</b> 1 slice Italian Broccoli ½ c Herbed Tomatoes ¼ c  <b>ALT: Grilled Cheese Sandwich</b>
<b>Frito Pie</b> 1 serving Seasoned Corn ½ c Cucumber Slices ¼ c  <b>ALT: Chicken Tenders</b>	<b>Gumbo w/Rice</b> 1 serving Steamed Broccoli ½ c Red Bell Pepper Slices ¼ c  <b>ALT: Corn Dog</b>	<b>Cheesy Chicken Rice Casserole</b> 1 serving Italian Veg Blend ½ c Broccoli Florets ¼ c  <b>ALT: Chicken Sandwich</b>	<b>Loaded Potato Bar</b> 1 serving Baked Beans ½ c Baby Carrots ¼ c  <b>ALT: Cheeseburger</b>	<b>Fish Tacos</b> 1 serving Seasoned Carrots ½ c Herbed Tomatoes ¼ c  <b>ALT: Ham &amp; Cheese Sliders</b>
<b>Cajun Meatloaf w/Dinner Roll</b> 1 serv. Mashed Potatoes ½ c Cucumber Slices ¼ c  <b>ALT: Chicken Nuggets</b>		<b>Rotating Deli Sandwiches:</b> M: Turkey Deluxe Tu: Tuna Melt W: Buffalo Chicken Wrap Th: Ham & Cheese Sandwich F: Southwest Chicken Pinwheels	<b>Rotating Entrée Salads:</b> M: Chef Salad Tu: Mandarin Chicken Salad W: Taco Salad Th: Chicken Caesar Salad F: Cobb Salad	Green beans are a great source of fiber, Vitamin C and Vitamin K! <b>FRESH PICKS</b>

½ c fruit option, romaine side salad and ½ pint milk choice included with your meal and offered daily.

For questions and comments, please email the Food Service Director at [xxx@email.com](mailto:xxx@email.com) or call xxx-xxx-xxxx

BeWell Healthy Choice  
 Vegetarian (Ovo-Lacto)  
 Local  
 Fresh Picks

This institution is an equal opportunity provider



# AUGUST 2024

## Middle School Lunch

Daily Alternate Entrée Options of Grill, and Rotating Deli/Entrée Salads

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
<b>Cajun Meatloaf w/Dinner Roll</b> 1 serving Mashed Potatoes ½ cup Cucumber Slices ¼ cup	<b>BYO Nacho Bar</b> 1 serving Refried Beans ½ cup Salsa ¼ cup	 <b>Macaroni &amp; Cheese</b> 1 serving Seasoned Corn ½ c Broccoli Florets ¼ cup	 <b>Rotisserie Chicken w/Dinner Roll</b> 1 serving Steamed Green Beans ½ cup Baby Carrots ¼ cup	<b>Feature Pizza</b> 1 slice Italian Broccoli ½ cup Herbed Tomatoes ¼ cup
<b>John Wayne Casserole</b> 1 serving Tater Tots ½ cup Cucumber Slices ¼ cup	<b>Jambalaya</b> 1 serving Steamed Broccoli ½ cup Seasonal Fresh Veg ¼ cup	<b>Spaghetti W/Meat Sauce</b> 1 serving Italian Veg Blend ½ cup Broccoli Florets ¼ cup	<b>Loaded Fries w/Dinner Roll</b> 1 serving Baked Beans ½ cup Baby Carrots ¼ cup	<b>Meatball Hoagie</b> 1 serving Seasoned Carrots ½ cup Herbed Tomatoes ¼ cup
<b>Red Beans &amp; Rice</b> 1 serving Sweet Potato Fries ½ cup Cucumber Slices ¼ cup	 <b>TikTok Quesadilla</b> 1 ea. Seasoned Black Beans ½ cup Salsa ¼ cup	<b>Chicken Alfredo Pasta Bake</b> 1 serving Garden Green Peas ½ cup Broccoli Florets ¼ cup	<b>Jerk Chicken w/Dinner Roll</b> 1 serving Mashed Potatoes ½ cup Seasoned Green Beans ¼ cup	<b>Feature Pizza</b> 1 serving Italian Broccoli ½ cup Herbed Tomatoes ¼ cup
<b>Frito Pie</b> 1 serving Seasoned Corn ½ cup Cucumber Slices ¼ cup	<b>Gumbo w/Rice</b> 1 serving Steamed Broccoli ½ cup Seasonal Fresh Veg ¼ cup	 <b>Cheesy Chicken Casserole</b> 1 serving Italian Veg Blend ½ cup Broccoli Florets ¼ cup	<b>Loaded Potato Bar w/Dinner Roll</b> 1 serving Baked Beans ½ cup Baby Carrots ¼ cup	<b>Fish Tacos</b> 1 serving Seasoned Carrots ½ cup Herbed Tomatoes ¼ cup
<b>Cajun Meatloaf w/Dinner Roll</b> 1 serving Mashed Potatoes ½ cup Cucumber Slices ¼ cup				Green beans are a great source of fiber, Vitamin C and Vitamin K! 

### DAILY SIDES

½ c Fruit Choice  
 ½ Pint Milk Choice  
 1 c Romaine Side Salad

### Daily GRILL

M: Chicken Nuggets/Tenders  
 T: Hot Dog/Corn Dog  
 W: Chicken Patty /Spicy Chicken Patty  
 Th: Cheeseburger  
 F: Grilled Cheese/Ham

### Daily DELI

M: Turkey Deluxe  
 T: Tuna Melt  
 W: Buffalo Chicken Wrap  
 Th: Ham & Cheese Sandwich  
 F: Southwest Chicken Pinwheels

### Daily SALAD

M: Vegetarian Chef  
 T: Mandarin Chicken  
 W: Taco  
 Th: Chicken Caesar  
 F: Cobb

### Daily PIZZA

 Cheese Pizza  
 Or Pepperoni Pizza

Key: BeWell Healthy Option  Vegetarian (Ovo-Lacto)  Local  Fresh Picks 


FSD NAME xxx-xxx-xxxx

This institution is an equal opportunity provider

# August | 2024

## High School Lunch

### Daily Alternate Entrée Options of Grill, and Rotating Deli/Entrée Salads

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
<b>Cajun Meatloaf w/ Dinner Roll</b> 1 serving Mashed Potatoes ½ c Cucumber Slices ½ c	<b>BYO Nacho Bar</b> 1 serving Refried Beans ½ c Salsa ½ c	 <b>Macaroni &amp; Cheese</b> 1 serving Seasoned Corn ½ c Broccoli Florets ½ c	<b>Rotisserie Chicken Thigh with Dinner Roll</b> 1 serving  Green Beans ½ c Baby Carrots ½ c	<b>BBQ Pulled Pork Sandwich</b> 1 ea. Italian Broccoli ½ c Herbed Tomatoes ½ c
<b>John Wayne Casserole</b> 1 serving Tater Tots ½ c Cucumber Slices ½ c	<b>Jambalaya</b> 1 serving Steamed Broccoli ½ c Seasonal Fresh Veg ½ c	<b>Spaghetti w/Meat Sauce &amp; Breadstick</b> 1 serving Italian Vegetable Blend ½ c Broccoli Florets ½ c	<b>Loaded Fries w/Dinner Roll</b> 1 serving Baked Beans ½ c Baby Carrots ½ c	<b>Meatball Hoagie</b> 1 ea. Seasoned Carrots ½ c Herbed Tomatoes ½ c
<b>Red Beans &amp; Rice</b> 1 serving Sweet Potato Fries ½ c Cucumber Slices ½ c	 <b>TikTok Quesadilla</b> 1 serving Seasoned Black Beans ½ c Salsa ½ c	<b>Chicken Alfredo Pasta Bake &amp; Breadstick</b> 1 serving Garden Green Peas ½ c Broccoli Florets ½ c	<b>Jerk Chicken Thigh W/ Dinner Roll</b> 1 serving Mashed Potatoes ½ c Seasoned Green Beans ½ c	<b>Sloppy Joe</b> 1 ea. Italian Broccoli ½ c Herbed Tomatoes ½ c
<b>Frito Pie</b> 1 serving Seasoned Corn ½ c Cucumber Slices ½ c	<b>Gumbo W/Rice</b> 1 serving Steamed Broccoli ½ c Seasonal Fresh Veg ½ c	 <b>Cheesy Chicken Casserole</b> 1 serving Italian Vegetable Blend ½ c Broccoli Florets ½ c	<b>Loaded Potato Bar w/Dinner Roll</b> 1 serving Baked Beans ½ c Baby Carrots ½ c	<b>Fish Tacos</b> 1 serving Seasoned Carrots ½ c Herbed Tomatoes ½ c
<b>Cajun Meatloaf w/ Dinner Roll</b> 1 serving Mashed Potatoes ½ c Cucumber Slices ½ c	 <b>Daily Pizza</b>  <b>Cheese, Pepperoni or Feature Pizza</b>	<b>Daily Offering:</b> <b>1 c Fruit Choice</b> <b>½ Pint Milk Choice</b> <b>Nutrition Bar with a variety of fruits and vegetables</b>	<b>Daily TO GO:</b>   Fresh Fruit Cups Yogurt Parfaits Fresh Veggie & Hummus Cups Salads	 Be Well Healthy Choices  Vegetarian (Ovo-Lacto)  Local  Fresh Picks
<b>DELI – Monday</b>  Turkey Deluxe Chef Salad  <b>GRILL- Monday</b> Chicken Nugget/Tenders	<b>DELI – Tuesday</b>  Tuna Melt Mandarin Chicken Salad <b>GRILL - Tuesday</b> Hot Dog/Corn Dog	<b>DELI - Wednesday</b> Chicken Buffalo Wrap Taco Salad <b>GRILL - Wednesday</b> Chicken Patty/Spicy Chicken Patty Sandwich	<b>DELI – Thursday</b> Ham & Cheese Sandwich Chicken Caesar Salad <b>GRILL - Thursday</b> Hamburger/Cheeseburger	<b>DELI - Friday</b> SW Chicken Pinwheels Cobb Salad  <b>GRILL - Friday</b> Grilled Cheese Sandwich/Ham & Cheese Sliders

FSD NAME xxx-xxx-xxxx

This institution is an equal opportunity provider

The Food Based Menu Planning Compliance (160) and Nutrient Analysis (480) can be found at the end of the proposal

# Innovation that Drives Participation

## Our Menu Innovations

Today's students are savvy diners. With live access to retail dining, food trucks, grab and go kiosks and healthy vending and virtual exposure through cooking channels, students' expectations of their school café are higher than ever.

To enhance customer satisfaction and increase participation, K-12 by Elior knows we have to match our efforts with the experiences they are having outside of school, and that means: fast lines, wholesome options, engaging environments, food and menu transparency and student involvement in menu development.

### It means innovation.

Our student-centered program design uses wholesome, high quality ingredients to ensure that students participate because they are offered the variety and flavors they love and have a voice in the process.



### Fresh flavor examples include:

- Nashville Hot Chicken
- BBQ Chicken Flatbread
- Cheesy Chipotle Chicken
- Orange Chicken Lo Mein
- General Tso's Popcorn Chicken
- Orange Sesame Vegetable Stir Fry (Plant-Based)
- Mac and Cheese combo with Chicken entrees (3)
- Scratch made muffins, such as Apple Streusel and Classic Blueberry
- Taco Joe (Mexican Sloppy Joe)
- Cheesy Chicken Enchiladas



## MENU INNOVATION

- Providing breakfast enhancements to the existing program that will consist of adding bistro elements such as coffee based drinks, smoothies, pastries and breakfast sandwiches to drive breakfast and a la carte participation
- Driving breakfast participation by exploring new solutions: grab and go breakfast, Breakfast After the Bell, Second Chance Breakfast and mobile kiosks
- Premiering a new food or recipe every month through Fresh Picks, Food for Thought, Global Bites, BeWell Wellness Events or other special events and national food days
- Implementing Good to Go, our proprietary grab and go solution featuring popular salads, deli sandwiches and sides



Global Bites  
South Africa



BeWell  
Broccoli Nuggets



## Implement Expanded Breakfast Programs

We have identified Breakfast in the Classroom or Second Chance Breakfast as extremely beneficial in improving program participation. These programs not only provide healthy, nutritious meals to students but also greatly improve the District's overall food service financial performance.

We can work with Hattiesburg to apply for these amazing grant opportunities and others by implementing alternative breakfast programs, such as Breakfast in the Classroom and Second Chance Breakfast, as well as procuring local produce.



# Nutrition Education Programs

We recognize that knowledge can also be a powerful tool and offer education opportunities to help nudge your students to make the healthy choice. Designed by our team of registered dietitian nutritionists, each of our BeWell nutrition and wellness education programs or events provides an opportunity to learn more about food and health plus offer take-home materials, both key constituents of an effective nutrition education program per the USDA. Additionally, we give direct access to registered dietitian nutritionists through our email programs because we understand guidance will influence positive eating habits too.

## FRESH PICKS

Fruits and vegetables are essential to health, but according to the Centers for Disease Control and Prevention, children and adolescents are not consuming enough. BeWell's Fresh Picks nutrition education program is designed to create awareness and excitement about eating more fruits and vegetables. Fresh Picks features a monthly fruit or vegetable with dietitian-approved, chef-inspired BeWell recipes that are offered on the lunch menu or as a Try It Tuesday sampling table. Student engagement is increased with providing a ballot that requests feedback on the monthly Fresh Picks feature and fact sheets about the featured monthly fruit or vegetable.

## NUTRITION NEWS

BeWell's Nutrition News is a monthly nutrition newsletter geared towards middle and high school students. Each newsletter contains nutrition and wellness articles and information along with a healthy recipe to try at home.

### Available BeWell Nutrition Education Programs include:

- Fresh Picks
- Food for Thought
- Nutrition News
- Ask a Dietitian
- Fueled by BeWell

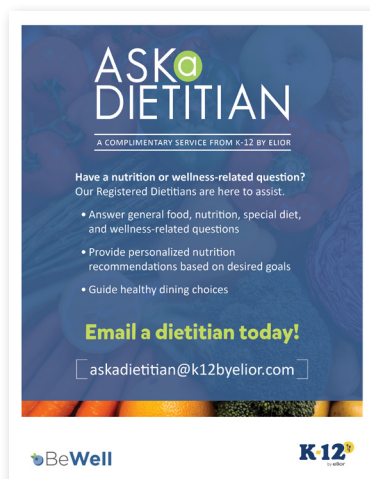


## FOOD FOR THOUGHT

Food for Thought is a fun, four-year nutrition education program that introduces students to new healthy foods by food group each school year through a recipe battle. Students are encouraged to sample new foods at Thoughtful Bite events hosted for five weeks during meal service. Each Thoughtful Bite event includes:

- recipe sampling of the weekly featured food;
- fun facts poster about the weekly featured food;
- recipe card for students to take home; and
- the opportunity for students to vote if they liked or disliked the recipe.

The winning Thoughtful Bite recipes are posted on the Food for Thought bracket in the dining hall. On week five, a final Thoughtful Bite event will be held to sample the top two recipes, in which students will vote and a champion will be named. May the battle begin!



## ASK A DIETITIAN

Ask a Dietitian is a complimentary program that connects your students and staff directly with a registered dietitian nutritionist. Taking nutrition education a step further, our dietitians are here to assist you in making educated food choices that meet their nutrition and wellness goals or answer questions related to special diet needs.





**The food we eat is strongly connected to how our body and muscles respond. Optimal nutrition is essential for peak performance.**

Fueled by BeWell is a sports nutrition program, developed by a registered dietitian nutritionists to fuel and educate athletes and active individuals in order to perform at their absolute best.

**Fueled by BeWell offers:**

- BeWell menu options for optimal performance
- Educational materials on sports nutrition
- Pre-game meal and box lunch
- Close collaboration with Athletic Directors and Coaches
- Access to a Registered Dietitian Nutritionist to answer nutrition-related questions
- Virtual team sports nutrition presentations with a Registered Dietitian Nutritionist
- On-going program support by our Registered Dietitian Nutritionists

**Elevate your team's performance or fuel their next workout with Fueled by BeWell...**

***Food made to fuel your athletes.***



## MONTHLY SCHOOL NUTRITION SERVICES REPORT

The report is created monthly by the Food Service Director and provided to our clients.

### MONTHLY SCHOOL NUTRITION SERVICES REPORT



To <b>Amanda Tutor</b>	Prepared by <b>Laurie Weber</b>	Month <b>March</b>	Year <b>2023</b>
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#### School District of Ashland

Breakfast; We were successful in adding more breakfast sandwiches to the menu and they were well received by the students. We are now making sausage biscuits, ham and cheese bagel and cheesy egg biscuits. We will have some alternates such as bacon egg bagel or bacon cheese bagel.

Overall breakfast participation is up.

LSE-88%, MVS 73%, AMS 59% and AHS 31%

Lunch Participations are as follows:

AHS 41% , AMS 65%, LSE 69% and MVS 77%

Chef, Camilo sampled pizza at the AMS to try to encourage the students to try a new flavor of pizza, He sampled, Bacon Cheeseburger, Supreme and Buffalo Chicken.

FFVP participation is much better, The students were able to try Dragon fruit, Papaya, Lemon Plums and Red Bananas.

All safety meetings are complete and Food Safety certifications are scheduled for all Head Cooks in need of certification. They will be attending the class on April 10<sup>th</sup>. The second round of food safety certifications will be lead by Margaret Bishop sometime in May.

We are gearing up for Summer Food Service, setting schedules, staffing and training.

Nikki Sherman will again lead the food service for summer. Millie Jack and Alicia Lindstrom will be on her team.

We have lots of fun activities scheduled in April.

Peanut Butter and Jelly Day April 3<sup>rd</sup> at LSE, MVS and AMS.

National Grilled Cheese Day April 13<sup>th</sup> at AMS

National Banana Day April 19<sup>th</sup> at AMS (Mariah will be making banana splits with yogurt)

National Picnic Day April 24<sup>th</sup> all schools, burgers, hot dogs, pasta salad/potato salad and Watermelon slices

National Pretzel Day April 26<sup>th</sup> at AMS Warm pretzels and cheese available for lunch.

National Blueberry Pie Day. April 28<sup>th</sup>. Mary will be making Blueberry Pie Bars for AHS.

It is our pleasure to serve our students at your School District!

# Communication

Great communication is the cornerstone to any great relationship. We engage in multiple connection points to ensure every one of our partners and customers is well-informed.

Who	Communication
<b>Administrators</b>	<ul style="list-style-type: none"> <li>• Quarterly business reviews</li> <li>• Financial results</li> <li>• Wellness newsletters</li> <li>• Culinary achievements and innovations</li> <li>• Employee recognition</li> <li>• Emergency preparedness</li> </ul>
<b>Families/ Students/ Faculty</b>	<ul style="list-style-type: none"> <li>• Back to school information</li> <li>• Daily and monthly menus</li> <li>• Wellness newsletters</li> <li>• Specials and limited time menu offerings</li> <li>• Alternate meal distribution or points of service</li> <li>• Emergency preparedness</li> </ul>



# Authentic Communication

Our commitment to authentic communication is showcased in our client partner reviews. Our commitment is to meet with our clients once a month and provide an overall review of what we have accomplished and what we want to do in the future.

Here is an example:

**MADISON COUNTY SCHOOL DISTRICT  
CLIENT INSIGHT TOOL**

Through our discussions and observations, the Elor team has identified key priority items that we would like to verify are being met by your priorities to ensure we remain aligned in our efforts.

**CIT ITEM 1: Maintaining Adequate Staffing Levels to Ensure Each Site is Receiving Quality Service**

- We historically partnered with People Ready for a temporary staffing company, and this year we added Express Pros to supplement the volume of temp workers needed to staff our cafeterias daily.
- We document all absences and temporary workers daily so we have a staffing update available for Sharon and Superintendent Robinson when requested.
- Our management team supports in locations as often as necessary to ensure that sites have the needed support for the day.

**FALL PARTICIPATION REPORT**

MONTH	BREAKFAST	MEAL PARTICIPATION		LUNCH	AFTERNOON	
		AVG. DAILY # OF MEALS	DAILY PARTICIPATION %		AVG. DAILY # OF MEALS	DAILY PARTICIPATION %
AUGUST	10,381	129	37%	128,319	67%	12,000%
SEPTEMBER	10,388	127	36%	125,145	65%	11,900%
OCTOBER	10,477	135	39%	130,145	68%	12,300%
NOVEMBER	10,562	129	36%	144,629	67%	11,920%

MONTH	ALA CARTE	AVG. DAILY # OF MEALS
AUGUST	62,380	1778
SEPTEMBER	60,341.50	1755
OCTOBER	61,657.25	1863
NOVEMBER	60,117	1717

**OVERALL PROGRAM HIGHLIGHTS**

HIGHLIGHTS	DESCRIPTION
Earth Day Plant Based Foods Taste Test	A food truck display was utilized to entice students & staff to try new, different plant-based items for Earth Day.
Global Bites	A monthly tasting geared toward introducing our secondary students to international food items such as Chicken Shawarma, the Cuban Sandwich, and Sicilian Lemon Chicken.
Fueled by K12	This program is geared toward providing our student athletes with healthier food options to sustain their energy levels during practice & games.
Try It Tuesday	Students are allowed to sample items as an introduction to <i>unconventional or new menu items</i> .

**SAFETY**

**Safety Board**

- Each site is required to have a current safety board including a safety cross (used to signify the number of days the staff has gone without accidents or injuries), our company mission statement, current month's safety poster, MEDCOR contact information in case of accident or injuries, quarterly newsletter, & a current health inspection.

**Monthly Safety Training**

- These are sent to site supervisors monthly via email & print.

**PEOPLE**

**EMPLOYEE ENGAGEMENT**

Team Huddles	Each site supervisor is asked to have daily and weekly huddles with their team members.
Monthly Trainings	In addition to short huddles each group has monthly trainings with employees.

**Total # Employees: 114**

**K-12 by Elor Employees: 85**

**Client Employees: 25**

**OPEN POSITIONS**

- Food Service Worker – 10 openings
- Menu Administrator – 1 being posted today

**TURNOVER**

- Ten employees have resigned/been terminated since August

K-12 by Elor Quarterly Business Review

**K-12 by Elor**

**MADISON COUNTY SCHOOL DISTRICT**

**QUARTERLY BUSINESS REVIEW**

**2024**

**SAFE Training** TRAINING ATTENDANCE RECORD

**NOROVIRUS & ILLNESS REPORTING**

Unit Manager Name: \_\_\_\_\_ Company (Business Unit): \_\_\_\_\_

Unit Name: \_\_\_\_\_ Unit Number: \_\_\_\_\_

District Manager (or Area Manager) Name: \_\_\_\_\_

Training Topic: Norovirus & Illness Reporting Training Date: \_\_\_\_\_

Total Number of Team Members Trained: \_\_\_\_\_ Training Method: \_\_\_\_\_  
(team huddle/in-person, off-site, webinar, self-paced)

Length of training (minutes): \_\_\_\_\_

Objectives Presented:

- 1) State the important practices for preventing Norovirus.
- 2) Explain the Know Your Role in reporting illness.
- 3) List the reportable illnesses.
- 4) Review how to prevent the spread of COVID-19.

Additional items covered: \_\_\_\_\_

**Attendance** All attendees (including presenter) must sign below. | Date: \_\_\_\_\_

Printed Name	Signature	SRS*
1. _____	_____	<input type="checkbox"/>
2. _____	_____	<input type="checkbox"/>
3. _____	_____	<input type="checkbox"/>
4. _____	_____	<input type="checkbox"/>
5. _____	_____	<input type="checkbox"/>
6. _____	_____	<input type="checkbox"/>
7. _____	_____	<input type="checkbox"/>
8. _____	_____	<input type="checkbox"/>
9. _____	_____	<input type="checkbox"/>
10. _____	_____	<input type="checkbox"/>

\*Place a check in the box if wearing slip resistant shoes (as directed by your segment's guidelines).

**REMINDERS**

- Transfer the information from this form to the Training Tracking Form online (see overview page for links)
- File this full training + Attendance Record at your unit - keep for 1 year



### 3. Proof of Nutritional Awareness/USDA Regulations

Students have fun learning how food can be good for them and good for the planet. Interactive events with registered dietitians will share nutrition and wellness knowledge, promote food discovery, and before they know it, students walk away with lifelong lessons and big smiles.



**EVERY DAY A  
DISCOVERY**





## The Wellness Team

Our dietitians are the heart and soul of menu development and compliance. They are all registered dietitians with documentation of continuing education to ensure they stay up to date with all new regulations.

They attend school nutrition conferences as well as other continuing education classes to maintain their certifications. They provide onsite training, as well as optional trainings, for additional continuing education units for all of our K-12 team members to ensure we are in compliance with the Professional Standards. Our dietitians also support and assist the implementation of our BeWell platform and help develop any nutrition education that is available to our customers.

Their main focus is to provide support to the field in the following areas:

- **Menu Development** – As a team, they collaborate with our Food Service Director to develop new, exciting, kid friendly meals.
- **Special Diet Menu Development** – There is a high demand for special diets with our K-12 facilities, and our dietitians ensure we are able to offer Allergen and Gluten Aware menus.
- **Active members of Professional Organizations** – Our dietitians stay current with USDA regulations and are members of the School Nutrition Association and the Academy of Nutrition and Dietetics. Our dietitians educate and share updates with our team.

**Abby Olson, MS, RDN, LD**  
Director of Nutrition  
and Wellness

- **Meal Pattern Compliance** – Our team are experts in monitoring menu compliance within the regulations. They review each menu submitted by the onsite team every month before it is released for production.
- **Administrative Review Support** – Each team member is well versed in supporting our onsite teams to certify our menus and compliance for each school and state they are assigned.
- **Recipe Development** – Our Wellness Team is not only comprised of registered dietitian nutritionists, they are also culinary trained. During the menu development stage, they prepare new recipes alongside our culinary team to ensure it is compliant and enticing for our students to consume.
- **Maintenance of TrakNow and Nutrislice** – Our team safeguards the master database in each program by updating recipes, products and nutrition, as well as allergy information in our menu management systems.
- **Onsite Training and CEUs Classes** – Our Wellness Team will travel to our K-12 partners to observe service and help implement our best practices to support our Food Service Director and their partners.



## Food Allergy Management

When it comes to keeping our guests safe from allergens, we recognize food safety practices and ensure our team members are properly trained. Our food service teams are trained annually on food allergy management, which includes:

- Storing, prepping, cooking and serving these menu items to avoid cross-contamination
- How to answer student and other dining guests' questions regarding allergens

While our recipe software labels each recipe with the above allergens, our staff is trained and expected to regularly review products for any ingredient changes that may impact a recipe free from allergens. Additionally, an allergen awareness poster is visible to the food service team as a reminder to help keep food allergy management top of mind.

### FOOD ALLERGIES & GLUTEN

#### PREVENTING AN ALLERGIC REACTION

**COMMUNICATE**

» **Initial contact**  
Establish communication with the guests who will receive allergen and gluten aware menu offerings.

» **Weekly communication**  
Ensure communication with the guests will be maintained at least once per week or during meal service to verify menu accuracy.

» **Designate a trained Allergen & Gluten Aware Go-To team member**  
During all operational hours to answer guests' questions regarding allergen and gluten aware menu items.

» **NEVER GUESS**  
If you do not know the answer to a guest's inquiry, refer them to the Allergen and Gluten Aware Go-To team member or management staff.

**INGREDIENT, RECIPE AND MENU ACCURACY**

» **Verify accuracy of delivered ingredients**  
Ensure ingredients delivered are the same as those ordered and product substitutions are identified and approved by Chef/Production Manager.

» **Read the food labels**  
Ensure recipes and products are approved for food preparation and allergen and gluten aware food items are accurate.

» **Communicate changes**  
Communicate any ingredient, recipe, or menu changes to the back-of-the-house, front-of-the-house and Allergen and Gluten Aware Go-To Team member.

**AVOID CROSS-CONTACT**

» **Separate foods**  
Food containing allergens or gluten **should not** come into contact with food that does **not** contain allergens and gluten.

» **Clean**  
Use the Allergen and Gluten Hygiene & Cleaning and Sanitizing policies to minimize cross-contact.

**Top 9 Major Food Allergens & Gluten**

## Food Allergy Policy

Students with food allergies will be identified in collaboration with each school's health services. Our dietitians will review the school's menu to identify potential allergens and, where possible, appropriate substitutions or modifications will be made.

Products will be identified that may contain allergens and safeguards will be taken to prevent cross-contact of products that may trigger an allergic reaction in individuals. All team members will be trained on label reading and food handling procedures to avoid cross-contact.

Team members will know how to respond if a student or an adult has an allergic reaction in the cafeteria. We will collaborate with the school administration to know the policies and procedures the school follows for allergic reactions.

**K-12 by Elior will work with the school to identify, document and manage food allergies and coordinate a response to food allergy-related emergencies.**



## Approach To Food Allergies, Lifestyle Diets and Nutrition Facts

Food allergy and lifestyle diet labeling and nutrition facts can be found through the school website or Nutrislice app. The website and app allow you to view menu offerings, filter by food allergens and lifestyle diets and see nutritional information for specific menu items. Printed menus at the school and menus found online or on the app will be designated with the BeWell blueberry icon only, representing all menu categories above.

We identify the “Big Nine” food allergies and gluten, plus BeWell, vegan and vegetarian menu options with an icon through our automated food management system.

### Special Diet Needs



Eggs



Milk



Shellfish



Fish



Peanuts



Tree Nuts



Wheat



Soy



Sesame



Gluten



BeWell



Vegetarian



Vegan

*\*Availability may be limited. Additional menu icons may also be available.*



*BeWell  
Vegetable Carrot Fried Rice  
with Garbanzo Beans*





*BeWell Superfood  
Smoothie Bowl*

## Introducing BeWell

Healthy eating patterns are essential for students to achieve their full academic potential, complete physical and mental growth and lifelong health and well-being. In addition, healthy eating is demonstrably linked to reduced risk for mortality and development of many chronic diseases as adults. Well-planned and well-implemented school nutrition programs have been shown to positively influence students' eating habits.

K-12 by Elmor will partner with Hattiesburg to understand and support your existing wellness efforts. We are committed to helping the District prepare, adopt and implement a comprehensive plan to encourage healthy eating and physical activity. This collaborative plan shall make effective use of school and community resources and equitably serve the needs and interests of all students and staff, taking into consideration differences in cultural norms. We've developed our BeWell wellness approach with all these needs in mind.



### BeWell Wellness Approach

We recognize the impact food makes on student health and how the environment influences their food choices. Thus, we are committed to bringing nutritious food to the table and making the healthy choice the easy choice for your students. Our BeWell wellness approach and recipes offer an evidenced-based, nudging approach that helps your students make the best food decisions to fuel them throughout the day and help build lifelong, healthy eating habits.



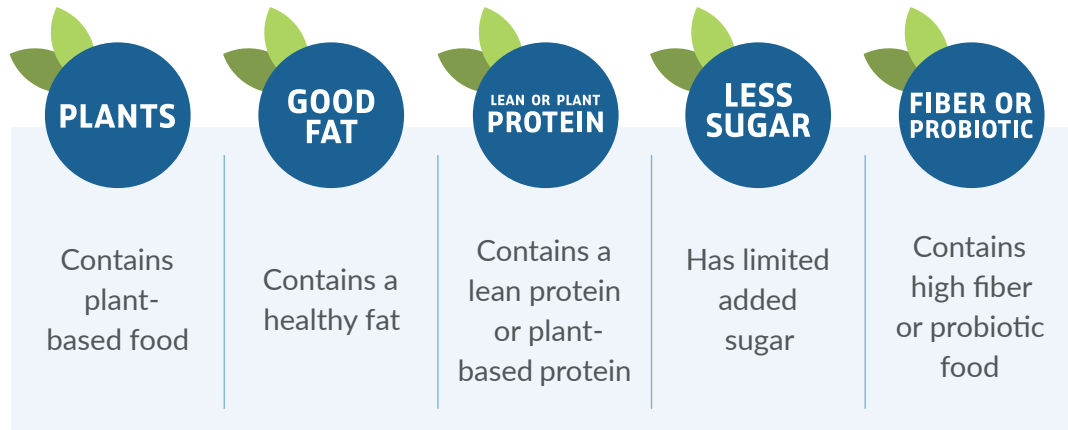
## WE BRING NUTRITIOUS FOODS TO YOUR TABLE

Designed to complement the USDA's School Breakfast Program (SBP) and National School Lunch Program (NSLP) nutrition guidelines, we offer and identify BeWell menu options that support well-being. Our definition of a BeWell menu option is supported by nutritional science and focuses on bringing the most nutrient-dense foods to the table to support student success.

### A BeWell menu offering is the following:

#### Ingredients

Meet 3 out of 5 to qualify



#### Recipes

BeWell recipes will also be trans-fat free, use minimally-processed ingredients, be mindful of sodium and portion size and follow USDA's SBP and NSLP nutrition guidelines.

## WE MAKE THE HEALTHY CHOICE THE EASY CHOICE

We recognize making the best food choices are not easy. While students are offered an assortment of healthy options daily, selecting them may not be top of mind. Our BeWell Wellness Approach helps increase the likelihood that students will choose the healthiest menu options by integrating a behavior-based approach and shaping our dining environment to influence the healthy choice.

### Step 1: Integrate a Behavior-Based Approach.

We integrated a behavior-based approach created for the Smarter Lunchrooms Movement called CAN—Convenient, Attractive and Normal—to make the BeWell choice the easy choice.

## The BeWell Approach to Making the Healthy Choice the Easy Choice



### Convenient

to see  
to order  
to pick up  
to consume

### Attractive

in name  
in appearance  
in price  
in expectations

### Normal

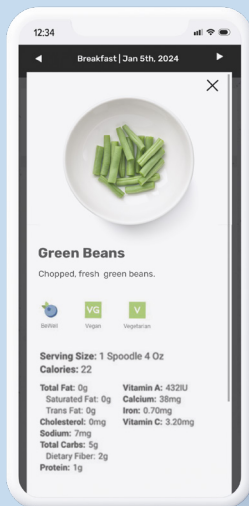
to order  
to purchase  
to eat



Adapted from "Change their choice! Changing behavior using the CAN approach and activism research," by B. Wansink, 2015, Psychology & Marketing, 32(5), p. 486. Copyright 2015 by John Wiley & Sons.

## Step 2: Shape a Dining Environment that Influences the Healthy Choice.

Influenced by CAN, we redefined the same six marketing strategy elements to ensure we create a supportive and relevant environment to encourage healthy choices.















## Filters and Highlights





[Clear all](#)

### Allergens

Select items below to identify specific foods.




 Egg	 Fish	 Gluten	 Milk	 Wheat	 Sesame
 Peanuts	 Shellfish	 Soy	 Tree Nuts		

### Specialty Diets

 BeWell	 Vegan	 Vegetarian	 Contains Pork
---	--	---	--

### K-12 Programs Marketing Icons

Fresh Picks, Global Bites, FFT and Nutrition News

 Food for Thought	 Global Bites	 Fresh Pick
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## Carbohydrate Counts

Farmington High, Lunch Menus, November 18 - November 24

PLEASE NOTE: Carbohydrate counts are based on information obtained from manufacturers and your food provider's recipes and may vary due to product substitutions and/or recipe variations. If you (or any individual on whose behalf you are using this tool) have a medical condition, please check the manufacturer label before consuming any food at your dining location.

### Daily Fruit Choice

	SERVING SIZE	FIBER	CARBOHYDRATES
Fresh Apple	1 half	2 grams	9 grams
Fresh Banana	1 each	2 grams	18 grams
Clementine	1 each	1 gram	9 grams
Honeydew	1 spoodle4oz	1 gram	8 grams
Kiwifruit	1 2each	4 grams	20 grams
Nectarine	1 each	3 grams	16 grams
Fresh Orange	1 each	3 grams	15 grams
Fresh Peach	1 each	3 grams	16 grams
Fresh Pear	1 each	5 grams	25 grams
Fresh Pineapple	1 spoodle4oz	1 gram	6 grams



# USDA Commodities

## Use of USDA Commodities, Portion Sizes and Nutrition Content

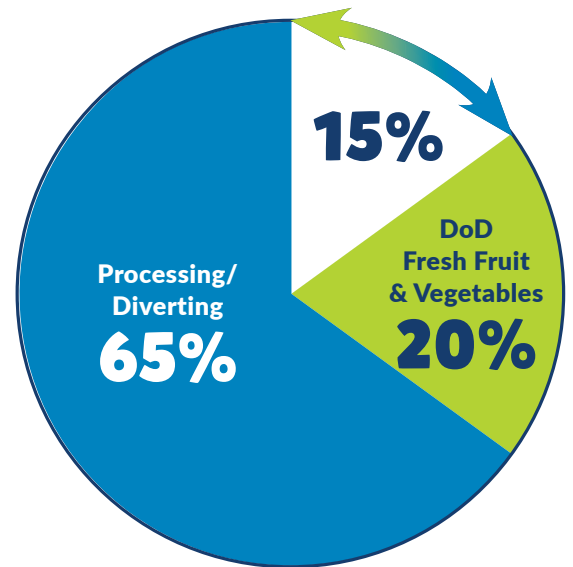
### Federal Commodities/USDA Foods

The USDA Foods in Schools program supports child nutrition programs and American agricultural producers through purchases of **100% American-grown** and produced foods for use by schools and institutions participating in the National School Lunch Program, the Child and Adult Care Food Program and the Summer Food Service Program. The commodity program is designed to provide demand and price supports to the American agricultural sector by providing domestically grown or raised food products to schools.

In response to the COVID-19 pandemic, increased inventory and inflationary pressure, the Federal government has greatly increased available funds. School Districts are typically allocated an amount per lunch claimed during the previous school year.

K-12 by Elior has a firm understanding of the USDA Foods/Commodity program and the most efficient use of this program for Hattiesburg. Our resources and expertise in navigating the commodity process have provided a track record of successfully managing food costs and meeting the shared goals of our food service partners.

A commodity strategy is not “one size fits all.” We will work with Hattiesburg to customize your plan to best meet the needs of your students and School District based on the availability of products administered by the state and student food preferences.



**Our recommended commodity strategy for Hattiesburg Public School District**

**Although there are variations to each method, commodity foods fall into three main buckets:**

**Processing/Diverting**

**DOD Fresh Fruit  
& Vegetables**

**USDA Foods  
(Formerly Brown Box)**

## Processing/Diverting

### WHEN AVAILABLE, WE RECOMMEND THE MAJORITY OF COMMODITY VALUE BE ALLOCATED USING THIS METHOD

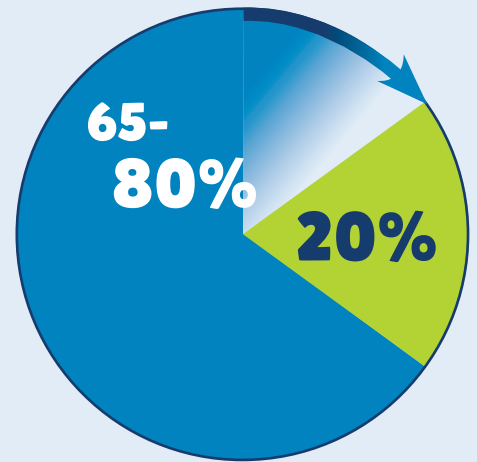
We've found that the best option for most schools is to divert commodity dollars to specified manufacturers. Mississippi partners with many food manufacturers where the raw commodity food items are sent and made into finished meal components. For example, Hattiesburg could use its allotment to send commodity dollars to Tyson. Tyson will then use that money to make a specific chicken tender or sandwich patty. This way, we can leverage our national buying and contract pricing to further stretch the value of Hattiesburg's commodity allotment.

In addition:

- Sysco deliveries are weekly. Hattiesburg has enough existing storage space for a week's worth of food (as opposed to a monthly bulk USDA delivery).
- The products will be the same as the normal, non-commodity items. We can divert and have the same products we would normally serve made by a distributor. This way, the students of Hattiesburg will have a consistent product and program.

K-12 by Elior has a firm understanding of the USDA Foods/Commodity program and the most efficient use of this program for Hattiesburg. Our resources and expertise in navigating the commodity process have provided a track record of successfully managing food costs and meeting the shared goals of our food service partners.

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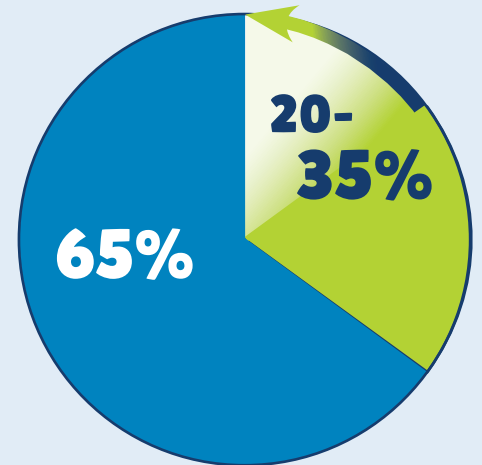
## DoD Fresh Fruits and Vegetables (Hattiesburg Fresh/Local)

### WE RECOMMEND ALLOCATING A PORTION OF THE COMMODITY VALUE TOWARDS PURCHASING FRESH FRUITS AND VEGETABLES THROUGH THE DOD PROGRAM

With our recommended method, you can use a percentage of your commodity value to procure fresh produce from our regional suppliers. Our team works directly with these suppliers to ensure that you receive weekly deliveries of the freshest fruits and vegetables available. And, because many of our items are locally grown, you can feel good about incorporating fresh, sustainable produce into your school meals.

By choosing to utilize DoD Fresh Fruits and Vegetables for fresh produce, you can stretch your budget further and provide healthy and fresh meal options for your students. Plus, you will be supporting local growers and helping to build a stronger, more sustainable food system.

Our culinary team is regularly developing new recipes utilizing USDA foods to optimize the full use of the school's entitlement dollars. Once these recipes are tested and proven to be popular with students, faculty and staff, they are made available to all schools that use commodities.



## USDA Foods (Formerly Brown Box)

This method of commodity utilization is most appropriate when other options are not available and the school has food programs in place that incorporate these items into their menus.

Alternatively, The USDA provides around 180 food items that can be ordered (see attachment for SY24–25). Under this method, K-12 by Elior will work with Hattiesburg to choose the food items that best fit the menu plan. The food items selected are generally delivered monthly at an additional cost to one location.

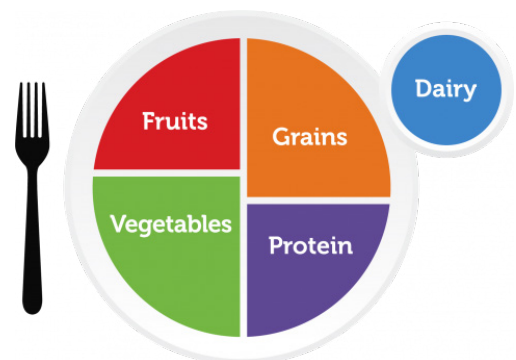
- Again, the most economical delivery is to one location, afterwards the food items must be distributed to the individual buildings.
- The deliveries are typically monthly. Storage space within schools is often limited. Typically, there is not be enough room within the food service areas to store a month's worth of commodities.
- Many of the food items available on the list are raw proteins. Most of our clients do not have the ideal facilities or equipment to safely work with raw ground beef and raw chicken, for example. If raw proteins are not able to be stored, prepared and utilized, this would severely limit the commodity foods that could be used for center-of-the-plate (entrée) items.

Again, one size does not fit all when it comes to commodities. K-12 by Elior has extensive experience working with all three commodity options. We understand and respect that no one knows the unique needs of your district better than you. We look for to working with you to design the commodity strategy that is right for your district.

## Portion Sizes/Nutrition Requirements

K-12 by Elior is familiar with all serving size requirements and nutrition requirements established by the USDA for the School Breakfast Program (SBP), National School Lunch Program (NSLP) and After School Snack Program (ASSP) using the Food Based Menu Pattern approach as established in the Healthy, Hunger-Free Kids Act of 2010 (HHFKA). The meal pattern defines three different requirements based on student grade levels: grades K–5, grades 6–8 and grades 9–12. Our production and service systems allow for consistent portion sizes to be served from the first meal to the last.

We provide careful instructions and printed diagrams for all menu items to all production and line service staff. Proper size serving utensils are also identified for each menu. In addition, we provide a pre-service briefing before each meal to ensure that team members are knowledgeable of the menu offerings, portion sizes and contribution to the meal requirement.







## USDA Foods Available List for School Year 2023-2024 for Schools and Institutions



USDA Foods Description	WBCSC #	PACK SIZE	USDA Foods Description	WBCSC #	PACK SIZE	SUBGROUP
<b>FRUITS</b>			<b>VEGETABLES</b>			
Apples, Braeburn, Fresh	100523	40 lb case	Beans, Green, Low-sodium, Canned (K)	100307	6/#10 can	OTH
Apples, Empire, Fresh	100517	40 lb case	Beans, Green, No Salt Added, Frozen	100351	30 lb case	OTH
Apples, Fuji, Fresh	100522	40 lb case	Beans, Green, No Salt Added, Frozen	111054	12/2 lb bag	OTH
Apples, Gala, Fresh	100521	40 lb case	Broccoli Florets, No Salt Added, Frozen	110473	30 lb case	OTH
Apples, Granny Smith, Fresh	110543	40 lb case	Carrots, Diced, No Salt Added, Frozen	110480	30 lb case	RO
Apples, Red Delicious, Fresh	100514	40 lb case	Carrots, Diced, No Salt Added, Frozen	111052	12/2 lb bag	RO
Apple Slices, Unsweetened, Canned	100206	6/#10 can	Carrots, Sliced, Low-sodium, Canned	100309	6/#10 can	RO
Apple Slices, Unsweetened, Frozen (IQF)	100258	30 lb case	Carrots, Sliced, No Salt Added, Frozen	100352	30 lb case	RO
Applesauce, Unsweetened, Canned (K)	110541	6/#10 can	Corn, Whole Kernel, No Salt Added, Canned (K)	100313	6/#10 can	ST
Applesauce, Unsweetened, Cups, Shelf-Stable	110361	96/4.5 oz cup	Corn, Whole Kernel, No Salt Added, Frozen	100348	30 lb case	ST
Apples, For Processing	110149	Bulk Pounds	Corn, Whole Kernel, No Salt Added, Frozen	111053	12/2.5 lb bag	ST
Apricots, Diced, Cups, Frozen	100261	96/4.5 oz cup	Mixed Vegetables, No Salt Added, Frozen	111230	6/5 lb bag	ADD'L
Apricots, Diced, Extra Light Syrup, Canned	100216	6/#10 can	Peas, Green, Low-sodium, Canned	100315	6/#10 can	ST
Blueberries, Wild, Unsweetened, Frozen	100243	30 lb case	Peas, Green, No Salt Added, Frozen	100350	30 lb case	ST
Blueberries, Wild, Unsweetened, Frozen	100242	8/3 lb bag	Peas, Green, No Salt Added, Frozen	110763	12/2.5 lb bag	ST
Blueberries, Unsweetened, Frozen	110624	30 lb case	Pepper/Onion Strips, No Salt Added, Frozen	110724	30 lb case	OTH
Blueberries, Unsweetened, Frozen	110623	12/2.5 lb bag	Potatoes, Diced, No Salt Added, Frozen	110844	6/5 lb bag	ST
Cherries, Tart, Dried	100299	4/4 lb bag	Potatoes, Oven Fries, Low-sodium, Frozen	100357	6/5 lb bag	ST
Cherries, Tart, Dried, Individual Portion	111643	250/1.36 oz bag	Potatoes, Wedges, Fat Free, Low-sodium, Frozen (IQF)	100356	6/5 lb bag	ST
Cherries, Sweet, Pitted, Unsweetened, Frozen (IQF)	110872	12/2.5 lb bag	Potatoes, Wedges, Low-sodium, Frozen (IQF)	100355	6/5 lb bag	ST
Cranberries, Dried, Individual Portion	110723	300/1.16 oz bag	Potatoes, For Processing to Frozen	100506	Bulk Pounds	ST
Mixed Berries (Blueberries, Strawberries), Cups, Frozen	110859	96/4.5 oz cup	Potatoes, For Processing to Dehydrated	110227	Bulk Pounds	ST
Mixed Fruit (Apples, Cherries, Cranberries, Raisins), Dried	110161	5/5 lb bag	Salsa, Low-sodium, Canned	100330	6/#10 can	RO
Mixed Fruit (Peaches, Pears, Grapes), Extra Light Syrup, Canned	100212	6/#10 can	Salsa, Low-sodium, Pouch	110186	6/106 oz pouch	RO
Oranges, Fresh	100283	34-39 lb case	Spaghetti Sauce, Low-sodium, Canned	100336	6/#10 can	RO
Orange Juice, Unsweetened, Cartons, Frozen	100277	70/4 oz carton	Spaghetti Sauce, Low-sodium, Pouch	110177	6/106 oz pouch	RO
Orange Juice, Unsweetened, Cups, Frozen	110651	96/4 oz cup	Spinach, Chopped, No Salt Added, Frozen (IQF)	110425	20 lb case	OTH
Peaches, Diced, Extra Light Syrup, Canned	100220	6/#10 can	Sweet Potatoes, Cubes, No Salt Added, Frozen	110562	6/5 lb bag	RO
Peaches, Diced, Cups, Frozen	100241	96/4.4 oz cup	Sweet Potatoes, Crinkle Cut Fries, Low-Sodium, Frozen	110721	6/5 lb bag	RO
Peaches, Sliced, Frozen	100239	20 lb case	Sweet Potatoes, Light Syrup, No Salt Added, Canned	100317	6/#10 can	RO
Peaches, Sliced, Frozen	100238	12/2 lb bag	Sweet Potatoes, For Processing	100980	Bulk Pounds	RO
Peaches, Sliced, Extra Light Syrup, Canned	100219	6/#10 can	Tomato Paste, No Salt Added, Canned	100327	6/#10 can	RO
Pears, Diced, Extra Light Syrup, Canned (K)	100225	6/#10 can	Tomato Paste, For Processing	100332	2850 lb totes	RO
Pears, Halves, Extra Light Syrup, Canned	100226	6/#10 can	Tomato Sauce, Low-sodium, Canned	100334	6/#10 can	RO
Pears, Sliced, Extra Light Syrup, Canned	100224	6/#10 can	Tomato Sauce, Low-sodium, Pouch	110187	6/106 oz pouch	RO
Raisins, Unsweetened, Individual Portion	100293	144/1.33 oz unit	Tomatoes, Diced, No Salt Added, Canned	100329	6/#10 can	RO
Strawberries, Diced, Cups, Frozen	100256	96/4.5 oz cup				
Strawberries, Sliced, Frozen	100254	30 lb pail				
Strawberries, Sliced, Unsweetened, Frozen (IQF)	110860	6/5 lb bag				
Strawberries, Whole, Unsweetened, Frozen (IQF)	110846	6/5 lb bag				

Note: USDA Foods entitlement may also be used to order a variety of fresh fruits and vegetables for weekly delivery through the USDA DoD Fresh Fruit and Vegetable Program. Contact your State Distributing Agency if you are interested in participating in this program.

<b>KEY:</b>
LG - Legumes vegetable subgroup
OTH - Other vegetable subgroup
RO - Red/Orange vegetable subgroup
ST - Starchy vegetable subgroup
ADD'L - Product credits towards additional vegetables
IQF - Individually Quick Frozen
K - Kosher Certification Required
Bulk Product for Further Processing

USDA Foods Description	WBCSC #	PACK SIZE	USDA Foods Description	WBCSC #	PACK SIZE	SUBGROUP
<b>BEEF PRODUCTS</b>			<b>LEGUMES</b>			
Beef, Canned	100127	24/24 oz can	Beans, Baby Lima, Low-sodium, Canned	100371	6/#10 can	LG
Beef, Crumbles w/SPP, Cooked, Frozen	100134	4/10 lb bag	Beans, Black, Low-sodium, Canned	100359	6/#10 can	LG
Beef, Fine Ground, 100%, 85/15, Frozen*	100158	40 lb case	Beans, Black-eyed Pea, Low-sodium, Canned	100368	6/#10 can	LG
Beef, Fine Ground, 100%, 85/15, LFTB OPT, Frozen	110261	40 lb case	Beans, Garbanzo, Low-sodium, Canned (K)	100360	6/#10 can	LG
Beef, Patties, 100%, 85/15, 2.0 MMA, Frozen	110349	40 lb case	Beans, Great Northern, Low-sodium, Canned	100373	6/#10 can	LG
Beef, Patties, 100%, 90/10, 2.0 MMA, Frozen	110346	40 lb case	Beans, Kidney, Dark Red, Low-sodium, Canned	100370	6/#10 can	LG
Beef, Patties, Lean, 2.0 MMA, Frozen	100163	40 lb case	Beans, Pink, Low-sodium, Canned	100369	6/#10 can	LG
Beef, Patties w/SPP, 85/15, 2.0 MMA, Frozen	110348	40 lb case	Beans, Pinto, Dry	100382	12/2 lb bag	LG
Beef, Patties w/SPP, Cooked, 2.0 MMA, Frozen	110322	40 lb case	Beans, Pinto, Low-sodium, Canned	100365	6/#10 can	LG
Beef, Patties, Cooked, 2.0 MMA, Frozen	110711	40 lb case	Beans, Pinto, Dry	110381	2000 lb totes	LG
Beef, Boneless, Chilled	100155	20/2000 lb combo	Beans, Refried, Low-sodium, Canned	100362	6/#10 can	LG
Beef, Boneless, Special Trim, Frozen	100156	60 lb case	Beans, Small Red, Low-sodium, Canned	100366	6/#10 can	LG
Beef, Coarse Ground, 100%, Frozen	100154	60 lb case	Beans, Vegetarian, Low-sodium, Canned	100364	6/#10 can	LG
*States and school districts that prefer irradiated beef can request this option. Please contact the appropriate FNS program specialist to place an order.			<b>NUTS AND SEEDS</b>			
<b>PORK PRODUCTS</b>			Peanut Butter, Smooth	100396	6/5 lb unit	
Ham, 97% Fat Free, Water-Added, Cooked, Frozen	100184	4/10 lb hams	Peanut Butter, Individual Portion, Smooth	110854	120/1.1 oz unit	
Ham, 97% Fat Free, Water-Added, Cooked, Diced, Frozen	100188	8/5 lb or 4/10 lb bag	Peanuts, Raw, Shelled	110700	44,000 pound unit	
Ham, 97% Fat Free, Water-Added, Cooked, Sliced, Frozen	100187	8/5 lb package	Sunflower Seed Butter, Smooth (K)	100935	6/5 lb unit	
Pork, Canned	100139	24/24 oz can	<b>EGG PRODUCTS</b>			
Pork, Leg Roast, Frozen	100173	36-42 lb case	Eggs, Liquid Whole, Frozen	100046	6/5 lb carton	
Pork, Pulled, Cooked, Frozen	110730	8/5 lb or 4/10 lb bag	Eggs, Liquid Whole, Frozen	110845	12/2 lb carton	
Pork, Boneless Picnic, Frozen	100193	60 lb case	Eggs, Patties, Cooked, 1.0 MMA, Round, Frozen	110931	25 lb case	
<b>POULTRY PRODUCTS</b>			Eggs, Liquid Whole, Chilled	100047	Bulk Tanker	
Chicken, Boned, White Meat, Canned	100877	12/50 oz can	<b>FISH PRODUCTS</b>			
Chicken, Cut-up, Frozen	111361	4/10 lb bag	Alaska Pollock, Frozen	110601	49.5 lb block	
Chicken, Diced, Cooked, Frozen	100101	8/5 lb or 4/10 lb bag	Alaska Pollock, Whole Grain-Rich Breaded Sticks, Frozen	110851	8/5 lb or 4/10 lb bag	WG
Chicken, fajita Seasoned Strips, Cooked, Frozen	100117	6/5 lb or 3/10 lb bag	Catfish, Whole Grain-Rich Breaded Fillet Strips, Frozen	100201	8/5 lb or 4/10 lb bag	WG
Chicken, Grilled Fillet, 2.0 MMA, Cooked, Frozen	110921	6/5 lb or 3/10 lb bag	<b>KEY:</b>			
Chicken, Oven Roasted, Cut-up, Cooked, Frozen	110080	3/10 lb bag	LG - Legumes vegetable subgroup			
Chicken, Unseasoned Grilled Strips, Cooked, Frozen	110462	6/5 lb or 3/10 lb bag	WG - Whole Grain or Whole Grain-rich			
Chicken, Large Birds, Chilled	100103	Bulk Pounds	Bulk Product for Further Processing			
Chicken, Legs, Chilled	100113	Bulk Pounds	SPP - Soy Protein Product			
Turkey, Deli Breast, Frozen	100121	4/10 lb logs	K - Kosher Certification Required			
Turkey, Deli Breast, Sliced, Frozen	110554	8/5 lb package	MMA - Meat/Meat Alternate			
Turkey, Deli Breast, Smoked, Frozen	100122	4/10 lb logs	LFTB OPT - Lean Finely Textured Beef Optional			
Turkey, Deli Breast, Smoked, Sliced, Frozen	110910	8/5 lb package				
Turkey, Deli Ham, Smoked, Frozen	100126	4/10 lb logs				
Turkey, Deli Ham, Smoked, Sliced, Frozen	110911	8/5 lb package				
Turkey, Roast, Frozen	100125	4/8-12 lb roasts				
Turkey, Taco Filling, Cooked, Frozen	100119	10/3 lb or 6/5 lb bag				
Turkey, Thighs, Boneless, Skinless, Chilled	100883	Bulk Pounds				
Turkey, Whole, Chilled	100124	Bulk Pounds				

## Monitoring Nutritional Content

K-12 by Elmor dietitians are actively involved with the nutritional content of all menus. They routinely conduct nutrition analysis reports to ensure that we meet all dietary guidelines for each meal. All menus, including new items offered, must first receive written approval before being presented at your school.

Monitoring the nutritional content of food is essential to provide consistent, accurate and correct nutritional information to your students, faculty and staff. It is commonplace to see nutritional guidelines, dietary criteria and product-specific allergen information displayed in school facilities.

Ensuring that these critical components are accurate involves a collaborative approach from our local, district and support services. Our K-12 team of professionals is well-versed in nutrition analysis software programs. If your school district does not currently use nutrition analysis software, we offer two programs that ensure these components are accurate. We will also provide training for your onsite Food Service Director on how to use the software effectively.



## TRAKNOW – PRODUCTION NUTRITION

K-12 by Elmor utilizes multiple software systems in the delivery of our menu management to students, parents, faculty, staff and the community. The first, TrakNOW, is our recipe software that currently houses over 3,800 recipes. Our onsite team members have access to this software 24 hours a day, 7 days a week.

### Hattiesburg will benefit from our menu management software systems through:

- **Production Planning** – This ensures that we are producing the correct amount of food for each grade level, minimizing the amount of waste. It also allows us to optimize the use of purchased and USDA Foods to manage the food cost.
- **Creating Food Delivery Orders** – Our software produces the amount of food we need to order from our food vendors, creating efficiencies so that we do not over purchase food for a delivery.
- **Inventory Management** – The inventory module allows us to maintain par levels based on usage, as well as maintaining knowledge of our daily food cost.
- **Production Records** – Our production records are produced from our USDA compliant menu software to ensure we meet the USDA audit requirements for production records.
- **Pull/Pick List** – Once all the information is in, we are able to generate a pick list from our inventory to assist in the efficiency of our team members' time when projecting the production of our menu choices.

The information in TrakNOW is fully integrated with our second menu software of choice, Nutrislice. Nutrislice is a web-based customer experience software that puts interactive school breakfast and lunch menus conveniently into the palm of our customers' hands. As an integrated system, Nutrislice is a student and parent-facing communication vehicle to intuitively show what's on the menu while sharing nutrition information, allergens, survey feedback, and more.

Students, parents, faculty and staff are able to download the Nutrislice app to their phone and plan in advance what they would like for lunch. Finding the perfect meal is made even easier with saved language, allergens, and dietary preferences to provide a custom menu view everytime.

Here is a link to one of our school's implementation of Nutrislice and TrakNow for your review:

<https://fms.nutrislice.com/>

### Here are some of the highlights of using Nutrislice as your web-based nutritional software.

- **Nutritional Analysis** – Parents, family, faculty and staff have full nutrition, allergy and carbohydrate information right in the palm of their hand.
- **Mobile App** – Download the free phone application for real time information.
- **Multiple Languages** – Nutritional information is available in multiple languages.
- **Email Notifications** – Receive menu and nutrition updates in real time.
- **Syncs with Amazon Alexa Devices** – Ask Alexa, "What's for lunch today?"
- **Survey Feedback** – Student can easily share feedback on items privately to the kitchen.
- **Easy Firewall Testing** – Our IT department and Nutrislice IT work with your IT Department to ensure easy access via your website.

# nutrislice

## Bean & Cheese Burrito



Serving Size: 1 Each  
Calories: 379

**Total Fat:** 12g  
Saturated Fat: 6g  
Trans Fat: 0g  
**Cholesterol:** 24mg  
**Sodium:** 722mg  
**Total Carbs:** 51g  
Dietary Fiber: 8g  
Sugar: 2g  
**Protein:** 17g

**Vitamin A:** 319IU  
**Vitamin C:** 0.10mg

How would you rate this item?



*Feedback through Nutrislice will be shared with the District.*

# Sustainability

## DOING GOOD

Doing Good is all about doing the right thing for you, for the planet, and for everyone's future. It means caring for the people around us, supporting health and well-being, strengthening our food systems, and making responsible choices that are kind to our environment.

Whether the efforts are big or small, we can all do good things today to make tomorrow a little better.

Here are just a few of the areas we can make an impact together:

- Buying Locally Grown wherever possible and feasible
- Purchasing eggs and dairy from a local provider
- Participating in energy-saving days
- Recycling and using reusable dining ware
- Offering eco-friendly carry out containers for boxed meals and athletic snacks
- Composting and diverting waste from landfills





# FOOD

Better food from the ground up.

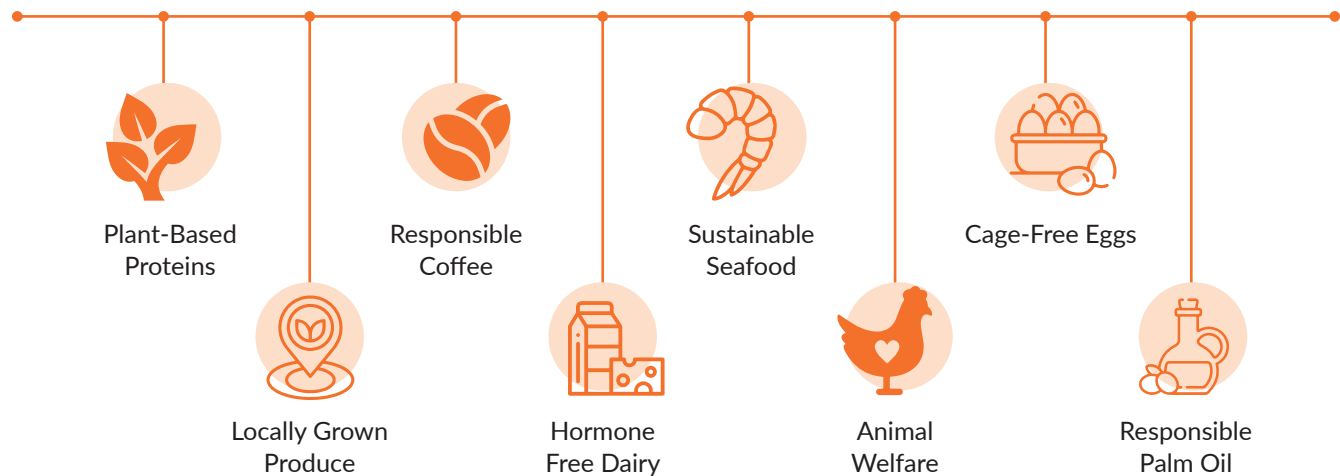


We support and source ingredients that are grown, raised, and produced with as positive of an environmental and social impact as possible.

## RESPONSIBLE, ETHICAL, SUSTAINABLE SOURCING

“Better food from the ground up” is our commitment to continuously evolve practices and processes to better meet the needs of our clients, our guests, and our planet. As our partner, you will have access to products and services that are kind to the environment and their local communities. This also means specifically recognized suppliers who reduce environmental impacts in their production and distribution systems or services.

Our responsible sourcing practices include a focus on:





## SOURCING LOCALLY IN MISSISSIPPI

Purchasing locally helps both the environment and our community, so it's **our goal to source as much as we can from local resources.**

### What Is Local?

Definitions of what is "local" vary throughout the country, but to put it simply, we look for food grown as close to you as possible, within the same state or geographic region.

### Why Do We Source Locally?

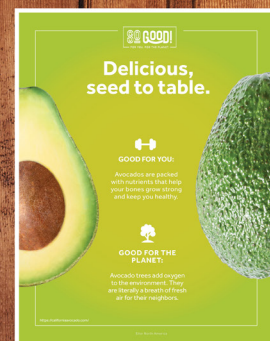
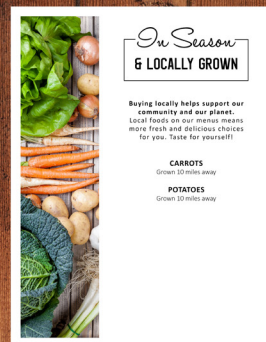
- To support your local community, farmers and suppliers
- To offer the freshest, most delicious foods on your menus
- To reduce the environmental footprint from production to consumption

In 2022, we served



**57,000 lbs**  
local produce

## Local FOODS





## THE FUTURE IS PLANT-FORWARD, AND IT TASTES DELICIOUS!

Together with our parent company Elior North America, K-12 by Elior has teamed up with the Humane Society of the United States to continue to increase meatless and plant-based menus. Through collaborative culinary training, new recipe development, and more plant-forward promotions, we established a goal in 2022 that has now become our standard:

**50% of Elior NA food programs and promotion developments are meatless, as of 2022**



“Climate-friendly eating means moving plants into the spotlight and meat proteins to the background. Whether students are looking to go meatless, or just eat less meat, making plants the star of the meal is good for our health and good for the planet.”

– Kelly Myers, Elior Social & Environmental Responsibility



# PLANET



## Making our world a little better.

The legacy we all leave should be one of a world renewed that will last for generations to come. Reducing our collective carbon footprint together is where we start.

Through responsible practices, creative innovation, and thoughtful collaboration, we can lower carbon emissions and put more back into the environment than we take.

### Together, we can take a **SUSTAINABILITY-FIRST APPROACH:**

You want to offer a program that not only offers great food but one that is built on responsible choices. We can help you create a balanced program that nourishes your people, cares for the environment, and respects your budget. As your partner, we will recommend sustainable actions and purchasing options as a preferred choice when possible.

## in 2022...

**91 tons**

of food waste  
was diverted  
away from  
landfills

**35%**

of food waste  
was reduced

**B**  
grade

for Elior Group  
from the Carbon  
Disclosure Project  
(CDP)

**55%**

renewable  
energy

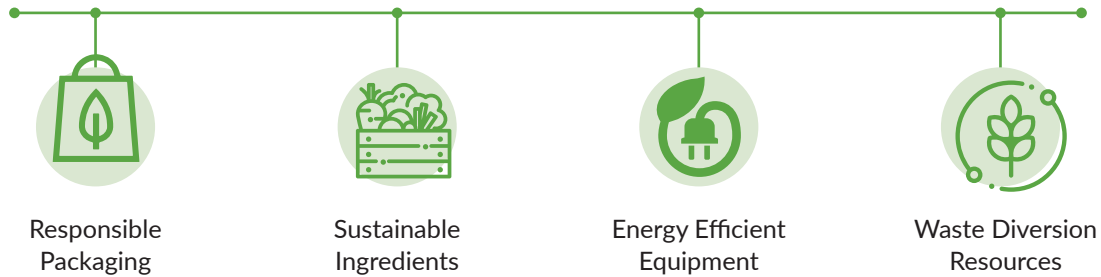
**BRONZE**

**2023**  
**ecovadis**  
Sustainability  
Rating



## RESPONSIBLE PRODUCT RESOURCES

Making the right choice is hard when you don't know what choices are available. Through our procurement support resources, we make sustainable purchasing options and costs transparent and easier to navigate. Available items and services from our partners are identified so our team members ordering products for your program have clear sightlines into options for categories such as:



## RESPONSIBLE & REUSABLE PACKAGING

From compostable salad containers to reusable coffee mugs, there are many ways we look to reduce packaging waste in food programs. In 2022, we increased the amount of recycled and compostable disposables we use such as flatware, plates, and to-go containers to 31%, up from 29% in 2021.

**30%**

We've moved 30% of our disposables to sustainable materials



## FIGHTING FOOD WASTE WITH WASTE NOTHING

Food waste is not only a waste of precious natural resources, it also contributes to climate change when it goes to a landfill. Together, we know we can make a difference in this fight against food waste.

Waste Nothing is a simple system that helps our production teams track and reduce the food waste going from our kitchen to landfill. These efforts can substantially reduce and control food waste by:

- Training chefs and kitchen staff on proper portioning, prepping techniques, and other ways to avoid waste in production
- Engaging all staff in daily waste monitoring and tracking
- Educating everyone from team members to our customers on the importance of food waste reduction and how they can help

Waste Nothing kitchens  
reduce their production  
food waste an average of  
**35%!**



"Ugly" produce  
is rescued and  
reimagined, like this  
Kung Pao Carrot Bowl



**WASTE NOTHING**





## Chefs transform would-be waste into something **DELICIOUS** with Rescue Recipes.



Rescue Recipe  
Oatmeal Cookies



Carrot Top Pesto



BBQ Banana Peel  
Sandwich



Banana Chocolate  
Bread

## DIVERTING WASTE

Wouldn't it be great if food waste was no longer waste but a new resource? Although our ultimate goal is to produce zero waste, some food waste just cannot be avoided. In these cases, the aim is to save as much of it from the landfill as possible and transform it into something that feeds our environment.

### Compost

Whether it is a local school, student group, municipal effort, or sometimes a disposal service, contributing to local composting efforts helps create richer soil for new things to grow.

### Donation

Supporting our communities is part of who we are, but it makes a bigger impact when food waste is reduced at the same time. When certain non-perishable or prepared foods are eligible for donation to feed hungry people, partnerships with food banks and other organizations come into play to safely donate acceptable food items that will help ease hunger and food insecurity. Other foods such as scraps from produce are more appropriate for our local farmers who may be able to take them to offset the cost of feed for livestock.

### Culinary Ingenuity

Our chefs love a good culinary challenge, and rescuing neglected ingredients is one of their favorites. Through our **Rescue Recipes**, they put would-be waste like carrot peels, watermelon rinds, and even banana peels back to work. In delicious, innovative recipes that surprise and delight their diners and combat food waste in the process.

## Energy and Waste Saving Practices

Good water and energy management efforts are key to reduce consumption, preserve scarce resources, and reduce our contribution to greenhouse gas emissions and water shortages. Our team will make sure that the utilities in your kitchens and serving areas are managed carefully and responsibly.

## Energy Reduction Practices

- Staff training to understand the importance and impact of responsible daily practices
- Posted reminders throughout the kitchen for best practices
- Regular equipment maintenance to keep production at highest efficiency and extend the life of the equipment
- Shutting down idle equipment to reserve energy

Consideration of more efficient cooking practices when possible such as steamers or sous vide, both of which use less water than conventional methods in large production cooking.

## Energy Efficiency Equipment

In conjunction with employee training on sustainability and working efficiently, there are options for equipment and other products that can bolster our efforts in being financially, socially and environmentally friendly.



- **Energy Star High Efficiency Dishmachines** – Rebates are often offered on purchases of Energy Star equipment
- **High-Efficiency Fryers** – Rebates are often offered on purchases of Energy Star equipment; Better temperature control can prevent scorching of oil, hence less oil purchased
- **Low Flow Spray Valves** – Install on pre-rinse stations to reduce the amount of water used in dish pre-rinse
- **Low Flow Aerators** – Install at handwashing sinks to limit the amount of water used
- **LED Bulbs** – LED bulbs use less electricity and last up to 10 times longer than a standard incandescent bulb.
- **Induction Equipment** – Induction cookers and induction equipment work without the use of a flame or burner. They transfer heat directly to your cookware while the surrounding air stays cool.
- **Lighting Timers** – Turn lights on and off at specified times—eliminates the worry of leaving lights on unnecessarily and saves money and energy
- **Programmable Thermostat** – Turn air on and off at specified times – eliminates the worry of leaving air on unnecessarily and saves money and energy





# **FINANCIAL PLAN**

**07**

# FINANCIAL PROPOSAL

## OUR COST AND FINANCIAL SUMMARY

Your dedicated K-12 by Elinor team is ready to deliver exceptional value through a financial program that aligns with our partnership's core principles of trust, transparency, flexibility, and authentic communication.

Our focus on people remains unwavering, with every aspect of our financial proposal designed to consider your needs, responsible sourcing, financial impact, and the well-being of students. The systems and standards we use enable us to go beyond the dining room, delivering outstanding service, highly nutritious food, and engaging student experiences.

With a proven track record of high client satisfaction, K-12 by Elinor brings exciting elements to enhance your program, ensuring a shared vision and focused support.

**The goal of this proposal is to provide Hattiesburg with a food service program that will serve as a Flagship Account.**

We didn't try to "buy the business" with the cheapest meal rates.

We didn't build a proposal that over promised in hopes of "wowing" you.

**We built a proposal that delivers the Best Program.**

That is why K-12 by Elinor is proud to provide the following:

**FIXED MEAL RATES:** Lunch = \$3.97; Breakfast = \$2.62; Snack = \$1.31

**GUARANTEE:** \$455,169

**COST REIMBURSABLE FEES:** Admin = \$0.147; Mngt = \$0.10;  
TOTAL Fees = \$0.2475

**GUARANTEE:** \$510,500



As stewards of the Hattiesburg dining program, we are committed to providing compelling value with a financial proposal that prioritizes student satisfaction and cost-efficient management.

# Exhibit F–Food Service Program Financial Proposal (Fixed Meal Rate)

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## FIXED FIRM PRICE COST SUMMARY

Name of FSMC Submitting Proposal: A'viands LLC. dba K-12 by EliorMailing Address: 101 N. Tryon St., Suite 525  
Charlotte, NC 28202Telephone: 724-416-7673Date Submitted: 05/31/2024\*Total Firm, Fixed Price Cost: (per meal equivalent) \$ 3.97\*Note: No additional fees, costs, or expenses may be charged to the SFA above the total, firm, fixed price cost.  
FSMC Surplus Guarantee \$ 455,169Addenda Numbered <sup>1</sup> \_\_\_\_\_ through <sup>1</sup> \_\_\_\_\_ were received prior to my signing this proposal.

I, the undersigned, do hereby understand and accept the RFP Instructions and conditions under which this proposal is being submitted.

I certify by my signature below that the per meal prices quoted in this proposal are correct and that I have the authority to obligate the company to perform under the conditions outlined in the RFP.

I certify by my signature below that as authorized representative of the FSMC that FSMC is qualified to submit a proposal as indicated in the RFP and accept the basis for selection of an FSMC.

Signature:	DocuSigned by: <i>Richard Sikoral</i>
Print or Type Name:	804C2A32C4574E9... Richard Sikoral
Title:	President - K-12 by Elior
Telephone:	724-416-7676
e-mail:	richard.sikoral@k12byelior.com
Date:	05/31/2024

# Exhibit F–Food Service Program Financial Proposal (Cost Reimbursable)

## EXHIBIT F

### FOOD SERVICE MANAGEMENT

#### Financial Proposal

We, the undersigned FSMC agree to operate the food service management program as per the RFP.

This Proposal is subject to all terms, conditions, and specifications to be agreed in a formal FOOD SERVICE MANAGEMENT COMPANY AGREEMENT subsequent to the award of the RFP.

MANAGEMENT FEE = Cost Per Meal:	<u>\$ 0.1475</u>
GENERAL ADMINISTRATIVE CHARGE = Cost per Meal:	<u>\$ 0.10</u>
PROJECTED PROGRAM SURPLUS/ (DEFICIT):	<u>\$ 0.2475</u>

COMPANY NAME A'viands LLC. dba K-12 by Elior

CONTACT NAME Mark Waterbury

AUTHORIZED SIGNATURE

DocuSigned by:

*Richard Sikoral*

804C2A32C4574E9...



## Commitment to Financial Success



**We are projecting  
an increase in  
Breakfast by**

**8.0%**

**and in  
Lunch by**

**4.2%**

**These projections are based on conservative projections we are confident can be attained.**

As your partner, we are committed to the financial success of your program and are pleased to propose:

**Food Service Budget:** K12 by Elior will provide Year One Surpluses of \$455,169 (FRM) or \$510,500 (CR). These numbers could have been significantly increased but we chose to invest in food quality, labor and the program.

**Cost Reimbursable Fees:** \$0.2475

**Fixed Meal Rates:** \$3.97

**Investment:** We will be strategic in how we invest in the program. The goal is to generate tangible return on every dollar spent. Elior will invest \$28,000 on district wide marketing; \$4,500 on Nutrition Education and Promotions, and \$2,000 per year on (2) culinary scholarships. In addition we will work closely with the district to make impactful investments utilizing the food service surplus. Those investments could include smokers, mobile grills and a food truck, to name a few.

**Labor:** K12 by Elior is committed to ensuring a positive work environment for all employees (both district and Elior). All employees will be provided with 3 paid days of training annually. Additionally Elior is committed to providing a minimum hourly wage of \$11.00/hr for all food service workers as well as a \$250 sign on bonus and a 3% raise for any district employees that transition to Elior. All employees will be offered benefits and a 401K (see the "Benefits" section and the "Labor Sheet" in Exhibit B for details).

**Reimbursement Conditions and Assumptions:** FSMC's obligation to reimburse SFA shall remain in effect only during the Current Year and is based upon the following conditions and assumptions remaining in effect for the Current Year:

- There shall be at least 180 full service days where breakfast, lunch, a la carte meals and snacks are served for the school year 2024–2025.
- The enrollment for the school year 2024–2025 shall be at least 3,661.
- The ratio of students eligible to receive free and reduced price meals as compared to total student enrollment shall not decrease from prior year.
- Price increases will be measured by the yearly percentage change in the Consumer Price Index, All Urban Consumers, U.S. City Average, Food Away From Home Index (CPI-FAH), published by the United States Department of Labor.
- SFA continues to offer all of the food service programs offered in the RFP.
- SFA does not allocate any additional costs to the food service fund not disclosed in the RFP.
- There are no material changes to the claims data that was provided during the RFP process.
- Meal Pattern Equivalents: Breakfast 3:2, Lunch 1:1, Supper 1:1, and SSO 1:1.
- Financial guarantees are based on the information provided in the RFP, addendums and site tours, as well as other conditions negotiated by the parties. In the event any of the conditions or assumptions is not met, the projections/the guarantee provided by K-12 by Elior will be reduced.



**OTHER**

**08**





# Catering & More

## Our Catering Services

Every Hattiesburg SD event should be unforgettable. Our catering and corporate culinary programs will be overseen by the Hattiesburg Executive Chef whose main goal will be to pair extraordinary service with fresh, seasonal and creative food.

Whether you're hosting a working lunch, a summer conference, coffee in the executive office or an alumni gathering, we approach every event individually and with warmth. While we handle the details, you get to enjoy the event and focus on your guests.





## SAMPLE CATERING MENU

### BREAKFAST

#### CONTINENTAL BREAKFAST

\$0.00 per person

The perfect combo to start your day! Includes fresh fruit, delicious pastries, regular coffee, assorted juice and bottled water.

#### BREAKFAST SANDWICHES

\$0.00 per person

Bacon or sausage with egg and cheese on your choice of croissant, bagel or English muffin. Served with fresh fruit tray and assorted juices.

### BREAKFAST A LA CARTE

#### FRESH FRUIT TRAY

Yogurt

Greek Yogurt

Yogurt Parfait

Assorted Pastries

### CATERED EVENTS

#### MENU

Catering has a full menu available upon request; however, the options are endless if you choose to work with us to plan your event.

#### EVENT TIMING

In order to ensure that your event is set up and cleared in a timely manner, please supply both the start time AND end time when booking your event.

#### LEAD TIME

In order to provide the best service for your event, a minimum lead-time of one (1) business days (M-F) is required when ordering food and beverage.

#### LEFTOVERS

For food safety related reasons, we do not allow customers to remove ANY food from on event at the conclusion of the event.

#### BILLING

We gladly accept VISA, Master Card, cash, or check.



## Catering Guide

### DELI LUNCH PLATTERS

#### CREATE YOUR OWN DELI LUNCH BUFFET

##### Select 3 Deli Meats:

Smoked Turkey Breast  
Roast Beef  
Egg Salad  
Seasonal Roasted Vegetables

Pit Ham  
Chicken Salad  
Tuna Salad

##### Select 3 Cheeses:

Cheddar  
Provolone

Swiss  
Pepper Jack

##### Select 1 Salad:

Garden Salad  
Italian Style Pasta Salad

Caesar Salad  
Potato Salad

Add Soup of the Day

##### Includes:

Leaf Lettuce  
Sliced Tomatoes  
Red Onion  
Pickles

Mustard & Mayo  
Assorted Potato Chips  
Fresh Rolls and Breads  
Cookies

#### SOUP AND HALF SANDWICH PLATTER

Assorted sandwich platter of Ham, Turkey and Roast Beef sandwiches. Served with our house made soup of the day. Includes cookies and seasonal fruit.

\*Vegetable Wraps upon request.

#### ASSORTED DELI PLATTER

Includes cookies, chips, and fresh cut fruit. Choose an assortment of sandwiches served on focaccia and ciabatta breads.

Turkey & Provolone  
Roast Beef & Cheddar  
Ham & Swiss  
Chicken Salad

Tuna Salad  
Egg Salad  
Loaded Vegetable

### BOXED LUNCH

#### PREMIUM WRAP OR SANDWICH BOXED LUNCH

##### Choose Premium Wrap:

Buffalo Chicken Ranch Wrap  
Blackened Chicken Caesar Wrap or Sandwich  
Honey Mustard Chicken on Italian Herb Focaccia  
Smoked Ham and Cheddar with Honey Dijon Mustard on Parmesan Herb Ciabatta  
Turkey BLT Wrap with Ranch  
Pesto Chicken on Ciabatta  
Chicken Bacon Ranch Wrap  
Caramelized Onion and Roast Beef on Baguette

##### Includes:

Fresh Baked Cookie  
Potato Chips  
Mustard & Mayonnaise  
Napkin and Cutlery

Add Fruit Cup for  
Add Bottled Water for

### BOXED LUNCH

#### TRADITIONAL BOXED LUNCH

##### Select 1 Sandwich:

Smoked Turkey  
Roast Beef  
Chicken Salad  
Loaded Vegetable

Baked Ham  
Tuna Salad  
Egg Salad

##### Select 1 Cheese:

Cheddar  
Provolone

Swiss  
Pepper Jack

##### Includes:

Seasonal Whole Fruit  
Fresh Baked Cookie  
Potato Chips  
Mustard & Mayonnaise Pocket  
Napkin and Cutlery

### BEVERAGES

COFFEE Small (serves 10 people)

ASSORTED BOTTLED JUICE

SPRING WATER

BOTTLED SODA

# Addendum

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## HATTIESBURG PUBLIC SCHOOLS ADDENDUM #1 Addendum to RFP #24-015 - Food Service Management

This addendum to RFP #24-015 is set forth and shall modify the original RFP document. This addendum containing the following change is issued and hereby supersedes the original specifications. The addendum serves as a correction to the venue for resolution of any dispute.

Language in Original RFP (Page 27, Miscellaneous Section)	Amended Language Per This Addendum
This contract shall be construed and governed in accordance with the laws of the State of Mississippi and venue for the resolution of any dispute shall be Lamar County, Mississippi.	This contract shall be construed and governed in accordance with the laws of the State of Mississippi and venue for the resolution of any dispute shall be Forrest County, Mississippi.

Responding vendors should acknowledge receipt of this Addendum #1 as part of their proposal by signing in the area indicated below. The addendum should be submitted as a part of the proposal submission, which is due Friday, May 31, 2024 at 2:00 p.m. Central Standard Time.

**I have read and acknowledge receipt of Addendum #1 for Hattiesburg Public Schools RFP #24-015 Food Service Management.**

A'viands LLC. dba K-12 by Elior

Name of Organization

DocuSigned by:

Richard Sikoral

804C2A32C4574E9

Signature of Authorized Representative

05/24/2024

Date

# Contract Clarification

The Hattiesburg Public School District (sometimes referred to as the “Client”) Request for Proposal Bid 24-015 RFP For Food Service Management (“RFP”) contains provisions that K-12 by Elior (sometimes referred to as “Company”) would like to clarify. This serves as Company’s respectful request (but does not demand) that Client consider the following terms for inclusion in the contract.

## Bonding Requirements

Company asks that bonding requirements for any subsequent contract be annually renewed.

## Non-Hire

Client acknowledges that Company has invested considerable amounts of time and money in training its Supervisory Employees. Therefore, the Client agrees that during the Supervisory Employee’s employment with Company and for a period of twelve (12) months thereafter no Supervisory Employees of Company will be hired by Client nor any facility affiliated with Client, nor will Client permit employment of Company Supervisory Employees on Client’s Premises or the Premises of any facility affiliated with Client. Client agrees that if it violates this provision, Client shall pay to Company and Company shall accept as liquidated damages and not as a penalty, an amount equal to one time the annual salary) of the Supervisory Employee(s) hired by or allowed to work with Client in violation of the terms of this Agreement. Company shall be entitled to pursue all other remedies available under federal, state, or local law. This provision shall survive the termination of this Agreement.

## Assignment

Neither party may assign or transfer this Agreement, or any part thereof, without written consent of the other party. Such consent shall not be unreasonably withheld Provided, however, that this shall not apply to Company’s transfer to a parent, sister or successor company where Company provides Client at least thirty (30) days written notice.

## Indemnification

To the fullest extent allowable under applicable law, each party agrees that it will defend, indemnify and hold harmless the other party, its officers, directors, parent corporation, affiliates, employees and agents (“Indemnified Parties”) against any and all liabilities, losses, damages, injuries, deaths, reasonable litigation expenses (including, without limitation, reasonable attorneys’ fees), costs and costs of court (collectively, “Damages”) which Indemnified Parties may hereafter sustain, incur or be required to pay arising out of the other party’s negligent acts, omissions or failure to perform obligations pursuant to this Agreement. Provided, however, neither party shall be required to defend, indemnify and hold harmless the other party for any intentional or criminal actions of the other party or its employees, visitors or invitees. Client agrees to defend, indemnify and hold harmless Company Indemnified Parties from all Damages which may arise due to any act or omission of a Company Party made in compliance with a Client’s rules or requirements.

## **Future Pricing**

Pricing adjustments shall be made on an annual basis and shall be agreed upon by the parties at a rate no less than the greater of: three percent (3%), the most recently released U.S. Department of Labor Consumer Price Index, All Urban Consumers, National Average Unadjusted, Food Away From Home. Up to ninety (90) days prior to the anniversary of the Commencement Date, Company shall provide Client notification of the adjustment to the Fee(s). On the anniversary date, Company proposed adjustments shall go into effect, unless the Parties have entered into a written agreement with an alternative cost adjustment.

## **Change in Conditions**

The financial terms set forth in this Agreement, and all other obligations assumed by Company hereunder, are based on conditions in existence on the date Company commences operations including, without limitation, population; labor costs; applicable Governmental Rules; food and supply costs; provision of equipment and utilities; state of the Premises; and federal, state and local sales, use and excise taxes (the "Conditions"). Further, Client acknowledges that in connection with the negotiation and execution of this Agreement, Company has relied upon Client's representations regarding existing and future conditions (the "Representations"). In the event of change in the Conditions, inaccuracy of the Representations, or if Client requests any significant change in the Food Services as provided under this Agreement, the financial terms and other obligations assumed by Company shall be renegotiated to reflect a proportionate increase in Company's charges to the Client. Company will provide a thirty (30) day notice of such increased charges. If Company sustains increases in its operational costs (e.g. product or labor costs), Company, with written notification to Client, may increase its prices for items to recover such increased costs.

## **Limitation of Liability**

Company's entire liability and Client's exclusive remedy for damages arising out of or related to this Agreement or the Food Services shall not exceed the total amount paid by Client to Company for the current term of this Agreement (not to exceed three (3) years). COMPANY SHALL NOT BE LIABLE FOR LOSS OF BUSINESS, BUSINESS INTERRUPTION, CONSEQUENTIAL, INCIDENTAL, SPECIAL OR PUNITIVE DAMAGES, OR FOR LOSS OF REVENUE OR PROFIT IN CONNECTION WITH THE PERFORMANCE OR FAILURE TO PERFORM THIS AGREEMENT, REGARDLESS OF WHETHER SUCH LIABILITY ARISES FROM BREACH OF CONTRACT, TORT OR ANY OTHER THEORY OF LIABILITY.



## Subrogation

Client and Company waive any and all right of recovery from each other for property damage or loss of use thereof, however occurring, which loss is insured under a valid and collectible insurance policy to the extent of any recovery collectible under such insurance. This waiver shall include, but not be limited to, losses covered by policies of fire, extended coverage, boiler explosion and sprinkler leakage. This waiver shall not apply to claims for personal death or injury. Company shall not be liable to the Client, in any way for damage to the Facilities or Premises caused by reason of fire, or other hazard, however caused, or by the reason of an act of God. In any event, Company shall not be held liable for any cause to an extent which would exceed effective coverage and dollar limits prevailing under the policies of insurance described in this Agreement.

# Food Based Menu Planning Compliance

**Food Based Menu Planning Compliance**



**Criteria :**  
Sites : Planning Site Jackson  
Date Range: between 08/04/2024 and 08/10/2024  
FB Age Group : Breakfast Grades K-12

LEGEND
<b>Milk Subgroups</b>
FFF=Fat-Free Flavored, FFU=Fat-Free Unflavored, LFU=Low-Fat Unflavored,
LFF=Low-Fat Flavored, RFF=Reduced Fat Flavored, RFU=Reduced Fat Unflavored,
WFF=Whole Fat Flavored, WFU=Whole Fat Unflavored

**Food Based Menu Planning Compliance**

Date Range: From 8/4/2024 to 8/10/2024

Site: Planning Site\_Jackson

Age/Grade Group: Breakfast Grades K-12

Days with menus per week: 5

Fruit + Vegetable										
Minimum (cups)	Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Weekly Total	Weekly Requirement	Meets Weekly Requirement
		1.500	1.500	1.500	1.500	1.500		7.500	5.000	Yes
Weekly Juice Limit Check (no more than half of total fruit + vegetable)	Total Weekly Cups	Total Weekly Juice	% of Total weekly cups that is juice		Meets Weekly Requirement					
	9.000	2.500	27.778%		Yes					

Starchy Vegetable Fruit Crediting										
	Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Weekly Total	Weekly Requirement	Meets Weekly Requirement
Cups of Dark Green		0.000	0.000	0.000	0.000	0.000		0.000		
Cups of Red/Orange		0.000	0.000	0.000	0.000	0.000		0.000		
Cups of Beans/Peas		0.000	0.000	0.000	0.000	0.000		0.000		
Cups of Starchy		0.000	0.000	0.000	0.000	0.000		0.000		
Cups of Other		0.000	0.500	0.000	0.000	0.000		0.500		
<b>Total Non-Starchy</b>		0.000	0.500	0.000	0.000	0.000		0.500	≥ 2 before	



**Food Based Menu Planning Compliance**

Grain/Bread + Meat/Meat Alternate										
	Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Weekly Total	Weekly Requirement (oz eq)	Meets Weekly Requirement
Minimum Grain (oz eq)		2.000	3.000	2.000	2.000	2.000		11.000	9.000	Yes
Maximum Grain (oz eq)		3.500	4.000	3.000	3.000	5.000		18.500	10.000	Yes with USDA flexibilities
Whole Grain Rich Weekly Amount		Weekly Grains	44.500	Weekly Whole Grain	41.500	% of Whole		93.258%	80% whole grain rich	Yes

Milk										
	Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Weekly Total	Weekly Requirement (cups)	Meets Weekly Requirement
Minimum Fluid Milk (cups)		1.000	1.000	1.000	1.000	1.000		5.000	5.000	Yes
Variety- 2 or more types		Yes	Yes	Yes	Yes	Yes				
RFF, RFU, WFF, WFU or Unassigned Subgroup		No	No	No	No	No				

**Food Based Menu Planning Compliance**

Date: 8/5/2024  
 Site: Planning Site\_Jackson  
 FB Age Group: Breakfast Grades K-12  
 Menu: SY24 Brk Week 1 Day 1

Meal Name	Meat/Meat Alternate (M/MA)			Grains/Bread					Grain/Bread + Meat/Meat Alternate
	M/MA	Grade Group	Meets Daily	Grain	Grade Group	Meets Daily	Whole Grain	Grain	Grain oz eq
Cereal Choice	0.000			2.000	1.000	Yes	2.000	0.000	2.000

Fruit				Vegetables				Vegetable Subgroups				
Fruit cups	Grade Group	Meets Daily	Fruit Juice cups	Vegetable	Grade Group	Meets Daily	Vegetable Juice cups	Dark Green	Red/Orange	Beans/Peas	Starchy	Other
1.500	Minimum	Requirement	0.500	0.000	Minimum	Requirement	0.000	0.000	0.000	0.000	0.000	0.000

Fruit + Vegetable				Milk								
Cups	Grade Group	Meets Daily	Juice cups	Milk cups	Grade Group	Meets Daily	Variety- 2 or more types (FFU, RFF, RFU, WFF, WFU)	FFU, RFU, WFF, WFU	FFU, RFU, WFF, WFU	FFU, RFU, WFF, WFU	FFU, RFU, WFF, WFU	FFU, RFU, WFF, WFU
1.500	1.000	Yes	0.500	1.000	1.000	Yes	Yes	Yes	Yes	No		

**Food Based Menu Planning Compliance**

Date: 8/5/2024

Site: Planning Site\_Jackson

FB Age Group: Breakfast Grades K-12

Menu: SY24 Brk Week 1 Day 1

Meal Name	Meat/Meat Alternate (M/MA)			Grains/Bread					Grain/Bread + Meat/Meat Alternate
	M/MA	Grade Group	Meets Daily Requirement	Grain	Grade Group	Meets Daily Requirement	Whole Grain	Grain	Grain oz eq
Strawberry and Yogurt Parfait	1.000			2.000	1.000	Yes	2.000	0.000	3.000

Fruit				Vegetables				Vegetable Subgroups				
Fruit cups	Grade Group Minimum	Meets Daily Requirement	Fruit Juice cups	Vegetable	Grade Group Minimum	Meets Daily Requirement	Vegetable Juice cups	Dark Green	Red/Orange cups	Beans/Peas cups	Starchy cups	Other cups
2.000			0.500	0.000			0.000	0.000	0.000	0.000	0.000	0.000

Fruit + Vegetable				Milk								
Cups	Grade Group Minimum	Meets Daily Requirement	Juice cups	Milk cups	Grade Group Minimum	Meets Daily Requirement	Variety- 2 or more types (FFU, RFF, RFU, WFF, WFU as designated)					
2.000	1.000	Yes	0.500	1.000	1.000	Yes	Yes	No				



**Food Based Menu Planning Compliance**

Date: 8/5/2024

Site: Planning Site\_Jackson

FB Age Group: Breakfast Grades K-12

Menu: SY24 Brk Week 1 Day 1

Meal Name	Meat/Meat Alternate (M/MA)			Grains/Bread					Grain/Bread + Meat/Meat Alternate
	M/MA	Grade Group	Meets Daily Requirement	Grain	Grade Group	Meets Daily Requirement	Whole Grain	Grain	Grain oz eq
Turkey Sausage Breakfast Pizza	1.000			2.500	1.000	Yes	2.500	0.000	3.500

Fruit				Vegetables				Vegetable Subgroups				
Fruit cups	Grade Group Minimum	Meets Daily Requirement	Fruit Juice cups	Vegetable	Grade Group Minimum	Meets Daily Requirement	Vegetable Juice cups	Dark Green	Red/Orange cups	Beans/Peas cups	Starchy cups	Other cups
1.500			0.500	0.000			0.000	0.000	0.000	0.000	0.000	0.000

Fruit + Vegetable				Milk								
Cups	Grade Group Minimum	Meets Daily Requirement	Juice cups	Milk cups	Grade Group Minimum	Meets Daily Requirement	Variety- 2 or more types (FFU, RFF, RFU, WFF, WFU as designated)					
1.500	1.000	Yes	0.500	1.000	1.000	Yes	Yes	No				

**Food Based Menu Planning Compliance**

Date: 8/6/2024  
 Site: Planning Site\_Jackson  
 FB Age Group: Breakfast Grades K-12  
 Menu: SY24 Brk Week 1 Day 2

Meal Name	Meat/Meat Alternate (M/MA)			Grains/Bread					Grain/Bread + Meat/Meat Alternate
	M/MA	Grade Group	Meets Daily Requirement	Grain	Grade Group	Meets Daily Requirement	Whole Grain	Grain	Grain oz eq
Breakfast Bento Bites	1.000			3.000	1.000	Yes	3.000	0.000	4.000

Fruit				Vegetables				Vegetable Subgroups				
Fruit cups	Grade Group	Meets Daily Requirement	Fruit Juice cups	Vegetable	Grade Group	Meets Daily Requirement	Vegetable Juice cups	Dark Green	Red/Orange cups	Beans/Peas cups	Starchy cups	Other cups
2.000			0.500	0.000			0.000	0.000	0.000	0.000	0.000	0.000

Fruit + Vegetable				Milk				
Cups	Grade Group	Meets Daily Requirement	Juice cups	Milk cups	Grade Group	Meets Daily Requirement	Variety- 2 or more types (FFU, RFF, RFU, WFF, WFU)	
2.000	1.000	Yes	0.500	1.000	1.000	Yes	Yes	No

**Food Based Menu Planning Compliance**

Date: 8/6/2024

Site: Planning Site\_Jackson

FB Age Group: Breakfast Grades K-12

Menu: SY24 Brk Week 1 Day 2

Meal Name	Meat/Meat Alternate (M/MA)			Grains/Bread					Grain/Bread + Meat/Meat Alternate
	M/MA	Grade Group	Meets Daily Requirement	Grain	Grade Group	Meets Daily Requirement	Whole Grain	Grain	Grain oz eq
Cereal Choice	0.000			3.000	1.000	Yes	3.000	0.000	3.000

Fruit				Vegetables				Vegetable Subgroups				
Fruit cups	Grade Group Minimum	Meets Daily Requirement	Fruit Juice cups	Vegetable	Grade Group Minimum	Meets Daily Requirement	Vegetable Juice cups	Dark Green	Red/Orange cups	Beans/Peas cups	Starchy cups	Other cups
1.500			0.500	0.000			0.000	0.000	0.000	0.000	0.000	0.000

Fruit + Vegetable				Milk								
Cups	Grade Group Minimum	Meets Daily Requirement	Juice cups	Milk cups	Grade Group Minimum	Meets Daily Requirement	Variety- 2 or more types (FFU, RFF, RFU, WFF, WFU as designated)					
1.500	1.000	Yes	0.500	1.000	1.000	Yes	Yes	No				

**Food Based Menu Planning Compliance**

Date: 8/6/2024

Site: Planning Site\_Jackson

FB Age Group: Breakfast Grades K-12

Menu: SY24 Brk Week 1 Day 2

Meal Name	Meat/Meat Alternate (M/MA)			Grains/Bread					Grain/Bread + Meat/Meat Alternate
	M/MA	Grade Group	Meets Daily	Grain	Grade Group	Meets Daily	Whole Grain	Grain	Grain oz eq
Veggie Breakfast Bowl	1.000			2.000	1.000	Yes	2.000	0.000	3.000

Fruit				Vegetables				Vegetable Subgroups				
Fruit cups	Grade Group Minimum	Meets Daily Requirement	Fruit Juice cups	Vegetable	Grade Group Minimum	Meets Daily Requirement	Vegetable Juice cups	Dark Green	Red/Orange cups	Beans/Peas cups	Starchy cups	Other cups
1.500			0.500	0.500			0.000	0.000	0.000	0.000	0.000	0.500

Fruit + Vegetable				Milk								
Cups	Grade Group Minimum	Meets Daily Requirement	Juice cups	Milk cups	Grade Group Minimum	Meets Daily Requirement	Variety- 2 or more types (FFU, RFF, RFU, WFF, WFU as designated)					
2.000	1.000	Yes	0.500	1.000	1.000	Yes	Yes	No				



**Food Based Menu Planning Compliance**

Date: 8/7/2024  
 Site: Planning Site\_Jackson  
 FB Age Group: Breakfast Grades K-12  
 Menu: SY24 Brk Week 1 Day 3

Meal Name	Meat/Meat Alternate (M/MA)			Grains/Bread					Grain/Bread + Meat/Meat Alternate
	M/MA	Grade Group	Meets Daily Requirement	Grain	Grade Group	Meets Daily Requirement	Whole Grain	Grain	Grain oz eq
Apple Spiced Muffins	0.000			3.000	1.000	Yes	3.000	0.000	3.000

Fruit				Vegetables				Vegetable Subgroups				
Fruit cups	Grade Group	Meets Daily Requirement	Fruit Juice cups	Vegetable	Grade Group	Meets Daily Requirement	Vegetable Juice cups	Dark Green	Red/Orange cups	Beans/Peas cups	Starchy cups	Other cups
1.500			0.500	0.000			0.000	0.000	0.000	0.000	0.000	0.000

Fruit + Vegetable				Milk				
Cups	Grade Group	Meets Daily Requirement	Juice cups	Milk cups	Grade Group	Meets Daily Requirement	Variety- 2 or more types (FFU, RFF, RFU, WFF, WFU)	
1.500	1.000	Yes	0.500	1.000	1.000	Yes	Yes	No

**Food Based Menu Planning Compliance**

Date: 8/7/2024

Site: Planning Site\_Jackson

FB Age Group: Breakfast Grades K-12

Menu: SY24 Brk Week 1 Day 3

Meal Name	Meat/Meat Alternate (M/MA)			Grains/Bread					Grain/Bread + Meat/Meat Alternate
	M/MA	Grade Group	Meets Daily Requirement	Grain	Grade Group	Meets Daily Requirement	Whole Grain	Grain	Grain oz eq
Blueberry Orange Muffins	0.000			3.000	1.000	Yes	3.000	0.000	3.000

Fruit				Vegetables				Vegetable Subgroups				
Fruit cups	Grade Group Minimum	Meets Daily Requirement	Fruit Juice cups	Vegetable	Grade Group Minimum	Meets Daily Requirement	Vegetable Juice cups	Dark Green	Red/Orange cups	Beans/Peas cups	Starchy cups	Other cups
1.500			0.500	0.000			0.000	0.000	0.000	0.000	0.000	0.000

Fruit + Vegetable				Milk								
Cups	Grade Group Minimum	Meets Daily Requirement	Juice cups	Milk cups	Grade Group Minimum	Meets Daily Requirement	Variety- 2 or more types (FFU, RFF, RFU, WFF, WFU as designated)					
1.500	1.000	Yes	0.500	1.000	1.000	Yes	Yes	No				

**Food Based Menu Planning Compliance**

Date: 8/7/2024

Site: Planning Site\_Jackson

FB Age Group: Breakfast Grades K-12

Menu: SY24 Brk Week 1 Day 3

Meal Name	Meat/Meat Alternate (M/MA)			Grains/Bread					Grain/Bread + Meat/Meat Alternate
	M/MA	Grade Group	Meets Daily Requirement	Grain	Grade Group	Meets Daily Requirement	Whole Grain	Grain	Grain oz eq
Blueberry Overnight Oats	0.500			2.000	1.000	Yes	1.000	0.000	2.500

Fruit				Vegetables				Vegetable Subgroups				
Fruit cups	Grade Group Minimum	Meets Daily Requirement	Fruit Juice cups	Vegetable	Grade Group Minimum	Meets Daily Requirement	Vegetable Juice cups	Dark Green	Red/Orange cups	Beans/Peas cups	Starchy cups	Other cups
1.500			0.500	0.000			0.000	0.000	0.000	0.000	0.000	0.000

Fruit + Vegetable				Milk								
Cups	Grade Group Minimum	Meets Daily Requirement	Juice cups	Milk cups	Grade Group Minimum	Meets Daily Requirement	Variety- 2 or more types (FFU, RFF, RFU, WFF, WFU as designated)	FFU, RFF, RFU, WFF, WFU	FFU, RFF, RFU, WFF, WFU	FFU, RFF, RFU, WFF, WFU	FFU, RFF, RFU, WFF, WFU	FFU, RFF, RFU, WFF, WFU
1.500	1.000	Yes	0.500	1.000	1.000	Yes	Yes	Yes	Yes	No	No	No

**Food Based Menu Planning Compliance**

Date: 8/7/2024

Site: Planning Site\_Jackson

FB Age Group: Breakfast Grades K-12

Menu: SY24 Brk Week 1 Day 3

Meal Name	Meat/Meat Alternate (M/MA)			Grains/Bread				Grain/Bread + Meat/Meat Alternate	
	M/MA	Grade Group	Meets Daily Requirement	Grain	Grade Group	Meets Daily Requirement	Whole Grain	Grain	Grain oz eq
Cereal Choice	0.000			2.000	1.000	Yes	2.000	0.000	2.000

Fruit				Vegetables				Vegetable Subgroups				
Fruit cups	Grade Group	Meets Daily Requirement	Fruit Juice cups	Vegetable	Grade Group	Meets Daily Requirement	Vegetable Juice cups	Dark Green	Red/Orange cups	Beans/Peas cups	Starchy cups	Other cups
1.500			0.500	0.000			0.000	0.000	0.000	0.000	0.000	0.000

Fruit + Vegetable				Milk				Variety- 2 or more types (FFU, RFF, RFU, WFF, WFU)				
Cups	Grade Group	Meets Daily Requirement	Juice cups	Milk cups	Grade Group	Meets Daily Requirement	Variety- 2 or more types (FFU, RFF, RFU, WFF, WFU)	FFU, RFU, WFF, WFU	FFU, RFU, WFF, WFU	FFU, RFU, WFF, WFU	FFU, RFU, WFF, WFU	FFU, RFU, WFF, WFU
1.500	1.000	Yes	0.500	1.000	1.000	Yes	Yes	Yes	Yes	Yes	No	No



**Food Based Menu Planning Compliance**

Date: 8/8/2024  
 Site: Planning Site\_Jackson  
 FB Age Group: Breakfast Grades K-12  
 Menu: SY24 Brk Week 1 Day 4

Meal Name	Meat/Meat Alternate (M/MA)			Grains/Bread					Grain/Bread + Meat/Meat Alternate
	M/MA	Grade Group	Meets Daily	Grain	Grade Group	Meets Daily	Whole Grain	Grain	Grain oz eq
Cereal Choice	0.000			2.000	1.000	Yes	2.000	0.000	2.000

Fruit				Vegetables				Vegetable Subgroups				
Fruit cups	Grade Group	Meets Daily	Fruit	Vegetable	Grade Group	Meets Daily	Vegetable Juice	Dark Green	Red/Orange	Beans/Peas	Starchy	Other
1.500	Minimum	Requirement	Juice cups	able	Minimum	Requirement	cups	0.000	0.000	0.000	0.000	0.000

Fruit + Vegetable				Milk				
Cups	Grade Group	Meets Daily	Juice cups	Milk cups	Grade Group	Meets Daily	Variety- 2 or more types (FFU, RFF, RFU, WFF, WFU)	
1.500	1.000	Yes	0.500	1.000	1.000	Yes	Yes	No

**Food Based Menu Planning Compliance**

Date: 8/8/2024

Site: Planning Site\_Jackson

FB Age Group: Breakfast Grades K-12

Menu: SY24 Brk Week 1 Day 4

Meal Name	Meat/Meat Alternate (M/MA)			Grains/Bread					Grain/Bread + Meat/Meat Alternate	
	M/MA	Grade Group	Meets Daily Requirement	Grain	Grade Group	Meets Daily Requirement	Whole Grain	Grain	Grain oz eq	
Pancakes	0.000			3.000	1.000	Yes	3.000	0.000	3.000	

Fruit				Vegetables				Vegetable Subgroups				
Fruit cups	Grade Group Minimum	Meets Daily Requirement	Fruit Juice cups	Vegetable	Grade Group Minimum	Meets Daily Requirement	Vegetable Juice cups	Dark Green	Red/Orange cups	Beans/Peas cups	Starchy cups	Other cups
1.500			0.500	0.000			0.000	0.000	0.000	0.000	0.000	0.000

Fruit + Vegetable				Milk								
Cups	Grade Group Minimum	Meets Daily Requirement	Juice cups	Milk cups	Grade Group Minimum	Meets Daily Requirement	Variety- 2 or more types (FFU, RFF, RFU, WFF, WFU as designated)					
1.500	1.000	Yes	0.500	1.000	1.000	Yes	Yes	No				

**Food Based Menu Planning Compliance**

Date: 8/8/2024

Site: Planning Site\_Jackson

FB Age Group: Breakfast Grades K-12

Menu: SY24 Brk Week 1 Day 4

Meal Name	Meat/Meat Alternate (M/MA)			Grains/Bread					Grain/Bread + Meat/Meat Alternate
	M/MA	Grade Group	Meets Daily	Grain	Grade Group	Meets Daily	Whole Grain	Grain	Grain oz eq
Waffles	0.000			3.000	1.000	Yes	3.000	0.000	3.000

Fruit				Vegetables				Vegetable Subgroups				
Fruit cups	Grade Group	Meets Daily	Fruit	Veget	Grade Group	Meets Daily	Vegetable Juice	Dark	Red/Orange	Beans/Peas	Starchy	Other
1.500	Minimum	Requirement	Juice cups	able	Minimum	Requirement	cups	Green	cups	cups	cups	cups
			0.500	0.000			0.000	0.000	0.000	0.000	0.000	0.000

Fruit + Vegetable				Milk								
Cups	Grade Group	Meets Daily	Juice cups	Milk cups	Grade Group	Meets Daily	Variety- 2 or more types (FFU,	RFF, RFU, WFF, WFU				
1.500	1.000	Yes	0.500	1.000	1.000	Yes	FFU, LFF, LFF, OFU, and	as Unflavored				
							Yes	No				

**Food Based Menu Planning Compliance**

Date: 8/8/2024

Site: Planning Site\_Jackson

FB Age Group: Breakfast Grades K-12

Menu: SY24 Brk Week 1 Day 4

Meal Name	Meat/Meat Alternate (M/MA)			Grains/Bread					Grain/Bread + Meat/Meat Alternate
	M/MA	Grade Group	Meets Daily Requirement	Grain	Grade Group	Meets Daily Requirement	Whole Grain	Grain	Grain oz eq
Whole Grain Donut Ring	0.000			3.000	1.000	Yes	3.000	0.000	3.000

Fruit				Vegetables				Vegetable Subgroups				
Fruit cups	Grade Group Minimum	Meets Daily Requirement	Fruit Juice cups	Vegetable	Grade Group Minimum	Meets Daily Requirement	Vegetable Juice cups	Dark Green	Red/Orange cups	Beans/Peas cups	Starchy cups	Other cups
1.500			0.500	0.000			0.000	0.000	0.000	0.000	0.000	0.000

Fruit + Vegetable				Milk								
Cups	Grade Group Minimum	Meets Daily Requirement	Juice cups	Milk cups	Grade Group Minimum	Meets Daily Requirement	Variety- 2 or more types (FFU, RFF, RFU, WFF, WFU as designated)	FFU, RFF, RFU, WFF, WFU as designated	FFU, RFF, RFU, WFF, WFU as designated	FFU, RFF, RFU, WFF, WFU as designated	FFU, RFF, RFU, WFF, WFU as designated	FFU, RFF, RFU, WFF, WFU as designated
1.500	1.000	Yes	0.500	1.000	1.000	Yes	Yes	Yes	Yes	Yes	No	No



**Food Based Menu Planning Compliance**

Date: 8/9/2024  
 Site: Planning Site\_Jackson  
 FB Age Group: Breakfast Grades K-12  
 Menu: SY24 Brk Week 1 Day 5

Meal Name	Meat/Meat Alternate (M/MA)			Grains/Bread					Grain/Bread + Meat/Meat Alternate
	M/MA	Grade Group	Meets Daily	Grain	Grade Group	Meets Daily	Whole Grain	Grain	Grain oz eq
Banana Apple Muffin Trifle	1.000			2.000	1.000	Yes	1.000	0.000	3.000

Fruit				Vegetables				Vegetable Subgroups				
Fruit cups	Grade Group	Meets Daily	Fruit	Vegetable	Grade Group	Meets Daily	Vegetable Juice	Dark Green	Red/Orange	Beans/Peas	Starchy	Other
2.000	Minimum	Requirement	Juice cups	able	Minimum	Requirement	cups	0.000	0.000	0.000	0.000	0.000

Fruit + Vegetable				Milk				
Cups	Grade Group	Meets Daily	Juice cups	Milk cups	Grade Group	Meets Daily	Variety- 2 or more types (FFU, RFF, RFU, WFF, WFU)	
2.000	1.000	Yes	0.500	1.000	1.000	Yes	Yes	No

**Food Based Menu Planning Compliance**

Date: 8/9/2024

Site: Planning Site\_Jackson

FB Age Group: Breakfast Grades K-12

Menu: SY24 Brk Week 1 Day 5

Meal Name	Meat/Meat Alternate (M/MA)			Grains/Bread					Grain/Bread + Meat/Meat Alternate	
	M/MA	Grade Group	Meets Daily Requirement	Grain	Grade Group	Meets Daily Requirement	Whole Grain	Grain	Grain oz eq	
Breakfast Nacho	2.000			3.000	1.000	Yes	3.000	0.000	5.000	

Fruit				Vegetables				Vegetable Subgroups				
Fruit cups	Grade Group Minimum	Meets Daily Requirement	Fruit Juice cups	Vegetable	Grade Group Minimum	Meets Daily Requirement	Vegetable Juice cups	Dark Green	Red/Orange cups	Beans/Peas cups	Starchy cups	Other cups
1.500			0.500	0.000			0.000	0.000	0.000	0.000	0.000	0.000

Fruit + Vegetable				Milk								
Cups	Grade Group Minimum	Meets Daily Requirement	Juice cups	Milk cups	Grade Group Minimum	Meets Daily Requirement	Variety- 2 or more types (FFU, RFF, RFU, WFF, WFU as designated)					
1.500	1.000	Yes	0.500	1.000	1.000	Yes	Yes	No				

**Food Based Menu Planning Compliance**

Date: 8/9/2024

Site: Planning Site\_Jackson

FB Age Group: Breakfast Grades K-12

Menu: SY24 Brk Week 1 Day 5

Meal Name	Meat/Meat Alternate (M/MA)			Grains/Bread					Grain/Bread + Meat/Meat Alternate
	M/MA	Grade Group	Meets Daily Requirement	Grain	Grade Group	Meets Daily Requirement	Whole Grain	Grain	Grain oz eq
Cereal Choice	0.000			2.000	1.000	Yes	2.000	0.000	2.000

Fruit				Vegetables				Vegetable Subgroups				
Fruit cups	Grade Group Minimum	Meets Daily Requirement	Fruit Juice cups	Vegetable	Grade Group Minimum	Meets Daily Requirement	Vegetable Juice cups	Dark Green	Red/Orange cups	Beans/Peas cups	Starchy cups	Other cups
1.500			0.500	0.000			0.000	0.000	0.000	0.000	0.000	0.000

Fruit + Vegetable				Milk								
Cups	Grade Group Minimum	Meets Daily Requirement	Juice cups	Milk cups	Grade Group Minimum	Meets Daily Requirement	Variety- 2 or more types (FFU, RFF, RFU, WFF, WFU as designated)	FFU, RFU, WFF, WFU	FFU, RFU, WFF, WFU	FFU, RFU, WFF, WFU	FFU, RFU, WFF, WFU	FFU, RFU, WFF, WFU
1.500	1.000	Yes	0.500	1.000	1.000	Yes	Yes	Yes	Yes	No	No	No

Food Based Menu Planning Compliance

Date: 8/9/2024

Site: Planning Site\_Jackson

FB Age Group: Breakfast Grades K-12

Menu: SY24 Brk Week 1 Day 5

Meal Name	Meat/Meat Alternate (M/MA)			Grains/Bread					Grain/Bread + Meat/Meat Alternate
	M/MA	Grade Group	Meets Daily	Grain	Grade Group	Meets Daily	Whole Grain	Grain	Grain oz eq
Trifle, Berry Muffin	1.000			2.000	1.000	Yes	1.000	0.000	3.000

Fruit				Vegetables				Vegetable Subgroups				
Fruit	Grade Group	Meets Daily	Fruit	Veget	Grade Group	Meets Daily	Vegetable Juice	Dark	Red/Orange	Beans/Peas	Starchy	Other
2.000	Minimum	Requirement	0.500	0.000	Minimum	Requirement	0.000	0.000	0.000	0.000	0.000	0.000

Fruit + Vegetable				Milk				
Cups	Grade Group	Meets Daily	Juice cups	Milk cups	Grade Group	Meets Daily	Variety- 2 or more types (FFU, RFF, RFU, WFF, WFU)	
2.000	1.000	Yes	0.500	1.000	1.000	Yes	Yes	No



**Food Based Menu Planning Compliance**



**Criteria :**  
 Sites : Planning Site Jackson  
 FB Age Group : Breakfast Grades K-12  
 Date Range: between 08/11/2024 and 08/17/2024

LEGEND
<b>Milk Subgroups</b>
FFF=Fat-Free Flavored, FFU=Fat-Free Unflavored, LFU=Low-Fat Unflavored,
LFF=Low-Fat Flavored, RFF=Reduced Fat Flavored, RFU=Reduced Fat Unflavored,
WFF=Whole Fat Flavored, WFU=Whole Fat Unflavored

**Food Based Menu Planning Compliance**

Date Range: From 8/11/2024 to 8/17/2024

Site: Planning Site\_Jackson

Age/Grade Group: Breakfast Grades K-12

Days with menus per week: 5

Fruit + Vegetable										
	Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Weekly Total	Weekly Requirement (cups)	Meets Weekly Requirement
Minimum (cups)		1.500	1.500	1.500	1.500	1.625		7.625	5.000	Yes
Weekly Juice Limit Check (no more than half of total fruit + vegetable)	Total Weekly Cups	Total Weekly Juice	% of Total weekly cups that is juice		Meets Weekly Requirement					
	8.625	2.500	28.986%		Yes					

Starchy Vegetable Fruit Crediting										
	Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Weekly Total	Weekly Requirement (cups)	Meets Weekly Requirement
Cups of Dark Green		0.000	0.000	0.000	0.000	0.000		0.000		
Cups of Red/Orange		0.000	0.000	0.000	0.000	0.125		0.125		
Cups of Beans/Peas (Legumes)		0.000	0.000	0.000	0.000	0.000		0.000		
Cups of Starchy		0.000	0.000	0.000	0.000	0.000		0.000		
Cups of Other		0.000	0.000	0.000	0.000	0.000		0.000		
Total Non-Starchy		0.000	0.000	0.000	0.000	0.125		0.125	≥ 2 before	

**Food Based Menu Planning Compliance**

Grain/Bread + Meat/Meat Alternate										
	Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Weekly Total	Weekly Requirement (oz eq)	Meets Weekly Requirement
Minimum Grain (oz eq)		2.000	2.000	2.000	2.000	2.000		10.000	9.000	Yes
Maximum Grain (oz eq)		4.500	4.250	3.000	3.000	4.500		19.250	10.000	Yes with USDA flexibilities
Whole Grain Rich Weekly		Weekly	40.000	Weekly	40.000		% of	100%	80% whole	Yes

Milk										
	Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Weekly Total	Weekly Requirement (cups)	Meets Weekly Requirement
Minimum Fluid Milk (cups)		1.000	1.000	1.000	1.000	1.000		5.000	5.000	Yes
Variety- 2 or more types (FFU, FFF, LFU, LFF) Offered		Yes	Yes	Yes	Yes	Yes				
RFF, RFU, WFF, WFU or Unassigned Subgroup		No	No	No	No	No				

**Food Based Menu Planning Compliance**

Date: 8/12/2024

Site: Planning Site\_Jackson

FB Age Group: Breakfast Grades K-12

Menu: SY24 Brk Week 2 Day 1

Meal Name	Meat/Meat Alternate (M/MA)			Grains/Bread					Grain/Bread + Meat/Meat Alternate	
	M/MA	Grade Group	Meets Daily	Grain	Grade Group	Meets Daily	Whole Grain	Grain	Grain oz eq	
Cereal Choice	0.000			2.000	1.000	Yes	2.000	0.000	2.000	

Fruit				Vegetables				Vegetable Subgroups				
Fruit cups	Grade Group	Meets Daily	Fruit Juice cups	Vegetable cups	Grade Group	Meets Daily	Vegetable Juice cups	Dark Green	Red/Orange	Beans/Peas	Starchy	Other
1.500	Minimum	Requirement	0.500	0.000	Minimum	Requirement	0.000	0.000	0.000	0.000	0.000	0.000

Fruit + Vegetable				Milk				
Cups	Grade Group	Meets Daily	Juice cups	Milk cups	Grade Group	Meets Daily	Variety- 2 or more types (FFU, RFF, RFU, WFF, WFU)	
1.500	1.000	Yes	0.500	1.000	1.000	Yes	Yes	



**Food Based Menu Planning Compliance**

Date: 8/12/2024

Site: Planning Site\_Jackson

FB Age Group: Breakfast Grades K-12

Menu: SY24 Brk Week 2 Day 1

Meal Name	Meat/Meat Alternate (M/MA)			Grains/Bread					Grain/Bread + Meat/Meat Alternate	
	M/MA	Grade Group	Meets Daily	Grain	Grade Group	Meets Daily	Whole Grain	Grain	Grain oz eq	
Egg & Cheese Biscuit Sandwich	1.500			3.000	1.000	Yes	3.000	0.000	4.500	

Fruit				Vegetables				Vegetable Subgroups				
Fruit cups	Grade Group	Meets Daily	Fruit	Vegeta	Grade Group	Meets Daily	Vegetable Juice cups	Dark	Red/Orange	Beans/Peas	Starchy	Other
Minimum	Requirement	Juice cups	ble	Minimum	Requirement			Green	cups	cups	cups	cups
1.500			0.500	0.000			0.000	0.000	0.000	0.000	0.000	0.000

Fruit + Vegetable				Milk				
Cups	Grade Group	Meets Daily	Juice cups	Milk cups	Grade Group	Meets Daily	Variety- 2 or more types (FFU, RFF, RFU, WFF, WFU)	
Minimum	Requirement				Minimum		FFU, RFU, WFF, WFU	Unassigned Subgroups
1.500	1.000	Yes	0.500	1.000	1.000	Yes	Yes	No

**Food Based Menu Planning Compliance**

Date: 8/12/2024

Site: Planning Site\_Jackson

FB Age Group: Breakfast Grades K-12

Menu: SY24 Brk Week 2 Day 1

Meal Name	Meat/Meat Alternate (M/MA)			Grains/Bread					Grain/Bread + Meat/Meat Alternate	
	M/MA	Grade Group	Meets Daily	Grain	Grade Group	Meets Daily	Whole Grain	Grain	Grain oz eq	
Whole Grain Donut Ring	0.000			3.000	1.000	Yes	3.000	0.000	3.000	

Fruit				Vegetables				Vegetable Subgroups				
Fruit cups	Grade Group	Meets Daily	Fruit	Vegeta	Grade Group	Meets Daily	Vegetable Juice cups	Dark	Red/Orange	Beans/Peas	Starchy	Other
1.500	Minimum	Requirement	Juice cups	ble	Minimum	Requirement	0.000	Green	cups	cups	cups	cups
			0.500	0.000				0.000	0.000	0.000	0.000	0.000

Fruit + Vegetable				Milk				
Cups	Grade Group	Meets Daily	Juice cups	Milk cups	Grade Group	Meets Daily	Variety- 2 or more types (FFU, RFF, RFU, WFF, WFU)	
1.500	1.000	Yes	0.500	1.000	1.000	Yes	Yes	No

**Food Based Menu Planning Compliance**

Date: 8/13/2024

Site: Planning Site\_Jackson

FB Age Group: Breakfast Grades K-12

Menu: SY24 Brk Week 2 Day 2

Meal Name	Meat/Meat Alternate (M/MA)			Grains/Bread					Grain/Bread + Meat/Meat Alternate
	M/MA	Grade Group	Meets Daily	Grain	Grade Group	Meets Daily	Whole Grain	Grain	
Bagel	0.000			3.000	1.000	Yes	3.000	0.000	3.000

Fruit				Vegetables				Vegetable Subgroups				
Fruit cups	Grade Group	Meets Daily	Fruit	Vegeta	Grade Group	Meets Daily	Vegetable Juice cups	Dark	Red/Orange	Beans/Peas	Starchy	Other
1.500			0.500	0.000			0.000	0.000	0.000	0.000	0.000	0.000

Fruit + Vegetable				Milk								
Cups	Grade Group	Meets Daily	Juice cups	Milk cups	Grade Group	Meets Daily	Variety- 2 or more types (FFU, RFF, RFU, WFF, WFU)	FFU, RFF, RFU, WFF, WFU	FFU, RFF, RFU, WFF, WFU	FFU, RFF, RFU, WFF, WFU	FFU, RFF, RFU, WFF, WFU	FFU, RFF, RFU, WFF, WFU
1.500	1.000	Yes	0.500	1.000	1.000	Yes	Yes	Yes	Yes	Yes	Yes	No

**Food Based Menu Planning Compliance**

Date: 8/13/2024

Site: Planning Site\_Jackson

FB Age Group: Breakfast Grades K-12

Menu: SY24 Brk Week 2 Day 2

Meal Name	Meat/Meat Alternate (M/MA)			Grains/Bread					Grain/Bread + Meat/Meat Alternate	
	M/MA	Grade Group	Meets Daily	Grain	Grade Group	Meets Daily	Whole Grain	Grain	Grain oz eq	
Cereal Choice	0.000			2.000	1.000	Yes	2.000	0.000	2.000	

Fruit				Vegetables				Vegetable Subgroups				
Fruit cups	Grade Group	Meets Daily	Fruit	Vegeta	Grade Group	Meets Daily	Vegetable Juice cups	Dark	Red/Orange	Beans/Peas	Starchy	Other
Minimum	Requirement	Juice cups	ble	Minimum	Requirement			Green	cups	cups	cups	cups
1.500			0.500	0.000			0.000	0.000	0.000	0.000	0.000	0.000

Fruit + Vegetable				Milk				
Cups	Grade Group	Meets Daily	Juice cups	Milk cups	Grade Group	Meets Daily	Variety- 2 or more types (FFU, RFF, RFU, WFF, WFU)	
Minimum	Requirement	Requirement			Minimum	Requirement	FFU, RFU, WFF, WFU	Unflavored Subgroup
1.500	1.000	Yes	0.500	1.000	1.000	Yes	Yes	No



**Food Based Menu Planning Compliance**

Date: 8/13/2024

Site: Planning Site\_Jackson

FB Age Group: Breakfast Grades K-12

Menu: SY24 Brk Week 2 Day 2

Meal Name	Meat/Meat Alternate (M/MA)			Grains/Bread					Grain/Bread + Meat/Meat Alternate	
	M/MA	Grade Group	Meets Daily	Grain	Grade Group	Meets Daily	Whole Grain	Grain	Grain oz eq	
Western Scrambled Eggs	3.250			1.000	1.000	Yes	1.000	0.000	4.250	

Fruit				Vegetables				Vegetable Subgroups				
Fruit cups	Grade Group	Meets Daily	Fruit	Vegeta	Grade Group	Meets Daily	Vegetable Juice cups	Dark	Red/Orange	Beans/Peas	Starchy	Other
1.500	Minimum	Requirement	Juice cups	ble	Minimum	Requirement	0.000	Green	cups	cups	cups	cups
			0.500	0.000				0.000	0.000	0.000	0.000	0.000

Fruit + Vegetable				Milk				
Cups	Grade Group	Meets Daily	Juice cups	Milk cups	Grade Group	Meets Daily	Variety- 2 or more types (FFU, RFF, RFU, WFF, WFU)	
1.500	1.000	Yes	0.500	1.000	1.000	Yes	Yes	No

**Food Based Menu Planning Compliance**

Date: 8/14/2024

Site: Planning Site\_Jackson

FB Age Group: Breakfast Grades K-12

Menu: SY24 Brk Week 2 Day 3

Meal Name	Meat/Meat Alternate (M/MA)			Grains/Bread					Grain/Bread + Meat/Meat Alternate
	M/MA	Grade Group Minimum	Meets Daily Requirement	Grain	Grade Group Minimum	Meets Daily Requirement	Whole Grain	Grain	
Breakfast Banana Split	1.000			2.000	1.000	Yes	2.000	0.000	3.000

Fruit				Vegetables				Vegetable Subgroups				
Fruit cups	Grade Group Minimum	Meets Daily Requirement	Fruit Juice cups	Vegetable	Grade Group Minimum	Meets Daily Requirement	Vegetable Juice cups	Dark Green	Red/Orange cups	Beans/Peas cups	Starchy cups	Other cups
2.000			0.500	0.000			0.000	0.000	0.000	0.000	0.000	0.000

Fruit + Vegetable				Milk								
Cups	Grade Group Minimum	Meets Daily Requirement	Juice cups	Milk cups	Grade Group Minimum	Meets Daily Requirement	Variety- 2 or more types (FFU, RFF, RFU, WFF, WFU)	FFU, RFF, RFU, WFF, WFU	FFU, RFF, RFU, WFF, WFU	FFU, RFF, RFU, WFF, WFU	FFU, RFF, RFU, WFF, WFU	FFU, RFF, RFU, WFF, WFU
2.000	1.000	Yes	0.500	1.000	1.000	Yes	Yes	Yes	Yes	Yes	Yes	No

**Food Based Menu Planning Compliance**

Date: 8/14/2024

Site: Planning Site\_Jackson

FB Age Group: Breakfast Grades K-12

Menu: SY24 Brk Week 2 Day 3

Meal Name	Meat/Meat Alternate (M/MA)			Grains/Bread					Grain/Bread + Meat/Meat Alternate	
	M/MA	Grade Group	Meets Daily	Grain	Grade Group	Meets Daily	Whole Grain	Grain	Grain oz eq	
Cereal Choice	0.000			2.000	1.000	Yes	2.000	0.000	2.000	

Fruit				Vegetables				Vegetable Subgroups				
Fruit cups	Grade Group	Meets Daily	Fruit	Vegeta	Grade Group	Meets Daily	Vegetable Juice cups	Dark	Red/Orange	Beans/Peas	Starchy	Other
Minimum	Requirement	Juice cups	ble	Minimum	Requirement			Green	cups	cups	cups	cups
1.500			0.500	0.000			0.000	0.000	0.000	0.000	0.000	0.000

Fruit + Vegetable				Milk				
Cups	Grade Group	Meets Daily	Juice cups	Milk cups	Grade Group	Meets Daily	Variety- 2 or more types (FFU, RFF, RFU, WFF, WFU)	
Minimum	Requirement	Requirement			Minimum	Requirement	FFU, RFU, WFF, WFU	Unflavored Subgroup
1.500	1.000	Yes	0.500	1.000	1.000	Yes	Yes	No

**Food Based Menu Planning Compliance**

Date: 8/14/2024

Site: Planning Site\_Jackson

FB Age Group: Breakfast Grades K-12

Menu: SY24 Brk Week 2 Day 3

Meal Name	Meat/Meat Alternate (M/MA)			Grains/Bread					Grain/Bread + Meat/Meat Alternate	
	M/MA	Grade Group	Meets Daily	Grain	Grade Group	Meets Daily	Whole Grain	Grain	Grain oz eq	
Frosted Cinnamon Rolls	0.000			3.000	1.000	Yes	3.000	0.000	3.000	

Fruit				Vegetables				Vegetable Subgroups				
Fruit cups	Grade Group	Meets Daily	Fruit	Vegeta	Grade Group	Meets Daily	Vegetable Juice cups	Dark	Red/Orange	Beans/Peas	Starchy	Other
1.500	Minimum	Requirement	Juice cups	ble	Minimum	Requirement	0.000	Green	cups	cups	cups	cups
			0.500	0.000					0.000	0.000	0.000	0.000

Fruit + Vegetable				Milk								
Cups	Grade Group	Meets Daily	Juice cups	Milk cups	Grade Group	Meets Daily	Variety- 2 or more types (FFU, RFF, RFU, WFF, WFU)					
1.500	1.000	Yes	0.500	1.000	1.000	Yes	Yes	No				



**Food Based Menu Planning Compliance**

Date: 8/15/2024

Site: Planning Site\_Jackson

FB Age Group: Breakfast Grades K-12

Menu: SY24 Brk Week 2 Day 4

Meal Name	Meat/Meat Alternate (M/MA)			Grains/Bread					Grain/Bread + Meat/Meat Alternate
	M/MA	Grade Group	Meets Daily	Grain	Grade Group	Meets Daily	Whole Grain	Grain	
Apple Frudel	0.000			3.000	1.000	Yes	3.000	0.000	3.000

Fruit				Vegetables				Vegetable Subgroups				
Fruit cups	Grade Group	Meets Daily	Fruit	Vegeta	Grade Group	Meets Daily	Vegetable Juice cups	Dark	Red/Orange	Beans/Peas	Starchy	Other
1.500			0.500	0.000			0.000	0.000	0.000	0.000	0.000	0.000

Fruit + Vegetable				Milk								
Cups	Grade Group	Meets Daily	Juice cups	Milk cups	Grade Group	Meets Daily	Variety- 2 or more types (FFU, RFF, RFU, WFF, WFU)	FFU, RFF, RFU, WFF, WFU	FFU, RFF, RFU, WFF, WFU	FFU, RFF, RFU, WFF, WFU	FFU, RFF, RFU, WFF, WFU	FFU, RFF, RFU, WFF, WFU
1.500	1.000	Yes	0.500	1.000	1.000	Yes	Yes	Yes	Yes	Yes	Yes	No

**Food Based Menu Planning Compliance**

Date: 8/15/2024

Site: Planning Site\_Jackson

FB Age Group: Breakfast Grades K-12

Menu: SY24 Brk Week 2 Day 4

Meal Name	Meat/Meat Alternate (M/MA)			Grains/Bread					Grain/Bread + Meat/Meat Alternate	
	M/MA	Grade Group	Meets Daily	Grain	Grade Group	Meets Daily	Whole Grain	Grain	Grain oz eq	
Cereal Choice	0.000			2.000	1.000	Yes	2.000	0.000	2.000	

Fruit				Vegetables				Vegetable Subgroups				
Fruit cups	Grade Group	Meets Daily	Fruit	Vegeta	Grade Group	Meets Daily	Vegetable Juice cups	Dark	Red/Orange	Beans/Peas	Starchy	Other
Minimum	Requirement	Juice cups	ble	Minimum	Requirement			Green	cups	cups	cups	cups
1.500			0.500	0.000			0.000	0.000	0.000	0.000	0.000	0.000

Fruit + Vegetable				Milk				
Cups	Grade Group	Meets Daily	Juice cups	Milk cups	Grade Group	Meets Daily	Variety- 2 or more types (FFU, RFF, RFU, WFF, WFU)	
Minimum	Requirement				Minimum		FFU, RFU, WFF, WFU	Unassigned Subgroups
1.500	1.000	Yes	0.500	1.000	1.000	Yes	Yes	No

**Food Based Menu Planning Compliance**

Date: 8/15/2024

Site: Planning Site\_Jackson

FB Age Group: Breakfast Grades K-12

Menu: SY24 Brk Week 2 Day 4

Meal Name	Meat/Meat Alternate (M/MA)			Grains/Bread					Grain/Bread + Meat/Meat Alternate	
	M/MA	Grade Group	Meets Daily	Grain	Grade Group	Meets Daily	Whole Grain	Grain	Grain oz eq	
Cherry Frudel	0.000			3.000	1.000	Yes	3.000	0.000	3.000	

Fruit				Vegetables				Vegetable Subgroups				
Fruit cups	Grade Group	Meets Daily	Fruit	Vegeta	Grade Group	Meets Daily	Vegetable Juice cups	Dark	Red/Orange	Beans/Peas	Starchy	Other
1.500	Minimum	Requirement	Juice cups	ble	Minimum	Requirement	0.000	Green	cups	cups	cups	cups
			0.500	0.000					0.000	0.000	0.000	0.000

Fruit + Vegetable				Milk				
Cups	Grade Group	Meets Daily	Juice cups	Milk cups	Grade Group	Meets Daily	Variety- 2 or more types (FFU, RFF, RFU, WFF, WFU)	
1.500	1.000	Yes	0.500	1.000	1.000	Yes	Yes	No

**Food Based Menu Planning Compliance**

Date: 8/15/2024

Site: Planning Site\_Jackson

FB Age Group: Breakfast Grades K-12

Menu: SY24 Brk Week 2 Day 4

Meal Name	Meat/Meat Alternate (M/MA)			Grains/Bread					Grain/Bread + Meat/Meat Alternate	
	M/MA	Grade Group	Meets Daily	Grain	Grade Group	Meets Daily	Whole Grain	Grain	Grain oz eq	
Pancakes	0.000			3.000	1.000	Yes	3.000	0.000	3.000	

Fruit				Vegetables				Vegetable Subgroups				
Fruit cups	Grade Group	Meets Daily	Fruit	Vegeta	Grade Group	Meets Daily	Vegetable Juice cups	Dark	Red/Orange	Beans/Peas	Starchy	Other
Minimum	Requirement	Juice cups	ble	Minimum	Requirement			Green	cups	cups	cups	cups
1.500			0.500	0.000			0.000	0.000	0.000	0.000	0.000	0.000

Fruit + Vegetable				Milk				
Cups	Grade Group	Meets Daily	Juice cups	Milk cups	Grade Group	Meets Daily	Variety- 2 or more types (FFU, RFF, RFU, WFF, WFU)	
Minimum	Requirement				Minimum		FFU, RFU, WFF, WFU	Unassigned Subgroups
1.500	1.000	Yes	0.500	1.000	1.000	Yes	Yes	No



**Food Based Menu Planning Compliance**

Date: 8/15/2024

Site: Planning Site\_Jackson

FB Age Group: Breakfast Grades K-12

Menu: SY24 Brk Week 2 Day 4

Meal Name	Meat/Meat Alternate (M/MA)			Grains/Bread					Grain/Bread + Meat/Meat Alternate	
	M/MA	Grade Group	Meets Daily	Grain	Grade Group	Meets Daily	Whole Grain	Grain	Grain oz eq	
Waffles	0.000			3.000	1.000	Yes	3.000	0.000	3.000	

Fruit				Vegetables				Vegetable Subgroups				
Fruit cups	Grade Group	Meets Daily	Fruit	Vegeta	Grade Group	Meets Daily	Vegetable Juice cups	Dark	Red/Orange	Beans/Peas	Starchy	Other
Minimum	Requirement	Juice cups	ble	Minimum	Requirement			Green	cups	cups	cups	cups
1.500			0.500	0.000			0.000	0.000	0.000	0.000	0.000	0.000

Fruit + Vegetable				Milk				
Cups	Grade Group	Meets Daily	Juice cups	Milk cups	Grade Group	Meets Daily	Variety- 2 or more types (FFU, RFF, RFU, WFF, WFU)	
Minimum	Requirement				Minimum		FFU, RFU, WFF, WFU	Unassigned Subgroups
1.500	1.000	Yes	0.500	1.000	1.000	Yes	Yes	No

**Food Based Menu Planning Compliance**

Date: 8/16/2024

Site: Planning Site\_Jackson

FB Age Group: Breakfast Grades K-12

Menu: SY24 Brk Week 2 Day 5

Meal Name	Meat/Meat Alternate (M/MA)			Grains/Bread					Grain/Bread + Meat/Meat Alternate
	M/MA	Grade Group	Meets Daily	Grain	Grade Group	Meets Daily	Whole Grain	Grain	
Berry Patch Smoothie	1.000			1.000	1.000	Yes	1.000	0.000	2.000

Fruit				Vegetables				Vegetable Subgroups				
Fruit cups	Grade Group	Meets Daily	Fruit	Vegeta	Grade Group	Meets Daily	Vegetable Juice cups	Dark	Red/Orange	Beans/Peas	Starchy	Other
2.000			0.500	0.125			0.000	0.000	0.125	0.000	0.000	0.000

Fruit + Vegetable				Milk								
Cups	Grade Group	Meets Daily	Juice cups	Milk cups	Grade Group	Meets Daily	Variety- 2 or more types (FFU, RFF, RFU, WFF, WFU)	FFU, RFF, RFU, WFF, WFU	FFU, RFF, RFU, WFF, WFU	FFU, RFF, RFU, WFF, WFU	FFU, RFF, RFU, WFF, WFU	FFU, RFF, RFU, WFF, WFU
2.125	1.000	Yes	0.500	1.000	1.000	Yes	Yes	Yes	Yes	Yes	Yes	No

**Food Based Menu Planning Compliance**

Date: 8/16/2024

Site: Planning Site\_Jackson

FB Age Group: Breakfast Grades K-12

Menu: SY24 Brk Week 2 Day 5

Meal Name	Meat/Meat Alternate (M/MA)			Grains/Bread					Grain/Bread + Meat/Meat Alternate	
	M/MA	Grade Group	Meets Daily	Grain	Grade Group	Meets Daily	Whole Grain	Grain	Grain oz eq	
Cereal Choice	0.000			2.000	1.000	Yes	2.000	0.000	2.000	

Fruit				Vegetables				Vegetable Subgroups				
Fruit cups	Grade Group	Meets Daily	Fruit	Vegeta	Grade Group	Meets Daily	Vegetable Juice cups	Dark	Red/Orange	Beans/Peas	Starchy	Other
Minimum	Requirement	Juice cups	ble	Minimum	Requirement			Green	cups	cups	cups	cups
1.500			0.500	0.125			0.000	0.000	0.125	0.000	0.000	0.000

Fruit + Vegetable				Milk				
Cups	Grade Group	Meets Daily	Juice cups	Milk cups	Grade Group	Meets Daily	Variety- 2 or more types (FFU, RFF, RFU, WFF, WFU)	
Minimum	Requirement	Requirement			Minimum	Requirement	FFU, RFU, WFF, WFU	Unassigned Subgroups
1.625	1.000	Yes	0.500	1.000	1.000	Yes	Yes	No

**Food Based Menu Planning Compliance**

Date: 8/16/2024

Site: Planning Site\_Jackson

FB Age Group: Breakfast Grades K-12

Menu: SY24 Brk Week 2 Day 5

Meal Name	Meat/Meat Alternate (M/MA)			Grains/Bread					Grain/Bread + Meat/Meat Alternate	
	M/MA	Grade Group	Meets Daily	Grain	Grade Group	Meets Daily	Whole Grain	Grain	Grain oz eq	
Egg & Cheese Breakfast Burrito	2.500			2.000	1.000	Yes	2.000	0.000	4.500	

Fruit				Vegetables				Vegetable Subgroups				
Fruit cups	Grade Group	Meets Daily	Fruit Juice cups	Vegetable	Grade Group	Meets Daily	Vegetable Juice cups	Dark Green	Red/Orange	Beans/Peas	Starchy	Other
1.500			0.500	0.125			0.000	0.000	0.125	0.000	0.000	0.000

Fruit + Vegetable				Milk				
Cups	Grade Group	Meets Daily	Juice cups	Milk cups	Grade Group	Meets Daily	Variety- 2 or more types (FFU, RFF, RFU, WFF, WFU)	
1.625	1.000	Yes	0.500	1.000	1.000	Yes	Yes	No



**Food Based Menu Planning Compliance**



Criteria :  
 Sites : Planning Site Jackson  
 FB Age Group : Breakfast Grades K-12  
 Date Range: between 08/18/2024 and 08/24/2024

LEGEND
Milk Subgroups
FFF=Fat-Free Flavored, FFU=Fat-Free Unflavored, LFU=Low-Fat Unflavored,
LFF=Low-Fat Flavored, RFF=Reduced Fat Flavored, RFU=Reduced Fat Unflavored,
WFF=Whole Fat Flavored, WFU=Whole Fat Unflavored

**Food Based Menu Planning Compliance**

Date Range: From 8/18/2024 to 8/24/2024

Site: Planning Site\_Jackson

Age/Grade Group: Breakfast Grades K-12

Days with menus per week: 5

Fruit + Vegetable										
	Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Weekly Total	Weekly Requirement (cups)	Meets Weekly Requirement
Minimum (cups)		1.500	1.500	1.500	1.500	1.500		7.500	5.000	Yes
Weekly Juice Limit Check (no more than half of total fruit + vegetable)	Total Weekly Cups	Total Weekly Juice	% of Total weekly cups that is juice		Meets Weekly Requirement					
	9.000	2.500	27.778%		Yes					

Starchy Vegetable Fruit Crediting										
	Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Weekly Total	Weekly Requirement (cups)	Meets Weekly Requirement
Cups of Dark Green		0.000	0.000	0.000	0.000	0.000		0.000		
Cups of Red/Orange		0.000	0.000	0.000	0.000	0.000		0.000		
Cups of Beans/Peas		0.000	0.000	0.000	0.000	0.000		0.000		
Cups of Starchy		0.000	0.000	0.000	0.000	0.000		0.000		
Cups of Other		0.000	0.500	0.000	0.000	0.000		0.500		
<b>Total Non-Starchy</b>		0.000	0.500	0.000	0.000	0.000		0.500	≥ 2 before	

**Food Based Menu Planning Compliance**



Grain/Bread + Meat/Meat Alternate										
	Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Weekly Total	Weekly Requirement (oz eq)	Meets Weekly Requirement
Minimum Grain (oz eq)		2.000	3.000	2.000	2.000	2.000		11.000	9.000	Yes
Maximum Grain (oz eq)		3.500	4.000	3.000	3.000	5.000		18.500	10.000	Yes with USDA flexibilities
Whole Grain Rich Weekly		Weekly	44.500	Weekly	41.500		% of whole	93.258%	80% whole	Yes

**Food Based Menu Planning Compliance**

Milk										
	Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Weekly Total	Weekly Requirement (cups)	Meets Weekly Requirement
Minimum Fluid Milk (cups)		1.000	1.000	1.000	1.000	1.000		5.000	5.000	Yes
Variety- 2 or more types (FFU, FFF, LFU, LFF) Offered		Yes	Yes	Yes	Yes	Yes				
RFF, RFU, WFF, WFU or Unassigned Subgroup		No	No	No	No	No				



**Food Based Menu Planning Compliance**

Date: 8/19/2024

Site: Planning Site\_Jackson

FB Age Group: Breakfast Grades K-12

Menu: SY24 Brk Week 1 Day 1

Meal Name	Meat/Meat Alternate (M/MA)			Grains/Bread					Grain/Bread + Meat/Meat Alternate	
	M/MA	Grade Group	Meets Daily	Grain	Grade Group	Meets Daily	Whole Grain	Grain	Grain oz eq	
Cereal Choice	0.000			2.000	1.000	Yes	2.000	0.000	2.000	

Fruit				Vegetables				Vegetable Subgroups				
Fruit cups	Grade Group	Meets Daily	Fruit	Veget	Grade Group	Meets Daily	Vegetable Juice cups	Dark	Red/Orange	Beans/Peas	Starchy	Other
1.500			0.500	0.000			0.000	0.000	0.000	0.000	0.000	0.000

Fruit + Vegetable				Milk				
Cups	Grade Group	Meets Daily	Juice cups	Milk cups	Grade Group	Meets Daily	Variety- 2 or more types (FFU, RFF, RFU, WFF, WFU)	RFF, RFU, WFF, WFU
1.500	1.000	Yes	0.500	1.000	1.000	Yes	Yes	No

**Food Based Menu Planning Compliance**

Date: 8/19/2024

Site: Planning Site\_Jackson

FB Age Group: Breakfast Grades K-12

Menu: SY24 Brk Week 1 Day 1

Meal Name	Meat/Meat Alternate (M/MA)			Grains/Bread					Grain/Bread + Meat/Meat Alternate	
	M/MA	Grade Group	Meets Daily	Grain	Grade Group	Meets Daily	Whole Grain	Grain	Grain oz eq	
Strawberry and Yogurt Parfait	1.000			2.000	1.000	Yes	2.000	0.000	3.000	

Fruit				Vegetables				Vegetable Subgroups				
Fruit cups	Grade Group	Meets Daily	Fruit	Vegeta	Grade Group	Meets Daily	Vegetable Juice cups	Dark	Red/Orange	Beans/Peas	Starchy	Other
2.000	Minimum	Requirement	Juice cups	ble	Minimum	Requirement	0.000	Green	cups	cups	cups	cups
			0.500	0.000				0.000	0.000	0.000	0.000	0.000

Fruit + Vegetable				Milk				
Cups	Grade Group	Meets Daily	Juice cups	Milk cups	Grade Group	Meets Daily	Variety- 2 or more types (FFU, RFF, RFU, WFF, WFU)	
2.000	1.000	Yes	0.500	1.000	1.000	Yes	Yes	No

**Food Based Menu Planning Compliance**

Date: 8/19/2024

Site: Planning Site\_Jackson

FB Age Group: Breakfast Grades K-12

Menu: SY24 Brk Week 1 Day 1

Meal Name	Meat/Meat Alternate (M/MA)			Grains/Bread					Grain/Bread + Meat/Meat Alternate	
	M/MA	Grade Group	Meets Daily	Grain	Grade Group	Meets Daily	Whole Grain	Grain	Grain oz eq	
Turkey Sausage Breakfast Pizza	1.000			2.500	1.000	Yes	2.500	0.000	3.500	

Fruit				Vegetables				Vegetable Subgroups				
Fruit cups	Grade Group	Meets Daily	Fruit	Vegeta	Grade Group	Meets Daily	Vegetable Juice cups	Dark	Red/Orange	Beans/Peas	Starchy	Other
1.500	Minimum	Requirement	Juice cups	ble	Minimum	Requirement	0.000	Green	cups	cups	cups	cups
			0.500	0.000				0.000	0.000	0.000	0.000	0.000

Fruit + Vegetable				Milk				
Cups	Grade Group	Meets Daily	Juice cups	Milk cups	Grade Group	Meets Daily	Variety- 2 or more types (FFU, RFF, RFU, WFF, WFU)	
1.500	1.000	Yes	0.500	1.000	1.000	Yes	Yes	No

**Food Based Menu Planning Compliance**

Date: 8/20/2024

Site: Planning Site\_Jackson

FB Age Group: Breakfast Grades K-12

Menu: SY24 Brk Week 1 Day 2

Meal Name	Meat/Meat Alternate (M/MA)			Grains/Bread					Grain/Bread + Meat/Meat Alternate
	M/MA	Grade Group	Meets Daily	Grain	Grade Group	Meets Daily	Whole Grain	Grain	
Breakfast Bento Bites	1.000			3.000	1.000	Yes	3.000	0.000	4.000

Fruit				Vegetables				Vegetable Subgroups				
Fruit cups	Grade Group	Meets Daily	Fruit	Vegeta	Grade Group	Meets Daily	Vegetable Juice cups	Dark	Red/Orange	Beans/Peas	Starchy	Other
2.000			0.500	0.000			0.000	0.000	0.000	0.000	0.000	0.000

Fruit + Vegetable				Milk								
Cups	Grade Group	Meets Daily	Juice cups	Milk cups	Grade Group	Meets Daily	Variety- 2 or more types (FFU, RFF, RFU, WFF, WFU)	FFU, RFF, RFU, WFF, WFU	FFU, RFF, RFU, WFF, WFU	FFU, RFF, RFU, WFF, WFU	FFU, RFF, RFU, WFF, WFU	FFU, RFF, RFU, WFF, WFU
2.000	1.000	Yes	0.500	1.000	1.000	Yes	Yes	Yes	Yes	Yes	Yes	No



**Food Based Menu Planning Compliance**

Date: 8/20/2024

Site: Planning Site\_Jackson

FB Age Group: Breakfast Grades K-12

Menu: SY24 Brk Week 1 Day 2

Meal Name	Meat/Meat Alternate (M/MA)			Grains/Bread					Grain/Bread + Meat/Meat Alternate	
	M/MA	Grade Group	Meets Daily	Grain	Grade Group	Meets Daily	Whole Grain	Grain	Grain oz eq	
Cereal Choice	0.000			3.000	1.000	Yes	3.000	0.000	3.000	

Fruit				Vegetables				Vegetable Subgroups				
Fruit cups	Grade Group	Meets Daily	Fruit	Vegeta	Grade Group	Meets Daily	Vegetable Juice cups	Dark	Red/Orange	Beans/Peas	Starchy	Other
	Minimum	Requirement	Juice cups	ble	Minimum	Requirement		Green	cups	cups	cups	cups
1.500			0.500	0.000			0.000	0.000	0.000	0.000	0.000	0.000

Fruit + Vegetable				Milk				
Cups	Grade Group	Meets Daily	Juice cups	Milk cups	Grade Group	Meets Daily	Variety- 2 or more types (FFU, RFF, RFU, WFF, WFU)	
	Minimum	Requirement			Minimum	Requirement	FFU, RFU, WFF, WFU	Unassigned Subgroups
1.500	1.000	Yes	0.500	1.000	1.000	Yes	Yes	No

Food Based Menu Planning Compliance

Date: 8/20/2024

Site: Planning Site\_Jackson

FB Age Group: Breakfast Grades K-12

Menu: SY24 Brk Week 1 Day 2

Meal Name	Meat/Meat Alternate (M/MA)			Grains/Bread					Grain/Bread + Meat/Meat Alternate	
	M/MA	Grade Group	Meets Daily	Grain	Grade Group	Meets Daily	Whole Grain	Grain	Grain oz eq	
Veggie Breakfast Bowl	1.000			2.000	1.000	Yes	2.000	0.000	3.000	

Fruit				Vegetables				Vegetable Subgroups				
Fruit cups	Grade Group	Meets Daily	Fruit	Vegeta	Grade Group	Meets Daily	Vegetable Juice cups	Dark	Red/Orange	Beans/Peas	Starchy	Other
Minimum	Requirement	Juice cups	ble	Minimum	Requirement			Green	cups	cups	cups	cups
1.500			0.500	0.500			0.000	0.000	0.000	0.000	0.000	0.500

Fruit + Vegetable				Milk				
Cups	Grade Group	Meets Daily	Juice cups	Milk cups	Grade Group	Meets Daily	Variety- 2 or more types (FFU, RFF, RFU, WFF, WFU)	
Minimum	Requirement				Minimum		FFU, RFU, WFF, WFU	Unassigned Subgroup
2.000	1.000	Yes	0.500	1.000	1.000	Yes	Yes	No

**Food Based Menu Planning Compliance**

Date: 8/21/2024

Site: Planning Site\_Jackson

FB Age Group: Breakfast Grades K-12

Menu: SY24 Brk Week 1 Day 3

Meal Name	Meat/Meat Alternate (M/MA)			Grains/Bread					Grain/Bread + Meat/Meat Alternate
	M/MA	Grade Group	Meets Daily Requirement	Grain	Grade Group	Meets Daily Requirement	Whole Grain	Grain	
Apple Spiced Muffins	0.000			3.000	1.000	Yes	3.000	0.000	3.000

Fruit				Vegetables				Vegetable Subgroups				
Fruit cups	Grade Group	Meets Daily Requirement	Fruit Juice cups	Vegetable	Grade Group	Meets Daily Requirement	Vegetable Juice cups	Dark Green	Red/Orange cups	Beans/Peas cups	Starchy cups	Other cups
1.500			0.500	0.000			0.000	0.000	0.000	0.000	0.000	0.000

Fruit + Vegetable				Milk								
Cups	Grade Group	Meets Daily Requirement	Juice cups	Milk cups	Grade Group	Meets Daily Requirement	Variety- 2 or more types (FFU, RFF, RFU, WFF, WFU)	FFU, RFF, RFU, WFF, WFU	FFU, RFF, RFU, WFF, WFU	FFU, RFF, RFU, WFF, WFU	FFU, RFF, RFU, WFF, WFU	FFU, RFF, RFU, WFF, WFU
1.500	1.000	Yes	0.500	1.000	1.000	Yes	Yes	Yes	Yes	Yes	Yes	No

**Food Based Menu Planning Compliance**

Date: 8/21/2024

Site: Planning Site\_Jackson

FB Age Group: Breakfast Grades K-12

Menu: SY24 Brk Week 1 Day 3

Meal Name	Meat/Meat Alternate (M/MA)			Grains/Bread					Grain/Bread + Meat/Meat Alternate	
	M/MA	Grade Group	Meets Daily	Grain	Grade Group	Meets Daily	Whole Grain	Grain	Grain oz eq	
Blueberry Orange Muffins	0.000			3.000	1.000	Yes	3.000	0.000	3.000	

Fruit				Vegetables				Vegetable Subgroups				
Fruit cups	Grade Group	Meets Daily	Fruit	Vegeta	Grade Group	Meets Daily	Vegetable Juice cups	Dark	Red/Orange	Beans/Peas	Starchy	Other
1.500	Minimum	Requirement	Juice cups	ble	Minimum	Requirement	0.000	Green	cups	cups	cups	cups
			0.500	0.000					0.000	0.000	0.000	0.000

Fruit + Vegetable				Milk				
Cups	Grade Group	Meets Daily	Juice cups	Milk cups	Grade Group	Meets Daily	Variety- 2 or more types (FFU, RFF, RFU, WFF, WFU)	
1.500	1.000	Yes	0.500	1.000	1.000	Yes	Yes	No

**Food Based Menu Planning Compliance**

Date: 8/21/2024

Site: Planning Site\_Jackson

FB Age Group: Breakfast Grades K-12

Menu: SY24 Brk Week 1 Day 3

Meal Name	Meat/Meat Alternate (M/MA)			Grains/Bread					Grain/Bread + Meat/Meat Alternate	
	M/MA	Grade Group	Meets Daily	Grain	Grade Group	Meets Daily	Whole Grain	Grain	Grain oz eq	
Blueberry Overnight Oats	0.500			2.000	1.000	Yes	1.000	0.000	2.500	

Fruit				Vegetables				Vegetable Subgroups				
Fruit cups	Grade Group	Meets Daily	Fruit	Vegeta	Grade Group	Meets Daily	Vegetable Juice cups	Dark	Red/Orange	Beans/Peas	Starchy	Other
Minimum	Requirement	Juice cups	ble	Minimum	Requirement			Green	cups	cups	cups	cups
1.500			0.500	0.000			0.000	0.000	0.000	0.000	0.000	0.000

Fruit + Vegetable				Milk				
Cups	Grade Group	Meets Daily	Juice cups	Milk cups	Grade Group	Meets Daily	Variety- 2 or more types (FFU, RFF, RFU, WFF, WFU)	
Minimum	Requirement				Minimum		FFU, RFU, WFF, WFU	Unassigned Subgroups
1.500	1.000	Yes	0.500	1.000	1.000	Yes	Yes	No



**Food Based Menu Planning Compliance**

Date: 8/21/2024

Site: Planning Site\_Jackson

FB Age Group: Breakfast Grades K-12

Menu: SY24 Brk Week 1 Day 3

Meal Name	Meat/Meat Alternate (M/MA)			Grains/Bread					Grain/Bread + Meat/Meat Alternate	
	M/MA	Grade Group	Meets Daily	Grain	Grade Group	Meets Daily	Whole Grain	Grain	Grain oz eq	
Cereal Choice	0.000			2.000	1.000	Yes	2.000	0.000	2.000	

Fruit				Vegetables				Vegetable Subgroups				
Fruit cups	Grade Group	Meets Daily	Fruit	Vegeta	Grade Group	Meets Daily	Vegetable Juice cups	Dark	Red/Orange	Beans/Peas	Starchy	Other
1.500	Minimum	Requirement	Juice cups	ble	Minimum	Requirement	0.000	Green	cups	cups	cups	cups
			0.500	0.000				0.000	0.000	0.000	0.000	0.000

Fruit + Vegetable				Milk				
Cups	Grade Group	Meets Daily	Juice cups	Milk cups	Grade Group	Meets Daily	Variety- 2 or more types (FFU, RFF, RFU, WFF, WFU)	
1.500	1.000	Yes	0.500	1.000	1.000	Yes	Yes	No

**Food Based Menu Planning Compliance**

Date: 8/22/2024

Site: Planning Site\_Jackson

FB Age Group: Breakfast Grades K-12

Menu: SY24 Brk Week 1 Day 4

Meal Name	Meat/Meat Alternate (M/MA)			Grains/Bread					Grain/Bread + Meat/Meat Alternate
	M/MA	Grade Group	Meets Daily Requirement	Grain	Grade Group	Meets Daily Requirement	Whole Grain	Grain	
Cereal Choice	0.000			2.000	1.000	Yes	2.000	0.000	2.000

Fruit				Vegetables				Vegetable Subgroups				
Fruit cups	Grade Group	Meets Daily Requirement	Fruit Juice cups	Vegetable	Grade Group	Meets Daily Requirement	Vegetable Juice cups	Dark Green	Red/Orange cups	Beans/Peas cups	Starchy cups	Other cups
1.500			0.500	0.000			0.000	0.000	0.000	0.000	0.000	0.000

Fruit + Vegetable				Milk								
Cups	Grade Group	Meets Daily Requirement	Juice cups	Milk cups	Grade Group	Meets Daily Requirement	Variety- 2 or more types (FFU, RFF, RFU, WFF, WFU)	FFU, RFF, RFU, WFF, WFU	FFU, RFF, RFU, WFF, WFU	FFU, RFF, RFU, WFF, WFU	FFU, RFF, RFU, WFF, WFU	FFU, RFF, RFU, WFF, WFU
1.500	1.000	Yes	0.500	1.000	1.000	Yes	Yes	Yes	Yes	Yes	Yes	No

**Food Based Menu Planning Compliance**

Date: 8/22/2024

Site: Planning Site\_Jackson

FB Age Group: Breakfast Grades K-12

Menu: SY24 Brk Week 1 Day 4

Meal Name	Meat/Meat Alternate (M/MA)			Grains/Bread					Grain/Bread + Meat/Meat Alternate	
	M/MA	Grade Group	Meets Daily	Grain	Grade Group	Meets Daily	Whole Grain	Grain	Grain oz eq	
Pancakes	0.000			3.000	1.000	Yes	3.000	0.000	3.000	

Fruit				Vegetables				Vegetable Subgroups				
Fruit cups	Grade Group	Meets Daily	Fruit	Vegeta	Grade Group	Meets Daily	Vegetable Juice cups	Dark	Red/Orange	Beans/Peas	Starchy	Other
Minimum	Requirement	Juice cups	ble	Minimum	Requirement			Green	cups	cups	cups	cups
1.500			0.500	0.000			0.000	0.000	0.000	0.000	0.000	0.000

Fruit + Vegetable				Milk				
Cups	Grade Group	Meets Daily	Juice cups	Milk cups	Grade Group	Meets Daily	Variety- 2 or more types (FFU, RFF, RFU, WFF, WFU)	
Minimum	Requirement				Minimum		FFU, RFU, WFF, WFU	Unassigned Subgroups
1.500	1.000	Yes	0.500	1.000	1.000	Yes	Yes	No

**Food Based Menu Planning Compliance**

Date: 8/22/2024

Site: Planning Site\_Jackson

FB Age Group: Breakfast Grades K-12

Menu: SY24 Brk Week 1 Day 4

Meal Name	Meat/Meat Alternate (M/MA)			Grains/Bread					Grain/Bread + Meat/Meat Alternate	
	M/MA	Grade Group	Meets Daily	Grain	Grade Group	Meets Daily	Whole Grain	Grain	Grain oz eq	
Waffles	0.000			3.000	1.000	Yes	3.000	0.000	3.000	

Fruit				Vegetables				Vegetable Subgroups				
Fruit cups	Grade Group	Meets Daily	Fruit	Vegeta	Grade Group	Meets Daily	Vegetable Juice cups	Dark	Red/Orange	Beans/Peas	Starchy	Other
Minimum	Requirement	Juice cups	ble	Minimum	Requirement			Green	cups	cups	cups	cups
1.500			0.500	0.000			0.000	0.000	0.000	0.000	0.000	0.000

Fruit + Vegetable				Milk				
Cups	Grade Group	Meets Daily	Juice cups	Milk cups	Grade Group	Meets Daily	Variety- 2 or more types (FFU, RFF, RFU, WFF, WFU)	
Minimum	Requirement				Minimum		FFU, RFU, WFF, WFU	Unassigned Subgroups
1.500	1.000	Yes	0.500	1.000	1.000	Yes	Yes	No

**Food Based Menu Planning Compliance**

Date: 8/22/2024

Site: Planning Site\_Jackson

FB Age Group: Breakfast Grades K-12

Menu: SY24 Brk Week 1 Day 4

Meal Name	Meat/Meat Alternate (M/MA)			Grains/Bread					Grain/Bread + Meat/Meat Alternate	
	M/MA	Grade Group	Meets Daily	Grain	Grade Group	Meets Daily	Whole Grain	Grain	Grain oz eq	
Whole Grain Donut Ring	0.000			3.000	1.000	Yes	3.000	0.000	3.000	

Fruit				Vegetables				Vegetable Subgroups				
Fruit cups	Grade Group	Meets Daily	Fruit	Vegeta	Grade Group	Meets Daily	Vegetable Juice cups	Dark	Red/Orange	Beans/Peas	Starchy	Other
1.500	Minimum	Requirement	Juice cups	ble	Minimum	Requirement	0.000	Green	cups	cups	cups	cups
			0.500	0.000					0.000	0.000	0.000	0.000

Fruit + Vegetable				Milk				
Cups	Grade Group	Meets Daily	Juice cups	Milk cups	Grade Group	Meets Daily	Variety- 2 or more types (FFU, RFF, RFU, WFF, WFU)	
1.500	1.000	Yes	0.500	1.000	1.000	Yes	Yes	No



**Food Based Menu Planning Compliance**

Date: 8/23/2024

Site: Planning Site\_Jackson

FB Age Group: Breakfast Grades K-12

Menu: SY24 Brk Week 1 Day 5

Meal Name	Meat/Meat Alternate (M/MA)			Grains/Bread					Grain/Bread + Meat/Meat Alternate
	M/MA	Grade Group	Meets Daily Requirement	Grain	Grade Group	Meets Daily Requirement	Whole Grain	Grain	
Banana Apple Muffin Trifle	1.000			2.000	1.000	Yes	1.000	0.000	3.000

Fruit				Vegetables				Vegetable Subgroups				
Fruit cups	Grade Group	Meets Daily Requirement	Fruit Juice cups	Vegetable	Grade Group	Meets Daily Requirement	Vegetable Juice cups	Dark Green	Red/Orange cups	Beans/Peas cups	Starchy cups	Other cups
2.000			0.500	0.000			0.000	0.000	0.000	0.000	0.000	0.000

Fruit + Vegetable				Milk								
Cups	Grade Group	Meets Daily Requirement	Juice cups	Milk cups	Grade Group	Meets Daily Requirement	Variety- 2 or more types (FFU, RFF, RFU, WFF, WFU)	FFU, RFF, RFU, WFF, WFU	FFU, RFF, RFU, WFF, WFU	FFU, RFF, RFU, WFF, WFU	FFU, RFF, RFU, WFF, WFU	FFU, RFF, RFU, WFF, WFU
2.000	1.000	Yes	0.500	1.000	1.000	Yes	Yes	Yes	Yes	Yes	Yes	No

**Food Based Menu Planning Compliance**

Date: 8/23/2024

Site: Planning Site\_Jackson

FB Age Group: Breakfast Grades K-12

Menu: SY24 Brk Week 1 Day 5

Meal Name	Meat/Meat Alternate (M/MA)			Grains/Bread					Grain/Bread + Meat/Meat Alternate	
	M/MA	Grade Group	Meets Daily	Grain	Grade Group	Meets Daily	Whole Grain	Grain	Grain oz eq	
Breakfast Nacho	2.000			3.000	1.000	Yes	3.000	0.000	5.000	

Fruit				Vegetables				Vegetable Subgroups				
Fruit cups	Grade Group	Meets Daily	Fruit	Vegeta	Grade Group	Meets Daily	Vegetable Juice cups	Dark	Red/Orange	Beans/Peas	Starchy	Other
Minimum	Requirement	Juice cups	ble	Minimum	Requirement			Green	cups	cups	cups	cups
1.500			0.500	0.000			0.000	0.000	0.000	0.000	0.000	0.000

Fruit + Vegetable				Milk				
Cups	Grade Group	Meets Daily	Juice cups	Milk cups	Grade Group	Meets Daily	Variety- 2 or more types (FFU, RFF, RFU, WFF, WFU)	
Minimum	Requirement				Minimum		FFU, RFU, WFF, WFU	Unassigned Subgroups
1.500	1.000	Yes	0.500	1.000	1.000	Yes	Yes	No

**Food Based Menu Planning Compliance**

Date: 8/23/2024

Site: Planning Site\_Jackson

FB Age Group: Breakfast Grades K-12

Menu: SY24 Brk Week 1 Day 5

Meal Name	Meat/Meat Alternate (M/MA)			Grains/Bread					Grain/Bread + Meat/Meat Alternate	
	M/MA	Grade Group	Meets Daily	Grain	Grade Group	Meets Daily	Whole Grain	Grain	Grain oz eq	
Cereal Choice	0.000			2.000	1.000	Yes	2.000	0.000	2.000	

Fruit				Vegetables				Vegetable Subgroups				
Fruit cups	Grade Group	Meets Daily	Fruit	Vegeta	Grade Group	Meets Daily	Vegetable Juice cups	Dark	Red/Orange	Beans/Peas	Starchy	Other
Minimum	Requirement	Juice cups	ble	Minimum	Requirement			Green	cups	cups	cups	cups
1.500			0.500	0.000			0.000	0.000	0.000	0.000	0.000	0.000

Fruit + Vegetable				Milk				
Cups	Grade Group	Meets Daily	Juice cups	Milk cups	Grade Group	Meets Daily	Variety- 2 or more types (FFU, RFF, RFU, WFF, WFU)	
Minimum	Requirement				Minimum		FFU, RFU, WFF, WFU	Unflavored Subgroup
1.500	1.000	Yes	0.500	1.000	1.000	Yes	Yes	No

**Food Based Menu Planning Compliance**

Date: 8/23/2024

Site: Planning Site\_Jackson

FB Age Group: Breakfast Grades K-12

Menu: SY24 Brk Week 1 Day 5

Meal Name	Meat/Meat Alternate (M/MA)			Grains/Bread					Grain/Bread + Meat/Meat Alternate	
	M/MA	Grade Group	Meets Daily	Grain	Grade Group	Meets Daily	Whole Grain	Grain	Grain oz eq	
Trifle, Berry Muffin	1.000			2.000	1.000	Yes	1.000	0.000	3.000	

Fruit				Vegetables				Vegetable Subgroups				
Fruit cups	Grade Group	Meets Daily	Fruit Juice cups	Vegetable	Grade Group	Meets Daily	Vegetable Juice cups	Dark Green	Red/Orange	Beans/Peas	Starchy	Other
2.000	Minimum	Requirement	0.500	0.000	Minimum	Requirement	0.000	0.000	0.000	0.000	0.000	0.000

Fruit + Vegetable				Milk			
Cups	Grade Group	Meets Daily	Juice cups	Milk cups	Grade Group	Meets Daily	Variety- 2 or more types (FFU, RFF, RFU, WFF, WFU)
2.000	1.000	Yes	0.500	1.000	1.000	Yes	Yes

**Food Based Menu Planning Compliance****Criteria :**

Sites : Planning Site Jackson

FB Age Group : Breakfast Grades K-12

Date Range: between 08/25/2024 and 08/31/2024

**LEGEND****Milk Subgroups**

FFF=Fat-Free Flavored, FFU=Fat-Free Unflavored, LFU=Low-Fat Unflavored,

LFF=Low-Fat Flavored, RFF=Reduced Fat Flavored, RFU=Reduced Fat Unflavored,

WFF=Whole Fat Flavored, WFU=Whole Fat Unflavored



**Food Based Menu Planning Compliance**

Date Range: From 8/25/2024 to 8/31/2024

Site: Planning Site\_Jackson

Age/Grade Group: Breakfast Grades K-12

Days with menus per week: 5

Fruit + Vegetable										
	Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Weekly Total	Weekly Requirement (cups)	Meets Weekly Requirement
Minimum (cups)		1.500	1.500	1.500	1.500	1.625		7.625	5.000	Yes
Weekly Juice Limit Check (no more than half of total fruit + vegetable)	Total Weekly Cups	Total Weekly Juice	% of Total weekly cups that is juice		Meets Weekly Requirement					
	8.625	2.500	28.986%		Yes					

Starchy Vegetable Fruit Crediting										
	Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Weekly Total	Weekly Requirement (cups)	Meets Weekly Requirement
Cups of Dark Green		0.000	0.000	0.000	0.000	0.000		0.000		
Cups of Red/Orange		0.000	0.000	0.000	0.000	0.125		0.125		
Cups of Beans/Peas		0.000	0.000	0.000	0.000	0.000		0.000		
Cups of Starchy		0.000	0.000	0.000	0.000	0.000		0.000		
Cups of Other		0.000	0.000	0.000	0.000	0.000		0.000		
<b>Total Non-Starchy</b>		0.000	0.000	0.000	0.000	0.125		0.125	≥ 2 before	

**Food Based Menu Planning Compliance**

Grain/Bread + Meat/Meat Alternate										
	Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Weekly Total	Weekly Requirement (oz eq)	Meets Weekly Requirement
Minimum Grain (oz eq)		2.000	2.000	2.000	2.000	2.000		10.000	9.000	Yes
Maximum Grain (oz eq)		4.500	4.250	3.000	3.000	4.500		19.250	10.000	Yes with USDA flexibilities
Whole Grain Rich Weekly Amount		Weekly Grains Total	40.000	Weekly Whole Grain Rich Total	40.000		% of Whole Grain	100%	80% whole grain rich	Yes

Milk										
	Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Weekly Total	Weekly Requirement	Meets Weekly Requirement
Minimum Fluid Milk (cups)		1.000	1.000	1.000	1.000	1.000		5.000	5.000	Yes
Variety- 2 or more types (FFU, FFF, LFU, LFF) Offered		Yes	Yes	Yes	Yes	Yes				
RFF, RFU, WFF, WFU or Unassigned Subgroup Offered		No	No	No	No	No				

**Food Based Menu Planning Compliance**

Date: 8/26/2024

Site: Planning Site\_Jackson

FB Age Group: Breakfast Grades K-12

Menu: SY24 Brk Week 2 Day 1

Meal Name	Meat/Meat Alternate (M/MA)			Grains/Bread					Grain/Bread + Meat/Meat Alternate
	M/MA	Grade Group	Meets Daily	Grain	Grade Group	Meets Daily	Whole Grain	Grain	Grain oz eq
Cereal Choice	0.000			2.000	1.000	Yes	2.000	0.000	2.000

Fruit				Vegetables				Vegetable Subgroups				
Fruit cups	Grade Group	Meets Daily	Fruit Juice cups	Vegetable	Grade Group	Meets Daily	Vegetable Juice cups	Dark Green	Red/Orange	Beans/Peas	Starchy	Other
1.500	Minimum	Requirement	0.500	0.000	Minimum	Requirement	0.000	0.000	0.000	0.000	0.000	0.000

Fruit + Vegetable				Milk								
Cups	Grade Group	Meets Daily	Juice cups	Milk cups	Grade Group	Meets Daily	Variety- 2 or more types (FFU, RFF, RFU, WFF, WFU)					
1.500	1.000	Yes	0.500	1.000	1.000	Yes	Yes				No	

**Food Based Menu Planning Compliance**

Date: 8/26/2024

Site: Planning Site\_Jackson

FB Age Group: Breakfast Grades K-12

Menu: SY24 Brk Week 2 Day 1

Meal Name	Meat/Meat Alternate (M/MA)			Grains/Bread					Grain/Bread + Meat/Meat Alternate
	M/MA	Grade Group	Meets Daily	Grain	Grade Group	Meets Daily	Whole Grain	Grain	Grain oz eq
Egg & Cheese Biscuit Sandwich	1.500			3.000	1.000	Yes	3.000	0.000	4.500

Fruit				Vegetables				Vegetable Subgroups				
Fruit cups	Grade Group	Meets Daily	Fruit Juice cups	Vegetable	Grade Group	Meets Daily	Vegetable Juice cups	Dark Green	Red/Orange cups	Beans/Peas cups	Starchy cups	Other cups
1.500	Minimum		0.500	0.000	Minimum		0.000	0.000	0.000	0.000	0.000	0.000

Fruit + Vegetable				Milk								
Cups	Grade Group	Meets Daily	Juice cups	Milk cups	Grade Group	Meets Daily	Variety- 2 or more types (FFU, RFF, RFU, WFF, WFU)					
1.500	1.000	Yes	0.500	1.000	1.000	Yes	Yes				No	

**Food Based Menu Planning Compliance**

Date: 8/26/2024

Site: Planning Site\_Jackson

FB Age Group: Breakfast Grades K-12

Menu: SY24 Brk Week 2 Day 1

Meal Name	Meat/Meat Alternate (M/MA)			Grains/Bread					Grain/Bread + Meat/Meat Alternate
	M/MA	Grade Group	Meets Daily Requirement	Grain	Grade Group	Meets Daily Requirement	Whole Grain	Grain	Grain oz eq
Whole Grain Donut Ring	0.000			3.000	1.000	Yes	3.000	0.000	3.000

Fruit				Vegetables				Vegetable Subgroups				
Fruit cups	Grade Group Minimum	Meets Daily Requirement	Fruit Juice cups	Vegetable	Grade Group Minimum	Meets Daily Requirement	Vegetable Juice cups	Dark Green	Red/Orange cups	Beans/Peas cups	Starchy cups	Other cups
1.500			0.500	0.000			0.000	0.000	0.000	0.000	0.000	0.000

Fruit + Vegetable				Milk								
Cups	Grade Group Minimum	Meets Daily Requirement	Juice cups	Milk cups	Grade Group Minimum	Meets Daily Requirement	Variety- 2 or more types (FFU, RFF, RFU, WFF, WFU as designated)	FFU, RFF, RFU, WFF, WFU	FFU, RFF, RFU, WFF, WFU	FFU, RFF, RFU, WFF, WFU	FFU, RFF, RFU, WFF, WFU	FFU, RFF, RFU, WFF, WFU
1.500	1.000	Yes	0.500	1.000	1.000	Yes	Yes	Yes	Yes	No	No	No



**Food Based Menu Planning Compliance**

Date: 8/27/2024

Site: Planning Site\_Jackson

FB Age Group: Breakfast Grades K-12

Menu: SY24 Brk Week 2 Day 2

Meal Name	Meat/Meat Alternate (M/MA)	Grains/Bread				Grain/Bread + Meat/Meat Alternate			
	M/MA	Grade Group	Meets Daily	Grain	Grade Group	Meets Daily	Whole Grain	Grain	Grain oz eq
Bagel	0.000			3.000	1.000	Yes	3.000	0.000	3.000

Fruit				Vegetables				Vegetable Subgroups				
Fruit cups	Grade Group	Meets Daily	Fruit	Veget	Grade Group	Meets Daily	Vegetable Juice	Dark	Red/Orange	Beans/Peas	Starchy	Other
Minimum	Requirement	Juice cups	able	Minimum	Requirement	cups	Green	cups	cups	cups	cups	cups
1.500			0.500	0.000			0.000	0.000	0.000	0.000	0.000	0.000

Fruit + Vegetable				Milk				
Cups	Grade Group	Meets Daily	Juice cups	Milk cups	Grade Group	Meets Daily	Variety- 2 or more types (FFU, RFF, RFU, WFF, WFU)	
Minimum	Requirement			Minimum	Requirement		FFU, RFU, WFF, WFU	
1.500	1.000	Yes	0.500	1.000	1.000	Yes	Yes	No

**Food Based Menu Planning Compliance**

Date: 8/27/2024

Site: Planning Site\_Jackson

FB Age Group: Breakfast Grades K-12

Menu: SY24 Brk Week 2 Day 2

Meal Name	Meat/Meat Alternate (M/MA)			Grains/Bread					Grain/Bread + Meat/Meat Alternate	
	M/MA	Grade Group	Meets Daily Requirement	Grain	Grade Group	Meets Daily Requirement	Whole Grain	Grain	Grain oz eq	
Cereal Choice	0.000			2.000	1.000	Yes	2.000	0.000	2.000	

Fruit				Vegetables				Vegetable Subgroups				
Fruit cups	Grade Group Minimum	Meets Daily Requirement	Fruit Juice cups	Vegetable	Grade Group Minimum	Meets Daily Requirement	Vegetable Juice cups	Dark Green	Red/Orange cups	Beans/Peas cups	Starchy cups	Other cups
1.500			0.500	0.000			0.000	0.000	0.000	0.000	0.000	0.000

Fruit + Vegetable				Milk								
Cups	Grade Group Minimum	Meets Daily Requirement	Juice cups	Milk cups	Grade Group Minimum	Meets Daily Requirement	Variety- 2 or more types (FFU, RFF, RFU, WFF, WFU as designated)					
1.500	1.000	Yes	0.500	1.000	1.000	Yes	Yes	No				

**Food Based Menu Planning Compliance**

Date: 8/27/2024

Site: Planning Site\_Jackson

FB Age Group: Breakfast Grades K-12

Menu: SY24 Brk Week 2 Day 2

Meal Name	Meat/Meat Alternate (M/MA)			Grains/Bread					Grain/Bread + Meat/Meat Alternate
	M/MA	Grade Group	Meets Daily Requirement	Grain	Grade Group	Meets Daily Requirement	Whole Grain	Grain	Grain oz eq
Western Scrambled Eggs	3.250			1.000	1.000	Yes	1.000	0.000	4.250

Fruit				Vegetables				Vegetable Subgroups				
Fruit cups	Grade Group Minimum	Meets Daily Requirement	Fruit Juice cups	Vegetable	Grade Group Minimum	Meets Daily Requirement	Vegetable Juice cups	Dark Green	Red/Orange cups	Beans/Peas cups	Starchy cups	Other cups
1.500			0.500	0.000			0.000	0.000	0.000	0.000	0.000	0.000

Fruit + Vegetable				Milk								
Cups	Grade Group Minimum	Meets Daily Requirement	Juice cups	Milk cups	Grade Group Minimum	Meets Daily Requirement	Variety- 2 or more types (FFU, RFF, RFU, WFF, WFU as designated)	FFU, RFU, WFF, WFU	FFU, RFU, WFF, WFU	FFU, RFU, WFF, WFU	FFU, RFU, WFF, WFU	FFU, RFU, WFF, WFU
1.500	1.000	Yes	0.500	1.000	1.000	Yes	Yes	Yes	Yes	Yes	No	No

**Food Based Menu Planning Compliance**

Date: 8/28/2024

Site: Planning Site\_Jackson

FB Age Group: Breakfast Grades K-12

Menu: SY24 Brk Week 2 Day 3

Meal Name	Meat/Meat Alternate (M/MA)			Grains/Bread					Grain/Bread + Meat/Meat Alternate
	M/MA	Grade Group	Meets Daily	Grain	Grade Group	Meets Daily	Whole Grain	Grain	Grain oz eq
Breakfast Banana Split	1.000			2.000	1.000	Yes	2.000	0.000	3.000

Fruit				Vegetables				Vegetable Subgroups				
Fruit cups	Grade Group	Meets Daily	Fruit	Vegetable	Grade Group	Meets Daily	Vegetable Juice	Dark Green	Red/Orange	Beans/Peas	Starchy	Other
2.000	Minimum	Requirement	Juice cups	0.500	0.000	Minimum	Requirement	0.000	0.000	0.000	0.000	0.000

Fruit + Vegetable				Milk				
Cups	Grade Group	Meets Daily	Juice cups	Milk cups	Grade Group	Meets Daily	Variety- 2 or more types (FFU, RFF, RFU, WFF, WFU)	
2.000	1.000	Yes	0.500	1.000	1.000	Yes	Yes	No

**Food Based Menu Planning Compliance**

Date: 8/28/2024

Site: Planning Site\_Jackson

FB Age Group: Breakfast Grades K-12

Menu: SY24 Brk Week 2 Day 3

Meal Name	Meat/Meat Alternate (M/MA)			Grains/Bread					Grain/Bread + Meat/Meat Alternate	
	M/MA	Grade Group	Meets Daily Requirement	Grain	Grade Group	Meets Daily Requirement	Whole Grain	Grain	Grain oz eq	
Cereal Choice	0.000			2.000	1.000	Yes	2.000	0.000	2.000	

Fruit				Vegetables				Vegetable Subgroups				
Fruit cups	Grade Group Minimum	Meets Daily Requirement	Fruit Juice cups	Vegetable	Grade Group Minimum	Meets Daily Requirement	Vegetable Juice cups	Dark Green	Red/Orange cups	Beans/Peas cups	Starchy cups	Other cups
1.500			0.500	0.000			0.000	0.000	0.000	0.000	0.000	0.000

Fruit + Vegetable				Milk								
Cups	Grade Group Minimum	Meets Daily Requirement	Juice cups	Milk cups	Grade Group Minimum	Meets Daily Requirement	Variety- 2 or more types (FFU, RFF, RFU, WFF, WFU as designated)					
1.500	1.000	Yes	0.500	1.000	1.000	Yes	Yes	No				



**Food Based Menu Planning Compliance**

Date: 8/28/2024

Site: Planning Site\_Jackson

FB Age Group: Breakfast Grades K-12

Menu: SY24 Brk Week 2 Day 3

Meal Name	Meat/Meat Alternate (M/MA)			Grains/Bread					Grain/Bread + Meat/Meat Alternate
	M/MA	Grade Group	Meets Daily Requirement	Grain	Grade Group	Meets Daily Requirement	Whole Grain	Grain	Grain oz eq
Frosted Cinnamon Rolls	0.000			3.000	1.000	Yes	3.000	0.000	3.000

Fruit				Vegetables				Vegetable Subgroups				
Fruit cups	Grade Group Minimum	Meets Daily Requirement	Fruit Juice cups	Vegetable	Grade Group Minimum	Meets Daily Requirement	Vegetable Juice cups	Dark Green	Red/Orange cups	Beans/Peas cups	Starchy cups	Other cups
1.500			0.500	0.000			0.000	0.000	0.000	0.000	0.000	0.000

Fruit + Vegetable				Milk								
Cups	Grade Group Minimum	Meets Daily Requirement	Juice cups	Milk cups	Grade Group Minimum	Meets Daily Requirement	Variety- 2 or more types (FFU, RFF, RFU, WFF, WFU as designated)					
1.500	1.000	Yes	0.500	1.000	1.000	Yes	Yes	No				

**Food Based Menu Planning Compliance**

Date: 8/29/2024

Site: Planning Site\_Jackson

FB Age Group: Breakfast Grades K-12

Menu: SY24 Brk Week 2 Day 4

Meal Name	Meat/Meat Alternate (M/MA)	Grains/Bread				Grain/Bread + Meat/Meat Alternate			
	M/MA	Grade Group	Meets Daily	Grain	Grade Group	Meets Daily	Whole Grain	Grain	Grain oz eq
Apple Frudel	0.000			3.000	1.000	Yes	3.000	0.000	3.000

Fruit				Vegetables				Vegetable Subgroups				
Fruit cups	Grade Group	Meets Daily	Fruit	Vegetable	Grade Group	Meets Daily	Vegetable Juice	Dark Green	Red/Orange	Beans/Peas	Starchy	Other
1.500	Minimum	Requirement	Juice cups	0.500	0.000	Minimum	Requirement	0.000	0.000	0.000	0.000	0.000

Fruit + Vegetable				Milk				
Cups	Grade Group	Meets Daily	Juice cups	Milk cups	Grade Group	Meets Daily	Variety- 2 or more types (FFU, RFF, RFU, WFF, WFU)	
1.500	1.000	Yes	0.500	1.000	1.000	Yes	Yes	No

**Food Based Menu Planning Compliance**

Date: 8/29/2024

Site: Planning Site\_Jackson

FB Age Group: Breakfast Grades K-12

Menu: SY24 Brk Week 2 Day 4

Meal Name	Meat/Meat Alternate (M/MA)			Grains/Bread					Grain/Bread + Meat/Meat Alternate	
	M/MA	Grade Group	Meets Daily Requirement	Grain	Grade Group	Meets Daily Requirement	Whole Grain	Grain	Grain oz eq	
Cereal Choice	0.000			2.000	1.000	Yes	2.000	0.000	2.000	

Fruit				Vegetables				Vegetable Subgroups				
Fruit cups	Grade Group Minimum	Meets Daily Requirement	Fruit Juice cups	Vegetable	Grade Group Minimum	Meets Daily Requirement	Vegetable Juice cups	Dark Green	Red/Orange cups	Beans/Peas cups	Starchy cups	Other cups
1.500			0.500	0.000			0.000	0.000	0.000	0.000	0.000	0.000

Fruit + Vegetable				Milk								
Cups	Grade Group Minimum	Meets Daily Requirement	Juice cups	Milk cups	Grade Group Minimum	Meets Daily Requirement	Variety- 2 or more types (FFU, RFF, RFU, WFF, WFU as designated)					
1.500	1.000	Yes	0.500	1.000	1.000	Yes	Yes	No				

**Food Based Menu Planning Compliance**

Date: 8/29/2024

Site: Planning Site\_Jackson

FB Age Group: Breakfast Grades K-12

Menu: SY24 Brk Week 2 Day 4

Meal Name	Meat/Meat Alternate (M/MA)			Grains/Bread					Grain/Bread + Meat/Meat Alternate	
	M/MA	Grade Group	Meets Daily Requirement	Grain	Grade Group	Meets Daily Requirement	Whole Grain	Grain	Grain oz eq	
Cherry Frudel	0.000			3.000	1.000	Yes	3.000	0.000	3.000	

Fruit				Vegetables				Vegetable Subgroups				
Fruit cups	Grade Group Minimum	Meets Daily Requirement	Fruit Juice cups	Vegetable	Grade Group Minimum	Meets Daily Requirement	Vegetable Juice cups	Dark Green	Red/Orange cups	Beans/Peas cups	Starchy cups	Other cups
1.500			0.500	0.000			0.000	0.000	0.000	0.000	0.000	0.000

Fruit + Vegetable				Milk								
Cups	Grade Group Minimum	Meets Daily Requirement	Juice cups	Milk cups	Grade Group Minimum	Meets Daily Requirement	Variety- 2 or more types (FFU, RFF, RFU, WFF, WFU as designated)					
1.500	1.000	Yes	0.500	1.000	1.000	Yes	Yes	No				

**Food Based Menu Planning Compliance**

Date: 8/29/2024

Site: Planning Site\_Jackson

FB Age Group: Breakfast Grades K-12

Menu: SY24 Brk Week 2 Day 4

Meal Name	Meat/Meat Alternate (M/MA)			Grains/Bread					Grain/Bread + Meat/Meat Alternate	
	M/MA	Grade Group	Meets Daily Requirement	Grain	Grade Group	Meets Daily Requirement	Whole Grain	Grain	Grain oz eq	
Pancakes	0.000			3.000	1.000	Yes	3.000	0.000	3.000	

Fruit				Vegetables				Vegetable Subgroups				
Fruit cups	Grade Group Minimum	Meets Daily Requirement	Fruit Juice cups	Vegetable	Grade Group Minimum	Meets Daily Requirement	Vegetable Juice cups	Dark Green	Red/Orange cups	Beans/Peas cups	Starchy cups	Other cups
1.500			0.500	0.000			0.000	0.000	0.000	0.000	0.000	0.000

Fruit + Vegetable				Milk								
Cups	Grade Group Minimum	Meets Daily Requirement	Juice cups	Milk cups	Grade Group Minimum	Meets Daily Requirement	Variety- 2 or more types (FFU, RFF, RFU, WFF, WFU as designated)					
1.500	1.000	Yes	0.500	1.000	1.000	Yes	Yes	No				



**Food Based Menu Planning Compliance**

Date: 8/29/2024

Site: Planning Site\_Jackson

FB Age Group: Breakfast Grades K-12

Menu: SY24 Brk Week 2 Day 4

Meal Name	Meat/Meat Alternate (M/MA)			Grains/Bread					Grain/Bread + Meat/Meat Alternate	
	M/MA	Grade Group	Meets Daily Requirement	Grain	Grade Group	Meets Daily Requirement	Whole Grain	Grain	Grain oz eq	
Waffles	0.000			3.000	1.000	Yes	3.000	0.000	3.000	

Fruit				Vegetables				Vegetable Subgroups				
Fruit cups	Grade Group Minimum	Meets Daily Requirement	Fruit Juice cups	Vegetable	Grade Group Minimum	Meets Daily Requirement	Vegetable Juice cups	Dark Green	Red/Orange cups	Beans/Peas cups	Starchy cups	Other cups
1.500			0.500	0.000			0.000	0.000	0.000	0.000	0.000	0.000

Fruit + Vegetable				Milk								
Cups	Grade Group Minimum	Meets Daily Requirement	Juice cups	Milk cups	Grade Group Minimum	Meets Daily Requirement	Variety- 2 or more types (FFU, RFF, RFU, WFF, WFU as designated)					
1.500	1.000	Yes	0.500	1.000	1.000	Yes	Yes	No				

**Food Based Menu Planning Compliance**

Date: 8/30/2024

Site: Planning Site\_Jackson

FB Age Group: Breakfast Grades K-12

Menu: SY24 Brk Week 2 Day 5

Meal Name	Meat/Meat Alternate (M/MA)			Grains/Bread					Grain/Bread + Meat/Meat Alternate
	M/MA	Grade Group	Meets Daily	Grain	Grade Group	Meets Daily	Whole Grain	Grain	Grain oz eq
Berry Patch Smoothie	1.000			1.000	1.000	Yes	1.000	0.000	2.000

Fruit				Vegetables				Vegetable Subgroups				
Fruit cups	Grade Group	Meets Daily	Fruit	Vegetable	Grade Group	Meets Daily	Vegetable Juice	Dark Green	Red/Orange	Beans/Peas	Starchy	Other
2.000	Minimum	Requirement	Juice cups	able	Minimum	Requirement	cups	0.000	0.000	0.125	0.000	0.000

Fruit + Vegetable				Milk				
Cups	Grade Group	Meets Daily	Juice cups	Milk cups	Grade Group	Meets Daily	Variety- 2 or more types (FFU, RFF, RFU, WFF, WFU)	
2.125	1.000	Yes	0.500	1.000	1.000	Yes	Yes	No

**Food Based Menu Planning Compliance**

Date: 8/30/2024

Site: Planning Site\_Jackson

FB Age Group: Breakfast Grades K-12

Menu: SY24 Brk Week 2 Day 5

Meal Name	Meat/Meat Alternate (M/MA)			Grains/Bread					Grain/Bread + Meat/Meat Alternate	
	M/MA	Grade Group	Meets Daily Requirement	Grain	Grade Group	Meets Daily Requirement	Whole Grain	Grain	Grain oz eq	
Cereal Choice	0.000			2.000	1.000	Yes	2.000	0.000	2.000	

Fruit				Vegetables				Vegetable Subgroups				
Fruit cups	Grade Group Minimum	Meets Daily Requirement	Fruit Juice cups	Vegetable	Grade Group Minimum	Meets Daily Requirement	Vegetable Juice cups	Dark Green	Red/Orange cups	Beans/Peas cups	Starchy cups	Other cups
1.500			0.500	0.125			0.000	0.000	0.125	0.000	0.000	0.000

Fruit + Vegetable				Milk								
Cups	Grade Group Minimum	Meets Daily Requirement	Juice cups	Milk cups	Grade Group Minimum	Meets Daily Requirement	Variety- 2 or more types (FFU, RFF, RFU, WFF, WFU as designated)					
1.625	1.000	Yes	0.500	1.000	1.000	Yes	Yes	No				

Food Based Menu Planning Compliance

Date: 8/30/2024

Site: Planning Site\_Jackson

FB Age Group: Breakfast Grades K-12

Menu: SY24 Brk Week 2 Day 5

Meal Name	Meat/Meat Alternate (M/MA)			Grains/Bread					Grain/Bread + Meat/Meat Alternate
	M/MA	Grade Group	Meets Daily	Grain	Grade Group	Meets Daily	Whole Grain	Grain	Grain oz eq
Egg & Cheese Breakfast Burrito	2.500			2.000	1.000	Yes	2.000	0.000	4.500

Fruit				Vegetables				Vegetable Subgroups				
Fruit	Grade Group	Meets Daily	Fruit	Veget	Grade Group	Meets Daily	Vegetable Juice	Dark	Red/Orange	Beans/Peas	Starchy	Other
1.500	Minimum	Requirement	0.500	0.125	Minimum	Requirement	0.000	0.000	0.125	0.000	0.000	0.000

Fruit + Vegetable				Milk								
Cups	Grade Group	Meets Daily	Juice cups	Milk cups	Grade Group	Meets Daily	Variety- 2 or more types (FFU, RFF, RFU, WFF, WFU)					
1.625	1.000	Yes	0.500	1.000	1.000	Yes	Yes					

### Food Based Menu Planning Compliance



**Criteria :**

Sites : Planning Site Jackson

Date Range: between 08/04/2024 and 08/10/2024

FB Age Group : Lunch Grades 9-12

#### **LEGEND**

**Milk Subgroups**

FFF=Fat-Free Flavored, FFU=Fat-Free Unflavored, LFU=Low-Fat Unflavored,

LFF=Low-Fat Flavored, RFF=Reduced Fat Flavored, RFU=Reduced Fat Unflavored,

WFF=Whole Fat Flavored, WFU=Whole Fat Unflavored



**Food Based Menu Planning Compliance**

Date Range: From 8/4/2024 to 8/10/2024

Site: Planning Site\_Jackson

Age/Grade Group: Lunch Grades 9-12

Days with menus per week: 5

Fruit										
	Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Weekly Total	Weekly Requirement (cups)	Meets Weekly Requirement
Minimum Fruit (cups)		1.000	1.000	1.000	1.000	1.000		5.000	5.000	Yes
Weekly Fruit Juice Limit Check (no more than half of total fruit)	Total Weekly Fruit	Total Weekly Fruit Juice	% of Total weekly fruit that is juice		Meets Weekly Requirement					
	5.250	0.000	0%		Yes					

Vegetable										
	Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Weekly Total	Weekly Requirement (cups)	Meets Weekly Requirement
Minimum Vegetables		1.500	1.250	1.500	1.750	1.500		7.500	5.000	Yes
Cups of Dark Green		1.250	1.000	1.500	1.250	1.750		6.750	0.500	Yes
Cups of Red/Orange		0.250	0.750	0.125	0.750	0.750		2.625	1.250	Yes
Cups of Beans/Peas (Legumes)		0.000	0.500	0.250	0.000	0.125		0.875	0.500	Yes
Cups of Starchy		0.500	0.000	0.500	0.000	0.250		1.250	0.500	Yes
Cups of Other		0.750	0.250	0.000	0.750	0.000		1.750	0.750	Yes
Weekly Vegetables Juice Limit Check (no more than half of total Vegetables)	Total Weekly Vegetables	Total Weekly Vegetables Juice	% of Total weekly Vegetables that is juice		Meets Weekly Requirement					
	8.375	0.000	0%		Yes					

**Food Based Menu Planning Compliance**

Meat/Meat Alternate										
	Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Weekly Total	Weekly Requirement (oz eq)	Meets Weekly Requirement
Minimum Meat/Meat Alternate (oz eq)		2.000	2.500	2.000	2.000	2.000		10.500	10.000	Yes
Maximum Meat/Meat Alternate (oz eq)		2.500	3.000	2.250	3.500	2.500		13.750	12.000	Yes

Grain/Bread										
	Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Weekly Total	Weekly Requirement (oz eq)	Meets Weekly Requirement
Minimum Grain (oz eq)		2.000	4.000	2.000	2.000	2.000		12.000	10.000	Yes
Maximum Grain (oz eq)		4.000	6.000	3.000	4.000	4.500		21.500	12.000	Yes
Grain Based Dessert Total for all weekly meals								0	No more than 2 oz eq	Yes
Whole Grain Rich Weekly Amount		Weekly Grains	87.000	Weekly Whole Grain Rich	87.000	% of Whole Grain Rich		100%	80% whole grain rich	Yes

Milk										
	Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Weekly Total	Weekly Requirement (cups)	Meets Weekly Requirement
Minimum Fluid Milk (cups)		1.000	1.000	1.000	1.000	1.000		5.000	5.000	Yes
Variety- 2 or more types (FFU, FFF, LFU, LFF) Offered		Yes	Yes	Yes	Yes	Yes				
Must offer 1 unflavored choice.										
RFF, RFU, WFF, WFU or Unassigned Subgroup Offered		No	No	No	No	No				

**Food Based Menu Planning Compliance**

Date: 8/5/2024  
 Site: Planning Site\_Jackson  
 FB Age Group: Lunch Grades 9-12  
 Menu: SY24 Week 1 Day 1

Meal Name	Meat/Meat Alternate (M/MA)			Grains/Bread				
	M/MA	Grade Group	Meets Daily	Grain	Grade Group	Meets Daily	Whole Grain	Grain Based
Cajun Meatloaf	2.000	2.000	Yes	2.000	2.000	Yes	2.000	0.000

Fruit			Vegetables					Vegetable Subgroups				
Fruit cups	Grade Group	Meets Daily	Fruit Juice cups	Vegetable	Grade Group	Meets Daily	Vegetable Juice cups	Dark Green	Red/Orange	Beans/Peas	Starchy	Other
1.000	1.000	Yes	0.000	1.500	1.000	Yes	0.000	0.500	0.000	0.000	0.500	0.500

Milk				
Milk cups	Grade Group	Meets Daily	Variety- 2 or more types (FFU, FFF, RFF, RFU, WFF, WFU or Unassigned Subgroup)	
1.000	1.000	Yes	Yes	No

**Food Based Menu Planning Compliance**

Date: 8/5/2024

Site: Planning Site\_Jackson

FB Age Group: Lunch Grades 9-12

Menu: SY24 Week 1 Day 1

Meal Name	Meat/Meat Alternate (M/MA)			Grains/Bread				
	M/MA	Grade Group	Meets Daily Requirement	Grain	Grade Group	Meets Daily Requirement	Whole Grain	Grain Based
Chicken Nuggets	2.000	2.000	Yes	3.000	2.000	Yes	3.000	0.000

Fruit				Vegetables				Vegetable Subgroups				
Fruit cups	Grade Group	Meets Daily Requirement	Fruit Juice cups	Vegetable cups	Grade Group	Meets Daily Requirement	Vegetable Juice cups	Dark Green	Red/Orange	Beans/Peas	Starchy	Other
1.000	1.000	Yes	0.000	1.500	1.000	Yes	0.000	0.500	0.000	0.000	0.500	0.500

Milk				
Milk cups	Grade Group	Meets Daily Requirement	Variety- 2 or more types (EFU, FFF, RFF, RFU, WFF, WFU or Unassigned Subgroup)	
1.000	1.000	Yes	Yes	No

**Food Based Menu Planning Compliance**

Date: 8/5/2024  
 Site: Planning Site\_Jackson  
 FB Age Group: Lunch Grades 9-12  
 Menu: SY24 Week 1 Day 1

Meal Name	Meat/Meat Alternate (M/MA)			Grains/Bread				
	M/MA	Grade Group	Meets Daily	Grain	Grade Group	Meets Daily	Whole Grain	Grain Based
Turkey & Cheese Deluxe Hoagie	2.000	2.000	Yes	4.000	2.000	Yes	4.000	0.000

Fruit				Vegetables				Vegetable Subgroups				
Fruit cups	Grade Group	Meets Daily	Fruit Juice cups	Vegetable cups	Grade Group	Meets Daily	Vegetable Juice cups	Dark Green	Red/Orange	Beans/Peas	Starchy	Other
1.000	1.000	Yes	0.000	1.750	1.000	Yes	0.000	0.500	0.000	0.000	0.500	0.750

Milk			
Milk cups	Grade Group	Meets Daily	Variety- 2 or more types (EFU, FFF, RFF, RFU, WFF, WFU or Unassigned Subgroup)
1.000	1.000	Yes	Yes



**Food Based Menu Planning Compliance**

Date: 8/5/2024  
 Site: Planning Site\_Jackson  
 FB Age Group: Lunch Grades 9-12  
 Menu: SY24 Week 1 Day 1

Meal Name	Meat/Meat Alternate (M/MA)			Grains/Bread				
	M/MA	Grade Group	Meets Daily Requirement	Grain	Grade Group	Meets Daily Requirement	Whole Grain	Grain Based
Vegetarian Chef Salad	2.500	2.000	Yes	2.000	2.000	Yes	2.000	0.000

Fruit				Vegetables				Vegetable Subgroups				
Fruit cups	Grade Group	Meets Daily Requirement	Fruit Juice cups	Vegetable cups	Grade Group	Meets Daily Requirement	Vegetable Juice cups	Dark Green	Red/Orange	Beans/Peas	Starchy	Other
1.000	1.000	Yes	0.000	1.500	1.000	Yes	0.000	1.250	0.250	0.000	0.500	0.500

Milk				
Milk cups	Grade Group	Meets Daily Requirement	Variety- 2 or more types (EFU, FFF, RFF, RFU, WFF, WFU or Unassigned Subgroup)	
1.000	1.000	Yes	Yes	No

**Food Based Menu Planning Compliance**

Date: 8/6/2024  
 Site: Planning Site\_Jackson  
 FB Age Group: Lunch Grades 9-12  
 Menu: SY24 Week 1 Day 2

Meal Name	Meat/Meat Alternate (M/MA)			Grains/Bread				
	M/MA	Grade Group	Meets Daily	Grain	Grade Group	Meets Daily	Whole Grain	Grain Based
Beef Taco Meat	3.000	2.000	Yes	4.000	2.000	Yes	4.000	0.000

Fruit				Vegetables				Vegetable Subgroups				
Fruit cups	Grade Group	Meets Daily	Fruit Juice	Veget	Grade Group	Meets Daily	Vegetable Juice cups	Dark Green	Red/Orange	Beans/Peas	Starchy	Other
1.000	1.000	Yes	0.000	1.250	1.000	Yes	0.000	0.500	0.250	0.500	0.000	0.000

Milk			
Milk cups	Grade Group	Meets Daily	Variety- 2 or more types (FFU, FFF, RFF, RFU, WFF, WFU or Unassigned Subgroup)
1.000	1.000	Yes	No

**Food Based Menu Planning Compliance**

Date: 8/6/2024  
 Site: Planning Site\_Jackson  
 FB Age Group: Lunch Grades 9-12  
 Menu: SY24 Week 1 Day 2

Meal Name	Meat/Meat Alternate (M/MA)			Grains/Bread				
	M/MA	Grade Group	Meets Daily Requirement	Grain	Grade Group	Meets Daily Requirement	Whole Grain	Grain Based
Black Bean Burrito Filling	2.500	2.000	Yes	4.000	2.000	Yes	4.000	0.000

Fruit				Vegetables				Vegetable Subgroups				
Fruit cups	Grade Group	Meets Daily Requirement	Fruit Juice cups	Vegetable cups	Grade Group	Meets Daily Requirement	Vegetable Juice cups	Dark Green	Red/Orange	Beans/Peas	Starchy	Other
1.000	1.000	Yes	0.000	1.250	1.000	Yes	0.000	0.500	0.250	0.500	0.000	0.000

Milk				
Milk cups	Grade Group	Meets Daily	Variety- 2 or more types (EFU, FFF, RFF, RFU, WFF, WFU or Unassigned Subgroup)	
1.000	1.000	Yes	Yes	No

**Food Based Menu Planning Compliance**

Date: 8/6/2024

Site: Planning Site\_Jackson

FB Age Group: Lunch Grades 9-12

Menu: SY24 Week 1 Day 2

Meal Name	Meat/Meat Alternate (M/MA)			Grains/Bread				
	M/MA	Grade Group	Meets Daily Requirement	Grain	Grade Group	Meets Daily Requirement	Whole Grain	Grain Based
Chicken Taco Meat	2.500	2.000	Yes	4.000	2.000	Yes	4.000	0.000

Fruit				Vegetables				Vegetable Subgroups				
Fruit cups	Grade Group	Meets Daily Requirement	Fruit Juice cups	Vegetable cups	Grade Group	Meets Daily Requirement	Vegetable Juice cups	Dark Green	Red/Orange	Beans/Peas	Starchy	Other
1.000	1.000	Yes	0.000	1.250	1.000	Yes	0.000	0.500	0.250	0.500	0.000	0.000

Milk				
Milk cups	Grade Group	Meets Daily	Variety- 2 or more types (EFU, FFF, RFF, RFU, WFF, WFU or Unassigned Subgroup)	
1.000	1.000	Yes	Yes	No

**Food Based Menu Planning Compliance**

Date: 8/6/2024  
 Site: Planning Site\_Jackson  
 FB Age Group: Lunch Grades 9-12  
 Menu: SY24 Week 1 Day 2

Meal Name	Meat/Meat Alternate (M/MA)			Grains/Bread				
	M/MA	Grade Group	Meets Daily Requirement	Grain	Grade Group	Meets Daily Requirement	Whole Grain	Grain Based
Hot Dog on Bun	2.500	2.000	Yes	6.000	2.000	Yes	6.000	0.000

Fruit				Vegetables				Vegetable Subgroups				
Fruit cups	Grade Group	Meets Daily Requirement	Fruit Juice cups	Vegetable cups	Grade Group	Meets Daily Requirement	Vegetable Juice cups	Dark Green	Red/Orange	Beans/Peas	Starchy	Other
1.000	1.000	Yes	0.000	1.250	1.000	Yes	0.000	0.500	0.250	0.500	0.000	0.000

Milk				
Milk cups	Grade Group	Meets Daily Requirement	Variety- 2 or more types (EFU, FFF, RFF, RFU, WFF, WFU or Unassigned Subgroup)	
1.000	1.000	Yes	Yes	No



**Food Based Menu Planning Compliance**

Date: 8/6/2024  
 Site: Planning Site\_Jackson  
 FB Age Group: Lunch Grades 9-12  
 Menu: SY24 Week 1 Day 2

Meal Name	Meat/Meat Alternate (M/MA)			Grains/Bread				
	M/MA	Grade Group	Meets Daily Requirement	Grain	Grade Group	Meets Daily Requirement	Whole Grain	Grain Based
Mandarin Chicken Salad	2.500	2.000	Yes	4.000	2.000	Yes	4.000	0.000

Fruit				Vegetables				Vegetable Subgroups				
Fruit cups	Grade Group	Meets Daily Requirement	Fruit Juice cups	Vegetable cups	Grade Group	Meets Daily Requirement	Vegetable Juice cups	Dark Green	Red/Orange	Beans/Peas	Starchy	Other
1.250	1.000	Yes	0.000	1.250	1.000	Yes	0.000	1.000	0.750	0.500	0.000	0.250

Milk				
Milk cups	Grade Group	Meets Daily Requirement	Variety- 2 or more types (EFU, FFF, RFF, RFU, WFF, WFU or Unassigned Subgroup)	
1.000	1.000	Yes	Yes	No

**Food Based Menu Planning Compliance**

Date: 8/6/2024  
 Site: Planning Site\_Jackson  
 FB Age Group: Lunch Grades 9-12  
 Menu: SY24 Week 1 Day 2

Meal Name	Meat/Meat Alternate (M/MA)			Grains/Bread				
	M/MA	Grade Group	Meets Daily Requirement	Grain	Grade Group	Meets Daily Requirement	Whole Grain	Grain Based
Tuna Melt	2.500	2.000	Yes	6.000	2.000	Yes	6.000	0.000

Fruit				Vegetables				Vegetable Subgroups				
Fruit cups	Grade Group	Meets Daily Requirement	Fruit Juice cups	Vegetable cups	Grade Group	Meets Daily Requirement	Vegetable Juice cups	Dark Green	Red/Orange	Beans/Peas	Starchy	Other
1.000	1.000	Yes	0.000	1.250	1.000	Yes	0.000	0.500	0.250	0.500	0.000	0.000

Milk				
Milk cups	Grade Group	Meets Daily	Variety- 2 or more types (EFU, FFF, RFF, RFU, WFF, WFU or Unassigned Subgroup)	
1.000	1.000	Yes	Yes	No

**Food Based Menu Planning Compliance**

Date: 8/7/2024  
 Site: Planning Site\_Jackson  
 FB Age Group: Lunch Grades 9-12  
 Menu: SY24 Week 1 Day 3

Meal Name	Meat/Meat Alternate (M/MA)			Grains/Bread				
	M/MA	Grade Group	Meets Daily	Grain	Grade Group	Meets Daily	Whole Grain	Grain Based
Beef Taco Salad	2.250	2.000	Yes	2.000	2.000	Yes	2.000	0.000

Fruit				Vegetables				Vegetable Subgroups				
Fruit cups	Grade Group	Meets Daily	Fruit Juice	Veget	Grade Group	Meets Daily	Vegetable Juice cups	Dark Green	Red/Orange	Beans/Peas	Starchy	Other
1.000	1.000	Yes	0.000	1.500	1.000	Yes	0.000	1.500	0.000	0.250	0.500	0.000

Milk			
Milk cups	Grade Group	Meets Daily	Variety- 2 or more types (FFU, FFF, RFF, RFU, WFF, WFU or Unassigned Subgroup)
1.000	1.000	Yes	No

**Food Based Menu Planning Compliance**

Date: 8/7/2024  
 Site: Planning Site\_Jackson  
 FB Age Group: Lunch Grades 9-12  
 Menu: SY24 Week 1 Day 3

Meal Name	Meat/Meat Alternate (M/MA)			Grains/Bread				
	M/MA	Grade Group	Meets Daily Requirement	Grain	Grade Group	Meets Daily Requirement	Whole Grain	Grain Based
Buffalo Chicken Wrap	2.000	2.000	Yes	2.500	2.000	Yes	2.500	0.000

Fruit				Vegetables				Vegetable Subgroups				
Fruit cups	Grade Group	Meets Daily Requirement	Fruit Juice cups	Vegetable cups	Grade Group	Meets Daily Requirement	Vegetable Juice cups	Dark Green	Red/Orange	Beans/Peas	Starchy	Other
1.000	1.000	Yes	0.000	1.500	1.000	Yes	0.000	1.125	0.125	0.000	0.500	0.000

Milk				
Milk cups	Grade Group	Meets Daily Requirement	Variety- 2 or more types (EFU, FFF, RFF, RFU, WFF, WFU or Unassigned Subgroup)	
1.000	1.000	Yes	Yes	No

**Food Based Menu Planning Compliance**

Date: 8/7/2024  
 Site: Planning Site\_Jackson  
 FB Age Group: Lunch Grades 9-12  
 Menu: SY24 Week 1 Day 3

Meal Name	Meat/Meat Alternate (M/MA)			Grains/Bread				
	M/MA	Grade Group	Meets Daily Requirement	Grain	Grade Group	Meets Daily Requirement	Whole Grain	Grain Based
Chicken Patty Sandwich	2.000	2.000	Yes	3.000	2.000	Yes	3.000	0.000

Fruit				Vegetables				Vegetable Subgroups				
Fruit cups	Grade Group	Meets Daily Requirement	Fruit Juice cups	Vegetable cups	Grade Group	Meets Daily Requirement	Vegetable Juice cups	Dark Green	Red/Orange	Beans/Peas	Starchy	Other
1.000	1.000	Yes	0.000	1.500	1.000	Yes	0.000	1.000	0.000	0.000	0.500	0.000

Milk				
Milk cups	Grade Group	Meets Daily	Variety- 2 or more types (EFU, FFF, RFF, RFU, WFF, WFU or Unassigned Subgroup)	
1.000	1.000	Yes	Yes	No



**Food Based Menu Planning Compliance**

Date: 8/7/2024  
 Site: Planning Site\_Jackson  
 FB Age Group: Lunch Grades 9-12  
 Menu: SY24 Week 1 Day 3

Meal Name	Meat/Meat Alternate (M/MA)			Grains/Bread				
	M/MA	Grade Group	Meets Daily Requirement	Grain	Grade Group	Meets Daily Requirement	Whole Grain	Grain Based
Chicken Taco Salad	2.000	2.000	Yes	2.000	2.000	Yes	2.000	0.000

Fruit				Vegetables				Vegetable Subgroups				
Fruit cups	Grade Group	Meets Daily Requirement	Fruit Juice cups	Vegetable cups	Grade Group	Meets Daily Requirement	Vegetable Juice cups	Dark Green	Red/Orange	Beans/Peas	Starchy	Other
1.000	1.000	Yes	0.000	1.500	1.000	Yes	0.000	1.500	0.000	0.250	0.500	0.000

Milk				
Milk cups	Grade Group	Meets Daily Requirement	Variety- 2 or more types (EFU, FFF, RFF, RFU, WFF, WFU or Unassigned Subgroup)	
1.000	1.000	Yes	Yes	No

**Food Based Menu Planning Compliance**

Date: 8/7/2024  
 Site: Planning Site\_Jackson  
 FB Age Group: Lunch Grades 9-12  
 Menu: SY24 Week 1 Day 3

Meal Name	Meat/Meat Alternate (M/MA)			Grains/Bread				
	M/MA	Grade Group	Meets Daily Requirement	Grain	Grade Group	Meets Daily Requirement	Whole Grain	Grain Based
Homestyle Macaroni and Cheese	2.000	2.000	Yes	2.000	2.000	Yes	2.000	0.000

Fruit				Vegetables				Vegetable Subgroups				
Fruit cups	Grade Group	Meets Daily Requirement	Fruit Juice cups	Vegetable cups	Grade Group	Meets Daily Requirement	Vegetable Juice cups	Dark Green	Red/Orange	Beans/Peas	Starchy	Other
1.000	1.000	Yes	0.000	1.500	1.000	Yes	0.000	1.000	0.000	0.000	0.500	0.000

Milk				
Milk cups	Grade Group	Meets Daily Requirement	Variety- 2 or more types (EFU, FFF, RFF, RFU, WFF, WFU or Unassigned Subgroup)	
1.000	1.000	Yes	Yes	No

**Food Based Menu Planning Compliance**

Date: 8/7/2024  
 Site: Planning Site\_Jackson  
 FB Age Group: Lunch Grades 9-12  
 Menu: SY24 Week 1 Day 3

Meal Name	Meat/Meat Alternate (M/MA)			Grains/Bread				
	M/MA	Grade Group	Meets Daily Requirement	Grain	Grade Group	Meets Daily Requirement	Whole Grain	Grain Based
Vegetarian Taco Salad	2.250	2.000	Yes	2.000	2.000	Yes	2.000	0.000

Fruit				Vegetables				Vegetable Subgroups				
Fruit cups	Grade Group	Meets Daily Requirement	Fruit Juice cups	Vegetable	Grade Group	Meets Daily Requirement	Vegetable Juice cups	Dark Green	Red/Orange	Beans/Peas	Starchy	Other
1.000	1.000	Yes	0.000	2.000	1.000	Yes	0.000	1.500	0.000	0.000	0.500	0.000

Milk				
Milk cups	Grade Group	Meets Daily	Variety- 2 or more types (EFU, FFF, RFF, RFU, WFF, WFU or Unassigned Subgroup)	
1.000	1.000	Yes	Yes	No

**Food Based Menu Planning Compliance**

Date: 8/8/2024  
 Site: Planning Site\_Jackson  
 FB Age Group: Lunch Grades 9-12  
 Menu: SY24 Week 1 Day 4

Meal Name	Meat/Meat Alternate (M/MA)			Grains/Bread				
	M/MA	Grade Group	Meets Daily	Grain	Grade Group	Meets Daily	Whole Grain	Grain Based
Cheeseburger	2.500	2.000	Yes	4.000	2.000	Yes	4.000	0.000

Fruit				Vegetables				Vegetable Subgroups				
Fruit cups	Grade Group	Meets Daily	Fruit Juice	Veget	Grade Group	Meets Daily	Vegetable Juice cups	Dark Green	Red/Orange	Beans/Peas	Starchy	Other
1.000	1.000	Yes	0.000	1.750	1.000	Yes	0.000	0.500	0.500	0.000	0.000	0.750

Milk			
Milk cups	Grade Group	Meets Daily	Variety- 2 or more types (FFU, FFF, RFF, RFU, WFF, WFU or Unassigned Subgroup)
1.000	1.000	Yes	No

**Food Based Menu Planning Compliance**

Date: 8/8/2024  
 Site: Planning Site\_Jackson  
 FB Age Group: Lunch Grades 9-12  
 Menu: SY24 Week 1 Day 4

Meal Name	Meat/Meat Alternate (M/MA)			Grains/Bread				
	M/MA	Grade Group	Meets Daily Requirement	Grain	Grade Group	Meets Daily Requirement	Whole Grain	Grain Based
Chicken Caesar Salad	2.000	2.000	Yes	2.000	2.000	Yes	2.000	0.000

Fruit				Vegetables				Vegetable Subgroups				
Fruit cups	Grade Group	Meets Daily Requirement	Fruit Juice cups	Vegetable cups	Grade Group	Meets Daily Requirement	Vegetable Juice cups	Dark Green	Red/Orange	Beans/Peas	Starchy	Other
1.000	1.000	Yes	0.000	1.750	1.000	Yes	0.000	1.250	0.750	0.000	0.000	0.750

Milk				
Milk cups	Grade Group	Meets Daily Requirement	Variety- 2 or more types (EFU, FFF, RFF, RFU, WFF, WFU or Unassigned Subgroup)	
1.000	1.000	Yes	Yes	No



**Food Based Menu Planning Compliance**

Date: 8/8/2024  
 Site: Planning Site\_Jackson  
 FB Age Group: Lunch Grades 9-12  
 Menu: SY24 Week 1 Day 4

Meal Name	Meat/Meat Alternate (M/MA)			Grains/Bread				
	M/MA	Grade Group	Meets Daily Requirement	Grain	Grade Group	Meets Daily Requirement	Whole Grain	Grain Based
Ham & Cheese Sandwich	2.000	2.000	Yes	4.000	2.000	Yes	4.000	0.000

Fruit				Vegetables				Vegetable Subgroups				
Fruit cups	Grade Group	Meets Daily Requirement	Fruit Juice cups	Vegetable cups	Grade Group	Meets Daily Requirement	Vegetable Juice cups	Dark Green	Red/Orange	Beans/Peas	Starchy	Other
1.000	1.000	Yes	0.000	1.750	1.000	Yes	0.000	0.500	0.500	0.000	0.000	0.750

Milk				
Milk cups	Grade Group	Meets Daily Requirement	Variety- 2 or more types (EFU, FFF, RFF, RFU, WFF, WFU or Unassigned Subgroup)	
1.000	1.000	Yes	Yes	No

**Food Based Menu Planning Compliance**

Date: 8/8/2024

Site: Planning Site\_Jackson

FB Age Group: Lunch Grades 9-12

Menu: SY24 Week 1 Day 4

Meal Name	Meat/Meat Alternate (M/MA)			Grains/Bread				
	M/MA	Grade Group	Meets Daily Requirement	Grain	Grade Group	Meets Daily Requirement	Whole Grain	Grain Based
Rotisserie Chicken	3.500	2.000	Yes	2.000	2.000	Yes	2.000	0.000

Fruit				Vegetables				Vegetable Subgroups				
Fruit cups	Grade Group	Meets Daily Requirement	Fruit Juice cups	Vegetable cups	Grade Group	Meets Daily Requirement	Vegetable Juice cups	Dark Green	Red/Orange	Beans/Peas	Starchy	Other
1.000	1.000	Yes	0.000	1.750	1.000	Yes	0.000	0.500	0.500	0.000	0.000	0.750

Milk				
Milk cups	Grade Group	Meets Daily	Variety- 2 or more types (EFU, FFF, RFF, RFU, WFF, WFU or Unassigned Subgroup)	
1.000	1.000	Yes	Yes	No

**Food Based Menu Planning Compliance**

Date: 8/9/2024  
 Site: Planning Site\_Jackson  
 FB Age Group: Lunch Grades 9-12  
 Menu: SY24 Week 1 Day 5

Meal Name	Meat/Meat Alternate (M/MA)			Grains/Bread				
	M/MA	Grade Group	Meets Daily	Grain	Grade Group	Meets Daily	Whole Grain	Grain Based
BBQ Pulled Pork Sandwich	2.250	2.000	Yes	4.000	2.000	Yes	4.000	0.000

Fruit				Vegetables				Vegetable Subgroups				
Fruit cups	Grade Group	Meets Daily	Fruit Juice	Veget	Grade Group	Meets Daily	Vegetable Juice cups	Dark Green	Red/Orange	Beans/Peas	Starchy	Other
1.000	1.000	Yes	0.000	1.500	1.000	Yes	0.000	1.000	0.500	0.000	0.000	0.000

Milk			
Milk cups	Grade Group	Meets Daily	Variety- 2 or more types (FFU, FFF, RFF, RFU, WFF, WFU or Unassigned Subgroup)
1.000	1.000	Yes	No

**Food Based Menu Planning Compliance**

Date: 8/9/2024  
 Site: Planning Site\_Jackson  
 FB Age Group: Lunch Grades 9-12  
 Menu: SY24 Week 1 Day 5

Meal Name	Meat/Meat Alternate (M/MA)			Grains/Bread				
	M/MA	Grade Group	Meets Daily Requirement	Grain	Grade Group	Meets Daily Requirement	Whole Grain	Grain Based
Cheese Pizza	2.000	2.000	Yes	4.000	2.000	Yes	4.000	0.000

Fruit				Vegetables				Vegetable Subgroups				
Fruit cups	Grade Group	Meets Daily Requirement	Fruit Juice cups	Vegetable cups	Grade Group	Meets Daily Requirement	Vegetable Juice cups	Dark Green	Red/Orange	Beans/Peas	Starchy	Other
1.000	1.000	Yes	0.000	1.625	1.000	Yes	0.000	1.000	0.625	0.000	0.000	0.000

Milk				
Milk cups	Grade Group	Meets Daily Requirement	Variety- 2 or more types (EFU, FFF, RFF, RFU, WFF, WFU or Unassigned Subgroup)	
1.000	1.000	Yes	Yes	No

**Food Based Menu Planning Compliance**

Date: 8/9/2024  
 Site: Planning Site\_Jackson  
 FB Age Group: Lunch Grades 9-12  
 Menu: SY24 Week 1 Day 5

Meal Name	Meat/Meat Alternate (M/MA)			Grains/Bread				
	M/MA	Grade Group	Meets Daily Requirement	Grain	Grade Group	Meets Daily Requirement	Whole Grain	Grain Based
Cobb Salad	2.500	2.000	Yes	2.000	2.000	Yes	2.000	0.000

Fruit				Vegetables				Vegetable Subgroups				
Fruit cups	Grade Group	Meets Daily Requirement	Fruit Juice cups	Vegetable cups	Grade Group	Meets Daily Requirement	Vegetable Juice cups	Dark Green	Red/Orange	Beans/Peas	Starchy	Other
1.000	1.000	Yes	0.000	1.500	1.000	Yes	0.000	1.750	0.750	0.000	0.000	0.000

Milk				
Milk cups	Grade Group	Meets Daily	Variety- 2 or more types (EFU, FFF, RFF, RFU, WFF, WFU or Unassigned Subgroup	
1.000	1.000	Yes	Yes	No



**Food Based Menu Planning Compliance**

Date: 8/9/2024  
 Site: Planning Site\_Jackson  
 FB Age Group: Lunch Grades 9-12  
 Menu: SY24 Week 1 Day 5

Meal Name	Meat/Meat Alternate (M/MA)			Grains/Bread				
	M/MA	Grade Group	Meets Daily Requirement	Grain	Grade Group	Meets Daily Requirement	Whole Grain	Grain Based
Grilled Cheese Sandwich	2.000	2.000	Yes	4.000	2.000	Yes	4.000	0.000

Fruit				Vegetables				Vegetable Subgroups				
Fruit cups	Grade Group	Meets Daily Requirement	Fruit Juice cups	Vegetable cups	Grade Group	Meets Daily Requirement	Vegetable Juice cups	Dark Green	Red/Orange	Beans/Peas	Starchy	Other
1.000	1.000	Yes	0.000	1.500	1.000	Yes	0.000	1.000	0.500	0.000	0.000	0.000

Milk				
Milk cups	Grade Group	Meets Daily Requirement	Variety- 2 or more types (EFU, FFF, RFF, RFU, WFF, WFU or Unassigned Subgroup)	
1.000	1.000	Yes	Yes	No

**Food Based Menu Planning Compliance**

Date: 8/9/2024  
 Site: Planning Site\_Jackson  
 FB Age Group: Lunch Grades 9-12  
 Menu: SY24 Week 1 Day 5

Meal Name	Meat/Meat Alternate (M/MA)			Grains/Bread				
	M/MA	Grade Group	Meets Daily Requirement	Grain	Grade Group	Meets Daily Requirement	Whole Grain	Grain Based
Pepperoni Pizza	2.000	2.000	Yes	4.000	2.000	Yes	4.000	0.000

Fruit				Vegetables				Vegetable Subgroups				
Fruit cups	Grade Group	Meets Daily Requirement	Fruit Juice cups	Vegetable cups	Grade Group	Meets Daily Requirement	Vegetable Juice cups	Dark Green	Red/Orange	Beans/Peas	Starchy	Other
1.000	1.000	Yes	0.000	1.625	1.000	Yes	0.000	1.000	0.625	0.000	0.000	0.000

Milk				
Milk cups	Grade Group	Meets Daily Requirement	Variety- 2 or more types (EFU, FFF, RFF, RFU, WFF, WFU or Unassigned Subgroup)	
1.000	1.000	Yes	Yes	No

**Food Based Menu Planning Compliance**

Date: 8/9/2024

Site: Planning Site\_Jackson

FB Age Group: Lunch Grades 9-12

Menu: SY24 Week 1 Day 5

Meal Name	Meat/Meat Alternate (M/MA)			Grains/Bread				
	M/MA	Grade Group	Meets Daily Requirement	Grain	Grade Group	Meets Daily Requirement	Whole Grain	Grain Based
Southwest Chicken Pinwheels	2.000	2.000	Yes	4.500	2.000	Yes	4.500	0.000

Fruit				Vegetables				Vegetable Subgroups				
Fruit cups	Grade Group	Meets Daily Requirement	Fruit Juice cups	Vegetable cups	Grade Group	Meets Daily Requirement	Vegetable Juice cups	Dark Green	Red/Orange	Beans/Peas	Starchy	Other
1.000	1.000	Yes	0.000	1.500	1.000	Yes	0.000	1.000	0.500	0.125	0.250	0.000

Milk				
Milk cups	Grade Group	Meets Daily	Variety- 2 or more types (FFU, FFF, RFF, RFU, WFF, WFU or Unassigned Subgroup)	
1.000	1.000	Yes	Yes	No

**Food Based Menu Planning Compliance**



**Criteria :**

Sites : Planning Site Jackson

FB Age Group : Lunch Grades 9-12

Date Range: between 08/11/2024 and 08/17/2024

**LEGEND**

**Milk Subgroups**

FFF=Fat-Free Flavored, FFU=Fat-Free Unflavored, LFU=Low-Fat Unflavored,

LFF=Low-Fat Flavored, RFF=Reduced Fat Flavored, RFU=Reduced Fat Unflavored,

WFF=Whole Fat Flavored, WFU=Whole Fat Unflavored

**Food Based Menu Planning Compliance**

Date Range: From 8/11/2024 to 8/17/2024

Site: Planning Site\_Jackson

Age/Grade Group: Lunch Grades 9-12

Days with menus per week: 5

Fruit										
	Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Weekly Total	Weekly Requirement (cups)	Meets Weekly Requirement
Minimum Fruit (cups)		1.000	1.000	1.000	1.000	1.000		5.000	5.000	Yes
Weekly Fruit Juice Limit Check (no more than half of total fruit)	Total Weekly Fruit	Total Weekly Fruit Juice	% of Total weekly fruit that is juice		Meets Weekly Requirement					
	5.250	0.000	0%		Yes					

Vegetable										
	Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Weekly Total	Weekly Requirement (cups)	Meets Weekly Requirement
Minimum Vegetables		1.500	1.500	1.500	2.500	1.500		8.500	5.000	Yes
Cups of Dark Green		1.250	1.500	1.500	1.250	1.250		6.750	0.500	Yes
Cups of Red/Orange		0.250	1.000	0.500	0.750	1.250		3.750	1.250	Yes
Cups of Beans/Peas (Legumes)		0.000	0.000	0.250	0.500	0.125		0.875	0.500	Yes
Cups of Starchy		0.500	0.000	0.000	1.000	0.250		1.750	0.500	Yes
Cups of Other		0.750	0.500	0.500	0.000	0.000		1.750	0.750	Yes
Weekly Vegetables Juice Limit Check (no more than half of total Vegetables)	Total Weekly Vegetables	Total Weekly Vegetables Juice	% of Total weekly Vegetables that is juice		Meets Weekly Requirement					
	10.000	0.000	0%		Yes					

**Food Based Menu Planning Compliance**

Meat/Meat Alternate										
	Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Weekly Total	Weekly Requirement (oz eq)	Meets Weekly Requirement
Minimum Meat/Meat Alternate (oz eq)		2.000	2.000	2.000	2.250	2.000		10.250	10.000	Yes
Maximum Meat/Meat Alternate (oz eq)		2.500	2.000	2.250	2.250	2.500		11.500	12.000	Yes

Grain/Bread										
	Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Weekly Total	Weekly Requirement (oz eq)	Meets Weekly Requirement
Minimum Grain (oz eq)		2.000	2.000	2.250	2.000	2.000		10.250	10.000	Yes
Maximum Grain (oz eq)		4.000	4.000	4.000	4.000	4.500		20.500	12.000	Yes
Grain Based Dessert Total for all weekly meals								0	No more than 2 oz eq	Yes
Whole Grain Rich Weekly Amount		Weekly Grains Total	88.250	Weekly Whole Grain Rich Total	88.250	% of Whole Grain Rich		100%	80% whole grain rich	Yes

Milk										
	Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Weekly Total	Weekly Requirement (cups)	Meets Weekly Requirement
Minimum Fluid Milk (cups)		1.000	1.000	1.000	1.000	1.000		5.000	5.000	Yes
Variety- 2 or more types (FFU, FFF, LFU, LFF) Offered Must offer 1 unflavored choice.		Yes	Yes	Yes	Yes	Yes				
RFF, RFU, WFF, WFU or Unassigned Subgroup Offered		No	No	No	No	No				



**Food Based Menu Planning Compliance**

Date: 8/12/2024

Site: Planning Site\_Jackson

FB Age Group: Lunch Grades 9-12

Menu: SY24 Week 2 Day 1

Meal Name	Meat/Meat Alternate (M/MA)			Grains/Bread				
	M/MA	Grade Group	Meets Daily	Grain	Grade Group	Meets Daily	Whole Grain	Grain Based
Chicken Tenders	2.000	2.000	Yes	3.000	2.000	Yes	3.000	0.000

Fruit				Vegetables				Vegetable Subgroups				
Fruit cups	Grade Group	Meets Daily	Fruit Juice cups	Vegetable	Grade Group	Meets Daily	Vegetable Juice cups	Dark Green	Red/Orange	Beans/Peas	Starchy	Other
1.000	1.000	Yes	0.000	1.500	1.000	Yes	0.000	0.500	0.000	0.000	0.500	0.500

Milk				
Milk cups	Grade Group	Meets Daily	Variety- 2 or more types (FFU, FFF, RFF, RFU, WFF, WFU or Unassigned Subgroup	
1.000	1.000	Yes	Yes	No

**Food Based Menu Planning Compliance**

Date: 8/12/2024

Site: Planning Site\_Jackson

FB Age Group: Lunch Grades 9-12

Menu: SY24 Week 2 Day 1

Meal Name	Meat/Meat Alternate (M/MA)			Grains/Bread				
	M/MA	Grade Group	Meets Daily Requirement	Grain	Grade Group	Meets Daily Requirement	Whole Grain	Grain Based
John Wayne Casserole	2.000	2.000	Yes	4.000	2.000	Yes	4.000	0.000

Fruit				Vegetables				Vegetable Subgroups				
Fruit cups	Grade Group	Meets Daily Requirement	Fruit Juice cups	Vegetable cups	Grade Group	Meets Daily Requirement	Vegetable Juice cups	Dark Green	Red/Orange	Beans/Peas	Starchy	Other
1.000	1.000	Yes	0.000	1.750	1.000	Yes	0.000	0.500	0.000	0.000	0.500	0.750

Milk				
Milk cups	Grade Group	Meets Daily	Variety- 2 or more types (EFU, FFF, RFF, RFU, WFF, WFU or Unassigned Subgroup)	
1.000	1.000	Yes	Yes	No

**Food Based Menu Planning Compliance**

Date: 8/12/2024

Site: Planning Site\_Jackson

FB Age Group: Lunch Grades 9-12

Menu: SY24 Week 2 Day 1

Meal Name	Meat/Meat Alternate (M/MA)			Grains/Bread				
	M/MA	Grade Group	Meets Daily Requirement	Grain	Grade Group	Meets Daily Requirement	Whole Grain	Grain Based
Turkey & Cheese Deluxe Hoagie	2.000	2.000	Yes	4.000	2.000	Yes	4.000	0.000

Fruit				Vegetables				Vegetable Subgroups				
Fruit cups	Grade Group	Meets Daily Requirement	Fruit Juice cups	Vegetable cups	Grade Group	Meets Daily Requirement	Vegetable Juice cups	Dark Green	Red/Orange	Beans/Peas	Starchy	Other
1.000	1.000	Yes	0.000	1.750	1.000	Yes	0.000	0.500	0.000	0.000	0.500	0.750

Milk				
Milk cups	Grade Group	Meets Daily	Variety- 2 or more types (EFU, FFF, RFF, RFU, WFF, WFU or Unassigned Subgroup)	
1.000	1.000	Yes	Yes	No

**Food Based Menu Planning Compliance**

Date: 8/12/2024

Site: Planning Site\_Jackson

FB Age Group: Lunch Grades 9-12

Menu: SY24 Week 2 Day 1

Meal Name	Meat/Meat Alternate (M/MA)			Grains/Bread				
	M/MA	Grade Group	Meets Daily Requirement	Grain	Grade Group	Meets Daily Requirement	Whole Grain	Grain Based
Vegetarian Chef Salad	2.500	2.000	Yes	2.000	2.000	Yes	2.000	0.000

Fruit				Vegetables				Vegetable Subgroups				
Fruit cups	Grade Group	Meets Daily Requirement	Fruit Juice cups	Vegetable cups	Grade Group	Meets Daily Requirement	Vegetable Juice cups	Dark Green	Red/Orange	Beans/Peas	Starchy	Other
1.000	1.000	Yes	0.000	1.500	1.000	Yes	0.000	1.250	0.250	0.000	0.500	0.500

Milk				
Milk cups	Grade Group	Meets Daily	Variety- 2 or more types (EFU, FFF, RFF, RFU, WFF, WFU or Unassigned Subgroup)	
1.000	1.000	Yes	Yes	No

**Food Based Menu Planning Compliance**

Date: 8/13/2024

Site: Planning Site\_Jackson

FB Age Group: Lunch Grades 9-12

Menu: SY24 Week 2 Day 2

Meal Name	Meat/Meat Alternate (M/MA)			Grains/Bread				
	M/MA	Grade Group	Meets Daily	Grain	Grade Group	Meets Daily	Whole Grain	Grain Based
Corn Dog	2.000	2.000	Yes	4.000	2.000	Yes	4.000	0.000

Fruit				Vegetables				Vegetable Subgroups				
Fruit cups	Grade Group	Meets Daily	Fruit Juice	Veget	Grade Group	Meets Daily	Vegetable Juice cups	Dark Green	Red/Orange	Beans/Peas	Starchy	Other
1.000	1.000	Yes	0.000	1.500	1.000	Yes	0.000	1.000	0.500	0.000	0.000	0.000

Milk			
Milk cups	Grade Group	Meets Daily	Variety- 2 or more types (FFU, FFF, RFF, RFU, WFF, WFU or Unassigned Subgroup)
1.000	1.000	Yes	No

**Food Based Menu Planning Compliance**

Date: 8/13/2024

Site: Planning Site\_Jackson

FB Age Group: Lunch Grades 9-12

Menu: SY24 Week 2 Day 2

Meal Name	Meat/Meat Alternate (M/MA)			Grains/Bread				
	M/MA	Grade Group	Meets Daily Requirement	Grain	Grade Group	Meets Daily Requirement	Whole Grain	Grain Based
Jambalaya	2.000	2.000	Yes	4.000	2.000	Yes	4.000	0.000

Fruit				Vegetables				Vegetable Subgroups				
Fruit cups	Grade Group	Meets Daily Requirement	Fruit Juice cups	Vegetable cups	Grade Group	Meets Daily Requirement	Vegetable Juice cups	Dark Green	Red/Orange	Beans/Peas	Starchy	Other
1.000	1.000	Yes	0.000	2.000	1.000	Yes	0.000	1.000	0.500	0.000	0.000	0.500

Milk				
Milk cups	Grade Group	Meets Daily	Variety- 2 or more types (EFU, FFF, RFF, RFU, WFF, WFU or Unassigned Subgroup)	
1.000	1.000	Yes	Yes	No



**Food Based Menu Planning Compliance**

Date: 8/13/2024

Site: Planning Site\_Jackson

FB Age Group: Lunch Grades 9-12

Menu: SY24 Week 2 Day 2

Meal Name	Meat/Meat Alternate (M/MA)			Grains/Bread				
	M/MA	Grade Group	Meets Daily Requirement	Grain	Grade Group	Meets Daily Requirement	Whole Grain	Grain Based
Mandarin Chicken Salad	2.000	2.000	Yes	2.000	2.000	Yes	2.000	0.000

Fruit				Vegetables				Vegetable Subgroups				
Fruit cups	Grade Group	Meets Daily Requirement	Fruit Juice cups	Vegetable cups	Grade Group	Meets Daily Requirement	Vegetable Juice cups	Dark Green	Red/Orange	Beans/Peas	Starchy	Other
1.250	1.000	Yes	0.000	1.500	1.000	Yes	0.000	1.500	1.000	0.000	0.000	0.250

Milk				
Milk cups	Grade Group	Meets Daily	Variety- 2 or more types (EFU, FFF, RFF, RFU, WFF, WFU or Unassigned Subgroup	
1.000	1.000	Yes	Yes	No

**Food Based Menu Planning Compliance**

Date: 8/13/2024

Site: Planning Site\_Jackson

FB Age Group: Lunch Grades 9-12

Menu: SY24 Week 2 Day 2

Meal Name	Meat/Meat Alternate (M/MA)			Grains/Bread				
	M/MA	Grade Group	Meets Daily Requirement	Grain	Grade Group	Meets Daily Requirement	Whole Grain	Grain Based
Tuna Melt	2.000	2.000	Yes	4.000	2.000	Yes	4.000	0.000

Fruit				Vegetables				Vegetable Subgroups				
Fruit cups	Grade Group	Meets Daily Requirement	Fruit Juice cups	Vegetable cups	Grade Group	Meets Daily Requirement	Vegetable Juice cups	Dark Green	Red/Orange	Beans/Peas	Starchy	Other
1.000	1.000	Yes	0.000	1.500	1.000	Yes	0.000	1.000	0.500	0.000	0.000	0.000

Milk				
Milk cups	Grade Group	Meets Daily	Variety- 2 or more types (EFU, FFF, RFF, RFU, WFF, WFU or Unassigned Subgroup)	
1.000	1.000	Yes	Yes	No

**Food Based Menu Planning Compliance**

Date: 8/14/2024

Site: Planning Site\_Jackson

FB Age Group: Lunch Grades 9-12

Menu: SY24 Week 2 Day 3

Meal Name	Meat/Meat Alternate (M/MA)			Grains/Bread				
	M/MA	Grade Group	Meets Daily	Grain	Grade Group	Meets Daily	Whole Grain	Grain Based
Beef Taco Salad	2.250	2.000	Yes	3.000	2.000	Yes	3.000	0.000

Fruit				Vegetables				Vegetable Subgroups				
Fruit cups	Grade Group	Meets Daily	Fruit Juice	Veget	Grade Group	Meets Daily	Vegetable Juice cups	Dark Green	Red/Orange	Beans/Peas	Starchy	Other
1.000	1.000	Yes	0.000	1.500	1.000	Yes	0.000	1.500	0.000	0.250	0.000	0.500

Milk			
Milk cups	Grade Group	Meets Daily	Variety- 2 or more types (FFU, FFF, RFF, RFU, WFF, WFU or Unassigned Subgroup)
1.000	1.000	Yes	No

**Food Based Menu Planning Compliance**

Date: 8/14/2024

Site: Planning Site\_Jackson

FB Age Group: Lunch Grades 9-12

Menu: SY24 Week 2 Day 3

Meal Name	Meat/Meat Alternate (M/MA)			Grains/Bread				
	M/MA	Grade Group	Meets Daily Requirement	Grain	Grade Group	Meets Daily Requirement	Whole Grain	Grain Based
Buffalo Chicken Wrap	2.000	2.000	Yes	3.500	2.000	Yes	3.500	0.000

Fruit				Vegetables				Vegetable Subgroups				
Fruit cups	Grade Group	Meets Daily Requirement	Fruit Juice cups	Vegetable cups	Grade Group	Meets Daily Requirement	Vegetable Juice cups	Dark Green	Red/Orange	Beans/Peas	Starchy	Other
1.000	1.000	Yes	0.000	1.500	1.000	Yes	0.000	1.125	0.125	0.000	0.000	0.500

Milk				
Milk cups	Grade Group	Meets Daily	Variety- 2 or more types (EFU, FFF, RFF, RFU, WFF, WFU or Unassigned Subgroup)	
1.000	1.000	Yes	Yes	No

**Food Based Menu Planning Compliance**

Date: 8/14/2024

Site: Planning Site\_Jackson

FB Age Group: Lunch Grades 9-12

Menu: SY24 Week 2 Day 3

Meal Name	Meat/Meat Alternate (M/MA)			Grains/Bread				
	M/MA	Grade Group	Meets Daily Requirement	Grain	Grade Group	Meets Daily Requirement	Whole Grain	Grain Based
Chicken Patty Sandwich	2.000	2.000	Yes	4.000	2.000	Yes	4.000	0.000

Fruit				Vegetables				Vegetable Subgroups				
Fruit cups	Grade Group	Meets Daily Requirement	Fruit Juice cups	Vegetable cups	Grade Group	Meets Daily Requirement	Vegetable Juice cups	Dark Green	Red/Orange	Beans/Peas	Starchy	Other
1.000	1.000	Yes	0.000	1.500	1.000	Yes	0.000	1.000	0.000	0.000	0.000	0.500

Milk				
Milk cups	Grade Group	Meets Daily	Variety- 2 or more types (EFU, FFF, RFF, RFU, WFF, WFU or Unassigned Subgroup)	
1.000	1.000	Yes	Yes	No

**Food Based Menu Planning Compliance**

Date: 8/14/2024

Site: Planning Site\_Jackson

FB Age Group: Lunch Grades 9-12

Menu: SY24 Week 2 Day 3

Meal Name	Meat/Meat Alternate (M/MA)			Grains/Bread				
	M/MA	Grade Group	Meets Daily Requirement	Grain	Grade Group	Meets Daily Requirement	Whole Grain	Grain Based
Chicken Taco Salad	2.000	2.000	Yes	3.000	2.000	Yes	3.000	0.000

Fruit				Vegetables				Vegetable Subgroups				
Fruit cups	Grade Group	Meets Daily Requirement	Fruit Juice cups	Vegetable cups	Grade Group	Meets Daily Requirement	Vegetable Juice cups	Dark Green	Red/Orange	Beans/Peas	Starchy	Other
1.000	1.000	Yes	0.000	1.500	1.000	Yes	0.000	1.500	0.000	0.250	0.000	0.500

Milk				
Milk cups	Grade Group	Meets Daily Requirement	Variety- 2 or more types (EFU, FFF, RFF, RFU, WFF, WFU or Unassigned Subgroup)	
1.000	1.000	Yes	Yes	No



**Food Based Menu Planning Compliance**

Date: 8/14/2024

Site: Planning Site\_Jackson

FB Age Group: Lunch Grades 9-12

Menu: SY24 Week 2 Day 3

Meal Name	Meat/Meat Alternate (M/MA)			Grains/Bread				
	M/MA	Grade Group	Meets Daily Requirement	Grain	Grade Group	Meets Daily Requirement	Whole Grain	Grain Based
Spaghetti and Meat Sauce	2.000	2.000	Yes	2.250	2.000	Yes	2.250	0.000

Fruit				Vegetables				Vegetable Subgroups				
Fruit cups	Grade Group	Meets Daily Requirement	Fruit Juice cups	Vegetable cups	Grade Group	Meets Daily Requirement	Vegetable Juice cups	Dark Green	Red/Orange	Beans/Peas	Starchy	Other
1.000	1.000	Yes	0.000	2.000	1.000	Yes	0.000	1.000	0.500	0.000	0.000	0.500

Milk				
Milk cups	Grade Group	Meets Daily	Variety- 2 or more types (EFU, FFF, RFF, RFU, WFF, WFU or Unassigned Subgroup)	
1.000	1.000	Yes	Yes	No

**Food Based Menu Planning Compliance**

Date: 8/14/2024

Site: Planning Site\_Jackson

FB Age Group: Lunch Grades 9-12

Menu: SY24 Week 2 Day 3

Meal Name	Meat/Meat Alternate (M/MA)			Grains/Bread				
	M/MA	Grade Group	Meets Daily Requirement	Grain	Grade Group	Meets Daily Requirement	Whole Grain	Grain Based
Vegetarian Taco Salad	2.250	2.000	Yes	3.000	2.000	Yes	3.000	0.000

Fruit				Vegetables				Vegetable Subgroups				
Fruit cups	Grade Group	Meets Daily Requirement	Fruit Juice cups	Vegetable cups	Grade Group	Meets Daily Requirement	Vegetable Juice cups	Dark Green	Red/Orange	Beans/Peas	Starchy	Other
1.000	1.000	Yes	0.000	2.000	1.000	Yes	0.000	1.500	0.000	0.000	0.000	0.500

Milk				
Milk cups	Grade Group	Meets Daily Requirement	Variety- 2 or more types (EFU, FFF, RFF, RFU, WFF, WFU or Unassigned Subgroup)	
1.000	1.000	Yes	Yes	No

**Food Based Menu Planning Compliance**

Date: 8/15/2024

Site: Planning Site\_Jackson

FB Age Group: Lunch Grades 9-12

Menu: SY24 Week 2 Day 4

Meal Name	Meat/Meat Alternate (M/MA)			Grains/Bread				
	M/MA	Grade Group	Meets Daily	Grain	Grade Group	Meets Daily	Whole Grain	Grain Based
Black Bean Burrito Filling	2.250	2.000	Yes	2.000	2.000	Yes	2.000	0.000

Fruit				Vegetables				Vegetable Subgroups				
Fruit cups	Grade Group	Meets Daily	Fruit Juice	Veget	Grade Group	Meets Daily	Vegetable Juice cups	Dark Green	Red/Orange	Beans/Peas	Starchy	Other
1.000	1.000	Yes	0.000	2.500	1.000	Yes	0.000	0.500	0.500	0.500	1.000	0.000

Milk			
Milk cups	Grade Group	Meets Daily	Variety- 2 or more types (FFU, FFF, RFF, RFU, WFF, WFU or Unassigned Subgroup)
1.000	1.000	Yes	No

**Food Based Menu Planning Compliance**

Date: 8/15/2024

Site: Planning Site\_Jackson

FB Age Group: Lunch Grades 9-12

Menu: SY24 Week 2 Day 4

Meal Name	Meat/Meat Alternate (M/MA)			Grains/Bread				
	M/MA	Grade Group	Meets Daily Requirement	Grain	Grade Group	Meets Daily Requirement	Whole Grain	Grain Based
Chicken Caesar Salad	2.250	2.000	Yes	2.000	2.000	Yes	2.000	0.000

Fruit				Vegetables				Vegetable Subgroups				
Fruit cups	Grade Group	Meets Daily Requirement	Fruit Juice cups	Vegetable cups	Grade Group	Meets Daily Requirement	Vegetable Juice cups	Dark Green	Red/Orange	Beans/Peas	Starchy	Other
1.000	1.000	Yes	0.000	2.500	1.000	Yes	0.000	1.250	0.750	0.500	1.000	0.000

Milk				
Milk cups	Grade Group	Meets Daily	Variety- 2 or more types (EFU, FFF, RFF, RFU, WFF, WFU or Unassigned Subgroup)	
1.000	1.000	Yes	Yes	No

**Food Based Menu Planning Compliance**

Date: 8/15/2024

Site: Planning Site\_Jackson

FB Age Group: Lunch Grades 9-12

Menu: SY24 Week 2 Day 4

Meal Name	Meat/Meat Alternate (M/MA)			Grains/Bread				
	M/MA	Grade Group	Meets Daily	Grain	Grade Group	Meets Daily	Whole Grain	Grain Based
Diced Chicken	2.250	2.000	Yes	2.000	2.000	Yes	2.000	0.000

Fruit				Vegetables				Vegetable Subgroups			
Fruit cups	Grade Group	Meets Daily	Fruit Juice	Vegetable	Grade Group	Meets Daily	Vegetable Juice cups	Dark Green	Red/Orange	Beans/Peas	Starchy
1.000	1.000	Yes	0.000	2.500	1.000	Yes	0.000	0.500	0.500	0.500	1.000

Milk			
Milk cups	Grade Group	Meets Daily	Variety- 2 or more types (FFU, FFF, RFF, RFU, WFF, WFU or Unassigned Subgroup)
1.000	1.000	Yes	Yes

**Food Based Menu Planning Compliance**

Date: 8/15/2024

Site: Planning Site\_Jackson

FB Age Group: Lunch Grades 9-12

Menu: SY24 Week 2 Day 4

Meal Name	Meat/Meat Alternate (M/MA)			Grains/Bread				
	M/MA	Grade Group	Meets Daily Requirement	Grain	Grade Group	Meets Daily Requirement	Whole Grain	Grain Based
Ham & Cheese Sandwich	2.250	2.000	Yes	4.000	2.000	Yes	4.000	0.000

Fruit				Vegetables				Vegetable Subgroups				
Fruit cups	Grade Group	Meets Daily Requirement	Fruit Juice cups	Vegetable cups	Grade Group	Meets Daily Requirement	Vegetable Juice cups	Dark Green	Red/Orange	Beans/Peas	Starchy	Other
1.000	1.000	Yes	0.000	2.500	1.000	Yes	0.000	0.500	0.500	0.500	1.000	0.000

Milk				
Milk cups	Grade Group	Meets Daily Requirement	Variety- 2 or more types (EFU, FFF, RFF, RFU, WFF, WFU or Unassigned Subgroup)	
1.000	1.000	Yes	Yes	No



**Food Based Menu Planning Compliance**

Date: 8/15/2024

Site: Planning Site\_Jackson

FB Age Group: Lunch Grades 9-12

Menu: SY24 Week 2 Day 4

Meal Name	Meat/Meat Alternate (M/MA)			Grains/Bread				
	M/MA	Grade Group	Meets Daily Requirement	Grain	Grade Group	Meets Daily Requirement	Whole Grain	Grain Based
Hamburger	2.250	2.000	Yes	4.000	2.000	Yes	4.000	0.000

Fruit				Vegetables				Vegetable Subgroups				
Fruit cups	Grade Group	Meets Daily Requirement	Fruit Juice cups	Vegetable cups	Grade Group	Meets Daily Requirement	Vegetable Juice cups	Dark Green	Red/Orange	Beans/Peas	Starchy	Other
1.000	1.000	Yes	0.000	2.500	1.000	Yes	0.000	0.500	0.500	0.500	1.000	0.000

Milk				
Milk cups	Grade Group	Meets Daily	Variety- 2 or more types (EFU, FFF, RFF, RFU, WFF, WFU or Unassigned Subgroup)	
1.000	1.000	Yes	Yes	No

**Food Based Menu Planning Compliance**

Date: 8/15/2024

Site: Planning Site\_Jackson

FB Age Group: Lunch Grades 9-12

Menu: SY24 Week 2 Day 4

Meal Name	Meat/Meat Alternate (M/MA)			Grains/Bread				
	M/MA	Grade Group	Meets Daily Requirement	Grain	Grade Group	Meets Daily Requirement	Whole Grain	Grain Based
WM Beef Round	2.250	2.000	Yes	2.000	2.000	Yes	2.000	0.000

Fruit				Vegetables				Vegetable Subgroups				
Fruit cups	Grade Group	Meets Daily Requirement	Fruit Juice cups	Vegetable cups	Grade Group	Meets Daily Requirement	Vegetable Juice cups	Dark Green	Red/Orange	Beans/Peas	Starchy	Other
1.000	1.000	Yes	0.000	2.500	1.000	Yes	0.000	0.500	0.500	0.500	1.000	0.000

Milk				
Milk cups	Grade Group	Meets Daily	Variety- 2 or more types (EFU, FFF, RFF, RFU, WFF, WFU or Unassigned Subgroup	
1.000	1.000	Yes	Yes	No

**Food Based Menu Planning Compliance**

Date: 8/15/2024

Site: Planning Site\_Jackson

FB Age Group: Lunch Grades 9-12

Menu: SY24 Week 2 Day 4

Meal Name	Meat/Meat Alternate (M/MA)			Grains/Bread				
	M/MA	Grade Group	Meets Daily Requirement	Grain	Grade Group	Meets Daily Requirement	Whole Grain	Grain Based
WM Boneless Boston Pork	2.250	2.000	Yes	2.000	2.000	Yes	2.000	0.000

Fruit				Vegetables				Vegetable Subgroups				
Fruit cups	Grade Group	Meets Daily Requirement	Fruit Juice cups	Vegetable cups	Grade Group	Meets Daily Requirement	Vegetable Juice cups	Dark Green	Red/Orange	Beans/Peas	Starchy	Other
1.000	1.000	Yes	0.000	2.500	1.000	Yes	0.000	0.500	0.500	0.500	1.000	0.000

Milk				
Milk cups	Grade Group	Meets Daily Requirement	Variety- 2 or more types (EFU, FFF, RFF, RFU, WFF, WFU or Unassigned Subgroup)	
1.000	1.000	Yes	Yes	No

**Food Based Menu Planning Compliance**

Date: 8/15/2024

Site: Planning Site\_Jackson

FB Age Group: Lunch Grades 9-12

Menu: SY24 Week 2 Day 4

Meal Name	Meat/Meat Alternate (M/MA)			Grains/Bread				
	M/MA	Grade Group	Meets Daily Requirement	Grain	Grade Group	Meets Daily Requirement	Whole Grain	Grain Based
WM Chicken Breast	2.250	2.000	Yes	2.000	2.000	Yes	2.000	0.000

Fruit				Vegetables				Vegetable Subgroups				
Fruit cups	Grade Group	Meets Daily Requirement	Fruit Juice cups	Vegetable cups	Grade Group	Meets Daily Requirement	Vegetable Juice cups	Dark Green	Red/Orange	Beans/Peas	Starchy	Other
1.000	1.000	Yes	0.000	2.500	1.000	Yes	0.000	0.500	0.500	0.500	1.000	0.000

Milk				
Milk cups	Grade Group	Meets Daily Requirement	Variety- 2 or more types (EFU, FFF, RFF, RFU, WFF, WFU or Unassigned Subgroup)	
1.000	1.000	Yes	Yes	No

**Food Based Menu Planning Compliance**

Date: 8/16/2024

Site: Planning Site\_Jackson

FB Age Group: Lunch Grades 9-12

Menu: SY24 Week 2 Day 5

Meal Name	Meat/Meat Alternate (M/MA)			Grains/Bread				
	M/MA	Grade Group	Meets Daily	Grain	Grade Group	Meets Daily	Whole Grain	Grain Based
Cheese Pizza	2.000	2.000	Yes	4.000	2.000	Yes	4.000	0.000

Fruit				Vegetables				Vegetable Subgroups				
Fruit cups	Grade Group	Meets Daily	Fruit Juice	Veget	Grade Group	Meets Daily	Vegetable Juice cups	Dark Green	Red/Orange	Beans/Peas	Starchy	Other
1.000	1.000	Yes	0.000	1.625	1.000	Yes	0.000	0.500	1.125	0.000	0.000	0.000

Milk			
Milk cups	Grade Group	Meets Daily	Variety- 2 or more types (FFU, FFF, RFF, RFU, WFF, WFU or Unassigned Subgroup)
1.000	1.000	Yes	No

**Food Based Menu Planning Compliance**

Date: 8/16/2024

Site: Planning Site\_Jackson

FB Age Group: Lunch Grades 9-12

Menu: SY24 Week 2 Day 5

Meal Name	Meat/Meat Alternate (M/MA)			Grains/Bread				
	M/MA	Grade Group	Meets Daily Requirement	Grain	Grade Group	Meets Daily Requirement	Whole Grain	Grain Based
Cobb Salad	2.500	2.000	Yes	2.000	2.000	Yes	2.000	0.000

Fruit				Vegetables				Vegetable Subgroups				
Fruit cups	Grade Group	Meets Daily Requirement	Fruit Juice cups	Vegetable cups	Grade Group	Meets Daily Requirement	Vegetable Juice cups	Dark Green	Red/Orange	Beans/Peas	Starchy	Other
1.000	1.000	Yes	0.000	1.500	1.000	Yes	0.000	1.250	1.250	0.000	0.000	0.000

Milk				
Milk cups	Grade Group	Meets Daily	Variety- 2 or more types (EFU, FFF, RFF, RFU, WFF, WFU or Unassigned Subgroup)	
1.000	1.000	Yes	Yes	No



**Food Based Menu Planning Compliance**

Date: 8/16/2024

Site: Planning Site\_Jackson

FB Age Group: Lunch Grades 9-12

Menu: SY24 Week 2 Day 5

Meal Name	Meat/Meat Alternate (M/MA)			Grains/Bread				
	M/MA	Grade Group	Meets Daily Requirement	Grain	Grade Group	Meets Daily Requirement	Whole Grain	Grain Based
Hot Ham and Cheese Slider	2.500	2.000	Yes	4.000	2.000	Yes	4.000	0.000

Fruit				Vegetables				Vegetable Subgroups				
Fruit cups	Grade Group	Meets Daily Requirement	Fruit Juice cups	Vegetable cups	Grade Group	Meets Daily Requirement	Vegetable Juice cups	Dark Green	Red/Orange	Beans/Peas	Starchy	Other
1.000	1.000	Yes	0.000	1.500	1.000	Yes	0.000	0.500	1.000	0.000	0.000	0.000

Milk				
Milk cups	Grade Group	Meets Daily Requirement	Variety- 2 or more types (EFU, FFF, RFF, RFU, WFF, WFU or Unassigned Subgroup)	
1.000	1.000	Yes	Yes	No

**Food Based Menu Planning Compliance**

Date: 8/16/2024

Site: Planning Site\_Jackson

FB Age Group: Lunch Grades 9-12

Menu: SY24 Week 2 Day 5

Meal Name	Meat/Meat Alternate (M/MA)			Grains/Bread				
	M/MA	Grade Group	Meets Daily Requirement	Grain	Grade Group	Meets Daily Requirement	Whole Grain	Grain Based
Meatball Sub	2.000	2.000	Yes	4.000	2.000	Yes	4.000	0.000

Fruit				Vegetables				Vegetable Subgroups				
Fruit cups	Grade Group	Meets Daily Requirement	Fruit Juice cups	Vegetable cups	Grade Group	Meets Daily Requirement	Vegetable Juice cups	Dark Green	Red/Orange	Beans/Peas	Starchy	Other
1.000	1.000	Yes	0.000	1.750	1.000	Yes	0.000	0.500	1.250	0.000	0.000	0.000

Milk				
Milk cups	Grade Group	Meets Daily Requirement	Variety- 2 or more types (EFU, FFF, RFF, RFU, WFF, WFU or Unassigned Subgroup)	
1.000	1.000	Yes	Yes	No

**Food Based Menu Planning Compliance**

Date: 8/16/2024

Site: Planning Site\_Jackson

FB Age Group: Lunch Grades 9-12

Menu: SY24 Week 2 Day 5

Meal Name	Meat/Meat Alternate (M/MA)			Grains/Bread				
	M/MA	Grade Group	Meets Daily Requirement	Grain	Grade Group	Meets Daily Requirement	Whole Grain	Grain Based
Pepperoni Pizza	2.000	2.000	Yes	4.000	2.000	Yes	4.000	0.000

Fruit				Vegetables				Vegetable Subgroups				
Fruit cups	Grade Group	Meets Daily Requirement	Fruit Juice cups	Vegetable cups	Grade Group	Meets Daily Requirement	Vegetable Juice cups	Dark Green	Red/Orange	Beans/Peas	Starchy	Other
1.000	1.000	Yes	0.000	1.625	1.000	Yes	0.000	0.500	1.125	0.000	0.000	0.000

Milk				
Milk cups	Grade Group	Meets Daily Requirement	Variety- 2 or more types (EFU, FFF, RFF, RFU, WFF, WFU or Unassigned Subgroup)	
1.000	1.000	Yes	Yes	No

**Food Based Menu Planning Compliance**

Date: 8/16/2024

Site: Planning Site\_Jackson

FB Age Group: Lunch Grades 9-12

Menu: SY24 Week 2 Day 5

Meal Name	Meat/Meat Alternate (M/MA)			Grains/Bread				
	M/MA	Grade Group	Meets Daily Requirement	Grain	Grade Group	Meets Daily Requirement	Whole Grain	Grain Based
Southwest Chicken Pinwheels	2.000	2.000	Yes	4.500	2.000	Yes	4.500	0.000

Fruit				Vegetables				Vegetable Subgroups				
Fruit cups	Grade Group	Meets Daily Requirement	Fruit Juice cups	Vegetable cups	Grade Group	Meets Daily Requirement	Vegetable Juice cups	Dark Green	Red/Orange	Beans/Peas	Starchy	Other
1.000	1.000	Yes	0.000	1.500	1.000	Yes	0.000	0.500	1.000	0.125	0.250	0.000

Milk				
Milk cups	Grade Group	Meets Daily	Variety- 2 or more types (EFU, FFF, RFF, RFU, WFF, WFU or Unassigned Subgroup)	
1.000	1.000	Yes	Yes	No

### Food Based Menu Planning Compliance



**Criteria :**

Sites : Planning Site Jackson

FB Age Group : Lunch Grades 9-12

Date Range: between 08/18/2024 and 08/24/2024

#### LEGEND

**Milk Subgroups**

FFF=Fat-Free Flavored, FFU=Fat-Free Unflavored, LFU=Low-Fat Unflavored,  
LFF=Low-Fat Flavored, RFF=Reduced Fat Flavored, RFU=Reduced Fat Unflavored,  
WFF=Whole Fat Flavored, WFU=Whole Fat Unflavored

**Food Based Menu Planning Compliance**

Date Range: From 8/18/2024 to 8/24/2024

Site: Planning Site\_Jackson

Age/Grade Group: Lunch Grades 9-12

Days with menus per week: 5

Fruit										
	Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Weekly Total	Weekly Requirement (cups)	Meets Weekly Requirement
Minimum Fruit (cups)		1.000	1.000	1.000	1.000	1.000		5.000	5.000	Yes
Weekly Fruit Juice Limit Check (no more than half of total fruit)	Total Weekly Fruit	Total Weekly Fruit Juice	% of Total weekly fruit that is juice		Meets Weekly Requirement					
	5.250	0.000	0%		Yes					

Vegetable										
	Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Weekly Total	Weekly Requirement (cups)	Meets Weekly Requirement
Minimum Vegetables		1.500	1.250	1.500	1.625	1.500		7.375	5.000	Yes
Cups of Dark Green		1.250	1.000	1.500	1.250	1.750		6.750	0.500	Yes
Cups of Red/Orange		0.750	0.750	0.125	0.250	0.750		2.625	1.250	Yes
Cups of Beans/Peas (Legumes)		0.000	0.500	0.250	0.000	0.125		0.875	0.500	Yes
Cups of Starchy		0.000	0.000	0.500	0.500	0.250		1.250	0.500	Yes
Cups of Other		0.750	0.250	0.000	0.625	0.250		1.875	0.750	Yes
Weekly Vegetables Juice Limit Check (no more than half of total Vegetables)	Total Weekly Vegetables	Total Weekly Vegetables Juice	% of Total weekly Vegetables that is juice		Meets Weekly Requirement					
	8.625	0.000	0%		Yes					



**Food Based Menu Planning Compliance**

Meat/Meat Alternate										
	Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Weekly Total	Weekly Requirement (oz eq)	Meets Weekly Requirement
Minimum Meat/Meat Alternate (oz eq)		2.000	2.000	2.000	4.000	2.000		12.000	10.000	Yes
Maximum Meat/Meat Alternate (oz eq)		2.500	2.250	2.250	5.500	2.500		15.000	12.000	Yes

Grain/Bread										
	Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Weekly Total	Weekly Requirement (oz eq)	Meets Weekly Requirement
Minimum Grain (oz eq)		4.000	2.000	2.000	2.750	2.000		12.750	10.000	Yes
Maximum Grain (oz eq)		6.000	4.000	4.000	4.750	4.500		23.250	12.000	Yes
Grain Based Dessert Total for all weekly meals								0	No more than 2 oz eq	Yes
Whole Grain Rich Weekly Amount		Weekly Grains Total	89.000	Weekly Whole Grain Rich Total	89.000	% of Whole Grain Rich		100%	80% whole grain rich	Yes

Milk										
	Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Weekly Total	Weekly Requirement (cups)	Meets Weekly Requirement
Minimum Fluid Milk (cups)		1.000	1.000	1.000	1.000	1.000		5.000	5.000	Yes
Variety- 2 or more types (FFU, FFF, LFU, LFF) Offered		Yes	Yes	Yes	Yes	Yes				
Must offer 1 unflavored choice.										
RFF, RFU, WFF, WFU or Unassigned Subgroup Offered		No	No	No	No	No				

**Food Based Menu Planning Compliance**

Date: 8/19/2024

Site: Planning Site\_Jackson

FB Age Group: Lunch Grades 9-12

Menu: SY24 Week 3 Day 1

Meal Name	Meat/Meat Alternate (M/MA)			Grains/Bread				
	M/MA	Grade Group	Meets Daily	Grain	Grade Group	Meets Daily	Whole Grain	Grain Based
Chicken Nuggets	2.000	2.000	Yes	5.000	2.000	Yes	5.000	0.000

Fruit				Vegetables				Vegetable Subgroups				
Fruit cups	Grade Group	Meets Daily	Fruit Juice cups	Vegetable	Grade Group	Meets Daily	Vegetable Juice cups	Dark Green	Red/Orange	Beans/Peas	Starchy	Other
1.000	1.000	Yes	0.000	1.500	1.000	Yes	0.000	0.500	0.500	0.000	0.000	0.500

Milk				
Milk cups	Grade Group	Meets Daily	Variety- 2 or more types (FFU, FFF, RFF, RFU, WFF, WFU or Unassigned Subgroup)	
1.000	1.000	Yes	Yes	No

**Food Based Menu Planning Compliance**

Date: 8/19/2024

Site: Planning Site\_Jackson

FB Age Group: Lunch Grades 9-12

Menu: SY24 Week 3 Day 1

Meal Name	Meat/Meat Alternate (M/MA)			Grains/Bread				
	M/MA	Grade Group	Meets Daily Requirement	Grain	Grade Group	Meets Daily Requirement	Whole Grain	Grain Based
Red Beans and Sausage	2.250	2.000	Yes	4.000	2.000	Yes	4.000	0.000

Fruit				Vegetables				Vegetable Subgroups				
Fruit cups	Grade Group	Meets Daily Requirement	Fruit Juice cups	Vegetable cups	Grade Group	Meets Daily Requirement	Vegetable Juice cups	Dark Green	Red/Orange	Beans/Peas	Starchy	Other
1.000	1.000	Yes	0.000	1.500	1.000	Yes	0.000	0.500	0.500	0.000	0.000	0.500

Milk				
Milk cups	Grade Group	Meets Daily	Variety- 2 or more types (EFU, FFF, RFF, RFU, WFF, WFU or Unassigned Subgroup)	
1.000	1.000	Yes	Yes	No

**Food Based Menu Planning Compliance**

Date: 8/19/2024

Site: Planning Site\_Jackson

FB Age Group: Lunch Grades 9-12

Menu: SY24 Week 3 Day 1

Meal Name	Meat/Meat Alternate (M/MA)			Grains/Bread				
	M/MA	Grade Group	Meets Daily	Grain	Grade Group	Meets Daily	Whole Grain	Grain Based
Turkey & Cheese Deluxe Hoagie	2.000	2.000	Yes	6.000	2.000	Yes	6.000	0.000

Fruit				Vegetables				Vegetable Subgroups				
Fruit cups	Grade Group	Meets Daily	Fruit Juice cups	Vegetable cups	Grade Group	Meets Daily	Vegetable Juice cups	Dark Green	Red/Orange	Beans/Peas	Starchy	Other
1.000	1.000	Yes	0.000	1.750	1.000	Yes	0.000	0.500	0.500	0.000	0.000	0.750

Milk				
Milk cups	Grade Group	Meets Daily	Variety- 2 or more types (EFU, FFF, RFF, RFU, WFF, WFU or Unassigned Subgroup)	
1.000	1.000	Yes	Yes	No

**Food Based Menu Planning Compliance**

Date: 8/19/2024

Site: Planning Site\_Jackson

FB Age Group: Lunch Grades 9-12

Menu: SY24 Week 3 Day 1

Meal Name	Meat/Meat Alternate (M/MA)			Grains/Bread				
	M/MA	Grade Group	Meets Daily Requirement	Grain	Grade Group	Meets Daily Requirement	Whole Grain	Grain Based
Vegetarian Chef Salad	2.500	2.000	Yes	4.000	2.000	Yes	4.000	0.000

Fruit				Vegetables				Vegetable Subgroups				
Fruit cups	Grade Group	Meets Daily Requirement	Fruit Juice cups	Vegetable cups	Grade Group	Meets Daily Requirement	Vegetable Juice cups	Dark Green	Red/Orange	Beans/Peas	Starchy	Other
1.000	1.000	Yes	0.000	1.500	1.000	Yes	0.000	1.250	0.750	0.000	0.000	0.500

Milk				
Milk cups	Grade Group	Meets Daily	Variety- 2 or more types (EFU, FFF, RFF, RFU, WFF, WFU or Unassigned Subgroup)	
1.000	1.000	Yes	Yes	No

**Food Based Menu Planning Compliance**

Date: 8/20/2024

Site: Planning Site\_Jackson

FB Age Group: Lunch Grades 9-12

Menu: SY24 Week 3 Day 2

Meal Name	Meat/Meat Alternate (M/MA)			Grains/Bread				
	M/MA	Grade Group	Meets Daily	Grain	Grade Group	Meets Daily	Whole Grain	Grain Based
Beef & Cheese Quesdilla	2.250	2.000	Yes	4.000	2.000	Yes	4.000	0.000

Fruit				Vegetables				Vegetable Subgroups				
Fruit cups	Grade Group	Meets Daily	Fruit Juice	Veget	Grade Group	Meets Daily	Vegetable Juice cups	Dark Green	Red/Orange	Beans/Peas	Starchy	Other
1.000	1.000	Yes	0.000	1.500	1.000	Yes	0.000	0.500	0.250	0.500	0.000	0.000

Milk			
Milk cups	Grade Group	Meets Daily	Variety- 2 or more types (FFU, FFF, RFF, RFU, WFF, WFU or Unassigned Subgroup)
1.000	1.000	Yes	No



**Food Based Menu Planning Compliance**

Date: 8/20/2024

Site: Planning Site\_Jackson

FB Age Group: Lunch Grades 9-12

Menu: SY24 Week 3 Day 2

Meal Name	Meat/Meat Alternate (M/MA)			Grains/Bread				
	M/MA	Grade Group	Meets Daily Requirement	Grain	Grade Group	Meets Daily Requirement	Whole Grain	Grain Based
Hot Dog on Bun	2.000	2.000	Yes	4.000	2.000	Yes	4.000	0.000

Fruit				Vegetables				Vegetable Subgroups				
Fruit cups	Grade Group	Meets Daily Requirement	Fruit Juice cups	Vegetable cups	Grade Group	Meets Daily Requirement	Vegetable Juice cups	Dark Green	Red/Orange	Beans/Peas	Starchy	Other
1.000	1.000	Yes	0.000	1.250	1.000	Yes	0.000	0.500	0.250	0.500	0.000	0.000

Milk				
Milk cups	Grade Group	Meets Daily	Variety- 2 or more types (EFU, FFF, RFF, RFU, WFF, WFU or Unassigned Subgroup)	
1.000	1.000	Yes	Yes	No

**Food Based Menu Planning Compliance**

Date: 8/20/2024

Site: Planning Site\_Jackson

FB Age Group: Lunch Grades 9-12

Menu: SY24 Week 3 Day 2

Meal Name	Meat/Meat Alternate (M/MA)			Grains/Bread				
	M/MA	Grade Group	Meets Daily Requirement	Grain	Grade Group	Meets Daily Requirement	Whole Grain	Grain Based
Mandarin Chicken Salad	2.000	2.000	Yes	2.000	2.000	Yes	2.000	0.000

Fruit				Vegetables				Vegetable Subgroups				
Fruit cups	Grade Group	Meets Daily Requirement	Fruit Juice cups	Vegetable cups	Grade Group	Meets Daily Requirement	Vegetable Juice cups	Dark Green	Red/Orange	Beans/Peas	Starchy	Other
1.250	1.000	Yes	0.000	1.250	1.000	Yes	0.000	1.000	0.750	0.500	0.000	0.250

Milk				
Milk cups	Grade Group	Meets Daily Requirement	Variety- 2 or more types (EFU, FFF, RFF, RFU, WFF, WFU or Unassigned Subgroup)	
1.000	1.000	Yes	Yes	No

**Food Based Menu Planning Compliance**

Date: 8/20/2024

Site: Planning Site\_Jackson

FB Age Group: Lunch Grades 9-12

Menu: SY24 Week 3 Day 2

Meal Name	Meat/Meat Alternate (M/MA)			Grains/Bread				
	M/MA	Grade Group	Meets Daily	Grain	Grade Group	Meets Daily	Whole Grain	Grain Based
Tuna Melt	2.000	2.000	Yes	4.000	2.000	Yes	4.000	0.000

Fruit				Vegetables				Vegetable Subgroups			
Fruit cups	Grade Group	Meets Daily	Fruit Juice	Veget	Grade Group	Meets Daily	Vegetable Juice cups	Dark Green	Red/Orange	Beans/Peas	Starchy
1.000	1.000	Yes	0.000	1.250	1.000	Yes	0.000	0.500	0.250	0.500	0.000

Milk			
Milk cups	Grade Group	Meets Daily	Variety- 2 or more types (FFU, FFF, RFF, RFU, WFF, WFU or Unassigned Subgroup)
1.000	1.000	Yes	Yes

**Food Based Menu Planning Compliance**

Date: 8/21/2024

Site: Planning Site\_Jackson

FB Age Group: Lunch Grades 9-12

Menu: SY24 Week 3 Day 3

Meal Name	Meat/Meat Alternate (M/MA)			Grains/Bread				
	M/MA	Grade Group	Meets Daily	Grain	Grade Group	Meets Daily	Whole Grain	Grain Based
Beef Taco Salad	2.250	2.000	Yes	3.000	2.000	Yes	3.000	0.000

Fruit				Vegetables				Vegetable Subgroups				
Fruit cups	Grade Group	Meets Daily	Fruit Juice	Veget	Grade Group	Meets Daily	Vegetable Juice cups	Dark Green	Red/Orange	Beans/Peas	Starchy	Other
1.000	1.000	Yes	0.000	1.500	1.000	Yes	0.000	1.500	0.000	0.250	0.500	0.000

Milk			
Milk cups	Grade Group	Meets Daily	Variety- 2 or more types (FFU, FFF, RFF, RFU, WFF, WFU or Unassigned Subgroup)
1.000	1.000	Yes	No

**Food Based Menu Planning Compliance**

Date: 8/21/2024

Site: Planning Site\_Jackson

FB Age Group: Lunch Grades 9-12

Menu: SY24 Week 3 Day 3

Meal Name	Meat/Meat Alternate (M/MA)			Grains/Bread				
	M/MA	Grade Group	Meets Daily Requirement	Grain	Grade Group	Meets Daily Requirement	Whole Grain	Grain Based
Buffalo Chicken Wrap	2.000	2.000	Yes	3.500	2.000	Yes	3.500	0.000

Fruit				Vegetables				Vegetable Subgroups				
Fruit cups	Grade Group	Meets Daily Requirement	Fruit Juice cups	Vegetable cups	Grade Group	Meets Daily Requirement	Vegetable Juice cups	Dark Green	Red/Orange	Beans/Peas	Starchy	Other
1.000	1.000	Yes	0.000	1.500	1.000	Yes	0.000	1.125	0.125	0.000	0.500	0.000

Milk				
Milk cups	Grade Group	Meets Daily Requirement	Variety- 2 or more types (EFU, FFF, RFF, RFU, WFF, WFU or Unassigned Subgroup)	
1.000	1.000	Yes	Yes	No

**Food Based Menu Planning Compliance**

Date: 8/21/2024

Site: Planning Site\_Jackson

FB Age Group: Lunch Grades 9-12

Menu: SY24 Week 3 Day 3

Meal Name	Meat/Meat Alternate (M/MA)			Grains/Bread				
	M/MA	Grade Group	Meets Daily	Grain	Grade Group	Meets Daily	Whole Grain	Grain Based
Chicken Alfredo with Broccoli	2.000	2.000	Yes	2.000	2.000	Yes	2.000	0.000

Fruit				Vegetables				Vegetable Subgroups			
Fruit cups	Grade Group	Meets Daily	Fruit Juice	Vegetable	Grade Group	Meets Daily	Vegetable Juice cups	Dark Green	Red/Orange	Beans/Peas	Starchy
1.000	1.000	Yes	0.000	1.750	1.000	Yes	0.000	1.250	0.000	0.000	0.500

Milk			
Milk cups	Grade Group	Meets Daily	Variety- 2 or more types (FFU, FFF, RFF, RFU, WFF, WFU or Unassigned Subgroup)
1.000	1.000	Yes	No



**Food Based Menu Planning Compliance**

Date: 8/21/2024

Site: Planning Site\_Jackson

FB Age Group: Lunch Grades 9-12

Menu: SY24 Week 3 Day 3

Meal Name	Meat/Meat Alternate (M/MA)			Grains/Bread				
	M/MA	Grade Group	Meets Daily Requirement	Grain	Grade Group	Meets Daily Requirement	Whole Grain	Grain Based
Chicken Patty Sandwich	2.000	2.000	Yes	4.000	2.000	Yes	4.000	0.000

Fruit				Vegetables				Vegetable Subgroups				
Fruit cups	Grade Group	Meets Daily Requirement	Fruit Juice cups	Vegetable cups	Grade Group	Meets Daily Requirement	Vegetable Juice cups	Dark Green	Red/Orange	Beans/Peas	Starchy	Other
1.000	1.000	Yes	0.000	1.500	1.000	Yes	0.000	1.000	0.000	0.000	0.500	0.000

Milk				
Milk cups	Grade Group	Meets Daily	Variety- 2 or more types (EFU, FFF, RFF, RFU, WFF, WFU or Unassigned Subgroup)	
1.000	1.000	Yes	Yes	No

**Food Based Menu Planning Compliance**

Date: 8/21/2024

Site: Planning Site\_Jackson

FB Age Group: Lunch Grades 9-12

Menu: SY24 Week 3 Day 3

Meal Name	Meat/Meat Alternate (M/MA)			Grains/Bread				
	M/MA	Grade Group	Meets Daily Requirement	Grain	Grade Group	Meets Daily Requirement	Whole Grain	Grain Based
Chicken Taco Salad	2.000	2.000	Yes	3.000	2.000	Yes	3.000	0.000

Fruit				Vegetables				Vegetable Subgroups				
Fruit cups	Grade Group	Meets Daily Requirement	Fruit Juice cups	Vegetable cups	Grade Group	Meets Daily Requirement	Vegetable Juice cups	Dark Green	Red/Orange	Beans/Peas	Starchy	Other
1.000	1.000	Yes	0.000	1.500	1.000	Yes	0.000	1.500	0.000	0.250	0.500	0.000

Milk				
Milk cups	Grade Group	Meets Daily	Variety- 2 or more types (EFU, FFF, RFF, RFU, WFF, WFU or Unassigned Subgroup)	
1.000	1.000	Yes	Yes	No

**Food Based Menu Planning Compliance**

Date: 8/21/2024

Site: Planning Site\_Jackson

FB Age Group: Lunch Grades 9-12

Menu: SY24 Week 3 Day 3

Meal Name	Meat/Meat Alternate (M/MA)			Grains/Bread				
	M/MA	Grade Group	Meets Daily Requirement	Grain	Grade Group	Meets Daily Requirement	Whole Grain	Grain Based
Vegetarian Taco Salad	2.250	2.000	Yes	3.000	2.000	Yes	3.000	0.000

Fruit				Vegetables				Vegetable Subgroups				
Fruit cups	Grade Group	Meets Daily Requirement	Fruit Juice cups	Vegetable cups	Grade Group	Meets Daily Requirement	Vegetable Juice cups	Dark Green	Red/Orange	Beans/Peas	Starchy	Other
1.000	1.000	Yes	0.000	2.000	1.000	Yes	0.000	1.500	0.000	0.000	0.500	0.000

Milk				
Milk cups	Grade Group	Meets Daily	Variety- 2 or more types (EFU, FFF, RFF, RFU, WFF, WFU or Unassigned Subgroup)	
1.000	1.000	Yes	Yes	No

**Food Based Menu Planning Compliance**

Date: 8/22/2024

Site: Planning Site\_Jackson

FB Age Group: Lunch Grades 9-12

Menu: SY24 Week 3 Day 4

Meal Name	Meat/Meat Alternate (M/MA)			Grains/Bread				
	M/MA	Grade Group	Meets Daily	Grain	Grade Group	Meets Daily	Whole Grain	Grain Based
Cheeseburger	4.500	2.000	Yes	4.750	2.000	Yes	4.750	0.000

Fruit				Vegetables				Vegetable Subgroups				
Fruit cups	Grade Group	Meets Daily	Fruit Juice	Veget	Grade Group	Meets Daily	Vegetable Juice cups	Dark Green	Red/Orange	Beans/Peas	Starchy	Other
1.000	1.000	Yes	0.000	1.625	1.000	Yes	0.000	0.500	0.000	0.000	0.500	0.625

Milk			
Milk cups	Grade Group	Meets Daily	Variety- 2 or more types (FFU, FFF, RFF, RFU, WFF, WFU or Unassigned Subgroup)
1.000	1.000	Yes	No

**Food Based Menu Planning Compliance**

Date: 8/22/2024

Site: Planning Site\_Jackson

FB Age Group: Lunch Grades 9-12

Menu: SY24 Week 3 Day 4

Meal Name	Meat/Meat Alternate (M/MA)			Grains/Bread				
	M/MA	Grade Group	Meets Daily	Grain	Grade Group	Meets Daily	Whole Grain	Grain Based
Chicken Caesar Salad	4.000	2.000	Yes	2.750	2.000	Yes	2.750	0.000

Fruit				Vegetables				Vegetable Subgroups			
Fruit cups	Grade Group	Meets Daily	Fruit Juice	Vegetable	Grade Group	Meets Daily	Vegetable Juice cups	Dark Green	Red/Orange	Beans/Peas	Starchy
1.000	1.000	Yes	0.000	1.625	1.000	Yes	0.000	1.250	0.250	0.000	0.500

Milk			
Milk cups	Grade Group	Meets Daily	Variety- 2 or more types (FFU, FFF, RFF, RFU, WFF, WFU or Unassigned Subgroup)
1.000	1.000	Yes	Yes

**Food Based Menu Planning Compliance**

Date: 8/22/2024

Site: Planning Site\_Jackson

FB Age Group: Lunch Grades 9-12

Menu: SY24 Week 3 Day 4

Meal Name	Meat/Meat Alternate (M/MA)			Grains/Bread				
	M/MA	Grade Group	Meets Daily Requirement	Grain	Grade Group	Meets Daily Requirement	Whole Grain	Grain Based
Ham & Cheese Sandwich	4.000	2.000	Yes	4.750	2.000	Yes	4.750	0.000

Fruit				Vegetables				Vegetable Subgroups				
Fruit cups	Grade Group	Meets Daily Requirement	Fruit Juice cups	Vegetable cups	Grade Group	Meets Daily Requirement	Vegetable Juice cups	Dark Green	Red/Orange	Beans/Peas	Starchy	Other
1.000	1.000	Yes	0.000	1.625	1.000	Yes	0.000	0.500	0.000	0.000	0.500	0.625

Milk				
Milk cups	Grade Group	Meets Daily Requirement	Variety- 2 or more types (EFU, FFF, RFF, RFU, WFF, WFU or Unassigned Subgroup)	
1.000	1.000	Yes	Yes	No



**Food Based Menu Planning Compliance**

Date: 8/22/2024

Site: Planning Site\_Jackson

FB Age Group: Lunch Grades 9-12

Menu: SY24 Week 3 Day 4

Meal Name	Meat/Meat Alternate (M/MA)			Grains/Bread				
	M/MA	Grade Group	Meets Daily Requirement	Grain	Grade Group	Meets Daily Requirement	Whole Grain	Grain Based
Jamaican Chicken	5.500	2.000	Yes	2.750	2.000	Yes	2.750	0.000

Fruit				Vegetables				Vegetable Subgroups				
Fruit cups	Grade Group	Meets Daily Requirement	Fruit Juice cups	Vegetable	Grade Group	Meets Daily Requirement	Vegetable Juice cups	Dark Green	Red/Orange	Beans/Peas	Starchy	Other
1.000	1.000	Yes	0.000	1.625	1.000	Yes	0.000	0.500	0.000	0.000	0.500	0.625

Milk				
Milk cups	Grade Group	Meets Daily	Variety- 2 or more types (EFU, FFF, RFF, RFU, WFF, WFU or Unassigned Subgroup	
1.000	1.000	Yes	Yes	No

**Food Based Menu Planning Compliance**

Date: 8/23/2024

Site: Planning Site\_Jackson

FB Age Group: Lunch Grades 9-12

Menu: SY24 Week 3 Day 5

Meal Name	Meat/Meat Alternate (M/MA)			Grains/Bread				
	M/MA	Grade Group	Meets Daily	Grain	Grade Group	Meets Daily	Whole Grain	Grain Based
Cheese Pizza	2.000	2.000	Yes	4.000	2.000	Yes	4.000	0.000

Fruit				Vegetables				Vegetable Subgroups				
Fruit cups	Grade Group	Meets Daily	Fruit Juice	Veget	Grade Group	Meets Daily	Vegetable Juice cups	Dark Green	Red/Orange	Beans/Peas	Starchy	Other
1.000	1.000	Yes	0.000	1.625	1.000	Yes	0.000	1.000	0.625	0.000	0.000	0.000

Milk			
Milk cups	Grade Group	Meets Daily	Variety- 2 or more types (FFU, FFF, RFF, RFU, WFF, WFU or Unassigned Subgroup)
1.000	1.000	Yes	No

**Food Based Menu Planning Compliance**

Date: 8/23/2024

Site: Planning Site\_Jackson

FB Age Group: Lunch Grades 9-12

Menu: SY24 Week 3 Day 5

Meal Name	Meat/Meat Alternate (M/MA)			Grains/Bread				
	M/MA	Grade Group	Meets Daily Requirement	Grain	Grade Group	Meets Daily Requirement	Whole Grain	Grain Based
Cobb Salad	2.500	2.000	Yes	2.000	2.000	Yes	2.000	0.000

Fruit				Vegetables				Vegetable Subgroups				
Fruit cups	Grade Group	Meets Daily Requirement	Fruit Juice cups	Vegetable cups	Grade Group	Meets Daily Requirement	Vegetable Juice cups	Dark Green	Red/Orange	Beans/Peas	Starchy	Other
1.000	1.000	Yes	0.000	1.500	1.000	Yes	0.000	1.750	0.750	0.000	0.000	0.000

Milk				
Milk cups	Grade Group	Meets Daily	Variety- 2 or more types (EFU, FFF, RFF, RFU, WFF, WFU or Unassigned Subgroup	
1.000	1.000	Yes	Yes	No

**Food Based Menu Planning Compliance**

Date: 8/23/2024

Site: Planning Site\_Jackson

FB Age Group: Lunch Grades 9-12

Menu: SY24 Week 3 Day 5

Meal Name	Meat/Meat Alternate (M/MA)			Grains/Bread				
	M/MA	Grade Group	Meets Daily Requirement	Grain	Grade Group	Meets Daily Requirement	Whole Grain	Grain Based
Grilled Cheese Sandwich	2.000	2.000	Yes	4.000	2.000	Yes	4.000	0.000

Fruit				Vegetables				Vegetable Subgroups				
Fruit cups	Grade Group	Meets Daily Requirement	Fruit Juice cups	Vegetable cups	Grade Group	Meets Daily Requirement	Vegetable Juice cups	Dark Green	Red/Orange	Beans/Peas	Starchy	Other
1.000	1.000	Yes	0.000	1.500	1.000	Yes	0.000	1.000	0.500	0.000	0.000	0.000

Milk				
Milk cups	Grade Group	Meets Daily	Variety- 2 or more types (EFU, FFF, RFF, RFU, WFF, WFU or Unassigned Subgroup)	
1.000	1.000	Yes	Yes	No

**Food Based Menu Planning Compliance**

Date: 8/23/2024

Site: Planning Site\_Jackson

FB Age Group: Lunch Grades 9-12

Menu: SY24 Week 3 Day 5

Meal Name	Meat/Meat Alternate (M/MA)			Grains/Bread				
	M/MA	Grade Group	Meets Daily	Grain	Grade Group	Meets Daily	Whole Grain	Grain Based
Mexican Sloppy Joe on a Bun	2.000	2.000	Yes	4.000	2.000	Yes	4.000	0.000

Fruit				Vegetables				Vegetable Subgroups				
Fruit cups	Grade Group	Meets Daily	Fruit Juice cups	Vegetable	Grade Group	Meets Daily	Vegetable Juice cups	Dark Green	Red/Orange	Beans/Peas	Starchy	Other
1.000	1.000	Yes	0.000	1.750	1.000	Yes	0.000	1.000	0.500	0.000	0.000	0.250

Milk				
Milk cups	Grade Group	Meets Daily	Variety- 2 or more types (EFU, FFF, RFF, RFU, WFF, WFU or Unassigned Subgroup)	
1.000	1.000	Yes	Yes	No

**Food Based Menu Planning Compliance**

Date: 8/23/2024

Site: Planning Site\_Jackson

FB Age Group: Lunch Grades 9-12

Menu: SY24 Week 3 Day 5

Meal Name	Meat/Meat Alternate (M/MA)			Grains/Bread				
	M/MA	Grade Group	Meets Daily Requirement	Grain	Grade Group	Meets Daily Requirement	Whole Grain	Grain Based
Pepperoni Pizza	2.000	2.000	Yes	4.000	2.000	Yes	4.000	0.000

Fruit				Vegetables				Vegetable Subgroups				
Fruit cups	Grade Group	Meets Daily Requirement	Fruit Juice cups	Vegetable	Grade Group	Meets Daily Requirement	Vegetable Juice cups	Dark Green	Red/Orange	Beans/Peas	Starchy	Other
1.000	1.000	Yes	0.000	1.625	1.000	Yes	0.000	1.000	0.625	0.000	0.000	0.000

Milk				
Milk cups	Grade Group	Meets Daily	Variety- 2 or more types (EFU, FFF, RFF, RFU, WFF, WFU or Unassigned Subgroup	
1.000	1.000	Yes	Yes	No



**Food Based Menu Planning Compliance**

Date: 8/23/2024

Site: Planning Site\_Jackson

FB Age Group: Lunch Grades 9-12

Menu: SY24 Week 3 Day 5

Meal Name	Meat/Meat Alternate (M/MA)			Grains/Bread				
	M/MA	Grade Group	Meets Daily Requirement	Grain	Grade Group	Meets Daily Requirement	Whole Grain	Grain Based
Southwest Chicken Pinwheels	2.000	2.000	Yes	4.500	2.000	Yes	4.500	0.000

Fruit				Vegetables				Vegetable Subgroups			
Fruit cups	Grade Group	Meets Daily Requirement	Fruit Juice cups	Vegetable cups	Grade Group	Meets Daily Requirement	Vegetable Juice cups	Dark Green	Red/Orange	Beans/Peas	Starchy
1.000	1.000	Yes	0.000	1.500	1.000	Yes	0.000	1.000	0.500	0.125	0.250

Milk			
Milk cups	Grade Group	Meets Daily Requirement	Variety- 2 or more types (EFU, FFF, RFF, RFU, WFF, WFU or Unassigned Subgroup)
1.000	1.000	Yes	No

### Food Based Menu Planning Compliance



**Criteria :**

Sites : Planning Site Jackson

FB Age Group : Lunch Grades 9-12

Date Range: between 08/25/2024 and 08/31/2024

LEGEND
<b>Milk Subgroups</b>
FFF=Fat-Free Flavored, FFU=Fat-Free Unflavored, LFU=Low-Fat Unflavored,
LFF=Low-Fat Flavored, RFF=Reduced Fat Flavored, RFU=Reduced Fat Unflavored,
WFF=Whole Fat Flavored, WFU=Whole Fat Unflavored

**Food Based Menu Planning Compliance**

Date Range: From 8/25/2024 to 8/31/2024

Site: Planning Site\_Jackson

Age/Grade Group: Lunch Grades 9-12

Days with menus per week: 5

Fruit										
	Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Weekly Total	Weekly Requirement (cups)	Meets Weekly Requirement
Minimum Fruit (cups)		1.000	1.000	1.000	1.000	1.000		5.000	5.000	Yes
Weekly Fruit Juice Limit Check (no more than half of total fruit)	Total Weekly Fruit	Total Weekly Fruit Juice	% of Total weekly fruit that is juice		Meets Weekly Requirement					
	5.250	0.000	0%		Yes					

Vegetable										
	Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Weekly Total	Weekly Requirement (cups)	Meets Weekly Requirement
Minimum Vegetables		1.500	1.500	1.500	2.750	1.500		8.750	5.000	Yes
Cups of Dark Green		1.250	1.500	1.500	1.250	1.250		6.750	0.500	Yes
Cups of Red/Orange		0.250	1.000	0.125	1.250	1.250		3.875	1.250	Yes
Cups of Beans/Peas (Legumes)		0.000	0.000	0.250	0.500	0.125		0.875	0.500	Yes
Cups of Starchy		0.500	0.000	0.000	0.750	0.250		1.500	0.500	Yes
Cups of Other		0.750	0.250	0.500	0.000	0.000		1.500	0.750	Yes
Weekly Vegetables Juice Limit Check (no more than half of total Vegetables)	Total Weekly Vegetables	Total Weekly Vegetables Juice	% of Total weekly Vegetables that is juice		Meets Weekly Requirement					
	9.750	0.000	0%		Yes					

**Food Based Menu Planning Compliance**

Meat/Meat Alternate										
	Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Weekly Total	Weekly Requirement (oz eq)	Meets Weekly Requirement
Minimum Meat/Meat Alternate (oz eq)		2.000	2.000	2.000	2.250	2.000		10.250	10.000	Yes
Maximum Meat/Meat Alternate (oz eq)		2.500	2.000	2.500	2.250	2.500		11.750	12.000	Yes

Grain/Bread										
	Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Weekly Total	Weekly Requirement (oz eq)	Meets Weekly Requirement
Minimum Grain (oz eq)		2.000	4.000	2.000	2.000	2.000		12.000	10.000	Yes
Maximum Grain (oz eq)		4.500	6.000	3.000	4.000	4.500		22.000	12.000	Yes
Grain Based Dessert Total for all weekly meals								0	No more than 2 oz eq	Yes
Whole Grain Rich Weekly Amount		Weekly Grains Total	87.500	Weekly Whole Grain Rich Total	87.500	% of Whole Grain Rich		100%	80% whole grain rich	Yes

Milk										
	Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Weekly Total	Weekly Requirement (cups)	Meets Weekly Requirement
Minimum Fluid Milk (cups)		1.000	1.000	1.000	1.000	1.000		5.000	5.000	Yes
Variety- 2 or more types (FFU, FFF, LFU, LFF) Offered Must offer 1 unflavored choice.		Yes	Yes	Yes	Yes	Yes				
RFF, RFU, WFF, WFU or Unassigned Subgroup Offered		No	No	No	No	No				

**Food Based Menu Planning Compliance**

Date: 8/26/2024

Site: Planning Site\_Jackson

FB Age Group: Lunch Grades 9-12

Menu: SY24 Week 4 Day 1

Meal Name	Meat/Meat Alternate (M/MA)			Grains/Bread				
	M/MA	Grade Group	Meets Daily	Grain	Grade Group	Meets Daily	Whole Grain	Grain Based
Beef & Bean Frito Pie	2.000	2.000	Yes	4.500	2.000	Yes	4.500	0.000

Fruit				Vegetables				Vegetable Subgroups				
Fruit cups	Grade Group	Meets Daily	Fruit Juice cups	Vegetables	Grade Group	Meets Daily	Vegetable Juice cups	Dark Green	Red/Orange	Beans/Peas	Starchy	Other
1.000	1.000	Yes	0.000	1.750	1.000	Yes	0.000	0.500	0.000	0.000	0.500	0.750

Milk				
Milk cups	Grade Group	Meets Daily	Variety- 2 or more types (FFU, FFF, RFU, WFF, WFFU or Unassigned Subgroup)	FFU, FFF, RFU, WFF, WFFU or Unassigned Subgroup
1.000	1.000	Yes	Yes	No









**Food Based Menu Planning Compliance**

Date: 8/26/2024

Site: Planning Site\_Jackson

FB Age Group: Lunch Grades 9-12

Menu: SY24 Week 4 Day 1

Meal Name	Meat/Meat Alternate (M/MA)			Grains/Bread				
	M/MA	Grade Group	Meets Daily Requirement	Grain	Grade Group	Meets Daily Requirement	Whole Grain	Grain Based
Chicken Tenders	2.000	2.000	Yes	3.000	2.000	Yes	3.000	0.000

Fruit				Vegetables				Vegetable Subgroups				
Fruit cups	Grade Group	Meets Daily Requirement	Fruit Juice cups	Vegetable cups	Grade Group	Meets Daily Requirement	Vegetable Juice cups	Dark Green	Red/Orange	Beans/Peas	Starchy	Other
1.000	1.000	Yes	0.000	1.500	1.000	Yes	0.000	0.500	0.000	0.000	0.500	0.500

Milk				
Milk cups	Grade Group	Meets Daily	Variety- 2 or more types (EFU, FFF, RFF, RFU, WFF, WFU or Unassigned Subgroup)	
1.000	1.000	Yes	Yes	No

**Food Based Menu Planning Compliance**

Date: 8/26/2024

Site: Planning Site\_Jackson

FB Age Group: Lunch Grades 9-12

Menu: SY24 Week 4 Day 1

Meal Name	Meat/Meat Alternate (M/MA)			Grains/Bread				
	M/MA	Grade Group	Meets Daily Requirement	Grain	Grade Group	Meets Daily Requirement	Whole Grain	Grain Based
Turkey & Cheese Deluxe Hoagie	2.000	2.000	Yes	4.000	2.000	Yes	4.000	0.000

Fruit				Vegetables				Vegetable Subgroups				
Fruit cups	Grade Group	Meets Daily Requirement	Fruit Juice cups	Vegetable cups	Grade Group	Meets Daily Requirement	Vegetable Juice cups	Dark Green	Red/Orange	Beans/Peas	Starchy	Other
1.000	1.000	Yes	0.000	1.750	1.000	Yes	0.000	0.500	0.000	0.000	0.500	0.750

Milk				
Milk cups	Grade Group	Meets Daily	Variety- 2 or more types (EFU, FFF, RFF, RFU, WFF, WFU or Unassigned Subgroup)	
1.000	1.000	Yes	Yes	No

**Food Based Menu Planning Compliance**

Date: 8/26/2024

Site: Planning Site\_Jackson

FB Age Group: Lunch Grades 9-12

Menu: SY24 Week 4 Day 1

Meal Name	Meat/Meat Alternate (M/MA)			Grains/Bread				
	M/MA	Grade Group	Meets Daily Requirement	Grain	Grade Group	Meets Daily Requirement	Whole Grain	Grain Based
Vegetarian Chef Salad	2.500	2.000	Yes	2.000	2.000	Yes	2.000	0.000

Fruit				Vegetables				Vegetable Subgroups				
Fruit cups	Grade Group	Meets Daily Requirement	Fruit Juice cups	Vegetable cups	Grade Group	Meets Daily Requirement	Vegetable Juice cups	Dark Green	Red/Orange	Beans/Peas	Starchy	Other
1.000	1.000	Yes	0.000	1.500	1.000	Yes	0.000	1.250	0.250	0.000	0.500	0.500

Milk				
Milk cups	Grade Group	Meets Daily	Variety- 2 or more types (EFU, FFF, RFF, RFU, WFF, WFU or Unassigned Subgroup)	
1.000	1.000	Yes	Yes	No

**Food Based Menu Planning Compliance**

Date: 8/27/2024

Site: Planning Site\_Jackson

FB Age Group: Lunch Grades 9-12

Menu: SY24 Week 4 Day 2

Meal Name	Meat/Meat Alternate (M/MA)			Grains/Bread				
	M/MA	Grade Group	Meets Daily	Grain	Grade Group	Meets Daily	Whole Grain	Grain Based
Chicken Gumbo	2.000	2.000	Yes	4.000	2.000	Yes	4.000	0.000

Fruit				Vegetables				Vegetable Subgroups				
Fruit cups	Grade Group	Meets Daily	Fruit Juice	Veget	Grade Group	Meets Daily	Vegetable Juice cups	Dark Green	Red/Orange	Beans/Peas	Starchy	Other
1.000	1.000	Yes	0.000	1.625	1.000	Yes	0.000	1.000	0.500	0.000	0.000	0.125

Milk			
Milk cups	Grade Group	Meets Daily	Variety- 2 or more types (FFU, FFF, RFF, RFU, WFF, WFU or Unassigned Subgroup)
1.000	1.000	Yes	No

**Food Based Menu Planning Compliance**

Date: 8/27/2024

Site: Planning Site\_Jackson

FB Age Group: Lunch Grades 9-12

Menu: SY24 Week 4 Day 2

Meal Name	Meat/Meat Alternate (M/MA)			Grains/Bread				
	M/MA	Grade Group	Meets Daily Requirement	Grain	Grade Group	Meets Daily Requirement	Whole Grain	Grain Based
Corn Dog	2.000	2.000	Yes	6.000	2.000	Yes	6.000	0.000

Fruit				Vegetables				Vegetable Subgroups				
Fruit cups	Grade Group	Meets Daily Requirement	Fruit Juice cups	Vegetable cups	Grade Group	Meets Daily Requirement	Vegetable Juice cups	Dark Green	Red/Orange	Beans/Peas	Starchy	Other
1.000	1.000	Yes	0.000	1.500	1.000	Yes	0.000	1.000	0.500	0.000	0.000	0.000

Milk				
Milk cups	Grade Group	Meets Daily	Variety- 2 or more types (EFU, FFF, RFF, RFU, WFF, WFU or Unassigned Subgroup)	
1.000	1.000	Yes	Yes	No

**Food Based Menu Planning Compliance**

Date: 8/27/2024

Site: Planning Site\_Jackson

FB Age Group: Lunch Grades 9-12

Menu: SY24 Week 4 Day 2

Meal Name	Meat/Meat Alternate (M/MA)			Grains/Bread				
	M/MA	Grade Group	Meets Daily Requirement	Grain	Grade Group	Meets Daily Requirement	Whole Grain	Grain Based
Mandarin Chicken Salad	2.000	2.000	Yes	4.000	2.000	Yes	4.000	0.000

Fruit				Vegetables				Vegetable Subgroups				
Fruit cups	Grade Group	Meets Daily Requirement	Fruit Juice cups	Vegetable cups	Grade Group	Meets Daily Requirement	Vegetable Juice cups	Dark Green	Red/Orange	Beans/Peas	Starchy	Other
1.250	1.000	Yes	0.000	1.500	1.000	Yes	0.000	1.500	1.000	0.000	0.000	0.250

Milk				
Milk cups	Grade Group	Meets Daily	Variety- 2 or more types (EFU, FFF, RFF, RFU, WFF, WFU or Unassigned Subgroup)	
1.000	1.000	Yes	Yes	No



**Food Based Menu Planning Compliance**

Date: 8/27/2024

Site: Planning Site\_Jackson

FB Age Group: Lunch Grades 9-12

Menu: SY24 Week 4 Day 2

Meal Name	Meat/Meat Alternate (M/MA)			Grains/Bread				
	M/MA	Grade Group	Meets Daily Requirement	Grain	Grade Group	Meets Daily Requirement	Whole Grain	Grain Based
Tuna Melt	2.000	2.000	Yes	6.000	2.000	Yes	6.000	0.000

Fruit				Vegetables				Vegetable Subgroups				
Fruit cups	Grade Group	Meets Daily Requirement	Fruit Juice cups	Vegetable cups	Grade Group	Meets Daily Requirement	Vegetable Juice cups	Dark Green	Red/Orange	Beans/Peas	Starchy	Other
1.000	1.000	Yes	0.000	1.500	1.000	Yes	0.000	1.000	0.500	0.000	0.000	0.000

Milk				
Milk cups	Grade Group	Meets Daily	Variety- 2 or more types (EFU, FFF, RFF, RFU, WFF, WFU or Unassigned Subgroup)	
1.000	1.000	Yes	Yes	No

**Food Based Menu Planning Compliance**

Date: 8/28/2024

Site: Planning Site\_Jackson

FB Age Group: Lunch Grades 9-12

Menu: SY24 Week 4 Day 3

Meal Name	Meat/Meat Alternate (M/MA)			Grains/Bread				
	M/MA	Grade Group	Meets Daily	Grain	Grade Group	Meets Daily	Whole Grain	Grain Based
Beef Taco Salad	2.250	2.000	Yes	2.000	2.000	Yes	2.000	0.000

Fruit				Vegetables				Vegetable Subgroups				
Fruit cups	Grade Group	Meets Daily	Fruit Juice	Veget	Grade Group	Meets Daily	Vegetable Juice cups	Dark Green	Red/Orange	Beans/Peas	Starchy	Other
1.000	1.000	Yes	0.000	1.500	1.000	Yes	0.000	1.500	0.000	0.250	0.000	0.500

Milk				
Milk cups	Grade Group	Meets Daily	Variety- 2 or more types (FFU, FFF,	RFF, RFU, WFF, WFU or Unassigned Subgroup
1.000	1.000	Yes	Yes	No

**Food Based Menu Planning Compliance**

Date: 8/28/2024

Site: Planning Site\_Jackson

FB Age Group: Lunch Grades 9-12

Menu: SY24 Week 4 Day 3

Meal Name	Meat/Meat Alternate (M/MA)			Grains/Bread				
	M/MA	Grade Group	Meets Daily Requirement	Grain	Grade Group	Meets Daily Requirement	Whole Grain	Grain Based
Buffalo Chicken Wrap	2.000	2.000	Yes	2.500	2.000	Yes	2.500	0.000

Fruit				Vegetables				Vegetable Subgroups				
Fruit cups	Grade Group	Meets Daily Requirement	Fruit Juice cups	Vegetable cups	Grade Group	Meets Daily Requirement	Vegetable Juice cups	Dark Green	Red/Orange	Beans/Peas	Starchy	Other
1.000	1.000	Yes	0.000	1.500	1.000	Yes	0.000	1.125	0.125	0.000	0.000	0.500

Milk				
Milk cups	Grade Group	Meets Daily Requirement	Variety- 2 or more types (EFU, FFF, RFF, RFU, WFF, WFU or Unassigned Subgroup)	
1.000	1.000	Yes	Yes	No

**Food Based Menu Planning Compliance**

Date: 8/28/2024

Site: Planning Site\_Jackson

FB Age Group: Lunch Grades 9-12

Menu: SY24 Week 4 Day 3

Meal Name	Meat/Meat Alternate (M/MA)			Grains/Bread				
	M/MA	Grade Group	Meets Daily	Grain	Grade Group	Meets Daily	Whole Grain	Grain Based
Cheesy Chicken & Rice Casserole	2.500	2.000	Yes	2.000	2.000	Yes	2.000	0.000

Fruit				Vegetables				Vegetable Subgroups				
Fruit cups	Grade Group	Meets Daily	Fruit Juice	Vegetable	Grade Group	Meets Daily	Vegetable Juice cups	Dark Green	Red/Orange	Beans/Peas	Starchy	Other
1.000	1.000	Yes	0.000	1.500	1.000	Yes	0.000	1.000	0.000	0.000	0.000	0.500

Milk				
Milk cups	Grade Group	Meets Daily	Variety- 2 or more types (FFU, FFF, RFF, RFU, WFF, WFU or Unassigned Subgroup)	
1.000	1.000	Yes	Yes	No

**Food Based Menu Planning Compliance**

Date: 8/28/2024

Site: Planning Site\_Jackson

FB Age Group: Lunch Grades 9-12

Menu: SY24 Week 4 Day 3

Meal Name	Meat/Meat Alternate (M/MA)			Grains/Bread				
	M/MA	Grade Group	Meets Daily Requirement	Grain	Grade Group	Meets Daily Requirement	Whole Grain	Grain Based
Chicken Patty Sandwich	2.000	2.000	Yes	3.000	2.000	Yes	3.000	0.000

Fruit				Vegetables				Vegetable Subgroups				
Fruit cups	Grade Group	Meets Daily Requirement	Fruit Juice cups	Vegetable cups	Grade Group	Meets Daily Requirement	Vegetable Juice cups	Dark Green	Red/Orange	Beans/Peas	Starchy	Other
1.000	1.000	Yes	0.000	1.500	1.000	Yes	0.000	1.000	0.000	0.000	0.000	0.500

Milk				
Milk cups	Grade Group	Meets Daily	Variety- 2 or more types (EFU, FFF, RFF, RFU, WFF, WFU or Unassigned Subgroup)	
1.000	1.000	Yes	Yes	No

**Food Based Menu Planning Compliance**

Date: 8/28/2024

Site: Planning Site\_Jackson

FB Age Group: Lunch Grades 9-12

Menu: SY24 Week 4 Day 3

Meal Name	Meat/Meat Alternate (M/MA)			Grains/Bread				
	M/MA	Grade Group	Meets Daily Requirement	Grain	Grade Group	Meets Daily Requirement	Whole Grain	Grain Based
Chicken Taco Salad	2.000	2.000	Yes	2.000	2.000	Yes	2.000	0.000

Fruit				Vegetables				Vegetable Subgroups				
Fruit cups	Grade Group	Meets Daily Requirement	Fruit Juice cups	Vegetable cups	Grade Group	Meets Daily Requirement	Vegetable Juice cups	Dark Green	Red/Orange	Beans/Peas	Starchy	Other
1.000	1.000	Yes	0.000	1.500	1.000	Yes	0.000	1.500	0.000	0.250	0.000	0.500

Milk				
Milk cups	Grade Group	Meets Daily Requirement	Variety- 2 or more types (EFU, FFF, RFF, RFU, WFF, WFU or Unassigned Subgroup)	
1.000	1.000	Yes	Yes	No

**Food Based Menu Planning Compliance**

Date: 8/28/2024

Site: Planning Site\_Jackson

FB Age Group: Lunch Grades 9-12

Menu: SY24 Week 4 Day 3

Meal Name	Meat/Meat Alternate (M/MA)			Grains/Bread				
	M/MA	Grade Group	Meets Daily Requirement	Grain	Grade Group	Meets Daily Requirement	Whole Grain	Grain Based
Vegetarian Taco Salad	2.250	2.000	Yes	2.000	2.000	Yes	2.000	0.000

Fruit				Vegetables				Vegetable Subgroups				
Fruit cups	Grade Group	Meets Daily Requirement	Fruit Juice cups	Vegetable cups	Grade Group	Meets Daily Requirement	Vegetable Juice cups	Dark Green	Red/Orange	Beans/Peas	Starchy	Other
1.000	1.000	Yes	0.000	2.000	1.000	Yes	0.000	1.500	0.000	0.000	0.000	0.500

Milk				
Milk cups	Grade Group	Meets Daily	Variety- 2 or more types (EFU, FFF, RFF, RFU, WFF, WFU or Unassigned Subgroup)	
1.000	1.000	Yes	Yes	No



**Food Based Menu Planning Compliance**

Date: 8/29/2024

Site: Planning Site\_Jackson

FB Age Group: Lunch Grades 9-12

Menu: SY24 Week 4 Day 4

Meal Name	Meat/Meat Alternate (M/MA)			Grains/Bread				
	M/MA	Grade Group	Meets Daily	Grain	Grade Group	Meets Daily	Whole Grain	Grain Based
Black Bean Burrito Filling	2.250	2.000	Yes	2.000	2.000	Yes	2.000	0.000

Fruit				Vegetables				Vegetable Subgroups				
Fruit cups	Grade Group	Meets Daily	Fruit Juice	Veget	Grade Group	Meets Daily	Vegetable Juice cups	Dark Green	Red/Orange	Beans/Peas	Starchy	Other
1.000	1.000	Yes	0.000	2.750	1.000	Yes	0.000	0.500	1.000	0.500	0.750	0.000

Milk			
Milk cups	Grade Group	Meets Daily	Variety- 2 or more types (FFU, FFF, RFF, RFU, WFF, WFU or Unassigned Subgroup)
1.000	1.000	Yes	No

**Food Based Menu Planning Compliance**

Date: 8/29/2024

Site: Planning Site\_Jackson

FB Age Group: Lunch Grades 9-12

Menu: SY24 Week 4 Day 4

Meal Name	Meat/Meat Alternate (M/MA)			Grains/Bread				
	M/MA	Grade Group	Meets Daily Requirement	Grain	Grade Group	Meets Daily Requirement	Whole Grain	Grain Based
Chicken Caesar Salad	2.250	2.000	Yes	2.000	2.000	Yes	2.000	0.000

Fruit				Vegetables				Vegetable Subgroups				
Fruit cups	Grade Group	Meets Daily Requirement	Fruit Juice cups	Vegetable cups	Grade Group	Meets Daily Requirement	Vegetable Juice cups	Dark Green	Red/Orange	Beans/Peas	Starchy	Other
1.000	1.000	Yes	0.000	2.750	1.000	Yes	0.000	1.250	1.250	0.500	0.750	0.000

Milk				
Milk cups	Grade Group	Meets Daily Requirement	Variety- 2 or more types (EFU, FFF, RFF, RFU, WFF, WFU or Unassigned Subgroup)	
1.000	1.000	Yes	Yes	No

**Food Based Menu Planning Compliance**

Date: 8/29/2024

Site: Planning Site\_Jackson

FB Age Group: Lunch Grades 9-12

Menu: SY24 Week 4 Day 4

Meal Name	Meat/Meat Alternate (M/MA)			Grains/Bread				
	M/MA	Grade Group	Meets Daily Requirement	Grain	Grade Group	Meets Daily Requirement	Whole Grain	Grain Based
Ham & Cheese Sandwich	2.250	2.000	Yes	4.000	2.000	Yes	4.000	0.000

Fruit				Vegetables				Vegetable Subgroups				
Fruit cups	Grade Group	Meets Daily Requirement	Fruit Juice cups	Vegetable cups	Grade Group	Meets Daily Requirement	Vegetable Juice cups	Dark Green	Red/Orange	Beans/Peas	Starchy	Other
1.000	1.000	Yes	0.000	2.750	1.000	Yes	0.000	0.500	1.000	0.500	0.750	0.000

Milk				
Milk cups	Grade Group	Meets Daily Requirement	Variety- 2 or more types (EFU, FFF, RFF, RFU, WFF, WFU or Unassigned Subgroup)	
1.000	1.000	Yes	Yes	No

**Food Based Menu Planning Compliance**

Date: 8/29/2024

Site: Planning Site\_Jackson

FB Age Group: Lunch Grades 9-12

Menu: SY24 Week 4 Day 4

Meal Name	Meat/Meat Alternate (M/MA)			Grains/Bread				
	M/MA	Grade Group	Meets Daily Requirement	Grain	Grade Group	Meets Daily Requirement	Whole Grain	Grain Based
Hamburger	2.250	2.000	Yes	4.000	2.000	Yes	4.000	0.000

Fruit				Vegetables				Vegetable Subgroups				
Fruit cups	Grade Group	Meets Daily Requirement	Fruit Juice cups	Vegetable cups	Grade Group	Meets Daily Requirement	Vegetable Juice cups	Dark Green	Red/Orange	Beans/Peas	Starchy	Other
1.000	1.000	Yes	0.000	2.750	1.000	Yes	0.000	0.500	1.000	0.500	0.750	0.000

Milk				
Milk cups	Grade Group	Meets Daily Requirement	Variety- 2 or more types (EFU, FFF, RFF, RFU, WFF, WFU or Unassigned Subgroup)	
1.000	1.000	Yes	Yes	No

**Food Based Menu Planning Compliance**

Date: 8/29/2024

Site: Planning Site\_Jackson

FB Age Group: Lunch Grades 9-12

Menu: SY24 Week 4 Day 4

Meal Name	Meat/Meat Alternate (M/MA)			Grains/Bread				
	M/MA	Grade Group	Meets Daily Requirement	Grain	Grade Group	Meets Daily Requirement	Whole Grain	Grain Based
WM Beef Round	2.250	2.000	Yes	2.000	2.000	Yes	2.000	0.000

Fruit				Vegetables				Vegetable Subgroups				
Fruit cups	Grade Group	Meets Daily Requirement	Fruit Juice cups	Vegetable cups	Grade Group	Meets Daily Requirement	Vegetable Juice cups	Dark Green	Red/Orange	Beans/Peas	Starchy	Other
1.000	1.000	Yes	0.000	2.750	1.000	Yes	0.000	0.500	1.000	0.500	0.750	0.000

Milk				
Milk cups	Grade Group	Meets Daily	Variety- 2 or more types (EFU, FFF, RFF, RFU, WFF, WFU or Unassigned Subgroup)	
1.000	1.000	Yes	Yes	No

**Food Based Menu Planning Compliance**

Date: 8/29/2024

Site: Planning Site\_Jackson

FB Age Group: Lunch Grades 9-12

Menu: SY24 Week 4 Day 4

Meal Name	Meat/Meat Alternate (M/MA)			Grains/Bread				
	M/MA	Grade Group	Meets Daily Requirement	Grain	Grade Group	Meets Daily Requirement	Whole Grain	Grain Based
WM Boneless Boston Pork	2.250	2.000	Yes	2.000	2.000	Yes	2.000	0.000

Fruit				Vegetables				Vegetable Subgroups				
Fruit cups	Grade Group	Meets Daily Requirement	Fruit Juice cups	Vegetable cups	Grade Group	Meets Daily Requirement	Vegetable Juice cups	Dark Green	Red/Orange	Beans/Peas	Starchy	Other
1.000	1.000	Yes	0.000	2.750	1.000	Yes	0.000	0.500	1.000	0.500	0.750	0.000

Milk				
Milk cups	Grade Group	Meets Daily	Variety- 2 or more types (EFU, FFF, RFF, RFU, WFF, WFU or Unassigned Subgroup)	
1.000	1.000	Yes	Yes	No

**Food Based Menu Planning Compliance**

Date: 8/29/2024

Site: Planning Site\_Jackson

FB Age Group: Lunch Grades 9-12

Menu: SY24 Week 4 Day 4

Meal Name	Meat/Meat Alternate (M/MA)			Grains/Bread				
	M/MA	Grade Group	Meets Daily Requirement	Grain	Grade Group	Meets Daily Requirement	Whole Grain	Grain Based
WM Chicken Breast	2.250	2.000	Yes	2.000	2.000	Yes	2.000	0.000

Fruit				Vegetables				Vegetable Subgroups				
Fruit cups	Grade Group	Meets Daily Requirement	Fruit Juice cups	Vegetable cups	Grade Group	Meets Daily Requirement	Vegetable Juice cups	Dark Green	Red/Orange	Beans/Peas	Starchy	Other
1.000	1.000	Yes	0.000	2.750	1.000	Yes	0.000	0.500	1.000	0.500	0.750	0.000

Milk				
Milk cups	Grade Group	Meets Daily	Variety- 2 or more types (EFU, FFF, RFF, RFU, WFF, WFU or Unassigned Subgroup)	
1.000	1.000	Yes	Yes	No



**Food Based Menu Planning Compliance**

Date: 8/30/2024

Site: Planning Site\_Jackson

FB Age Group: Lunch Grades 9-12

Menu: SY24 Week 4 Day 5

Meal Name	Meat/Meat Alternate (M/MA)			Grains/Bread				
	M/MA	Grade Group	Meets Daily	Grain	Grade Group	Meets Daily	Whole Grain	Grain Based
Cheese Pizza	2.000	2.000	Yes	4.000	2.000	Yes	4.000	0.000

Fruit				Vegetables				Vegetable Subgroups				
Fruit cups	Grade Group	Meets Daily	Fruit Juice	Veget	Grade Group	Meets Daily	Vegetable Juice cups	Dark Green	Red/Orange	Beans/Peas	Starchy	Other
1.000	1.000	Yes	0.000	1.625	1.000	Yes	0.000	0.500	1.125	0.000	0.000	0.000

Milk			
Milk cups	Grade Group	Meets Daily	Variety- 2 or more types (FFU, FFF, RFF, RFU, WFF, WFU or Unassigned Subgroup)
1.000	1.000	Yes	No

**Food Based Menu Planning Compliance**

Date: 8/30/2024

Site: Planning Site\_Jackson

FB Age Group: Lunch Grades 9-12

Menu: SY24 Week 4 Day 5

Meal Name	Meat/Meat Alternate (M/MA)			Grains/Bread				
	M/MA	Grade Group	Meets Daily Requirement	Grain	Grade Group	Meets Daily Requirement	Whole Grain	Grain Based
Cobb Salad	2.500	2.000	Yes	2.000	2.000	Yes	2.000	0.000

Fruit				Vegetables				Vegetable Subgroups				
Fruit cups	Grade Group	Meets Daily Requirement	Fruit Juice cups	Vegetable cups	Grade Group	Meets Daily Requirement	Vegetable Juice cups	Dark Green	Red/Orange	Beans/Peas	Starchy	Other
1.000	1.000	Yes	0.000	1.500	1.000	Yes	0.000	1.250	1.250	0.000	0.000	0.000

Milk				
Milk cups	Grade Group	Meets Daily	Variety- 2 or more types (EFU, FFF, RFF, RFU, WFF, WFU or Unassigned Subgroup)	
1.000	1.000	Yes	Yes	No

**Food Based Menu Planning Compliance**

Date: 8/30/2024

Site: Planning Site\_Jackson

FB Age Group: Lunch Grades 9-12

Menu: SY24 Week 4 Day 5

Meal Name	Meat/Meat Alternate (M/MA)			Grains/Bread				
	M/MA	Grade Group	Meets Daily Requirement	Grain	Grade Group	Meets Daily Requirement	Whole Grain	Grain Based
Fish Tacos	2.000	2.000	Yes	4.000	2.000	Yes	4.000	0.000

Fruit				Vegetables				Vegetable Subgroups				
Fruit cups	Grade Group	Meets Daily Requirement	Fruit Juice cups	Vegetable cups	Grade Group	Meets Daily Requirement	Vegetable Juice cups	Dark Green	Red/Orange	Beans/Peas	Starchy	Other
1.000	1.000	Yes	0.000	1.500	1.000	Yes	0.000	0.500	1.000	0.000	0.000	0.000

Milk				
Milk cups	Grade Group	Meets Daily	Variety- 2 or more types (EFU, FFF, RFF, RFU, WFF, WFU or Unassigned Subgroup)	
1.000	1.000	Yes	Yes	No

**Food Based Menu Planning Compliance**

Date: 8/30/2024

Site: Planning Site\_Jackson

FB Age Group: Lunch Grades 9-12

Menu: SY24 Week 4 Day 5

Meal Name	Meat/Meat Alternate (M/MA)			Grains/Bread				
	M/MA	Grade Group	Meets Daily Requirement	Grain	Grade Group	Meets Daily Requirement	Whole Grain	Grain Based
Hot Ham and Cheese Slider	2.500	2.000	Yes	4.000	2.000	Yes	4.000	0.000

Fruit				Vegetables				Vegetable Subgroups				
Fruit cups	Grade Group	Meets Daily Requirement	Fruit Juice cups	Veget	Grade Group	Meets Daily Requirement	Vegetable Juice cups	Dark Green	Red/Orange	Beans/Peas	Starchy	Other
1.000	1.000	Yes	0.000	1.500	1.000	Yes	0.000	0.500	1.000	0.000	0.000	0.000

Milk				
Milk cups	Grade Group	Meets Daily	Variety- 2 or more types (EFU, FFF, RFF, RFU, WFF, WFU or Unassigned Subgroup)	
1.000	1.000	Yes	Yes	No

**Food Based Menu Planning Compliance**

Date: 8/30/2024

Site: Planning Site\_Jackson

FB Age Group: Lunch Grades 9-12

Menu: SY24 Week 4 Day 5

Meal Name	Meat/Meat Alternate (M/MA)			Grains/Bread				
	M/MA	Grade Group	Meets Daily Requirement	Grain	Grade Group	Meets Daily Requirement	Whole Grain	Grain Based
Pepperoni Pizza	2.000	2.000	Yes	4.000	2.000	Yes	4.000	0.000

Fruit				Vegetables				Vegetable Subgroups				
Fruit cups	Grade Group	Meets Daily Requirement	Fruit Juice cups	Vegetable cups	Grade Group	Meets Daily Requirement	Vegetable Juice cups	Dark Green	Red/Orange	Beans/Peas	Starchy	Other
1.000	1.000	Yes	0.000	1.625	1.000	Yes	0.000	0.500	1.125	0.000	0.000	0.000

Milk				
Milk cups	Grade Group	Meets Daily	Variety- 2 or more types (EFU, FFF, RFF, RFU, WFF, WFU or Unassigned Subgroup)	
1.000	1.000	Yes	Yes	No

**Food Based Menu Planning Compliance**

Date: 8/30/2024

Site: Planning Site\_Jackson

FB Age Group: Lunch Grades 9-12

Menu: SY24 Week 4 Day 5

Meal Name	Meat/Meat Alternate (M/MA)			Grains/Bread				
	M/MA	Grade Group	Meets Daily Requirement	Grain	Grade Group	Meets Daily Requirement	Whole Grain	Grain Based
Southwest Chicken Pinwheels	2.000	2.000	Yes	4.500	2.000	Yes	4.500	0.000

Fruit				Vegetables				Vegetable Subgroups				
Fruit cups	Grade Group	Meets Daily Requirement	Fruit Juice cups	Vegetable cups	Grade Group	Meets Daily Requirement	Vegetable Juice cups	Dark Green	Red/Orange	Beans/Peas	Starchy	Other
1.000	1.000	Yes	0.000	1.500	1.000	Yes	0.000	0.500	1.000	0.125	0.250	0.000

Milk				
Milk cups	Grade Group	Meets Daily	Variety- 2 or more types (EFU, FFF, RFF, RFU, WFF, WFU or Unassigned Subgroup)	
1.000	1.000	Yes	Yes	No

**Food Based Menu Planning Compliance****Criteria :**

Sites : Planning Site Jackson

FB Age Group : Lunch Grades K-8

Date Range: between 08/04/2024 and 08/10/2024

**LEGEND****Milk Subgroups**

FFF=Fat-Free Flavored, FFU=Fat-Free Unflavored, LFU=Low-Fat Unflavored,

LFF=Low-Fat Flavored, RFF=Reduced Fat Flavored, RFU=Reduced Fat Unflavored,

WFF=Whole Fat Flavored, WFU=Whole Fat Unflavored



**Food Based Menu Planning Compliance**

Date Range: From 8/4/2024 to 8/10/2024

Site: Planning Site\_Jackson

Age/Grade Group: Lunch Grades K-8

Days with menus per week: 5

Fruit										
	Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Weekly Total	Weekly Requirement (cups)	Meets Weekly Requirement
Minimum Fruit (cups)		1.000	1.000	1.000	1.000	1.000		5.000	2.500	Yes
Weekly Fruit Juice Limit Check (no more than half of total fruit)	Total Weekly Fruit	Total Weekly Fruit Juice	% of Total weekly fruit that is juice		Meets Weekly Requirement					
	5.250	0.000	0%		Yes					

Vegetable										
	Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Weekly Total	Weekly Requirement (cups)	Meets Weekly Requirement
Minimum Vegetables		1.250	1.250	1.250	1.750	1.250		6.750	3.750	Yes
Cups of Dark Green		1.250	1.000	1.250	1.250	1.750		6.500	0.500	Yes
Cups of Red/Orange		0.250	0.750	0.125	0.750	0.500		2.375	0.750	Yes
Cups of Beans/Peas (Legumes)		0.000	0.500	0.250	0.000	0.125		0.875	0.500	Yes
Cups of Starchy		0.500	0.000	0.500	0.000	0.250		1.250	0.500	Yes
Cups of Other		0.500	0.250	0.000	0.750	0.000		1.500	0.500	Yes
Weekly Vegetables Juice Limit Check (no more than half of total Vegetables)	Total Weekly Vegetables	Total Weekly Vegetables Juice	% of Total weekly Vegetables that is juice		Meets Weekly Requirement					
	7.625	0.000	0%		Yes					

**Food Based Menu Planning Compliance**

Meat/Meat Alternate										
	Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Weekly Total	Weekly Requirement	Meets Weekly Requirement
Minimum Meat/Meat Alternate (oz eq)		2.000	2.500	1.000	2.000	2.000		9.500	9.000	Yes
Maximum Meat/Meat Alternate (oz eq)		2.500	3.000	2.250	3.500	2.500		13.750	10.000	Yes

Grain/Bread										
	Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Weekly Total	Weekly Requirement (oz eq)	Meets Weekly Requirement
Minimum Grain (oz eq)		2.000	4.000	1.000	2.000	2.000		11.000	8.000	Yes
Maximum Grain (oz eq)		4.000	6.000	3.000	4.000	4.500		21.500	9.000	Yes
Grain Based Dessert Total for all weekly meals								0	No more than 2 oz eq	Yes
Whole Grain Rich Weekly Amount		Weekly Grains Total	82.000	Weekly Whole Grain Rich Total	82.000	% of Whole Grain Rich		100%	80% whole grain rich	Yes

Milk										
	Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Weekly Total	Weekly Requirement (cups)	Meets Weekly Requirement
Minimum Fluid Milk (cups)		1.000	1.000	1.000	1.000	1.000		5.000	5.000	Yes
Variety- 2 or more types (FFU, FFF, LFU, LFF) Offered		Yes	Yes	Yes	Yes	Yes				
Must offer 1 unflavored choice.										
RFF, RFU, WFF, WFU or Unassigned Subgroup Offered		No	No	No	No	No				

**Food Based Menu Planning Compliance**

Date: 8/5/2024

Site: Planning Site\_Jackson

FB Age Group: Lunch Grades K-8

Menu: SY24 Week 1 Day 1

Meal Name	Meat/Meat Alternate (M/MA)			Grains/Bread				
	M/MA	Grade Group	Meets Daily	Grain	Grade Group	Meets Daily	Whole Grain	Grain Based
Cajun Meatloaf	2.000	1.000	Yes	2.000	1.000	Yes	2.000	0.000

Fruit				Vegetables				Vegetable Subgroups				
Fruit cups	Grade Group	Meets Daily	Fruit Juice	Vegetable	Grade Group	Meets Daily	Vegetable Juice	Dark Green	Red/Orange	Beans/Peas	Starchy	Other
1.000	0.500	Yes	0.000	1.250	0.750	Yes	0.000	0.500	0.000	0.000	0.500	0.250

Milk				
Milk cups	Grade Group	Meets Daily	Variety- 2 or more types (FFU, FFF, LFL, LFF, OFF, or SFF)	RFF, RFU, WFF, WFU or Unassigned
1.000	1.000	Yes	Yes	No

**Food Based Menu Planning Compliance**

Date: 8/5/2024

Site: Planning Site\_Jackson

FB Age Group: Lunch Grades K-8

Menu: SY24 Week 1 Day 1

Meal Name	Meat/Meat Alternate (M/MA)			Grains/Bread				
	M/MA	Grade Group	Meets Daily	Grain	Grade Group	Meets Daily	Whole Grain	Grain Based
Chicken Nuggets	2.000	1.000	Yes	3.000	1.000	Yes	3.000	0.000

Fruit				Vegetables				Vegetable Subgroups				
Fruit cups	Grade Group	Meets Daily	Fruit	Veget	Grade Group	Meets Daily	Vegetable Juice	Dark Green	Red/Orange	Beans/Peas	Starchy	Other
1.000	0.500	Yes	0.000	1.250	0.750	Yes	0.000	0.500	0.000	0.000	0.500	0.250

Milk				
Milk cups	Grade Group	Meets Daily	Variety- 2 or more types (FFU, FFF,	RFF, RFU, WFF, WFU or Unassigned
1.000	1.000	Yes	Yes	No

**Food Based Menu Planning Compliance**

Date: 8/5/2024

Site: Planning Site\_Jackson

FB Age Group: Lunch Grades K-8

Menu: SY24 Week 1 Day 1

Meal Name	Meat/Meat Alternate (M/MA)			Grains/Bread				
	M/MA	Grade Group	Meets Daily	Grain	Grade Group	Meets Daily	Whole Grain	Grain Based
Turkey & Cheese Deluxe Hoagie	2.000	1.000	Yes	4.000	1.000	Yes	4.000	0.000

Fruit				Vegetables				Vegetable Subgroups				
Fruit cups	Grade Group	Meets Daily	Fruit	Veget	Grade Group	Meets Daily	Vegetable Juice	Dark Green	Red/Orange	Beans/Peas	Starchy	Other
1.000	0.500	Yes	0.000	1.500	0.750	Yes	0.000	0.500	0.000	0.000	0.500	0.500

Milk				
Milk cups	Grade Group	Meets Daily	Variety- 2 or more types (FFU, FFF,	RFF, RFU, WFF, WFU or Unassigned
1.000	1.000	Yes	Yes	No

**Food Based Menu Planning Compliance**

Date: 8/5/2024

Site: Planning Site\_Jackson

FB Age Group: Lunch Grades K-8

Menu: SY24 Week 1 Day 1

Meal Name	Meat/Meat Alternate (M/MA)			Grains/Bread				
	M/MA	Grade Group	Meets Daily	Grain	Grade Group	Meets Daily	Whole Grain	Grain Based
Vegetarian Chef Salad	2.500	1.000	Yes	2.000	1.000	Yes	2.000	0.000

Fruit				Vegetables				Vegetable Subgroups				
Fruit cups	Grade Group	Meets Daily	Fruit	Veget	Grade Group	Meets Daily	Vegetable Juice	Dark Green	Red/Orange	Beans/Peas	Starchy	Other
1.000	0.500	Yes	0.000	1.250	0.750	Yes	0.000	1.250	0.250	0.000	0.500	0.250

Milk				
Milk cups	Grade Group	Meets Daily	Variety- 2 or more types (FFU, FFF,	RFF, RFU, WFF, WFU or Unassigned
1.000	1.000	Yes	Yes	No

**Food Based Menu Planning Compliance**

Date: 8/6/2024  
 Site: Planning Site\_Jackson  
 FB Age Group: Lunch Grades K-8  
 Menu: SY24 Week 1 Day 2

Meal Name	Meat/Meat Alternate (M/MA)			Grains/Bread				
	M/MA	Grade Group	Meets Daily	Grain	Grade Group	Meets Daily	Whole Grain	Grain Based
Beef Taco Meat	3.000	1.000	Yes	4.000	1.000	Yes	4.000	0.000

Fruit				Vegetables				Vegetable Subgroups				
Fruit cups	Grade Group	Meets Daily	Fruit	Veget	Grade Group	Meets Daily	Vegetable Juice	Dark Green	Red/Orange	Beans/Peas	Starchy	Other
1.000	Minimum	Recommendation	1.000	1.250	Minimum	Recommendation	0.000	0.500	0.250	0.500	0.000	0.000
	0.500	Yes			0.750	Yes						

Milk				
Milk cups	Grade Group	Meets Daily	Variety- 2 or more types (FFU, FFF, RFF, RFU, WFF, WFU or Unassigned)	
1.000	1.000	Yes	Yes	No



**Food Based Menu Planning Compliance**

Date: 8/6/2024

Site: Planning Site\_Jackson

FB Age Group: Lunch Grades K-8

Menu: SY24 Week 1 Day 2

Meal Name	Meat/Meat Alternate (M/MA)			Grains/Bread				
	M/MA	Grade Group	Meets Daily	Grain	Grade Group	Meets Daily	Whole Grain	Grain Based
Black Bean Burrito Filling	2.500	1.000	Yes	4.000	1.000	Yes	4.000	0.000

Fruit				Vegetables				Vegetable Subgroups				
Fruit cups	Grade Group	Meets Daily	Fruit	Veget	Grade Group	Meets Daily	Vegetable Juice	Dark Green	Red/Orange	Beans/Peas	Starchy	Other
1.000	0.500	Yes	0.000	1.250	0.750	Yes	0.000	0.500	0.250	0.500	0.000	0.000

Milk				
Milk cups	Grade Group	Meets Daily	Variety- 2 or more types (FFU, FFF,	RFF, RFU, WFF, WFU or Unassigned
1.000	1.000	Yes	Yes	No

**Food Based Menu Planning Compliance**

Date: 8/6/2024

Site: Planning Site\_Jackson

FB Age Group: Lunch Grades K-8

Menu: SY24 Week 1 Day 2

Meal Name	Meat/Meat Alternate (M/MA)			Grains/Bread				
	M/MA	Grade Group	Meets Daily	Grain	Grade Group	Meets Daily	Whole Grain	Grain Based
Chicken Taco Meat	2.500	1.000	Yes	4.000	1.000	Yes	4.000	0.000

Fruit				Vegetables				Vegetable Subgroups				
Fruit cups	Grade Group	Meets Daily	Fruit	Veget	Grade Group	Meets Daily	Vegetable Juice	Dark Green	Red/Orange	Beans/Peas	Starchy	Other
1.000	0.500	Yes	0.000	1.250	0.750	Yes	0.000	0.500	0.250	0.500	0.000	0.000

Milk				
Milk cups	Grade Group	Meets Daily	Variety- 2 or more types (FFU, FFF,	RFF, RFU, WFF, WFU or Unassigned
1.000	1.000	Yes	Yes	No

**Food Based Menu Planning Compliance**

Date: 8/6/2024

Site: Planning Site\_Jackson

FB Age Group: Lunch Grades K-8

Menu: SY24 Week 1 Day 2

Meal Name	Meat/Meat Alternate (M/MA)			Grains/Bread				
	M/MA	Grade Group	Meets Daily	Grain	Grade Group	Meets Daily	Whole Grain	Grain Based
Hot Dog on Bun	2.500	1.000	Yes	6.000	1.000	Yes	6.000	0.000

Fruit				Vegetables				Vegetable Subgroups				
Fruit cups	Grade Group	Meets Daily	Fruit	Veget	Grade Group	Meets Daily	Vegetable Juice	Dark Green	Red/Orange	Beans/Peas	Starchy	Other
1.000	0.500	Yes	0.000	1.250	0.750	Yes	0.000	0.500	0.250	0.500	0.000	0.000

Milk				
Milk cups	Grade Group	Meets Daily	Variety- 2 or more types (FFU, FFF,	RFF, RFU, WFF, WFU or Unassigned
1.000	1.000	Yes	Yes	No

**Food Based Menu Planning Compliance**

Date: 8/6/2024

Site: Planning Site\_Jackson

FB Age Group: Lunch Grades K-8

Menu: SY24 Week 1 Day 2

Meal Name	Meat/Meat Alternate (M/MA)			Grains/Bread				
	M/MA	Grade Group	Meets Daily	Grain	Grade Group	Meets Daily	Whole Grain	Grain Based
Mandarin Chicken Salad	2.500	1.000	Yes	4.000	1.000	Yes	4.000	0.000

Fruit				Vegetables				Vegetable Subgroups				
Fruit cups	Grade Group	Meets Daily	Fruit	Veget	Grade Group	Meets Daily	Vegetable Juice	Dark Green	Red/Orange	Beans/Peas	Starchy	Other
1.250	0.500	Yes	0.000	1.250	0.750	Yes	0.000	1.000	0.750	0.500	0.000	0.250

Milk				
Milk cups	Grade Group	Meets Daily	Variety- 2 or more types (FFU, FFF,	RFF, RFU, WFF, WFU or Unassigned
1.000	1.000	Yes	Yes	No

**Food Based Menu Planning Compliance**

Date: 8/6/2024

Site: Planning Site\_Jackson

FB Age Group: Lunch Grades K-8

Menu: SY24 Week 1 Day 2

Meal Name	Meat/Meat Alternate (M/MA)			Grains/Bread				
	M/MA	Grade Group	Meets Daily	Grain	Grade Group	Meets Daily	Whole Grain	Grain Based
Tuna Melt	2.500	1.000	Yes	6.000	1.000	Yes	6.000	0.000

Fruit				Vegetables				Vegetable Subgroups				
Fruit cups	Grade Group	Meets Daily	Fruit	Veget	Grade Group	Meets Daily	Vegetable Juice	Dark Green	Red/Orange	Beans/Peas	Starchy	Other
1.000	0.500	Yes	0.000	1.250	0.750	Yes	0.000	0.500	0.250	0.500	0.000	0.000

Milk				
Milk cups	Grade Group	Meets Daily	Variety- 2 or more types (FFU, FFF,	RFF, RFU, WFF, WFU or Unassigned
1.000	1.000	Yes	Yes	No

**Food Based Menu Planning Compliance**

Date: 8/7/2024

Site: Planning Site\_Jackson

FB Age Group: Lunch Grades K-8

Menu: SY24 Week 1 Day 3

Meal Name	Meat/Meat Alternate (M/MA)			Grains/Bread				
	M/MA	Grade Group	Meets Daily	Grain	Grade Group	Meets Daily	Whole Grain	Grain Based
Beef Taco Salad	2.250	1.000	Yes	2.000	1.000	Yes	2.000	0.000

Fruit				Vegetables				Vegetable Subgroups				
Fruit cups	Grade Group	Meets Daily	Fruit	Veget	Grade Group	Meets Daily	Vegetable Juice	Dark Green	Red/Orange	Beans/Peas	Starchy	Other
1.000	Minimum	Requirement	1.000	1.250	Minimum	Requirement	0.000	1.250	0.000	0.250	0.500	0.000
	0.500	Yes	0.000		0.750	Yes						

Milk				
Milk cups	Grade Group	Meets Daily	Variety - 2 or more types (FFU, FFF, RFF, RFU, WFF, WFU or Unassigned)	
1.000	1.000	Yes	Yes	No

**Food Based Menu Planning Compliance**

Date: 8/7/2024

Site: Planning Site\_Jackson

FB Age Group: Lunch Grades K-8

Menu: SY24 Week 1 Day 3

Meal Name	Meat/Meat Alternate (M/MA)			Grains/Bread				
	M/MA	Grade Group	Meets Daily	Grain	Grade Group	Meets Daily	Whole Grain	Grain Based
Buffalo Chicken Wrap	2.000	1.000	Yes	2.500	1.000	Yes	2.500	0.000

Fruit				Vegetables				Vegetable Subgroups				
Fruit cups	Grade Group	Meets Daily	Fruit	Veget	Grade Group	Meets Daily	Vegetable Juice	Dark Green	Red/Orange	Beans/Peas	Starchy	Other
1.000	0.500	Yes	0.000	1.250	0.750	Yes	0.000	0.875	0.125	0.000	0.500	0.000

Milk				
Milk cups	Grade Group	Meets Daily	Variety- 2 or more types (FFU, FFF,	RFF, RFU, WFF, WFU or Unassigned
1.000	1.000	Yes	Yes	No



**Food Based Menu Planning Compliance**

Date: 8/7/2024

Site: Planning Site\_Jackson

FB Age Group: Lunch Grades K-8

Menu: SY24 Week 1 Day 3

Meal Name	Meat/Meat Alternate (M/MA)			Grains/Bread				
	M/MA	Grade Group	Meets Daily	Grain	Grade Group	Meets Daily	Whole Grain	Grain Based
Chicken Patty Sandwich	2.000	1.000	Yes	3.000	1.000	Yes	3.000	0.000

Fruit				Vegetables				Vegetable Subgroups				
Fruit cups	Grade Group	Meets Daily	Fruit Juice cups	Vegetable	Grade Group	Meets Daily	Vegetable Juice cups	Dark Green	Red/Orange	Beans/Peas	Starchy	Other
1.000	0.500	Yes	0.000	1.250	0.750	Yes	0.000	0.750	0.000	0.000	0.500	0.000

Milk				
Milk cups	Grade Group	Meets Daily	Variety- 2 or more types (FFU, FFF, RFF, RFU, WFF, WFU or Unassigned	
1.000	1.000	Yes	Yes	No

**Food Based Menu Planning Compliance**

Date: 8/7/2024

Site: Planning Site\_Jackson

FB Age Group: Lunch Grades K-8

Menu: SY24 Week 1 Day 3

Meal Name	Meat/Meat Alternate (M/MA)			Grains/Bread				
	M/MA	Grade Group	Meets Daily	Grain	Grade Group	Meets Daily	Whole Grain	Grain Based
Chicken Taco Salad	2.000	1.000	Yes	2.000	1.000	Yes	2.000	0.000

Fruit				Vegetables				Vegetable Subgroups				
Fruit cups	Grade Group	Meets Daily	Fruit	Veget	Grade Group	Meets Daily	Vegetable Juice	Dark Green	Red/Orange	Beans/Peas	Starchy	Other
1.000	0.500	Yes	0.000	1.250	0.750	Yes	0.000	1.250	0.000	0.250	0.500	0.000

Milk				
Milk cups	Grade Group	Meets Daily	Variety- 2 or more types (FFU, FFF,	RFF, RFU, WFF, WFU or Unassigned
1.000	1.000	Yes	Yes	No

**Food Based Menu Planning Compliance**

Date: 8/7/2024

Site: Planning Site\_Jackson

FB Age Group: Lunch Grades K-8

Menu: SY24 Week 1 Day 3

Meal Name	Meat/Meat Alternate (M/MA)			Grains/Bread				
	M/MA	Grade Group	Meets Daily	Grain	Grade Group	Meets Daily	Whole Grain	Grain Based
Homestyle Macaroni and Cheese	1.000	1.000	Yes	1.000	1.000	Yes	1.000	0.000

Fruit				Vegetables				Vegetable Subgroups				
Fruit cups	Grade Group	Meets Daily	Fruit	Veget	Grade Group	Meets Daily	Vegetable Juice	Dark Green	Red/Orange	Beans/Peas	Starchy	Other
1.000	0.500	Yes	0.000	1.250	0.750	Yes	0.000	0.750	0.000	0.000	0.500	0.000

Milk				
Milk cups	Grade Group	Meets Daily	Variety- 2 or more types (FFU, FFF,	RFF, RFU, WFF, WFU or Unassigned
1.000	1.000	Yes	Yes	No



**Food Based Menu Planning Compliance**

Date: 8/7/2024

Site: Planning Site\_Jackson

FB Age Group: Lunch Grades K-8

Menu: SY24 Week 1 Day 3

Meal Name	Meat/Meat Alternate (M/MA)			Grains/Bread				
	M/MA	Grade Group	Meets Daily	Grain	Grade Group	Meets Daily	Whole Grain	Grain Based
Vegetarian Taco Salad	2.250	1.000	Yes	2.000	1.000	Yes	2.000	0.000

Fruit				Vegetables				Vegetable Subgroups				
Fruit cups	Grade Group	Meets Daily	Fruit	Veget	Grade Group	Meets Daily	Vegetable Juice	Dark Green	Red/Orange	Beans/Peas	Starchy	Other
1.000	0.500	Yes	0.000	1.750	0.750	Yes	0.000	1.250	0.000	0.000	0.500	0.000

Milk				
Milk cups	Grade Group	Meets Daily	Variety- 2 or more types (FFU, FFF,	RFF, RFU, WFF, WFU or Unassigned
1.000	1.000	Yes	Yes	No

**Food Based Menu Planning Compliance**

Date: 8/8/2024

Site: Planning Site\_Jackson

FB Age Group: Lunch Grades K-8

Menu: SY24 Week 1 Day 4

Meal Name	Meat/Meat Alternate (M/MA)			Grains/Bread				
	M/MA	Grade Group	Meets Daily	Grain	Grade Group	Meets Daily	Whole Grain	Grain Based
Cheeseburger	2.500	1.000	Yes	4.000	1.000	Yes	4.000	0.000

Fruit				Vegetables				Vegetable Subgroups				
Fruit cups	Grade Group	Meets Daily	Fruit	Veget	Grade Group	Meets Daily	Vegetable Juice	Dark Green	Red/Orange	Beans/Peas	Starchy	Other
1.000	0.500	Yes	0.000	1.750	0.750	Yes	0.000	0.500	0.500	0.000	0.000	0.750

Milk				
Milk cups	Grade Group	Meets Daily	Variety - 2 or more types (FFU, FFF, RFF, RFU, WFF, WFU or Unassigned)	
1.000	1.000	Yes	Yes	No

**Food Based Menu Planning Compliance**

Date: 8/8/2024

Site: Planning Site\_Jackson

FB Age Group: Lunch Grades K-8

Menu: SY24 Week 1 Day 4

Meal Name	Meat/Meat Alternate (M/MA)			Grains/Bread				
	M/MA	Grade Group	Meets Daily	Grain	Grade Group	Meets Daily	Whole Grain	Grain Based
Chicken Caesar Salad	2.000	1.000	Yes	2.000	1.000	Yes	2.000	0.000

Fruit				Vegetables				Vegetable Subgroups				
Fruit cups	Grade Group	Meets Daily	Fruit	Veget	Grade Group	Meets Daily	Vegetable Juice	Dark Green	Red/Orange	Beans/Peas	Starchy	Other
1.000	0.500	Yes	0.000	1.750	0.750	Yes	0.000	1.250	0.750	0.000	0.000	0.750

Milk				
Milk cups	Grade Group	Meets Daily	Variety- 2 or more types (FFU, FFF,	RFF, RFU, WFF, WFU or Unassigned
1.000	1.000	Yes	Yes	No



**Food Based Menu Planning Compliance**

Date: 8/8/2024

Site: Planning Site\_Jackson

FB Age Group: Lunch Grades K-8

Menu: SY24 Week 1 Day 4

Meal Name	Meat/Meat Alternate (M/MA)			Grains/Bread				
	M/MA	Grade Group	Meets Daily	Grain	Grade Group	Meets Daily	Whole Grain	Grain Based
Ham & Cheese Sandwich	2.000	1.000	Yes	4.000	1.000	Yes	4.000	0.000

Fruit				Vegetables				Vegetable Subgroups				
Fruit cups	Grade Group	Meets Daily	Fruit	Veget	Grade Group	Meets Daily	Vegetable Juice	Dark Green	Red/Orange	Beans/Peas	Starchy	Other
1.000	0.500	Yes	0.000	1.750	0.750	Yes	0.000	0.500	0.500	0.000	0.000	0.750

Milk				
Milk cups	Grade Group	Meets Daily	Variety- 2 or more types (FFU, FFF,	RFF, RFU, WFF, WFU or Unassigned
1.000	1.000	Yes	Yes	No

**Food Based Menu Planning Compliance**

Date: 8/8/2024

Site: Planning Site\_Jackson

FB Age Group: Lunch Grades K-8

Menu: SY24 Week 1 Day 4

Meal Name	Meat/Meat Alternate (M/MA)			Grains/Bread				
	M/MA	Grade Group	Meets Daily	Grain	Grade Group	Meets Daily	Whole Grain	Grain Based
Rotisserie Chicken	3.500	1.000	Yes	2.000	1.000	Yes	2.000	0.000

Fruit				Vegetables				Vegetable Subgroups				
Fruit cups	Grade Group	Meets Daily	Fruit	Veget	Grade Group	Meets Daily	Vegetable Juice	Dark Green	Red/Orange	Beans/Peas	Starchy	Other
1.000	0.500	Yes	0.000	1.750	0.750	Yes	0.000	0.500	0.500	0.000	0.000	0.750

Milk				
Milk cups	Grade Group	Meets Daily	Variety- 2 or more types (FFU, FFF,	RFF, RFU, WFF, WFU or Unassigned
1.000	1.000	Yes	Yes	No

**Food Based Menu Planning Compliance**

Date: 8/9/2024

Site: Planning Site\_Jackson

FB Age Group: Lunch Grades K-8

Menu: SY24 Week 1 Day 5

Meal Name	Meat/Meat Alternate (M/MA)			Grains/Bread				
	M/MA	Grade Group	Meets Daily	Grain	Grade Group	Meets Daily	Whole Grain	Grain Based
Cheese Pizza	2.000	1.000	Yes	4.000	1.000	Yes	4.000	0.000

Fruit			Vegetables				Vegetable Subgroups					
Fruit cups	Grade Group	Meets Daily	Fruit Juice cups	Veget	Grade Group	Meets Daily	Vegetable Juice	Dark Green	Red/Orange	Beans/Peas	Starchy	Other
1.000	0.500	Yes	0.000	1.375	0.750	Yes	0.000	1.000	0.375	0.000	0.000	0.000

Milk				
Milk cups	Grade Group	Meets Daily	Variety- 2 or more types (FFU, FFF, RFF, RFU, WFF, WFU or Unassigned	
1.000	1.000	Yes	Yes	No

**Food Based Menu Planning Compliance**

Date: 8/9/2024

Site: Planning Site\_Jackson

FB Age Group: Lunch Grades K-8

Menu: SY24 Week 1 Day 5

Meal Name	Meat/Meat Alternate (M/MA)			Grains/Bread				
	M/MA	Grade Group	Meets Daily	Grain	Grade Group	Meets Daily	Whole Grain	Grain Based
Cobb Salad	2.500	1.000	Yes	2.000	1.000	Yes	2.000	0.000

Fruit				Vegetables				Vegetable Subgroups				
Fruit cups	Grade Group	Meets Daily	Fruit	Veget	Grade Group	Meets Daily	Vegetable Juice	Dark Green	Red/Orange	Beans/Peas	Starchy	Other
1.000	0.500	Yes	0.000	1.250	0.750	Yes	0.000	1.750	0.500	0.000	0.000	0.000

Milk				
Milk cups	Grade Group	Meets Daily	Variety- 2 or more types (FFU, FFF,	RFF, RFU, WFF, WFU or Unassigned
1.000	1.000	Yes	Yes	No

**Food Based Menu Planning Compliance**

Date: 8/9/2024

Site: Planning Site\_Jackson

FB Age Group: Lunch Grades K-8

Menu: SY24 Week 1 Day 5

Meal Name	Meat/Meat Alternate (M/MA)			Grains/Bread				
	M/MA	Grade Group	Meets Daily	Grain	Grade Group	Meets Daily	Whole Grain	Grain Based
Grilled Cheese Sandwich	2.000	1.000	Yes	4.000	1.000	Yes	4.000	0.000

Fruit				Vegetables				Vegetable Subgroups				
Fruit cups	Grade Group	Meets Daily	Fruit	Veget	Grade Group	Meets Daily	Vegetable Juice	Dark Green	Red/Orange	Beans/Peas	Starchy	Other
1.000	0.500	Yes	0.000	1.250	0.750	Yes	0.000	1.000	0.250	0.000	0.000	0.000

Milk				
Milk cups	Grade Group	Meets Daily	Variety- 2 or more types (FFU, FFF,	RFF, RFU, WFF, WFU or Unassigned
1.000	1.000	Yes	Yes	No

**Food Based Menu Planning Compliance**

Date: 8/9/2024

Site: Planning Site\_Jackson

FB Age Group: Lunch Grades K-8

Menu: SY24 Week 1 Day 5

Meal Name	Meat/Meat Alternate (M/MA)			Grains/Bread				
	M/MA	Grade Group	Meets Daily	Grain	Grade Group	Meets Daily	Whole Grain	Grain Based
Pepperoni Pizza	2.000	1.000	Yes	4.000	1.000	Yes	4.000	0.000

Fruit				Vegetables				Vegetable Subgroups				
Fruit cups	Grade Group	Meets Daily	Fruit	Veget	Grade Group	Meets Daily	Vegetable Juice	Dark Green	Red/Orange	Beans/Peas	Starchy	Other
1.000	0.500	Yes	0.000	1.375	0.750	Yes	0.000	1.000	0.375	0.000	0.000	0.000

Milk				
Milk cups	Grade Group	Meets Daily	Variety- 2 or more types (FFU, FFF,	RFF, RFU, WFF, WFU or Unassigned
1.000	1.000	Yes	Yes	No

**Food Based Menu Planning Compliance**

Date: 8/9/2024

Site: Planning Site\_Jackson

FB Age Group: Lunch Grades K-8

Menu: SY24 Week 1 Day 5

Meal Name	Meat/Meat Alternate (M/MA)			Grains/Bread				
	M/MA	Grade Group	Meets Daily	Grain	Grade Group	Meets Daily	Whole Grain	Grain Based
Southwest Chicken Pinwheels	2.000	1.000	Yes	4.500	1.000	Yes	4.500	0.000

Fruit			Vegetables				Vegetable Subgroups					
Fruit cups	Grade Group	Meets Daily	Fruit	Veget	Grade Group	Meets Daily	Vegetable Juice	Dark Green	Red/Orange	Beans/Peas	Starchy	Other
1.000	0.500	Yes	0.000	1.250	0.750	Yes	0.000	1.000	0.250	0.125	0.250	0.000

Milk				
Milk cups	Grade Group	Meets Daily	Variety- 2 or more types (FFU, FFF,	RFF, RFU, WFF, WFU or Unassigned
1.000	1.000	Yes	Yes	No

**Food Based Menu Planning Compliance**



**Criteria :**

Sites : Planning Site Jackson

FB Age Group : Lunch Grades K-8

Date Range: between 08/11/2024 and 08/17/2024

**LEGEND**

**Milk Subgroups**

FFF=Fat-Free Flavored, FFU=Fat-Free Unflavored, LFU=Low-Fat Unflavored,

LFF=Low-Fat Flavored, RFF=Reduced Fat Flavored, RFU=Reduced Fat Unflavored,

WFF=Whole Fat Flavored, WFU=Whole Fat Unflavored



**Food Based Menu Planning Compliance**

Date Range: From 8/11/2024 to 8/17/2024

Site: Planning Site\_Jackson

Age/Grade Group: Lunch Grades K-8

Days with menus per week: 5

Fruit										
	Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Weekly Total	Weekly Requirement (cups)	Meets Weekly Requirement
Minimum Fruit (cups)		1.000	1.000	1.000	1.000	1.000		5.000	2.500	Yes
Weekly Fruit Juice Limit Check (no more than half of total fruit)	Total Weekly Fruit	Total Weekly Fruit Juice	% of Total weekly fruit that is juice	Meets Weekly Requirement						
	5.250	0.000	0%	Yes						

Vegetable										
	Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Weekly Total	Weekly Requirement (cups)	Meets Weekly Requirement
Minimum Vegetables		1.250	1.250	1.250	2.500	1.250		7.500	3.750	Yes
Cups of Dark Green		1.250	1.500	1.250	1.250	1.250		6.500	0.500	Yes
Cups of Red/Orange		0.250	0.750	0.500	0.750	1.000		3.250	0.750	Yes
Cups of Beans/Peas (Legumes)		0.000	0.000	0.250	0.500	0.125		0.875	0.500	Yes
Cups of Starchy		0.500	0.000	0.000	1.000	0.250		1.750	0.500	Yes
Cups of Other		0.500	0.500	0.500	0.000	0.000		1.500	0.500	Yes
Weekly Vegetables Juice Limit Check (no more than half of total Vegetables)	Total Weekly Vegetables	Total Weekly Vegetables Juice	% of Total weekly Vegetables that is juice	Meets Weekly Requirement						
	9.000	0.000	0%	Yes						

Food Based Menu Planning Compliance



**Food Based Menu Planning Compliance**

Meat/Meat Alternate										
	Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Weekly Total	Weekly Requirement (oz eq)	Meets Weekly Requirement
Minimum Meat/Meat Alternate (oz eq)		1.000	2.000	2.000	2.250	2.000		9.250	9.000	Yes
Maximum Meat/Meat Alternate (oz eq)		2.500	2.000	2.250	2.250	2.500		11.500	10.000	Yes

Grain/Bread										
	Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Weekly Total	Weekly Requirement (oz eq)	Meets Weekly Requirement
Minimum Grain (oz eq)		2.000	2.000	2.250	2.000	2.000		10.250	8.000	Yes
Maximum Grain (oz eq)		4.000	4.000	4.000	4.000	4.500		20.500	9.000	Yes
Grain Based Dessert Total for all weekly meals								0	No more than 2 oz eq	Yes
Whole Grain Rich Weekly Amount		Weekly Grains Total	80.250	Weekly Whole Grain Rich Total	80.250	% of Whole Grain Rich		100%	80% whole grain rich	Yes

Milk										
	Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Weekly Total	Weekly Requirement (cups)	Meets Weekly Requirement
Minimum Fluid Milk (cups)		1.000	1.000	1.000	1.000	1.000		5.000	5.000	Yes
Variety- 2 or more types (FFU, FFF, LFU, LFF) Offered Must offer 1 unflavored choice.		Yes	Yes	Yes	Yes	Yes				
RFF, RFU, WFF, WFU or Unassigned Subgroup Offered		No	No	No	No	No				

Food Based Menu Planning Compliance

Date: 8/12/2024

Site: Planning Site\_Jackson

FB Age Group: Lunch Grades K-8

Menu: SY24 Week 2 Day 1

Meal Name	Meat/Meat Alternate (M/MA)			Grains/Bread				
	M/MA	Grade Group	Meets Daily	Grain	Grade Group	Meets Daily	Whole Grain	Grain Based
Chicken Tenders	2.000	1.000	Yes	3.000	1.000	Yes	3.000	0.000

Fruit				Vegetables				Vegetable Subgroups				
Fruit cups	Grade Group	Meets Daily Requirement	Fruit Juice	Vegetable	Grade Group	Meets Daily Requirement	Vegetable Juice	Dark Green	Red/Orange	Beans/Peas	Starchy	Other
1.000	0.500	Yes	0.000	1.250	0.750	Yes	0.000	0.500	0.000	0.000	0.500	0.250

Milk				
Milk cups	Grade Group	Meets Daily	Variety- 2 or more types (FFU, FFF, RFF, RFU, WFF, WFU or Unassigned)	
1.000	1.000	Yes	Yes	No

**Food Based Menu Planning Compliance**

Date: 8/12/2024

Site: Planning Site\_Jackson

FB Age Group: Lunch Grades K-8

Menu: SY24 Week 2 Day 1

Meal Name	Meat/Meat Alternate (M/MA)			Grains/Bread				
	M/MA	Grade Group	Meets Daily	Grain	Grade Group	Meets Daily	Whole Grain	Grain Based
John Wayne Casserole	1.000	1.000	Yes	4.000	1.000	Yes	4.000	0.000

Fruit				Vegetables				Vegetable Subgroups				
Fruit cups	Grade Group	Meets Daily	Fruit	Veget	Grade Group	Meets Daily	Vegetable Juice	Dark Green	Red/Orange	Beans/Peas	Starchy	Other
1.000	0.500	Yes	0.000	1.250	0.750	Yes	0.000	0.500	0.000	0.000	0.500	0.250

Milk				
Milk cups	Grade Group	Meets Daily	Variety- 2 or more types (FFU, FFF,	RFF, RFU, WFF, WFU or Unassigned
1.000	1.000	Yes	Yes	No

**Food Based Menu Planning Compliance**

Date: 8/12/2024

Site: Planning Site\_Jackson

FB Age Group: Lunch Grades K-8

Menu: SY24 Week 2 Day 1

Meal Name	Meat/Meat Alternate (M/MA)			Grains/Bread				
	M/MA	Grade Group	Meets Daily	Grain	Grade Group	Meets Daily	Whole Grain	Grain Based
Turkey & Cheese Deluxe Hoagie	2.000	1.000	Yes	4.000	1.000	Yes	4.000	0.000

Fruit				Vegetables				Vegetable Subgroups				
Fruit cups	Grade Group	Meets Daily	Fruit	Veget	Grade Group	Meets Daily	Vegetable Juice	Dark Green	Red/Orange	Beans/Peas	Starchy	Other
1.000	0.500	Yes	0.000	1.500	0.750	Yes	0.000	0.500	0.000	0.000	0.500	0.500

Milk				
Milk cups	Grade Group	Meets Daily	Variety- 2 or more types (FFU, FFF,	RFF, RFU, WFF, WFU or Unassigned
1.000	1.000	Yes	Yes	No

**Food Based Menu Planning Compliance**

Date: 8/12/2024

Site: Planning Site\_Jackson

FB Age Group: Lunch Grades K-8

Menu: SY24 Week 2 Day 1

Meal Name	Meat/Meat Alternate (M/MA)			Grains/Bread				
	M/MA	Grade Group	Meets Daily	Grain	Grade Group	Meets Daily	Whole Grain	Grain Based
Vegetarian Chef Salad	2.500	1.000	Yes	2.000	1.000	Yes	2.000	0.000

Fruit				Vegetables				Vegetable Subgroups				
Fruit cups	Grade Group	Meets Daily	Fruit	Veget	Grade Group	Meets Daily	Vegetable Juice	Dark Green	Red/Orange	Beans/Peas	Starchy	Other
1.000	Minimum	Requirement	1.000	1.250	Minimum	Requirement	0.000	1.250	0.250	0.000	0.500	0.250
	0.500	Yes	0.000	1.250	0.750	Yes	0.000	1.250	0.250	0.000	0.500	0.250

Milk				
Milk cups	Grade Group	Meets Daily	Variety- 2 or more types (FFU, FFF,	RFF, RFU, WFF, WFU or Unassigned
1.000	1.000	Yes	Yes	No

**Food Based Menu Planning Compliance**

Date: 8/13/2024

Site: Planning Site\_Jackson

FB Age Group: Lunch Grades K-8

Menu: SY24 Week 2 Day 2

Meal Name	Meat/Meat Alternate (M/MA)			Grains/Bread				
	M/MA	Grade Group	Meets Daily	Grain	Grade Group	Meets Daily	Whole Grain	Grain Based
Corn Dog	2.000	1.000	Yes	4.000	1.000	Yes	4.000	0.000

Fruit				Vegetables				Vegetable Subgroups				
Fruit cups	Grade Group	Meets Daily	Fruit	Veget	Grade Group	Meets Daily	Vegetable Juice	Dark Green	Red/Orange	Beans/Peas	Starchy	Other
1.000	0.500	Yes	0.000	1.250	0.750	Yes	0.000	1.000	0.250	0.000	0.000	0.000

Milk				
Milk cups	Grade Group	Meets Daily	Variety - 2 or more types (FFU, FFF, RFF, RFU, WFF, WFU or Unassigned)	
1.000	1.000	Yes	Yes	No



**Food Based Menu Planning Compliance**

Date: 8/13/2024

Site: Planning Site\_Jackson

FB Age Group: Lunch Grades K-8

Menu: SY24 Week 2 Day 2

Meal Name	Meat/Meat Alternate (M/MA)			Grains/Bread				
	M/MA	Grade Group	Meets Daily	Grain	Grade Group	Meets Daily	Whole Grain	Grain Based
Jambalaya	2.000	1.000	Yes	4.000	1.000	Yes	4.000	0.000

Fruit				Vegetables				Vegetable Subgroups				
Fruit cups	Grade Group	Meets Daily	Fruit	Veget	Grade Group	Meets Daily	Vegetable Juice	Dark Green	Red/Orange	Beans/Peas	Starchy	Other
1.000	0.500	Yes	0.000	1.750	0.750	Yes	0.000	1.000	0.250	0.000	0.000	0.500

Milk				
Milk cups	Grade Group	Meets Daily	Variety- 2 or more types (FFU, FFF,	RFF, RFU, WFF, WFU or Unassigned
1.000	1.000	Yes	Yes	No

**Food Based Menu Planning Compliance**

Date: 8/13/2024

Site: Planning Site\_Jackson

FB Age Group: Lunch Grades K-8

Menu: SY24 Week 2 Day 2

Meal Name	Meat/Meat Alternate (M/MA)			Grains/Bread				
	M/MA	Grade Group	Meets Daily	Grain	Grade Group	Meets Daily	Whole Grain	Grain Based
Mandarin Chicken Salad	2.000	1.000	Yes	2.000	1.000	Yes	2.000	0.000

Fruit				Vegetables				Vegetable Subgroups				
Fruit cups	Grade Group	Meets Daily	Fruit	Veget	Grade Group	Meets Daily	Vegetable Juice	Dark Green	Red/Orange	Beans/Peas	Starchy	Other
1.250	0.500	Yes	0.000	1.250	0.750	Yes	0.000	1.500	0.750	0.000	0.000	0.250

Milk				
Milk cups	Grade Group	Meets Daily	Variety- 2 or more types (FFU, FFF,	RFF, RFU, WFF, WFU or Unassigned
1.000	1.000	Yes	Yes	No

**Food Based Menu Planning Compliance**

Date: 8/13/2024

Site: Planning Site\_Jackson

FB Age Group: Lunch Grades K-8

Menu: SY24 Week 2 Day 2

Meal Name	Meat/Meat Alternate (M/MA)			Grains/Bread				
	M/MA	Grade Group	Meets Daily	Grain	Grade Group	Meets Daily	Whole Grain	Grain Based
Tuna Melt	2.000	1.000	Yes	4.000	1.000	Yes	4.000	0.000

Fruit				Vegetables				Vegetable Subgroups				
Fruit cups	Grade Group	Meets Daily	Fruit	Veget	Grade Group	Meets Daily	Vegetable Juice	Dark Green	Red/Orange	Beans/Peas	Starchy	Other
1.000	0.500	Yes	0.000	1.250	0.750	Yes	0.000	1.000	0.250	0.000	0.000	0.000

Milk				
Milk cups	Grade Group	Meets Daily	Variety- 2 or more types (FFU, FFF,	RFF, RFU, WFF, WFU or Unassigned
1.000	1.000	Yes	Yes	No

**Food Based Menu Planning Compliance**

Date: 8/14/2024

Site: Planning Site\_Jackson

FB Age Group: Lunch Grades K-8

Menu: SY24 Week 2 Day 3

Meal Name	Meat/Meat Alternate (M/MA)			Grains/Bread				
	M/MA	Grade Group	Meets Daily	Grain	Grade Group	Meets Daily	Whole Grain	Grain Based
Beef Taco Salad	2.250	1.000	Yes	3.000	1.000	Yes	3.000	0.000

Fruit				Vegetables				Vegetable Subgroups				
Fruit cups	Grade Group	Meets Daily	Fruit	Veget	Grade Group	Meets Daily	Vegetable Juice	Dark Green	Red/Orange	Beans/Peas	Starchy	Other
1.000	Minimum	Requirement	1.000	1.250	Minimum	Requirement	0.000	1.250	0.000	0.250	0.000	0.500
	0.500	Yes	0.000		0.750	Yes						

Milk				
Milk cups	Grade Group	Meets Daily	Variety - 2 or more types (FFU, FFF, RFF, RFU, WFF, WFU or Unassigned)	
1.000	1.000	Yes	Yes	No

**Food Based Menu Planning Compliance**

Date: 8/14/2024

Site: Planning Site\_Jackson

FB Age Group: Lunch Grades K-8

Menu: SY24 Week 2 Day 3

Meal Name	Meat/Meat Alternate (M/MA)			Grains/Bread				
	M/MA	Grade Group	Meets Daily	Grain	Grade Group	Meets Daily	Whole Grain	Grain Based
Buffalo Chicken Wrap	2.000	1.000	Yes	3.500	1.000	Yes	3.500	0.000

Fruit				Vegetables				Vegetable Subgroups				
Fruit cups	Grade Group	Meets Daily	Fruit	Veget	Grade Group	Meets Daily	Vegetable Juice	Dark Green	Red/Orange	Beans/Peas	Starchy	Other
1.000	0.500	Yes	0.000	1.250	0.750	Yes	0.000	0.875	0.125	0.000	0.000	0.500

Milk				
Milk cups	Grade Group	Meets Daily	Variety- 2 or more types (FFU, FFF,	RFF, RFU, WFF, WFU or Unassigned
1.000	1.000	Yes	Yes	No

**Food Based Menu Planning Compliance**

Date: 8/14/2024

Site: Planning Site\_Jackson

FB Age Group: Lunch Grades K-8

Menu: SY24 Week 2 Day 3

Meal Name	Meat/Meat Alternate (M/MA)			Grains/Bread				
	M/MA	Grade Group	Meets Daily Requirement	Grain	Grade Group	Meets Daily Requirement	Whole Grain	Grain Based
Chicken Patty Sandwich	2.000	1.000	Yes	4.000	1.000	Yes	4.000	0.000

Fruit				Vegetables				Vegetable Subgroups				
Fruit cups	Grade Group	Meets Daily Requirement	Fruit Juice cups	Vegetable	Grade Group	Meets Daily Requirement	Vegetable Juice cups	Dark Green	Red/Orange	Beans/Peas	Starchy	Other
1.000	0.500	Yes	0.000	1.250	0.750	Yes	0.000	0.750	0.000	0.000	0.000	0.500

Milk				
Milk cups	Grade Group	Meets Daily Requirement	Variety- 2 or more types (FFU, FFF, RFF, RFU, WFF, WFU or Unassigned)	
1.000	1.000	Yes	Yes	No

**Food Based Menu Planning Compliance**

Date: 8/14/2024

Site: Planning Site\_Jackson

FB Age Group: Lunch Grades K-8

Menu: SY24 Week 2 Day 3

Meal Name	Meat/Meat Alternate (M/MA)			Grains/Bread				
	M/MA	Grade Group	Meets Daily	Grain	Grade Group	Meets Daily	Whole Grain	Grain Based
Chicken Taco Salad	2.000	1.000	Yes	3.000	1.000	Yes	3.000	0.000

Fruit				Vegetables				Vegetable Subgroups				
Fruit cups	Grade Group	Meets Daily	Fruit	Veget	Grade Group	Meets Daily	Vegetable Juice	Dark Green	Red/Orange	Beans/Peas	Starchy	Other
1.000	Maximum	Requirement	1.000	0.1250	Minimum	Requirement	0.000	1.250	0.000	0.250	0.000	0.500

Milk				
Milk cups	Grade Group	Meets Daily	Variety- 2 or more types (FFU, FFF,	RFF, RFU, WFF, WFU or Unassigned
1.000	1.000	Yes	Yes	No

**Food Based Menu Planning Compliance**

Date: 8/14/2024

Site: Planning Site\_Jackson

FB Age Group: Lunch Grades K-8

Menu: SY24 Week 2 Day 3

Meal Name	Meat/Meat Alternate (M/MA)			Grains/Bread				
	M/MA	Grade Group	Meets Daily	Grain	Grade Group	Meets Daily	Whole Grain	Grain Based
Spaghetti and Meat Sauce	2.000	1.000	Yes	2.250	1.000	Yes	2.250	0.000

Fruit				Vegetables				Vegetable Subgroups				
Fruit cups	Grade Group	Meets Daily	Fruit	Veget	Grade Group	Meets Daily	Vegetable Juice	Dark Green	Red/Orange	Beans/Peas	Starchy	Other
1.000	0.500	Yes	0.000	1.750	0.750	Yes	0.000	0.750	0.500	0.000	0.000	0.500

Milk				
Milk cups	Grade Group	Meets Daily	Variety- 2 or more types (FFU, FFF, RFF, RFU, WFF, WFU or Unassigned)	
1.000	1.000	Yes	Yes	No



**Food Based Menu Planning Compliance**

Date: 8/14/2024

Site: Planning Site\_Jackson

FB Age Group: Lunch Grades K-8

Menu: SY24 Week 2 Day 3

Meal Name	Meat/Meat Alternate (M/MA)			Grains/Bread				
	M/MA	Grade Group	Meets Daily Requirement	Grain	Grade Group	Meets Daily Requirement	Whole Grain	Grain Based
Vegetarian Taco Salad	2.250	1.000	Yes	3.000	1.000	Yes	3.000	0.000

Fruit				Vegetables				Vegetable Subgroups				
Fruit cups	Grade Group	Meets Daily Requirement	Fruit Juice cups	Vegetable cups	Grade Group	Meets Daily Requirement	Vegetable Juice cups	Dark Green cups	Red/Orange cups	Beans/Peas cups	Starchy cups	Other cups
1.000	0.500	Yes	0.000	1.750	0.750	Yes	0.000	1.250	0.000	0.000	0.000	0.500

Milk			
Milk cups	Grade Group	Meets Daily Requirement	Variety- 2 or more types (FFU, FFF, RFF, RFU, WFF, WFU or Unassigned)
1.000	1.000	Yes	No

**Food Based Menu Planning Compliance**

Date: 8/15/2024

Site: Planning Site\_Jackson

FB Age Group: Lunch Grades K-8

Menu: SY24 Week 2 Day 4

Meal Name	Meat/Meat Alternate (M/MA)			Grains/Bread				
	M/MA	Grade Group	Meets Daily	Grain	Grade Group	Meets Daily	Whole Grain	Grain Based
Black Bean Burrito Filling	2.250	1.000	Yes	2.000	1.000	Yes	2.000	0.000

Fruit				Vegetables				Vegetable Subgroups				
Fruit cups	Grade Group	Meets Daily	Fruit	Veget	Grade Group	Meets Daily	Vegetable Juice	Dark Green	Red/Orange	Beans/Peas	Starchy	Other
1.000	0.500	Yes	0.000	2.500	0.750	Yes	0.000	0.500	0.500	0.500	1.000	0.000

Milk				
Milk cups	Grade Group	Meets Daily	Variety- 2 or more types (FFU, FFF,	RFF, RFU, WFF, WFU or Unassigned
1.000	1.000	Yes	Yes	No

**Food Based Menu Planning Compliance**

Date: 8/15/2024

Site: Planning Site\_Jackson

FB Age Group: Lunch Grades K-8

Menu: SY24 Week 2 Day 4

Meal Name	Meat/Meat Alternate (M/MA)			Grains/Bread				
	M/MA	Grade Group	Meets Daily	Grain	Grade Group	Meets Daily	Whole Grain	Grain Based
Chicken Caesar Salad	2.250	1.000	Yes	2.000	1.000	Yes	2.000	0.000

Fruit				Vegetables				Vegetable Subgroups				
Fruit cups	Grade Group	Meets Daily	Fruit	Veget	Grade Group	Meets Daily	Vegetable Juice	Dark Green	Red/Orange	Beans/Peas	Starchy	Other
1.000	Minimum	Requirement	1.000	2.500	Minimum	Requirement	0.000	1.250	0.750	0.500	1.000	0.000

Milk				
Milk cups	Grade Group	Meets Daily	Variety- 2 or more types (FFU, FFF,	RFF, RFU, WFF, WFU or Unassigned
1.000	1.000	Yes	Yes	No

**Food Based Menu Planning Compliance**

Date: 8/15/2024

Site: Planning Site\_Jackson

FB Age Group: Lunch Grades K-8

Menu: SY24 Week 2 Day 4

Meal Name	Meat/Meat Alternate (M/MA)			Grains/Bread				
	M/MA	Grade Group	Meets Daily	Grain	Grade Group	Meets Daily	Whole Grain	Grain Based
Diced Chicken	2.250	1.000	Yes	2.000	1.000	Yes	2.000	0.000

Fruit				Vegetables				Vegetable Subgroups				
Fruit cups	Grade Group	Meets Daily	Fruit	Veget	Grade Group	Meets Daily	Vegetable Juice	Dark Green	Red/Orange	Beans/Peas	Starchy	Other
1.000	0.500	Yes	0.000	2.500	0.750	Yes	0.000	0.500	0.500	0.500	1.000	0.000

Milk				
Milk cups	Grade Group	Meets Daily	Variety- 2 or more types (FFU, FFF,	RFF, RFU, WFF, WFU or Unassigned
1.000	1.000	Yes	Yes	No

**Food Based Menu Planning Compliance**

Date: 8/15/2024

Site: Planning Site\_Jackson

FB Age Group: Lunch Grades K-8

Menu: SY24 Week 2 Day 4

Meal Name	Meat/Meat Alternate (M/MA)			Grains/Bread				
	M/MA	Grade Group	Meets Daily Requirement	Grain	Grade Group	Meets Daily Requirement	Whole Grain	Grain Based
Ham & Cheese Sandwich	2.250	1.000	Yes	4.000	1.000	Yes	4.000	0.000

Fruit				Vegetables				Vegetable Subgroups				
Fruit cups	Grade Group	Meets Daily Requirement	Fruit Juice cups	Vegetable cups	Grade Group	Meets Daily Requirement	Vegetable Juice cups	Dark Green	Red/Orange	Beans/Peas	Starchy	Other
1.000	0.500	Yes	0.000	2.500	0.750	Yes	0.000	0.500	0.500	0.500	1.000	0.000

Milk				
Milk cups	Grade Group	Meets Daily Requirement	Variety- 2 or more types (FFU, FFF, RFF, RFU, WFF, WFU or Unassigned)	
1.000	1.000	Yes	Yes	No

**Food Based Menu Planning Compliance**

Date: 8/15/2024

Site: Planning Site\_Jackson

FB Age Group: Lunch Grades K-8

Menu: SY24 Week 2 Day 4

Meal Name	Meat/Meat Alternate (M/MA)			Grains/Bread				
	M/MA	Grade Group	Meets Daily	Grain	Grade Group	Meets Daily	Whole Grain	Grain Based
Hamburger	2.250	1.000	Yes	4.000	1.000	Yes	4.000	0.000

Fruit				Vegetables				Vegetable Subgroups				
Fruit cups	Grade Group	Meets Daily	Fruit	Veget	Grade Group	Meets Daily	Vegetable Juice	Dark Green	Red/Orange	Beans/Peas	Starchy	Other
1.000	Minimum	Requirement	0.000	2.500	Minimum	Requirement	0.000	0.500	0.500	0.500	1.000	0.000
	0.500	Yes	0.000		0.750	Yes						

Milk			
Milk cups	Grade Group	Meets Daily	Variety- 2 or more types (FFU, FFF, RFF, RFU, WFF, WFU or Unassigned)
1.000	1.000	Yes	No

**Food Based Menu Planning Compliance**

Date: 8/15/2024

Site: Planning Site\_Jackson

FB Age Group: Lunch Grades K-8

Menu: SY24 Week 2 Day 4

Meal Name	Meat/Meat Alternate (M/MA)			Grains/Bread				
	M/MA	Grade Group	Meets Daily	Grain	Grade Group	Meets Daily	Whole Grain	Grain Based
WM Beef Round	2.250	1.000	Yes	2.000	1.000	Yes	2.000	0.000

Fruit			Vegetables				Vegetable Subgroups					
Fruit cups	Grade Group	Meets Daily	Fruit	Veget	Grade Group	Meets Daily	Vegetable Juice	Dark Green	Red/Orange	Beans/Peas	Starchy	Other
1.000	0.500	Yes	0.000	2.500	0.750	Yes	0.000	0.500	0.500	0.500	1.000	0.000

Milk				
Milk cups	Grade Group	Meets Daily	Variety- 2 or more types (FFU, FFF, RFF, RFU, WFF, WFU or Unassigned)	
1.000	1.000	Yes	Yes	No

**Food Based Menu Planning Compliance**

Date: 8/15/2024

Site: Planning Site\_Jackson

FB Age Group: Lunch Grades K-8

Menu: SY24 Week 2 Day 4

Meal Name	Meat/Meat Alternate (M/MA)			Grains/Bread				
	M/MA	Grade Group	Meets Daily	Grain	Grade Group	Meets Daily	Whole Grain	Grain Based
WM Boneless Boston Pork	2.250	1.000	Yes	2.000	1.000	Yes	2.000	0.000

Fruit				Vegetables				Vegetable Subgroups				
Fruit cups	Grade Group	Meets Daily	Fruit	Veget	Grade Group	Meets Daily	Vegetable Juice	Dark Green	Red/Orange	Beans/Peas	Starchy	Other
1.000	Minimum	Requirement	0.000	2.500	Minimum	Requirement	0.000	0.500	0.500	0.500	1.000	0.000
	0.500	Yes	0.000		0.750	Yes						

Milk				
Milk cups	Grade Group	Meets Daily	Variety- 2 or more types (FFU, FFF,	RFF, RFU, WFF, WFU or Unassigned
1.000	1.000	Yes	Yes	No



**Food Based Menu Planning Compliance**

Date: 8/15/2024

Site: Planning Site\_Jackson

FB Age Group: Lunch Grades K-8

Menu: SY24 Week 2 Day 4

Meal Name	Meat/Meat Alternate (M/MA)			Grains/Bread				
	M/MA	Grade Group	Meets Daily	Grain	Grade Group	Meets Daily	Whole Grain	Grain Based
WM Chicken Breast	2.250	1.000	Yes	2.000	1.000	Yes	2.000	0.000

Fruit				Vegetables				Vegetable Subgroups				
Fruit cups	Grade Group	Meets Daily	Fruit	Veget	Grade Group	Meets Daily	Vegetable Juice	Dark Green	Red/Orange	Beans/Peas	Starchy	Other
1.000	0.500	Yes	0.000	2.500	0.750	Yes	0.000	0.500	0.500	0.500	1.000	0.000

Milk			
Milk cups	Grade Group	Meets Daily	Variety- 2 or more types (FFU, FFF, RFF, RFU, WFF, WFU or Unassigned)
1.000	1.000	Yes	No

**Food Based Menu Planning Compliance**

Date: 8/16/2024

Site: Planning Site\_Jackson

FB Age Group: Lunch Grades K-8

Menu: SY24 Week 2 Day 5

Meal Name	Meat/Meat Alternate (M/MA)			Grains/Bread				
	M/MA	Grade Group	Meets Daily Requirement	Grain	Grade Group	Meets Daily Requirement	Whole Grain	Grain Based
Cobb Salad	2.500	1.000	Yes	2.000	1.000	Yes	2.000	0.000

Fruit				Vegetables				Vegetable Subgroups				
Fruit cups	Grade Group	Meets Daily Requirement	Fruit Juice cups	Veget	Grade Group	Meets Daily Requirement	Vegetable Juice	Dark Green	Red/Orange	Beans/Peas	Starchy	Other
1.000	0.500	Yes	0.000	1.250	0.750	Yes	0.000	1.250	1.000	0.000	0.000	0.000

Milk				
Milk cups	Grade Group	Meets Daily	Variety- 2 or more types (FFU, FFF, RFF, RFU, WFF, WFU or Unassigned	
1.000	1.000	Yes	Yes	No

**Food Based Menu Planning Compliance**

Date: 8/16/2024

Site: Planning Site\_Jackson

FB Age Group: Lunch Grades K-8

Menu: SY24 Week 2 Day 5

Meal Name	Meat/Meat Alternate (M/MA)			Grains/Bread				
	M/MA	Grade Group	Meets Daily Requirement	Grain	Grade Group	Meets Daily Requirement	Whole Grain	Grain Based
Hot Ham and Cheese Slider	2.500	1.000	Yes	4.000	1.000	Yes	4.000	0.000

Fruit				Vegetables				Vegetable Subgroups				
Fruit cups	Grade Group	Meets Daily Requirement	Fruit Juice cups	Vegetable	Grade Group	Meets Daily Requirement	Vegetable Juice	Dark Green	Red/Orange	Beans/Peas	Starchy	Other
1.000	0.500	Yes	0.000	1.250	0.750	Yes	0.000	0.500	0.750	0.000	0.000	0.000

Milk				
Milk cups	Grade Group	Meets Daily	Variety- 2 or more types (FFF, RFF, RFU, WFF, WFU or Unassigned)	
1.000	1.000	Yes	Yes	No

**Food Based Menu Planning Compliance**

Date: 8/16/2024

Site: Planning Site\_Jackson

FB Age Group: Lunch Grades K-8

Menu: SY24 Week 2 Day 5

Meal Name	Meat/Meat Alternate (M/MA)			Grains/Bread				
	M/MA	Grade Group	Meets Daily	Grain	Grade Group	Meets Daily	Whole Grain	Grain Based
Meatball Sub	2.000	1.000	Yes	4.000	1.000	Yes	4.000	0.000

Fruit				Vegetables				Vegetable Subgroups				
Fruit cups	Grade Group	Meets Daily	Fruit	Veget	Grade Group	Meets Daily	Vegetable Juice	Dark Green	Red/Orange	Beans/Peas	Starchy	Other
	Minimum	Requirement	Juice cups		Minimum	Requirement	cups	cups	cups	cups	cups	cups
1.000	0.500	Yes	0.000	1.500	0.750	Yes	0.000	0.500	1.000	0.000	0.000	0.000

Milk			
Milk cups	Grade Group	Meets Daily	Variety- 2 or more types (FFU, FFF, RFF, RFU, WFF, WFU or Unassigned)
1.000	1.000	Yes	No

**Food Based Menu Planning Compliance**

Date: 8/16/2024

Site: Planning Site\_Jackson

FB Age Group: Lunch Grades K-8

Menu: SY24 Week 2 Day 5

Meal Name	Meat/Meat Alternate (M/MA)			Grains/Bread				
	M/MA	Grade Group	Meets Daily Requirement	Grain	Grade Group	Meets Daily Requirement	Whole Grain	Grain Based
Southwest Chicken Pinwheels	2.000	1.000	Yes	4.500	1.000	Yes	4.500	0.000

Fruit				Vegetables				Vegetable Subgroups				
Fruit cups	Grade Group	Meets Daily Requirement	Fruit Juice cups	Vegetable cups	Grade Group	Meets Daily Requirement	Vegetable Juice cups	Dark Green cups	Red/Orange cups	Beans/Peas cups	Starchy cups	Other cups
1.000	0.500	Yes	0.000	1.250	0.750	Yes	0.000	0.500	0.750	0.125	0.250	0.000

Milk				
Milk cups	Grade Group	Meets Daily	Variety- 2 or more types (FFU, FFF,	RFF, RFU, WFF, WFU or Unassigned
1.000	1.000	Yes	Yes	No

### Food Based Menu Planning Compliance



**Criteria :**

Sites : Planning Site Jackson

FB Age Group : Lunch Grades K-8

Date Range: between 08/18/2024 and 08/24/2024

LEGEND
<b>Milk Subgroups</b>
FFF=Fat-Free Flavored, FFU=Fat-Free Unflavored, LFU=Low-Fat Unflavored,
LLF=Low-Fat Flavored, RFF=Reduced Fat Flavored, RFU=Reduced Fat Unflavored,
WFF=Whole Fat Flavored, WFU=Whole Fat Unflavored

**Food Based Menu Planning Compliance**

Date Range: From 8/18/2024 to 8/24/2024

Site: Planning Site\_Jackson

Age/Grade Group: Lunch Grades K-8

Days with menus per week: 5

Fruit										
	Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Weekly Total	Weekly Requirement	Meets Weekly Requirement
Minimum Fruit (cups)		1.000	1.000	1.000	1.000	1.000		5.000	2.500	Yes
Weekly Fruit Juice Limit Check (no more than half of total fruit)	Total Weekly Fruit	Total Weekly Fruit Juice	% of Total weekly fruit that is juice		Meets Weekly Requirement					
	5.250	0.000	0%		Yes					

Vegetable										
	Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Weekly Total	Weekly Requirement (cups)	Meets Weekly Requirement
Minimum Vegetables		1.250	1.250	1.250	1.500	1.250		6.500	3.750	Yes
Cups of Dark Green		1.250	1.000	1.250	1.250	1.500		6.250	0.500	Yes
Cups of Red/Orange		0.750	0.750	0.125	0.250	0.750		2.625	0.750	Yes
Cups of Beans/Peas (Legumes)		0.000	0.500	0.250	0.000	0.125		0.875	0.500	Yes
Cups of Starchy		0.000	0.000	0.500	0.500	0.250		1.250	0.500	Yes
Cups of Other		0.500	0.250	0.000	0.500	0.000		1.250	0.500	Yes
Weekly Vegetables Juice Limit Check (no more than half of total Vegetables)	Total Weekly Vegetables	Total Weekly Vegetables Juice	% of Total weekly Vegetables that is juice		Meets Weekly Requirement					
	7.625	0.000	0%		Yes					

**Food Based Menu Planning Compliance**

Meat/Meat Alternate										
	Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Weekly Total	Weekly Requirement (oz eq)	Meets Weekly Requirement
Minimum Meat/Meat Alternate (oz eq)		2.000	2.000	2.000	2.000	2.000		10.000	9.000	Yes
Maximum Meat/Meat Alternate (oz eq)		2.500	2.250	2.250	3.500	2.500		13.000	10.000	Yes

Grain/Bread										
	Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Weekly Total	Weekly Requirement (oz eq)	Meets Weekly Requirement
Minimum Grain (oz eq)		3.000	2.000	1.000	2.000	2.000		10.000	8.000	Yes
Maximum Grain (oz eq)		5.000	4.000	3.000	4.000	4.500		20.500	9.000	Yes
Grain Based Dessert Total for all weekly meals								0	No more than 2 oz eq	Yes
Whole Grain Rich Weekly Amount		Weekly Grains Total	72.000	Weekly Whole Grain Rich Total	72.000	% of Whole Grain Rich		100%	80% whole grain rich	Yes

Milk										
	Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Weekly Total	Weekly Requirement (cups)	Meets Weekly Requirement
Minimum Fluid Milk (cups)		1.000	1.000	1.000	1.000	1.000		5.000	5.000	Yes
Variety- 2 or more types (FFU, FFF, LFU, LFF) Offered Must offer 1 unflavored choice.		Yes	Yes	Yes	Yes	Yes				
RFF, RFU, WFF, WFU or Unassigned Subgroup Offered		No	No	No	No	No				



Food Based Menu Planning Compliance

Date: 8/19/2024

Site: Planning Site\_Jackson

FB Age Group: Lunch Grades K-8

Menu: SY24 Week 3 Day 1

Meal Name	Meat/Meat Alternate (M/MA)			Grains/Bread				
	M/MA	Grade Group	Meets Daily	Grain	Grade Group	Meets Daily	Whole Grain	Grain Based
Chicken Nuggets	2.000	1.000	Yes	4.000	1.000	Yes	4.000	0.000

Fruit				Vegetables				Vegetable Subgroups				
Fruit cups	Grade Group	Meets Daily	Fruit Juice	Vegetables	Grade Group	Meets Daily	Vegetable Juice	Dark Green	Red/Orange	Beans/Peas	Starchy	Other
1.000	0.500	Yes	0.000	1.250	0.750	Yes	0.000	0.500	0.500	0.000	0.000	0.250

Milk				
Milk cups	Grade Group	Meets Daily	Variety- 2 or more types (FFU, FFF, RFF, RFU, WFF, WFU or Unassigned)	Subgroups Offered
1.000	1.000	Yes	Yes	No

**Food Based Menu Planning Compliance**

Date: 8/19/2024

Site: Planning Site\_Jackson

FB Age Group: Lunch Grades K-8

Menu: SY24 Week 3 Day 1

Meal Name	Meat/Meat Alternate (M/MA)			Grains/Bread				
	M/MA	Grade Group	Meets Daily Requirement	Grain	Grade Group	Meets Daily Requirement	Whole Grain	Grain Based
Red Beans and Sausage	2.250	1.000	Yes	3.000	1.000	Yes	3.000	0.000

Fruit				Vegetables				Vegetable Subgroups				
Fruit cups	Grade Group	Meets Daily Requirement	Fruit Juice cups	Vegetable cups	Grade Group	Meets Daily Requirement	Vegetable Juice cups	Dark Green	Red/Orange	Beans/Peas	Starchy	Other
1.000	0.500	Yes	0.000	1.250	0.750	Yes	0.000	0.500	0.500	0.000	0.000	0.250

Milk				
Milk cups	Grade Group	Meets Daily Requirement	Variety- 2 or more types (FFU, FFF, RFF, RFU, WFF, WFU or Unassigned)	
1.000	1.000	Yes	Yes	No

**Food Based Menu Planning Compliance**

Date: 8/19/2024

Site: Planning Site\_Jackson

FB Age Group: Lunch Grades K-8

Menu: SY24 Week 3 Day 1

Meal Name	Meat/Meat Alternate (M/MA)			Grains/Bread				
	M/MA	Grade Group	Meets Daily	Grain	Grade Group	Meets Daily	Whole Grain	Grain Based
Turkey & Cheese Deluxe Hoagie	2.000	1.000	Yes	5.000	1.000	Yes	5.000	0.000

Fruit				Vegetables				Vegetable Subgroups				
Fruit cups	Grade Group	Meets Daily	Fruit	Veget	Grade Group	Meets Daily	Vegetable Juice	Dark Green	Red/Orange	Beans/Peas	Starchy	Other
1.000	0.500	Yes	0.000	1.500	0.750	Yes	0.000	0.500	0.500	0.000	0.000	0.500

Milk				
Milk cups	Grade Group	Meets Daily	Variety- 2 or more types (FFU, FFF, RFF, RFU, WFF, WFU or Unassigned	
1.000	1.000	Yes	Yes	No

**Food Based Menu Planning Compliance**

Date: 8/19/2024

Site: Planning Site\_Jackson

FB Age Group: Lunch Grades K-8

Menu: SY24 Week 3 Day 1

Meal Name	Meat/Meat Alternate (M/MA)			Grains/Bread				
	M/MA	Grade Group	Meets Daily	Grain	Grade Group	Meets Daily	Whole Grain	Grain Based
Vegetarian Chef Salad	2.500	1.000	Yes	3.000	1.000	Yes	3.000	0.000

Fruit			Vegetables				Vegetable Subgroups					
Fruit cups	Grade Group	Meets Daily	Fruit Juice cups	Vegetable	Grade Group	Meets Daily	Vegetable Juice cups	Dark Green	Red/Orange	Beans/Peas	Starchy	Other
1.000	0.500	Yes	0.000	1.250	0.750	Yes	0.000	1.250	0.750	0.000	0.000	0.250

Milk				
Milk cups	Grade Group	Meets Daily	Variety- 2 or more types (FFU, FFF, RFF, RFU, WFF, WFU or Unassigned	
1.000	1.000	Yes	Yes	No

**Food Based Menu Planning Compliance**

Date: 8/20/2024

Site: Planning Site\_Jackson

FB Age Group: Lunch Grades K-8

Menu: SY24 Week 3 Day 2

Meal Name	Meat/Meat Alternate (M/MA)			Grains/Bread				
	M/MA	Grade Group	Meets Daily	Grain	Grade Group	Meets Daily	Whole Grain	Grain Based
Beef & Cheese Quesdilla	2.250	1.000	Yes	4.000	1.000	Yes	4.000	0.000

Fruit				Vegetables				Vegetable Subgroups				
Fruit cups	Grade Group	Meets Daily	Fruit	Veget	Grade Group	Meets Daily	Vegetable Juice	Dark Green	Red/Orange	Beans/Peas	Starchy	Other
1.000	0.500	Yes	0.000	1.500	0.750	Yes	0.000	0.500	0.250	0.500	0.000	0.000

Milk				
Milk cups	Grade Group	Meets Daily	Variety- 2 or more types (FFU, FFF, RFF, RFU, WFF, WFU or Unassigned)	
1.000	1.000	Yes	Yes	No

**Food Based Menu Planning Compliance**

Date: 8/20/2024

Site: Planning Site\_Jackson

FB Age Group: Lunch Grades K-8

Menu: SY24 Week 3 Day 2

Meal Name	Meat/Meat Alternate (M/MA)			Grains/Bread				
	M/MA	Grade Group	Meets Daily	Grain	Grade Group	Meets Daily	Whole Grain	Grain Based
Hot Dog on Bun	2.000	1.000	Yes	4.000	1.000	Yes	4.000	0.000

Fruit				Vegetables				Vegetable Subgroups				
Fruit cups	Grade Group	Meets Daily	Fruit	Veget	Grade Group	Meets Daily	Vegetable Juice	Dark Green	Red/Orange	Beans/Peas	Starchy	Other
1.000	Maximum	Requirement	1.000	1.250	Minimum	Requirement	0.000	0.500	0.250	0.500	0.000	0.000
	0.500	Yes	0.000		0.750	Yes						

Milk				
Milk cups	Grade Group	Meets Daily	Variety- 2 or more types (FFU, FFF,	RFF, RFU, WFF, WFU or Unassigned
1.000	1.000	Yes	Yes	No

**Food Based Menu Planning Compliance**

Date: 8/20/2024

Site: Planning Site\_Jackson

FB Age Group: Lunch Grades K-8

Menu: SY24 Week 3 Day 2

Meal Name	Meat/Meat Alternate (M/MA)			Grains/Bread				
	M/MA	Grade Group	Meets Daily	Grain	Grade Group	Meets Daily	Whole Grain	Grain Based
Mandarin Chicken Salad	2.000	1.000	Yes	2.000	1.000	Yes	2.000	0.000

Fruit				Vegetables				Vegetable Subgroups				
Fruit cups	Grade Group	Meets Daily	Fruit	Veget	Grade Group	Meets Daily	Vegetable Juice	Dark Green	Red/Orange	Beans/Peas	Starchy	Other
1.250	Minimum	Requirement	0.000	1.250	Minimum	Requirement	0.000	1.000	0.750	0.500	0.000	0.250

Milk				
Milk cups	Grade Group	Meets Daily	Variety- 2 or more types (FFU, FFF,	RFF, RFU, WFF, WFU or Unassigned
1.000	1.000	Yes	Yes	No

**Food Based Menu Planning Compliance**

Date: 8/20/2024

Site: Planning Site\_Jackson

FB Age Group: Lunch Grades K-8

Menu: SY24 Week 3 Day 2

Meal Name	Meat/Meat Alternate (M/MA)			Grains/Bread				
	M/MA	Grade Group	Meets Daily	Grain	Grade Group	Meets Daily	Whole Grain	Grain Based
Tuna Melt	2.000	1.000	Yes	4.000	1.000	Yes	4.000	0.000

Fruit				Vegetables				Vegetable Subgroups				
Fruit cups	Grade Group	Meets Daily	Fruit	Veget	Grade Group	Meets Daily	Vegetable Juice	Dark Green	Red/Orange	Beans/Peas	Starchy	Other
1.000	Minimum	Requirement	0.000	1.250	Minimum	Requirement	0.000	0.500	0.250	0.500	0.000	0.000
		Yes	0.000		0.750	Yes						

Milk				
Milk cups	Grade Group	Meets Daily	Variety- 2 or more types (FFU, FFF, RFF, RFU, WFF, WFU or Unassigned	
1.000	1.000	Yes	Yes	No



**Food Based Menu Planning Compliance**

Date: 8/21/2024

Site: Planning Site\_Jackson

FB Age Group: Lunch Grades K-8

Menu: SY24 Week 3 Day 3

Meal Name	Meat/Meat Alternate (M/MA)			Grains/Bread				
	M/MA	Grade Group	Meets Daily	Grain	Grade Group	Meets Daily	Whole Grain	Grain Based
Beef Taco Salad	2.250	1.000	Yes	2.000	1.000	Yes	2.000	0.000

Fruit				Vegetables				Vegetable Subgroups				
Fruit cups	Grade Group	Meets Daily Requirement	Fruit Juice cups	Vegetable cups	Grade Group	Meets Daily Requirement	Vegetable Juice cups	Dark Green	Red/Orange	Beans/Peas	Starchy	Other
1.000	0.500	Yes	0.000	1.250	0.750	Yes	0.000	1.250	0.000	0.250	0.500	0.000

Milk				
Milk cups	Grade Group	Meets Daily	Variety- 2 or more types (FFU, FFF, RFF, RFU, WFF, WFU or Unassigned)	
1.000	1.000	Yes	Yes	No

**Food Based Menu Planning Compliance**

Date: 8/21/2024

Site: Planning Site\_Jackson

FB Age Group: Lunch Grades K-8

Menu: SY24 Week 3 Day 3

Meal Name	Meat/Meat Alternate (M/MA)			Grains/Bread				
	M/MA	Grade Group	Meets Daily	Grain	Grade Group	Meets Daily	Whole Grain	Grain Based
Buffalo Chicken Wrap	2.000	1.000	Yes	2.500	1.000	Yes	2.500	0.000

Fruit				Vegetables				Vegetable Subgroups				
Fruit cups	Grade Group	Meets Daily	Fruit Juice cups	Veget	Grade Group	Meets Daily	Vegetable Juice	Dark Green	Red/Orange	Beans/Peas	Starchy	Other
1.000	0.500	Yes	0.000	1.250	0.750	Yes	0.000	0.875	0.125	0.000	0.500	0.000

Milk				
Milk cups	Grade Group	Meets Daily	Variety- 2 or more types (FFU, FFF, RFF, RFU, WFF, WFU or Unassigned)	
1.000	1.000	Yes	Yes	No

**Food Based Menu Planning Compliance**

Date: 8/21/2024

Site: Planning Site\_Jackson

FB Age Group: Lunch Grades K-8

Menu: SY24 Week 3 Day 3

Meal Name	Meat/Meat Alternate (M/MA)			Grains/Bread				
	M/MA	Grade Group	Meets Daily	Grain	Grade Group	Meets Daily	Whole Grain	Grain Based
Chicken Alfredo with Broccoli	2.000	1.000	Yes	1.000	1.000	Yes	1.000	0.000

Fruit				Vegetables				Vegetable Subgroups				
Fruit cups	Grade Group	Meets Daily	Fruit	Veget	Grade Group	Meets Daily	Vegetable Juice	Dark Green	Red/Orange	Beans/Peas	Starchy	Other
1.000	Minimum	Recommended	1.000	1.500	Minimum	Recommended	0.000	1.000	0.000	0.000	0.500	0.000

Milk				
Milk cups	Grade Group	Meets Daily	Variety- 2 or more types (FFU, FFF, RFF, RFU, WFF, WFU or Unassigned)	
1.000	1.000	Yes	Yes	No

**Food Based Menu Planning Compliance**

Date: 8/21/2024

Site: Planning Site\_Jackson

FB Age Group: Lunch Grades K-8

Menu: SY24 Week 3 Day 3

Meal Name	Meat/Meat Alternate (M/MA)			Grains/Bread				
	M/MA	Grade Group	Meets Daily	Grain	Grade Group	Meets Daily	Whole Grain	Grain Based
Chicken Patty Sandwich	2.000	1.000	Yes	3.000	1.000	Yes	3.000	0.000

Fruit				Vegetables				Vegetable Subgroups				
Fruit cups	Grade Group	Meets Daily	Fruit	Veget	Grade Group	Meets Daily	Vegetable Juice	Dark Green	Red/Orange	Beans/Peas	Starchy	Other
1.000	0.500	Yes	0.000	1.250	0.750	Yes	0.000	0.750	0.000	0.000	0.500	0.000

Milk				
Milk cups	Grade Group	Meets Daily	Variety- 2 or more types (FFU, FFF, RFF, RFU, WFF, WFU or Unassigned)	
1.000	1.000	Yes	Yes	No

**Food Based Menu Planning Compliance**

Date: 8/21/2024

Site: Planning Site\_Jackson

FB Age Group: Lunch Grades K-8

Menu: SY24 Week 3 Day 3

Meal Name	Meat/Meat Alternate (M/MA)			Grains/Bread				
	M/MA	Grade Group	Meets Daily	Grain	Grade Group	Meets Daily	Whole Grain	Grain Based
Chicken Taco Salad	2.000	1.000	Yes	2.000	1.000	Yes	2.000	0.000

Fruit				Vegetables				Vegetable Subgroups				
Fruit cups	Grade Group	Meets Daily	Fruit	Veget	Grade Group	Meets Daily	Vegetable Juice	Dark Green	Red/Orange	Beans/Peas	Starchy	Other
1.000	0.500	Yes	0.000	1.250	0.750	Yes	0.000	1.250	0.000	0.250	0.500	0.000

Milk				
Milk cups	Grade Group	Meets Daily	Variety- 2 or more types (FFU, FFF,	RFF, RFU, WFF, WFU or Unassigned
1.000	1.000	Yes	Yes	No

**Food Based Menu Planning Compliance**

Date: 8/21/2024

Site: Planning Site\_Jackson

FB Age Group: Lunch Grades K-8

Menu: SY24 Week 3 Day 3

Meal Name	Meat/Meat Alternate (M/MA)			Grains/Bread				
	M/MA	Grade Group	Meets Daily Requirement	Grain	Grade Group	Meets Daily Requirement	Whole Grain	Grain Based
Vegetarian Taco Salad	2.250	1.000	Yes	2.000	1.000	Yes	2.000	0.000

Fruit				Vegetables				Vegetable Subgroups				
Fruit cups	Grade Group	Meets Daily Requirement	Fruit Juice cups	Vegetable cups	Grade Group	Meets Daily Requirement	Vegetable Juice cups	Dark Green cups	Red/Orange cups	Beans/Peas cups	Starchy cups	Other cups
1.000	0.500	Yes	0.000	1.750	0.750	Yes	0.000	1.250	0.000	0.000	0.500	0.000

Milk			
Milk cups	Grade Group	Meets Daily Requirement	Variety- 2 or more types (FFU, FFF, RFF, RFU, WFF, WFU or Unassigned)
1.000	1.000	Yes	No

**Food Based Menu Planning Compliance**

Date: 8/22/2024

Site: Planning Site Jackson

FB Age Group: Lunch Grades K-8

Menu: SY24 Week 3 Day 4

Meal Name	Meat/Meat Alternate (M/MA)			Grains/Bread				
	M/MA	Grade Group	Meets Daily Requirement	Grain	Grade Group	Meets Daily Requirement	Whole Grain	Grain Based
Cheeseburger	2.500	1.000	Yes	4.000	1.000	Yes	4.000	0.000

Fruit				Vegetables				Vegetable Subgroups				
Fruit cups	Grade Group	Meets Daily Requirement	Fruit Juice cups	Vegetable	Grade Group	Meets Daily Requirement	Vegetable Juice cups	Dark Green	Red/Orange	Beans/Peas	Starchy	Other
1.000	0.500	Yes	0.000	1.500	0.750	Yes	0.000	0.500	0.000	0.000	0.500	0.500

Milk				
Milk cups	Grade Group	Meets Daily	Variety- 2 or more types (FFU, FFF, RFF, RFU, WFF, WFU or Unassigned)	
1.000	1.000	Yes	Yes	No

**Food Based Menu Planning Compliance**

Date: 8/22/2024

Site: Planning Site\_Jackson

FB Age Group: Lunch Grades K-8

Menu: SY24 Week 3 Day 4

Meal Name	Meat/Meat Alternate (M/MA)			Grains/Bread				
	M/MA	Grade Group	Meets Daily	Grain	Grade Group	Meets Daily	Whole Grain	Grain Based
Chicken Caesar Salad	2.000	1.000	Yes	2.000	1.000	Yes	2.000	0.000

Fruit				Vegetables				Vegetable Subgroups				
Fruit cups	Grade Group	Meets Daily	Fruit	Veget	Grade Group	Meets Daily	Vegetable Juice	Dark Green	Red/Orange	Beans/Peas	Starchy	Other
1.000	0.500	Yes	0.000	1.500	0.750	Yes	0.000	1.250	0.250	0.000	0.500	0.500

Milk			
Milk cups	Grade Group	Meets Daily	Variety- 2 or more types (FFU, FFF, RFF, RFU, WFF, WFU or Unassigned)
1.000	1.000	Yes	Yes



**Food Based Menu Planning Compliance**

Date: 8/22/2024

Site: Planning Site\_Jackson

FB Age Group: Lunch Grades K-8

Menu: SY24 Week 3 Day 4

Meal Name	Meat/Meat Alternate (M/MA)			Grains/Bread				
	M/MA	Grade Group	Meets Daily Requirement	Grain	Grade Group	Meets Daily Requirement	Whole Grain	Grain Based
Ham & Cheese Sandwich	2.000	1.000	Yes	4.000	1.000	Yes	4.000	0.000

Fruit				Vegetables				Vegetable Subgroups				
Fruit cups	Grade Group	Meets Daily Requirement	Fruit Juice cups	Veget	Grade Group	Meets Daily Requirement	Vegetable Juice	Dark Green	Red/Orange	Beans/Peas	Starchy	Other
1.000	Minimum 0.500	Requirement 1.000	0.000	1.500	Minimum 0.750	Requirement 1.000	0.000	0.500	0.000	0.000	0.500	0.500

Milk			
Milk cups	Grade Group	Meets Daily Requirement	Variety- 2 or more types (FFU, FFF, RFF, RFU, WFF, WFU or Unassigned)
1.000	1.000	Yes	Yes

**Food Based Menu Planning Compliance**

Date: 8/22/2024

Site: Planning Site\_Jackson

FB Age Group: Lunch Grades K-8

Menu: SY24 Week 3 Day 4

Meal Name	Meat/Meat Alternate (M/MA)			Grains/Bread				
	M/MA	Grade Group	Meets Daily Requirement	Grain	Grade Group	Meets Daily Requirement	Whole Grain	Grain Based
Jamaican Chicken	3.500	1.000	Yes	2.000	1.000	Yes	2.000	0.000

Fruit				Vegetables				Vegetable Subgroups				
Fruit cups	Grade Group	Meets Daily Requirement	Fruit Juice cups	Vegetable cups	Grade Group	Meets Daily Requirement	Vegetable Juice cups	Dark Green	Red/Orange	Beans/Peas	Starchy	Other
1.000	0.500	Yes	0.000	1.500	0.750	Yes	0.000	0.500	0.000	0.000	0.500	0.500

Milk				
Milk cups	Grade Group	Meets Daily	Variety- 2 or more types (FFU, FFF, RFF, RFU, WFF, WFU or Unassigned	
1.000	1.000	Yes	Yes	No

**Food Based Menu Planning Compliance**

Date: 8/23/2024

Site: Planning Site\_Jackson

FB Age Group: Lunch Grades K-8

Menu: SY24 Week 3 Day 5

Meal Name	Meat/Meat Alternate (M/MA)			Grains/Bread				
	M/MA	Grade Group	Meets Daily	Grain	Grade Group	Meets Daily	Whole Grain	Grain Based
Cheese Pizza	2.000	1.000	Yes	4.000	1.000	Yes	4.000	0.000

Fruit				Vegetables				Vegetable Subgroups				
Fruit cups	Grade Group	Meets Daily	Fruit	Veget	Grade Group	Meets Daily	Vegetable Juice	Dark Green	Red/Orange	Beans/Peas	Starchy	Other
1.000	Minimum	Requirement	1.000	1.375	Minimum	Requirement	0.000	0.750	0.625	0.000	0.000	0.000
	0.500	Yes	0.000	1.375	0.750	Yes	0.000	0.750	0.625	0.000	0.000	0.000

Milk				
Milk cups	Grade Group	Meets Daily	Variety- 2 or more types (FFU, FFF,	RFF, RFU, WFF, WFU or Unassigned
1.000	1.000	Yes	Yes	No

**Food Based Menu Planning Compliance**

Date: 8/23/2024

Site: Planning Site\_Jackson

FB Age Group: Lunch Grades K-8

Menu: SY24 Week 3 Day 5

Meal Name	Meat/Meat Alternate (M/MA)			Grains/Bread				
	M/MA	Grade Group	Meets Daily	Grain	Grade Group	Meets Daily	Whole Grain	Grain Based
Cobb Salad	2.500	1.000	Yes	2.000	1.000	Yes	2.000	0.000

Fruit				Vegetables				Vegetable Subgroups				
Fruit cups	Grade Group	Meets Daily	Fruit	Veget	Grade Group	Meets Daily	Vegetable Juice	Dark Green	Red/Orange	Beans/Peas	Starchy	Other
1.000	0.500	Yes	0.000	1.250	0.750	Yes	0.000	1.500	0.750	0.000	0.000	0.000

Milk				
Milk cups	Grade Group	Meets Daily	Variety- 2 or more types (FFU, FFF, RFF, RFU, WFF, WFU or Unassigned	
1.000	1.000	Yes	Yes	No

**Food Based Menu Planning Compliance**

Date: 8/23/2024

Site: Planning Site\_Jackson

FB Age Group: Lunch Grades K-8

Menu: SY24 Week 3 Day 5

Meal Name	Meat/Meat Alternate (M/MA)			Grains/Bread				
	M/MA	Grade Group	Meets Daily	Grain	Grade Group	Meets Daily	Whole Grain	Grain Based
Grilled Cheese Sandwich	2.000	1.000	Yes	4.000	1.000	Yes	4.000	0.000

Fruit				Vegetables				Vegetable Subgroups				
Fruit cups	Grade Group	Meets Daily	Fruit	Veget	Grade Group	Meets Daily	Vegetable Juice	Dark Green	Red/Orange	Beans/Peas	Starchy	Other
1.000	Minimum	Requirement	1.000	1.250	Minimum	Requirement	0.000	0.750	0.500	0.000	0.000	0.000

Milk			
Milk cups	Grade Group	Meets Daily	Variety- 2 or more types (FFU, FFF, RFF, RFU, WFF, WFU or Unassigned)
1.000	1.000	Yes	No

**Food Based Menu Planning Compliance**

Date: 8/23/2024

Site: Planning Site\_Jackson

FB Age Group: Lunch Grades K-8

Menu: SY24 Week 3 Day 5

Meal Name	Meat/Meat Alternate (M/MA)			Grains/Bread				
	M/MA	Grade Group	Meets Daily	Grain	Grade Group	Meets Daily	Whole Grain	Grain Based
Pepperoni Pizza	2.000	1.000	Yes	4.000	1.000	Yes	4.000	0.000

Fruit				Vegetables				Vegetable Subgroups				
Fruit cups	Grade Group	Meets Daily	Fruit	Veget	Grade Group	Meets Daily	Vegetable Juice	Dark Green	Red/Orange	Beans/Peas	Starchy	Other
1.000	Minimum 0.500	Requirement Yes	1.000	1.375	Minimum 0.750	Requirement Yes	0.000	0.750	0.625	0.000	0.000	0.000

Milk				
Milk cups	Grade Group	Meets Daily	Variety- 2 or more types (FFU, FFF, RFF, RFU, WFF, WFU or Unassigned	
1.000	1.000	Yes	Yes	No

**Food Based Menu Planning Compliance**

Date: 8/23/2024

Site: Planning Site\_Jackson

FB Age Group: Lunch Grades K-8

Menu: SY24 Week 3 Day 5

Meal Name	Meat/Meat Alternate (M/MA)			Grains/Bread				
	M/MA	Grade Group	Meets Daily	Grain	Grade Group	Meets Daily	Whole Grain	Grain Based
Southwest Chicken Pinwheels	2.000	1.000	Yes	4.500	1.000	Yes	4.500	0.000

Fruit				Vegetables				Vegetable Subgroups				
Fruit cups	Grade Group	Meets Daily	Fruit Juice cups	Vegetable	Grade Group	Meets Daily	Vegetable Juice cups	Dark Green	Red/Orange	Beans/Peas	Starchy	Other
1.000	0.500	Yes	0.000	1.250	0.750	Yes	0.000	0.750	0.500	0.125	0.250	0.000

Milk				
Milk cups	Grade Group	Meets Daily	Variety- 2 or more types (FFU, FFF, RFF, RFU, WFF, WFU or Unassigned	
1.000	1.000	Yes	Yes	No

**Food Based Menu Planning Compliance**



**Criteria :**

Sites : Planning Site Jackson  
 Date Range: between 08/25/2024 and 08/31/2024  
 FB Age Group : Lunch Grades K-8

LEGEND
<b>Milk Subgroups</b>
FFF=Fat-Free Flavored, FFU=Fat-Free Unflavored, LFU=Low-Fat Unflavored,
LFF=Low-Fat Flavored, RFF=Reduced Fat Flavored, RFU=Reduced Fat Unflavored,
WFF=Whole Fat Flavored, WFU=Whole Fat Unflavored



**Food Based Menu Planning Compliance**

Date Range: From 8/25/2024 to 8/31/2024

Site: Planning Site\_Jackson

Age/Grade Group: Lunch Grades K-8

Days with menus per week: 5

Fruit										
	Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Weekly Total	Weekly Requirement (cups)	Meets Weekly Requirement
Minimum Fruit (cups)		1.000	1.000	1.000	1.000	1.000		5.000	2.500	Yes
Weekly Fruit Juice Limit Check (no more than half of total fruit)	Total Weekly Fruit	Total Weekly Fruit Juice	% of Total weekly fruit that is juice		Meets Weekly Requirement					
	5.250	0.000	0%		Yes					

Vegetable										
	Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Weekly Total	Weekly Requirement (cups)	Meets Weekly Requirement
Minimum Vegetables		1.250	1.250	1.250	2.750	1.250		7.750	3.750	Yes
Cups of Dark Green		1.250	1.500	1.250	1.250	1.250		6.500	0.500	Yes
Cups of Red/Orange		0.250	0.750	0.125	1.250	1.000		3.375	0.750	Yes
Cups of Beans/Peas (Legumes)		0.000	0.000	0.250	0.500	0.125		0.875	0.500	Yes
Cups of Starchy		0.500	0.000	0.000	0.750	0.250		1.500	0.500	Yes
Cups of Other		0.500	0.250	0.500	0.000	0.000		1.250	0.500	Yes
Weekly Vegetables Juice Limit Check (no more than half of total Vegetables)	Total Weekly Vegetables	Total Weekly Vegetables	% of Total weekly Vegetables that is juice		Meets Weekly Requirement					
	8.625	0.000	0%		Yes					



### Food Based Menu Planning Compliance

Meat/Meat Alternate										
	Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Weekly Total	Weekly Requirement (oz eq)	Meets Weekly Requirement
Minimum Meat/Meat Alternate (oz eq)		2.000	2.000	2.000	2.250	2.000		10.250	9.000	Yes
Maximum Meat/Meat Alternate (oz eq)		2.500	2.000	2.500	2.250	2.500		11.750	10.000	Yes

Grain/Bread										
	Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Weekly Total	Weekly Requirement (oz eq)	Meets Weekly Requirement
Minimum Grain (oz eq)		2.000	3.000	2.000	2.000	2.000		11.000	8.000	Yes
Maximum Grain (oz eq)		4.500	5.000	3.000	4.000	4.500		21.000	9.000	Yes
Grain Based Dessert Total for all weekly meals								0	No more than 2 oz eq	Yes
Whole Grain Rich Weekly Amount		Weekly Grains Total	75.500	Weekly Whole Grain Rich Total	75.500	% of Whole Grain Rich		100%	80% whole grain rich	Yes

Milk										
	Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Weekly Total	Weekly Requirement (cups)	Meets Weekly Requirement
Minimum Fluid Milk (cups)		1.000	1.000	1.000	1.000	1.000		5.000	5.000	Yes
Variety- 2 or more types (FFU, FFF, LFU, LFF) Offered Must offer 1 unflavored choice.		Yes	Yes	Yes	Yes	Yes				
RFF, RFU, WFF, WFU or Unassigned Subgroup Offered		No	No	No	No	No				

## **Food Based Menu Planning Compliance**



**Date: 8/26/2024**  
**Site: Planning Site\_Jackson**  
**FB Age Group: Lunch Grades K-8**  
**Menu: SY24 Week 4 Day 1**

Meal Name	Meat/Meat Alternate (M/MA)			Grains/Bread				
	M/MA oz eq	Grade Group Minimum Requirement	Meets Daily Requirement	Grain oz eq	Grade Group Minimum Requirement	Meets Daily Requirement	Whole Grain Rich oz eq	Grain Based Dessert oz eq
Beef & Bean Frito Pie	2.000	1.000	Yes	4.500	1.000	Yes	4.500	0.000

Fruit				Vegetables				Vegetable Subgroups				
Fruit cups	Grade	Meets Daily Requirement	Fruit Juice	Vegetable	Grade Group	Meets Daily Requirement	Vegetable Juice	Dark Green	Red/Orange	Beans/Peas	Starchy	Other
1.000	0.500	Yes	0.000	1.500	0.750	Yes	0.000	0.500	0.000	0.000	0.000	0.500

Milk				
Milk cups	Grade	Meets Daily	Variety- 2 or more types (FFU, FFF, RFF, RFU, WFF, WFU or Unassigned)	
1.000	1.000	Yes	Yes	No

**Food Based Menu Planning Compliance**

Date: 8/26/2024

Site: Planning Site\_Jackson

FB Age Group: Lunch Grades K-8

Menu: SY24 Week 4 Day 1

Meal Name	Meat/Meat Alternate (M/MA)			Grains/Bread				
	M/MA	Grade Group	Meets Daily	Grain	Grade Group	Meets Daily	Whole Grain	Grain Based
Chicken Tenders	2.000	1.000	Yes	3.000	1.000	Yes	3.000	0.000

Fruit				Vegetables				Vegetable Subgroups				
Fruit cups	Grade Group	Meets Daily	Fruit	Veget	Grade Group	Meets Daily	Vegetable Juice	Dark Green	Red/Orange	Beans/Peas	Starchy	Other
1.000	Minimum	Recommendation	1.000	1.250	Minimum	Recommendation	0.000	0.500	0.000	0.000	0.500	0.250

Milk				
Milk cups	Grade Group	Meets Daily	Variety- 2 or more types (FFU, FFF, RFF, RFU, WFF, WFU or Unassigned	
1.000	1.000	Yes	Yes	No

**Food Based Menu Planning Compliance**

Date: 8/26/2024

Site: Planning Site\_Jackson

FB Age Group: Lunch Grades K-8

Menu: SY24 Week 4 Day 1

Meal Name	Meat/Meat Alternate (M/MA)			Grains/Bread				
	M/MA	Grade Group	Meets Daily	Grain	Grade Group	Meets Daily	Whole Grain	Grain Based
Turkey & Cheese Deluxe Hoagie	2.000	1.000	Yes	4.000	1.000	Yes	4.000	0.000

Fruit				Vegetables				Vegetable Subgroups				
Fruit cups	Grade Group	Meets Daily	Fruit	Veget	Grade Group	Meets Daily	Vegetable Juice	Dark Green	Red/Orange	Beans/Peas	Starchy	Other
	Minimum	Requirement	Minimum	Minimum	Minimum	Requirement	Minimum	Minimum	Minimum	Minimum	Minimum	Minimum
1.000	0.500	Yes	0.000	1.500	0.750	Yes	0.000	0.500	0.000	0.000	0.500	0.500

Milk			
Milk cups	Grade Group	Meets Daily	Variety- 2 or more types (FFU, FFF, RFF, RFU, WFF, WFU or Unassigned)
1.000	1.000	Yes	No

**Food Based Menu Planning Compliance**

Date: 8/26/2024

Site: Planning Site\_Jackson

FB Age Group: Lunch Grades K-8

Menu: SY24 Week 4 Day 1

Meal Name	Meat/Meat Alternate (M/MA)			Grains/Bread				
	M/MA	Grade Group	Meets Daily	Grain	Grade Group	Meets Daily	Whole Grain	Grain Based
Vegetarian Chef Salad	2.500	1.000	Yes	2.000	1.000	Yes	2.000	0.000

Fruit			Vegetables				Vegetable Subgroups					
Fruit cups	Grade Group	Meets Daily	Fruit	Veget	Grade Group	Meets Daily	Vegetable Juice	Dark Green	Red/Orange	Beans/Peas	Starchy	Other
1.000	0.500	Yes	0.000	1.250	0.750	Yes	0.000	1.250	0.250	0.000	0.500	0.250

Milk				
Milk cups	Grade Group	Meets Daily	Variety- 2 or more types (FFU, FFF, RFF, RFU, WFF, WFU or Unassigned	
1.000	1.000	Yes	Yes	No

**Food Based Menu Planning Compliance**

Date: 8/27/2024

Site: Planning Site\_Jackson

FB Age Group: Lunch Grades K-8

Menu: SY24 Week 4 Day 2

Meal Name	Meat/Meat Alternate (M/MA)			Grains/Bread				
	M/MA	Grade Group	Meets Daily	Grain	Grade Group	Meets Daily	Whole Grain	Grain Based
Chicken Gumbo	2.000	1.000	Yes	3.000	1.000	Yes	3.000	0.000

Fruit				Vegetables				Vegetable Subgroups				
Fruit cups	Grade Group	Meets Daily	Fruit	Veget	Grade Group	Meets Daily	Vegetable Juice	Dark Green	Red/Orange	Beans/Peas	Starchy	Other
1.000	Minimum	Requirement	0.000	1.375	Minimum	Requirement	0.000	1.000	0.250	0.000	0.000	0.125
		Yes				Yes						

Milk			
Milk cups	Grade Group	Meets Daily	Variety- 2 or more types (FFU, FFF, RFF, RFU, WFF, WFU or Unassigned)
1.000	1.000	Yes	Yes





**Food Based Menu Planning Compliance**

Date: 8/27/2024

Site: Planning Site\_Jackson

FB Age Group: Lunch Grades K-8

Menu: SY24 Week 4 Day 2

Meal Name	Meat/Meat Alternate (M/MA)			Grains/Bread				
	M/MA	Grade Group	Meets Daily	Grain	Grade Group	Meets Daily	Whole Grain	Grain Based
Corn Dog	2.000	1.000	Yes	5.000	1.000	Yes	5.000	0.000

Fruit				Vegetables				Vegetable Subgroups				
Fruit cups	Grade Group	Meets Daily	Fruit Juice cups	Vegetable	Grade Group	Meets Daily	Vegetable Juice cups	Dark Green	Red/Orange	Beans/Peas	Starchy	Other
1.000	Minimum	Requirement	0.000	1.250	Minimum	Requirement	0.000	1.000	0.250	0.000	0.000	0.000
		Yes				Yes						

Milk			
Milk cups	Grade Group	Meets Daily	Variety- 2 or more types (FFU, FFF, RFF, RFU, WFF, WFU or Unassigned)
1.000	1.000	Yes	No

**Food Based Menu Planning Compliance**

Date: 8/27/2024

Site: Planning Site\_Jackson

FB Age Group: Lunch Grades K-8

Menu: SY24 Week 4 Day 2

Meal Name	Meat/Meat Alternate (M/MA)			Grains/Bread				
	M/MA	Grade Group Minimum	Meets Daily Requirement	Grain	Grade Group Minimum	Meets Daily Requirement	Whole Grain Requirement	Grain Based Requirement
Mandarin Chicken Salad	2.000	1.000	Yes	3.000	1.000	Yes	3.000	0.000

Fruit				Vegetables				Vegetable Subgroups				
Fruit cups	Grade Group	Meets Daily	Fruit	Veget	Grade Group	Meets Daily	Vegetable Juice	Dark Green	Red/Orange	Beans/Peas	Starchy	Other
1.250	Minimum	Requirement	0.000	1.250	Minimum	Requirement	0.000	1.500	0.750	0.000	0.000	0.250
	0.500	Yes	0.000		0.750	Yes	0.000					

Milk				
Milk cups	Grade Group	Meets Daily	Variety- 2 or more types (FFU, FFF, RFF, RFU, WFF, WFU or Unassigned	
1.000	1.000	Yes	Yes	No



**Food Based Menu Planning Compliance**

Date: 8/27/2024

Site: Planning Site\_Jackson

FB Age Group: Lunch Grades K-8

Menu: SY24 Week 4 Day 2

Meal Name	Meat/Meat Alternate (M/MA)			Grains/Bread				
	M/MA	Grade Group	Meets Daily	Grain	Grade Group	Meets Daily	Whole Grain	Grain Based
Tuna Melt	2.000	1.000	Yes	5.000	1.000	Yes	5.000	0.000

Fruit			Vegetables				Vegetable Subgroups					
Fruit cups	Grade Group	Meets Daily	Fruit	Veget	Grade Group	Meets Daily	Vegetable Juice	Dark Green	Red/Orange	Beans/Peas	Starchy	Other
1.000	0.500	Yes	0.000	1.250	0.750	Yes	0.000	1.000	0.250	0.000	0.000	0.000

Milk				
Milk cups	Grade Group	Meets Daily	Variety- 2 or more types (FFU, FFF, RFF, RFU, WFF, WFU or Unassigned)	
1.000	1.000	Yes	Yes	No

**Food Based Menu Planning Compliance**

Date: 8/28/2024

Site: Planning Site\_Jackson

FB Age Group: Lunch Grades K-8

Menu: SY24 Week 4 Day 3

Meal Name	Meat/Meat Alternate (M/MA)			Grains/Bread				
	M/MA	Grade Group	Meets Daily	Grain	Grade Group	Meets Daily	Whole Grain	Grain Based
Beef Taco Salad	2.250	1.000	Yes	2.000	1.000	Yes	2.000	0.000

Fruit				Vegetables				Vegetable Subgroups			
Fruit cups	Grade Group	Meets Daily	Fruit Juice cups	Vegetable	Grade Group	Meets Daily	Vegetable Juice	Dark Green	Red/Orange	Beans/Peas	Starchy
1.000	0.500	Yes	0.000	1.250	0.750	Yes	0.000	1.250	0.000	0.250	0.000

Milk				
Milk cups	Grade Group	Meets Daily	Variety- 2 or more types (FFU, FFF, RFF, RFU, WFF, WFU or Unassigned)	
1.000	1.000	Yes	Yes	No

**Food Based Menu Planning Compliance**

Date: 8/28/2024

Site: Planning Site\_Jackson

FB Age Group: Lunch Grades K-8

Menu: SY24 Week 4 Day 3

Meal Name	Meat/Meat Alternate (M/MA)			Grains/Bread				
	M/MA	Grade Group Minimum	Meets Daily Requirement	Grain	Grade Group Minimum	Meets Daily Requirement	Whole Grain Requirement	Grain Based Requirement
Buffalo Chicken Wrap	2.000	1.000	Yes	2.500	1.000	Yes	2.500	0.000

Fruit				Vegetables				Vegetable Subgroups				
Fruit cups	Grade Group	Meets Daily Requirement	Fruit Juice cups	Veget	Grade Group	Meets Daily Requirement	Vegetable Juice	Dark Green	Red/Orange	Beans/Peas	Starchy	Other
1.000	Minimum 0.500	Requirement is met. Yes	0.000	able 1.250	Minimum 0.750	Requirement is met. Yes	0.000	0.875	0.125	0.000	0.000	0.500

Milk				
Milk cups	Grade Group	Meets Daily	Variety- 2 or more types (FFU, FFF, RFF, RFU, WFF, WFU or Unassigned	
1.000	1.000	Yes	Yes	No

**Food Based Menu Planning Compliance**

Date: 8/28/2024

Site: Planning Site\_Jackson

FB Age Group: Lunch Grades K-8

Menu: SY24 Week 4 Day 3

Meal Name	Meat/Meat Alternate (M/MA)			Grains/Bread				
	M/MA	Grade Group	Meets Daily Requirement	Grain	Grade Group	Meets Daily Requirement	Whole Grain	Grain Based
Cheesy Chicken & Rice Casserole	2.500	1.000	Yes	2.000	1.000	Yes	2.000	0.000

Fruit				Vegetables				Vegetable Subgroups				
Fruit cups	Grade Group	Meets Daily Requirement	Fruit Juice cups	Vegetable	Grade Group	Meets Daily Requirement	Vegetable Juice cups	Dark Green cups	Red/Orange cups	Beans/Peas cups	Starchy cups	Other cups
1.000	0.500	Yes	0.000	1.250	0.750	Yes	0.000	0.750	0.000	0.000	0.000	0.500

Milk				
Milk cups	Grade Group	Meets Daily	Variety- 2 or more types (FFU, FFF, RFF, RFU, WFF, WFU or Unassigned	
1.000	1.000	Yes	Yes	No

**Food Based Menu Planning Compliance**

Date: 8/28/2024

Site: Planning Site\_Jackson

FB Age Group: Lunch Grades K-8

Menu: SY24 Week 4 Day 3

Meal Name	Meat/Meat Alternate (M/MA)			Grains/Bread				
	M/MA	Grade Group	Meets Daily Requirement	Grain	Grade Group	Meets Daily Requirement	Whole Grain	Grain Based
Chicken Patty Sandwich	2.000	1.000	Yes	3.000	1.000	Yes	3.000	0.000

Fruit				Vegetables				Vegetable Subgroups				
Fruit cups	Grade Group	Meets Daily Requirement	Fruit Juice cups	Vegetable	Grade Group	Meets Daily Requirement	Vegetable Juice	Dark Green	Red/Orange	Beans/Peas	Starchy	Other
1.000	0.500	Yes	0.000	1.250	0.750	Yes	0.000	0.750	0.000	0.000	0.000	0.500

Milk				
Milk cups	Grade Group	Meets Daily	Variety- 2 or more types (FFU, FFF, RFF, RFU, WFF, WFU or Unassigned)	
1.000	1.000	Yes	Yes	No



**Food Based Menu Planning Compliance**

Date: 8/28/2024

Site: Planning Site\_Jackson

FB Age Group: Lunch Grades K-8

Menu: SY24 Week 4 Day 3

Meal Name	Meat/Meat Alternate (M/MA)			Grains/Bread				
	M/MA	Grade Group	Meets Daily	Grain	Grade Group	Meets Daily	Whole Grain	Grain Based
Chicken Taco Salad	2.000	1.000	Yes	2.000	1.000	Yes	2.000	0.000

Fruit				Vegetables				Vegetable Subgroups				
Fruit cups	Grade Group	Meets Daily	Fruit Juice cups	Vegetable cups	Grade Group	Meets Daily	Vegetable Juice cups	Dark Green	Red/Orange	Beans/Peas	Starchy	Other
1.000	Minimum	Requirement	0.000	1.250	Minimum	Requirement	0.000	1.250	0.000	0.250	0.000	0.500

Milk				
Milk cups	Grade Group	Meets Daily	Variety- 2 or more types (FFU, FFF, RFF, RFU, WFF, WFU or Unassigned)	
1.000	1.000	Yes	Yes	No



**Food Based Menu Planning Compliance**

Date: 8/28/2024

Site: Planning Site\_Jackson

FB Age Group: Lunch Grades K-8

Menu: SY24 Week 4 Day 3

Meal Name	Meat/Meat Alternate (M/MA)			Grains/Bread				
	M/MA	Grade Group	Meets Daily	Grain	Grade Group	Meets Daily	Whole Grain	Grain Based
Vegetarian Taco Salad	2.250	1.000	Yes	2.000	1.000	Yes	2.000	0.000

Fruit				Vegetables				Vegetable Subgroups				
Fruit cups	Grade Group	Meets Daily	Fruit Juice cups	Veget	Grade Group	Meets Daily	Vegetable Juice	Dark Green	Red/Orange	Beans/Peas	Starchy	Other
	Minimum	Requirement	Minimum		Minimum	Requirement						
1.000	0.500	Yes	0.000	1.750	0.750	Yes	0.000	1.250	0.000	0.000	0.000	0.500

Milk			
Milk cups	Grade Group	Meets Daily	Variety- 2 or more types (FFU, FFF, RFF, RFU, WFF, WFU or Unassigned)
1.000	1.000	Yes	Yes

**Food Based Menu Planning Compliance**

Date: 8/29/2024

Site: Planning Site\_Jackson

FB Age Group: Lunch Grades K-8

Menu: SY24 Week 4 Day 4

Meal Name	Meat/Meat Alternate (M/MA)			Grains/Bread				
	M/MA	Grade Group	Meets Daily	Grain	Grade Group	Meets Daily	Whole Grain	Grain Based
Black Bean Burrito Filling	2.250	1.000	Yes	2.000	1.000	Yes	2.000	0.000

Fruit				Vegetables				Vegetable Subgroups				
Fruit cups	Grade Group	Meets Daily	Fruit	Veget	Grade Group	Meets Daily	Vegetable Juice	Dark Green	Red/Orange	Beans/Peas	Starchy	Other
1.000	0.500	Yes	0.000	2.750	0.750	Yes	0.000	0.500	1.000	0.500	0.750	0.000

Milk				
Milk cups	Grade Group	Meets Daily	Variety- 2 or more types (FFU, FFF, RFF, RFU, WFF, WFU or Unassigned	
1.000	1.000	Yes	Yes	No

**Food Based Menu Planning Compliance**

Date: 8/29/2024

Site: Planning Site\_Jackson

FB Age Group: Lunch Grades K-8

Menu: SY24 Week 4 Day 4

Meal Name	Meat/Meat Alternate (M/MA)			Grains/Bread				
	M/MA	Grade Group	Meets Daily	Grain	Grade Group	Meets Daily	Whole Grain	Grain Based
Chicken Caesar Salad	2.250	1.000	Yes	2.000	1.000	Yes	2.000	0.000

Fruit				Vegetables				Vegetable Subgroups				
Fruit cups	Grade Group	Meets Daily	Fruit	Veget	Grade Group	Meets Daily	Vegetable Juice	Dark Green	Red/Orange	Beans/Peas	Starchy	Other
1.000	Minimum	Requirement	0.000	2.750	Minimum	Requirement	0.000	1.250	1.250	0.500	0.750	0.000
		Yes				Yes						

Milk				
Milk cups	Grade Group	Meets Daily	Variety- 2 or more types (FFU, FFF,	RFF, RFU, WFF, WFU or Unassigned
1.000	1.000	Yes	Yes	No

**Food Based Menu Planning Compliance**

Date: 8/29/2024

Site: Planning Site\_Jackson

FB Age Group: Lunch Grades K-8

Menu: SY24 Week 4 Day 4

Meal Name	Meat/Meat Alternate (M/MA)			Grains/Bread				
	M/MA	Grade Group	Meets Daily	Grain	Grade Group	Meets Daily	Whole Grain	Grain Based
Ham & Cheese Sandwich	2.250	1.000	Yes	4.000	1.000	Yes	4.000	0.000

Fruit				Vegetables				Vegetable Subgroups				
Fruit cups	Grade Group	Meets Daily	Fruit	Veget	Grade Group	Meets Daily	Vegetable Juice	Dark Green	Red/Orange	Beans/Peas	Starchy	Other
1.000	0.500	Yes	0.000	2.750	0.750	Yes	0.000	0.500	1.000	0.500	0.750	0.000

Milk				
Milk cups	Grade Group	Meets Daily	Variety- 2 or more types (FFU, FFF, RFF, RFU, WFF, WFU or Unassigned	
1.000	1.000	Yes	Yes	No

**Food Based Menu Planning Compliance**

Date: 8/29/2024

Site: Planning Site\_Jackson

FB Age Group: Lunch Grades K-8

Menu: SY24 Week 4 Day 4

Meal Name	Meat/Meat Alternate (M/MA)			Grains/Bread				
	M/MA	Grade Group	Meets Daily	Grain	Grade Group	Meets Daily	Whole Grain	Grain Based
Hamburger	2.250	1.000	Yes	4.000	1.000	Yes	4.000	0.000

Fruit				Vegetables				Vegetable Subgroups				
Fruit cups	Grade Group	Meets Daily	Fruit	Veget	Grade Group	Meets Daily	Vegetable Juice	Dark Green	Red/Orange	Beans/Peas	Starchy	Other
	Minimum	Requirement	0.000		Minimum	Requirement						
1.000	0.500	Yes	0.000	2.750	0.750	Yes	0.000	0.500	1.000	0.500	0.750	0.000

Milk			
Milk cups	Grade Group	Meets Daily	Variety- 2 or more types (FFU, FFF, RFF, RFU, WFF, WFU or Unassigned)
1.000	1.000	Yes	No

**Food Based Menu Planning Compliance**

Date: 8/29/2024

Site: Planning Site\_Jackson

FB Age Group: Lunch Grades K-8

Menu: SY24 Week 4 Day 4

Meal Name	Meat/Meat Alternate (M/MA)			Grains/Bread				
	M/MA	Grade Group	Meets Daily	Grain	Grade Group	Meets Daily	Whole Grain	Grain Based
WM Beef Round	2.250	1.000	Yes	2.000	1.000	Yes	2.000	0.000

Fruit				Vegetables				Vegetable Subgroups				
Fruit cups	Grade Group	Meets Daily	Fruit	Veget	Grade Group	Meets Daily	Vegetable Juice	Dark Green	Red/Orange	Beans/Peas	Starchy	Other
1.000	0.500	Yes	0.000	2.750	0.750	Yes	0.000	0.500	1.000	0.500	0.750	0.000

Milk				
Milk cups	Grade Group	Meets Daily	Variety- 2 or more types (FFU, FFF, RFF, RFU, WFF, WFU or Unassigned)	
1.000	1.000	Yes	Yes	No



**Food Based Menu Planning Compliance**

Date: 8/29/2024

Site: Planning Site\_Jackson

FB Age Group: Lunch Grades K-8

Menu: SY24 Week 4 Day 4

Meal Name	Meat/Meat Alternate (M/MA)			Grains/Bread				
	M/MA	Grade Group	Meets Daily	Grain	Grade Group	Meets Daily	Whole Grain	Grain Based
WM Boneless Boston Pork	2.250	1.000	Yes	2.000	1.000	Yes	2.000	0.000

Fruit				Vegetables				Vegetable Subgroups				
Fruit cups	Grade Group	Meets Daily	Fruit	Veget.	Grade Group	Meets Daily	Vegetable Juice	Dark Green	Red/Orange	Beans/Peas	Starchy	Other
1.000	Minimum	Recommended	1.000	2.750	Minimum	Recommended	0.000	0.500	1.000	0.500	0.750	0.000

Milk				
Milk cups	Grade Group	Meets Daily	Variety- 2 or more types (FFU, FFF, RFF, RFU, WFF, WFU or Unassigned)	
1.000	1.000	Yes	Yes	No

**Food Based Menu Planning Compliance**

Date: 8/29/2024

Site: Planning Site\_Jackson

FB Age Group: Lunch Grades K-8

Menu: SY24 Week 4 Day 4

Meal Name	Meat/Meat Alternate (M/MA)			Grains/Bread				
	M/MA	Grade Group	Meets Daily	Grain	Grade Group	Meets Daily	Whole Grain	Grain Based
WM Chicken Breast	2.250	1.000	Yes	2.000	1.000	Yes	2.000	0.000

Fruit				Vegetables				Vegetable Subgroups				
Fruit cups	Grade Group	Meets Daily	Fruit	Veget	Grade Group	Meets Daily	Vegetable Juice	Dark Green	Red/Orange	Beans/Peas	Starchy	Other
1.000	0.500	Yes	0.000	2.750	0.750	Yes	0.000	0.500	1.000	0.500	0.750	0.000

Milk				
Milk cups	Grade Group	Meets Daily	Variety- 2 or more types (FFU, FFF,	RFF, RFU, WFF, WFU or Unassigned
1.000	1.000	Yes	Yes	No

**Food Based Menu Planning Compliance**

Date: 8/30/2024

Site: Planning Site\_Jackson

FB Age Group: Lunch Grades K-8

Menu: SY24 Week 4 Day 5

Meal Name	Meat/Meat Alternate (M/MA)			Grains/Bread				
	M/MA	Grade Group	Meets Daily	Grain	Grade Group	Meets Daily	Whole Grain	Grain Based
Cobb Salad	2.500	1.000	Yes	2.000	1.000	Yes	2.000	0.000

Fruit				Vegetables				Vegetable Subgroups				
Fruit cups	Grade Group	Meets Daily	Fruit	Veget	Grade Group	Meets Daily	Vegetable Juice	Dark Green	Red/Orange	Beans/Peas	Starchy	Other
1.000	0.500	Yes	0.000	1.250	0.750	Yes	0.000	1.250	1.000	0.000	0.000	0.000

Milk				
Milk cups	Grade Group	Meets Daily	Variety- 2 or more types (FFU, FFF,	RFF, RFU, WFF, WFU or Unassigned
1.000	1.000	Yes	Yes	No

**Food Based Menu Planning Compliance**

Date: 8/30/2024

Site: Planning Site\_Jackson

FB Age Group: Lunch Grades K-8

Menu: SY24 Week 4 Day 5

Meal Name	Meat/Meat Alternate (M/MA)			Grains/Bread				
	M/MA	Grade Group	Meets Daily	Grain	Grade Group	Meets Daily	Whole Grain	Grain Based
Fish Tacos	2.000	1.000	Yes	4.000	1.000	Yes	4.000	0.000

Fruit				Vegetables				Vegetable Subgroups				
Fruit cups	Grade Group	Meets Daily	Fruit	Veget	Grade Group	Meets Daily	Vegetable Juice	Dark Green	Red/Orange	Beans/Peas	Starchy	Other
1.000	0.500	Yes	0.000	1.250	0.750	Yes	0.000	0.500	0.750	0.000	0.000	0.000

Milk				
Milk cups	Grade Group	Meets Daily	Variety- 2 or more types (FFU, FFF, RFF, RFU, WFF, WFU or Unassigned)	
1.000	1.000	Yes	Yes	No

**Food Based Menu Planning Compliance**

Date: 8/30/2024

Site: Planning Site\_Jackson

FB Age Group: Lunch Grades K-8

Menu: SY24 Week 4 Day 5

Meal Name	Meat/Meat Alternate (M/MA)			Grains/Bread				
	M/MA	Grade Group	Meets Daily	Grain	Grade Group	Meets Daily	Whole Grain	Grain Based
Hot Ham and Cheese Slider	2.500	1.000	Yes	4.000	1.000	Yes	4.000	0.000

Fruit				Vegetables				Vegetable Subgroups				
Fruit cups	Grade Group	Meets Daily	Fruit	Veget	Grade Group	Meets Daily	Vegetable Juice	Dark Green	Red/Orange	Beans/Peas	Starchy	Other
1.000	0.500	Yes	0.000	1.250	0.750	Yes	0.000	0.500	0.750	0.000	0.000	0.000

Milk				
Milk cups	Grade Group	Meets Daily	Variety- 2 or more types (FFU, FFF, RFF, RFU, WFF, WFU or Unassigned)	
1.000	1.000	Yes	Yes	No

**Food Based Menu Planning Compliance**

Date: 8/30/2024

Site: Planning Site\_Jackson

FB Age Group: Lunch Grades K-8

Menu: SY24 Week 4 Day 5

Meal Name	Meat/Meat Alternate (M/MA)			Grains/Bread				
	M/MA	Grade Group	Meets Daily	Grain	Grade Group	Meets Daily	Whole Grain	Grain Based
Southwest Chicken Pinwheels	2.000	1.000	Yes	4.500	1.000	Yes	4.500	0.000

Fruit				Vegetables				Vegetable Subgroups				
Fruit cups	Grade Group	Meets Daily Requirement	Fruit Juice cups	Veget. cups	Grade Group	Meets Daily Requirement	Vegetable Juice cups	Dark Green	Red/Orange	Beans/Peas	Starchy	Other
1.000	0.500	Yes	0.000	1.250	0.750	Yes	0.000	0.500	0.750	0.125	0.250	0.000

Milk			
Milk cups	Grade Group	Meets Daily	Variety- 2 or more types (FFU, FFF, RFF, RFU, WFF, WFU or Unassigned)
1.000	1.000	Yes	No

# Nutrient Analysis

Production Menu Nutrient Analysis -  
Calories, Sat. Fat & Sodium



Date Range : From 08/05/2024 to 08/09/2024  
Sites : Planning Site\_Jackson  
Menus : All Menus  
Serving Locations: All Serving Locations.  
Age Group: Breakfast Grades K-12  
Calculations displayed are Weighted Individual

**Production Menu Nutrient Analysis -**  
**Calories, Sat. Fat & Sodium**



**Nutrition For Complete Date Range**

Comparison Details - (* = Standard Does Not Exist) (! = Missing value in one or more of the ingredients) (***) = Missing nutrient values				
	Menu's Value	Weekly Standard Value	Deviation	Error Messages
Calories (Kcal)	498.027 !	450.000 - 500.000		
Sat. Fat (%)	2.505 ! (g), 4.527 (%) !	<10.000 (%)		
Sodium (mg)	484.742	Target 1A ≤540.000		



**Production Menu Nutrient Analysis -**  
**Calories, Sat. Fat & Sodium**



Date : 08/05/2024

Menu : SY24 Brk Week 1 Day 1

Planned Number of Servings : 100

Comparison Details - (* = Standard Does Not Exist) (! = Missing value in one or more of the ingredients) (** = Missing nutrient values)						
		Menu's Value		Weekly Standard Value		
Calories (Kcal)		471.995 !		450.000 - 500.000		
Sat. Fat (%)		1.515 ! (g), 2.889 (%) !		<10.000 (%)		
Sodium (mg)		433.328		Target 1A ≤540.000		
Item Nutrition Composition Contribution - (** = Missing nutrient Value)						
NOS	Name	Serving Size	Cal (KCal)	SFat (g)	Na (mg)	% Kcal From SFat
1	MAIN ENTREE	1.00 Entree	***	***	***	.000
30	Pizza WG, Breakfast Sausage Turkey	1.00 Slice	60.000	.600	96.000	9.000
1	COLD ALT ENTREE	1.00 Cold Alt Entree	***	***	***	.000
20	Yogurt Parfait, Strawberry with Granola	1.00 Each	52.029	.107	29.682	1.845
5	Cereal, Cheerios Apple Cinnamon Gluten Free Bowl	1.00 Bowl Pack	5.500	.000	5.500	.000
5	Cereal, Cheerios Gluten Free Bowl	1.00 Bowl Pack	5.000	.000	7.000	.000
5	Cereal, Cheerios Honey Nut Bowl Pack GF	1.00 Bowl Pack	5.500	.000	8.000	.000
5	Cereal, Cinnamon Toast Reduced Sugar Bowl	1.00 Bowl Pack	6.000	.000	8.000	.000
5	Cereal, Cocoa Puffs Bowl Pack 25% Less Sugar	1.00 Bowl Pack	5.500	.000	6.000	.000
5	Cereal, Froot Loops Reduce Sugar Bowl	1.00 Bowl Pack	5.500	.025	8.000	4.091
5	Cereal, Frosted Flake Reduced Sugar	1.00 Each	5.000	.000	8.500	.000
5	Cereal, Golden Graham Bowl	1.00 Bowl Pack	5.000	.000	11.000	.000
5	Cereal, Lucky Charm Bowl Gluten Free Bowl	1.00 Bowl Pack	5.500	.000	9.000	.000
5	Cereal, Trix 25% Less Sugar	1.00 Bowl Pack	5.500	.000	7.000	.000

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**Production Menu Nutrient Analysis -**  
**Calories, Sat. Fat & Sodium**



Item Nutrition Composition Contribution - (***) = Missing nutrient Value)						
NOS	Name	Serving Size	Cal (KCal)	SFat (g)	Na (mg)	% Kcal From SFat
50	Cracker, Graham SS Honey-Rite	1.00 Serving 2 packages	60.000	.000	60.000	.000
1	SIDES	1.00 Side Options	***	***	***	.000
10	Applesauce, Unsweetened Bulk	1.00 Spoodle 4 oz	5.000	.000	.000	.000
10	Orange, Mandarin Whole in Light-Syrup	1.00 Spoodle 4 oz drained	4.731	.000	.676	.000
10	Peach, Diced in Pear Jc	1.00 Spoodle 4 oz	5.500	.000	.500	.000
10	Pear, Diced in Juice	1.00 Spoodle 4 oz	6.000	.000	.000	.000
10	Pineapple, Tidbit	1.00 Spoodle 4 oz	6.260	.000	.000	.000
17	Apple, Red Delicious	1.00 Each 138 ct	11.625	.007	.245	.517
17	Banana Fresh	1.00 Each Medium 7-8"	17.853	.022	.201	1.133
17	Orange, Fresh	1.00 Each 138 ct	10.996	.004	.224	.312
34	Juice, Apple Cup	1.00 Container	20.400	.000	5.100	.000
34	Juice, Grape Cup	1.00 Container	27.200	.000	5.100	.000
34	Juice, Orange Cup	1.00 Container	20.400	.000	5.100	.000
50	Milk, 1% White Low Fat Carton	1.00 Half Pint	52.500	.750	62.500	12.857
50	Milk, Chocolate Fat Free Carton	1.00 Half Pint	57.500	.000	90.000	.000

**Production Menu Nutrient Analysis -  
Calories, Sat. Fat & Sodium**



Date : 08/06/2024

Menu : SY24 Brk Week 1 Day 2

Planned Number of Servings : 100

Comparison Details - (* = Standard Does Not Exist) (! = Missing value in one or more of the ingredients) (** = Missing nutrient values)						
		Menu's Value		Weekly Standard Value		
Calories (Kcal)		499.490 !		450.000 - 500.000		
Sat. Fat (%)		2.777 ! (g), 5.004 (%) !		<10.000 (%)		
Sodium (mg)		518.571		Target 1A ≤540.000		
Item Nutrition Composition Contribution - (** = Missing nutrient Value)						
NOS	Name	Serving Size	Cal (KCal)	SFat (g)	Na (mg)	% Kcal From SFat
1	MAIN ENTREE	1.00 Entree	***	***	***	.000
30	Breakfast Bowl, Veggie	1.00 Serving	85.200	.904	133.375	9.548
30	Biscuit, Dough WG Ez Split	1.00 1/2 biscuit	31.500	.675	43.500	19.286
1	COLD ALT ENTREE	1.00 Cold Alt Entree	***	***	***	.000
30	Bento Bites, Breakfast (HB Egg, Crackers, Juice)	1.00 Box	59.625	.395	64.800	5.963
4	Cereal, Cheerios Apple Cinnamon Gluten Free Bowl	1.00 Bowl Pack	4.400	.000	4.400	.000
4	Cereal, Cheerios Gluten Free Bowl	1.00 Bowl Pack	4.000	.000	5.600	.000
4	Cereal, Cheerios Honey Nut Bowl Pack GF	1.00 Bowl Pack	4.400	.000	6.400	.000
4	Cereal, Cinnamon Toast Reduced Sugar Bowl	1.00 Bowl Pack	4.800	.000	6.400	.000
4	Cereal, Cocoa Puffs Bowl Pack 25% Less Sugar	1.00 Bowl Pack	4.400	.000	4.800	.000
4	Cereal, Froot Loops Reduce Sugar Bowl	1.00 Bowl Pack	4.400	.020	6.400	4.091
4	Cereal, Frosted Flake Reduced Sugar	1.00 Each	4.000	.000	6.800	.000
4	Cereal, Golden Graham Bowl	1.00 Bowl Pack	4.000	.000	8.800	.000
4	Cereal, Lucky Charm Bowl Gluten Free Bowl	1.00 Bowl Pack	4.400	.000	7.200	.000

**Production Menu Nutrient Analysis -  
Calories, Sat. Fat & Sodium**



Item Nutrition Composition Contribution - (***) = Missing nutrient Value)						
NOS	Name	Serving Size	Cal (KCal)	SFat (g)	Na (mg)	% Kcal From SFat
4	Cereal, Trix 25% Less Sugar	1.00 Bowl Pack	4.400	.000	5.600	.000
40	Cracker, Graham SS Honey-Rite	1.00 Serving 2 packages	48.000	.000	48.000	.000
1	SIDES	1.00 Side Options	***	***	***	.000
10	Applesauce, Unsweetened Bulk	1.00 Spoodle 4 oz	5.000	.000	.000	.000
10	Orange, Mandarin Whole in Light-Syrup	1.00 Spoodle 4 oz drained	4.731	.000	.676	.000
10	Peach, Diced in Pear Jc	1.00 Spoodle 4 oz	5.500	.000	.500	.000
10	Pear, Diced in Juice	1.00 Spoodle 4 oz	6.000	.000	.000	.000
10	Pineapple, Tidbit	1.00 Spoodle 4 oz	6.260	.000	.000	.000
17	Apple, Red Delicious	1.00 Each 138 ct	11.625	.007	.245	.517
17	Banana Fresh	1.00 Each Medium 7-8"	17.853	.022	.201	1.133
17	Orange, Fresh	1.00 Each 138 ct	10.996	.004	.224	.312
27	Juice, Apple Cup	1.00 Container	16.200	.000	4.050	.000
27	Juice, Grape Cup	1.00 Container	21.600	.000	4.050	.000
27	Juice, Orange Cup	1.00 Container	16.200	.000	4.050	.000
50	Milk, 1% White Low Fat Carton	1.00 Half Pint	52.500	.750	62.500	12.857
50	Milk, Chocolate Fat Free Carton	1.00 Half Pint	57.500	.000	90.000	.000

**Production Menu Nutrient Analysis -**  
**Calories, Sat. Fat & Sodium**



Date : 08/07/2024

Menu : SY24 Brk Week 1 Day 3

Planned Number of Servings : 100

Comparison Details - (* = Standard Does Not Exist) (! = Missing value in one or more of the ingredients) (** = Missing nutrient values)						
		Menu's Value		Weekly Standard Value		
Calories (Kcal)		485.901 !		450.000 - 500.000		
Sat. Fat (%)		2.198 ! (g), 4.071 (%) !		<10.000 (%)		
Sodium (mg)		455.006		Target 1A ≤540.000		
Item Nutrition Composition Contribution - (** = Missing nutrient Value)						
NOS	Name	Serving Size	Cal (KCal)	SFat (g)	Na (mg)	% Kcal From SFat
1	MAIN ENTREE	1.00 Entree	***	***	***	.000
15	Muffin, Blueberry Orange	1.00 Each	49.565	.618	69.227	11.223
15	Muffin, Apple Spiced	1.00 Each	51.000	.619	69.986	10.918
1	COLD ALT ENTREE	1.00 Cold Alt Entree	***	***	***	.000
20	Overnight Oats, Blueberry	1.00 Each	39.370	.153	11.297	3.497
5	Cereal, Cheerios Apple Cinnamon Gluten Free Bowl	1.00 Bowl Pack	5.500	.000	5.500	.000
5	Cereal, Cheerios Gluten Free Bowl	1.00 Bowl Pack	5.000	.000	7.000	.000
5	Cereal, Cheerios Honey Nut Bowl Pack GF	1.00 Bowl Pack	5.500	.000	8.000	.000
5	Cereal, Cinnamon Toast Reduced Sugar Bowl	1.00 Bowl Pack	6.000	.000	8.000	.000
5	Cereal, Cocoa Puffs Bowl Pack 25% Less Sugar	1.00 Bowl Pack	5.500	.000	6.000	.000
5	Cereal, Froot Loops Reduce Sugar Bowl	1.00 Bowl Pack	5.500	.025	8.000	4.091
5	Cereal, Frosted Flake Reduced Sugar	1.00 Each	5.000	.000	8.500	.000
5	Cereal, Golden Graham Bowl	1.00 Bowl Pack	5.000	.000	11.000	.000
5	Cereal, Lucky Charm Bowl Gluten Free Bowl	1.00 Bowl Pack	5.500	.000	9.000	.000

**Production Menu Nutrient Analysis -  
Calories, Sat. Fat & Sodium**



Item Nutrition Composition Contribution - (***) = Missing nutrient Value)						
NOS	Name	Serving Size	Cal (KCal)	SFat (g)	Na (mg)	% Kcal From SFat
5	Cereal, Trix 25% Less Sugar	1.00 Bowl Pack	5.500	.000	7.000	.000
50	Cracker, Graham SS Honey-Rite	1.00 Serving 2 packages	60.000	.000	60.000	.000
1	SIDES	1.00 Side Options	***	***	***	.000
10	Applesauce, Unsweetened Bulk	1.00 Spoodle 4 oz	5.000	.000	.000	.000
10	Orange, Mandarin Whole in Light-Syrup	1.00 Spoodle 4 oz drained	4.731	.000	.676	.000
10	Peach, Diced in Pear Jc	1.00 Spoodle 4 oz	5.500	.000	.500	.000
10	Pear, Diced in Juice	1.00 Spoodle 4 oz	6.000	.000	.000	.000
10	Pineapple, Tidbit	1.00 Spoodle 4 oz	6.260	.000	.000	.000
17	Apple, Red Delicious	1.00 Each 138 ct	11.625	.007	.245	.517
17	Banana Fresh	1.00 Each Medium 7-8"	17.853	.022	.201	1.133
17	Orange, Fresh	1.00 Each 138 ct	10.996	.004	.224	.312
27	Juice, Apple Cup	1.00 Container	16.200	.000	4.050	.000
27	Juice, Grape Cup	1.00 Container	21.600	.000	4.050	.000
27	Juice, Orange Cup	1.00 Container	16.200	.000	4.050	.000
50	Milk, 1% White Low Fat Carton	1.00 Half Pint	52.500	.750	62.500	12.857
50	Milk, Chocolate Fat Free Carton	1.00 Half Pint	57.500	.000	90.000	.000

**Production Menu Nutrient Analysis -  
Calories, Sat. Fat & Sodium**



Date : 08/08/2024

Menu : SY24 Brk Week 1 Day 4

Planned Number of Servings : 100

Comparison Details - (* = Standard Does Not Exist) (! = Missing value in one or more of the ingredients) (** = Missing nutrient values)						
		Menu's Value		Weekly Standard Value		
Calories (Kcal)		468.117 !		450.000 - 500.000		
Sat. Fat (%)		2.567 ! (g), 4.935 (%) !		<10.000 (%)		
Sodium (mg)		495.616		Target 1A ≤\$40.000		
Item Nutrition Composition Contribution - (** = Missing nutrient Value)						
NOS	Name	Serving Size	Cal (KCal)	SFat (g)	Na (mg)	% Kcal From SFat
1	MAIN ENTREE	1.00 Entree	***	***	***	.000
1	PANCAKE & WAFFLE BAR	1.00 BYO Pancake and Waffle	***	***	***	.000
20	Pancake, Whole Grain	1.00 Serving (2 Ct)	28.000	.007	73.333	.214
20	Waffle, Homestyle Whole Grain 4"	1.00 Serving 2 ct	34.000	.300	76.000	7.941
6	Applesauce, Cinnamon	1.00 Spoodle 2 oz	1.556	.000	.002	.045
6	Coconut, Snowflake Sweetened	1.00 Tablespoon	2.100	.015	.900	6.429
6	Spice, Cinnamon Ground	1.00 Teaspoon	.445	.001	.018	1.257
6	Strawberry, Sliced Frozen 4x1 (Sugar Added)	1.00 Spoodle 2 oz	4.200	.000	.000	.000
6	Syrup, Pancake & Waffle	1.00 Ladle 2 (oz)	12.600	.000	5.700	.000
6	Topping, Spiced Apple	1.00 Scoop#12	5.601	.027	.767	4.271
6	Topping, Whipped Creamy Aerosol	1.00 Tablespoon	.450	.015	.000	30.000
1	COLD ALT ENTREE	1.00 Cold Alt Entree	***	***	***	.000
20	Donut, Ring WG	1.00 Each	56.000	1.400	62.000	22.500
40	Cracker, Graham SS Honey-Rite	1.00 Serving 2 packages	48.000	.000	48.000	.000
4	Cereal, Cheerios Apple Cinnamon Gluten Free Bowl	1.00 Bowl Pack	4.400	.000	4.400	.000
4	Cereal, Cheerios Gluten Free Bowl	1.00 Bowl Pack	4.000	.000	5.600	.000

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**Production Menu Nutrient Analysis -  
Calories, Sat. Fat & Sodium**



Item Nutrition Composition Contribution - (***) = Missing nutrient Value)						
NOS	Name	Serving Size	Cal (KCal)	SFat (g)	Na (mg)	% Kcal From SFat
4	Cereal, Cheerios Honey Nut Bowl Pack GF	1.00 Bowl Pack	4.400	.000	6.400	.000
4	Cereal, Cinnamon Toast Reduced Sugar Bowl	1.00 Bowl Pack	4.800	.000	6.400	.000
4	Cereal, Cocoa Puffs Bowl Pack 25% Less Sugar	1.00 Bowl Pack	4.400	.000	4.800	.000
4	Cereal, Froot Loops Reduce Sugar Bowl	1.00 Bowl Pack	4.400	.020	6.400	4.091
4	Cereal, Frosted Flake Reduced Sugar	1.00 Each	4.000	.000	6.800	.000
4	Cereal, Golden Graham Bowl	1.00 Bowl Pack	4.000	.000	8.800	.000
4	Cereal, Lucky Charm Bowl Gluten Free Bowl	1.00 Bowl Pack	4.400	.000	7.200	.000
4	Cereal, Trix 25% Less Sugar	1.00 Bowl Pack	4.400	.000	5.600	.000
1	SIDES	1.00 Side Options	***	***	***	.000
17	Apple, Red Delicious	1.00 Each 138 ct	11.625	.007	.245	.517
17	Banana Fresh	1.00 Each Medium 7-8"	17.853	.022	.201	1.133
17	Orange, Fresh	1.00 Each 138 ct	10.996	.004	.224	.312
10	Applesauce, Unsweetened Bulk	1.00 Spoodle 4 oz	5.000	.000	.000	.000
10	Orange, Mandarin Whole in Light-Syrup	1.00 Spoodle 4 oz drained	4.731	.000	.676	.000
10	Peach, Diced in Pear Jc	1.00 Spoodle 4 oz	5.500	.000	.500	.000
10	Pear, Diced in Juice	1.00 Spoodle 4 oz	6.000	.000	.000	.000
10	Pineapple, Tidbit	1.00 Spoodle 4 oz	6.260	.000	.000	.000
27	Juice, Apple Cup	1.00 Container	16.200	.000	4.050	.000
27	Juice, Grape Cup	1.00 Container	21.600	.000	4.050	.000
27	Juice, Orange Cup	1.00 Container	16.200	.000	4.050	.000
50	Milk, 1% White Low Fat Carton	1.00 Half Pint	52.500	.750	62.500	12.857



**Production Menu Nutrient Analysis -**  
**Calories, Sat. Fat & Sodium**



Item Nutrition Composition Contribution - (*** = Missing nutrient Value)						
NOS	Name	Serving Size	Cal (KCal)	SFat (g)	Na (mg)	% Kcal From SFat
50	Milk, Chocolate Fat Free Carton	1.00 Half Pint	57.500	.000	90.000	.000

**Production Menu Nutrient Analysis -**  
**Calories, Sat. Fat & Sodium**



Date : 08/09/2024

Menu : SY24 Brk Week 1 Day 5

Planned Number of Servings : 100

Comparison Details - (* = Standard Does Not Exist) (! = Missing value in one or more of the ingredients) (** = Missing nutrient values)						
		Menu's Value		Weekly Standard Value		
Calories (Kcal)		564.632 !		450.000 - 500.000		
Sat. Fat (%)		3.470 ! (g), 5.531 (%) !		<10.000 (%)		
Sodium (mg)		521.188		Target 1A ≤540.000		
Item Nutrition Composition Contribution - (** = Missing nutrient Value)						
NOS	Name	Serving Size	Cal (KCal)	SFat (g)	Na (mg)	% Kcal From SFat
1	MAIN ENTREE	1.00 Entree	***	***	***	.000
20	Nacho, Breakfast JTM Country Scramble	1.00 Each	81.932	1.255	125.131	13.784
1	COLD ALT ENTREE	1.00 Cold Alt Entree	***	***	***	.000
30	Trifle, Berry Muffin	1.00 Each	90.065	.768	84.977	7.675
30	Trifle, Banana Apple Muffin	1.00 Each	101.069	.654	86.235	5.823
2	Cereal, Cheerios Apple Cinnamon Gluten Free Bowl	1.00 Bowl Pack	2.200	.000	2.200	.000
2	Cereal, Cheerios Gluten Free Bowl	1.00 Bowl Pack	2.000	.000	2.800	.000
2	Cereal, Cheerios Honey Nut Bowl Pack GF	1.00 Bowl Pack	2.200	.000	3.200	.000
2	Cereal, Cinnamon Toast Reduced Sugar Bowl	1.00 Bowl Pack	2.400	.000	3.200	.000
2	Cereal, Cocoa Puffs Bowl Pack 25% Less Sugar	1.00 Bowl Pack	2.200	.000	2.400	.000
2	Cereal, Froot Loops Reduce Sugar Bowl	1.00 Bowl Pack	2.200	.010	3.200	4.091
2	Cereal, Frosted Flake Reduced Sugar	1.00 Each	2.000	.000	3.400	.000
2	Cereal, Golden Graham Bowl	1.00 Bowl Pack	2.000	.000	4.400	.000
2	Cereal, Lucky Charm Bowl Gluten Free Bowl	1.00 Bowl Pack	2.200	.000	3.600	.000

**Production Menu Nutrient Analysis -**  
**Calories, Sat. Fat & Sodium**



Item Nutrition Composition Contribution - (*** = Missing nutrient Value)						
NOS	Name	Serving Size	Cal (KCal)	SFat (g)	Na (mg)	% Kcal From SFat
2	Cereal, Trix 25% Less Sugar	1.00 Bowl Pack	2.200	.000	2.800	.000
20	Cracker, Graham SS Honey-Rite	1.00 Serving 2 packages	24.000	.000	24.000	.000
1	SIDES	1.00 Side Options	***	***	***	.000
10	Applesauce, Unsweetened Bulk	1.00 Spoodle 4 oz	5.000	.000	.000	.000
10	Orange, Mandarin Whole in Light-Syrup	1.00 Spoodle 4 oz drained	4.731	.000	.676	.000
10	Peach, Diced in Pear Jc	1.00 Spoodle 4 oz	5.500	.000	.500	.000
10	Pear, Diced in Juice	1.00 Spoodle 4 oz	6.000	.000	.000	.000
10	Pineapple, Tidbit	1.00 Spoodle 4 oz	6.260	.000	.000	.000
17	Apple, Red Delicious	1.00 Each 138 ct	11.625	.007	.245	.517
17	Banana Fresh	1.00 Each Medium 7-8"	17.853	.022	.201	1.133
17	Orange, Fresh	1.00 Each 138 ct	10.996	.004	.224	.312
34	Juice, Apple Cup	1.00 Container	20.400	.000	5.100	.000
34	Juice, Grape Cup	1.00 Container	27.200	.000	5.100	.000
34	Juice, Orange Cup	1.00 Container	20.400	.000	5.100	.000
50	Milk, 1% White Low Fat Carton	1.00 Half Pint	52.500	.750	62.500	12.857
50	Milk, Chocolate Fat Free Carton	1.00 Half Pint	57.500	.000	90.000	.000

**Production Menu Nutrient Analysis -**  
**Calories, Sat. Fat & Sodium**



Date Range : From 08/12/2024 to 08/16/2024

Sites : Planning Site\_Jackson

Menus : All Menus

Serving Locations: All Serving Locations.

Age Group: Breakfast Grades K-12

Calculations displayed are Weighted Individual

**Production Menu Nutrient Analysis -**  
**Calories, Sat. Fat & Sodium**



**Nutrition For Complete Date Range**

Comparison Details - (* = Standard Does Not Exist) (! = Missing value in one or more of the ingredients) (***) = Missing nutrient values				
	Menu's Value	Weekly Standard Value	Deviation	Error Messages
Calories (Kcal)	487.113 !	450.000 - 500.000		
Sat. Fat (%)	4.005 ! (g), 7.400 (%) !	<10.000 (%)		
Sodium (mg)	513.821	Target 1A ≤540.000		

**Production Menu Nutrient Analysis -**  
**Calories, Sat. Fat & Sodium**



Date : 08/12/2024

Menu : SY24 Brk Week 2 Day 1

Planned Number of Servings : 100

Comparison Details - (* = Standard Does Not Exist) (! = Missing value in one or more of the ingredients) (** = Missing nutrient values)						
		Menu's Value		Weekly Standard Value		
Calories (Kcal)		530.614 !		450.000 - 500.000		
Sat. Fat (%)		7.978 ! (g), 13.532 (%) !		<10.000 (%)		
Sodium (mg)		667.696		Target 1A ≤\$40.000		
Item Nutrition Composition Contribution - (** = Missing nutrient Value)						
NOS	Name	Serving Size	Cal (KCal)	SFat (g)	Na (mg)	% Kcal From SFat
1	MAIN ENTREE	1.00 Entree	***	***	***	.000
60	Biscuit Sandwich, Egg & Cheese	1.00 Each	198.000	5.100	378.000	23.182
1	COLD ALT ENTREE	1.00 Cold Alt Entree	***	***	***	.000
30	Donut, Ring WG	1.00 Each	84.000	2.100	93.000	22.500
1	Cereal, Cheerios Apple Cinnamon Gluten Free Bowl	1.00 Bowl Pack	1.100	.000	1.100	.000
1	Cereal, Cheerios Gluten Free Bowl	1.00 Bowl Pack	1.000	.000	1.400	.000
1	Cereal, Cheerios Honey Nut Bowl Pack GF	1.00 Bowl Pack	1.100	.000	1.600	.000
1	Cereal, Cinnamon Toast Reduced Sugar Bowl	1.00 Bowl Pack	1.200	.000	1.600	.000
1	Cereal, Cocoa Puffs Bowl Pack 25% Less Sugar	1.00 Bowl Pack	1.100	.000	1.200	.000
1	Cereal, Froot Loops Reduce Sugar Bowl	1.00 Bowl Pack	1.100	.005	1.600	4.091
1	Cereal, Frosted Flake Reduced Sugar	1.00 Each	1.000	.000	1.700	.000
1	Cereal, Golden Graham Bowl	1.00 Bowl Pack	1.000	.000	2.200	.000
1	Cereal, Lucky Charm Bowl Gluten Free Bowl	1.00 Bowl Pack	1.100	.000	1.800	.000
1	Cereal, Trix 25% Less Sugar	1.00 Bowl Pack	1.100	.000	1.400	.000

**Production Menu Nutrient Analysis -**  
**Calories, Sat. Fat & Sodium**



Item Nutrition Composition Contribution - (*** = Missing nutrient Value)						
NOS	Name	Serving Size	Cal (KCal)	SFat (g)	Na (mg)	% Kcal From SFat
10	Cracker, Graham SS Honey-Rite	1.00 Serving 2 packages	12.000	.000	12.000	.000
1	SIDES	1.00 Side Options	***	***	***	.000
7	Applesauce, Unsweetened Bulk	1.00 Spoodle 4 oz	3.500	.000	.000	.000
7	Orange, Mandarin Whole in Light-Syrup	1.00 Spoodle 4 oz drained	3.312	.000	.473	.000
7	Peach, Diced in Pear Jc	1.00 Spoodle 4 oz	3.850	.000	.350	.000
7	Pear, Diced in Juice	1.00 Spoodle 4 oz	4.200	.000	.000	.000
7	Pineapple, Tidbit	1.00 Spoodle 4 oz	4.382	.000	.000	.000
12	Apple, Red Delicious	1.00 Each 138 ct	8.206	.005	.173	.517
12	Banana Fresh	1.00 Each Medium 7-8"	12.602	.016	.142	1.133
12	Orange, Fresh	1.00 Each 138 ct	7.762	.003	.158	.312
34	Juice, Apple Cup	1.00 Container	20.400	.000	5.100	.000
34	Juice, Grape Cup	1.00 Container	27.200	.000	5.100	.000
34	Juice, Orange Cup	1.00 Container	20.400	.000	5.100	.000
50	Milk, 1% White Low Fat Carton	1.00 Half Pint	52.500	.750	62.500	12.857
50	Milk, Chocolate Fat Free Carton	1.00 Half Pint	57.500	.000	90.000	.000

**Production Menu Nutrient Analysis -**  
**Calories, Sat. Fat & Sodium**



Date : 08/13/2024

Menu : SY24 Brk Week 2 Day 2

Planned Number of Servings : 100

Comparison Details - (* = Standard Does Not Exist) (! = Missing value in one or more of the ingredients) (***) = Missing nutrient values)						
		Menu's Value		Weekly Standard Value		
Calories (Kcal)		440.273 !		450.000 - 500.000		
Sat. Fat (%)		4.002 ! (g), 8.181 (%) !		<10.000 (%)		
Sodium (mg)		515.753		Target 1A ≤540.000		
Item Nutrition Composition Contribution - (***) = Missing nutrient Value)						
NOS	Name	Serving Size	Cal (KCal)	SFat (g)	Na (mg)	% Kcal From SFat
1	MAIN ENTREE	1.00 Entree	***	***	***	.000
40	Eggs, Scrambled Western	1.00 Scoop#8	61.507	1.214	113.507	17.767
1	COLD ALT ENTREE	1.00 Cold Alt Entree	***	***	***	.000
50	Bagel, WG Sliced 2 oz	1.00 Each	75.000	.000	150.000	.000
50	Cheese, Cream Cup	1.00 Container	35.000	2.000	55.000	51.429
1	Cereal, Cheerios Apple Cinnamon Gluten Free Bowl	1.00 Bowl Pack	1.100	.000	1.100	.000
1	Cereal, Cheerios Gluten Free Bowl	1.00 Bowl Pack	1.000	.000	1.400	.000
1	Cereal, Cheerios Honey Nut Bowl Pack GF	1.00 Bowl Pack	1.100	.000	1.600	.000
1	Cereal, Cinnamon Toast Reduced Sugar Bowl	1.00 Bowl Pack	1.200	.000	1.600	.000
1	Cereal, Cocoa Puffs Bowl Pack 25% Less Sugar	1.00 Bowl Pack	1.100	.000	1.200	.000
1	Cereal, Froot Loops Reduce Sugar Bowl	1.00 Bowl Pack	1.100	.005	1.600	4.091
1	Cereal, Frosted Flake Reduced Sugar	1.00 Each	1.000	.000	1.700	.000
1	Cereal, Golden Graham Bowl	1.00 Bowl Pack	1.000	.000	2.200	.000
1	Cereal, Lucky Charm Bowl Gluten Free Bowl	1.00 Bowl Pack	1.100	.000	1.800	.000



**Production Menu Nutrient Analysis -**  
**Calories, Sat. Fat & Sodium**



Item Nutrition Composition Contribution - (***) = Missing nutrient Value)						
NOS	Name	Serving Size	Cal (KCal)	SFat (g)	Na (mg)	% Kcal From SFat
1	Cereal, Trix 25% Less Sugar	1.00 Bowl Pack	1.100	.000	1.400	.000
10	Cracker, Graham SS Honey-Rite	1.00 Serving 2 packages	12.000	.000	12.000	.000
1	SIDES	1.00 Side Options	***	***	***	.000
10	Applesauce, Unsweetened Bulk	1.00 Spoodle 4 oz	5.000	.000	.000	.000
10	Orange, Mandarin Whole in Light-Syrup	1.00 Spoodle 4 oz drained	4.731	.000	.676	.000
10	Peach, Diced in Pear Jc	1.00 Spoodle 4 oz	5.500	.000	.500	.000
10	Pear, Diced in Juice	1.00 Spoodle 4 oz	6.000	.000	.000	.000
10	Pineapple, Tidbit	1.00 Spoodle 4 oz	6.260	.000	.000	.000
17	Apple, Red Delicious	1.00 Each 138 ct	11.625	.007	.245	.517
17	Banana Fresh	1.00 Each Medium 7-8"	17.853	.022	.201	1.133
17	Orange, Fresh	1.00 Each 138 ct	10.996	.004	.224	.312
34	Juice, Apple Cup	1.00 Container	20.400	.000	5.100	.000
34	Juice, Grape Cup	1.00 Container	27.200	.000	5.100	.000
34	Juice, Orange Cup	1.00 Container	20.400	.000	5.100	.000
50	Milk, 1% White Low Fat Carton	1.00 Half Pint	52.500	.750	62.500	12.857
50	Milk, Chocolate Fat Free Carton	1.00 Half Pint	57.500	.000	90.000	.000

**Production Menu Nutrient Analysis -**  
**Calories, Sat. Fat & Sodium**



Date : 08/14/2024

Menu : SY24 Brk Week 2 Day 3

Planned Number of Servings : 100

Comparison Details - (* = Standard Does Not Exist) (! = Missing value in one or more of the ingredients) (***) = Missing nutrient values)						
		Menu's Value		Weekly Standard Value		
Calories (Kcal)		514.878 !		450.000 - 500.000		
Sat. Fat (%)		1.909 ! (g), 3.337 (%) !		<10.000 (%)		
Sodium (mg)		350.625		Target 1A ≤540.000		
Item Nutrition Composition Contribution - (***) = Missing nutrient Value)						
NOS	Name	Serving Size	Cal (kCal)	SFat (g)	Na (mg)	% Kcal From SFat
1	MAIN ENTREE	1.00 Entree	***	***	***	.000
50	Cinnamon Rolls, Frosted	1.00 Each	103.042	.813	70.299	7.100
1	COLD ALT ENTREE	1.00 Cold Alt Entree	***	***	***	.000
40	Breakfast Banana Split	1.00 Each	143.071	.309	83.080	1.942
1	Cereal, Cheerios Apple Cinnamon Gluten Free Bowl	1.00 Bowl Pack	1.100	.000	1.100	.000
1	Cereal, Cheerios Gluten Free Bowl	1.00 Bowl Pack	1.000	.000	1.400	.000
1	Cereal, Cheerios Honey Nut Bowl Pack GF	1.00 Bowl Pack	1.100	.000	1.600	.000
1	Cereal, Cinnamon Toast Reduced Sugar Bowl	1.00 Bowl Pack	1.200	.000	1.600	.000
1	Cereal, Cocoa Puffs Bowl Pack 25% Less Sugar	1.00 Bowl Pack	1.100	.000	1.200	.000
1	Cereal, Froot Loops Reduce Sugar Bowl	1.00 Bowl Pack	1.100	.005	1.600	4.091
1	Cereal, Frosted Flake Reduced Sugar	1.00 Each	1.000	.000	1.700	.000
1	Cereal, Golden Graham Bowl	1.00 Bowl Pack	1.000	.000	2.200	.000
1	Cereal, Lucky Charm Bowl Gluten Free Bowl	1.00 Bowl Pack	1.100	.000	1.800	.000
1	Cereal, Trix 25% Less Sugar	1.00 Bowl Pack	1.100	.000	1.400	.000

**Production Menu Nutrient Analysis -  
Calories, Sat. Fat & Sodium**



Item Nutrition Composition Contribution - (***) = Missing nutrient Value)						
NOS	Name	Serving Size	Cal (KCal)	SFat (g)	Na (mg)	% Kcal From SFat
10	Cracker, Graham SS Honey-Rite	1.00 Serving 2 packages	12.000	.000	12.000	.000
1	SIDES	1.00 Side Options	***	***	***	.000
10	Applesauce, Unsweetened Bulk	1.00 Spoodle 4 oz	5.000	.000	.000	.000
10	Orange, Mandarin Whole in Light-Syrup	1.00 Spoodle 4 oz drained	4.731	.000	.676	.000
10	Peach, Diced in Pear Jc	1.00 Spoodle 4 oz	5.500	.000	.500	.000
10	Pear, Diced in Juice	1.00 Spoodle 4 oz	6.000	.000	.000	.000
10	Pineapple, Tidbit	1.00 Spoodle 4 oz	6.260	.000	.000	.000
17	Apple, Red Delicious	1.00 Each 138 ct	11.625	.007	.245	.517
17	Banana Fresh	1.00 Each Medium 7-8"	17.853	.022	.201	1.133
17	Orange, Fresh	1.00 Each 138 ct	10.996	.004	.224	.312
34	Juice, Apple Cup	1.00 Container	20.400	.000	5.100	.000
34	Juice, Grape Cup	1.00 Container	27.200	.000	5.100	.000
34	Juice, Orange Cup	1.00 Container	20.400	.000	5.100	.000
50	Milk, 1% White Low Fat Carton	1.00 Half Pint	52.500	.750	62.500	12.857
50	Milk, Chocolate Fat Free Carton	1.00 Half Pint	57.500	.000	90.000	.000

**Production Menu Nutrient Analysis -**  
**Calories, Sat. Fat & Sodium**



Date : 08/15/2024

Menu : SY24 Brk Week 2 Day 4

Planned Number of Servings : 100

Comparison Details - (* = Standard Does Not Exist) (! = Missing value in one or more of the ingredients) (** = Missing nutrient values)						
		Menu's Value		Weekly Standard Value		
Calories (Kcal)		466.200 !		450.000 - 500.000		
Sat. Fat (%)		1.748 ! (g), 3.375 (%) !		<10.000 (%)		
Sodium (mg)		495.762		Target 1A ≤540.000		
Item Nutrition Composition Contribution - (** = Missing nutrient Value)						
NOS	Name	Serving Size	Cal (KCal)	SFat (g)	Na (mg)	% Kcal From SFat
1	MAIN ENTREE	1.00 Entree	***	***	***	.000
1	PANCAKE & WAFFLE BAR	1.00 BYO Pancake and Waffle	***	***	***	.000
25	Waffle, Homestyle Whole Grain 4"	1.00 Serving 2 ct	42.500	.375	95.000	7.941
25	Pancake, Whole Grain	1.00 Serving (2 Ct)	35.000	.008	91.667	.214
8	Applesauce, Cinnamon	1.00 Spoodle 2 oz	2.074	.000	.003	.045
8	Coconut, Snowflake Sweetened	1.00 Tablespoon	2.800	.020	1.200	6.429
8	Spice, Cinnamon Ground	1.00 Teaspoon	.593	.001	.024	1.257
8	Strawberry, Sliced Frozen 4x1 (Sugar Added)	1.00 Spoodle 2 oz	5.600	.000	.000	.000
8	Syrup, Pancake & Waffle	1.00 Ladle 2 (oz)	16.800	.000	7.600	.000
8	Topping, Spiced Apple	1.00 Scoop#12	7.468	.035	1.023	4.271
8	Topping, Whipped Creamy Aerosol	1.00 Tablespoon	.600	.020	.000	30.000
1	COLD ALT ENTREE	1.00 Cold Alt Entree	***	***	***	.000
20	Strudel, Apple Stick Frudel	1.00 Each	42.000	.300	50.000	6.429
20	Strudel, Cherry Stick Frudel	1.00 Each	42.000	.200	52.000	4.286
1	Cereal, Cheerios Apple Cinnamon Gluten Free Bowl	1.00 Bowl Pack	1.100	.000	1.100	.000
1	Cereal, Cheerios Gluten Free Bowl	1.00 Bowl Pack	1.000	.000	1.400	.000

**Production Menu Nutrient Analysis -  
Calories, Sat. Fat & Sodium**



Item Nutrition Composition Contribution - (***) = Missing nutrient Value)						
NOS	Name	Serving Size	Cal (KCal)	SFat (g)	Na (mg)	% Kcal From SFat
1	Cereal, Cheerios Honey Nut Bowl Pack GF	1.00 Bowl Pack	1.100	.000	1.600	.000
1	Cereal, Cinnamon Toast Reduced Sugar Bowl	1.00 Bowl Pack	1.200	.000	1.600	.000
1	Cereal, Cocoa Puffs Bowl Pack 25% Less Sugar	1.00 Bowl Pack	1.100	.000	1.200	.000
1	Cereal, Froot Loops Reduce Sugar Bowl	1.00 Bowl Pack	1.100	.005	1.600	4.091
1	Cereal, Frosted Flake Reduced Sugar	1.00 Each	1.000	.000	1.700	.000
1	Cereal, Golden Graham Bowl	1.00 Bowl Pack	1.000	.000	2.200	.000
1	Cereal, Lucky Charm Bowl Gluten Free Bowl	1.00 Bowl Pack	1.100	.000	1.800	.000
1	Cereal, Trix 25% Less Sugar	1.00 Bowl Pack	1.100	.000	1.400	.000
10	Cracker, Graham SS Honey-Rite	1.00 Serving 2 packages	12.000	.000	12.000	.000
1	SIDES	1.00 Side Options	***	***	***	.000
10	Applesauce, Unsweetened Bulk	1.00 Spoodle 4 oz	5.000	.000	.000	.000
10	Orange, Mandarin Whole in Light-Syrup	1.00 Spoodle 4 oz drained	4.731	.000	.676	.000
10	Peach, Diced in Pear Jc	1.00 Spoodle 4 oz	5.500	.000	.500	.000
10	Pear, Diced in Juice	1.00 Spoodle 4 oz	6.000	.000	.000	.000
10	Pineapple, Tidbit	1.00 Spoodle 4 oz	6.260	.000	.000	.000
17	Apple, Red Delicious	1.00 Each 138 ct	11.625	.007	.245	.517
17	Banana Fresh	1.00 Each Medium 7-8"	17.853	.022	.201	1.133
17	Orange, Fresh	1.00 Each 138 ct	10.996	.004	.224	.312
34	Juice, Apple Cup	1.00 Container	20.400	.000	5.100	.000
34	Juice, Grape Cup	1.00 Container	27.200	.000	5.100	.000
34	Juice, Orange Cup	1.00 Container	20.400	.000	5.100	.000

**Production Menu Nutrient Analysis -**  
**Calories, Sat. Fat & Sodium**



Item Nutrition Composition Contribution - (*** = Missing nutrient Value)						
NOS	Name	Serving Size	Cal (KCal)	SFat (g)	Na (mg)	% Kcal From SFat
50	Milk, 1% White Low Fat Carton	1.00 Half Pint	52.500	.750	62.500	12.857
50	Milk, Chocolate Fat Free Carton	1.00 Half Pint	57.500	.000	90.000	.000

**Production Menu Nutrient Analysis -**  
**Calories, Sat. Fat & Sodium**



Date : 08/16/2024

Menu : SY24 Brk Week 2 Day 5

Planned Number of Servings : 100

Comparison Details - (* = Standard Does Not Exist) (! = Missing value in one or more of the ingredients) (** = Missing nutrient values)						
		Menu's Value		Weekly Standard Value		
Calories (Kcal)		483.601 !		450.000 - 500.000		
Sat. Fat (%)		4.388 ! (g), 8.166 (%)!		<10.000 (%)		
Sodium (mg)		539.268		Target 1A ≤\$40.000		
Item Nutrition Composition Contribution - (** = Missing nutrient Value)						
NOS	Name	Serving Size	Cal (KCal)	SFat (g)	Na (mg)	% Kcal From SFat
1	MAIN ENTREE	1.00 Entree	***	***	***	.000
70	Burrito, Breakfast Egg & Cheese	1.00 Each	166.836	3.500	260.172	18.881
70	Salsa, Mild	1.00 Ladle 1 (oz)	7.000	.000	49.000	.000
1	COLD ALT ENTREE	1.00 Cold Alt Entree	***	***	***	.000
20	Smoothie, Berry Patch	1.00 8 fl oz	31.000	.100	12.000	2.903
1	Cereal, Cheerios Apple Cinnamon Gluten Free Bowl	1.00 Bowl Pack	1.100	.000	1.100	.000
1	Cereal, Cheerios Gluten Free Bowl	1.00 Bowl Pack	1.000	.000	1.400	.000
1	Cereal, Cheerios Honey Nut Bowl Pack GF	1.00 Bowl Pack	1.100	.000	1.600	.000
1	Cereal, Cinnamon Toast Reduced Sugar Bowl	1.00 Bowl Pack	1.200	.000	1.600	.000
1	Cereal, Cocoa Puffs Bowl Pack 25% Less Sugar	1.00 Bowl Pack	1.100	.000	1.200	.000
1	Cereal, Froot Loops Reduce Sugar Bowl	1.00 Bowl Pack	1.100	.005	1.600	4.091
1	Cereal, Frosted Flake Reduced Sugar	1.00 Each	1.000	.000	1.700	.000
1	Cereal, Golden Graham Bowl	1.00 Bowl Pack	1.000	.000	2.200	.000
1	Cereal, Lucky Charm Bowl Gluten Free Bowl	1.00 Bowl Pack	1.100	.000	1.800	.000

**Production Menu Nutrient Analysis -  
Calories, Sat. Fat & Sodium**



Item Nutrition Composition Contribution - (***) = Missing nutrient Value						
NOS	Name	Serving Size	Cal (KCal)	SFat (g)	Na (mg)	% Kcal From SFat
1	Cereal, Trix 25% Less Sugar	1.00 Bowl Pack	1.100	.000	1.400	.000
30	Cracker, Graham SS Honey-Rite	1.00 Serving 2 packages	36.000	.000	36.000	.000
1	SIDES	1.00 Side Options	***	***	***	.000
10	Applesauce, Unsweetened Bulk	1.00 Spoodle 4 oz	5.000	.000	.000	.000
10	Orange, Mandarin Whole in Light-Syrup	1.00 Spoodle 4 oz drained	4.731	.000	.676	.000
10	Peach, Diced in Pear Jc	1.00 Spoodle 4 oz	5.500	.000	.500	.000
10	Pear, Diced in Juice	1.00 Spoodle 4 oz	6.000	.000	.000	.000
10	Pineapple, Tidbit	1.00 Spoodle 4 oz	6.260	.000	.000	.000
17	Apple, Red Delicious	1.00 Each 138 ct	11.625	.007	.245	.517
17	Banana Fresh	1.00 Each Medium 7-8"	17.853	.022	.201	1.133
17	Orange, Fresh	1.00 Each 138 ct	10.996	.004	.224	.312
27	Juice, Apple Cup	1.00 Container	16.200	.000	4.050	.000
27	Juice, Grape Cup	1.00 Container	21.600	.000	4.050	.000
27	Juice, Orange Cup	1.00 Container	16.200	.000	4.050	.000
50	Milk, 1% White Low Fat Carton	1.00 Half Pint	52.500	.750	62.500	12.857
50	Milk, Chocolate Fat Free Carton	1.00 Half Pint	57.500	.000	90.000	.000



**Production Menu Nutrient Analysis -**  
**Calories, Sat. Fat & Sodium**



Date Range : From 08/19/2024 to 08/23/2024

Sites : Planning Site\_Jackson

Menus : All Menus

Serving Locations: All Serving Locations.

Age Group: Breakfast Grades K-12

Calculations displayed are Weighted Individual

**Production Menu Nutrient Analysis -**  
**Calories, Sat. Fat & Sodium**



Nutrition For Complete Date Range

Comparison Details - (* = Standard Does Not Exist) (! = Missing value in one or more of the ingredients) (***) = Missing nutrient values				
	Menu's Value	Weekly Standard Value	Deviation	Error Messages
Calories (Kcal)	498.027 !	450.000 - 500.000		
Sat. Fat (%)	2.505 ! (g), 4.527 (%) !	<10.000 (%)		
Sodium (mg)	484.742	Target 1A ≤540.000		

**Production Menu Nutrient Analysis -**  
**Calories, Sat. Fat & Sodium**



Date : 08/19/2024

Menu : SY24 Brk Week 1 Day 1

Planned Number of Servings : 100

Comparison Details - (* = Standard Does Not Exist) (! = Missing value in one or more of the ingredients) (***) = Missing nutrient values)						
		Menu's Value		Weekly Standard Value		
Calories (Kcal)		471.995 !		450.000 - 500.000		
Sat. Fat (%)		1.515 ! (g), 2.889 (%) !		<10.000 (%)		
Sodium (mg)		433.328		Target 1A ≤540.000		
Item Nutrition Composition Contribution - (***) = Missing nutrient Value)						
NOS	Name	Serving Size	Cal (KCal)	SFat (g)	Na (mg)	% Kcal From SFat
1	MAIN ENTREE	1.00 Entree	***	***	***	.000
30	Pizza WG, Breakfast Sausage Turkey	1.00 Slice	60.000	.600	96.000	9.000
1	COLD ALT ENTREE	1.00 Cold Alt Entree	***	***	***	.000
20	Yogurt Parfait, Strawberry with Granola	1.00 Each	52.029	.107	29.682	1.845
5	Cereal, Cheerios Apple Cinnamon Gluten Free Bowl	1.00 Bowl Pack	5.500	.000	5.500	.000
5	Cereal, Cheerios Gluten Free Bowl	1.00 Bowl Pack	5.000	.000	7.000	.000
5	Cereal, Cheerios Honey Nut Bowl Pack GF	1.00 Bowl Pack	5.500	.000	8.000	.000
5	Cereal, Cinnamon Toast Reduced Sugar Bowl	1.00 Bowl Pack	6.000	.000	8.000	.000
5	Cereal, Cocoa Puffs Bowl Pack 25% Less Sugar	1.00 Bowl Pack	5.500	.000	6.000	.000
5	Cereal, Froot Loops Reduce Sugar Bowl	1.00 Bowl Pack	5.500	.025	8.000	4.091
5	Cereal, Frosted Flake Reduced Sugar	1.00 Each	5.000	.000	8.500	.000
5	Cereal, Golden Graham Bowl	1.00 Bowl Pack	5.000	.000	11.000	.000
5	Cereal, Lucky Charm Bowl Gluten Free Bowl	1.00 Bowl Pack	5.500	.000	9.000	.000
5	Cereal, Trix 25% Less Sugar	1.00 Bowl Pack	5.500	.000	7.000	.000

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4/19/2024 1:11 PM

**Production Menu Nutrient Analysis -  
Calories, Sat. Fat & Sodium**



Item Nutrition Composition Contribution - (***) = Missing nutrient Value)						
NOS	Name	Serving Size	Cal (KCal)	SFat (g)	Na (mg)	% Kcal From SFat
50	Cracker, Graham SS Honey-Rite	1.00 Serving 2 packages	60.000	.000	60.000	.000
1	SIDES	1.00 Side Options	***	***	***	.000
10	Applesauce, Unsweetened Bulk	1.00 Spoodle 4 oz	5.000	.000	.000	.000
10	Orange, Mandarin Whole in Light-Syrup	1.00 Spoodle 4 oz drained	4.731	.000	.676	.000
10	Peach, Diced in Pear Jc	1.00 Spoodle 4 oz	5.500	.000	.500	.000
10	Pear, Diced in Juice	1.00 Spoodle 4 oz	6.000	.000	.000	.000
10	Pineapple, Tidbit	1.00 Spoodle 4 oz	6.260	.000	.000	.000
17	Apple, Red Delicious	1.00 Each 138 ct	11.625	.007	.245	.517
17	Banana Fresh	1.00 Each Medium 7-8"	17.853	.022	.201	1.133
17	Orange, Fresh	1.00 Each 138 ct	10.996	.004	.224	.312
34	Juice, Apple Cup	1.00 Container	20.400	.000	5.100	.000
34	Juice, Grape Cup	1.00 Container	27.200	.000	5.100	.000
34	Juice, Orange Cup	1.00 Container	20.400	.000	5.100	.000
50	Milk, 1% White Low Fat Carton	1.00 Half Pint	52.500	.750	62.500	12.857
50	Milk, Chocolate Fat Free Carton	1.00 Half Pint	57.500	.000	90.000	.000

**Production Menu Nutrient Analysis -**  
**Calories, Sat. Fat & Sodium**



Date : 08/20/2024

Menu : SY24 Brk Week 1 Day 2

Planned Number of Servings : 100

Comparison Details - (* = Standard Does Not Exist) (! = Missing value in one or more of the ingredients) (** = Missing nutrient values)						
		Menu's Value		Weekly Standard Value		
Calories (Kcal)		499.490 !		450.000 - 500.000		
Sat. Fat (%)		2.777 ! (g), 5.004 (%) !		<10.000 (%)		
Sodium (mg)		518.571		Target 1A ≤540.000		
Item Nutrition Composition Contribution - (** = Missing nutrient Value)						
NOS	Name	Serving Size	Cal (KCal)	SFat (g)	Na (mg)	% Kcal From SFat
1	MAIN ENTREE	1.00 Entree	***	***	***	.000
30	Breakfast Bowl, Veggie	1.00 Serving	85.200	.904	133.375	9.548
30	Biscuit, Dough WG Ez Split	1.00 1/2 biscuit	31.500	.675	43.500	19.286
1	COLD ALT ENTREE	1.00 Cold Alt Entree	***	***	***	.000
30	Bento Bites, Breakfast (HB Egg, Crackers, Juice)	1.00 Box	59.625	.395	64.800	5.963
4	Cereal, Cheerios Apple Cinnamon Gluten Free Bowl	1.00 Bowl Pack	4.400	.000	4.400	.000
4	Cereal, Cheerios Gluten Free Bowl	1.00 Bowl Pack	4.000	.000	5.600	.000
4	Cereal, Cheerios Honey Nut Bowl Pack GF	1.00 Bowl Pack	4.400	.000	6.400	.000
4	Cereal, Cinnamon Toast Reduced Sugar Bowl	1.00 Bowl Pack	4.800	.000	6.400	.000
4	Cereal, Cocoa Puffs Bowl Pack 25% Less Sugar	1.00 Bowl Pack	4.400	.000	4.800	.000
4	Cereal, Froot Loops Reduce Sugar Bowl	1.00 Bowl Pack	4.400	.020	6.400	4.091
4	Cereal, Frosted Flake Reduced Sugar	1.00 Each	4.000	.000	6.800	.000
4	Cereal, Golden Graham Bowl	1.00 Bowl Pack	4.000	.000	8.800	.000
4	Cereal, Lucky Charm Bowl Gluten Free Bowl	1.00 Bowl Pack	4.400	.000	7.200	.000

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**Production Menu Nutrient Analysis -**  
**Calories, Sat. Fat & Sodium**



Item Nutrition Composition Contribution - (***) = Missing nutrient Value)						
NOS	Name	Serving Size	Cal (KCal)	SFat (g)	Na (mg)	% Kcal From SFat
4	Cereal, Trix 25% Less Sugar	1.00 Bowl Pack	4.400	.000	5.600	.000
40	Cracker, Graham SS Honey-Rite	1.00 Serving 2 packages	48.000	.000	48.000	.000
1	SIDES	1.00 Side Options	***	***	***	.000
10	Applesauce, Unsweetened Bulk	1.00 Spoodle 4 oz	5.000	.000	.000	.000
10	Orange, Mandarin Whole in Light-Syrup	1.00 Spoodle 4 oz drained	4.731	.000	.676	.000
10	Peach, Diced in Pear Jc	1.00 Spoodle 4 oz	5.500	.000	.500	.000
10	Pear, Diced in Juice	1.00 Spoodle 4 oz	6.000	.000	.000	.000
10	Pineapple, Tidbit	1.00 Spoodle 4 oz	6.260	.000	.000	.000
17	Apple, Red Delicious	1.00 Each 138 ct	11.625	.007	.245	.517
17	Banana Fresh	1.00 Each Medium 7-8"	17.853	.022	.201	1.133
17	Orange, Fresh	1.00 Each 138 ct	10.996	.004	.224	.312
27	Juice, Apple Cup	1.00 Container	16.200	.000	4.050	.000
27	Juice, Grape Cup	1.00 Container	21.600	.000	4.050	.000
27	Juice, Orange Cup	1.00 Container	16.200	.000	4.050	.000
50	Milk, 1% White Low Fat Carton	1.00 Half Pint	52.500	.750	62.500	12.857
50	Milk, Chocolate Fat Free Carton	1.00 Half Pint	57.500	.000	90.000	.000

**Production Menu Nutrient Analysis -  
Calories, Sat. Fat & Sodium**



Date : 08/21/2024

Menu : SY24 Brk Week 1 Day 3

Planned Number of Servings : 100

Comparison Details - (* = Standard Does Not Exist) (! = Missing value in one or more of the ingredients) (** = Missing nutrient values)						
		Menu's Value		Weekly Standard Value		
Calories (Kcal)		485.901 !		450.000 - 500.000		
Sat. Fat (%)		2.198 ! (g), 4.071 (%) !		<10.000 (%)		
Sodium (mg)		455.006		Target 1A ≤540.000		
Item Nutrition Composition Contribution - (** = Missing nutrient Value)						
NOS	Name	Serving Size	Cal (KCal)	SFat (g)	Na (mg)	% Kcal From SFat
1	MAIN ENTREE	1.00 Entree	***	***	***	.000
15	Muffin, Blueberry Orange	1.00 Each	49.565	.618	69.227	11.223
15	Muffin, Apple Spiced	1.00 Each	51.000	.619	69.986	10.918
1	COLD ALT ENTREE	1.00 Cold Alt Entree	***	***	***	.000
20	Overnight Oats, Blueberry	1.00 Each	39.370	.153	11.297	3.497
5	Cereal, Cheerios Apple Cinnamon Gluten Free Bowl	1.00 Bowl Pack	5.500	.000	5.500	.000
5	Cereal, Cheerios Gluten Free Bowl	1.00 Bowl Pack	5.000	.000	7.000	.000
5	Cereal, Cheerios Honey Nut Bowl Pack GF	1.00 Bowl Pack	5.500	.000	8.000	.000
5	Cereal, Cinnamon Toast Reduced Sugar Bowl	1.00 Bowl Pack	6.000	.000	8.000	.000
5	Cereal, Cocoa Puffs Bowl Pack 25% Less Sugar	1.00 Bowl Pack	5.500	.000	6.000	.000
5	Cereal, Froot Loops Reduce Sugar Bowl	1.00 Bowl Pack	5.500	.025	8.000	4.091
5	Cereal, Frosted Flake Reduced Sugar	1.00 Each	5.000	.000	8.500	.000
5	Cereal, Golden Graham Bowl	1.00 Bowl Pack	5.000	.000	11.000	.000
5	Cereal, Lucky Charm Bowl Gluten Free Bowl	1.00 Bowl Pack	5.500	.000	9.000	.000

**Production Menu Nutrient Analysis -  
Calories, Sat. Fat & Sodium**



Item Nutrition Composition Contribution - (***) = Missing nutrient Value)						
NOS	Name	Serving Size	Cal (KCal)	SFat (g)	Na (mg)	% Kcal From SFat
5	Cereal, Trix 25% Less Sugar	1.00 Bowl Pack	5.500	.000	7.000	.000
50	Cracker, Graham SS Honey-Rite	1.00 Serving 2 packages	60.000	.000	60.000	.000
1	SIDES	1.00 Side Options	***	***	***	.000
10	Applesauce, Unsweetened Bulk	1.00 Spoodle 4 oz	5.000	.000	.000	.000
10	Orange, Mandarin Whole in Light-Syrup	1.00 Spoodle 4 oz drained	4.731	.000	.676	.000
10	Peach, Diced in Pear Jc	1.00 Spoodle 4 oz	5.500	.000	.500	.000
10	Pear, Diced in Juice	1.00 Spoodle 4 oz	6.000	.000	.000	.000
10	Pineapple, Tidbit	1.00 Spoodle 4 oz	6.260	.000	.000	.000
17	Apple, Red Delicious	1.00 Each 138 ct	11.625	.007	.245	.517
17	Banana Fresh	1.00 Each Medium 7-8"	17.853	.022	.201	1.133
17	Orange, Fresh	1.00 Each 138 ct	10.996	.004	.224	.312
27	Juice, Apple Cup	1.00 Container	16.200	.000	4.050	.000
27	Juice, Grape Cup	1.00 Container	21.600	.000	4.050	.000
27	Juice, Orange Cup	1.00 Container	16.200	.000	4.050	.000
50	Milk, 1% White Low Fat Carton	1.00 Half Pint	52.500	.750	62.500	12.857
50	Milk, Chocolate Fat Free Carton	1.00 Half Pint	57.500	.000	90.000	.000



**Production Menu Nutrient Analysis -  
Calories, Sat. Fat & Sodium**



Date : 08/22/2024

Menu : SY24 Brk Week 1 Day 4

Planned Number of Servings : 100

Comparison Details - (* = Standard Does Not Exist) (! = Missing value in one or more of the ingredients) (***) = Missing nutrient values)						
		Menu's Value		Weekly Standard Value		
Calories (Kcal)		468.117 !		450.000 - 500.000		
Sat. Fat (%)		2.567 ! (g), 4.935 (%) !		<10.000 (%)		
Sodium (mg)		495.616		Target 1A ≤540.000		
Item Nutrition Composition Contribution - (***) = Missing nutrient Value)						
NOS	Name	Serving Size	Cal (KCal)	SFat (g)	Na (mg)	% Kcal From SFat
1	MAIN ENTREE	1.00 Entree	***	***	***	.000
1	PANCAKE & WAFFLE BAR	1.00 BYO Pancake and Waffle	***	***	***	.000
20	Pancake, Whole Grain	1.00 Serving (2 Ct)	28.000	.007	73.333	.214
20	Waffle, Homestyle Whole Grain 4"	1.00 Serving 2 ct	34.000	.300	76.000	7.941
6	Applesauce, Cinnamon	1.00 Spoodle 2 oz	1.556	.000	.002	.045
6	Coconut, Snowflake Sweetened	1.00 Tablespoon	2.100	.015	.900	6.429
6	Spice, Cinnamon Ground	1.00 Teaspoon	.445	.001	.018	1.257
6	Strawberry, Sliced Frozen 4x1 (Sugar Added)	1.00 Spoodle 2 oz	4.200	.000	.000	.000
6	Syrup, Pancake & Waffle	1.00 Ladle 2 (oz)	12.600	.000	5.700	.000
6	Topping, Spiced Apple	1.00 Scoop#12	5.601	.027	.767	4.271
6	Topping, Whipped Creamy Aerosol	1.00 Tablespoon	.450	.015	.000	30.000
1	COLD ALT ENTREE	1.00 Cold Alt Entree	***	***	***	.000
20	Donut, Ring WG	1.00 Each	56.000	1.400	62.000	22.500
40	Cracker, Graham SS Honey-Rite	1.00 Serving 2 packages	48.000	.000	48.000	.000
4	Cereal, Cheerios Apple Cinnamon Gluten Free Bowl	1.00 Bowl Pack	4.400	.000	4.400	.000
4	Cereal, Cheerios Gluten Free Bowl	1.00 Bowl Pack	4.000	.000	5.600	.000

**Production Menu Nutrient Analysis -  
Calories, Sat. Fat & Sodium**



Item Nutrition Composition Contribution - (***) = Missing nutrient Value)						
NOS	Name	Serving Size	Cal (KCal)	SFat (g)	Na (mg)	% Kcal From SFat
4	Cereal, Cheerios Honey Nut Bowl Pack GF	1.00 Bowl Pack	4.400	.000	6.400	.000
4	Cereal, Cinnamon Toast Reduced Sugar Bowl	1.00 Bowl Pack	4.800	.000	6.400	.000
4	Cereal, Cocoa Puffs Bowl Pack 25% Less Sugar	1.00 Bowl Pack	4.400	.000	4.800	.000
4	Cereal, Froot Loops Reduce Sugar Bowl	1.00 Bowl Pack	4.400	.020	6.400	4.091
4	Cereal, Frosted Flake Reduced Sugar	1.00 Each	4.000	.000	6.800	.000
4	Cereal, Golden Graham Bowl	1.00 Bowl Pack	4.000	.000	8.800	.000
4	Cereal, Lucky Charm Bowl Gluten Free Bowl	1.00 Bowl Pack	4.400	.000	7.200	.000
4	Cereal, Trix 25% Less Sugar	1.00 Bowl Pack	4.400	.000	5.600	.000
1	SIDES	1.00 Side Options	***	***	***	.000
17	Apple, Red Delicious	1.00 Each 138 ct	11.625	.007	.245	.517
17	Banana Fresh	1.00 Each Medium 7-8"	17.853	.022	.201	1.133
17	Orange, Fresh	1.00 Each 138 ct	10.996	.004	.224	.312
10	Applesauce, Unsweetened Bulk	1.00 Spoodle 4 oz	5.000	.000	.000	.000
10	Orange, Mandarin Whole in Light-Syrup	1.00 Spoodle 4 oz drained	4.731	.000	.676	.000
10	Peach, Diced in Pear Jc	1.00 Spoodle 4 oz	5.500	.000	.500	.000
10	Pear, Diced in Juice	1.00 Spoodle 4 oz	6.000	.000	.000	.000
10	Pineapple, Tidbit	1.00 Spoodle 4 oz	6.260	.000	.000	.000
27	Juice, Apple Cup	1.00 Container	16.200	.000	4.050	.000
27	Juice, Grape Cup	1.00 Container	21.600	.000	4.050	.000
27	Juice, Orange Cup	1.00 Container	16.200	.000	4.050	.000
50	Milk, 1% White Low Fat Carton	1.00 Half Pint	52.500	.750	62.500	12.857

**Production Menu Nutrient Analysis -**  
**Calories, Sat. Fat & Sodium**



Item Nutrition Composition Contribution - (***) = Missing nutrient Value						
NOS	Name	Serving Size	Cal (KCal)	SFat (g)	Na (mg)	% Kcal From SFat
50	Milk, Chocolate Fat Free Carton	1.00 Half Pint	57.500	.000	90.000	.000

**Production Menu Nutrient Analysis -**  
**Calories, Sat. Fat & Sodium**



Date : 08/23/2024

Menu : SY24 Brk Week 1 Day 5

Planned Number of Servings : 100

Comparison Details - (* = Standard Does Not Exist) (! = Missing value in one or more of the ingredients) (** = Missing nutrient values)						
		Menu's Value		Weekly Standard Value		
Calories (Kcal)		564.632 !		450.000 - 500.000		
Sat. Fat (%)		3.470 ! (g), 5.531 (%) !		<10.000 (%)		
Sodium (mg)		521.188		Target 1A ≤540.000		
Item Nutrition Composition Contribution - (** = Missing nutrient Value)						
NOS	Name	Serving Size	Cal (KCal)	SFat (g)	Na (mg)	% Kcal From SFat
1	MAIN ENTREE	1.00 Entree	***	***	***	.000
20	Nacho, Breakfast JTM Country Scramble	1.00 Each	81.932	1.255	125.131	13.784
1	COLD ALT ENTREE	1.00 Cold Alt Entree	***	***	***	.000
30	Trifle, Berry Muffin	1.00 Each	90.065	.768	84.977	7.675
30	Trifle, Banana Apple Muffin	1.00 Each	101.069	.654	86.235	5.823
2	Cereal, Cheerios Apple Cinnamon Gluten Free Bowl	1.00 Bowl Pack	2.200	.000	2.200	.000
2	Cereal, Cheerios Gluten Free Bowl	1.00 Bowl Pack	2.000	.000	2.800	.000
2	Cereal, Cheerios Honey Nut Bowl Pack GF	1.00 Bowl Pack	2.200	.000	3.200	.000
2	Cereal, Cinnamon Toast Reduced Sugar Bowl	1.00 Bowl Pack	2.400	.000	3.200	.000
2	Cereal, Cocoa Puffs Bowl Pack 25% Less Sugar	1.00 Bowl Pack	2.200	.000	2.400	.000
2	Cereal, Froot Loops Reduce Sugar Bowl	1.00 Bowl Pack	2.200	.010	3.200	4.091
2	Cereal, Frosted Flake Reduced Sugar	1.00 Each	2.000	.000	3.400	.000
2	Cereal, Golden Graham Bowl	1.00 Bowl Pack	2.000	.000	4.400	.000
2	Cereal, Lucky Charm Bowl Gluten Free Bowl	1.00 Bowl Pack	2.200	.000	3.600	.000

**Production Menu Nutrient Analysis -**  
**Calories, Sat. Fat & Sodium**



Item Nutrition Composition Contribution - (***) = Missing nutrient Value)						
NOS	Name	Serving Size	Cal (KCal)	SFat (g)	Na (mg)	% Kcal From SFat
2	Cereal, Trix 25% Less Sugar	1.00 Bowl Pack	2.200	.000	2.800	.000
20	Cracker, Graham SS Honey-Rite	1.00 Serving 2 packages	24.000	.000	24.000	.000
1	SIDES	1.00 Side Options	***	***	***	.000
10	Applesauce, Unsweetened Bulk	1.00 Spoodle 4 oz	5.000	.000	.000	.000
10	Orange, Mandarin Whole in Light-Syrup	1.00 Spoodle 4 oz drained	4.731	.000	.676	.000
10	Peach, Diced in Pear Jc	1.00 Spoodle 4 oz	5.500	.000	.500	.000
10	Pear, Diced in Juice	1.00 Spoodle 4 oz	6.000	.000	.000	.000
10	Pineapple, Tidbit	1.00 Spoodle 4 oz	6.260	.000	.000	.000
17	Apple, Red Delicious	1.00 Each 138 ct	11.625	.007	.245	.517
17	Banana Fresh	1.00 Each Medium 7-8"	17.853	.022	.201	1.133
17	Orange, Fresh	1.00 Each 138 ct	10.996	.004	.224	.312
34	Juice, Apple Cup	1.00 Container	20.400	.000	5.100	.000
34	Juice, Grape Cup	1.00 Container	27.200	.000	5.100	.000
34	Juice, Orange Cup	1.00 Container	20.400	.000	5.100	.000
50	Milk, 1% White Low Fat Carton	1.00 Half Pint	52.500	.750	62.500	12.857
50	Milk, Chocolate Fat Free Carton	1.00 Half Pint	57.500	.000	90.000	.000

**Production Menu Nutrient Analysis -**  
**Calories, Sat. Fat & Sodium**



Date Range : From 08/26/2024 to 08/30/2024

Sites : Planning Site\_Jackson

Menus : All Menus

Serving Locations: All Serving Locations.

Age Group: Breakfast Grades K-12

Calculations displayed are Weighted Individual

**Production Menu Nutrient Analysis -**  
**Calories, Sat. Fat & Sodium**



Nutrition For Complete Date Range

Comparison Details - (* = Standard Does Not Exist) (! = Missing value in one or more of the ingredients) (***) = Missing nutrient values				
	Menu's Value	Weekly Standard Value	Deviation	Error Messages
Calories (Kcal)	487.113 !	450.000 - 500.000		
Sat. Fat (%)	4.005 ! (g), 7.400 (%) !	<10.000 (%)		
Sodium (mg)	513.821	Target 1A ≤540.000		

**Production Menu Nutrient Analysis -**  
**Calories, Sat. Fat & Sodium**



Date : 08/26/2024

Menu : SY24 Brk Week 2 Day 1

Planned Number of Servings : 100

Comparison Details - (* = Standard Does Not Exist) (! = Missing value in one or more of the ingredients) (** = Missing nutrient values)						
		Menu's Value		Weekly Standard Value		
Calories (Kcal)		530.614 !		450.000 - 500.000		
Sat. Fat (%)		7.978 ! (g), 13.532 (%) !		<10.000 (%)		
Sodium (mg)		667.696		Target 1A ≤540.000		
Item Nutrition Composition Contribution - (** = Missing nutrient Value)						
NOS	Name	Serving Size	Cal (KCal)	SFat (g)	Na (mg)	% Kcal From SFat
1	MAIN ENTREE	1.00 Entree	***	***	***	.000
60	Biscuit Sandwich, Egg & Cheese	1.00 Each	198.000	5.100	378.000	23.182
1	COLD ALT ENTREE	1.00 Cold Alt Entree	***	***	***	.000
30	Donut, Ring WG	1.00 Each	84.000	2.100	93.000	22.500
1	Cereal, Cheerios Apple Cinnamon Gluten Free Bowl	1.00 Bowl Pack	1.100	.000	1.100	.000
1	Cereal, Cheerios Gluten Free Bowl	1.00 Bowl Pack	1.000	.000	1.400	.000
1	Cereal, Cheerios Honey Nut Bowl Pack GF	1.00 Bowl Pack	1.100	.000	1.600	.000
1	Cereal, Cinnamon Toast Reduced Sugar Bowl	1.00 Bowl Pack	1.200	.000	1.600	.000
1	Cereal, Cocoa Puffs Bowl Pack 25% Less Sugar	1.00 Bowl Pack	1.100	.000	1.200	.000
1	Cereal, Froot Loops Reduce Sugar Bowl	1.00 Bowl Pack	1.100	.005	1.600	4.091
1	Cereal, Frosted Flake Reduced Sugar	1.00 Each	1.000	.000	1.700	.000
1	Cereal, Golden Graham Bowl	1.00 Bowl Pack	1.000	.000	2.200	.000
1	Cereal, Lucky Charm Bowl Gluten Free Bowl	1.00 Bowl Pack	1.100	.000	1.800	.000
1	Cereal, Trix 25% Less Sugar	1.00 Bowl Pack	1.100	.000	1.400	.000



**Production Menu Nutrient Analysis -  
Calories, Sat. Fat & Sodium**



Item Nutrition Composition Contribution - (***) = Missing nutrient Value)						
NOS	Name	Serving Size	Cal (KCal)	SFat (g)	Na (mg)	% Kcal From SFat
10	Cracker, Graham SS Honey-Rite	1.00 Serving 2 packages	12.000	.000	12.000	.000
1	SIDES	1.00 Side Options	***	***	***	.000
7	Applesauce, Unsweetened Bulk	1.00 Spoodle 4 oz	3.500	.000	.000	.000
7	Orange, Mandarin Whole in Light-Syrup	1.00 Spoodle 4 oz drained	3.312	.000	.473	.000
7	Peach, Diced in Pear Jc	1.00 Spoodle 4 oz	3.850	.000	.350	.000
7	Pear, Diced in Juice	1.00 Spoodle 4 oz	4.200	.000	.000	.000
7	Pineapple, Tidbit	1.00 Spoodle 4 oz	4.382	.000	.000	.000
12	Apple, Red Delicious	1.00 Each 138 ct	8.206	.005	.173	.517
12	Banana Fresh	1.00 Each Medium 7-8"	12.602	.016	.142	1.133
12	Orange, Fresh	1.00 Each 138 ct	7.762	.003	.158	.312
34	Juice, Apple Cup	1.00 Container	20.400	.000	5.100	.000
34	Juice, Grape Cup	1.00 Container	27.200	.000	5.100	.000
34	Juice, Orange Cup	1.00 Container	20.400	.000	5.100	.000
50	Milk, 1% White Low Fat Carton	1.00 Half Pint	52.500	.750	62.500	12.857
50	Milk, Chocolate Fat Free Carton	1.00 Half Pint	57.500	.000	90.000	.000

**Production Menu Nutrient Analysis -  
Calories, Sat. Fat & Sodium**



Date : 08/27/2024

Menu : SY24 Brk Week 2 Day 2

Planned Number of Servings : 100

Comparison Details - (* = Standard Does Not Exist) (! = Missing value in one or more of the ingredients) (** = Missing nutrient values)						
		Menu's Value		Weekly Standard Value		
Calories (Kcal)		440.273 !		450.000 - 500.000		
Sat. Fat (%)		4.002 ! (g), 8.181 (%)!		<10.000 (%)		
Sodium (mg)		515.753		Target 1A ≤\$40.000		
Item Nutrition Composition Contribution - (** = Missing nutrient Value)						
NOS	Name	Serving Size	Cal (KCal)	SFat (g)	Na (mg)	% Kcal From SFat
1	MAIN ENTREE	1.00 Entree	***	***	***	.000
40	Eggs, Scrambled Western	1.00 Scoop#8	61.507	1.214	113.507	17.767
1	COLD ALT ENTREE	1.00 Cold Alt Entree	***	***	***	.000
50	Bagel, WG Sliced 2 oz	1.00 Each	75.000	.000	150.000	.000
50	Cheese, Cream Cup	1.00 Container	35.000	2.000	55.000	51.429
1	Cereal, Cheerios Apple Cinnamon Gluten Free Bowl	1.00 Bowl Pack	1.100	.000	1.100	.000
1	Cereal, Cheerios Gluten Free Bowl	1.00 Bowl Pack	1.000	.000	1.400	.000
1	Cereal, Cheerios Honey Nut Bowl Pack GF	1.00 Bowl Pack	1.100	.000	1.600	.000
1	Cereal, Cinnamon Toast Reduced Sugar Bowl	1.00 Bowl Pack	1.200	.000	1.600	.000
1	Cereal, Cocoa Puffs Bowl Pack 25% Less Sugar	1.00 Bowl Pack	1.100	.000	1.200	.000
1	Cereal, Froot Loops Reduce Sugar Bowl	1.00 Bowl Pack	1.100	.005	1.600	4.091
1	Cereal, Frosted Flake Reduced Sugar	1.00 Each	1.000	.000	1.700	.000
1	Cereal, Golden Graham Bowl	1.00 Bowl Pack	1.000	.000	2.200	.000
1	Cereal, Lucky Charm Bowl Gluten Free Bowl	1.00 Bowl Pack	1.100	.000	1.800	.000

**Production Menu Nutrient Analysis -  
Calories, Sat. Fat & Sodium**



Item Nutrition Composition Contribution - (***) = Missing nutrient Value)						
NOS	Name	Serving Size	Cal (KCal)	SFat (g)	Na (mg)	% Kcal From SFat
1	Cereal, Trix 25% Less Sugar	1.00 Bowl Pack	1.100	.000	1.400	.000
10	Cracker, Graham SS Honey-Rite	1.00 Serving 2 packages	12.000	.000	12.000	.000
1	SIDES	1.00 Side Options	***	***	***	.000
10	Applesauce, Unsweetened Bulk	1.00 Spoodle 4 oz	5.000	.000	.000	.000
10	Orange, Mandarin Whole in Light-Syrup	1.00 Spoodle 4 oz drained	4.731	.000	.676	.000
10	Peach, Diced in Pear Jc	1.00 Spoodle 4 oz	5.500	.000	.500	.000
10	Pear, Diced in Juice	1.00 Spoodle 4 oz	6.000	.000	.000	.000
10	Pineapple, Tidbit	1.00 Spoodle 4 oz	6.260	.000	.000	.000
17	Apple, Red Delicious	1.00 Each 138 ct	11.625	.007	.245	.517
17	Banana Fresh	1.00 Each Medium 7-8"	17.853	.022	.201	1.133
17	Orange, Fresh	1.00 Each 138 ct	10.996	.004	.224	.312
34	Juice, Apple Cup	1.00 Container	20.400	.000	5.100	.000
34	Juice, Grape Cup	1.00 Container	27.200	.000	5.100	.000
34	Juice, Orange Cup	1.00 Container	20.400	.000	5.100	.000
50	Milk, 1% White Low Fat Carton	1.00 Half Pint	52.500	.750	62.500	12.857
50	Milk, Chocolate Fat Free Carton	1.00 Half Pint	57.500	.000	90.000	.000

**Production Menu Nutrient Analysis -**  
**Calories, Sat. Fat & Sodium**



Date : 08/28/2024

Menu : SY24 Brk Week 2 Day 3

Planned Number of Servings : 100

Comparison Details - (* = Standard Does Not Exist) (! = Missing value in one or more of the ingredients) (** = Missing nutrient values)						
		Menu's Value		Weekly Standard Value		
Calories (Kcal)		514.878 !		450.000 - 500.000		
Sat. Fat (%)		1.909 ! (g), 3.337 (%) !		<10.000 (%)		
Sodium (mg)		350.625		Target 1A ≤\$40.000		
Item Nutrition Composition Contribution - (** = Missing nutrient Value)						
NOS	Name	Serving Size	Cal (KCal)	SFat (g)	Na (mg)	% Kcal From SFat
1	MAIN ENTREE	1.00 Entree	***	***	***	.000
50	Cinnamon Rolls, Frosted	1.00 Each	103.042	.813	70.299	7.100
1	COLD ALT ENTREE	1.00 Cold Alt Entree	***	***	***	.000
40	Breakfast Banana Split	1.00 Each	143.071	.309	83.080	1.942
1	Cereal, Cheerios Apple Cinnamon Gluten Free Bowl	1.00 Bowl Pack	1.100	.000	1.100	.000
1	Cereal, Cheerios Gluten Free Bowl	1.00 Bowl Pack	1.000	.000	1.400	.000
1	Cereal, Cheerios Honey Nut Bowl Pack GF	1.00 Bowl Pack	1.100	.000	1.600	.000
1	Cereal, Cinnamon Toast Reduced Sugar Bowl	1.00 Bowl Pack	1.200	.000	1.600	.000
1	Cereal, Cocoa Puffs Bowl Pack 25% Less Sugar	1.00 Bowl Pack	1.100	.000	1.200	.000
1	Cereal, Froot Loops Reduce Sugar Bowl	1.00 Bowl Pack	1.100	.005	1.600	4.091
1	Cereal, Frosted Flake Reduced Sugar	1.00 Each	1.000	.000	1.700	.000
1	Cereal, Golden Graham Bowl	1.00 Bowl Pack	1.000	.000	2.200	.000
1	Cereal, Lucky Charm Bowl Gluten Free Bowl	1.00 Bowl Pack	1.100	.000	1.800	.000
1	Cereal, Trix 25% Less Sugar	1.00 Bowl Pack	1.100	.000	1.400	.000

**Production Menu Nutrient Analysis -**  
**Calories, Sat. Fat & Sodium**



Item Nutrition Composition Contribution - (*** = Missing nutrient Value)						
NOS	Name	Serving Size	Cal (KCal)	SFat (g)	Na (mg)	% Kcal From SFat
10	Cracker, Graham SS Honey-Rite	1.00 Serving 2 packages	12.000	.000	12.000	.000
1	SIDES	1.00 Side Options	***	***	***	.000
10	Applesauce, Unsweetened Bulk	1.00 Spoodle 4 oz	5.000	.000	.000	.000
10	Orange, Mandarin Whole in Light-Syrup	1.00 Spoodle 4 oz drained	4.731	.000	.676	.000
10	Peach, Diced in Pear Jc	1.00 Spoodle 4 oz	5.500	.000	.500	.000
10	Pear, Diced in Juice	1.00 Spoodle 4 oz	6.000	.000	.000	.000
10	Pineapple, Tidbit	1.00 Spoodle 4 oz	6.260	.000	.000	.000
17	Apple, Red Delicious	1.00 Each 138 ct	11.625	.007	.245	.517
17	Banana Fresh	1.00 Each Medium 7-8"	17.853	.022	.201	1.133
17	Orange, Fresh	1.00 Each 138 ct	10.996	.004	.224	.312
34	Juice, Apple Cup	1.00 Container	20.400	.000	5.100	.000
34	Juice, Grape Cup	1.00 Container	27.200	.000	5.100	.000
34	Juice, Orange Cup	1.00 Container	20.400	.000	5.100	.000
50	Milk, 1% White Low Fat Carton	1.00 Half Pint	52.500	.750	62.500	12.857
50	Milk, Chocolate Fat Free Carton	1.00 Half Pint	57.500	.000	90.000	.000

**Production Menu Nutrient Analysis -**  
**Calories, Sat. Fat & Sodium**



Date : 08/29/2024

Menu : SY24 Brk Week 2 Day 4

Planned Number of Servings : 100

Comparison Details - (* = Standard Does Not Exist) (! = Missing value in one or more of the ingredients) (***) = Missing nutrient values)						
			Menu's Value		Weekly Standard Value	
Calories (Kcal)			466.200 !		450.000 - 500.000	
Sat. Fat (%)			1.748 ! (g), 3.375 (%) !		<10.000 (%)	
Sodium (mg)			495.762		Target 1A ≤540.000	
Item Nutrition Composition Contribution - (***) = Missing nutrient Value)						
NOS	Name	Serving Size	Cal (KCal)	SFat (g)	Na (mg)	% Kcal From SFat
1	MAIN ENTREE	1.00 Entree	***	***	***	.000
1	PANCAKE & WAFFLE BAR	1.00 BYO Pancake and Waffle	***	***	***	.000
25	Waffle, Homestyle Whole Grain 4"	1.00 Serving 2 ct	42.500	.375	95.000	7.941
25	Pancake, Whole Grain	1.00 Serving (2 Ct)	35.000	.008	91.667	.214
8	Applesauce, Cinnamon	1.00 Spoodle 2 oz	2.074	.000	.003	.045
8	Coconut, Snowflake Sweetened	1.00 Tablespoon	2.800	.020	1.200	6.429
8	Spice, Cinnamon Ground	1.00 Teaspoon	.593	.001	.024	1.257
8	Strawberry, Sliced Frozen 4x1 (Sugar Added)	1.00 Spoodle 2 oz	5.600	.000	.000	.000
8	Syrup, Pancake & Waffle	1.00 Ladle 2 (oz)	16.800	.000	7.600	.000
8	Topping, Spiced Apple	1.00 Scoop#12	7.468	.035	1.023	4.271
8	Topping, Whipped Creamy Aerosol	1.00 Tablespoon	.600	.020	.000	30.000
1	COLD ALT ENTREE	1.00 Cold Alt Entree	***	***	***	.000
20	Strudel, Apple Stick Frudel	1.00 Each	42.000	.300	50.000	6.429
20	Strudel, Cherry Stick Frudel	1.00 Each	42.000	.200	52.000	4.286
1	Cereal, Cheerios Apple Cinnamon Gluten Free Bowl	1.00 Bowl Pack	1.100	.000	1.100	.000
1	Cereal, Cheerios Gluten Free Bowl	1.00 Bowl Pack	1.000	.000	1.400	.000

**Production Menu Nutrient Analysis -  
Calories, Sat. Fat & Sodium**



Item Nutrition Composition Contribution - (***) = Missing nutrient Value)						
NOS	Name	Serving Size	Cal (KCal)	SFat (g)	Na (mg)	% Kcal From SFat
1	Cereal, Cheerios Honey Nut Bowl Pack GF	1.00 Bowl Pack	1.100	.000	1.600	.000
1	Cereal, Cinnamon Toast Reduced Sugar Bowl	1.00 Bowl Pack	1.200	.000	1.600	.000
1	Cereal, Cocoa Puffs Bowl Pack 25% Less Sugar	1.00 Bowl Pack	1.100	.000	1.200	.000
1	Cereal, Froot Loops Reduce Sugar Bowl	1.00 Bowl Pack	1.100	.005	1.600	4.091
1	Cereal, Frosted Flake Reduced Sugar	1.00 Each	1.000	.000	1.700	.000
1	Cereal, Golden Graham Bowl	1.00 Bowl Pack	1.000	.000	2.200	.000
1	Cereal, Lucky Charm Bowl Gluten Free Bowl	1.00 Bowl Pack	1.100	.000	1.800	.000
1	Cereal, Trix 25% Less Sugar	1.00 Bowl Pack	1.100	.000	1.400	.000
10	Cracker, Graham SS Honey-Rite	1.00 Serving 2 packages	12.000	.000	12.000	.000
1	SIDES	1.00 Side Options	***	***	***	.000
10	Applesauce, Unsweetened Bulk	1.00 Spoodle 4 oz	5.000	.000	.000	.000
10	Orange, Mandarin Whole in Light-Syrup	1.00 Spoodle 4 oz drained	4.731	.000	.676	.000
10	Peach, Diced in Pear Je	1.00 Spoodle 4 oz	5.500	.000	.500	.000
10	Pear, Diced in Juice	1.00 Spoodle 4 oz	6.000	.000	.000	.000
10	Pineapple, Tidbit	1.00 Spoodle 4 oz	6.260	.000	.000	.000
17	Apple, Red Delicious	1.00 Each 138 ct	11.625	.007	.245	.517
17	Banana Fresh	1.00 Each Medium 7-8"	17.853	.022	.201	1.133
17	Orange, Fresh	1.00 Each 138 ct	10.996	.004	.224	.312
34	Juice, Apple Cup	1.00 Container	20.400	.000	5.100	.000
34	Juice, Grape Cup	1.00 Container	27.200	.000	5.100	.000
34	Juice, Orange Cup	1.00 Container	20.400	.000	5.100	.000

**Production Menu Nutrient Analysis -**  
**Calories, Sat. Fat & Sodium**



Item Nutrition Composition Contribution - (** = Missing nutrient Value)						
NOS	Name	Serving Size	Cal (KCal)	SFat (g)	Na (mg)	% Kcal From SFat
50	Milk, 1% White Low Fat Carton	1.00 Half Pint	52.500	.750	62.500	12.857
50	Milk, Chocolate Fat Free Carton	1.00 Half Pint	57.500	.000	90.000	.000



**Production Menu Nutrient Analysis -**  
**Calories, Sat. Fat & Sodium**



Date : 08/30/2024

Menu : SY24 Brk Week 2 Day 5

Planned Number of Servings : 100

Comparison Details - (* = Standard Does Not Exist) (! = Missing value in one or more of the ingredients) (** = Missing nutrient values)						
		Menu's Value		Weekly Standard Value		
Calories (Kcal)		483.601 !		450.000 - 500.000		
Sat. Fat (%)		4.388 ! (g), 8.166 (%) !		<10.000 (%)		
Sodium (mg)		539.268		Target 1A ≤540.000		
Item Nutrition Composition Contribution - (** = Missing nutrient Value)						
NOS	Name	Serving Size	Cal (KCal)	SFat (g)	Na (mg)	% Kcal From SFat
1	MAIN ENTREE	1.00 Entree	***	***	***	.000
70	Burrito, Breakfast Egg & Cheese	1.00 Each	166.836	3.500	260.172	18.881
70	Salsa, Mild	1.00 Ladle 1 (oz)	7.000	.000	49.000	.000
1	COLD ALT ENTREE	1.00 Cold Alt Entree	***	***	***	.000
20	Smoothie, Berry Patch	1.00 8 fl oz	31.000	.100	12.000	2.903
1	Cereal, Cheerios Apple Cinnamon Gluten Free Bowl	1.00 Bowl Pack	1.100	.000	1.100	.000
1	Cereal, Cheerios Gluten Free Bowl	1.00 Bowl Pack	1.000	.000	1.400	.000
1	Cereal, Cheerios Honey Nut Bowl Pack GF	1.00 Bowl Pack	1.100	.000	1.600	.000
1	Cereal, Cinnamon Toast Reduced Sugar Bowl	1.00 Bowl Pack	1.200	.000	1.600	.000
1	Cereal, Cocoa Puffs Bowl Pack 25% Less Sugar	1.00 Bowl Pack	1.100	.000	1.200	.000
1	Cereal, Froot Loops Reduce Sugar Bowl	1.00 Bowl Pack	1.100	.005	1.600	4.091
1	Cereal, Frosted Flake Reduced Sugar	1.00 Each	1.000	.000	1.700	.000
1	Cereal, Golden Graham Bowl	1.00 Bowl Pack	1.000	.000	2.200	.000
1	Cereal, Lucky Charm Bowl Gluten Free Bowl	1.00 Bowl Pack	1.100	.000	1.800	.000

**Production Menu Nutrient Analysis -**  
**Calories, Sat. Fat & Sodium**



Item Nutrition Composition Contribution - (***) = Missing nutrient Value)						
NOS	Name	Serving Size	Cal (KCal)	SFat (g)	Na (mg)	% Kcal From SFat
1	Cereal, Trix 25% Less Sugar	1.00 Bowl Pack	1.100	.000	1.400	.000
30	Cracker, Graham SS Honey-Rite	1.00 Serving 2 packages	36.000	.000	36.000	.000
1	SIDES	1.00 Side Options	***	***	***	.000
10	Applesauce, Unsweetened Bulk	1.00 Spoodle 4 oz	5.000	.000	.000	.000
10	Orange, Mandarin Whole in Light-Syrup	1.00 Spoodle 4 oz drained	4.731	.000	.676	.000
10	Peach, Diced in Pear Jc	1.00 Spoodle 4 oz	5.500	.000	.500	.000
10	Pear, Diced in Juice	1.00 Spoodle 4 oz	6.000	.000	.000	.000
10	Pineapple, Tidbit	1.00 Spoodle 4 oz	6.260	.000	.000	.000
17	Apple, Red Delicious	1.00 Each 138 ct	11.625	.007	.245	.517
17	Banana Fresh	1.00 Each Medium 7-8"	17.853	.022	.201	1.133
17	Orange, Fresh	1.00 Each 138 ct	10.996	.004	.224	.312
27	Juice, Apple Cup	1.00 Container	16.200	.000	4.050	.000
27	Juice, Grape Cup	1.00 Container	21.600	.000	4.050	.000
27	Juice, Orange Cup	1.00 Container	16.200	.000	4.050	.000
50	Milk, 1% White Low Fat Carton	1.00 Half Pint	52.500	.750	62.500	12.857
50	Milk, Chocolate Fat Free Carton	1.00 Half Pint	57.500	.000	90.000	.000

**Production Menu Nutrient Analysis -**  
**Calories, Sat. Fat & Sodium**



Date Range : From 08/05/2024 to 08/09/2024

Sites : Planning Site\_Jackson

Menus : All Menus

Serving Locations: All Serving Locations.

Age Group: Lunch Grades 9-12

Calculations displayed are Weighted Individual

**Production Menu Nutrient Analysis -**  
**Calories, Sat. Fat & Sodium**



Nutrition For Complete Date Range

Comparison Details - (* = Standard Does Not Exist) (! = Missing value in one or more of the ingredients) (** = Missing nutrient values)				
	Menu's Value	Weekly Standard Value	Deviation	Error Messages
Calories (Kcal)	753.956 !	750.000 - 850.000		
Sat. Fat (%)	8.129 ! (g), 9.704 (%) !	<10.000 (%)		
Sodium (mg)	1,038.527	Target 1A ≤1,280,000		

**Production Menu Nutrient Analysis -**  
**Calories, Sat. Fat & Sodium**



Date : 08/05/2024

Menu : SY24 Week 1 Day 1

Planned Number of Servings : 100

Comparison Details - (* = Standard Does Not Exist) (! = Missing value in one or more of the ingredients) (** = Missing nutrient values)						
		Menu's Value		Weekly Standard Value		
Calories (Kcal)		783.168 !		750.000 - 850.000		
Sat. Fat (%)		8.146 ! (g), 9.361 (%)!		<10.000 (%)		
Sodium (mg)		861.134		Target 1A ≤1,280.000		
Item Nutrition Composition Contribution - (** = Missing nutrient Value)						
NOS	Name	Serving Size	Cal (KCal)	SFat (g)	Na (mg)	% Kcal From SFat
1	MAIN ENTREE	1.00 Entree	***	***	***	.000
25	Meatloaf, Beef - Cajun COD	1.00 Serving 20 ct	48.176	1.190	75.486	22.233
1	GRILL	1.00 Grill Option	***	***	***	.000
25	Chicken Nuggets (Chunks)	1.00 Serving (5 each)	65.351	.628	100.540	8.654
1	DELI	1.00 Deli Option	***	***	***	.000
25	Hoagie, Turkey & Cheese Deluxe	1.00 Each	83.311	1.253	269.918	13.536
25	Entree Salad, Chef (meatless)	1.00 Each	37.433	1.042	40.825	25.060
1	SIDES	1.00 Side Options	***	***	***	.000
100	Roll, 2 oz WG Proof & Baked	1.00 Each	186.668 !	1.167 !	155.001	5.625 !
100	Potato, Mashed Granule	1.00 Scoop#8	70.496	.000	18.447	.000
100	Cucumber, Fresh	1.00 Spoodle 4 oz slices	10.974	.027	1.463	2.220
100	Salad, Garden Side (daily)	1.00 Serving 1 cup	10.829	.022	7.263	1.834
20	Applesauce, Unsweetened Bulk	1.00 Spoodle 4 oz	10.000	.000	.000	.000
20	Orange, Mandarin Whole in Light-Syrup	1.00 Spoodle 4 oz drained	9.462	.000	1.352	.000
20	Peach, Diced in Pear Jc	1.00 Spoodle 4 oz	11.000	.000	1.000	.000
20	Pear, Diced in Juice	1.00 Spoodle 4 oz	12.000	.000	.000	.000
20	Pineapple, Tidbit	1.00 Spoodle 4 oz	12.521	.000	.000	.000
34	Apple, Red Delicious	1.00 Each 138 ct	23.250	.013	.490	.517

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**Production Menu Nutrient Analysis -**  
**Calories, Sat. Fat & Sodium**



Item Nutrition Composition Contribution - (*** = Missing nutrient Value)						
NOS	Name	Serving Size	Cal (KCal)	SFat (g)	Na (mg)	% Kcal From SFat
34	Banana Fresh	1.00 Each Medium 7-8"	35.707	.045	.401	1.133
34	Orange, Fresh	1.00 Each 138 ct	21.991	.008	.449	.312
50	Milk, 1% White Low Fat Carton	1.00 Half Pint	52.500	.750	62.500	12.857
50	Milk, Chocolate Fat Free Carton	1.00 Half Pint	57.500	.000	90.000	.000
40	Dressing, Ranch Buttermilk PC Pkt	1.00 Packet	24.000	2.000	36.000	75.000

**Production Menu Nutrient Analysis -**  
**Calories, Sat. Fat & Sodium**



Date : 08/06/2024

Menu : SY24 Week 1 Day 2

Planned Number of Servings : 100

Comparison Details - (* = Standard Does Not Exist) (! = Missing value in one or more of the ingredients) (***) = Missing nutrient values)						
		Menu's Value		Weekly Standard Value		
Calories (Kcal)		773.666 !		750.000 - 850.000		
Sat. Fat (%)		7.185 ! (g), 8.358 (%) !		<10.000 (%)		
Sodium (mg)		1,671.689		Target 1A ≤1,280.000		
Item Nutrition Composition Contribution - (***) = Missing nutrient Value)						
NOS	Name	Serving Size	Cal (KCal)	SFat (g)	Na (mg)	% Kcal From SFat
1	MAIN ENTREE	1.00 Entree	***	***	***	.000
9	Taco Meat, Beef	1.00 Scoop#8	19.063	.406	56.969	19.148
8	Taco Meat, Chicken	1.00 Scoop#16	7.977	.081	34.109	9.139
8	Bean, Black Burrito Filling	1.00 Spoodle 4 oz	15.132	.031	15.621	1.847
13	Sauce, Cheese Ultimate Yellow	1.00 Ladle 1 (oz)	6.164	.284	18.965	41.538
12	Cheese, Cheddar Mild Shrd Yel	1.00 Tablespoon	3.300	.150	5.700	40.909
25	Chip, Tortilla Crispy Rounds	1.00 Serving 2 oz eq (20 ct)	56.625	.404	48.536	6.428
1	GRILL	1.00 Grill Option	***	***	***	.000
25	Hot Dog, Turkey on Bun	1.00 Each	75.000	1.000	260.000	12.000
1	DELI	1.00 Deli Option	***	***	***	.000
25	Melt, Tuna	1.00 Each	89.096	1.401	195.253	14.149
25	Entree Salad, Mandarin Chicken	1.00 Each	39.279	.298	32.452	6.828
1	SIDES	1.00 Side Options	***	***	***	.000
25	Roll, 2 oz WG Proof & Baked	1.00 Each	46.667 !	.292 !	38.750	5.625 !
100	Bean, Refried	1.00 Scoop#8	114.604	.000	625.879	.000
100	Salsa, Mild	1.00 Ladle 2 (oz)	20.000	.000	140.000	.000
100	Salad, Garden Side (daily)	1.00 Serving 1 cup	10.829	.022	7.263	1.834
20	Applesauce, Unsweetened Bulk	1.00 Spoodle 4 oz	10.000	.000	.000	.000

**Production Menu Nutrient Analysis -**  
**Calories, Sat. Fat & Sodium**



Item Nutrition Composition Contribution - (*** = Missing nutrient Value)						
NOS	Name	Serving Size	Cal (KCal)	SFat (g)	Na (mg)	% Kcal From SFat
20	Orange, Mandarin Whole in Light-Syrup	1.00 Spoodle 4 oz drained	9.462	.000	1.352	.000
20	Peach, Diced in Pear Jc	1.00 Spoodle 4 oz	11.000	.000	1.000	.000
20	Pear, Diced in Juice	1.00 Spoodle 4 oz	12.000	.000	.000	.000
20	Pineapple, Tidbit	1.00 Spoodle 4 oz	12.521	.000	.000	.000
34	Apple, Red Delicious	1.00 Each 138 ct	23.250	.013	.490	.517
34	Banana Fresh	1.00 Each Medium 7-8"	35.707	.045	.401	1.133
34	Orange, Fresh	1.00 Each 138 ct	21.991	.008	.449	.312
50	Milk, 1% White Low Fat Carton	1.00 Half Pint	52.500	.750	62.500	12.857
50	Milk, Chocolate Fat Free Carton	1.00 Half Pint	57.500	.000	90.000	.000
40	Dressing, Ranch Buttermilk PC Pkt	1.00 Packet	24.000	2.000	36.000	75.000



**Production Menu Nutrient Analysis -  
Calories, Sat. Fat & Sodium**



Date : 08/07/2024

Menu : SY24 Week 1 Day 3

Planned Number of Servings : 100

Comparison Details - (* = Standard Does Not Exist) (! = Missing value in one or more of the ingredients) (** = Missing nutrient values)						
		Menu's Value		Weekly Standard Value		
Calories (Kcal)		786.002 !		750.000 - 850.000		
Sat. Fat (%)		9.333 ! (g), 10.687 (%) !		<10.000 (%)		
Sodium (mg)		940.782		Target 1A ≤1,280.000		
Item Nutrition Composition Contribution - (** = Missing nutrient Value)						
NOS	Name	Serving Size	Cal (KCal)	SFat (g)	Na (mg)	% Kcal From SFat
1	MAIN ENTREE	1.00 Entree	***	***	***	.000
25	Pasta, Macaroni and Cheese	1.00 2 x Spoodle 6 oz	124.233	3.183	190.385	23.060
1	GRILL	1.00 Grill Option	***	***	***	.000
25	Chicken Patty on Bun	1.00 Each	97.500	.625	170.000	5.769
1	DELI	1.00 Deli Option	***	***	***	.000
25	Wrap, Chicken Buffalo WM	1.00 Each	78.829	.645	152.656	7.367
9	Entree Salad, Chicken Taco with Tortilla Shell	1.00 Each	39.967	.632	83.781	14.243
8	Entree Salad, Beef Taco with Tortilla Shell	1.00 Each	40.010	.702	82.737	15.790
8	Entree Salad, Bean Taco with Tortilla Shell	1.00 Each	26.459 !	.522 !	51.264	17.772 !
1	SIDES	1.00 Side Options	***	***	***	.000
100	Corn, Frozen Steamed with Salt-Free Seasoning	1.00 Spoodle 4 oz	87.423 !	.172 !	.000	1.769 !
100	Broccoli, Floret Fresh	1.00 Spoodle 4 oz	10.822	.012	10.504	1.032
100	Salad, Garden Side (daily)	1.00 Serving 1 cup	10.829	.022	7.263	1.834
20	Applesauce, Unsweetened Bulk	1.00 Spoodle 4 oz	10.000	.000	.000	.000
20	Orange, Mandarin Whole in Light-Syrup	1.00 Spoodle 4 oz drained	9.462	.000	1.352	.000
20	Peach, Diced in Pear Jc	1.00 Spoodle 4 oz	11.000	.000	1.000	.000

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**Production Menu Nutrient Analysis -  
Calories, Sat. Fat & Sodium**



Item Nutrition Composition Contribution - (***) = Missing nutrient Value)						
NOS	Name	Serving Size	Cal (KCal)	SFat (g)	Na (mg)	% Kcal From SFat
20	Pear, Diced in Juice	1.00 Spoodle 4 oz	12.000	.000	.000	.000
20	Pineapple, Tidbit	1.00 Spoodle 4 oz	12.521	.000	.000	.000
34	Apple, Red Delicious	1.00 Each 138 ct	23.250	.013	.490	.517
34	Banana Fresh	1.00 Each Medium 7-8"	35.707	.045	.401	1.133
34	Orange, Fresh	1.00 Each 138 ct	21.991	.008	.449	.312
50	Milk, 1% White Low Fat Carton	1.00 Half Pint	52.500	.750	62.500	12.857
50	Milk, Chocolate Fat Free Carton	1.00 Half Pint	57.500	.000	90.000	.000
40	Dressing, Ranch Buttermilk PC Pkt	1.00 Packet	24.000	2.000	36.000	75.000

**Production Menu Nutrient Analysis -  
Calories, Sat. Fat & Sodium**



Date : 08/08/2024

Menu : SY24 Week 1 Day 4

Planned Number of Servings : 100

Comparison Details - (* = Standard Does Not Exist) (! = Missing value in one or more of the ingredients) (** = Missing nutrient values)						
		Menu's Value		Weekly Standard Value		
Calories (Kcal)		701.741 !		750.000 - 850.000		
Sat. Fat (%)		7.846 ! (g), 10.063 (%) !		<10.000 (%)		
Sodium (mg)		935.966		Target 1A ≤1,280.000		
Item Nutrition Composition Contribution - (** = Missing nutrient Value)						
NOS	Name	Serving Size	Cal (KCal)	SFat (g)	Na (mg)	% Kcal From SFat
1	MAIN ENTREE	1.00 Entree	***	***	***	.000
25	Chicken, Rotisserie	1.00 Each	56.554 !	1.199 !	19.744	19.073 !
1	GRILL	1.00 Grill Option	***	***	***	.000
25	Hamburger w/cheese on a Bun	1.00 Each	77.500	1.250	121.250	14.516
1	DELI	1.00 Deli Option	***	***	***	.000
25	Sandwich, Ham & Cheese	1.00 Each	60.000	.750	187.500	11.250
25	Entree Salad, Chicken Caesar WM	1.00 Each	36.785	.819	50.681	20.040
1	SIDES	1.00 Side Options	***	***	***	.000
75	Roll, 2 oz WG Proof & Baked	1.00 Each	140.001 !	.875 !	116.251	5.625 !
50	Green Beans, Steamed Frozen, Seasoned	1.00 Spoodle 4 oz	20.450 !	.095 !	3.451	4.180 !
25	Cucumbers, Dill Pickled	1.00 Serving	4.291	.004	84.838	.856
25	Pickle, Chip Sliced Dill	1.00 Serving	.000	.000	96.187	.000
100	Carrot, Baby Fresh	1.00 1/2 cup	25.402	.017	56.609	.591
100	Salad, Garden Side (daily)	1.00 Serving 1 cup	10.829	.022	7.263	1.834
20	Applesauce, Unsweetened Bulk	1.00 Spoodle 4 oz	10.000	.000	.000	.000
20	Orange, Mandarin Whole in Light-Syrup	1.00 Spoodle 4 oz drained	9.462	.000	1.352	.000
20	Peach, Diced in Pear Jc	1.00 Spoodle 4 oz	11.000	.000	1.000	.000

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**Production Menu Nutrient Analysis -**  
**Calories, Sat. Fat & Sodium**



Item Nutrition Composition Contribution - (*** = Missing nutrient Value)						
NOS	Name	Serving Size	Cal (KCal)	SFat (g)	Na (mg)	% Kcal From SFat
20	Pear, Diced in Juice	1.00 Spoodle 4 oz	12.000	.000	.000	.000
20	Pineapple, Tidbit	1.00 Spoodle 4 oz	12.521	.000	.000	.000
34	Apple, Red Delicious	1.00 Each 138 ct	23.250	.013	.490	.517
34	Banana Fresh	1.00 Each Medium 7-8"	35.707	.045	.401	1.133
34	Orange, Fresh	1.00 Each 138 ct	21.991	.008	.449	.312
50	Milk, 1% White Low Fat Carton	1.00 Half Pint	52.500	.750	62.500	12.857
50	Milk, Chocolate Fat Free Carton	1.00 Half Pint	57.500	.000	90.000	.000
40	Dressing, Ranch Buttermilk PC Pkt	1.00 Packet	24.000	2.000	36.000	75.000

**Production Menu Nutrient Analysis -**  
**Calories, Sat. Fat & Sodium**



Date : 08/09/2024

Menu : SY24 Week 1 Day 5

Planned Number of Servings : 100

Comparison Details - (* = Standard Does Not Exist) (! = Missing value in one or more of the ingredients) (***) = Missing nutrient values)						
		Menu's Value		Weekly Standard Value		
Calories (Kcal)		725.201 !		750.000 - 850.000		
Sat. Fat (%)		8.134 ! (g), 10.095 (%) !		<10.000 (%)		
Sodium (mg)		783.066		Target 1A ≤1,280.000		
Item Nutrition Composition Contribution - (***) = Missing nutrient Value)						
NOS	Name	Serving Size	Cal (KCal)	SFat (g)	Na (mg)	% Kcal From SFat
1	MAIN ENTREE	1.00 Entree	***	***	***	.000
20	Sandwich, Pulled Pork	1.00 Each	88.149	1.004	112.050	10.246
13	Pizza, 16" Cheese WG SS AP	1.00 Slice	45.337	.864	81.575	17.144
12	Pizza, 16" Pepperoni WG SS AP	1.00 Slice	44.280	.878	84.047	17.850
1	GRILL	1.00 Grill Option	***	***	***	.000
5	Sandwich, Grilled Cheese	1.00 Each	19.215	.585	53.094	27.403
1	DELI	1.00 Deli Option	***	***	***	.000
25	Wrap, Southwest Chicken Pinwheels WM	1.00 Serving (6 portions)	98.175	.644	142.215	5.904
25	Entree Salad, Cobb Chicken WM	1.00 Each	43.971	1.086	49.169	22.236
1	SIDES	1.00 Side Options	***	***	***	.000
25	Roll, Dough Dinner WG Proof & Bake 2 oz	1.00 Each	42.500	.000	35.000	.000
100	Broccoli, Floret Frozen Steamed	1.00 Spoodle 4 oz	44.461 !	.193 !	19.804	3.903 !
100	Tomatoes, Herb	1.00 Spoodle 4 oz	18.354	.042	6.658	2.074
100	Salad, Garden Side (daily)	1.00 Serving 1 cup	10.829	.022	7.263	1.834
20	Applesauce, Unsweetened Bulk	1.00 Spoodle 4 oz	10.000	.000	.000	.000
20	Orange, Mandarin Whole in Light-Syrup	1.00 Spoodle 4 oz drained	9.462	.000	1.352	.000
20	Peach, Diced in Pear Jc	1.00 Spoodle 4 oz	11.000	.000	1.000	.000

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**Production Menu Nutrient Analysis -  
Calories, Sat. Fat & Sodium**



Item Nutrition Composition Contribution - (*** = Missing nutrient Value)						
NOS	Name	Serving Size	Cal (KCal)	SFat (g)	Na (mg)	% Kcal From SFat
20	Pear, Diced in Juice	1.00 Spoodle 4 oz	12.000	.000	.000	.000
20	Pineapple, Tidbit	1.00 Spoodle 4 oz	12.521	.000	.000	.000
34	Apple, Red Delicious	1.00 Each 138 ct	23.250	.013	.490	.517
34	Banana Fresh	1.00 Each Medium 7-8"	35.707	.045	.401	1.133
34	Orange, Fresh	1.00 Each 138 ct	21.991	.008	.449	.312
50	Milk, 1% White Low Fat Carton	1.00 Half Pint	52.500	.750	62.500	12.857
50	Milk, Chocolate Fat Free Carton	1.00 Half Pint	57.500	.000	90.000	.000
40	Dressing, Ranch Buttermilk PC Pkt	1.00 Packet	24.000	2.000	36.000	75.000

**Production Menu Nutrient Analysis -**  
**Calories, Sat. Fat & Sodium**



Date Range : From 08/05/2024 to 08/09/2024  
Sites : Planning Site\_Jackson  
Menus : All Menus  
Serving Locations: All Serving Locations.  
Age Group: Lunch Grades K-8  
Calculations displayed are Weighted Individual

**Production Menu Nutrient Analysis -**  
**Calories, Sat. Fat & Sodium**



Nutrition For Complete Date Range

Comparison Details - (* = Standard Does Not Exist) (! = Missing value in one or more of the ingredients) (***) = Missing nutrient values				
	Menu's Value	Weekly Standard Value	Deviation	Error Messages
Calories (Kcal)	615.294 !	600.000 - 650.000		
Sat. Fat (%)	5.862 ! (g), 8.574 (%) !	<10.000 (%)		
Sodium (mg)	976.596	Target 1A ≤1,110.000		



**Production Menu Nutrient Analysis -**  
**Calories, Sat. Fat & Sodium**



Date : 08/05/2024

Menu : SY24 Week 1 Day 1

Planned Number of Servings : 100

Comparison Details - (* = Standard Does Not Exist) (! = Missing value in one or more of the ingredients) (** = Missing nutrient values)						
		Menu's Value		Weekly Standard Value		
Calories (Kcal)		592.382 !		600.000 - 650.000		
Sat. Fat (%)		5.516 ! (g), 8.380 (%) !		<10.000 (%)		
Sodium (mg)		745.056		Target 1A ≤1,110.000		
Item Nutrition Composition Contribution - (** = Missing nutrient Value)						
NOS	Name	Serving Size	Cal (KCal)	SFat (g)	Na (mg)	% Kcal From SFat
1	MAIN ENTREE	1.00 Entree	***	***	***	.000
25	Meatloaf, Beef - Cajun COD	1.00 Serving 20 ct	48.176	1.190	75.486	22.233
1	GRILL	1.00 Grill Option	***	***	***	.000
25	Chicken Nuggets (Chunks)	1.00 Serving (5 each)	65.351	.628	100.540	8.654
1	DELI	1.00 Deli Option	***	***	***	.000
25	Hoagie, Turkey & Cheese Deluxe	1.00 Each	83.311	1.253	269.918	13.536
25	Entree Salad, Chef (meatless)	1.00 Each	37.433	1.042	40.825	25.060
1	SIDES	1.00 Side Options	***	***	***	.000
50	Roll, 2 oz WG Proof & Baked	1.00 Each	93.334 !	.583 !	77.500	5.625 !
100	Potato, Mashed Granule	1.00 Scoop#8	70.496	.000	18.447	.000
100	Cucumber, Fresh	1.00 Spoodle 2 oz slices	5.487	.014	.732	2.220
100	Salad, Garden Side (daily)	1.00 Serving 1 cup	10.829	.022	7.263	1.834
10	Applesauce, Unsweetened Bulk	1.00 Spoodle 4 oz	5.000	.000	.000	.000
10	Orange, Mandarin Whole in Light-Syrup	1.00 Spoodle 4 oz drained	4.731	.000	.676	.000
10	Peach, Diced in Pear Jc	1.00 Spoodle 4 oz	5.500	.000	.500	.000
10	Pear, Diced in Juice	1.00 Spoodle 4 oz	6.000	.000	.000	.000
10	Pineapple, Tidbit	1.00 Spoodle 4 oz	6.260	.000	.000	.000
17	Apple, Red Delicious	1.00 Each 138 ct	11.625	.007	.245	.517

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**Production Menu Nutrient Analysis -**  
**Calories, Sat. Fat & Sodium**



Item Nutrition Composition Contribution - (*** = Missing nutrient Value)						
NOS	Name	Serving Size	Cal (KCal)	SFat (g)	Na (mg)	% Kcal From SFat
17	Banana Fresh	1.00 Each Medium 7-8"	17.853	.022	.201	1.133
17	Orange, Fresh	1.00 Each 138 ct	10.996	.004	.224	.312
50	Milk, 1% White Low Fat Carton	1.00 Half Pint	52.500	.750	62.500	12.857
50	Milk, Chocolate Fat Free Carton	1.00 Half Pint	57.500	.000	90.000	.000

**Production Menu Nutrient Analysis -  
Calories, Sat. Fat & Sodium**



Date : 08/06/2024

Menu : SY24 Week 1 Day 2

Planned Number of Servings : 100

Comparison Details - (* = Standard Does Not Exist) (! = Missing value in one or more of the ingredients) (***) = Missing nutrient values)						
		Menu's Value		Weekly Standard Value		
Calories (Kcal)		681.701 !		600.000 - 650.000		
Sat. Fat (%)		5.152 ! (g), 6.802 (%) !		<10.000 (%)		
Sodium (mg)		1,633.844		Target 1A ≤1,110.000		
Item Nutrition Composition Contribution - (***) = Missing nutrient Value)						
NOS	Name	Serving Size	Cal (KCal)	SFat (g)	Na (mg)	% Kcal From SFat
1	MAIN ENTREE	1.00 Entree	***	***	***	.000
9	Taco Meat, Beef	1.00 Scoop#8	19.063	.406	56.969	19.148
8	Taco Meat, Chicken	1.00 Scoop#16	7.977	.081	34.109	9.139
8	Bean, Black Burrito Filling	1.00 Spoodle 4 oz	15.132	.031	15.621	1.847
13	Sauce, Cheese Ultimate Yellow	1.00 Ladle 1 (oz)	6.164	.284	18.965	41.538
12	Cheese, Cheddar Mild Shrd Yel	1.00 Tablespoon	3.300	.150	5.700	40.909
25	Chip, Tortilla Crispy Rounds	1.00 Serving 2 oz eq (20 ct)	56.625	.404	48.536	6.428
1	GRILL	1.00 Grill Option	***	***	***	.000
25	Hot Dog, Turkey on Bun	1.00 Each	75.000	1.000	260.000	12.000
1	DELI	1.00 Deli Option	***	***	***	.000
25	Melt, Tuna	1.00 Each	89.096	1.401	195.253	14.149
25	Entree Salad, Mandarin Chicken	1.00 Each	39.279	.298	32.452	6.828
1	SIDES	1.00 Side Options	***	***	***	.000
25	Roll, 2 oz WG Proof & Baked	1.00 Each	46.667 !	.292 !	38.750	5.625 !
100	Bean, Refried	1.00 Scoop#8	114.604	.000	625.879	.000
100	Salsa, Mild	1.00 Ladle 2 (oz)	20.000	.000	140.000	.000
100	Salad, Garden Side (daily)	1.00 Serving 1 cup	10.829	.022	7.263	1.834
10	Applesauce, Unsweetened Bulk	1.00 Spoodle 4 oz	5.000	.000	.000	.000

**Production Menu Nutrient Analysis -**  
**Calories, Sat. Fat & Sodium**



Item Nutrition Composition Contribution - (***) = Missing nutrient Value)						
NOS	Name	Serving Size	Cal (KCal)	SFat (g)	Na (mg)	% Kcal From SFat
10	Orange, Mandarin Whole in Light-Syrup	1.00 Spoodle 4 oz drained	4.731	.000	.676	.000
10	Peach, Diced in Pear Jc	1.00 Spoodle 4 oz	5.500	.000	.500	.000
10	Pear, Diced in Juice	1.00 Spoodle 4 oz	6.000	.000	.000	.000
10	Pineapple, Tidbit	1.00 Spoodle 4 oz	6.260	.000	.000	.000
17	Apple, Red Delicious	1.00 Each 138 ct	11.625	.007	.245	.517
17	Banana Fresh	1.00 Each Medium 7-8"	17.853	.022	.201	1.133
17	Orange, Fresh	1.00 Each 138 ct	10.996	.004	.224	.312
50	Milk, 1% White Low Fat Carton	1.00 Half Pint	52.500	.750	62.500	12.857
50	Milk, Chocolate Fat Free Carton	1.00 Half Pint	57.500	.000	90.000	.000

**Production Menu Nutrient Analysis -  
Calories, Sat. Fat & Sodium**



Date : 08/07/2024

Menu : SY24 Week 1 Day 3

Planned Number of Servings : 100

Comparison Details - (* = Standard Does Not Exist) (! = Missing value in one or more of the ingredients) (** = Missing nutrient values)						
		Menu's Value		Weekly Standard Value		
Calories (Kcal)		626.511 !		600.000 - 650.000		
Sat. Fat (%)		5.702 ! (g), 8.191 (%) !		<10.000 (%)		
Sodium (mg)		802.493		Target 1A ≤1,110.000		
Item Nutrition Composition Contribution - (** = Missing nutrient Value)						
NOS	Name	Serving Size	Cal (KCal)	SFat (g)	Na (mg)	% Kcal From SFat
1	MAIN ENTREE	1.00 Entree	***	***	***	.000
25	Pasta, Macaroni and Cheese	1.00 Spoodle 6 oz	62.116	1.592	95.193	23.060
1	GRILL	1.00 Grill Option	***	***	***	.000
25	Chicken Patty on Bun	1.00 Each	97.500	.625	170.000	5.769
1	DELI	1.00 Deli Option	***	***	***	.000
25	Wrap, Chicken Buffalo WM	1.00 Each	78.829	.645	152.656	7.367
9	Entree Salad, Chicken Taco with Tortilla Shell	1.00 Each	39.967	.632	83.781	14.243
8	Entree Salad, Beef Taco with Tortilla Shell	1.00 Each	40.010	.702	82.737	15.790
8	Entree Salad, Bean Taco with Tortilla Shell	1.00 Each	26.459 !	.522 !	51.264	17.772 !
1	SIDES	1.00 Side Options	***	***	***	.000
100	Corn, Frozen Steamed with Salt-Free Seasoning	1.00 Spoodle 4 oz	87.423 !	.172 !	.000	1.769 !
100	Broccoli, Floret Fresh	1.00 Spoodle 2 oz	5.413	.006	5.254	1.032
100	Salad, Garden Side (daily)	1.00 Serving 1 cup	10.829	.022	7.263	1.834
10	Applesauce, Unsweetened Bulk	1.00 Spoodle 4 oz	5.000	.000	.000	.000
10	Orange, Mandarin Whole in Light-Syrup	1.00 Spoodle 4 oz drained	4.731	.000	.676	.000
10	Peach, Diced in Pear Jc	1.00 Spoodle 4 oz	5.500	.000	.500	.000

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**Production Menu Nutrient Analysis -**  
**Calories, Sat. Fat & Sodium**



Item Nutrition Composition Contribution - (***) = Missing nutrient Value						
NOS	Name	Serving Size	Cal (KCal)	SFat (g)	Na (mg)	% Kcal From SFat
10	Pear, Diced in Juice	1.00 Spoodle 4 oz	6.000	.000	.000	.000
10	Pineapple, Tidbit	1.00 Spoodle 4 oz	6.260	.000	.000	.000
17	Apple, Red Delicious	1.00 Each 138 ct	11.625	.007	.245	.517
17	Banana Fresh	1.00 Each Medium 7-8"	17.853	.022	.201	1.133
17	Orange, Fresh	1.00 Each 138 ct	10.996	.004	.224	.312
50	Milk, 1% White Low Fat Carton	1.00 Half Pint	52.500	.750	62.500	12.857
50	Milk, Chocolate Fat Free Carton	1.00 Half Pint	57.500	.000	90.000	.000

**Production Menu Nutrient Analysis -  
Calories, Sat. Fat & Sodium**



Date : 08/08/2024

Menu : SY24 Week 1 Day 4

Planned Number of Servings : 100

Comparison Details - (* = Standard Does Not Exist) (! = Missing value in one or more of the ingredients) (***) = Missing nutrient values)						
		Menu's Value		Weekly Standard Value		
Calories (Kcal)		563.109 !		600.000 - 650.000		
Sat. Fat (%)		5.522 ! (g), 8.826 (%) !		<10.000 (%)		
Sodium (mg)		859.370		Target 1A ≤1,110.000		
Item Nutrition Composition Contribution - (***) = Missing nutrient Value)						
NOS	Name	Serving Size	Cal (KCal)	SFat (g)	Na (mg)	% Kcal From SFat
1	MAIN ENTREE	1.00 Entree	***	***	***	.000
25	Chicken, Rotisserie	1.00 Each	56.554 !	1.199 !	19.744	19.073 !
1	GRILL	1.00 Grill Option	***	***	***	.000
25	Hamburger w/cheese on a Bun	1.00 Each	77.500	1.250	121.250	14.516
1	DELI	1.00 Deli Option	***	***	***	.000
25	Sandwich, Ham & Cheese	1.00 Each	60.000	.750	187.500	11.250
25	Entree Salad, Chicken Caesar WM	1.00 Each	36.785	.819	50.681	20.040
1	SIDES	1.00 Side Options	***	***	***	.000
50	Roll, 2 oz WG Proof & Baked	1.00 Each	93.334 !	.583 !	77.500	5.625 !
50	Green Beans, Steamed Frozen, Seasoned	1.00 Spoodle 4 oz	20.450 !	.095 !	3.451	4.180 !
25	Cucumbers, Dill Pickled	1.00 Serving	4.291	.004	84.838	.856
25	Pickle, Chip Sliced Dill	1.00 Serving	.000	.000	96.187	.000
100	Carrot, Baby Fresh	1.00 1/2 cup	25.402	.017	56.609	.591
100	Salad, Garden Side (daily)	1.00 Serving 1 cup	10.829	.022	7.263	1.834
10	Applesauce, Unsweetened Bulk	1.00 Spoodle 4 oz	5.000	.000	.000	.000
10	Orange, Mandarin Whole in Light-Syrup	1.00 Spoodle 4 oz drained	4.731	.000	.676	.000
10	Peach, Diced in Pear Jc	1.00 Spoodle 4 oz	5.500	.000	.500	.000

**Production Menu Nutrient Analysis -**  
**Calories, Sat. Fat & Sodium**



Item Nutrition Composition Contribution - (*** = Missing nutrient Value)						
NOS	Name	Serving Size	Cal (KCal)	SFat (g)	Na (mg)	% Kcal From SFat
10	Pear, Diced in Juice	1.00 Spoodle 4 oz	6.000	.000	.000	.000
10	Pineapple, Tidbit	1.00 Spoodle 4 oz	6.260	.000	.000	.000
17	Apple, Red Delicious	1.00 Each 138 ct	11.625	.007	.245	.517
17	Banana Fresh	1.00 Each Medium 7-8"	17.853	.022	.201	1.133
17	Orange, Fresh	1.00 Each 138 ct	10.996	.004	.224	.312
50	Milk, 1% White Low Fat Carton	1.00 Half Pint	52.500	.750	62.500	12.857
50	Milk, Chocolate Fat Free Carton	1.00 Half Pint	57.500	.000	90.000	.000



**Production Menu Nutrient Analysis -**  
**Calories, Sat. Fat & Sodium**



Date : 08/09/2024

Menu : SY24 Week 1 Day 5

Planned Number of Servings : 100

Comparison Details - (* = Standard Does Not Exist) (! = Missing value in one or more of the ingredients) (** = Missing nutrient values)						
		Menu's Value		Weekly Standard Value		
Calories (Kcal)		612.770 !		600.000 - 650.000		
Sat. Fat (%)		7.416 ! (g), 10.892 (%) !		<10.000 (%)		
Sodium (mg)		842.216		Target 1A ≤1,110.000		
Item Nutrition Composition Contribution - (** = Missing nutrient Value)						
NOS	Name	Serving Size	Cal (KCal)	SFat (g)	Na (mg)	% Kcal From SFat
1	MAIN ENTREE	1.00 Entree	***	***	***	.000
13	Pizza, 16" Cheese WG SS AP	1.00 Slice	45.337	.864	81.575	17.144
12	Pizza, 16" Pepperoni WG SS AP	1.00 Slice	44.280	.878	84.047	17.850
1	GRILL	1.00 Grill Option	***	***	***	.000
25	Sandwich, Grilled Cheese	1.00 Each	96.075	2.925	265.468	27.403
1	DELI	1.00 Deli Option	***	***	***	.000
25	Wrap, Southwest Chicken Pinwheels WM	1.00 Serving (6 portions)	98.175	.644	142.215	5.904
25	Entree Salad, Cobb Chicken WM	1.00 Each	43.971	1.086	49.169	22.236
1	SIDES	1.00 Side Options	***	***	***	.000
25	Roll, Dough Dinner WG Proof & Bake 2 oz	1.00 Each	42.500	.000	35.000	.000
100	Broccoli, Floret Frozen Steamed	1.00 Spoodle 4 oz	44.461 !	.193 !	19.804	3.903 !
100	Tomatoes, Herb	1.00 Spoodle 2 oz	9.177	.021	3.329	2.074
100	Salad, Garden Side (daily)	1.00 Serving 1 cup	10.829	.022	7.263	1.834
10	Applesauce, Unsweetened Bulk	1.00 Spoodle 4 oz	5.000	.000	.000	.000
10	Orange, Mandarin Whole in Light-Syrup	1.00 Spoodle 4 oz drained	4.731	.000	.676	.000
10	Peach, Diced in Pear Jc	1.00 Spoodle 4 oz	5.500	.000	.500	.000
10	Pear, Diced in Juice	1.00 Spoodle 4 oz	6.000	.000	.000	.000

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**Production Menu Nutrient Analysis -**  
**Calories, Sat. Fat & Sodium**



Item Nutrition Composition Contribution - (*** = Missing nutrient Value)						
NOS	Name	Serving Size	Cal (KCal)	SFat (g)	Na (mg)	% Kcal From SFat
10	Pineapple, Tidbit	1.00 Spoodle 4 oz	6.260	.000	.000	.000
17	Apple, Red Delicious	1.00 Each 138 ct	11.625	.007	.245	.517
17	Banana Fresh	1.00 Each Medium 7-8"	17.853	.022	.201	1.133
17	Orange, Fresh	1.00 Each 138 ct	10.996	.004	.224	.312
50	Milk, 1% White Low Fat Carton	1.00 Half Pint	52.500	.750	62.500	12.857
50	Milk, Chocolate Fat Free Carton	1.00 Half Pint	57.500	.000	90.000	.000

Production Menu Nutrient Analysis -  
Calories, Sat. Fat & Sodium



Date Range : From 08/12/2024 to 08/16/2024  
Sites : Planning Site\_Jackson  
Menus : All Menus  
Serving Locations: All Serving Locations.  
Age Group: Lunch Grades 9-12  
Calculations displayed are Weighted Individual

**Production Menu Nutrient Analysis -**  
**Calories, Sat. Fat & Sodium**



Nutrition For Complete Date Range

Comparison Details - (* = Standard Does Not Exist) (! = Missing value in one or more of the ingredients) (***) = Missing nutrient values				
	Menu's Value	Weekly Standard Value	Deviation	Error Messages
Calories (Kcal)	763.497 !	750.000 - 850.000		
Sat. Fat (%)	8.446 ! (g), 9.956 (%) !	<10.000 (%)		
Sodium (mg)	1,000.157	Target 1A ≤1,280.000		

**Production Menu Nutrient Analysis -**  
**Calories, Sat. Fat & Sodium**



Date : 08/12/2024

Menu : SY24 Week 2 Day 1

Planned Number of Servings : 100

Comparison Details - (* = Standard Does Not Exist) (! = Missing value in one or more of the ingredients) (***) = Missing nutrient values)						
		Menu's Value		Weekly Standard Value		
Calories (Kcal)		800.773 !		750.000 - 850.000		
Sat. Fat (%)		10.673 ! (g), 11.996 (%) !		<10.000 (%)		
Sodium (mg)		1,175.839		Target 1A ≤1,280.000		
Item Nutrition Composition Contribution - (***) = Missing nutrient Value)						
NOS	Name	Serving Size	Cal (KCal)	SFat (g)	Na (mg)	% Kcal From SFat
1	MAIN ENTREE	1.00 Entree	***	***	***	.000
25	Casserole, John Wayne (Madison Co. 2M/2G)	1.00 Serving 24 cut	107.975	2.912	158.984	24.272
1	GRILL	1.00 Grill Option	***	***	***	.000
25	Chicken Tenders	1.00 Serving (3 each)	65.000	.625	97.500	8.654
1	DELI	1.00 Deli Option	***	***	***	.000
25	Hoagie, Turkey & Cheese Deluxe	1.00 Each	83.311	1.253	269.918	13.536
25	Entree Salad, Chef (meatless)	1.00 Each	37.433	1.042	40.825	25.060
1	SIDES	1.00 Side Options	***	***	***	.000
50	Roll, 2 oz WG Proof & Baked	1.00 Each	93.334 !	.583 !	77.500	5.625 !
100	Potato, Tater Tots	1.00 Serving (8ct)	115.987	.892	321.195	6.923
100	Cucumber, Fresh	1.00 Spoodle 4 oz slices	10.974	.027	1.463	2.220
100	Salad, Garden Side (daily)	1.00 Serving 1 cup	10.829	.022	7.263	1.834
20	Applesauce, Unsweetened Bulk	1.00 Spoodle 4 oz	10.000	.000	.000	.000
20	Orange, Mandarin Whole in Light-Syrup	1.00 Spoodle 4 oz drained	9.462	.000	1.352	.000
20	Peach, Diced in Pear Jc	1.00 Spoodle 4 oz	11.000	.000	1.000	.000
20	Pear, Diced in Juice	1.00 Spoodle 4 oz	12.000	.000	.000	.000
20	Pineapple, Tidbit	1.00 Spoodle 4 oz	12.521	.000	.000	.000

**Production Menu Nutrient Analysis -**  
**Calories, Sat. Fat & Sodium**



Item Nutrition Composition Contribution - (***) = Missing nutrient Value						
NOS	Name	Serving Size	Cal (KCal)	SFat (g)	Na (mg)	% Kcal From SFat
34	Apple, Red Delicious	1.00 Each 138 ct	23.250	.013	.490	.517
34	Banana Fresh	1.00 Each Medium 7-8"	35.707	.045	.401	1.133
34	Orange, Fresh	1.00 Each 138 ct	21.991	.008	.449	.312
50	Milk, 1% White Low Fat Carton	1.00 Half Pint	52.500	.750	62.500	12.857
50	Milk, Chocolate Fat Free Carton	1.00 Half Pint	57.500	.000	90.000	.000
50	Dressing, Ranch Buttermilk PC Pkt	1.00 Packet	30.000	2.500	45.000	75.000

**Production Menu Nutrient Analysis -  
Calories, Sat. Fat & Sodium**



Date : 08/13/2024

Menu : SY24 Week 2 Day 2

Planned Number of Servings : 100

Comparison Details - (* = Standard Does Not Exist) (! = Missing value in one or more of the ingredients) (** = Missing nutrient values)						
			Menu's Value		Weekly Standard Value	
Calories (Kcal)			687.276 !		750.000 - 850.000	
Sat. Fat (%)			6.931 ! (g), 9.076 (%) !		<10.000 (%)	
Sodium (mg)			799.861		Target 1A ≤1,280.000	
Item Nutrition Composition Contribution - (** = Missing nutrient Value)						
NOS	Name	Serving Size	Cal (KCal)	SFat (g)	Na (mg)	% Kcal From SFat
1	MAIN ENTREE	1.00 Entree	***	***	***	.000
25	Jambalaya, Chicken & Sausage	1.00 Spoodle 6 oz X 2	102.413 !	.769 !	185.246	6.756 !
1	GRILL	1.00 Grill Option	***	***	***	.000
25	Corn Dog, Chicken	1.00 Each	60.000	.625	117.500	9.375
1	DELI	1.00 Deli Option	***	***	***	.000
25	Melt, Tuna	1.00 Each	89.096	1.401	195.253	14.149
25	Entree Salad, Mandarin Chicken	1.00 Each	39.279	.298	32.452	6.828
1	SIDES	1.00 Side Options	***	***	***	.000
25	Roll, 2 oz WG Proof & Baked	1.00 Each	46.667 !	.292 !	38.750	5.625 !
100	Broccoli, Floret Frozen Steamed	1.00 Spoodle 4 oz	44.461 !	.193 !	19.804	3.903 !
100	Pepper, Bell Red Fresh	1.00 1/2 cup - 12 strips	18.600	.016	2.400	.784
100	Salad, Garden Side (daily)	1.00 Serving 1 cup	10.829	.022	7.263	1.834
20	Applesauce, Unsweetened Bulk	1.00 Spoodle 4 oz	10.000	.000	.000	.000
20	Orange, Mandarin Whole in Light-Syrup	1.00 Spoodle 4 oz drained	9.462	.000	1.352	.000
20	Peach, Diced in Pear Jc	1.00 Spoodle 4 oz	11.000	.000	1.000	.000
20	Pear, Diced in Juice	1.00 Spoodle 4 oz	12.000	.000	.000	.000
20	Pineapple, Tidbit	1.00 Spoodle 4 oz	12.521	.000	.000	.000
34	Apple, Red Delicious	1.00 Each 138 ct	23.250	.013	.490	.517

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**Production Menu Nutrient Analysis -**  
**Calories, Sat. Fat & Sodium**



Item Nutrition Composition Contribution - (*** = Missing nutrient Value)						
NOS	Name	Serving Size	Cal (KCal)	SFat (g)	Na (mg)	% Kcal From SFat
34	Banana Fresh	1.00 Each Medium 7-8"	35.707	.045	.401	1.133
34	Orange, Fresh	1.00 Each 138 ct	21.991	.008	.449	.312
50	Milk, 1% White Low Fat Carton	1.00 Half Pint	52.500	.750	62.500	12.857
50	Milk, Chocolate Fat Free Carton	1.00 Half Pint	57.500	.000	90.000	.000
50	Dressing, Ranch Buttermilk PC Pkt	1.00 Packet	30.000	2.500	45.000	75.000



**Production Menu Nutrient Analysis -**  
**Calories, Sat. Fat & Sodium**



Date : 08/14/2024

Menu : SY24 Week 2 Day 3

Planned Number of Servings : 100

Comparison Details - (* = Standard Does Not Exist) (! = Missing value in one or more of the ingredients) (***) = Missing nutrient values)						
		Menu's Value		Weekly Standard Value		
Calories (Kcal)		748.458 !		750.000 - 850.000		
Sat. Fat (%)		7.985 ! (g), 9.602 (%) !		<10.000 (%)		
Sodium (mg)		949.479		Target 1A ≤1,280.000		
Item Nutrition Composition Contribution - (***) = Missing nutrient Value)						
NOS	Name	Serving Size	Cal (KCal)	SFat (g)	Na (mg)	% Kcal From SFat
1	MAIN ENTREE	1.00 Entree	***	***	***	.000
25	Spaghetti w/ Beef Meat Sauce Quick	1.00 Spoodle 8 oz (2 meat)	85.212	.938	139.167	9.904
25	Breadstick, Seasoned	1.00 Each	25.280 !	.370 !	28.502	13.158 !
1	GRILL	1.00 Grill Option	***	***	***	.000
25	Chicken Patty on Bun	1.00 Each	97.500	.625	170.000	5.769
1	DELI	1.00 Deli Option	***	***	***	.000
25	Wrap, Chicken Buffalo WM	1.00 Each	78.829	.645	152.656	7.367
9	Entree Salad, Chicken Taco with Tortilla Shell	1.00 Each	39.967	.632	83.781	14.243
8	Entree Salad, Beef Taco with Tortilla Shell	1.00 Each	40.010	.702	82.737	15.790
8	Entree Salad, Bean Taco with Tortilla Shell	1.00 Each	26.459 !	.522 !	51.264	17.772 !
1	SIDES	1.00 Side Options	***	***	***	.000
100	Vegetable Blend, Italian Frozen Seasoned	1.00 Spoodle 4 oz	57.620 !	.200 !	22.413	3.124 !
100	Broccoli, Floret Fresh	1.00 Spoodle 4 oz	10.822	.012	10.504	1.032
100	Salad, Garden Side (daily)	1.00 Serving 1 cup	10.829	.022	7.263	1.834
20	Applesauce, Unsweetened Bulk	1.00 Spoodle 4 oz	10.000	.000	.000	.000

**Production Menu Nutrient Analysis -**  
**Calories, Sat. Fat & Sodium**



Item Nutrition Composition Contribution - (*** = Missing nutrient Value)						
NOS	Name	Serving Size	Cal (KCal)	SFat (g)	Na (mg)	% Kcal From SFat
20	Orange, Mandarin Whole in Light-Syrup	1.00 Spoodle 4 oz drained	9.462	.000	1.352	.000
20	Peach, Diced in Pear Jc	1.00 Spoodle 4 oz	11.000	.000	1.000	.000
20	Pear, Diced in Juice	1.00 Spoodle 4 oz	12.000	.000	.000	.000
20	Pineapple, Tidbit	1.00 Spoodle 4 oz	12.521	.000	.000	.000
34	Apple, Red Delicious	1.00 Each 138 ct	23.250	.013	.490	.517
34	Banana Fresh	1.00 Each Medium 7-8"	35.707	.045	.401	1.133
34	Orange, Fresh	1.00 Each 138 ct	21.991	.008	.449	.312
50	Milk, 1% White Low Fat Carton	1.00 Half Pint	52.500	.750	62.500	12.857
50	Milk, Chocolate Fat Free Carton	1.00 Half Pint	57.500	.000	90.000	.000
50	Dressing, Ranch Buttermilk PC Pkt	1.00 Packet	30.000	2.500	45.000	75.000

**Production Menu Nutrient Analysis -**  
**Calories, Sat. Fat & Sodium**



Date : 08/15/2024

Menu : SY24 Week 2 Day 4

Planned Number of Servings : 100

Comparison Details - (* = Standard Does Not Exist) (! = Missing value in one or more of the ingredients) (** = Missing nutrient values)						
		Menu's Value		Weekly Standard Value		
Calories (Kcal)		802.265 !		750.000 - 850.000		
Sat. Fat (%)		7.113 ! (g), 7.980 (%) !		<10.000 (%)		
Sodium (mg)		1,107.932		Target 1A ≤1,280.000		
Item Nutrition Composition Contribution - (** = Missing nutrient Value)						
NOS	Name	Serving Size	Cal (KCal)	SFat (g)	Na (mg)	% Kcal From SFat
1	MAIN ENTREE	1.00 Entree	***	***	***	.000
1	LOADED FRIES	1.00 Loaded Fries Header	***	***	***	.000
25	Potato, French-Fry Crinkle 3/8"	1.00 Spoodle 8 oz	37.966	.000	11.864	.000
5	Chicken, WM Randoms	1.00 2 oz serving	5.411	.054	2.607	8.911
5	Chicken, Diced Dark-White	1.00 2 ounce	4.333	.050	4.500	10.385
5	Beef, Round	1.00 Serving	5.118	.101 !	2.057	17.790 !
5	Pork, Boneless Boston Butt	1.00 Serving 2 oz cooked	8.812	.209	5.698	21.353
5	Bean, Black Burrito Filling	1.00 Spoodle 4 oz	9.457	.019	9.763	1.847
25	Sauce, Cheese Ultimate Yellow	1.00 Ladle 1 (oz)	11.853	.547	36.471	41.538
25	Dressing, Ranch Greek Yogurt SC	1.00 Ladle 1 (Oz)	2.034	.000	12.976	.071
1	GRILL	1.00 Grill Option	***	***	***	.000
25	Hamburger on a Bun	1.00 Each	65.000	.625	71.250	8.654
1	DELI	1.00 Deli Option	***	***	***	.000
25	Sandwich, Ham & Cheese	1.00 Each	60.000	.750	187.500	11.250
25	Entree Salad, Chicken Caesar WM	1.00 Each	36.785	.819	50.681	20.040
1	SIDES	1.00 Side Options	***	***	***	.000
50	Roll, 2 oz WG Proof & Baked	1.00 Each	93.334 !	.583 !	77.500	5.625 !
100	Beans, Baked	1.00 Spoodle 4 oz	150.000	.000	370.000	.000

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**Production Menu Nutrient Analysis -**  
**Calories, Sat. Fat & Sodium**



Item Nutrition Composition Contribution - (***) = Missing nutrient Value)						
NOS	Name	Serving Size	Cal (KCal)	SFat (g)	Na (mg)	% Kcal From SFat
100	Carrot, Baby Fresh	1.00 1/2 cup	25.402	.017	56.609	.591
100	Salad, Garden Side (daily)	1.00 Serving 1 cup	10.829	.022	7.263	1.834
20	Applesauce, Unsweetened Bulk	1.00 Spoodle 4 oz	10.000	.000	.000	.000
20	Orange, Mandarin Whole in Light-Syrup	1.00 Spoodle 4 oz drained	9.462	.000	1.352	.000
20	Peach, Diced in Pear Jc	1.00 Spoodle 4 oz	11.000	.000	1.000	.000
20	Pear, Diced in Juice	1.00 Spoodle 4 oz	12.000	.000	.000	.000
20	Pineapple, Tidbit	1.00 Spoodle 4 oz	12.521	.000	.000	.000
34	Apple, Red Delicious	1.00 Each 138 ct	23.250	.013	.490	.517
34	Banana Fresh	1.00 Each Medium 7-8"	35.707	.045	.401	1.133
34	Orange, Fresh	1.00 Each 138 ct	21.991	.008	.449	.312
50	Milk, 1% White Low Fat Carton	1.00 Half Pint	52.500	.750	62.500	12.857
50	Milk, Chocolate Fat Free Carton	1.00 Half Pint	57.500	.000	90.000	.000
50	Dressing, Ranch Buttermilk PC Pkt	1.00 Packet	30.000	2.500	45.000	75.000

**Production Menu Nutrient Analysis -**  
**Calories, Sat. Fat & Sodium**



Date : 08/16/2024

Menu : SY24 Week 2 Day 5

Planned Number of Servings : 100

Comparison Details - (* = Standard Does Not Exist) (! = Missing value in one or more of the ingredients) (***) = Missing nutrient values)						
			Menu's Value		Weekly Standard Value	
Calories (Kcal)			778.714 !		750.000 - 850.000	
Sat. Fat (%)			9.530 ! (g), 11.014 (%) !		<10.000 (%)	
Sodium (mg)			967.675		Target 1A ≤1,280.000	
Item Nutrition Composition Contribution - (***) = Missing nutrient Value)						
NOS	Name	Serving Size	Cal (KCal)	SFat (g)	Na (mg)	% Kcal From SFat
1	MAIN ENTREE	1.00 Entree	***	***	***	.000
25	Hoagie, Meatball	1.00 Each	102.585	1.942	258.083	17.038
10	Pizza, 16" Cheese WG SS AP	1.00 Slice	34.875	.664	62.750	17.144
10	Pizza, 16" Pepperoni WG SS AP	1.00 Slice	36.900	.732	70.040	17.850
1	GRILL	1.00 Grill Option	***	***	***	.000
5	Slider, Hot Ham and Cheese	1.00 2 Each	14.500	.275	42.500	17.069
1	DELI	1.00 Deli Option	***	***	***	.000
25	Wrap, Southwest Chicken Pinwheels WM	1.00 Serving (6 portions)	98.175	.644	142.215	5.904
25	Entree Salad, Cobb Chicken WM	1.00 Each	43.971	1.086	49.169	22.236
1	SIDES	1.00 Side Options	***	***	***	.000
25	Roll, 2 oz WG Proof & Baked	1.00 Each	46.667 !	.292 !	38.750	5.625 !
100	Carrot, Sliced Frozen, Seasoned	1.00 Spoodle 4 oz	95.929 !	.515 !	89.057	4.830 !
100	Tomatoes, Herb	1.00 Spoodle 4 oz	18.354	.042	6.658	2.074
100	Salad, Garden Side (daily)	1.00 Serving 1 cup	10.829	.022	7.263	1.834
20	Applesauce, Unsweetened Bulk	1.00 Spoodle 4 oz	10.000	.000	.000	.000
20	Orange, Mandarin Whole in Light-Syrup	1.00 Spoodle 4 oz drained	9.462	.000	1.352	.000
20	Peach, Diced in Pear Jc	1.00 Spoodle 4 oz	11.000	.000	1.000	.000

**Production Menu Nutrient Analysis -**  
**Calories, Sat. Fat & Sodium**



Item Nutrition Composition Contribution - (*** = Missing nutrient Value)						
NOS	Name	Serving Size	Cal (KCal)	SFat (g)	Na (mg)	% Kcal From SFat
20	Pear, Diced in Juice	1.00 Spoodle 4 oz	12.000	.000	.000	.000
20	Pineapple, Tidbit	1.00 Spoodle 4 oz	12.521	.000	.000	.000
34	Apple, Red Delicious	1.00 Each 138 ct	23.250	.013	.490	.517
34	Banana Fresh	1.00 Each Medium 7-8"	35.707	.045	.401	1.133
34	Orange, Fresh	1.00 Each 138 ct	21.991	.008	.449	.312
50	Milk, 1% White Low Fat Carton	1.00 Half Pint	52.500	.750	62.500	12.857
50	Milk, Chocolate Fat Free Carton	1.00 Half Pint	57.500	.000	90.000	.000
50	Dressing, Ranch Buttermilk PC Pkt	1.00 Packet	30.000	2.500	45.000	75.000

**Production Menu Nutrient Analysis -**  
**Calories, Sat. Fat & Sodium**



Date Range : From 08/12/2024 to 08/16/2024

Sites : Planning Site\_Jackson

Menus : All Menus

Serving Locations: All Serving Locations.

Age Group: Lunch Grades K-8

Calculations displayed are Weighted Individual

**Production Menu Nutrient Analysis -**  
**Calories, Sat. Fat & Sodium**



Nutrition For Complete Date Range

Comparison Details - (* = Standard Does Not Exist) (! = Missing value in one or more of the ingredients) (***) = Missing nutrient values				
	Menu's Value	Weekly Standard Value	Deviation	Error Messages
Calories (Kcal)	642.669 !	600.000 - 650.000		
Sat. Fat (%)	5.636 ! (g), 7.893 (%) !	<10.000 (%)		
Sodium (mg)	944.754	Target 1A ≤1,110.000		



**Production Menu Nutrient Analysis -  
Calories, Sat. Fat & Sodium**



Date : 08/12/2024

Menu : SY24 Week 2 Day 1

Planned Number of Servings : 100

Comparison Details - (* = Standard Does Not Exist) (! = Missing value in one or more of the ingredients) (***) = Missing nutrient values)						
		Menu's Value		Weekly Standard Value		
Calories (Kcal)		626.152 !		600.000 - 650.000		
Sat. Fat (%)		7.087 ! (g), 10.187 (%) !		<10.000 (%)		
Sodium (mg)		1,058.778		Target 1A ≤1,110.000		
Item Nutrition Composition Contribution - (***) = Missing nutrient Value)						
NOS	Name	Serving Size	Cal (KCal)	SFat (g)	Na (mg)	% Kcal From SFat
1	MAIN ENTREE	1.00 Entree	***	***	***	.000
25	Casserole, John Wayne (1M/2G)	1.00 Serving 24 cut	83.473	2.164	128.250	23.335
1	GRILL	1.00 Grill Option	***	***	***	.000
25	Chicken Tenders	1.00 Serving (3 each)	65.000	.625	97.500	8.654
1	DELI	1.00 Deli Option	***	***	***	.000
25	Hoagie, Turkey & Cheese Deluxe	1.00 Each	83.311	1.253	269.918	13.536
25	Entree Salad, Chef (meatless)	1.00 Each	37.433	1.042	40.825	25.060
1	SIDES	1.00 Side Options	***	***	***	.000
25	Roll, 2 oz WG Proof & Baked	1.00 Each	46.667 !	.292 !	38.750	5.625 !
100	Potato, Tater Tots	1.00 Serving (8ct)	115.987	.892	321.195	6.923
100	Cucumber, Fresh	1.00 Spoodle 2 oz slices	5.487	.014	.732	2.220
100	Salad, Garden Side (daily)	1.00 Serving 1 cup	10.829	.022	7.263	1.834
10	Applesauce, Unsweetened Bulk	1.00 Spoodle 4 oz	5.000	.000	.000	.000
10	Orange, Mandarin Whole in Light-Syrup	1.00 Spoodle 4 oz drained	4.731	.000	.676	.000
10	Peach, Diced in Pear Jc	1.00 Spoodle 4 oz	5.500	.000	.500	.000
10	Pear, Diced in Juice	1.00 Spoodle 4 oz	6.000	.000	.000	.000
10	Pineapple, Tidbit	1.00 Spoodle 4 oz	6.260	.000	.000	.000
17	Apple, Red Delicious	1.00 Each 138 ct	11.625	.007	.245	.517

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**Production Menu Nutrient Analysis -**  
**Calories, Sat. Fat & Sodium**



Item Nutrition Composition Contribution - (***) = Missing nutrient Value)						
NOS	Name	Serving Size	Cal (KCal)	SFat (g)	Na (mg)	% Kcal From SFat
17	Banana Fresh	1.00 Each Medium 7-8"	17.853	.022	.201	1.133
17	Orange, Fresh	1.00 Each 138 ct	10.996	.004	.224	.312
50	Milk, 1% White Low Fat Carton	1.00 Half Pint	52.500	.750	62.500	12.857
50	Milk, Chocolate Fat Free Carton	1.00 Half Pint	57.500	.000	90.000	.000

**Production Menu Nutrient Analysis -**  
**Calories, Sat. Fat & Sodium**



Date : 08/13/2024

Menu : SY24 Week 2 Day 2

Planned Number of Servings : 100

Comparison Details - (* = Standard Does Not Exist) (! = Missing value in one or more of the ingredients) (** = Missing nutrient values)						
		Menu's Value		Weekly Standard Value		
Calories (Kcal)		580.010 !		600.000 - 650.000		
Sat. Fat (%)		4.390 ! (g), 6.812 (%) !		<10.000 (%)		
Sodium (mg)		751.815		Target 1A ≤1,110.000		
Item Nutrition Composition Contribution - (** = Missing nutrient Value)						
NOS	Name	Serving Size	Cal (KCal)	SFat (g)	Na (mg)	% Kcal From SFat
1	MAIN ENTREE	1.00 Entree	***	***	***	.000
25	Jambalaya, Chicken & Sausage	1.00 Spoodle 6 oz X 2	102.413 !	.769 !	185.246	6.756 !
1	GRILL	1.00 Grill Option	***	***	***	.000
25	Corn Dog, Chicken	1.00 Each	60.000	.625	117.500	9.375
1	DELI	1.00 Deli Option	***	***	***	.000
25	Melt, Tuna	1.00 Each	89.096	1.401	195.253	14.149
25	Entree Salad, Mandarin Chicken	1.00 Each	39.279	.298	32.452	6.828
1	SIDES	1.00 Side Options	***	***	***	.000
25	Roll, 2 oz WG Proof & Baked	1.00 Each	46.667 !	.292 !	38.750	5.625 !
100	Broccoli, Floret Frozen Steamed	1.00 Spoodle 4 oz	44.461 !	.193 !	19.804	3.903 !
100	Pepper, Bell Red Fresh	1.00 1/4 cup - 6 strips	9.300	.008	1.200	.784
100	Salad, Garden Side (daily)	1.00 Serving 1 cup	10.829	.022	7.263	1.834
10	Applesauce, Unsweetened Bulk	1.00 Spoodle 4 oz	5.000	.000	.000	.000
10	Orange, Mandarin Whole in Light-Syrup	1.00 Spoodle 4 oz drained	4.731	.000	.676	.000
10	Peach, Diced in Pear Jc	1.00 Spoodle 4 oz	5.500	.000	.500	.000
10	Pear, Diced in Juice	1.00 Spoodle 4 oz	6.000	.000	.000	.000
10	Pineapple, Tidbit	1.00 Spoodle 4 oz	6.260	.000	.000	.000
17	Apple, Red Delicious	1.00 Each 138 ct	11.625	.007	.245	.517

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**Production Menu Nutrient Analysis -**  
**Calories, Sat. Fat & Sodium**



Item Nutrition Composition Contribution - (***) = Missing nutrient Value						
NOS	Name	Serving Size	Cal (KCal)	SFat (g)	Na (mg)	% Kcal From SFat
17	Banana Fresh	1.00 Each Medium 7-8"	17.853	.022	.201	1.133
17	Orange, Fresh	1.00 Each 138 ct	10.996	.004	.224	.312
50	Milk, 1% White Low Fat Carton	1.00 Half Pint	52.500	.750	62.500	12.857
50	Milk, Chocolate Fat Free Carton	1.00 Half Pint	57.500	.000	90.000	.000

**Production Menu Nutrient Analysis -**  
**Calories, Sat. Fat & Sodium**



Date : 08/14/2024

Menu : SY24 Week 2 Day 3

Planned Number of Servings : 100

Comparison Details - (* = Standard Does Not Exist) (! = Missing value in one or more of the ingredients) (***) = Missing nutrient values)						
		Menu's Value		Weekly Standard Value		
Calories (Kcal)		645.083 !		600.000 - 650.000		
Sat. Fat (%)		5.446 ! (g), 7.598 (%) !		<10.000 (%)		
Sodium (mg)		897.383		Target 1A ≤1,110.000		
Item Nutrition Composition Contribution - (***) = Missing nutrient Value)						
NOS	Name	Serving Size	Cal (KCal)	SFat (g)	Na (mg)	% Kcal From SFat
1	MAIN ENTREE	1.00 Entree	***	***	***	.000
25	Spaghetti w/ Beef Meat Sauce Quick	1.00 Spoodle 8 oz (2 meat)	85.212	.938	139.167	9.904
25	Breadstick, Seasoned	1.00 Each	25.280 !	.370 !	28.502	13.158 !
1	GRILL	1.00 Grill Option	***	***	***	.000
25	Chicken Patty on Bun	1.00 Each	97.500	.625	170.000	5.769
1	DELI	1.00 Deli Option	***	***	***	.000
25	Wrap, Chicken Buffalo WM	1.00 Each	78.829	.645	152.656	7.367
9	Entree Salad, Chicken Taco with Tortilla Shell	1.00 Each	39.967	.632	83.781	14.243
8	Entree Salad, Beef Taco with Tortilla Shell	1.00 Each	40.010	.702	82.737	15.790
8	Entree Salad, Bean Taco with Tortilla Shell	1.00 Each	26.459 !	.522 !	51.264	17.772 !
1	SIDES	1.00 Side Options	***	***	***	.000
100	Vegetable Blend, Italian Frozen Seasoned	1.00 Spoodle 4 oz	57.620 !	.200 !	22.413	3.124 !
100	Broccoli, Floret Fresh	1.00 Spoodle 2 oz	5.413	.006	5.254	1.032
100	Salad, Garden Side (daily)	1.00 Serving 1 cup	10.829	.022	7.263	1.834
10	Applesauce, Unsweetened Bulk	1.00 Spoodle 4 oz	5.000	.000	.000	.000

**Production Menu Nutrient Analysis -**  
**Calories, Sat. Fat & Sodium**



Item Nutrition Composition Contribution - (***) = Missing nutrient Value						
NOS	Name	Serving Size	Cal (KCal)	SFat (g)	Na (mg)	% Kcal From SFat
10	Orange, Mandarin Whole in Light-Syrup	1.00 Spoodle 4 oz drained	4.731	.000	.676	.000
10	Peach, Diced in Pear Jc	1.00 Spoodle 4 oz	5.500	.000	.500	.000
10	Pear, Diced in Juice	1.00 Spoodle 4 oz	6.000	.000	.000	.000
10	Pineapple, Tidbit	1.00 Spoodle 4 oz	6.260	.000	.000	.000
17	Apple, Red Delicious	1.00 Each 138 ct	11.625	.007	.245	.517
17	Banana Fresh	1.00 Each Medium 7-8"	17.853	.022	.201	1.133
17	Orange, Fresh	1.00 Each 138 ct	10.996	.004	.224	.312
50	Milk, 1% White Low Fat Carton	1.00 Half Pint	52.500	.750	62.500	12.857
50	Milk, Chocolate Fat Free Carton	1.00 Half Pint	57.500	.000	90.000	.000

**Production Menu Nutrient Analysis -**  
**Calories, Sat. Fat & Sodium**



Date : 08/15/2024

Menu : SY24 Week 2 Day 4

Planned Number of Servings : 100

Comparison Details - (* = Standard Does Not Exist) (! = Missing value in one or more of the ingredients) (***) = Missing nutrient values)						
		Menu's Value		Weekly Standard Value		
Calories (Kcal)		704.299 !		600.000 - 650.000		
Sat. Fat (%)		4.580 ! (g), 5.853 (%) !		<10.000 (%)		
Sodium (mg)		1,061.086		Target 1A ≤1,110.000		
Item Nutrition Composition Contribution - (***) = Missing nutrient Value)						
NOS	Name	Serving Size	Cal (KCal)	SFat (g)	Na (mg)	% Kcal From SFat
1	MAIN ENTREE	1.00 Entree	***	***	***	.000
1	LOADED FRIES	1.00 Loaded Fries Header	***	***	***	.000
25	Potato, French-Fry Crinkle 3/8"	1.00 Spoodle 8 oz	37.966	.000	11.864	.000
5	Chicken, WM Randoms	1.00 2 oz serving	5.411	.054	2.607	8.911
5	Chicken, Diced Dark-White	1.00 2 ounce	4.333	.050	4.500	10.385
5	Beef, Round	1.00 Serving	5.118	.101 !	2.057	17.790 !
5	Pork, Boneless Boston Butt	1.00 Serving 2 oz cooked	8.812	.209	5.698	21.353
5	Bean, Black Burrito Filling	1.00 Spoodle 4 oz	9.457	.019	9.763	1.847
25	Sauce, Cheese Ultimate Yellow	1.00 Ladle 1 (oz)	11.853	.547	36.471	41.538
25	Dressing, Ranch Greek Yogurt SC	1.00 Ladle 1 (Oz)	2.034	.000	12.976	.071
1	GRILL	1.00 Grill Option	***	***	***	.000
25	Hamburger on a Bun	1.00 Each	65.000	.625	71.250	8.654
1	DELI	1.00 Deli Option	***	***	***	.000
25	Sandwich, Ham & Cheese	1.00 Each	60.000	.750	187.500	11.250
25	Entree Salad, Chicken Caesar WM	1.00 Each	36.785	.819	50.681	20.040
1	SIDES	1.00 Side Options	***	***	***	.000
50	Roll, 2 oz WG Proof & Baked	1.00 Each	93.334 !	.583 !	77.500	5.625 !
100	Beans, Baked	1.00 Spoodle 4 oz	150.000	.000	370.000	.000

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**Production Menu Nutrient Analysis -**  
**Calories, Sat. Fat & Sodium**



Item Nutrition Composition Contribution - (***) = Missing nutrient Value						
NOS	Name	Serving Size	Cal (KCal)	SFat (g)	Na (mg)	% Kcal From SFat
100	Carrot, Baby Fresh	1.00 1/2 cup	25.402	.017	56.609	.591
100	Salad, Garden Side (daily)	1.00 Serving 1 cup	10.829	.022	7.263	1.834
10	Applesauce, Unsweetened Bulk	1.00 Spoodle 4 oz	5.000	.000	.000	.000
10	Orange, Mandarin Whole in Light-Syrup	1.00 Spoodle 4 oz drained	4.731	.000	.676	.000
10	Peach, Diced in Pear Jc	1.00 Spoodle 4 oz	5.500	.000	.500	.000
10	Pear, Diced in Juice	1.00 Spoodle 4 oz	6.000	.000	.000	.000
10	Pineapple, Tidbit	1.00 Spoodle 4 oz	6.260	.000	.000	.000
17	Apple, Red Delicious	1.00 Each 138 ct	11.625	.007	.245	.517
17	Banana Fresh	1.00 Each Medium 7-8"	17.853	.022	.201	1.133
17	Orange, Fresh	1.00 Each 138 ct	10.996	.004	.224	.312
50	Milk, 1% White Low Fat Carton	1.00 Half Pint	52.500	.750	62.500	12.857
50	Milk, Chocolate Fat Free Carton	1.00 Half Pint	57.500	.000	90.000	.000



**Production Menu Nutrient Analysis -**  
**Calories, Sat. Fat & Sodium**



Date : 08/16/2024

Menu : SY24 Week 2 Day 5

Planned Number of Servings : 100

Comparison Details - (* = Standard Does Not Exist) (! = Missing value in one or more of the ingredients) (** = Missing nutrient values)						
		Menu's Value		Weekly Standard Value		
Calories (Kcal)		657.798 !		600.000 - 650.000		
Sat. Fat (%)		6.680 ! (g), 9.140 (%)!		<10.000 (%)		
Sodium (mg)		954.711		Target 1A ≤1,110.000		
Item Nutrition Composition Contribution - (** = Missing nutrient Value)						
NOS	Name	Serving Size	Cal (KCal)	SFat (g)	Na (mg)	% Kcal From SFat
1	MAIN ENTREE	1.00 Entree	***	***	***	.000
25	Hoagie, Meatball	1.00 Each	102.585	1.942	258.083	17.038
1	GRILL	1.00 Grill Option	***	***	***	.000
25	Slider, Hot Ham and Cheese	1.00 2 Each	72.500	1.375	212.500	17.069
1	DELI	1.00 Deli Option	***	***	***	.000
25	Wrap, Southwest Chicken Pinwheels WM	1.00 Serving (6 portions)	98.175	.644	142.215	5.904
25	Entree Salad, Cobb Chicken WM	1.00 Each	43.971	1.086	49.169	22.236
1	SIDES	1.00 Side Options	***	***	***	.000
25	Roll, 2 oz WG Proof & Baked	1.00 Each	46.667 !	.292 !	38.750	5.625 !
100	Carrot, Sliced Frozen, Seasoned	1.00 Spoodle 4 oz	95.929 !	.515 !	89.057	4.830 !
100	Tomatoes, Herb	1.00 Spoodle 2 oz	9.177	.021	3.329	2.074
100	Salad, Garden Side (daily)	1.00 Serving 1 cup	10.829	.022	7.263	1.834
10	Applesauce, Unsweetened Bulk	1.00 Spoodle 4 oz	5.000	.000	.000	.000
10	Orange, Mandarin Whole in Light-Syrup	1.00 Spoodle 4 oz drained	4.731	.000	.676	.000
10	Peach, Diced in Pear Jc	1.00 Spoodle 4 oz	5.500	.000	.500	.000
10	Pear, Diced in Juice	1.00 Spoodle 4 oz	6.000	.000	.000	.000
10	Pineapple, Tidbit	1.00 Spoodle 4 oz	6.260	.000	.000	.000

**Production Menu Nutrient Analysis -**  
**Calories, Sat. Fat & Sodium**



Item Nutrition Composition Contribution - (*** = Missing nutrient Value)						
NOS	Name	Serving Size	Cal (KCal)	SFat (g)	Na (mg)	% Kcal From SFat
17	Apple, Red Delicious	1.00 Each 138 ct	11.625	.007	.245	.517
17	Banana Fresh	1.00 Each Medium 7-8"	17.853	.022	.201	1.133
17	Orange, Fresh	1.00 Each 138 ct	10.996	.004	.224	.312
50	Milk, 1% White Low Fat Carton	1.00 Half Pint	52.500	.750	62.500	12.857
50	Milk, Chocolate Fat Free Carton	1.00 Half Pint	57.500	.000	90.000	.000

**Production Menu Nutrient Analysis -**  
**Calories, Sat. Fat & Sodium**



Date Range : From 08/19/2024 to 08/23/2024

Sites : Planning Site\_Jackson

Menus : All Menus

Serving Locations: All Serving Locations.

Age Group: Lunch Grades 9-12

Calculations displayed are Weighted Individual

**Production Menu Nutrient Analysis -**  
**Calories, Sat. Fat & Sodium**



Nutrition For Complete Date Range

Comparison Details - (* = Standard Does Not Exist) (! = Missing value in one or more of the ingredients) (***) = Missing nutrient values				
	Menu's Value	Weekly Standard Value	Deviation	Error Messages
Calories (Kcal)	770.246 !	750.000 - 850.000		
Sat. Fat (%)	8.243 ! (g), 9.632 (%) !	<10.000 (%)		
Sodium (mg)	1,053.056	Target 1A ≤1,280.000		

**Production Menu Nutrient Analysis -**  
**Calories, Sat. Fat & Sodium**



Date : 08/19/2024

Menu : SY24 Week 3 Day 1

Planned Number of Servings : 100

Comparison Details - (* = Standard Does Not Exist) (! = Missing value in one or more of the ingredients) (***) = Missing nutrient values)						
		Menu's Value		Weekly Standard Value		
Calories (Kcal)		765.409 !		750.000 - 850.000		
Sat. Fat (%)		7.785 ! (g), 9.154 (%) !		<10.000 (%)		
Sodium (mg)		1,108.527		Target 1A ≤1,280.000		
Item Nutrition Composition Contribution - (***) = Missing nutrient Value)						
NOS	Name	Serving Size	Cal (KCal)	SFat (g)	Na (mg)	% Kcal From SFat
1	MAIN ENTREE	1.00 Entree	***	***	***	.000
25	Beans, Red Beans and Sausage	1.00 Spoodle 6 oz	49.562 !	.410 !	178.612	7.446 !
25	Rice, Brown Cajun	1.00 Cup	48.685	.003	81.214	.055
1	GRILL	1.00 Grill Option	***	***	***	.000
25	Chicken Nuggets (Chunks)	1.00 Serving (5 each)	65.351	.628	100.540	8.654
1	DELI	1.00 Deli Option	***	***	***	.000
25	Hoagie, Turkey & Cheese Deluxe	1.00 Each	83.311	1.253	269.918	13.536
25	Entree Salad, Chef (meatless)	1.00 Each	37.433	1.042	40.825	25.060
1	SIDES	1.00 Side Options	***	***	***	.000
50	Roll, 2 oz WG Proof & Baked	1.00 Each	93.334 !	.583 !	77.500	5.625 !
100	Potato, Fry Sweet Waffle Cut	1.00 Serving 8ct (4 oz spoodle)	90.000	.500	150.000	5.000
100	Cucumber, Fresh	1.00 Spoodle 4 oz slices	10.974	.027	1.463	2.220
100	Salad, Garden Side (daily)	1.00 Serving 1 cup	10.829	.022	7.263	1.834
20	Applesauce, Unsweetened Bulk	1.00 Spoodle 4 oz	10.000	.000	.000	.000
20	Orange, Mandarin Whole in Light-Syrup	1.00 Spoodle 4 oz drained	9.462	.000	1.352	.000
20	Peach, Diced in Pear Jc	1.00 Spoodle 4 oz	11.000	.000	1.000	.000
20	Pear, Diced in Juice	1.00 Spoodle 4 oz	12.000	.000	.000	.000
20	Pineapple, Tidbit	1.00 Spoodle 4 oz	12.521	.000	.000	.000

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**Production Menu Nutrient Analysis -**  
**Calories, Sat. Fat & Sodium**



Item Nutrition Composition Contribution - (*** = Missing nutrient Value)						
NOS	Name	Serving Size	Cal (KCal)	SFat (g)	Na (mg)	% Kcal From SFat
34	Apple, Red Delicious	1.00 Each 138 ct	23.250	.013	.490	.517
34	Banana Fresh	1.00 Each Medium 7-8"	35.707	.045	.401	1.133
34	Orange, Fresh	1.00 Each 138 ct	21.991	.008	.449	.312
50	Milk, 1% White Low Fat Carton	1.00 Half Pint	52.500	.750	62.500	12.857
50	Milk, Chocolate Fat Free Carton	1.00 Half Pint	57.500	.000	90.000	.000
50	Dressing, Ranch Buttermilk PC Pkt	1.00 Packet	30.000	2.500	45.000	75.000

**Production Menu Nutrient Analysis -  
Calories, Sat. Fat & Sodium**



Date : 08/20/2024

Menu : SY24 Week 3 Day 2

Planned Number of Servings : 100

Comparison Details - (* = Standard Does Not Exist) (! = Missing value in one or more of the ingredients) (***) = Missing nutrient values)						
		Menu's Value		Weekly Standard Value		
Calories (Kcal)		813.607 !		750.000 - 850.000		
Sat. Fat (%)		8.517 ! (g), 9.421 (%) !		<10.000 (%)		
Sodium (mg)		1,301.983		Target 1A ≤1,280.000		
Item Nutrition Composition Contribution - (***) = Missing nutrient Value)						
NOS	Name	Serving Size	Cal (KCal)	SFat (g)	Na (mg)	% Kcal From SFat
1	MAIN ENTREE	1.00 Entree	***	***	***	.000
25	TikTok Quesdilla, Beef & Cheese	1.00 Each	105.763 !	2.188 !	234.838	18.622 !
1	GRILL	1.00 Grill Option	***	***	***	.000
25	Hot Dog, Turkey on Bun	1.00 Each	75.000	1.000	260.000	12.000
1	DELI	1.00 Deli Option	***	***	***	.000
25	Melt, Tuna	1.00 Each	89.096	1.401	195.253	14.149
25	Entree Salad, Mandarin Chicken	1.00 Each	39.279	.298	32.452	6.828
1	SIDES	1.00 Side Options	***	***	***	.000
25	Roll, 2 oz WG Proof & Baked	1.00 Each	46.667 !	.292 !	38.750	5.625 !
100	Beans, Black Heated Seasoned	1.00 Spoodle 4 oz	151.042 !	.000 !	192.235	.000 !
100	Salsa, Mild	1.00 Ladle 2 (oz)	20.000	.000	140.000	.000
100	Salad, Garden Side (daily)	1.00 Serving 1 cup	10.829	.022	7.263	1.834
20	Applesauce, Unsweetened Bulk	1.00 Spoodle 4 oz	10.000	.000	.000	.000
20	Orange, Mandarin Whole in Light-Syrup	1.00 Spoodle 4 oz drained	9.462	.000	1.352	.000
20	Peach, Diced in Pear Jc	1.00 Spoodle 4 oz	11.000	.000	1.000	.000
20	Pear, Diced in Juice	1.00 Spoodle 4 oz	12.000	.000	.000	.000
20	Pineapple, Tidbit	1.00 Spoodle 4 oz	12.521	.000	.000	.000
34	Apple, Red Delicious	1.00 Each 138 ct	23.250	.013	.490	.517

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**Production Menu Nutrient Analysis -**  
**Calories, Sat. Fat & Sodium**



Item Nutrition Composition Contribution - (*** = Missing nutrient Value)						
NOS	Name	Serving Size	Cal (KCal)	SFat (g)	Na (mg)	% Kcal From SFat
34	Banana Fresh	1.00 Each Medium 7-8"	35.707	.045	.401	1.133
34	Orange, Fresh	1.00 Each 138 ct	21.991	.008	.449	.312
50	Milk, 1% White Low Fat Carton	1.00 Half Pint	52.500	.750	62.500	12.857
50	Milk, Chocolate Fat Free Carton	1.00 Half Pint	57.500	.000	90.000	.000
50	Dressing, Ranch Buttermilk PC Pkt	1.00 Packet	30.000	2.500	45.000	75.000



**Production Menu Nutrient Analysis -  
Calories, Sat. Fat & Sodium**



Date : 08/21/2024

Menu : SY24 Week 3 Day 3

Planned Number of Servings : 100

Comparison Details - (* = Standard Does Not Exist) (! = Missing value in one or more of the ingredients) (***) = Missing nutrient values)						
		Menu's Value		Weekly Standard Value		
Calories (Kcal)		754.545 !		750.000 - 850.000		
Sat. Fat (%)		7.479 ! (g), 8.921 (%) !		<10.000 (%)		
Sodium (mg)		960.065		Target 1A ≤1,280.000		
Item Nutrition Composition Contribution - (***) = Missing nutrient Value)						
NOS	Name	Serving Size	Cal (KCal)	SFat (g)	Na (mg)	% Kcal From SFat
1	MAIN ENTREE	1.00 Entree	***	***	***	.000
25	Pasta Bake, Chicken Alfredo with Broccoli	1.00 Spoodle 8 oz	56.331	.424	103.513	6.777
25	Breadstick, Seasoned	1.00 Each	25.280 !	.370 !	28.502	13.158 !
1	GRILL	1.00 Grill Option	***	***	***	.000
25	Chicken Patty on Bun	1.00 Each	97.500	.625	170.000	5.769
1	DELI	1.00 Deli Option	***	***	***	.000
25	Wrap, Chicken Buffalo WM	1.00 Each	78.829	.645	152.656	7.367
9	Entree Salad, Chicken Taco with Tortilla Shell	1.00 Each	39.967	.632	83.781	14.243
8	Entree Salad, Beef Taco with Tortilla Shell	1.00 Each	40.010	.702	82.737	15.790
8	Entree Salad, Bean Taco with Tortilla Shell	1.00 Each	26.459 !	.522 !	51.264	17.772 !
1	SIDES	1.00 Side Options	***	***	***	.000
100	Pea, Frozen Steamed	1.00 Spoodle 4 oz	92.588 !	.207 !	68.653	2.016 !
100	Broccoli, Floret Fresh	1.00 Spoodle 4 oz	10.822	.012	10.504	1.032
100	Salad, Garden Side (daily)	1.00 Serving 1 cup	10.829	.022	7.263	1.834
20	Applesauce, Unsweetened Bulk	1.00 Spoodle 4 oz	10.000	.000	.000	.000
20	Orange, Mandarin Whole in Light-Syrup	1.00 Spoodle 4 oz drained	9.462	.000	1.352	.000

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**Production Menu Nutrient Analysis -**  
**Calories, Sat. Fat & Sodium**



Item Nutrition Composition Contribution - (***) = Missing nutrient Value						
NOS	Name	Serving Size	Cal (KCal)	SFat (g)	Na (mg)	% Kcal From SFat
20	Peach, Diced in Pear Jc	1.00 Spoodle 4 oz	11.000	.000	1.000	.000
20	Pear, Diced in Juice	1.00 Spoodle 4 oz	12.000	.000	.000	.000
20	Pineapple, Tidbit	1.00 Spoodle 4 oz	12.521	.000	.000	.000
34	Apple, Red Delicious	1.00 Each 138 ct	23.250	.013	.490	.517
34	Banana Fresh	1.00 Each Medium 7-8"	35.707	.045	.401	1.133
34	Orange, Fresh	1.00 Each 138 ct	21.991	.008	.449	.312
50	Milk, 1% White Low Fat Carton	1.00 Half Pint	52.500	.750	62.500	12.857
50	Milk, Chocolate Fat Free Carton	1.00 Half Pint	57.500	.000	90.000	.000
50	Dressing, Ranch Buttermilk PC Pkt	1.00 Packet	30.000	2.500	45.000	75.000

**Production Menu Nutrient Analysis -**  
**Calories, Sat. Fat & Sodium**



Date : 08/22/2024

Menu : SY24 Week 3 Day 4

Planned Number of Servings : 100

Comparison Details - (* = Standard Does Not Exist) (! = Missing value in one or more of the ingredients) (** = Missing nutrient values)						
		Menu's Value		Weekly Standard Value		
Calories (Kcal)		792.225 !		750.000 - 850.000		
Sat. Fat (%)		8.107 ! (g), 9.210 (%) !		<10.000 (%)		
Sodium (mg)		1,042.178		Target 1A ≤1,280.000		
Item Nutrition Composition Contribution - (** = Missing nutrient Value)						
NOS	Name	Serving Size	Cal (KCal)	SFat (g)	Na (mg)	% Kcal From SFat
1	MAIN ENTREE	1.00 Entree	***	***	***	.000
25	Chicken, Jamaican	1.00 Serving	64.787	1.267	45.525	17.602
25	Rice, Brown Congri	1.00 Spoodle 6 oz	77.823	.000	148.344	.000
1	GRILL	1.00 Grill Option	***	***	***	.000
25	Hamburger w/cheese on a Bun	1.00 Each	77.500	1.250	121.250	14.516
1	DELI	1.00 Deli Option	***	***	***	.000
25	Sandwich, Ham & Cheese	1.00 Each	60.000	.750	187.500	11.250
25	Entree Salad, Chicken Caesar WM	1.00 Each	36.785	.819	50.681	20.040
1	SIDES	1.00 Side Options	***	***	***	.000
50	Roll, 2 oz WG Proof & Baked	1.00 Each	93.334 !	.583 !	77.500	5.625 !
100	Potato, Mashed Granule	1.00 Scoop#8	70.496	.000	18.447	.000
100	Green Beans, Steamed Frozen, Seasoned	1.00 Spoodle 2 oz	20.450 !	.095 !	3.451	4.180 !
25	Cucumbers, Dill Pickled	1.00 Serving	4.291	.004	84.838	.856
25	Pickle, Chip Sliced Dill	1.00 Serving	.000	.000	96.187	.000
100	Salad, Garden Side (daily)	1.00 Serving 1 cup	10.829	.022	7.263	1.834
20	Applesauce, Unsweetened Bulk	1.00 Spoodle 4 oz	10.000	.000	.000	.000
20	Orange, Mandarin Whole in Light-Syrup	1.00 Spoodle 4 oz drained	9.462	.000	1.352	.000

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**Production Menu Nutrient Analysis -**  
**Calories, Sat. Fat & Sodium**



Item Nutrition Composition Contribution - (*** = Missing nutrient Value)						
NOS	Name	Serving Size	Cal (KCal)	SFat (g)	Na (mg)	% Kcal From SFat
20	Peach, Diced in Pear Jc	1.00 Spoodle 4 oz	11.000	.000	1.000	.000
20	Pear, Diced in Juice	1.00 Spoodle 4 oz	12.000	.000	.000	.000
20	Pineapple, Tidbit	1.00 Spoodle 4 oz	12.521	.000	.000	.000
34	Apple, Red Delicious	1.00 Each 138 ct	23.250	.013	.490	.517
34	Banana Fresh	1.00 Each Medium 7-8"	35.707	.045	.401	1.133
34	Orange, Fresh	1.00 Each 138 ct	21.991	.008	.449	.312
50	Milk, 1% White Low Fat Carton	1.00 Half Pint	52.500	.750	62.500	12.857
50	Milk, Chocolate Fat Free Carton	1.00 Half Pint	57.500	.000	90.000	.000
50	Dressing, Ranch Buttermilk PC Pkt	1.00 Packet	30.000	2.500	45.000	75.000

**Production Menu Nutrient Analysis -  
Calories, Sat. Fat & Sodium**



Date : 08/23/2024

Menu : SY24 Week 3 Day 5

Planned Number of Servings : 100

Comparison Details - (* = Standard Does Not Exist) (! = Missing value in one or more of the ingredients) (***) = Missing nutrient values)						
		Menu's Value		Weekly Standard Value		
Calories (Kcal)		725.445 !		750.000 - 850.000		
Sat. Fat (%)		9.329 ! (g), 11.574 (%) !		<10.000 (%)		
Sodium (mg)		852.526		Target 1A ≤1,280.000		
Item Nutrition Composition Contribution - (***) = Missing nutrient Value)						
NOS	Name	Serving Size	Cal (KCal)	SFat (g)	Na (mg)	% Kcal From SFat
1	MAIN ENTREE	1.00 Entree	***	***	***	.000
25	Sloppy Joe, Mexican on Bun	1.00 Each	96.069	1.752	201.592	16.416
10	Pizza, 16" Cheese WG SS AP	1.00 Slice	34.875	.664	62.750	17.144
10	Pizza, 16" Pepperoni WG SS AP	1.00 Slice	36.900	.732	70.040	17.850
1	GRILL	1.00 Grill Option	***	***	***	.000
5	Sandwich, Grilled Cheese	1.00 Each	19.215	.585	53.094	27.403
1	DELI	1.00 Deli Option	***	***	***	.000
25	Wrap, Southwest Chicken Pinwheels WM	1.00 Serving (6 portions)	98.175	.644	142.215	5.904
25	Entree Salad, Cobb Chicken WM	1.00 Each	43.971	1.086	49.169	22.236
1	SIDES	1.00 Side Options	***	***	***	.000
25	Roll, 2 oz WG Proof & Baked	1.00 Each	46.667 !	.292 !	38.750	5.625 !
100	Broccoli, Floret Frozen Steamed	1.00 Spoodle 4 oz	44.461 !	.193 !	19.804	3.903 !
100	Tomatoes, Herb	1.00 Spoodle 4 oz	18.354	.042	6.658	2.074
100	Salad, Garden Side (daily)	1.00 Serving 1 cup	10.829	.022	7.263	1.834
20	Applesauce, Unsweetened Bulk	1.00 Spoodle 4 oz	10.000	.000	.000	.000
20	Orange, Mandarin Whole in Light-Syrup	1.00 Spoodle 4 oz drained	9.462	.000	1.352	.000
20	Peach, Diced in Pear Jc	1.00 Spoodle 4 oz	11.000	.000	1.000	.000

**Production Menu Nutrient Analysis -  
Calories, Sat. Fat & Sodium**



Item Nutrition Composition Contribution - (*** = Missing nutrient Value)						
NOS	Name	Serving Size	Cal (KCal)	SFat (g)	Na (mg)	% Kcal From SFat
20	Pear, Diced in Juice	1.00 Spoodle 4 oz	12.000	.000	.000	.000
20	Pineapple, Tidbit	1.00 Spoodle 4 oz	12.521	.000	.000	.000
34	Apple, Red Delicious	1.00 Each 138 ct	23.250	.013	.490	.517
34	Banana Fresh	1.00 Each Medium 7-8"	35.707	.045	.401	1.133
34	Orange, Fresh	1.00 Each 138 ct	21.991	.008	.449	.312
50	Milk, 1% White Low Fat Carton	1.00 Half Pint	52.500	.750	62.500	12.857
50	Milk, Chocolate Fat Free Carton	1.00 Half Pint	57.500	.000	90.000	.000
50	Dressing, Ranch Buttermilk PC Pkt	1.00 Packet	30.000	2.500	45.000	75.000

**Production Menu Nutrient Analysis -**  
**Calories, Sat. Fat & Sodium**



Date Range : From 08/19/2024 to 08/23/2024

Sites : Planning Site\_Jackson

Menus : All Menus

Serving Locations: All Serving Locations.

Age Group: Lunch Grades K-8

Calculations displayed are Weighted Individual

**Production Menu Nutrient Analysis -**  
**Calories, Sat. Fat & Sodium**



Nutrition For Complete Date Range

Comparison Details - (* = Standard Does Not Exist) (! = Missing value in one or more of the ingredients) (***) = Missing nutrient values				
	Menu's Value	Weekly Standard Value	Deviation	Error Messages
Calories (Kcal)	634.657 !	600.000 - 650.000		
Sat. Fat (%)	5.741 ! (g), 8.141 (%) !	<10.000 (%)		
Sodium (mg)	967.350	Target 1A ≤1,110.000		



**Production Menu Nutrient Analysis -**  
**Calories, Sat. Fat & Sodium**



Date : 08/19/2024

Menu : SY24 Week 3 Day 1

Planned Number of Servings : 100

Comparison Details - (* = Standard Does Not Exist) (! = Missing value in one or more of the ingredients) (***) = Missing nutrient values)						
		Menu's Value		Weekly Standard Value		
Calories (Kcal)		611.433 !		600.000 - 650.000		
Sat. Fat (%)		4.947 ! (g), 7.282 (%) !		<10.000 (%)		
Sodium (mg)		1,015.767		Target 1A ≤1,110.000		
Item Nutrition Composition Contribution - (***) = Missing nutrient Value)						
NOS	Name	Serving Size	Cal (KCal)	SFat (g)	Na (mg)	% Kcal From SFat
1	MAIN ENTREE	1.00 Entree	***	***	***	.000
25	Beans, Red Beans and Sausage	1.00 Spoodle 6 oz	49.562 !	.410 !	178.612	7.446 !
25	Rice, Brown Cajun	1.00 #8 Scoop	44.829	.003	74.782	.055
1	GRILL	1.00 Grill Option	***	***	***	.000
25	Chicken Nuggets (Chunks)	1.00 Serving (5 each)	65.351	.628	100.540	8.654
1	DELI	1.00 Deli Option	***	***	***	.000
25	Hoagie, Turkey & Cheese Deluxe	1.00 Each	83.311	1.253	269.918	13.536
25	Entree Salad, Chef (meatless)	1.00 Each	37.433	1.042	40.825	25.060
1	SIDES	1.00 Side Options	***	***	***	.000
25	Roll, 2 oz WG Proof & Baked	1.00 Each	46.667 !	.292 !	38.750	5.625 !
100	Potato, Fry Sweet Waffle Cut	1.00 Serving 8ct (4 oz spoodle)	90.000	.500	150.000	5.000
100	Cucumber, Fresh	1.00 Spoodle 2 oz slices	5.487	.014	.732	2.220
100	Salad, Garden Side (daily)	1.00 Serving 1 cup	10.829	.022	7.263	1.834
10	Applesauce, Unsweetened Bulk	1.00 Spoodle 4 oz	5.000	.000	.000	.000
10	Orange, Mandarin Whole in Light-Syrup	1.00 Spoodle 4 oz drained	4.731	.000	.676	.000
10	Peach, Diced in Pear Jc	1.00 Spoodle 4 oz	5.500	.000	.500	.000
10	Pear, Diced in Juice	1.00 Spoodle 4 oz	6.000	.000	.000	.000
10	Pineapple, Tidbit	1.00 Spoodle 4 oz	6.260	.000	.000	.000

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**Production Menu Nutrient Analysis -**  
**Calories, Sat. Fat & Sodium**



Item Nutrition Composition Contribution - (*** = Missing nutrient Value)						
NOS	Name	Serving Size	Cal (KCal)	SFat (g)	Na (mg)	% Kcal From SFat
17	Apple, Red Delicious	1.00 Each 138 ct	11.625	.007	.245	.517
17	Banana Fresh	1.00 Each Medium 7-8"	17.853	.022	.201	1.133
17	Orange, Fresh	1.00 Each 138 ct	10.996	.004	.224	.312
50	Milk, 1% White Low Fat Carton	1.00 Half Pint	52.500	.750	62.500	12.857
50	Milk, Chocolate Fat Free Carton	1.00 Half Pint	57.500	.000	90.000	.000

**Production Menu Nutrient Analysis -  
Calories, Sat. Fat & Sodium**



Date : 08/20/2024

Menu : SY24 Week 3 Day 2

Planned Number of Servings : 100

Comparison Details - (* = Standard Does Not Exist) (! = Missing value in one or more of the ingredients) (***) = Missing nutrient values)						
		Menu's Value		Weekly Standard Value		
Calories (Kcal)		715.642 !		600.000 - 650.000		
Sat. Fat (%)		5.984 ! (g), 7.526 (%) !		<10.000 (%)		
Sodium (mg)		1,255.137		Target 1A ≤1,110.000		
Item Nutrition Composition Contribution - (***) = Missing nutrient Value)						
NOS	Name	Serving Size	Cal (KCal)	SFat (g)	Na (mg)	% Kcal From SFat
1	MAIN ENTREE	1.00 Entree	***	***	***	.000
25	TikTok Quesdilla, Beef & Cheese	1.00 Each	105.763 !	2.188 !	234.838	18.622 !
1	GRILL	1.00 Grill Option	***	***	***	.000
25	Hot Dog, Turkey on Bun	1.00 Each	75.000	1.000	260.000	12.000
1	DELI	1.00 Deli Option	***	***	***	.000
25	Melt, Tuna	1.00 Each	89.096	1.401	195.253	14.149
25	Entree Salad, Mandarin Chicken	1.00 Each	39.279	.298	32.452	6.828
1	SIDES	1.00 Side Options	***	***	***	.000
25	Roll, 2 oz WG Proof & Baked	1.00 Each	46.667 !	.292 !	38.750	5.625 !
100	Beans, Black Heated Seasoned	1.00 Spoodle 4 oz	151.042 !	.000 !	192.235	.000 !
100	Salsa, Mild	1.00 Ladle 2 (oz)	20.000	.000	140.000	.000
100	Salad, Garden Side (daily)	1.00 Serving 1 cup	10.829	.022	7.263	1.834
10	Applesauce, Unsweetened Bulk	1.00 Spoodle 4 oz	5.000	.000	.000	.000
10	Orange, Mandarin Whole in Light-Syrup	1.00 Spoodle 4 oz drained	4.731	.000	.676	.000
10	Peach, Diced in Pear Jc	1.00 Spoodle 4 oz	5.500	.000	.500	.000
10	Pear, Diced in Juice	1.00 Spoodle 4 oz	6.000	.000	.000	.000
10	Pineapple, Tidbit	1.00 Spoodle 4 oz	6.260	.000	.000	.000
17	Apple, Red Delicious	1.00 Each 138 ct	11.625	.007	.245	.517

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**Production Menu Nutrient Analysis -**  
**Calories, Sat. Fat & Sodium**



Item Nutrition Composition Contribution - (*** = Missing nutrient Value)						
NOS	Name	Serving Size	Cal (KCal)	SFat (g)	Na (mg)	% Kcal From SFat
17	Banana Fresh	1.00 Each Medium 7-8"	17.853	.022	.201	1.133
17	Orange, Fresh	1.00 Each 138 ct	10.996	.004	.224	.312
50	Milk, 1% White Low Fat Carton	1.00 Half Pint	52.500	.750	62.500	12.857
50	Milk, Chocolate Fat Free Carton	1.00 Half Pint	57.500	.000	90.000	.000

**Production Menu Nutrient Analysis -**  
**Calories, Sat. Fat & Sodium**



Date : 08/21/2024

Menu : SY24 Week 3 Day 3

Planned Number of Servings : 100

Comparison Details - (* = Standard Does Not Exist) (! = Missing value in one or more of the ingredients) (** = Missing nutrient values)						
		Menu's Value		Weekly Standard Value		
Calories (Kcal)		625.890 !		600.000 - 650.000		
Sat. Fat (%)		4.570 ! (g), 6.571 (%) !		<10.000 (%)		
Sodium (mg)		879.466		Target 1A ≤1,110.000		
Item Nutrition Composition Contribution - (** = Missing nutrient Value)						
NOS	Name	Serving Size	Cal (KCal)	SFat (g)	Na (mg)	% Kcal From SFat
1	MAIN ENTREE	1.00 Entree	***	***	***	.000
25	Pasta Bake, Chicken Alfredo with Broccoli	1.00 Spoodle 8 oz	56.331	.424	103.513	6.777
1	GRILL	1.00 Grill Option	***	***	***	.000
25	Chicken Patty on Bun	1.00 Each	97.500	.625	170.000	5.769
1	DELI	1.00 Deli Option	***	***	***	.000
25	Wrap, Chicken Buffalo WM	1.00 Each	78.829	.645	152.656	7.367
9	Entree Salad, Chicken Taco with Tortilla Shell	1.00 Each	39.967	.632	83.781	14.243
8	Entree Salad, Beef Taco with Tortilla Shell	1.00 Each	40.010	.702	82.737	15.790
8	Entree Salad, Bean Taco with Tortilla Shell	1.00 Each	26.459 !	.522 !	51.264	17.772 !
1	SIDES	1.00 Side Options	***	***	***	.000
100	Pea, Frozen Steamed	1.00 Spoodle 4 oz	92.588 !	.207 !	68.653	2.016 !
100	Broccoli, Floret Fresh	1.00 Spoodle 2 oz	5.413	.006	5.254	1.032
100	Salad, Garden Side (daily)	1.00 Serving 1 cup	10.829	.022	7.263	1.834
10	Applesauce, Unsweetened Bulk	1.00 Spoodle 4 oz	5.000	.000	.000	.000
10	Orange, Mandarin Whole in Light-Syrup	1.00 Spoodle 4 oz drained	4.731	.000	.676	.000
10	Peach, Diced in Pear Jc	1.00 Spoodle 4 oz	5.500	.000	.500	.000

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**Production Menu Nutrient Analysis -**  
**Calories, Sat. Fat & Sodium**



Item Nutrition Composition Contribution - (***) = Missing nutrient Value						
NOS	Name	Serving Size	Cal (KCal)	SFat (g)	Na (mg)	% Kcal From SFat
10	Pear, Diced in Juice	1.00 Spoodle 4 oz	6.000	.000	.000	.000
10	Pineapple, Tidbit	1.00 Spoodle 4 oz	6.260	.000	.000	.000
17	Apple, Red Delicious	1.00 Each 138 ct	11.625	.007	.245	.517
17	Banana Fresh	1.00 Each Medium 7-8"	17.853	.022	.201	1.133
17	Orange, Fresh	1.00 Each 138 ct	10.996	.004	.224	.312
50	Milk, 1% White Low Fat Carton	1.00 Half Pint	52.500	.750	62.500	12.857
50	Milk, Chocolate Fat Free Carton	1.00 Half Pint	57.500	.000	90.000	.000

**Production Menu Nutrient Analysis -  
Calories, Sat. Fat & Sodium**



Date : 08/22/2024

Menu : SY24 Week 3 Day 4

Planned Number of Servings : 100

Comparison Details - (* = Standard Does Not Exist) (! = Missing value in one or more of the ingredients) (** = Missing nutrient values)						
		Menu's Value		Weekly Standard Value		
Calories (Kcal)		616.437 !		600.000 - 650.000		
Sat. Fat (%)		5.574 ! (g), 8.138 (%) !		<10.000 (%)		
Sodium (mg)		846.988		Target 1A ≤1,110.000		
Item Nutrition Composition Contribution - (** = Missing nutrient Value)						
NOS	Name	Serving Size	Cal (KCal)	SFat (g)	Na (mg)	% Kcal From SFat
1	MAIN ENTREE	1.00 Entree	***	***	***	.000
25	Chicken, Jamaican	1.00 Serving	64.787	1.267	45.525	17.602
1	GRILL	1.00 Grill Option	***	***	***	.000
25	Hamburger w/cheese on a Bun	1.00 Each	77.500	1.250	121.250	14.516
1	DELI	1.00 Deli Option	***	***	***	.000
25	Sandwich, Ham & Cheese	1.00 Each	60.000	.750	187.500	11.250
25	Entree Salad, Chicken Caesar WM	1.00 Each	36.785	.819	50.681	20.040
1	SIDES	1.00 Side Options	***	***	***	.000
50	Roll, 2 oz WG Proof & Baked	1.00 Each	93.334 !	.583 !	77.500	5.625 !
100	Potato, Mashed Granule	1.00 Scoop#8	70.496	.000	18.447	.000
100	Green Beans, Steamed Frozen, Seasoned	1.00 Spoodle 2 oz	20.450 !	.095 !	3.451	4.180 !
25	Cucumbers, Dill Pickled	1.00 Serving	4.291	.004	84.838	.856
25	Pickle, Chip Sliced Dill	1.00 Serving	.000	.000	96.187	.000
100	Salad, Garden Side (daily)	1.00 Serving 1 cup	10.829	.022	7.263	1.834
10	Applesauce, Unsweetened Bulk	1.00 Spoodle 4 oz	5.000	.000	.000	.000
10	Orange, Mandarin Whole in Light-Syrup	1.00 Spoodle 4 oz drained	4.731	.000	.676	.000
10	Peach, Diced in Pear Jc	1.00 Spoodle 4 oz	5.500	.000	.500	.000

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**Production Menu Nutrient Analysis -**  
**Calories, Sat. Fat & Sodium**



Item Nutrition Composition Contribution - (*** = Missing nutrient Value)						
NOS	Name	Serving Size	Cal (KCal)	SFat (g)	Na (mg)	% Kcal From SFat
10	Pear, Diced in Juice	1.00 Spoodle 4 oz	6.000	.000	.000	.000
10	Pineapple, Tidbit	1.00 Spoodle 4 oz	6.260	.000	.000	.000
17	Apple, Red Delicious	1.00 Each 138 ct	11.625	.007	.245	.517
17	Banana Fresh	1.00 Each Medium 7-8"	17.853	.022	.201	1.133
17	Orange, Fresh	1.00 Each 138 ct	10.996	.004	.224	.312
50	Milk, 1% White Low Fat Carton	1.00 Half Pint	52.500	.750	62.500	12.857
50	Milk, Chocolate Fat Free Carton	1.00 Half Pint	57.500	.000	90.000	.000



**Production Menu Nutrient Analysis -  
Calories, Sat. Fat & Sodium**



Date : 08/23/2024

Menu : SY24 Week 3 Day 5

Planned Number of Servings : 100

Comparison Details - (* = Standard Does Not Exist) (! = Missing value in one or more of the ingredients) (** = Missing nutrient values)						
		Menu's Value		Weekly Standard Value		
Calories (Kcal)		603.883 !		600.000 - 650.000		
Sat. Fat (%)		7.633 ! (g), 11.376 (%) !		<10.000 (%)		
Sodium (mg)		839.393		Target 1A ≤1,110.000		
Item Nutrition Composition Contribution - (** = Missing nutrient Value)						
NOS	Name	Serving Size	Cal (KCal)	SFat (g)	Na (mg)	% Kcal From SFat
1	MAIN ENTREE	1.00 Entree	***	***	***	.000
13	Pizza, 16" Cheese WG SS AP	1.00 Slice	45.337	.864	81.575	17.144
12	Pizza, 16" Pepperoni WG SS AP	1.00 Slice	44.280	.878	84.047	17.850
1	GRILL	1.00 Grill Option	***	***	***	.000
25	Sandwich, Grilled Cheese	1.00 Each	96.075	2.925	265.468	27.403
1	DELI	1.00 Deli Option	***	***	***	.000
25	Wrap, Southwest Chicken Pinwheels WM	1.00 Serving (6 portions)	98.175	.644	142.215	5.904
25	Entree Salad, Cobb Chicken WM	1.00 Each	43.971	1.086	49.169	22.236
1	SIDES	1.00 Side Options	***	***	***	.000
25	Roll, 2 oz WG Proof & Baked	1.00 Each	46.667 !	.292 !	38.750	5.625 !
100	Broccoli, Floret Frozen Steamed	1.00 Spoodle 2 oz	22.231 !	.096 !	9.902	3.903 !
100	Tomatoes, Herb	1.00 Spoodle 4 oz	18.354	.042	6.658	2.074
100	Salad, Garden Side (daily)	1.00 Serving 1 cup	10.829	.022	7.263	1.834
10	Applesauce, Unsweetened Bulk	1.00 Spoodle 4 oz	5.000	.000	.000	.000
10	Orange, Mandarin Whole in Light-Syrup	1.00 Spoodle 4 oz drained	4.731	.000	.676	.000
10	Peach, Diced in Pear Jc	1.00 Spoodle 4 oz	5.500	.000	.500	.000
10	Pear, Diced in Juice	1.00 Spoodle 4 oz	6.000	.000	.000	.000

**Production Menu Nutrient Analysis -**  
**Calories, Sat. Fat & Sodium**



Item Nutrition Composition Contribution - (***) = Missing nutrient Value						
NOS	Name	Serving Size	Cal (KCal)	SFat (g)	Na (mg)	% Kcal From SFat
10	Pineapple, Tidbit	1.00 Spoodle 4 oz	6.260	.000	.000	.000
17	Apple, Red Delicious	1.00 Each 138 ct	11.625	.007	.245	.517
17	Banana Fresh	1.00 Each Medium 7-8"	17.853	.022	.201	1.133
17	Orange, Fresh	1.00 Each 138 ct	10.996	.004	.224	.312
50	Milk, 1% White Low Fat Carton	1.00 Half Pint	52.500	.750	62.500	12.857
50	Milk, Chocolate Fat Free Carton	1.00 Half Pint	57.500	.000	90.000	.000

**Production Menu Nutrient Analysis -**  
**Calories, Sat. Fat & Sodium**



Date Range : From 08/26/2024 to 08/30/2024

Sites : Planning Site\_Jackson

Menus : All Menus

Serving Locations: All Serving Locations.

Age Group: Lunch Grades 9-12

Calculations displayed are Weighted Individual

**Production Menu Nutrient Analysis -**  
**Calories, Sat. Fat & Sodium**



Nutrition For Complete Date Range

Comparison Details - (* = Standard Does Not Exist) (! = Missing value in one or more of the ingredients) (***) = Missing nutrient values				
	Menu's Value	Weekly Standard Value	Deviation	Error Messages
Calories (Kcal)	759.714 !	750.000 - 850.000		
Sat. Fat (%)	8.005 ! (g), 9.483 (%) !	<10.000 (%)		
Sodium (mg)	931.201	Target 1A ≤1,280.000		

**Production Menu Nutrient Analysis -  
Calories, Sat. Fat & Sodium**



Date : 08/26/2024

Menu : SY24 Week 4 Day 1

Planned Number of Servings : 100

Comparison Details - (* = Standard Does Not Exist) (! = Missing value in one or more of the ingredients) (***) = Missing nutrient values)						
		Menu's Value		Weekly Standard Value		
Calories (Kcal)		787.635 !		750.000 - 850.000		
Sat. Fat (%)		8.949 ! (g), 10.226 (%) !		<10.000 (%)		
Sodium (mg)		827.966		Target 1A ≤1,280.000		
Item Nutrition Composition Contribution - (***) = Missing nutrient Value)						
NOS	Name	Serving Size	Cal (KCal)	SFat (g)	Na (mg)	% Kcal From SFat
1	MAIN ENTREE	1.00 Entree	***	***	***	.000
25	Frito Pie, Beef & Bean (2.5 grain eq)	1.00 Serving	119.247	1.900	132.305	14.341
1	GRILL	1.00 Grill Option	***	***	***	.000
25	Chicken Tenders	1.00 Serving (3 each)	65.000	.625	97.500	8.654
1	DELI	1.00 Deli Option	***	***	***	.000
25	Hoagie, Turkey & Cheese Deluxe	1.00 Each	83.311	1.253	269.918	13.536
25	Entree Salad, Chef (meatless)	1.00 Each	37.433	1.042	40.825	25.060
1	SIDES	1.00 Side Options	***	***	***	.000
50	Roll, 2 oz WG Proof & Baked	1.00 Each	93.334 !	.583 !	77.500	5.625 !
100	Corn, Frozen Steamed with Salt-Free Seasoning	1.00 Spoodle 4 oz	91.577 !	.180 !	.000	1.769 !
100	Cucumber, Fresh	1.00 Spoodle 4 oz slices	10.974	.027	1.463	2.220
100	Salad, Garden Side (daily)	1.00 Serving 1 cup	10.829	.022	7.263	1.834
20	Applesauce, Unsweetened Bulk	1.00 Spoodle 4 oz	10.000	.000	.000	.000
20	Orange, Mandarin Whole in Light-Syrup	1.00 Spoodle 4 oz drained	9.462	.000	1.352	.000
20	Peach, Diced in Pear Jc	1.00 Spoodle 4 oz	11.000	.000	1.000	.000
20	Pear, Diced in Juice	1.00 Spoodle 4 oz	12.000	.000	.000	.000
20	Pineapple, Tidbit	1.00 Spoodle 4 oz	12.521	.000	.000	.000

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**Production Menu Nutrient Analysis -**  
**Calories, Sat. Fat & Sodium**



Item Nutrition Composition Contribution - (*** = Missing nutrient Value)						
NOS	Name	Serving Size	Cal (KCal)	SFat (g)	Na (mg)	% Kcal From SFat
34	Apple, Red Delicious	1.00 Each 138 ct	23.250	.013	.490	.517
34	Banana Fresh	1.00 Each Medium 7-8"	35.707	.045	.401	1.133
34	Orange, Fresh	1.00 Each 138 ct	21.991	.008	.449	.312
50	Milk, 1% White Low Fat Carton	1.00 Half Pint	52.500	.750	62.500	12.857
50	Milk, Chocolate Fat Free Carton	1.00 Half Pint	57.500	.000	90.000	.000
50	Dressing, Ranch Buttermilk PC Pkt	1.00 Packet	30.000	2.500	45.000	75.000

**Production Menu Nutrient Analysis -  
Calories, Sat. Fat & Sodium**



Date : 08/27/2024

Menu : SY24 Week 4 Day 2

Planned Number of Servings : 100

Comparison Details - (* = Standard Does Not Exist) (! = Missing value in one or more of the ingredients) (***) = Missing nutrient values)						
		Menu's Value		Weekly Standard Value		
Calories (Kcal)		670.205 !		750.000 - 850.000		
Sat. Fat (%)		6.419 ! (g), 8.620 (%) !		<10.000 (%)		
Sodium (mg)		786.975		Target 1A ≤1,280.000		
Item Nutrition Composition Contribution - (***) = Missing nutrient Value)						
NOS	Name	Serving Size	Cal (KCal)	SFat (g)	Na (mg)	% Kcal From SFat
1	MAIN ENTREE	1.00 Entree	***	***	***	.000
25	Gumbo, Chicken	1.00 Spoodle 6 oz	36.658	.253	91.147	6.216
25	Rice, Brown Cajun	1.00 Cup	48.685	.003	81.214	.055
1	GRILL	1.00 Grill Option	***	***	***	.000
25	Corn Dog, Chicken	1.00 Each	60.000	.625	117.500	9.375
1	DELI	1.00 Deli Option	***	***	***	.000
25	Melt, Tuna	1.00 Each	89.096	1.401	195.253	14.149
25	Entree Salad, Mandarin Chicken	1.00 Each	39.279	.298	32.452	6.828
1	SIDES	1.00 Side Options	***	***	***	.000
25	Roll, 2 oz WG Proof & Baked	1.00 Each	46.667 !	.292 !	38.750	5.625 !
100	Broccoli, Floret Frozen Steamed	1.00 Spoodle 4 oz	44.461 !	.193 !	19.804	3.903 !
100	Pepper, Bell Red Fresh	1.00 1/2 cup - 12 strips	18.600	.016	2.400	.784
100	Salad, Garden Side (daily)	1.00 Serving 1 cup	10.829	.022	7.263	1.834
20	Applesauce, Unsweetened Bulk	1.00 Spoodle 4 oz	10.000	.000	.000	.000
20	Orange, Mandarin Whole in Light-Syrup	1.00 Spoodle 4 oz drained	9.462	.000	1.352	.000
20	Peach, Diced in Pear Jc	1.00 Spoodle 4 oz	11.000	.000	1.000	.000
20	Pear, Diced in Juice	1.00 Spoodle 4 oz	12.000	.000	.000	.000
20	Pineapple, Tidbit	1.00 Spoodle 4 oz	12.521	.000	.000	.000

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**Production Menu Nutrient Analysis -**  
**Calories, Sat. Fat & Sodium**



Item Nutrition Composition Contribution - (*** = Missing nutrient Value)						
NOS	Name	Serving Size	Cal (KCal)	SFat (g)	Na (mg)	% Kcal From SFat
34	Apple, Red Delicious	1.00 Each 138 ct	23.250	.013	.490	.517
34	Banana Fresh	1.00 Each Medium 7-8"	35.707	.045	.401	1.133
34	Orange, Fresh	1.00 Each 138 ct	21.991	.008	.449	.312
50	Milk, 1% White Low Fat Carton	1.00 Half Pint	52.500	.750	62.500	12.857
50	Milk, Chocolate Fat Free Carton	1.00 Half Pint	57.500	.000	90.000	.000
50	Dressing, Ranch Buttermilk PC Pkt	1.00 Packet	30.000	2.500	45.000	75.000



**Production Menu Nutrient Analysis -  
Calories, Sat. Fat & Sodium**



Date : 08/28/2024

Menu : SY24 Week 4 Day 3

Planned Number of Servings : 100

Comparison Details - (* = Standard Does Not Exist) (! = Missing value in one or more of the ingredients) (***) = Missing nutrient values)						
		Menu's Value		Weekly Standard Value		
Calories (Kcal)		768.920 !		750.000 - 850.000		
Sat. Fat (%)		9.213 ! (g), 10.784 (%) !		<10.000 (%)		
Sodium (mg)		1,028.933		Target 1A ≤1,280.000		
Item Nutrition Composition Contribution - (***) = Missing nutrient Value)						
NOS	Name	Serving Size	Cal (KCal)	SFat (g)	Na (mg)	% Kcal From SFat
1	MAIN ENTREE	1.00 Entree	***	***	***	.000
25	Casserole, Cheesy Chicken & Rice	1.00 2 x Spoodle 6 oz	130.954	2.536	247.123	17.428
1	GRILL	1.00 Grill Option	***	***	***	.000
25	Chicken Patty on Bun	1.00 Each	97.500	.625	170.000	5.769
1	DELI	1.00 Deli Option	***	***	***	.000
25	Wrap, Chicken Buffalo WM	1.00 Each	78.829	.645	152.656	7.367
9	Entree Salad, Chicken Taco with Tortilla Shell	1.00 Each	39.967	.632	83.781	14.243
8	Entree Salad, Beef Taco with Tortilla Shell	1.00 Each	40.010	.702	82.737	15.790
8	Entree Salad, Bean Taco with Tortilla Shell	1.00 Each	26.459 !	.522 !	51.264	17.772 !
1	SIDES	1.00 Side Options	***	***	***	.000
100	Vegetable Blend, Italian Frozen Seasoned	1.00 Spoodle 4 oz	57.620 !	.200 !	22.413	3.124 !
100	Broccoli, Floret Fresh	1.00 Spoodle 4 oz	10.822	.012	10.504	1.032
100	Salad, Garden Side (daily)	1.00 Serving 1 cup	10.829	.022	7.263	1.834
20	Applesauce, Unsweetened Bulk	1.00 Spoodle 4 oz	10.000	.000	.000	.000
20	Orange, Mandarin Whole in Light-Syrup	1.00 Spoodle 4 oz drained	9.462	.000	1.352	.000

**Production Menu Nutrient Analysis -**  
**Calories, Sat. Fat & Sodium**



Item Nutrition Composition Contribution - (*** = Missing nutrient Value)						
NOS	Name	Serving Size	Cal (KCal)	SFat (g)	Na (mg)	% Kcal From SFat
20	Peach, Diced in Pear Jc	1.00 Spoodle 4 oz	11.000	.000	1.000	.000
20	Pear, Diced in Juice	1.00 Spoodle 4 oz	12.000	.000	.000	.000
20	Pineapple, Tidbit	1.00 Spoodle 4 oz	12.521	.000	.000	.000
34	Apple, Red Delicious	1.00 Each 138 ct	23.250	.013	.490	.517
34	Banana Fresh	1.00 Each Medium 7-8"	35.707	.045	.401	1.133
34	Orange, Fresh	1.00 Each 138 ct	21.991	.008	.449	.312
50	Milk, 1% White Low Fat Carton	1.00 Half Pint	52.500	.750	62.500	12.857
50	Milk, Chocolate Fat Free Carton	1.00 Half Pint	57.500	.000	90.000	.000
50	Dressing, Ranch Buttermilk PC Pkt	1.00 Packet	30.000	2.500	45.000	75.000

**Production Menu Nutrient Analysis -**  
**Calories, Sat. Fat & Sodium**



Date : 08/29/2024

Menu : SY24 Week 4 Day 4

Planned Number of Servings : 100

Comparison Details - (* = Standard Does Not Exist) (! = Missing value in one or more of the ingredients) (** = Missing nutrient values)						
		Menu's Value		Weekly Standard Value		
Calories (Kcal)		802.205 !		750.000 - 850.000		
Sat. Fat (%)		7.231 ! (g), 8.113 (%) !		<10.000 (%)		
Sodium (mg)		1,104.050		Target 1A ≤1,280.000		
Item Nutrition Composition Contribution - (** = Missing nutrient Value)						
NOS	Name	Serving Size	Cal (KCal)	SFat (g)	Na (mg)	% Kcal From SFat
1	MAIN ENTREE	1.00 Entree	***	***	***	.000
13	Potato, Baked	1.00 Each	22.988	.008	3.388	.303
12	Potato, Sweet Baked Fresh	1.00 Each	11.858	.004	4.743	.340
6	Chicken, WM Randoms	1.00 2 oz serving	6.493	.064	3.129	8.911
6	Beef, Round	1.00 Serving	6.141	.121 !	2.469	17.790 !
8	Pork, Boneless Boston Butt	1.00 Serving 2 oz cooked	14.100	.335	9.117	21.353
5	Bean, Black Burrito Filling	1.00 Spoodle 4 oz	9.457	.019	9.763	1.847
25	Sauce, Cheese Ultimate Yellow	1.00 Ladle 1 (oz)	11.853	.547	36.471	41.538
25	Dressing, Ranch Greek Yogurt SC	1.00 Ladle 1 (Oz)	2.034	.000	12.976	.071
1	GRILL	1.00 Grill Option	***	***	***	.000
25	Hamburger on a Bun	1.00 Each	65.000	.625	71.250	8.654
1	DELI	1.00 Deli Option	***	***	***	.000
25	Sandwich, Ham & Cheese	1.00 Each	60.000	.750	187.500	11.250
25	Entree Salad, Chicken Caesar WM	1.00 Each	36.785	.819	50.681	20.040
1	SIDES	1.00 Side Options	***	***	***	.000
50	Roll, 2 oz WG Proof & Baked	1.00 Each	93.334 !	.583 !	77.500	5.625 !
100	Beans, Baked	1.00 Spoodle 4 oz	150.000	.000	370.000	.000
100	Carrot, Baby Fresh	1.00 1/2 cup	25.402	.017	56.609	.591

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**Production Menu Nutrient Analysis -**  
**Calories, Sat. Fat & Sodium**



Item Nutrition Composition Contribution - (*** = Missing nutrient Value)						
NOS	Name	Serving Size	Cal (KCal)	SFat (g)	Na (mg)	% Kcal From SFat
100	Salad, Garden Side (daily)	1.00 Serving 1 cup	10.829	.022	7.263	1.834
20	Applesauce, Unsweetened Bulk	1.00 Spoodle 4 oz	10.000	.000	.000	.000
20	Orange, Mandarin Whole in Light-Syrup	1.00 Spoodle 4 oz drained	9.462	.000	1.352	.000
20	Peach, Diced in Pear Jc	1.00 Spoodle 4 oz	11.000	.000	1.000	.000
20	Pear, Diced in Juice	1.00 Spoodle 4 oz	12.000	.000	.000	.000
20	Pineapple, Tidbit	1.00 Spoodle 4 oz	12.521	.000	.000	.000
34	Apple, Red Delicious	1.00 Each 138 ct	23.250	.013	.490	.517
34	Banana Fresh	1.00 Each Medium 7-8"	35.707	.045	.401	1.133
34	Orange, Fresh	1.00 Each 138 ct	21.991	.008	.449	.312
50	Milk, 1% White Low Fat Carton	1.00 Half Pint	52.500	.750	62.500	12.857
50	Milk, Chocolate Fat Free Carton	1.00 Half Pint	57.500	.000	90.000	.000
50	Dressing, Ranch Buttermilk PC Pkt	1.00 Packet	30.000	2.500	45.000	75.000

**Production Menu Nutrient Analysis -  
Calories, Sat. Fat & Sodium**



Date : 08/30/2024

Menu : SY24 Week 4 Day 5

Planned Number of Servings : 100

Comparison Details - (* = Standard Does Not Exist) (! = Missing value in one or more of the ingredients) (***) = Missing nutrient values)						
			Menu's Value		Weekly Standard Value	
Calories (Kcal)			769.604 !		750.000 - 850.000	
Sat. Fat (%)			8.215 ! (g), 9.607 (%) !		<10.000 (%)	
Sodium (mg)			908.080		Target 1A ≤1,280.000	
Item Nutrition Composition Contribution - (***) = Missing nutrient Value)						
NOS	Name	Serving Size	Cal (KCal)	SFat (g)	Na (mg)	% Kcal From SFat
1	MAIN ENTREE	1.00 Entree	***	***	***	.000
25	Taco, Fish	1.00 Serving (2 tacos)	93.474	.626	198.487	6.031
10	Pizza, 16" Cheese WG SS AP	1.00 Slice	34.875	.664	62.750	17.144
10	Pizza, 16" Pepperoni WG SS AP	1.00 Slice	36.900	.732	70.040	17.850
1	GRILL	1.00 Grill Option	***	***	***	.000
5	Slider, Hot Ham and Cheese	1.00 2 Each	14.500	.275	42.500	17.069
1	DELI	1.00 Deli Option	***	***	***	.000
25	Wrap, Southwest Chicken Pinwheels WM	1.00 Serving (6 portions)	98.175	.644	142.215	5.904
25	Entree Salad, Cobb Chicken WM	1.00 Each	43.971	1.086	49.169	22.236
1	SIDES	1.00 Side Options	***	***	***	.000
25	Roll, 2 oz WG Proof & Baked	1.00 Each	46.667 !	.292 !	38.750	5.625 !
100	Carrot, Sliced Frozen, Seasoned	1.00 Spoodle 4 oz	95.929 !	.515 !	89.057	4.830 !
100	Tomatoes, Herb	1.00 Spoodle 4 oz	18.354	.042	6.658	2.074
100	Salad, Garden Side (daily)	1.00 Serving 1 cup	10.829	.022	7.263	1.834
20	Applesauce, Unsweetened Bulk	1.00 Spoodle 4 oz	10.000	.000	.000	.000
20	Orange, Mandarin Whole in Light-Syrup	1.00 Spoodle 4 oz drained	9.462	.000	1.352	.000
20	Peach, Diced in Pear Jc	1.00 Spoodle 4 oz	11.000	.000	1.000	.000

**Production Menu Nutrient Analysis -**  
**Calories, Sat. Fat & Sodium**



Item Nutrition Composition Contribution - (*** = Missing nutrient Value)						
NOS	Name	Serving Size	Cal (KCal)	SFat (g)	Na (mg)	% Kcal From SFat
20	Pear, Diced in Juice	1.00 Spoodle 4 oz	12.000	.000	.000	.000
20	Pineapple, Tidbit	1.00 Spoodle 4 oz	12.521	.000	.000	.000
34	Apple, Red Delicious	1.00 Each 138 ct	23.250	.013	.490	.517
34	Banana Fresh	1.00 Each Medium 7-8"	35.707	.045	.401	1.133
34	Orange, Fresh	1.00 Each 138 ct	21.991	.008	.449	.312
50	Milk, 1% White Low Fat Carton	1.00 Half Pint	52.500	.750	62.500	12.857
50	Milk, Chocolate Fat Free Carton	1.00 Half Pint	57.500	.000	90.000	.000
50	Dressing, Ranch Buttermilk PC Pkt	1.00 Packet	30.000	2.500	45.000	75.000

**Production Menu Nutrient Analysis -**  
**Calories, Sat. Fat & Sodium**



Date Range : From 08/26/2024 to 08/30/2024  
Sites : Planning Site\_Jackson  
Menus : All Menus  
Serving Locations: All Serving Locations.  
Age Group: Lunch Grades K-8  
Calculations displayed are Weighted Individual

**Production Menu Nutrient Analysis -**  
**Calories, Sat. Fat & Sodium**



Nutrition For Complete Date Range

Comparison Details - (* = Standard Does Not Exist) (! = Missing value in one or more of the ingredients) (***) = Missing nutrient values				
	Menu's Value	Weekly Standard Value	Deviation	Error Messages
Calories (Kcal)	643.014 !	600.000 - 650.000		
Sat. Fat (%)	5.345 ! (g), 7.481 (%) !	<10.000 (%)		
Sodium (mg)	880.658	Target 1A ≤1,110.000		



**Production Menu Nutrient Analysis -**  
**Calories, Sat. Fat & Sodium**



Date : 08/26/2024

Menu : SY24 Week 4 Day 1

Planned Number of Servings : 100

Comparison Details - (* = Standard Does Not Exist) (! = Missing value in one or more of the ingredients) (***) = Missing nutrient values)						
		Menu's Value		Weekly Standard Value		
Calories (Kcal)		637.516 !		600.000 - 650.000		
Sat. Fat (%)		6.111 ! (g), 8.627 (%) !		<10.000 (%)		
Sodium (mg)		741.638		Target 1A ≤1,110.000		
Item Nutrition Composition Contribution - (***) = Missing nutrient Value)						
NOS	Name	Serving Size	Cal (KCal)	SFat (g)	Na (mg)	% Kcal From SFat
1	MAIN ENTREE	1.00 Entree	***	***	***	.000
25	Frito Pie, Beef & Bean (2.5 grain eq)	1.00 Serving	119.247	1.900	132.305	14.341
1	GRILL	1.00 Grill Option	***	***	***	.000
25	Chicken Tenders	1.00 Serving (3 each)	65.000	.625	97.500	8.654
1	DELI	1.00 Deli Option	***	***	***	.000
25	Hoagie, Turkey & Cheese Deluxe	1.00 Each	83.311	1.253	269.918	13.536
25	Entree Salad, Chef (meatless)	1.00 Each	37.433	1.042	40.825	25.060
1	SIDES	1.00 Side Options	***	***	***	.000
25	Roll, 2 oz WG Proof & Baked	1.00 Each	46.667 !	.292 !	38.750	5.625 !
100	Corn, Frozen Steamed with Salt-Free Seasoning	1.00 Spoodle 4 oz	91.577 !	.180 !	.000	1.769 !
100	Cucumber, Fresh	1.00 Spoodle 2 oz slices	5.487	.014	.732	2.220
100	Salad, Garden Side (daily)	1.00 Serving 1 cup	10.829	.022	7.263	1.834
10	Applesauce, Unsweetened Bulk	1.00 Spoodle 4 oz	5.000	.000	.000	.000
10	Orange, Mandarin Whole in Light-Syrup	1.00 Spoodle 4 oz drained	4.731	.000	.676	.000
10	Peach, Diced in Pear Jc	1.00 Spoodle 4 oz	5.500	.000	.500	.000
10	Pear, Diced in Juice	1.00 Spoodle 4 oz	6.000	.000	.000	.000
10	Pineapple, Tidbit	1.00 Spoodle 4 oz	6.260	.000	.000	.000

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**Production Menu Nutrient Analysis -**  
**Calories, Sat. Fat & Sodium**



Item Nutrition Composition Contribution - (*** = Missing nutrient Value)						
NOS	Name	Serving Size	Cal (KCal)	SFat (g)	Na (mg)	% Kcal From SFat
17	Apple, Red Delicious	1.00 Each 138 ct	11.625	.007	.245	.517
17	Banana Fresh	1.00 Each Medium 7-8"	17.853	.022	.201	1.133
17	Orange, Fresh	1.00 Each 138 ct	10.996	.004	.224	.312
50	Milk, 1% White Low Fat Carton	1.00 Half Pint	52.500	.750	62.500	12.857
50	Milk, Chocolate Fat Free Carton	1.00 Half Pint	57.500	.000	90.000	.000

**Production Menu Nutrient Analysis -  
Calories, Sat. Fat & Sodium**



Date : 08/27/2024

Menu : SY24 Week 4 Day 2

Planned Number of Servings : 100

Comparison Details - (* = Standard Does Not Exist) (! = Missing value in one or more of the ingredients) (** = Missing nutrient values)						
		Menu's Value		Weekly Standard Value		
Calories (Kcal)		559.084 !		600.000 - 650.000		
Sat. Fat (%)		3.877 ! (g), 6.241 (%) !		<10.000 (%)		
Sodium (mg)		732.497		Target 1A ≤1,110.000		
Item Nutrition Composition Contribution - (** = Missing nutrient Value)						
NOS	Name	Serving Size	Cal (KCal)	SFat (g)	Na (mg)	% Kcal From SFat
1	MAIN ENTREE	1.00 Entree	***	***	***	.000
25	Gumbo, Chicken	1.00 Spoodle 6 oz	36.658	.253	91.147	6.216
25	Rice, Brown Cajun	1.00 #8 Scoop	44.829	.003	74.782	.055
1	GRILL	1.00 Grill Option	***	***	***	.000
25	Corn Dog, Chicken	1.00 Each	60.000	.625	117.500	9.375
1	DELI	1.00 Deli Option	***	***	***	.000
25	Melt, Tuna	1.00 Each	89.096	1.401	195.253	14.149
25	Entree Salad, Mandarin Chicken	1.00 Each	39.279	.298	32.452	6.828
1	SIDES	1.00 Side Options	***	***	***	.000
25	Roll, 2 oz WG Proof & Baked	1.00 Each	46.667 !	.292 !	38.750	5.625 !
100	Broccoli, Floret Frozen Steamed	1.00 Spoodle 4 oz	44.461 !	.193 !	19.804	3.903 !
100	Pepper, Bell Red Fresh	1.00 1/4 cup - 6 strips	9.300	.008	1.200	.784
100	Salad, Garden Side (daily)	1.00 Serving 1 cup	10.829	.022	7.263	1.834
10	Applesauce, Unsweetened Bulk	1.00 Spoodle 4 oz	5.000	.000	.000	.000
10	Orange, Mandarin Whole in Light-Syrup	1.00 Spoodle 4 oz drained	4.731	.000	.676	.000
10	Peach, Diced in Pear Jc	1.00 Spoodle 4 oz	5.500	.000	.500	.000
10	Pear, Diced in Juice	1.00 Spoodle 4 oz	6.000	.000	.000	.000
10	Pineapple, Tidbit	1.00 Spoodle 4 oz	6.260	.000	.000	.000

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**Production Menu Nutrient Analysis -**  
**Calories, Sat. Fat & Sodium**



Item Nutrition Composition Contribution - (*** = Missing nutrient Value)						
NOS	Name	Serving Size	Cal (KCal)	SFat (g)	Na (mg)	% Kcal From SFat
17	Apple, Red Delicious	1.00 Each 138 ct	11.625	.007	.245	.517
17	Banana Fresh	1.00 Each Medium 7-8"	17.853	.022	.201	1.133
17	Orange, Fresh	1.00 Each 138 ct	10.996	.004	.224	.312
50	Milk, 1% White Low Fat Carton	1.00 Half Pint	52.500	.750	62.500	12.857
50	Milk, Chocolate Fat Free Carton	1.00 Half Pint	57.500	.000	90.000	.000

**Production Menu Nutrient Analysis -**  
**Calories, Sat. Fat & Sodium**



Date : 08/28/2024

Menu : SY24 Week 4 Day 3

Planned Number of Servings : 100

Comparison Details - (* = Standard Does Not Exist) (! = Missing value in one or more of the ingredients) (** = Missing nutrient values)						
		Menu's Value		Weekly Standard Value		
Calories (Kcal)		665.545 !		600.000 - 650.000		
Sat. Fat (%)		6.674 ! (g), 9.025 (%) !		<10.000 (%)		
Sodium (mg)		976.837		Target 1A ≤1,110.000		
Item Nutrition Composition Contribution - (** = Missing nutrient Value)						
NOS	Name	Serving Size	Cal (kCal)	SFat (g)	Na (mg)	% Kcal From SFat
1	MAIN ENTREE	1.00 Entree	***	***	***	.000
25	Casserole, Cheesy Chicken & Rice	1.00 2 x Spoodle 6 oz	130.954	2.536	247.123	17.428
1	GRILL	1.00 Grill Option	***	***	***	.000
25	Chicken Patty on Bun	1.00 Each	97.500	.625	170.000	5.769
1	DELI	1.00 Deli Option	***	***	***	.000
25	Wrap, Chicken Buffalo WM	1.00 Each	78.829	.645	152.656	7.367
9	Entree Salad, Chicken Taco with Tortilla Shell	1.00 Each	39.967	.632	83.781	14.243
8	Entree Salad, Beef Taco with Tortilla Shell	1.00 Each	40.010	.702	82.737	15.790
8	Entree Salad, Bean Taco with Tortilla Shell	1.00 Each	26.459 !	.522 !	51.264	17.772 !
1	SIDES	1.00 Side Options	***	***	***	.000
100	Vegetable Blend, Italian Frozen Seasoned	1.00 Spoodle 4 oz	57.620 !	.200 !	22.413	3.124 !
100	Broccoli, Floret Fresh	1.00 Spoodle 2 oz	5.413	.006	5.254	1.032
100	Salad, Garden Side (daily)	1.00 Serving 1 cup	10.829	.022	7.263	1.834
10	Applesauce, Unsweetened Bulk	1.00 Spoodle 4 oz	5.000	.000	.000	.000
10	Orange, Mandarin Whole in Light-Syrup	1.00 Spoodle 4 oz drained	4.731	.000	.676	.000

**Production Menu Nutrient Analysis -**  
**Calories, Sat. Fat & Sodium**



Item Nutrition Composition Contribution - (*** = Missing nutrient Value)						
NOS	Name	Serving Size	Cal (KCal)	SFat (g)	Na (mg)	% Kcal From SFat
10	Peach, Diced in Pear Jc	1.00 Spoodle 4 oz	5.500	.000	.500	.000
10	Pear, Diced in Juice	1.00 Spoodle 4 oz	6.000	.000	.000	.000
10	Pineapple, Tidbit	1.00 Spoodle 4 oz	6.260	.000	.000	.000
17	Apple, Red Delicious	1.00 Each 138 ct	11.625	.007	.245	.517
17	Banana Fresh	1.00 Each Medium 7-8"	17.853	.022	.201	1.133
17	Orange, Fresh	1.00 Each 138 ct	10.996	.004	.224	.312
50	Milk, 1% White Low Fat Carton	1.00 Half Pint	52.500	.750	62.500	12.857
50	Milk, Chocolate Fat Free Carton	1.00 Half Pint	57.500	.000	90.000	.000

**Production Menu Nutrient Analysis -**  
**Calories, Sat. Fat & Sodium**



Date : 08/29/2024

Menu : SY24 Week 4 Day 4

Planned Number of Servings : 100

Comparison Details - (* = Standard Does Not Exist) (! = Missing value in one or more of the ingredients) (***) = Missing nutrient values)						
		Menu's Value		Weekly Standard Value		
Calories (Kcal)		704.239 !		600.000 - 650.000		
Sat. Fat (%)		4.698 ! (g), 6.004 (%) !		<10.000 (%)		
Sodium (mg)		1,057.204		Target 1A ≤1,110.000		
Item Nutrition Composition Contribution - (***) = Missing nutrient Value)						
NOS	Name	Serving Size	Cal (KCal)	SFat (g)	Na (mg)	% Kcal From SFat
1	MAIN ENTREE	1.00 Entree	***	***	***	.000
13	Potato, Baked	1.00 Each	22.988	.008	3.388	.303
12	Potato, Sweet Baked Fresh	1.00 Each	11.858	.004	4.743	.340
6	Chicken, WM Randoms	1.00 2 oz serving	6.493	.064	3.129	8.911
6	Beef, Round	1.00 Serving	6.141	.121 !	2.469	17.790 !
8	Pork, Boneless Boston Butt	1.00 Serving 2 oz cooked	14.100	.335	9.117	21.353
5	Bean, Black Burrito Filling	1.00 Spoodle 4 oz	9.457	.019	9.763	1.847
25	Sauce, Cheese Ultimate Yellow	1.00 Ladle 1 (oz)	11.853	.547	36.471	41.538
25	Dressing, Ranch Greek Yogurt SC	1.00 Ladle 1 (Oz)	2.034	.000	12.976	.071
1	GRILL	1.00 Grill Option	***	***	***	.000
25	Hamburger on a Bun	1.00 Each	65.000	.625	71.250	8.654
1	DELI	1.00 Deli Option	***	***	***	.000
25	Sandwich, Ham & Cheese	1.00 Each	60.000	.750	187.500	11.250
25	Entree Salad, Chicken Caesar WM	1.00 Each	36.785	.819	50.681	20.040
1	SIDES	1.00 Side Options	***	***	***	.000
50	Roll, 2 oz WG Proof & Baked	1.00 Each	93.334 !	.583 !	77.500	5.625 !
100	Beans, Baked	1.00 Spoodle 4 oz	150.000	.000	370.000	.000
100	Carrot, Baby Fresh	1.00 1/2 cup	25.402	.017	56.609	.591

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**Production Menu Nutrient Analysis -**  
**Calories, Sat. Fat & Sodium**



Item Nutrition Composition Contribution - (***) = Missing nutrient Value						
NOS	Name	Serving Size	Cal (KCal)	SFat (g)	Na (mg)	% Kcal From SFat
100	Salad, Garden Side (daily)	1.00 Serving 1 cup	10.829	.022	7.263	1.834
10	Applesauce, Unsweetened Bulk	1.00 Spoodle 4 oz	5.000	.000	.000	.000
10	Orange, Mandarin Whole in Light-Syrup	1.00 Spoodle 4 oz drained	4.731	.000	.676	.000
10	Peach, Diced in Pear Jc	1.00 Spoodle 4 oz	5.500	.000	.500	.000
10	Pear, Diced in Juice	1.00 Spoodle 4 oz	6.000	.000	.000	.000
10	Pineapple, Tidbit	1.00 Spoodle 4 oz	6.260	.000	.000	.000
17	Apple, Red Delicious	1.00 Each 138 ct	11.625	.007	.245	.517
17	Banana Fresh	1.00 Each Medium 7-8"	17.853	.022	.201	1.133
17	Orange, Fresh	1.00 Each 138 ct	10.996	.004	.224	.312
50	Milk, 1% White Low Fat Carton	1.00 Half Pint	52.500	.750	62.500	12.857
50	Milk, Chocolate Fat Free Carton	1.00 Half Pint	57.500	.000	90.000	.000



**Production Menu Nutrient Analysis -  
Calories, Sat. Fat & Sodium**



Date : 08/30/2024

Menu : SY24 Week 4 Day 5

Planned Number of Servings : 100

Comparison Details - (* = Standard Does Not Exist) (! = Missing value in one or more of the ingredients) (** = Missing nutrient values)						
		Menu's Value		Weekly Standard Value		
Calories (Kcal)		648.687 !		600.000 - 650.000		
Sat. Fat (%)		5.364 ! (g), 7.442 (%) !		<10.000 (%)		
Sodium (mg)		895.116		Target 1A ≤1,110.000		
Item Nutrition Composition Contribution - (** = Missing nutrient Value)						
NOS	Name	Serving Size	Cal (KCal)	SFat (g)	Na (mg)	% Kcal From SFat
1	MAIN ENTREE	1.00 Entree	***	***	***	.000
25	Taco, Fish	1.00 Serving (2 tacos)	93.474	.626	198.487	6.031
1	GRILL	1.00 Grill Option	***	***	***	.000
25	Slider, Hot Ham and Cheese	1.00 2 Each	72.500	1.375	212.500	17.069
1	DELI	1.00 Deli Option	***	***	***	.000
25	Wrap, Southwest Chicken Pinwheels WM	1.00 Serving (6 portions)	98.175	.644	142.215	5.904
25	Entree Salad, Cobb Chicken WM	1.00 Each	43.971	1.086	49.169	22.236
1	SIDES	1.00 Side Options	***	***	***	.000
25	Roll, 2 oz WG Proof & Baked	1.00 Each	46.667 !	.292 !	38.750	5.625 !
100	Carrot, Sliced Frozen, Seasoned	1.00 Spoodle 4 oz	95.929 !	.515 !	89.057	4.830 !
100	Tomatoes, Herb	1.00 Spoodle 2 oz	9.177	.021	3.329	2.074
100	Salad, Garden Side (daily)	1.00 Serving 1 cup	10.829	.022	7.263	1.834
10	Applesauce, Unsweetened Bulk	1.00 Spoodle 4 oz	5.000	.000	.000	.000
10	Orange, Mandarin Whole in Light-Syrup	1.00 Spoodle 4 oz drained	4.731	.000	.676	.000
10	Peach, Diced in Pear Jc	1.00 Spoodle 4 oz	5.500	.000	.500	.000
10	Pear, Diced in Juice	1.00 Spoodle 4 oz	6.000	.000	.000	.000
10	Pineapple, Tidbit	1.00 Spoodle 4 oz	6.260	.000	.000	.000

**Production Menu Nutrient Analysis -**  
**Calories, Sat. Fat & Sodium**



Item Nutrition Composition Contribution - (*** = Missing nutrient Value)						
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## Thank You

We sincerely thank you for the time you have taken to review our proposal for a partnership with K-12 by Elior. We understand this is no small undertaking, and we appreciate all the effort that goes into this process. Our team is dedicated to providing a premier dining service program for Hattiesburg Public School District . We are committed to supporting your mission and serving each and every student.

**Web //**

**K-12byelior.com**

**Phone //**

**(972) 482-1121**

**Location //**

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Charlotte NC 28202**

