



TEXAS DEPARTMENT OF AGRICULTURE
COMMISSIONER SID MILLER

04/16/26

VIA EMAIL TO: usamah.rodgers@desotoisd.org, gene.morrow@desotoisd.org

Usamah Rodgers
DeSoto ISD

RE: Food Service Management Company (FSMC) Renewal Approval for 2026-2027.

Name of Approved Vendor: Whitsons Nutrition, LLC

Dear Usamah Rodgers,

The Texas Department of Agriculture (TDA) has received and reviewed the FSMC contract renewal documents for the 2026-2027 school year. The contract renewal, as submitted, is approved for execution. Approval does not mean clearance from compliance requirements within the submitted documents. Those will continue to be reviewed and assessed in future administrative and procurement reviews.

Changes to the contract are not permitted unless written approval from TDA is obtained before the contract is executed. Contracts that are altered or amended in any way may result in unallowed costs that require reimbursement from non-federal funds or a rebid of the contract.

Submit a copy of the complete contract, signed by all parties to SFA's Smartsheet dynamic view no later than June 18, 2026.

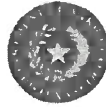
Contracts and supporting documentation including all procurement documents must be retained and are subject to review by the United States Department of Agriculture and other federal and state agencies. It is the School Food Authority's responsibility to ensure the Food Service operation is in compliance with regulations.

If you have any questions, please contact FSMC@texasagriculture.gov or your Education Service Center (ESC).

Sincerely,

Stephanie Robinson

Stephanie Robinson, MBA
Administrator, Business Management
Food and Nutrition Division
Texas Department of Agriculture
cc:TDA's FSMC mailbox



TEXAS DEPARTMENT OF AGRICULTURE
COMMISSIONER SID MILLER

SFA:DeSoto ISD

SFA ID: 00277

2026-2027 CONTRACT RENEWAL CHECKLIST

Per 7 CFR 210.19(a)(5), State Agencies must annually review contracts (including all supporting documentation) between SFAs and FSMCs to ensure compliance with federal regulations before execution of the contract by either party. Ref: USDA FSMC Guidance for SFAs, May 2016, pages 14-15.

This checklist must be completed and submitted to TDA with the referenced items attached no later than February 13, 2026, for contract renewals for the 2026-27 School Year.

1. SFA intends to renew its FSMC contract for the 2026-2027 school year with (Company):
Whitsons Nutrition LLC

2. Contract Renewal
Complete and submit your contract renewal amendment to coincide with the upcoming school calendar year and the correct renewal year. Review your original contract to determine the correct number of renewals.

3. Fee Adjustments
Check the appropriate box below, and complete and submit **Attachment 1**, Fixed Price Meal Rates, of the renewal documents.

 No Fee Adjustments
 Fee Increase
 Fee Decrease

Methodology for fee increases/decreases including Allocated Charges must be linked to the United States Department of Labor, Bureau of Labor Statistics Consumer Price Index (CPI) for All Urban Consumers, Food Away from Home. A methodology and calculation that the SFA received from the FSMC must be provided for any fee changes to reflect the percentage of adjustment in the CPI.

4. Food Service Budget
Complete and submit **Attachment 2**, Food Service Budget, of the renewal documents.

5. Site modifications (additions and/or deletions)
Complete and submit **Attachment 3**, Additional Contract Modifications, of the renewal documents. List any adjustments to the schools served by the FSMC, as indicated in the initial RFP solicitation. Adding or deleting sites not identified in the initial RFP as a future site constitute a material change and requires a new solicitation.

6. Current FSMC Contract Review Form

Submit the most recent FSMC Contract Review completed by the SFA representative. **If applicable, The Review must include corrective action, and any follow-up review related to ensure compliance.*

Provide the dates of the last two (2) reviews completed by the SFA:

Date of most recent FSMC Contract Review completed: 2/13/2026

Date of the *prior* FSMC Contract Review completed: 3/24/2025

7. 2024-2025 USDA Foods Annual Reconciliation

The record must include the following information:

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

8. Administrative Review/Procurement Review information.

When was your most recent Administrative Review by TDA? 11/18/2024

When was your most recent Procurement Review by TDA? 11/18/2024

Did your SFA have any findings in areas operated by the FSMC vendor? Yes No

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

Please note: The findings were with the previous FSMC.
 21 day menu production records were not available for some campuses.
 2 SUV's were purchased without going through the correct procurement process.
 Resolutions:
 The department created new storage protocols to ensure all data is secure and readily available for review. Child Nutrition staff also were required to take additional courses on Child Nutrition. Those courses were taken from Tasbo.

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

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

The district had pay for meals served during the 21 day menu cycle that did not have production records.

The district had to reimburse Child Nutrition for the 2 SUV's that were purchased. Funds were placed back in the Child Nutrition budget and the vehicles were returned to the district's fleet.

Provide contact information for the individual responsible for answering questions and correspondence concerning its food service operation:

Name	<u>Gene Morrow Jr.</u>
Job Title	<u>Executive Director</u>
Telephone Number	<u>972-223-6666</u>
Email Address	<u>gene.morrow@desotoisd.org</u>



TEXAS DEPARTMENT OF AGRICULTURE
COMMISSIONER SID MILLER

Renewal Contract Amendment NO. 2nd

**School Nutrition Programs
Food Service Management Company Contract
School Year 2026-2027**

This amendment (“Amendment”) by and between the parties shown below shall be effective as of the date this Amendment is fully executed.

FOOD SERVICE MANAGEMENT COMPANY CONTRACT	
School Food Authority (SFA):	DeSoto ISD
Food Service Management Company (FSMC):	Whitsons
Contract No.:	24-010
Original Contract Effective Date:	July 1, 2024
Renewal Contract Term:	July 1, 2026 through June 30, 2027
Renewal Contract Amendment No.:	002

Whereas, the Food Service Management Company Contract defined above (“Contract”) has an initial contract term commencing July 1, 2024, and ending June 30, 2025;

Whereas, SFA and FSMC wish to renew the Contract for an additional one-year term; and

Whereas, FSMC warrants it has complied with all requirements of the Contract during the Current Contract Term;

Now, therefore, in consideration of the foregoing, the undersigned parties agree as follows:

1. **Renewal of Contract.** The Contract is hereby renewed for a period of one year commencing July 1, 2026, and ending June 30, 2027, unless terminated in accordance with the terms of the Contract.
2. **Price Adjustments.** Meal rates for the renewed contract year may be adjusted (increased or decreased) in an amount not to exceed the annual percent change of the United States Department of Labor, Bureau of Labor Statistics Consumer Price Index for All Urban Consumers, Food Away from Home series. SFA and FSMC have mutually agreed to the prices or fees for the renewed contract year as set forth in the Fixed Price Meal Rates attached to this Amendment (Attachment 1) and fully incorporated herein.
3. The projected budget for the renewed contract year is shown in the Food Service Budget sheet attached to this Amendment (Attachment 2) and fully incorporated herein.
4. **Meal Equivalents Rate or Meal Equivalency Factor.** The meal equivalents rate or meal equivalency factor is determined based on the previous year's Federal free rate of reimbursement + State match

reimbursement rate + the value of USDA Foods.

5. Additional Non-Material Scope and Contract Modifications. Modifications effective in the renewed contract year which do not create a material change are described in the Additional Contract Modifications form attached to this Amendment (Attachment 3) and fully incorporated herein.
6. Revised Program Requirements. FSMC agrees to meet all School Nutrition Program requirements including requirements that become effective during the renewed contract year.
7. Entire Agreement. Except as set forth in this Amendment, the provisions and conditions of the Contract and all amendments thereto are unaffected and shall continue in full force and effect. This Amendment and the Contract (including any previous written amendments thereto), collectively, are the complete agreement of the parties and supersede any prior agreements or representations, whether oral or written, with respect thereto. If there is conflict between this Amendment and the Contract or any earlier amendment, the terms of this Amendment shall prevail.
8. Signature Warranties. Each person signing below represents and warrants that he or she is authorized to execute and bind their respective party to this Amendment.

IN WITNESS WHEREOF, the parties hereto have caused this Amendment to be signed by their duly authorized representative.

SCHOOL FOOD AUTHORITY

DeSoto ISD
Name of SFA

Signature of Authorized Representative

Date

Brent S. Mitchell
Printed/Typed Name of Authorized Representative

Interim Superintendent of Schools
Title

FOOD SERVICE MANAGEMENT COMPANY

Whitsons Nutrition LLC
Name of FSMC

Signature of Authorized Representative

Date

Greg Robbins
Printed/Typed Name of Authorized Representative

Sr. V.P. - General Counsel
Title



TEXAS DEPARTMENT OF AGRICULTURE
 COMMISSIONER SID MILLER

DeSoto ISD

277

SFA

SFA ID#

Contract Renewal School Year 2026-2027
 Attachment 1
 Fixed Price Meal Rates

School Nutrition Program(s)	Current School Year Rate	Percentage Changed	Renewal School Year Rate*
National School Lunch Program:			
Breakfast (SBP)	\$ 2.1652	4.1%	\$ 2.2539
Lunch (NSLP)	\$ 3.8332	4.1%	\$ 3.9903
Afterschool Care Program (ASCP)			\$ -
Child and Adult Care Food Program (CACFP):			
At-Risk Breakfast			\$ -
At-Risk Lunch/Supper	\$ 3.8332	4.1%	\$ 3.9903
At-Risk Snack			\$ -
Traditional Breakfast			\$ -
Traditional Lunch			\$ -
Traditional Snack			\$ -
Summer Programs:			
Breakfast (SFSP/SSO)	\$ 2.1652	4.1%	\$ 2.2539
Lunch (SFSP/SSO)	\$ 3.8332	4.1%	\$ 3.9903
Snack (SFSP/SSO)			\$ -
Non-Program Meal Equivalent	\$ 3.8332	4.1%	\$ 3.9903
Special Milk Program (SMP)			\$ -

*No more than four decimal points and final decimal point does not round up.

METHODOLOGY for CALCULATION of INCREASE in FIXED COST

per MEAL RATE

Whitsons Nutrition, LLC. has utilized the following methodology in calculating the increase for its Fixed Cost per Meal rate as it pertains to the Whitsons contract for the 2026-2027 school year.

The district has compared the non-seasonally adjusted value of the Consumer Price Index as published by the U.S. Department of Labor, Bureau of Labor Statistics (1982 - 84 = 100% base period), Food Eaten Away From Home ("CPI"), for December 2024 to the seasonally adjusted value of the CPI for December 2025 (Size Class B/C) and calculated the increase, on a percentage basis, in the CPI during such period, Whitsons' Fixed Price per Meal rates were increased by a percentage equivalent to the percentage increase in the CPI over the measured period.

CPI index Amount December 2024	374.644
CPI index Amount December 2025	389.899
Increase	15.25
Percentage Increase	4.10%

2026-2027 Meal Prices for DeSoto Independent School District

	2025-2026 Current Year		CPI	2026-2027 Next Year	Increase
Breakfast Meal Rate	2.1652	x	4.10%	2.2539	0.0887
Lunch Meal Rate	3.8332	x	4.10%	3.9904	0.1572
At Risk Lunch/Supper	3.8332	x	4.10%	3.9904	0.1572
Breakfast (SFSP/SSO)	2.1652	x	4.10%	2.2539	0.0887
Lunch (SFSP/SSO)	3.8332	x	4.10%	3.9904	0.1572
Non-Program Meal Equivalent	3.8332	x	4.10%	3.9904	0.1572



TEXAS DEPARTMENT OF AGRICULTURE
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DeSoto ISD
SFA Name

00277
SFA ID#

**Contract Renewal School Year 2026-2027
Attachment 2
Food Service Budget**

Projected Revenue: Based on 168 (Number) days of meal service in School Year 2026- 2027, using 2025-2026 reimbursement rates, the SFA shall multiply the rates by the actual meals served from School Year 2024-2025. If the SFA participation in the current year is decreasing or increasing the SFA budget must reflect the projection in accordance with an estimation of current year's data.

Revenue:

Local

Student Breakfast Sales Revenue	\$ 30,412.00
Student Lunch Sales Revenue	\$ 30,412.00
Adult & À La Carte Sales Revenue	\$ 2,000.00
Catering & Other Non-Program Revenue	\$ 8,000.00
<u>Total Sales:</u>	<u>\$ 70,824.00</u>

Reimbursement

School Breakfast Program	\$ 1,065,358.90
National School Lunch Program	\$ 2,997,154.57
After-school Snack Program	
Child and Adult Care Food Program	\$ 62,082.59
Summer Meal Program (SSO/SFSP)	\$ 67,598.42
State Matching Reimbursement	\$ 18,373.00
Other Federal/State Reimbursement	\$ 285,243.00
<u>Total Reimbursement:</u>	<u>\$ 4,495,810.48</u>

Total Revenue: (Total Sales + Total Reimbursement) \$ 4,566,634.48

Expenses:

Projected Total Expenses: \$ 4,500,000.00

Estimated Budget Projection:

Total Revenue (Sales + Reimbursement) – Expenses = \$ 66,634.48

USDA Foods Entitlement Allocation Estimate: \$ 295,667.00

Is there a guarantee required in the initial year's contract? Yes No If yes, amount \$ _____



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DeSoto ISD

00277

SFA

SFA ID#

**Contract Renewal School Year 2026-2027
Attachment 3
Additional Contract Modifications**

Scope and other contract modifications in current or optional renewal years are not permitted unless provided for in the published Request for Proposal (RFP) and incorporated into the resulting contract.

The following modifications to the SFA's School Nutrition Program ("SNP") operations, which were stipulated in the original RFP and incorporated into the Contract, will be implemented or effective in the renewed contract year.

No changes

Modifications to Site Information (Exhibit A of the RFP):

- Add Site – The RFP identified the site as an anticipated new campus, and the SFA is now adding the site to the SNP to be managed by the FSMC under the Contract.
- Delete Site – The SFA is removing an existing site affected by a school closure or decreased enrollment.
- Modify Site – The SFA is changing an existing site to Special Provision 2 or the Community Eligibility Provision, or the SFA is changing the programs to be operated at an existing site.

Type of modification	Name of site	Description of change(s) to programs to be operated at the site, if applicable
Delete Site <input type="checkbox"/>	Ruby Young PSA	School closure due to decreased enrollment.
Delete Site <input type="checkbox"/>		
Delete Site <input type="checkbox"/>		
Delete Site <input type="checkbox"/>		
Delete Site <input type="checkbox"/>		
Delete Site <input type="checkbox"/>		

Additional non-material contract modifications described here:

Ruby Young was closed due to decreased enrollment. The school only had 170 students and it was not economically viable to keep the school open. The staff and students were assigned to other campuses in the district. Staffing and total student enrollment district-wide remained the same. The three child nutrition staff housed at Ruby Young had a total combined salary cost of \$66200. While the closing did not exceed the threshold, the district is planning to go out for rebid during 2026-2027 school year.

Food Service Management Company (FSMC) Contract Review Form

General Information

SFA Name and ID Number: DeSoto ISD 0277

Name of Site Monitored: Katherine Johnson

Date Site Monitored: 09/16/2025

Meal Service Reviewed: Lunch

Date FSMC Contract Review Completed: 02/13/2026

I. Menus and Service

1. Did the FSMC follow the 21-day cycle menu described in the contract for all programs during the first 21 days of meal service? (Monitored during the first year of the contract only.)
- Yes
 No
 N/A – not reviewing the base year.

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

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

Provide three examples of food specifications reviewed.

1. Beef Hotdogs
2. Celery Sticks
3. Potato puffs

3. Does the SFA have an advisory board?
- Yes No
4. Is the advisory board composed of parents, teachers, and students to assist with menu planning?
- Yes No

List the advisory board members and titles below.

Name	Title
Tianna Runnels	student
Eduardo King	Teacher
Neyva Alvarado	Desoto CN

Kendal Harden	Parent
Gene Morrow	Vice-Chair
Debra Ross	SFA CN Manager.

If additional space is needed, attach a document with all names and titles.

5. Does the SFA utilize the advisory board to assist with menu planning?
 Yes No
6. Does the SFA approve menu changes outside the 21-day cycle menu process?
 Yes No
7. Do all menus meet the meal pattern requirements for the appropriate age/grade groups and the nutrient specifications?
 Yes No
8. Is the FSMC serving reimbursable meals as described in the contract and in compliance with program regulations?
 Yes No
9. Does the FSMC provide meal service to all enrolled students as specified in the contract?
 Yes No
10. Are food production records completed daily for all meals served using the TDA prototype or another instrument that collects the same information as the TDA prototype?
 Yes No
11. Does the SFA evaluate the FSMC's menu for affordability, nutrition requirements, and student appeal?
 Yes No
12. Does the FSMC implement meal accommodations based on medical statements provided by licensed medical professionals, Individualized Education Plans (IEP), or special dietary accommodations based on the SFA policy?
 Yes No
13. Are meals monitored to ensure that only reimbursable meals are claimed?
 Yes No

Attach the menu and completed food production record for the day of review, reflecting the responses above. The menu and food production records must match the site monitored, meal service, and the date of review.

SFA Comments – Provide a rationale for all responses in Menus/Services:

FSMC production records used are not TDA compliant, missing signature, and missing portion (i.e EA, PC)

II. Competitive Foods

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

SFA Comments – Provide a rationale for all responses in Competitive Foods:

SFA uses smart snacks calculator for compliance and monitors fundraisers

III. USDA Foods

1. Is the FSMC responsible for receiving USDA Foods on behalf of the SFA?
 Yes No

If yes, is the SFA verifying the delivery of USDA Foods shipments and processed end products?
 Yes No N/A
2. Does the FSMC provide the SFA credit for the full value of USDA Foods received during the school year or fiscal year?
 Yes No

What is the amount received to date? \$ 82,073.98

3. Does the FSMC provide the SFA with clear documentation that demonstrates that the SFA has received credit for the value of its USDA Foods?
 Yes
 No

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

4. How often does the SFA receive credit for the value of USDA Foods? Check all that apply.
 Monthly End of the school year
 Quarterly Other
5. How is the SFA credited for the value of USDA Foods? **Check all that apply.**
 Invoice Reductions Discounts
 Refunds Other

6. Does the FSMC ensure that SFA retains ownership of all USDA Foods, including processed end products, if applicable?
 Yes No
7. Does the SFA/FSMC use USDA Foods to the maximum extent in quantities that can be used and stored without waste?
 Yes No

What is the SFA's beginning entitlement balance? \$ 352,720.00
 What is the SFA's current entitlement balance? \$ 240,615.56

8. When substituting, does the FSMC use commercially purchased foods of the same generic identity, of U.S. origin, and of equal or better quality than the USDA Foods in the SFA's School Nutrition Program?
 Yes No
9. Does the FSMC use all donated ground beef, ground pork, and all processed end products in the SFA's food service without substitution?
 Yes No

SFA Comments – Provide a rationale for all responses in USDA Foods:

FSMC does not list USDA foods separately and missing credits for the month of August 2025 and September 2025

IV. Inventory

1. Does the FSMC have an organized method for storing, preserving, and accounting for the SFA's food inventory?
 Yes No
2. Are the food items stored in a manner consistent with all health and safety rules that apply to the stored items?
 Yes No

SFA Comments – Provide a rationale for all responses in Inventory:

Storage facilities are checked daily and monitored remotely

V. Financial Procedures

(Attach the latest FSMC invoice and supporting documentation. This will be the invoice that is utilized to complete section V. Financial Procedure of the current FSMC contract review.)

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

Yes No

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

Yes No

Describe the system:

POS has a cloud server and rosters are printed weekly

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

Yes No

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

Yes No

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

Yes No

Provide the name and title of the person responsible for submission.

Name: Neyva Alvarado

Title: CN Manager

6. Does the FSMC monthly invoice reconcile with the point of service (POS) Daily Record/Accuclaim Report for each month?

Yes No

7. Do the FSMC food service daily income records, such as end-of-day POS reports, accurately reflect the revenue received by meal type (student meals, adult meals, à la carte, etc.)?

Yes No

8. Has the SFA received all applicable discounts, credits, and rebates from the FSMC?

Yes No

9. Does the FSMC ensure that all invoice statements are accurate and that unallowable costs and duplicative services are not billed to the SFA?

Yes No

10. Does all income to the program accrue to the nonprofit school food service account?

Yes No

11. Does the FSMC provide the SFA with all information and documentation needed for the SFA to calculate its program and non-program revenue and cost proportion as required by regulations? (For example, POS records, cost-per-meal data, and inventory or financial reports).

Yes No

12. Does the FSMC utilize the correct meal equivalency factor (MEF)?

Yes No

List the MEF: 4.99

13. Does the FSMC accurately charge the number of meals claimed to the SFA at the fixed rate?

Yes No

SFA Comments – Provide a rationale for all responses in Financial Procedures:

Missing commodity credits for the month of August 2025 and September 2025

VI. Financial – Procurement

1. Does the FSMC follow the SFA's internal process to ensure that foods are procured in compliance with the Buy American provision?

Yes No

2. Does the FSMC provide sufficient documentation for the SFA to determine if all procurement was conducted correctly and in compliance with all applicable regulations?

Yes No

SFA Comments – Provide a rationale for all responses in Financial - Procurement:

SFA and Purchasing dept. work closely to ensure compliance

VII. Sanitation and Safety Procedures

1. Does the FSMC have a Hazard Analysis and Critical Control Point (HACCP) plan, and is there confirmation of its implementation?

Yes No

2. Do employees practice safe food-handling procedures?

Yes No

3. Does the FSMC ensure that all facilities have health inspections as required by law?

Yes No

4. Are facilities and equipment adequately maintained for safety and sanitation?
 Yes No

5. Is the FSMC's use of the facilities consistent with the facility use clauses included in the contract?
 Yes No

SFA Comments – Provide a rationale for all responses in Sanitation and Safety Procedures:

all kitchens/ cafe passed health inspections #1 with a score of 90 or above

VIII. Local Wellness Policy

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

SFA Comments – Provide a rationale for how the FSMC is following the SFA local wellness policy.

Cafeterias are monitored, per SHAC, SHAC committee has scheduled meetings our membership meets the minimum standards

IX. Staffing

1. Is the FSMC's staffing plan consistent with the staffing clauses included in the contract?
 Yes No
 # FSMC employees in contract: 68
 # FSMC current employees: 46

2. If there are FSMC vacancies, is there a plan for the FSMC to come into staffing compliance per the contract?
 Yes
 No – submit a staffing plan in the rationale section.

3. Are the District and FSMC paying for staff according to the approved transition plan?
 Yes No

4. Does the FSMC ensure that all School Nutrition staff have the required training annually?
 Yes No

5. Does the FSMC ensure that the School Nutrition Program employees adhere to the USDA professional standards and continuing education training requirements as required by federal regulations (7 CFR 210.30)?
 Yes No

6. Does the FSMC maintain documentation that demonstrates compliance with the School Nutrition Director's position and tracks continuing education for all School Nutrition staff?
- Yes No

SFA Comments – Provide a rationale for all responses in Staffing:

FSMC -staff hiring to fill vacancies, SFA verifies FSMC has a tracking system for USDA Professional standards

X. Record Retention

1. Does the FSMC coordinate with the SFA to transfer all records to long-term storage?
- Yes No
2. Does the FSMC provide all documentation demonstrating that the SFA complies with all local, state, and federal regulations?
- Yes No

SFA Comments – Provide a rationale for all responses in Record Retention:

SFA has organized old records and creates a system/location to securely store CN records for 5 years

XI. Contractual Requirements

1. Does the FSMC operate the program(s) contracted as defined by the terms of the contract?
- Yes No
2. Were additional terms and conditions included that are outside of the executed contract?
- Yes No
3. Have all corrections been made as required, if problems were noted during the Administrative Review and/or Procurement Review?
- Yes No
4. Did the SFA delegate any responsibilities not permitted by the contract Exhibit Q to the FSMC?
- Yes – list what was delegated in the rationale in the comment box below.
 No
5. Does the SFA monitor the FSMC's food service operations by performing periodic on-site visits to ensure that the food service conforms with program regulations and that program review and audit findings are resolved?
- Yes No

6. Is documentation of monitoring maintained by the SFA?

- Yes
 No

7. If there were findings, did they get resolved?

- Yes No

SFA Comments – Provide a rationale for all responses in Contractual Requirements:

CN staff is monitoring to ensure all components of the CAP are met.

XII. Results of Review

1. Is a Corrective Action Plan (CAP) required?

- Yes No

SFA Comments – Provide a rationale for the plan and what sections will be reviewed:

Production records are not TDA compliant, missing signature, and missing portion (i.e EA, PC). USDA commodity credits are not listed separately and missing credits for the month of August 2025 and September 2025. Staffing plan not consistent with staffing clauses in the contract.

XIII. Corrective Action Plan

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

- Yes No N/A

Date the follow-up review was completed:

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

- Yes No N/A

SFA Comments – Provide a rationale for all responses in CAP:

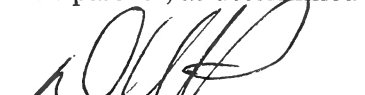
Production records are completed. Commodity credits issued in a separate invoice and outline by the months listed.

XIV: Attestation and Signatures:

I attest that this information is true and accurate and complete to the best of my knowledge. This information has been shared with the FSMC partner, as determined by the date below.


Signature of SFA Designee

GENE Morrow Jr.
Printed Name of SFA Designee

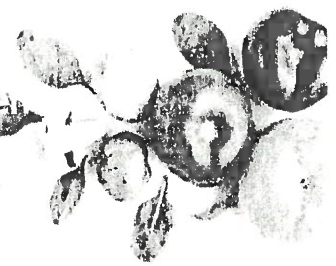

Signature of FSMC Designee

David Southall
Printed Name of FSMC Designee

Exec. Dir. Student Support Services
Title of SFA Designee

General Manager
Title of FSMC Designee

2/13/2020
Date



Katherine Johnson Technology Magnet Academy
Lunch, September 2023

Monday	01	Tuesday	02	Wednesday	03	Thursday	04	Friday	05
Closed		Crispy Tacos Walking Taco Yogurt Parfait Sriracha Garbanzo Beans Celery Sticks 100% Juice Fruit Punch Fresh Orange Ranch Dressing Ketchup Unflavored 1% Low Fat Milk Fat Free Chocolate Milk		Mozzarella Sticks Incredibowls Orange Ginger Chicken Yogurt Parfait Glazed Carrots Baby Carrots Diced Pear Cup 100% Juice Fruit Punch Ranch Dressing Mayonaise Ketchup Unflavored 1% Low Fat Milk Fat Free Chocolate Milk		Chicken & Broccoli Alfredo Chicken Bowl with Gravy Yogurt Parfait Steamed Broccoli Celery Sticks Fresh Apple 100% Juice Fruit Punch Ranch Dressing Mayonaise Ketchup Unflavored 1% Low Fat Milk Fat Free Chocolate Milk		Classic Cheese Pizza Pepperoni Pizza Italian Sausage Flatbread Yogurt Parfait Steamed Broccoli Baby Carrots Apple Slices Raisins 100% Apple Juice Ranch Dressing Mayonaise Ketchup Unflavored 1% Low Fat Milk Fat Free Chocolate Milk	

Monday	08	Tuesday	09	Wednesday	10	Thursday	11	Friday	12	
Chicken & Cheese Quesadilla Incredibowls Chicken & Vegetable Rice Crispy Chicken Garden Salad Steamed Broccoli Baby Carrots 100% Orange Tangerine Sliced Peaches Ranch Dressing Mayonaise Ketchup Unflavored 1% Low Fat Milk Fat Free Chocolate Milk	Beef and Tomato Macaroni Casserole Crispy Chicken Garden Salad Baked potato Steamed Peas Celery Sticks Fresh Orange 100% Orange Tangerine Ranch Dressing Ketchup Unflavored 1% Low Fat Milk Fat Free Chocolate Milk		BBQ Chicken Sandwich Bacon Cheeseburger Crispy Chicken Garden Salad Crispy Potato Puffs Baby Carrots Diced Pear Cup 100% Orange Tangerine Ranch Dressing Mayonaise Ketchup Unflavored 1% Low Fat Milk Fat Free Chocolate Milk		Smothered Tex Mex Burrito Nachos Grande Crispy Chicken Garden Salad Pinto Beans Celery Sticks 100% Orange Tangerine Organic Applesauce Ranch Dressing Mayonaise Ketchup Unflavored 1% Low Fat Milk Fat Free Chocolate Milk		Classic Cheese Pizza Pepperoni Pizza Buffalo Chicken Pizza Crispy Chicken Garden Salad Baby Carrots Lemon Carrots Apple Slices 100% Orange Tangerine Ranch Dressing Mayonaise Ketchup Unflavored 1% Low Fat Milk Fat Free Chocolate Milk			

Monday	15	Tuesday	16	Wednesday	17	Thursday	18	Friday	19	
Grilled Cheese Sandwich Meltdown Café Cheesy Stuffed Bread Sticks Not-A-Nut Butter & Jelly Sandwich Buffalo Cauliflower Baby Carrots Sliced Peaches 100% Apple Juice Ranch Dressing Mayonaise Ketchup Unflavored 1% Low Fat Milk Fat Free Chocolate Milk	Beef Hot Dog on Bun Homemade Baked Pasta with Cheese Not-A-Nut Butter & Jelly Sandwich Crispy Potato Puffs Celery Sticks Fresh Orange 100% Apple Juice Ranch Dressing Mayonaise Ketchup Unflavored 1% Low Fat Milk Fat Free Chocolate Milk		Bacon, Egg and Cheese Breakfast Sandwich Cinnamon French Toast Not-A-Nut Butter & Jelly Sandwich Glazed Carrots Baby Carrots Diced Pear Cup 100% Apple Juice Ranch Dressing Mayonaise Ketchup Unflavored 1% Low Fat Milk Fat Free Chocolate Milk		Beef Taquitos Turkey Sausage Gumbo Not-A-Nut Butter & Jelly Sandwich Cinnamon & Honey Roasted Beans Celery Sticks Organic Applesauce 100% Apple Juice Ranch Dressing Mayonaise Ketchup Unflavored 1% Low Fat Milk Fat Free Chocolate Milk		Classic Cheese Pizza Pepperoni Pizza Meat Lovers Pizza Not-A-Nut Butter & Jelly Sandwich Steamed Broccoli Baby Carrots Apple Slices 100% Apple Juice Ranch Dressing Mayonaise Ketchup Unflavored 1% Low Fat Milk Fat Free Chocolate Milk			

Monday	22	Tuesday	23	Wednesday	24	Thursday	25	Friday	26
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Homemade Pasta &
Meatballs
Meatball Hero
Muffin Lunch
Green Beans
Sliced Peaches
100% Juice Fruit Punch
Baby Carrots
Ranch Dressing
Mayonaise
Ketchup
Unflavored 1% Low Fat
Milk
Fat Free Chocolate Milk

Pizzadilla Quesadilla
Frito Meat Pie
Muffin Lunch
Sweet Potato Fries
Celery Sticks
Fresh Orange
100% Juice Fruit Punch
Ranch Dressing
Mayonaise
Ketchup
Unflavored 1% Low Fat
Milk
Fat Free Chocolate Milk

Crispy Chicken
Drumstick
Whole Grain Biscuit
Chicken Fried Steak
Wheat Dinner Roll
Muffin Lunch
Black Beans
Baby Carrots
100% Juice Fruit Punch
Diced Pear Cup
Ranch Dressing
Mayonaise
Ketchup
Unflavored 1% Low Fat
Milk
Fat Free Chocolate Milk

Chicken and Waffles
Chicken Corn Dog
Muffin Lunch
Sweet Corn
Celery
Organic Applesauce
100% Juice Fruit Punch
Ranch Dressing
Mayonaise
Ketchup
Unflavored 1% Low Fat
Milk
Fat Free Chocolate Milk

Classic Cheese Pizza
Pepperoni Pizza
Meatball Pizza
Muffin Lunch
Sauteed Spinach
Baby Carrots
Apple Slices
100% Juice Fruit Punch
Ranch Dressing
Mayonaise
Ketchup
Unflavored 1% Low Fat
Milk
Fat Free Chocolate Milk

Monday 29 Tuesday 30

Incredibowls General
Tso's Chicken
Beef and Cheese
Quesadilla
Crispy Chicken Garden
Salad
Steamed Broccoli
Baby Carrots
100% Orange Tangerine
Sliced Peaches
Ranch Dressing
Mayonaise
Ketchup
Unflavored 1% Low Fat
Milk
Fat Free Chocolate Milk

Chicken Parmesan
Sandwich
Buffalo Chicken Mac &
Cheese
Crispy Chicken Garden
Salad
Steamed Peas
Celery Sticks
Fresh Orange
100% Orange Tangerine
Ranch Dressing
Ketchup
Unflavored 1% Low Fat
Milk
Fat Free Chocolate Milk

No Menu Available

No Menu Available

No Menu Available

* Consuming raw or under cooked meat, poultry, seafood, shellsh or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. Menu is subjected to change, notice posted when available. This institution is an equal opportunity provider.