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MONTHLY DISTRICT
Monthly Cafeteria Report

GUAM DEPARTMENT OF EDUCATION
STUDENT SUPPORT SERVICES DIVISION
RECEIVED BY: J. Cruz 9/09/25
NAME DATE/TIME

Prepared by: Joselito "Joey" de Guzman — 9/8/25 Date

Reviewed/Approved by: Anthony "Sean" Monforte — 9/8/25 Date

TABLE OF CONTENTS

VISION & MISSION 1
TOTAL MEAL COUNTS COMPARISON (SBP, NSLP, HEAD START SY2024-2025 vs SY2025-2026) 2
PAYMENT TO SODEXO TRACKER 3
OUTSTANDING/UNPAID BALANCES 3
CHILD NUTRITION PROGRAMS UPDATES 4
STAKEHOLDER MENU
HEAD START MENU 6
ELEMENTARY SCHOOL MENU 7
MIDDLE/HIGH SCHOOL MENU 8
GDOE OPERATED MENU
HEAD START (Breakfast, Lunch, Snacks) MENU 9
K-5 BREAKFAST & LUNCH MENU 10
HIGH SCHOOL BREAKFAST & LUNCH MENU 11
GDOE OPERATED CAFETERIA TOP 5 MENUS ITEMS 12
FOOD SERVICE MANAGEMENT COMPANIES (SODEXO) TOP 5 MENU ITEMS 12
GDOE OPERATED CAFETERIA UPDATES 13
FOOD & NUTRITION SERVICES MANAGAMENT DIVISION UPDATES 14
FOOD SERVICE MANAGEMENT COMPANIES (SODEXO) CAFETERIA UPDATES 15
CAFETERIA INSPECTIONS AND RECOMMENDATIONS 16
CAFETERIA ON-SITE OBSERVATION UPDATES 20
ONGOING ISSUES/SOLUTIONS 21
SCHOOL EVENTS 22

Vision

To create an environment where every student in Guam has access to healthy meals that support their growth, learning, and well-being.

Mission

The Food and Nutrition Services Management Division is dedicated to providing high-quality nutrition programs that comply with USDA standards, promote healthy eating, and ensure food security for all students in Guam. We strive to collaborate with schools, families, and communities to foster a culture of health and wellness through education and resources.

School Year 2025-2026

*As of September 4, 2025

The School Year 2025–2026 for GDOE schools began on August 7, 2025. A total of 24 Elementary Schools, 8 Middle Schools, and 7 High Schools are participating in the School Breakfast Program (SBP) and the National School Lunch Program (NSLP), which provide both breakfast and lunch meals.
Additionally, Head Start classes commenced on August 18, 2025, involving 27 centers. These centers provide breakfast and lunch meals to students, with some centers also offering snacks during specific periods.

TOTAL MEAL COUNTS COMPARISON
School Year 2024-2025 vs 2025-2026

	AUGUST		
	School Breakfast Program (SBP)	**National School Lunch Program (NSLP)**	**TOTAL**
SY 2024 – 2025	48,641	88,051	136, 692
SY 2025 - 2026	113,105	200,755	313,860

Outlier: Both the School Breakfast Program (SBP) and National School Lunch Program (NSLP) data reflect an increase of 177,168 meals, representing a 130% rise in the *initial count for the August 2025 report*. This indicates a positive trend in participation in the meal programs compared to the previous school year. The growth suggests stronger student engagement and potentially improved outreach efforts, ensuring that more students are benefiting from the meal services provided.

	Head Start AUGUST			
	Breakfast	**Lunch**	**Snacks**	**TOTAL**
SY 2024 – 2025	1,702	1,757	1,072	4,531
SY 2025 - 2026	2,904	2,919	1,519	7,342

Outlier: The participation of Head Start students demonstrated an increase with a total of 2,811 meals served or a 62% growth compared to the previous reporting period. This notable rise indicates higher student engagement and improved access to meal services. This upward trend highlights the program's success in supporting student nutrition and overall well-being.

NOTE: August meal count numbers are not final yet as of September 4, 2025 and is subject to change.

Payment to Sodexo Tracker
SY 2024-2025

*As of August 6, 2025

MONTHS	PAYMENT	GRAND TOTAL
August	$733,888.96	$17,271,139.97
September	$1,658,285.56	
October	$2,282,160.35	
November	$1,609,675.69	
December	$1,460,407.47	
January	$1,939,017.12	
February	$2,136,401.48	
March	$2,105,873.56	
April	$1,793,692.61	
May	$1,472,533.54	
June	$55,829.13	
July	$23,374.50	

Outstanding/Unpaid Balances

Remaining Balance	May	June	July	August	TOTAL
	$1,472,533.54	$55,829.13	$23,374.50	-	$1,551,737.17

Outlier: The monthly payments made to Sodexo for the 2024–2025 school year span from August to July, totaling **$17,271,139.97**. The second section lists the outstanding or unpaid balances for May, June and July, which add up to **$1,551,737.17.**

Child Nutrition Programs Updates

CNP Reimbursements - Reimbursements to various School Food Authorities and Child Care Sponsors for Meal Activities performed under the National School Lunch (NSLP) and Breakfast Program (SBP) and the Child and Adult Care Food Program (CACFP). Reimbursement amounts are based on the Number of Meals Served multiplied by the respective reimbursement rate.

School Food Authority / Sponsor	June 2025	July 2025	August 2025
Guam Dept. of Education (including Head Start)	$62,629.64	$26,835.90	Ongoing
Dept. of Defense Education Activities	$11,901.49	$0.00	Ongoing
Dept. of Youth Affairs	$6,638.37	$6,859.17	Ongoing
Guahan Academy Charter School	$0.00	$0.00	Ongoing
Andersen Child Care Centers	$5,149.05	$7,160.13	Ongoing
Naval Station Child Care Centers	$5,720.31	$6,745.96	Ongoing

USDA Food and Nutrition Services Reporting

Compilation, review and reporting of quarterly program and financial activity of the following FNS programs for status reports to USDA FNS: Completed August 30, 2025

- FNS 10 - Report of School Meal Activity (July 2025)
- FNS 44 - Report of CACFP Meal Activity (July 2025)
- FNS 425 - NSLP Equipment 3rd Quarter Grant Status Report
- FNS 425 - FFVP 3rd Quarter Grant Status Report
- FNS 425 - CN-Technology Innovative 3rd Quarter Grant Status Report
- FNS 425 - Farm to School 3rd Quarter Grant Status Report
- FNS 777 - School Meals and CACFP Meals 3rd Quarter Grant Status Report
- FNS 777 - State Administrative Expense 3rd Quarter Grant Status Report
- FNS 908 - CN-Technology Innovative 3rd Quarter Grant Progress Report
- FNS 742 - 2025 SFA Verification Collection Report
- FNS 828 - 2025 Paid Lunch Equity Report

MUNIS Account Reconciliations of previous CNP financial activities. Collaborate with the Business Office to ensure MUNIS accounts reflect current activities and for preparation for Fiscal Year 2026. **(Ongoing)**

- State Administrative Expense Fund (Project Code: 12010)
- Farm to School Fund (Project Code: 12020)
- NSLP Reimbursement Account (Project Code: 12505)
- SBP Reimbursement Account (Project Code: 12506)
- CACFP Meals Reimbursement Account (Project Code: 12507)
- CACFP Cash in Lieu Reimbursement Account (Project Code: 12509)

USDA FNS Programs

- **Child Nutrition Technology Innovation Grant 2025**
  Application for funding transmitted September 5, 2025. Funding intended to cover the cost of continued hosting/technical assistance services of the CNP State-wide system, PrimeroEdge. In addition, funds are also requested to cover the cost of a Point of Sale (POS) system to assist with the recordation, accuracy, and submission of monthly meal counts from the individual schools to FNSMD for processing of reimbursements and reporting to USDA FNS.
- **Community Eligibility Provision (CEP)** - Guam Department of Education is currently participating under the CEP, where students are provided one (1) Breakfast and one (1) Lunch Meal at no cost. Guahan Academy Charter School has opted to participate in the CEP starting School Year 2025-2026.
- **Child and Adult Care Food Program (CACFP)** - FNSMD is currently providing an annual training of the CACFP to the Military Sponsors, Andersen & Naval Station Child Care Centers. The training provides guidance and technical assistance on the responsibilities of a Sponsor participating in the CACFP.

Stakeholder August Menu

BRIGHT BITES

Guam Head Start

AUG

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
	download our App for current menus and nutritional information Apple QR Code	nutrislice Scan to download the Nutrislice app from the App Store	Google QR Code	nutrislice Scan to download the Nutrislice app from the Google Play Store
Breakfast is served with Fruit Lunch is served with Fruit & Vegetable				
4	5	6	7	8
AM Programs Get Breakfast PM Programs get Lunch and Snack and all Day Programs get breakfast, lunch & Snack				
11	12	13 Welcome to Head Start!	14	15
All meals meat USDA requirements for Healthy, Hunger Free Children				
18 Breakfast Blueberry Muffin Fruit Lunch Chicken Nuggets & Rice Snack Graham Crackers	19 Breakfast French Toast Sticks Fruit & Juice Lunch Nachos w/ Taco Meat & Cheese Sauce Snack Fresh Fruit	20 Breakfast Breakfast on a Stick Fruit Lunch Orange Chicken w/ Rice Snack Cereal Bar	21 Breakfast Sausage & Cheese English Muffin Lunch Eggless Loco Moco Rice Snack Fresh Fruit	22 Breakfast Pork Fried Rice Fruit Lunch Popcorn Chicken Mashed Potato & Gravy Snack Graham Crackers
25 Breakfast Stuffed Bagel Dip Dip Lunch Cheesy Breadsticks w/ Marinara Baby Carrots w/ Ranch Snack Graham Crackers	26 Breakfast Breakfast Pizza Lunch Teriyaki Beef dippers w/ Rice Snack Fresh Fruit	27 Breakfast Mini Pancakes Lunch Hot Dog Pork & Beans Snack Cereal Bar	28 Breakfast Croissant Breakfast Sandwich w/ Egg & Cheese Lunch Bistek w/ Rice Snack Fresh Fruit	29 Breakfast Benefit Bar Lunch Breaded Chicken Sandwich Potato Wedges Snack Graham Crackers

Milk comes with Breakfast, Lunch and snack

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Guam Elementary Menu

AUG

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
	download our App for current menus and nutritional information Apple QR Code	nutrislice Scan to download the Nutrislice app from the App Store	Google QR Code	nutrislice Scan to download the Nutrislice app from the Google Play Store
A Variety of Fruits and Vegetables are offered weekly including Fresh, Frozen and Canned				
4	**5** Welcome Back! We Missed you!	**6**	**7** Breakfast Cereal Fruit & Juice Lunch Breaded Drumstick w/ Red Rice Vegetable Mango Chunks	**8** Breakfast Stuffed Bagel Fruit Lunch Cheese Pizza Vegetable & Fruit Welcome Back Cookie!
Cold Cereal is offered daily (except Thursday) as a 2nd breakfast Option				
11 Breakfast Muffin Fruit Lunch Salisbury Steak Rice & Gravy Daily Vegetable Fruit	**12** Breakfast Breakfast Pizza Fruit & Juice Lunch Teriyaki Chicken Rice Pinto Beans Fruit	**13** Breakfast Mini Pancakes Fruit Lunch Cheese Burger Potato Wedges Fruit Daily Vegetable	**14** Breakfast Biscuit Sandwich w/ Egg & Cheese Fruit & Juice Lunch Chili w/ Hot Dog Rice Fruit Daily Vegetable	**15** Breakfast Sausage & Rice Fruit Dip Dip Lunch Cheesy Breadsticks Marinara Sauce Carrots w/ Ranch Fruit
All meals meat USDA requirements for Healthy, Hunger Free Children				
18 Breakfast Blueberry Muffin Fruit Lunch Chicken Nuggets Rice Daily Vegetable Fruit	**19** Breakfast French Toast Sticks w/ Syrup Fruit & Juice Lunch Nachos w/ Taco Meat & Cheese Sauce Black Beans Fruit	**20** Breakfast Breakfast on a Stick Fruit Lunch Orange Chicken Rice Fruit & Vegetable	**21** Breakfast Sausage & Cheese English Muffin Fruit & Juice Lunch Eggless Loco Moco Rice Vegetable & Fruit	**22** Breakfast Pork Fried Rice Fruit Lunch Popcorn Chicken Mashed Potato & Gravy Corn Fruit
At lunch, you are required to take a fruit or vegetable and at least 2 other items (Milk is optional)				
25 Breakfast Stuffed Bagel Fruit Lunch Cheesy Breadsticks Marinara Baby Carrots w/ Ranch Fruit	**26** Breakfast Breakfast Pizza Fruit & Juice Lunch Teriyaki Beef dippers Rice vegetables Fruit	**27** Breakfast Mini Pancakes Fruit Lunch Hot Dog Pork & Beans Fruit	**28** Breakfast Croissant Breakfast Sandwich w/ Egg & Cheese Fruit & Juice Lunch Bistek Rice Vegetables Fruit	**29** Breakfast Benefit Bar Fruit Lunch Breaded Chicken Sandwich Potato Wedges Fruit

Every Meal you have a choice of low fat white milk or fat free chocolate or Strawberry Milk

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Guam Middle & High Schools

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
	download our App for current menus and nutritional information Apple QR Code	nutrislice Scan to download the Nutrislice app from the App Store	Google QR Code	nutrislice Scan to download the Nutrislice app from the Google Play Store
A Variety of Fruits and Vegetables are offered weekly including Fresh, Frozen and Canned				
4	**5** Welcome Back! We Missed you!	**6**	**7** Breakfast Cereal Fruit & Juice Lunch Breaded Drumstick or Popcorn Chicken w/ Red Rice Vegetable Mango Chunks	**8** Breakfast Stuffed Bagel Fruit Lunch Cheese Pizza or Pepperoni Pizza Vegetable & Fruit Welcome Back Cookie!
Cold Cereal is offered daily (except Thursday) as a 2nd breakfast Option				
11 Breakfast Muffin Fruit Lunch Salisbury Steak Rice & Gravy or Corn Dog Daily Vegetable Fruit	**12** Breakfast Breakfast Pizza Fruit & Juice Lunch Teriyaki Chicken Rice or Yakisoba Noodles Pinto Beans Fruit	**13** Breakfast Mini Pancakes Fruit Lunch Cheese Burger or Hamburger Potato Wedges Fruit Daily Vegetable	**14** Breakfast Biscuit Sandwich w Egg & Cheese Fruit & Juice Lunch Chili w/ Hot Dog or Teriyaki Beef Dippers Rice Fruit	**15** Breakfast Sausage & Rice Fruit Dip Dip Lunch Cheesy Breadsticks Marinara Sauce or Turkey & Cheese Sandwich Carrots w Ranch Fruit
All meals meat USDA requirements for Healthy, Hunger Free Children				
18 Breakfast Blueberry Muffin Fruit Lunch Chicken Nuggets or Swedish meatballs Rice Daily Vegetable Fruit	**19** Breakfast French Toast Sticks w/ Syrup Fruit & Juice Lunch Nachos w/ Taco Meat or Chicken & Cheese Sauce Black Beans	**20** Breakfast Breakfast on a Stick Fruit Lunch Orange Chicken Rice Fruit & Vegetable	**21** Breakfast Sausage & Cheese English Muffin Fruit & Juice Lunch Eggless Loco Moco or Beef Bulgogi (Teriyaki) Rice Vegetable & Fruit	**22** Breakfast Pork Fried Rice Fruit Lunch Popcorn Chicken or Spicy Popcorn Chicken Mashed Potato & Gravy Corn Fruit
At lunch, you are required to take a fruit or vegetable and at least 2 other items (Milk is optional)				
25 Breakfast Stuffed Bagel Fruit Lunch Cheesy Breadsticks Marinara or Pepperoni Pizza Baby Carrots w/ Ranch Fruit	**26** Breakfast Breakfast Pizza Fruit & Juice Lunch Teriyaki Beef dippers Rice or Yakisoba Noodles vegetables Fruit	**27** Breakfast Mini Pancakes Fruit Lunch Hot Dog or Pork Rib Patty Pork & Beans Fruit	**28** Breakfast Croissant Breakfast Sandwich w/ Egg & Cheese Fruit & Juice Lunch Bistek or Chicken Estufao Rice Vegetables	**29** Breakfast Benefit Bar Fruit Lunch Breaded Chicken Sandwich Regular or Spicy Potato Wedges Fruit

Every Meal you have a choice of low fat white milk or fat free chocolate or Strawberry Milk

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GDOE-Operated August – December 2025 Menu

GUAM DEPARTMENT OF EDUCATION
SY 2025 – 2026 August – December
GDOE Headstart Breakfast MENU

WEEK OF:	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	NUTRIENTS
8/4 – 8/8 9/1 – 9/5 9/29 – 10/3 10/27 – 10/31 11/24 – 11/28	Pancake (2ea) Syrup (30ml) FRUIT (1c) MILK (8fl.oz)	Stir Fry Rice (1/2c) Scrambled Eggs (1ea) FRUIT (1c) MILK (8fl.oz)	Grilled Cheese (1ea) With American Cheese FRUIT (1c) MILK (8fl.oz)	PB&J (1ea) FRUIT (1c) MILK (8fl.oz)	Yogurt (1ea) Cereal (1ea) FRUIT (1c) MILK (8fl.oz)	Average Nutrients Calories: 449 Sodium: 394mg S. Fat: 6.69%
8/11 – 8/15 9/8 – 9/45 10/6 – 10/10 11/3 – 11/7 12/1 – 12/5	Biscuit (1ea) Country Gravy (1oz) MILK (1c) MILK (8fl.oz)	Brown Rice (1/2c) Sausage Patty (1ea) FRUIT (1c) MILK (8fl.oz)	Cinnamon Toast (1ea) Jelly (1ea) FRUIT (1c) MILK (8fl.oz)	Waffle (2ea) Syrup (1oz) FRUIT (1c) MILK (8fl.oz)	Toast (1ea) Scrambled Eggs (1ea) FRUIT (1c) MILK (8fl.oz)	Average Nutrients Calories: 433 Sodium: 488mg S. Fat: 8.82%
8/18 – 8/22 9/15 – 9/19 10/13 – 10/17 11/10 – 11/14 12/ 8 – 12/12	Cereal (1ea) Yogurt (1ea) FRUIT (1c) MILK (8fl.oz)	Biscuit (1ea) Jelly (1ea) Sausage Patty (1ea) FRUIT (1c) MILK (8fl.oz)	Grilled Cheese (1ea) With American Cheese FRUIT (1c) MILK (8fl.oz)	Brown Rice (1/2c) Cheese Omelet (1ea) FRUIT (1c) MILK (8fl.oz)	Brown Rice (1/2c) Sausage Link (2ea) FRUIT (1c) MILK (8fl.oz)	Average Nutrients Calories: 453 Sodium: 498mg S. Fat: 8.74%
8/25 – 8/29 9/22 – 9/26 10/20 – 10/24 11/17 – 11/21 12/15 – 12/19	Biscuit (1ea) Country Gravy (1oz) FRUIT (1c) MILK (8fl.oz)	Pancake (2ea) Bacon (2slice) Syrup (1oz) FRUIT (1c) MILK (8fl.oz)	French Toast (2ea) Sausage Link (1ea Syrup (1oz) FRUIT (1c) MILK (8fl.oz)	Ham Sandwich (1ea) FRUIT (1c) MILK (8fl.oz)	Cereal (1ea) FRUIT (1c) MILK (8fl.oz)	Average Nutrients Calories: 464 Sodium: 474mg S. Fat: 7.09%

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GUAM DEPARTMENT OF EDUCATION
SY 2025 – 2026 August – December
GDOE Head Start Lunch MENU

WEEK OF:	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	NUTRIENTS
8/4 – 8/8 9/1 – 9/5 9/29 – 10/3 10/27 – 10/31 11/24 – 11/28	Spaghetti Noodles (1c) Meatballs (2oz) Dinner Roll (1ea) VEGETABLE OF THE DAY (1/4c) FRESH FRUIT (1/2c) MILK (8fl.oz)	Tuna Sandwich (1ea) VEGETABLE OF THE DAY (1 & 1/4c) RANCH DRESSING (2 Tbsp) FRESH FRUIT (1/2c) MILK (8fl.oz)	Chili (1ea) Hotdog (1ea) Potato Wedge (1/4c) FRESH FRUIT (1/2c) MILK (8fl.oz)	Brown Rice (1/2c) Local BBQ Chicken (2oz) VEGETABLE OF THE DAY (1 & ¼c) RANCH DRESSING (2 Tbsp) FRESH FRUIT (1/2c) MILK (8fl.oz)	Roast Beef (2oz) Brown Rice (1/2c) Gravy (1oz) VEGETABLE OF THE DAY (1/4c) FRESH FRUIT (1/2c) MILK (8fl.oz)	Average Nutrients Calories: 615 Sodium: 772mg S. Fat: 5.88%
8/11 – 8/15 9/8 – 9/45 10/6 – 10/10 11/3 – 11/7 12/1 – 12/5	Brown Rice (1c) Chicken Nuggets (5pcs) Ketchup Pkt (2ea) VEGETABLE OF THE DAY (1/4c) FRESH FRUIT (1/2c) MILK (8fl.oz)	Ham & Cheese Sandwich (1ea) VEGETABLE OF THE DAY (1 & 1/4c) RANCH DRESSING (2 Tbsp) FRESH FRUIT (1/2c) MILK (8fl.oz)	Brown Rice (1c) BBQ Chicken (2oz) VEGETABLE OF THE DAY (1/4c) FRESH FRUIT (1/2c) MILK (8fl.oz)	Brown Rice (1c) Beef Kalu (2oz) VEGETABLE OF THE DAY (1 & 1/4c) RANCH DRESSING (2 Tbsp) FRESH FRUIT (1/2c) MILK (8fl.oz)	Sloppy Joe (1ea) VEGETABLE OF THE DAY (1/4c) FRESH FRUIT (1/2c) MILK (8fl.oz)	Average Nutrients Calories: 638 Sodium: 816mg S. Fat: 6.16%
8/18 – 8/22 9/15 – 9/19 10/13 – 10/17 11/10 – 11/14 12/ 8 – 12/12	Hotdog (1ea) Ketchup Pkt (1pkt) VEGETABLE OF THE DAY (1/4c) FRESH FRUIT (1/2c) MILK (8fl.oz)	Tuna Sandwich (1ea) Potato Chips (1pcs) VEGETABLE OF THE DAY (1 & ¼c) RANCH DRESSING (2 Tbsp) FRESH FRUIT (1/2c) MILK (8fl.oz)	Spaghetti (1c) Meatballs (2oz) Dinner Roll (1ea) VEGETABLE OF THE DAY (1/4c) FRESH FRUIT (1/2c) MILK (8fl.oz)	Brown Rice (1c) Grd Beef Goulash (3oz) VEGETABLE OF THE DAY (1 & ¼c) RANCH DRESSING (2 Tbsp) FRESH FRUIT (1/2c) MILK (8fl.oz)	Brown Rice (1c) Pork Adobo (3oz) VEGETABLE OF THE DAY (1/4c) FRESH FRUIT (1/2c) MILK (8fl.oz)	Average Nutrients Calories: 630 Sodium: 618mg S. Fat: 6.83%
8/25 – 8/29 9/22 – 9/26 10/20 – 10/24 11/17 – 11/21 12/15 – 12/19	Brown Rice (1c) Chicken Nuggets (5pcs) Ketchup Pkt (2ea) VEGETABLE OF THE DAY (1/4c) FRESH FRUIT (1/2c) MILK (8fl.oz)	Turkey Sandwich (1ea) Mayo Pkt (1ea) Ketchup (1ea) VEGETABLE OF THE DAY (1 & 1/4c) RANCH DRESSING (2 Tbsp) FRESH FRUIT (1/2c) MILK (8fl.oz)	Cheeseburger (1ea) (American Cheese) VEGETABLE OF THE DAY (1/4c) FRESH FRUIT (1/2c) MILK (8fl.oz)	Brown Rice (1c) Chicken Tocmeke (3oz) VEGETABLE OF THE DAY (1 & 1/4c) RANCH DRESSING (2 Tbsp) FRESH FRUIT (1/2c) MILK (8fl.oz)	Meatloaf (2oz) Dinner Roll (1ea) Gravy (1oz) Mashed Potato (1/4 FRESH FRUIT (1/2c) MILK (8fl.oz)	Average Nutrients Calories: 537 Sodium: 791mg S. Fat: 7.54%

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GUAM DEPARTMENT OF EDUCATION
SY 2025 – 2026 August – December
GDOE Head Start Snack MENU

WEEK OF:	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
CYCLE 1	FRESH FRUIT (1/2c) MILK (8fl.oz)	FRESH FRUIT (1/2c) MILK (8fl.oz)	FRESH FRUIT (1/2c) MILK (8fl.oz)	FRESH FRUIT (1/2c) MILK (8fl.oz)	FRESH FRUIT (1/2c) MILK (8fl.oz)
CYCLE 2	FRESH FRUIT (1/2c) MILK (8fl.oz)	FRESH FRUIT (1/2c) MILK (8fl.oz)	FRESH FRUIT (1/2c) MILK (8fl.oz)	FRESH FRUIT (1/2c) MILK (8fl.oz)	FRESH FRUIT (1/2c) MILK (8fl.oz)
CYCLE 3	FRESH FRUIT (1/2c) MILK (8fl.oz)	FRESH FRUIT (1/2c) MILK (8fl.oz)	FRESH FRUIT (1/2c) MILK (8fl.oz)	FRESH FRUIT (1/2c) MILK (8fl.oz)	FRESH FRUIT (1/2c) MILK (8fl.oz)
CYCLE 4	FRESH FRUIT (1/2c) MILK (8fl.oz)	FRESH FRUIT (1/2c) MILK (8fl.oz)	FRESH FRUIT (1/2c) MILK (8fl.oz)	FRESH FRUIT (1/2c) MILK (8fl.oz)	FRESH FRUIT (1/2c) MILK (8fl.oz)

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GUAM DEPARTMENT OF EDUCATION
SY 2025 – 2026 August - December
GDOE K-5 Breakfast MENU

WEEK OF:	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	NUTRIENTS
8/4 – 8/8 9/1 – 9/5 9/29 – 10/3 10/27 – 10/31 11/24 – 11/28	Pancake (2ea) Syrup (1tbsp) FRUIT (1c) MILK (8fl.oz)	Stir Fry Rice (1/2c) Scrambled Eggs (1oz) Baked Ham (1oz) FRUIT (1c) MILK (8fl.oz)	Grilled Cheese (1ea) With American Cheese FRUIT (1c) MILK (8fl.oz)	PB&J (1ea) FRUIT (1c) MILK (8fl.oz)	Yogurt (1ea) Cereal (1ea) FRUIT (1c) MILK (8fl.oz)	Average Nutrients Calories: 449 Sodium: 394mg S. Fat: 6.69%
8/11 – 8/15 9/8 – 9/45 10/6 – 10/10 11/3 – 11/7 12/1 – 12/5	Biscuit (1ea) Country Gravy (1oz) FRUIT (1c) MILK (8fl.oz)	Brown Rice (1/2c) Sausage Patty (1ea) FRUIT (1c) MILK (8fl.oz)	Cinnamon Toast (1ea) Jelly (1ea) FRUIT (1c) MILK (8fl.oz)	Waffles (2ea) Syrup (1oz) FRUIT (1c) MILK (8fl.oz)	Toast (1ea) Scrambled Eggs (2oz) FRUIT (1c) MILK (8fl.oz)	Average Nutrients Calories: 433 Sodium: 408mg S. Fat: 6.82%
8/18 – 8/22 9/15 – 9/19 10/13 – 10/17 11/10 – 11/14 12/ 8 – 12/12	Cereal (1ea) Yogurt (1ea) FRUIT (1c) MILK (8fl.oz)	Biscuit (1ea) Jelly (1ea) Sausage Patty (1ea) FRUIT (1c) MILK (8fl.oz)	Grilled Cheese (1ea) With American Cheese FRUIT (1c) MILK (8fl.oz)	Brown Rice (1/2c) Cheese Omelet (1ea) FRUIT (1c) MILK (8fl.oz)	Brown Rice (1/2c) Sausage Link (2ea) FRUIT (1c) MILK (8fl.oz)	Average Nutrients Calories: 452 Sodium: 496mg S. Fat: 8.74%
8/25 – 8/29 9/22 – 9/26 10/20 – 10/24 11/17 – 11/21 12/15 – 12/19	Biscuit (1ea) Country Gravy (1oz) FRUIT (1c) MILK (8fl.oz)	Pancake (2ea) Bacon (2slice) Syrup (1oz) FRUIT (1c) MILK (8fl.oz)	French Toast (2ea) Sausage Link (1ea Syrup (1oz) FRUIT (1c) MILK (8fl.oz)	Ham Sandwich (1ea) FRUIT (1c) MILK (8fl.oz)	Cereal (1ea) FRUIT (1c) MILK (8fl.oz)	Average Nutrients Calories: 464 Sodium: 474mg S. Fat: 7.00%

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GUAM DEPARTMENT OF EDUCATION
SY 2025 – 2026 August – December
GDOE K - 5 Lunch MENU

WEEK OF:	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	NUTRIENTS
8/4 – 8/8 9/1 – 9/5 9/29 – 10/3 10/27 – 10/31 11/24 – 11/28	Spaghetti Noodles (1c) Meatballs (2oz) Dinner Roll (1ea) VEGETABLE OF THE DAY (3/4c) FRESH FRUIT (1/2c) MILK (8fl.oz)	Tuna Sandwich (1ea) VEGETABLE OF THE DAY (1 & 1/4c) RANCH DRESSING (2 Tbsp) FRESH FRUIT (1/2c) MILK (8fl.oz)	Chili (1oz) Hotdog (1ea) Potato Wedge (3/4c) FRESH FRUIT (1/2c) MILK (8fl.oz)	Brown Rice (1/2c) Local BBQ Chicken (2oz) VEGETABLE OF THE DAY (1 & ¼c) RANCH DRESSING (2 Tbsp) FRESH FRUIT (1/2c) MILK (8fl.oz)	Roast Beef (2oz) Brown Rice (1/2c) Gravy (2oz) VEGETABLE OF THE DAY (3/4c) FRESH FRUIT (1/2c) MILK (8fl.oz)	Average Nutrients Calories: 615 Sodium: 722mg S. Fat: 5.88%
8/11 – 8/15 9/8 – 9/45 10/6 – 10/10 11/3 – 11/7 12/1 – 12/5	Brown Rice (1c) Chicken Nuggets (5pcs) Ketchup Pkt (2ea) VEGETABLE OF THE DAY (3/4c) FRESH FRUIT (1/2c) MILK (8fl.oz)	Ham & Cheese Sandwich (1ea) VEGETABLE OF THE DAY (1 & 1/4c) RANCH DRESSING (2 Tbsp) FRESH FRUIT (1/2c) MILK (8fl.oz)	Brown Rice (1c) BBQ Chicken (2oz) VEGETABLE OF THE DAY (3/4c) FRESH FRUIT (1/2c) MILK (8fl.oz)	Brown Rice (1c) Beef Kadu (2oz) VEGETABLE OF THE DAY (1 & 1/4c) RANCH DRESSING (2 Tbsp) FRESH FRUIT (1/2c) MILK (8fl.oz)	Sloppy Joe (1ea) VEGETABLE OF THE DAY (3/4c) FRESH FRUIT (1/2c) MILK (8fl.oz)	Average Nutrients Calories: 628 Sodium: 816mg S. Fat: 6.16%
8/18 – 8/22 9/15 – 9/19 10/13 – 10/17 11/10 – 11/14 12/ 8 – 12/12	Hotdog (1ea) Ketchup Pkt (1pkt) VEGETABLE OF THE DAY (3/4c) FRESH FRUIT (1/2c) MILK (8fl.oz)	Tuna Sandwich (1ea) Tortilla Chips (5pcs) VEGETABLE OF THE DAY (1 & ¼c) RANCH DRESSING (2 Tbsp) FRESH FRUIT (1/2c) MILK (8fl.oz)	Spaghetti (3c) Meatsauce (2oz) Dinner Roll (1ea) VEGETABLE OF THE DAY (3/4c) FRESH FRUIT (1/2c) MILK (8fl.oz)	Brown Rice (1c) Grd Beef Goulash (2oz) VEGETABLE OF THE DAY (1 & ¼c) RANCH DRESSING (2 Tbsp) FRESH FRUIT (1/2c) MILK (8fl.oz)	Brown Rice (1c) Pork Adobo (2oz) VEGETABLE OF THE DAY (3/4c) FRESH FRUIT (1/2c) MILK (8fl.oz)	Average Nutrients Calories: 630 Sodium: 618mg S. Fat: 6.83%
8/25 – 8/29 9/22 – 9/26 10/20 – 10/24 11/17 – 11/21 12/15 – 12/19	Brown Rice (1c) Chicken Nuggets (5pcs) Ketchup Pkt (2ea) VEGETABLE OF THE DAY (3/4c) FRESH FRUIT (1/2c) MILK (8fl.oz)	Turkey Sandwich (1ea) Mayo Pkt (1ea) Ketchup (1ea) VEGETABLE OF THE DAY (1 & 1/4c) RANCH DRESSING (2 Tbsp) FRESH FRUIT (1/2c) MILK (8fl.oz)	Cheeseburger (1ea) (American Cheese) VEGETABLE OF THE DAY (3/4c) FRESH FRUIT (1/2c) MILK (8fl.oz)	Brown Rice (1c) Chicken Teriyaki (2oz) VEGETABLE OF THE DAY (1 & 1/4c) RANCH DRESSING (2 Tbsp) FRESH FRUIT (1/2c) MILK (8fl.oz)	Meatloaf (2oz) Dinner Roll (1ea) Gravy (1oz) Mashed Potato (3/4 FRESH FRUIT (1/2c) MILK (8fl.oz)	Average Nutrients Calories: 637 Sodium: 791mg S. Fat: 7.50%

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GUAM DEPARTMENT OF EDUCATION
SY 2025 – 2026 August – December
GDOE High School Breakfast MENU

WEEK OF:	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	NUTRIENTS
8/4 – 8/8 9/1 – 9/5 9/29 – 10/3 10/27 – 10/31 11/24 – 11/28	Pancake (2ea) Sausage Link (2ea) Syrup (1tbsp) FRUIT (1c) MILK (8fl.oz)	Stir Fry Rice (1c) Sliced Ham (1oz) Scrambled Eggs (1oz) Ketchup (1ea) FRUIT (1c) MILK (8fl.oz)	Grilled Cheese (1ea) With American Cheese FRUIT (1c) MILK (8fl.oz)	PBJ (1ea) FRUIT (1c) MILK (8fl.oz)	Yogurt (1ea) Cereal (1ea) FRUIT (1c) MILK (8fl.oz)	Average Nutrients Calories: 508 Sodium: 588mg S. Fat: 6.34%
8/11 – 8/15 9/8 – 9/45 10/6 – 10/10 11/3 – 11/7 12/1 – 12/5	Biscuit (1ea) Country Gravy (1oz) FRUIT (1c) MILK (8fl.oz)	Brown Rice (1c) Sausage Patty (1ea) FRUIT (1c) MILK (8fl.oz)	Cinnamon Toast (1ea) Bacon (2slice) FRUIT (1c) MILK (8fl.oz)	Waffles (2ea) Bacon (2slice) Syrup (1oz) FRUIT (1c) MILK (8fl.oz)	Toast (1ea) Scrambled Eggs (2oz) Ketchup (1ea) FRUIT (1c) MILK (8fl.oz)	Average Nutrients Calories: 503 Sodium: 521mg S. Fat: 8.09%
8/18 – 8/22 9/15 – 9/19 10/13 – 10/17 11/10 – 11/14 12/ 8 – 12/12	Cereal (1ea) Yogurt (1ea) FRUIT (1c) MILK (8fl.oz)	Biscuit (1ea) Jelly (1ea) Sausage Patty (1ea) FRUIT (1c) MILK (8fl.oz)	Grilled Cheese (1ea) With American Cheese FRUIT (1c) MILK (8fl.oz)	Brown Rice (1/2c) Cheese Omelet (1ea) FRUIT (1c) MILK (8fl.oz)	Brown Rice (1/2c) Sausage Link (2ea) FRUIT (1c) MILK (8fl.oz)	Average Nutrients Calories: 488 Sodium: 497mg S. Fat: 7.99%
8/25 – 8/29 9/22 – 9/26 10/20 – 10/24 11/17 – 11/21 12/15 – 12/19	Biscuit (1ea) Country Gravy (1oz) FRUIT (1c) MILK (8fl.oz)	Pancake (2ea) Bacon (2slice) Syrup (1oz) FRUIT (1c) MILK (8fl.oz)	French Toast (2ea) Sausage Link (1ea) Syrup (1oz) FRUIT (1c) MILK (8fl.oz)	Ham Sandwich (1ea) Mayo Pkt (1ea) FRUIT (1c) MILK (8fl.oz)	Cereal (1ea) Yogurt (1ea) FRUIT (1c) MILK (8fl.oz)	Average Nutrients Calories: 502 Sodium: 616mg S. Fat: 6.49%

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GUAM DEPARTMENT OF EDUCATION
SY 2025 – 2026 August – December
GDOE High School Lunch MENU

WEEK OF:	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	NUTRIENTS
8/4 – 8/8 9/1 – 9/5 9/29 – 10/3 10/27 – 10/31 11/24 – 11/28	Chili (1oz) Hotdog (1ea) Cheese Sauce (1oz) Ketchup Pkt (1ea) Potato Wedge (3/4c) FRESH FRUIT (1/2c) MILK (8fl.oz)	Spaghetti Noodles (1c) Meatballs (2oz) Dinner Roll (1ea) VEGETABLE OF THE DAY (1 & 1/4c) RANCH DRESSING (2 Tbsp) FRESH FRUIT (1/2c) MILK (8fl.oz)	Brown Rice (1/2c) Local BBQ Chicken (2oz) VEGETABLE OF THE DAY (1 & ¼c) RANCH DRESSING (2 Tbsp) FRESH FRUIT (1/2c) MILK (8fl.oz)	Tuna Sandwich (1ea) Tortilla Chips (5pcs) VEGETABLE OF THE DAY (3/4c) FRESH FRUIT (1/2c) MILK (8fl.oz)	Roast Beef (2oz) Brown Rice (1/2c) Gravy (2oz) VEGETABLE OF THE DAY (3/4c) FRESH FRUIT (1/2c) MILK (8fl.oz)	Average Nutrients Calories: 789 Sodium: 1097mg S. Fat: 6.54%
8/11 – 8/15 9/8 – 9/45 10/6 – 10/10 11/3 – 11/7 12/1 – 12/5	Brown Rice (1c) Chicken Nuggets (5pcs) Ketchup Pkt (2ea) VEGETABLE OF THE DAY (3/4c) FRESH FRUIT (1/2c) MILK (8fl.oz)	Taco Salad (1ea) Tortilla Chips (10pcs) Cheese Sauce (1oz) VEGETABLE OF THE DAY (1 & 1/4c) RANCH DRESSING (2 Tbsp) FRESH FRUIT (1/2c) MILK (8fl.oz)	Ham & Cheese Sandwich (1ea) VEGETABLE OF THE DAY (3/4c) FRESH FRUIT (1/2c) MILK (8fl.oz)	Brown Rice (1c) Beef Kadu (2oz) VEGETABLE OF THE DAY (1 & 1/4c) RANCH DRESSING (2 Tbsp) FRESH FRUIT (1/2c) MILK (8fl.oz)	Brown Rice (1c) BBQ Chicken (2oz) VEGETABLE OF THE DAY (3/4c) FRESH FRUIT (1/2c) MILK (8fl.oz)	Average Nutrients Calories: 780 Sodium: 949mg S. Fat: 6.98%
8/18 – 8/22 9/15 – 9/19 10/13 – 10/17 11/10 – 11/14 12/ 8 – 12/12	Hotdog (1ea) Ketchup Pkt (1pkt) Relish Pkt (1ea) Mustard Pkt (1ea) VEGETABLE OF THE DAY (3/4c) FRESH FRUIT (1/2c) MILK (8fl.oz)	Tuna Sandwich (1ea) Tortilla Chips (5pcs) Cheese Sauce (1oz) VEGETABLE OF THE DAY (1 & ¼c) RANCH DRESSING (2 Tbsp) FRESH FRUIT (1/2c) MILK (8fl.oz)	Spaghetti (1c) Meat sauce (2oz) Dinner Roll (1ea) VEGETABLE OF THE DAY (3/4c) FRESH FRUIT (1/2c) MILK (8fl.oz)	Cheese Burger (1ea) (American Cheese) VEGETABLE OF THE DAY (1 & ¼c) RANCH DRESSING (2 Tbsp) FRESH FRUIT (1/2c) MILK (8fl.oz)	Brown Rice (1c) Pork Adobo (2oz) VEGETABLE OF THE DAY (3/4c) FRESH FRUIT (1/2c) MILK (8fl.oz)	Average Nutrients Calories: 813 Sodium: 1016mg S. Fat: 7.31%
8/25 – 8/29 9/22 – 9/26 10/20 – 10/24 11/17 – 11/21 12/15 – 12/19	Brown Rice (1c) Chicken Nuggets (5pcs) Ketchup Pkt (2ea) VEGETABLE OF THE DAY (3/4c) FRESH FRUIT (1/2c) MILK (8fl.oz)	Turkey Sandwich (1ea) Mayo Pkt (1ea) Ketchup (1ea) VEGETABLE OF THE DAY (1 & 1/4c) RANCH DRESSING (2 Tbsp) FRESH FRUIT (1/2c) MILK (8fl.oz)	Brown Rice (1c) Chicken Kadu (2oz) VEGETABLE OF THE DAY (3/4c) FRESH FRUIT (1/2c) MILK (8fl.oz)	Brown Rice (1c) Chicken Teriyaki (2oz) VEGETABLE OF THE DAY (1 & 1/4c) RANCH DRESSING (2 Tbsp) FRESH FRUIT (1/2c) MILK (8fl.oz)	Meatloaf (2oz) Dinner Roll (1ea) Gravy (1oz) Mashed Potato (3/4) FRESH FRUIT (1/2c) MILK (8fl.oz)	Average Nutrients Calories: 782 Sodium: 974mg S. Fat: 7.75%

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GDOE Operated Cafeteria Top 5 Menu Items

Okkodo High School:

BREAKFAST:

- **Egg Omelet**
- **French Toast**
- **Bacon**

LUNCH:

- **Roast Beef**
- **Meatloaf w/ Mashed Potato**

D.L Perez Elementary School:

BREAKFAST:

- **Egg Omelet**
- **French Toast**
- **Bacon**

LUNCH:

- **Roast Beef**
- **Spaghetti with meatballs**
- **Meatloaf w/ Mashed Potato**

Ordot Chalan Pago Elementary School:

BREAKFAST:

- **Egg Omelet**
- **French Toast**
- **Bacon**

LUNCH:

- **Roast Beef**
- **Meatloaf w/ Mashed Potato**

FSMC Operated Cafeteria Top 5 Menu Items

GDOE Operated Cafeteria Updates

1. **Okkodo High School**
   a. Staffing – OHS is currently lacking a Cook and 6 Cook Assistants, which if hired would ensure that the operation would run more efficient.
   b. Equipment – GDOE Currently does not have a Cafeteria Equipment Maintenance Contract, which means that all existing equipment is being used to its maximum capacity. Maintenance will be conducted by the Facilities and Maintenance team until the contract is approved.

Cafeteria Site	Equipment on site	Status of Equipment
Okkodo High School	Exhaust Hood	Fair
	Double Stack Ovens	Fair (in need of maintanence)
	Cambro Transporter	Fair
	Braising Pan	Fair (in need of maintanence)
	Reach in Chiller	Fair (in need of maintanence)
	Walk-in Freezer	Fair (in need of maintanence)
	Walk-in Chiller	Fair (in need of maintanence) Main Cafeteria
	Scullery Machine	Fair (in need of maintanence) Annex Scullery is not working
	Milk Coolers	Fair (in need of maintanence)
	Hot Line	Fair (in need of maintanence)
	Cold Line	Fair (in need of maintanence)

   c. Concerns – Hiring Status

2. **Ordot Chalan Pago Elementary School**
   a. Staffing – OCPES currently has one Cook Assistant position open, current staff is able to maintain operations.
   b. Equipment – There is currently no maintenance contract for the cafeteria equipment, and the cafeteria does not have a functioning scullery, which is essential for sanitizing student trays and utensils. Staff are currently washing all items manually, which increases the risk of human error and may lead to cross-contamination of food products. Request for funding for Scullery is with DFAS workflow for approval.

Cafeteria Site	Equipment on site	Status of Equipment
Ordot Chalan Pago Elementary School	Exhaust Hood	Fair
	Double Stack Ovens	Fair (in need of maintanence)
	Cambro Transporter	Fair
	Braising Pan	Fair (in need of maintanence)
	Reach in Chiller	Fair (in need of maintanence)
	Walk-in Freezer	Fair (in need of maintanence)
	Walk-in Chiller	Fair (in need of maintanence)
	Scullery Machine	Currently down (this is a key equipment for sanitation)
	Milk Coolers	Fair (in need of maintanence)
	Hot Line	Fair (in need of maintanence)
	Cold Line	Fair (in need of maintanence)
	Steam Kettle	Fair (in need of maintanence)

   c. Concerns – Hiring Status & Scullery

3. **D.L Perez Elementary School**
   a. Staffing – DLPES currently has three Cook Assistant positions open, which, if filled, would ensure that operations run more efficiently. Hiring these personnel would also help ease the stress and burden of the current work environment.
   b. Equipment – There is currently no maintenance contract for the cafeteria equipment, and the cafeteria does not have a functioning scullery, which is essential for sanitizing student trays and utensils. Staff are currently washing all items manually, which increases the risk of human error and may lead to cross-contamination of food products. Request for funding for Scullery is with DFAS workflow for approval.

Cafeteria Site	Equipment on site	Status of Equipment
D.L Perez Elementary School	Exhaust Hood	Need new filters
	Double Stack Ovens	Fair (in dire need of maintanence)
	Air Curtains	Needs Replacing
	Braising Pan	Fair (in need of maintanence)
	Reach in Chiller	Fair (in need of maintanence)
	Walk-in Freezer	Fair (in need of maintanence)
	Walk-in Chiller	Fair (in need of maintanence)
	Scullery Machine	Currently down (this is a key equipment for sanitation)
	Milk Coolers	Fair (in need of maintanence)
	Hot Line	Fair (in need of maintanence)
	Cold Line	Fair (in need of maintanence)

   c. Concerns – Hiring Status & Scullery

Food and Nutrition Services Management Division Updates
Staffing

Anthony "Sean" Monforte – Administrator

Tricia Sanchez – Administrative Assistant

Maria Everette Dixon – Administrative Officer

FINANCIAL SECTION

Franklin Cruz – Program Coordinator IV

Danny Quichocho – Program Coordinator II

Ivy Yen – Program Coordinator II

PROGRAM /OPERATION SECTION

Cecile Olandez – Program Coordinator III

Edward Cruz – Program Coordinator II

Bruce San Nicolas – Program Coordinator II

Tony Villanueva – Storekeeper I (assisting FNSMD operation)

COMPLIANCE SECTION

Matthew Sablan – Program Coordinator IV

Renee Lizama – Program Coordinator III

Joselito de Guzman – Program Coordinator I

VACANT POSITION

Program Coordinator III

Program Coordinator I

Program Coordinator I

Program Coordinator I

Food Service Management Companies (SODEXO) Operated Cafeteria Updates

1. **Equipment**

    a. The FSMC is required to maintain the readiness of all cafeteria equipment on site.
    b. GDOE is responsible for replacing any inoperable equipment as needed for both GDOE and FSMC operated cafeterias.

2. **Staffing**

    a. FSMC has some shortages of Staff but is able to maintain all operations having the ability to move personal around.

3. **District Issues & Concerns**

    a. Late arrivals – FSMC is working on hiring more staff and bring in additional delivery vehicles to address this on-going issue.
    b. Running out of food – FSMC ensured the District they will monitor more precisely to ensure all student from start of meal service to end has the same quality of food.

CAFETERIA INSPECTIONS AND RECOMMENDATIONS

The report provides an overview of the inspections conducted in GDOE cafeterias. It details findings related to equipment deficiencies, maintenance issues, and necessary upgrades that are essential for achieving optimal operational standards and ensuring compliance with health regulations.

Key Areas of Focus

- **Broken Equipment:** Identification and assessment of malfunctioning or broken equipment impacting daily operations and food service efficiency.
- **Equipment Needs:** Analysis of essential equipment requirements to enhance food preparation, storage, and overall cafeteria functionality.

Concerns/Findings

OHS/FNS Concern

- No Meal Clerk was present during meal service.
- FNS notified the school principal on the issue and recommended fixes.

JFK/FNS Concern

- No Grease Trap under the three compartment sink.
- Signs of roach droppings
- Notified the Sodexo Supervisor and the Administrative Officer to make arrangements to address the issues.

PCLES/FNS Concern

- Signs of roach droppings
- Notified the Sodexo Supervisor and School Principal to make arrangements to address the issue.

AHES/FNS Concern

- No Grease Trap under three compartment sink.
- Walls and windows need to be cleaned in the cafeteria.
- Roach and lizard droppings found.
- Notified Sodexo Supervisor and Principle to make arrangements to address the issue.

ATES/FNS Concern

- Keep items away from the walls in Freezer, Chiller and dry storage.
- Walls in various areas need to be wiped down and cleaned. Due to roach and lizard droppings.
- Outlet covers needed in various areas.

- The ceiling tiles in the dining area need replacement.
- Signs of ants, spiders and lizards found.
- No grease trap under three compartment sink.
- Tiles at the serving line need replacement.
- Notified Sodexo Supervisor and Principle to make arrangements to address the issue.

AMS/FNS Concern

- Janitor storage needs to be cleaned due to clutter.
- Janitor storage wall where faucet needs to be patched.
- The wall's back door and around the scullery area needs to be wiped down.
- The outlet cover needs replacement next to the reach in cooler.
- Roach eggs found in dry storage.
- Notified Sodexo Supervisor and Principle to make arrangements to address the issue.

LES/FNS Concern

- No Grease Trap under the three compartment sink.
- Siphonage or back flow flapper to prevent back flow missing.
- Signs of live roach and lizard found.
- Burned out light bulbs in the dining area.
- Notified Sodexo Supervisor and Principle to make arrangements to address the issue.

TAMES/FNS Concern

- No grease trap under three compartment sink.
- Ceiling tiles need replacement.
- Ceiling vents needs cleaning.
- Scullery machine not working.
- Notified Sodexo Supervisor and Principle to make arrangements to address the issue.

AIJMS/FNS Concerns

- The dry storage area needs to be swept behind wooden boxes.
- Light covers missing in various areas.
- Windows above the walk-in freezer and chiller need to be secured.
- No grease trap under the three compartment sink.
- Signs of roach and lizard droppings found.
- The serving line entrance to the cooking area ceiling needs to be repaired.
- Notified Sodexo Supervisor and Principle to make arrangements to address the issue.

GWHS/FNS Concerns

- Sweep underneath shelves in walk-in chiller.
- Move food items away from the walls.
- Scullery machine not working.
- Milk cooler not working.
- Clean window areas due to lizard droppings.
- Seal all holes in windows with plexiglass in the dining area.
- AC units need cleaning.
- The dining table formica needs to be repaired.
- Notified Sodexo Supervisor and Principle to make arrangements to address the issue.

SHS/FNS Concerns

- Exhaust light needs to be secured again.
- The light bulb burned out in dry storage.
- Sweep behind scullery.
- Scullery not working.
- No grease trap under the three compartment sink.
- No air curtain in the cafeteria.
- Need to schedule for pest control.
- Notified Sodexo Supervisor and Principle to make arrangements to address the issue.

OVMS/FNS Concerns

- Pipe leaking under scullery machine.
- AC Units in the dining area need cleaning.
- The AC Unit in the office is still not secured properly.
- The wire from the ceiling is still not secured.
- Signs of roach and lizard droppings found.
- The faucet next to the three compartment sink is leaking.
- Notified Sodexo Supervisor and Principle to make arrangements to address the issue.

MMMS/FNS Concerns

- No issues or concerns found at the school site.
- Notified Sodexo Supervisor and Principle.

IES/FNS Concerns

- No grease trap under the three compartment sink.
- Back flow flapper to prevent back flow is missing.
- Notified Sodexo Supervisor and Principle to make arrangements to address the issue.

IMS/FNS Concerns

- Walls need cleaning due to roach droppings found.
- Clean cabinet under the sink roach and lizard droppings found.
- Seal open gaps in the chemical area.
- Notified Sodexo Supervisor and Principle to make arrangements to address the issue.

No other concerns

Recommendations

- **Immediate Repairs:** Prioritization of urgent repairs to resolve existing equipment issues and guarantee uninterrupted cafeteria services.
- **Long-Term Upgrades:** Proposals for strategic investments in new equipment to improve reliability, efficiency, and compliance with health and safety standards.

National School Lunch Program (NSLP), School Breakfast Program (SBP), Child and Adult Care Food Program (CACFP)
On-site Observation

The Food and Nutrition Services Management Division (FNSMD) team began the on-site reviews on August 7, 2025, and has completed reviews for **29 out of the 39 schools** participating in the NSLP as of September 5, 2025. This includes reviews for 19 elementary schools, 6 middle schools, and 4 high schools. The on-site reviews for all 39 schools are scheduled to be completed on or before February 1, 2026.

> *[7 CFR 210.8(a)(1)] - Every school year, each school food authority with more than one school shall perform no less than one on-site review of the counting and claiming system and the readily observable general areas of review cited under § 210.18(h), as prescribed by USDA FNS for each school under its jurisdiction. The on-site review shall take place prior to February 1 of each school year.*

Moreover, the FNS team conducted on-site reviews for the School Breakfast Program (SBP) at **28 out of the 39 participating schools.** This update is as of September 5, 2025.

> *[7 CFR 220.11(d)(1)] - Every school year, each school food authority with more than one school shall perform no less than one on-site review of the breakfast counting and claiming system and the readily observable general areas of review identified under § 210.18(h) of this chapter, as specified by USDA FNS, for a minimum of 50 percent of schools under its jurisdiction with every school within the jurisdiction being reviewed at least once every two years. The on-site review shall take place prior to February 1 of each school year.*

During these reviews, the FNS team evaluated meal quality, nutritional standards, and food safety practices to ensure that each school provides healthy and balanced meals for students.

On-going Issues/Solutions

1. Personnel

- **RTFs and Hiring:**
  - PCIII Position 109871 – Interviews conducted 8/28/25.
  - PCI Positions 101016 & 111277 – Fully executed; HR using July job announcements for listings.
  - HR acknowledged RTFs and listings on 8/13/25; HR and Budget followed up on Pos 111 on 8/19/25.
- **Cafeteria Staffing Support:**
  - FM assistance with FNS ongoing since 10/8/24; Tony assigned to FNS.
  - Cook Assistant interviews for OHS held 8/15/25 (1 RTF executed, 5 applicants interviewed).
  - Six additional RTFs pending execution; HR follow-up on 8/19/25.
- **Personnel Transfer:**
  - Request submitted to transfer personnel from location 827 to 826.
  - Budget and Accounting collaborating with HR; team met with Budget on 8/11/25 to discuss fund transfer (still ongoing).

2. Budget & Accounting

- **Sodexo FSMC Third Renewal (PO20250109):**
  - Payment processing for May & June invoices in progress; April invoice paid on 8/19/25.
  - PO modification certified by Budget on 8/18/25 and forwarded to Procurement; PO Mod still pending (20250497).
- **Sodexo FSMC Fourth Renewal (PO20250497):**
  - Covers July–Sept 2025; PO Mod currently in DFAS queue (Munis).
  - Documentation forwarded to Procurement for Oct 2025–June 2026 requisition entry; follow-up sent 8/29/25.
- **FSMC New Contract (SY 26–27):**
  - Extensive coordination with Budget and Procurement from Feb–Aug 2025; GL funds loaded, requisition released, and scope revisions submitted per Procurement and Legal guidance.
  - Currently with GDOE Legal for review as of 8/25/25.
- **ServSafe Certification:**
  - Funding for cafeteria personnel certification approved on 8/28/25. Coordination with staff underway.
- **Grease Trap Maintenance (35 Sites):**
  - GL account provided by Budget; price quotes requested from vendors (JMI, Barrett, Tofu Mauleg).
  - FES/AIJMS grease traps under FM work order; requisition pending with Procurement as of 8/8/25.

3. Procurement

- **Food Commodities Contract:**
  - Requisition entered 3/13/25, later cancelled 8/14/25 to reallocate funds to cafeteria supplies.
- **Pest Control (Vector) IFB 008-2025:**
  - Reviewed by Legal, published on 8/5/25; awaiting next steps.
- **Commercial Kitchen Equipment (IFB 006-2025):**
  - Amendment 4 issued 7/2/25; currently progressing through Procurement workflow.
- **Farm to School Program:**
  - Procurement of supplies and contractual services initiated 7/31/25.

School Events

- Upcoming Event
  - National School Lunch Week 2025 celebration from October 13-17, 2025.