DEPARTMENT OF EDUCATION
Food and Nutrition Service Management Division
501 Mariner Ave., Barrigada, Guam 96913
Telephone: (671) 300-1398
Email:fnsmd-lea@gdoe.net

K. Erik Swanson, Ph.D.
Superintendent of Education
Administrator

Anthony Sean Monforte

MONTHLY DISTRICT
Monthly Cafeteria Report

Prepared by: Joselito "Joey" de Guzman — November 17, 2025 (Date)

Reviewed/Approved by: Anthony "Sean" Monforte — 11-13-25 (Date)

GUAM DEPARTMENT OF EDUCATION
STUDENT SUPPORT SERVICES DIVISION
RECEIVED BY: SSSD @ 11:49 am
NAME
DATE/TIME 11/13/25

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 19

ONGOING ISSUES/SOLUTIONS 20

TRAINING CONDUCTED 21

SCHOOL EVENTS 21

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

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

	OCTOBER		
	School Breakfast Program (SBP)	**National School Lunch Program (NSLP)**	**TOTAL**
SY 2024 – 2025	171,669	279,944	451,613
SY 2025 - 2026	172,659	288,585	461,244

Outlier: Both the School Breakfast Program (SBP) and the National School Lunch Program (NSLP) reported an increase of 9,631 meals, reflecting a 2.13% rise. This growth indicates a higher level of student engagement with the meal service programs.

	Head Start OCTOBER			
	Breakfast	**Lunch**	**Snacks**	**TOTAL**
SY 2024 – 2025	6,815	7,161	3,950	17,926
SY 2025 - 2026	6,637	6,923	3,337	16,897

Outlier: The participation of Head Start students showed a decrease, with a total of 1,029 fewer meals served, which represents a 5.74% decline compared to October of last year. This decline affected the meals served for this school year due to the closure of the Harry S. Truman and Chief Brodie I & II centers.

Payment to Sodexo Tracker
SY 2025-2026

As of October 13, 2025

MONTHS	PAYMENT	GRAND TOTAL
August	$1,769,151.68	**$4,088,670.56**
September	$2,319,518.88	
October	-	
November	-	
December	-	
January	-	
February	-	
March	-	
April	-	
May	-	
June	-	
July	-	

Outstanding/Unpaid Balances

Remaining Balance	July	August	September	October	TOTAL
	$23,374.50	$1,769,151.68	$2,319,518.88	-	**$4,112,045.06**

Outlier: The monthly payments made to Sodexo for the 2025–2026 school year span from August to July, totaling **$4,088,670.56**. The second section lists the outstanding or unpaid balances for July, August and September which add up to **$4,112,045.06.**

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	July 2025	August 2025	September 2025
Guam Dept. of Education (including Head Start)	$26,835.90	$1,755,079.88	Ongoing
Dept. of Defense Education Activities	$0.00	$19,125.54	Ongoing
Dept. of Youth Affairs	$6,859.17	$6,993.96	Ongoing
Guahan Academy Charter School	$0.00	$17,168.89	Ongoing
Andersen Child Care Centers	$7,160.13	$5,339.64	Ongoing
Naval Station Child Care Centers	$6,745.96	$7,017.96	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 October 31, 2025

- FNS 10 - Report of School Meal Activity - 30 day report (September 2025)
- FNS 44 - Report of CACFP Meal Activity - 30 day report (September 2025)
- FNS 10 - Report of School Meal Activity - 90 day report (July 2025)
- FNS 10 - Report of School Meal Activity - 90 day report (July 2025)
- FNS 777 - Report of Financial Activities - 2026 1st qtr Child Nutrition Block (NSLP, SBP, CACFP)
- FNS 777 - Report of Financial Activities - 2026 State Administrative Expense Fund
- FNS 425 - Report of Financial Activities - Fresh Fruits & Vegetables Program, Equipment Grant, Farm to School, CN Technology Innovation Grant
- FNS 908 - Report of Program Activity (Narrative) - CN Technology Innovation Grant

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 provided an annual training of the CACFP to the Military Sponsors, Andersen & Naval Station Child Care Centers. The training provided guidance and technical assistance on the responsibilities of a Sponsor participating in the CACFP.
    - FNSMD conducted an Administrative Review of Andersen Child Care's management of their CACFP Operations for School Year 2024-2025. Areas of the review consist of Food Safety, Financial Management, Food Service Operations, Eligibility Determination, On-Site Monitoring, Meal Pattern Requirements, etc.
    - FNSMD has requested Andersen Child Care Center's detailed transaction listings that support the Sponsors Expenditure Claims for CACFP Operations during School Year 2024-2025. FNSMD will review the expenditures to ensure compliance to the CACFP.
    - FNSMD is presently working with the Sponsor, Joint Region Marianas (JRM), in their bid to participate in the CACFP. JRM has expressed their intention to operate Day Care Homes within the Military Bases.

Stakeholder October Menu

BRIGHT BITES KITCHEN @ Guam Head Start OCT

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
National School Lunch Week 10/13-10/17 Taste the World		1 Breakfast Croissant & Scrambled Eggs Lunch Corn dog & Smile Fries Snack Benefit Bar	2 Breakfast Sausage & Cheese Biscuit Sandwich Lunch Chicken Drumstick & Rice Snack Fresh Fruit	3 Breakfast Breakfast on a Stick Lunch Cheese Pizza Snack Graham Crackers
Breakfast is served with Fruit Lunch is served with Fruit & Vegetable				
6 Breakfast Stuffed Bagel Lunch Salisbury Steak w/ Rice Snack Graham Crackers	7 Breakfast Breakfast Pizza Lunch Teriyaki Chicken & Rice Snack Fresh Fruit	8 Breakfast Mini Pancakes Lunch Cheeseburger Snack Cereal Bar	9 Breakfast Mini Chicken Breakfast Biscuit Lunch Chili w/ Hot Dog & Rice Snack Fresh Fruit	10 Breakfast Sausage & Rice Lunch Cheesy Breadsticks Snack Graham Crackers
AM Programs Get Breakfast PM Programs get Lunch and Snack and all Day Programs get breakfast, lunch & Snack				
13 Breakfast Blueberry Muffin Lunch from Korea Beef Bulgogi & Rice Snack Graham Crackers	14 Breakfast French Toast Sticks Lunch from Mexico Nachos w/ Chicken Taco Meat & Cheese Sauce Snack Fresh Fruit	15 Breakfast Breakfast on a Stick Lunch from China Orange Chicken w/ Rice Snack Cereal Bar	16 Breakfast Sausage & Cheese English Muffin Sandwich Lunch from Italy Spaghetti & Meatballs Snack Fresh Fruit	17 Breakfast Pork Fried Rice Lunch from USA Popcorn Chicken w/ Mashed Potatoes & Gravy Snack Graham Crackers
All meals meat USDA requirements for Healthy, Hunger Free Children				
20 Breakfast Stuffed Bagel Fruit Lunch Cheesy Breadsticks w/ Spaghetti Sauce Snack Graham Crackers	21 Breakfast Breakfast Pizza Lunch Orange Chicken w/ Rice Snack Fresh Fruit	22 Breakfast Mini Pancakes Fruit Lunch Hot Dog Snack Cereal Bar	23 Breakfast Croissant w/ Egg & Cheese Lunch Bistek w/ Rice Snack Fresh Fruit	24 Breakfast Benefit Bar Fruit Lunch Breaded Chicken Sandwich Snack Graham Crackers
White Milk Comes with Breakfast, Lunch and Snack				
27 Breakfast Muffin Lunch Chicken Alfredo Pasta Snack Graham Crackers	28 Breakfast French Toast Sticks Lunch Beef Nachos w/ Cheese Sauce Snack Fresh Fruit	29 Breakfast Croissant w/ Scrambled Eggs Lunch Corn Dog & Smile Fries Snack Cereal Bar	30 Breakfast Sausage & Cheese Biscuit Lunch Drumstick w/ Rice Snack Fresh Fruit	31 Breakfast Breakfast on a Stick Halloween Lunch Cheese Pizza Cheetos! Snack Graham Crackers

9/24/25

USDA is an equal opportunity provider, employer, and lender.

encore

Guam Elementary Menu

OCT

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
National School Lunch Week October 13-17 Taste the World!		**1** Breakfast Croissant Scrambled Egg Fruit Lunch Corn Dog Smile Fries Fruit	**2** Breakfast Sausage & Cheese Biscuit Sandwich Fruit & Juice Lunch Breaded Drumstick Red Rice Salad Fruit	**3** Breakfast Breakfast on a Stick Fruit Lunch Cheese Pizza Daily Vegetable Fruit
A Variety of Fruits and Vegetables are offered weekly including Fresh, Frozen and Canned				
6 Breakfast Stuffed Bagel Fruit Lunch Salisbury Steak w/ Rice & Gravy Daily Vegetable Fruit	**7** Breakfast Breakfast Pizza Fruit & Juice Lunch Teriyaki Chicken Rice Beans Fruit	**8** Breakfast Mini Pancakes Fruit Lunch Cheeseburger Potato Wedges Daily Fruit	**9** Breakfast Biscuit Sandwich w/ Mini Chicken Fruit & Juice Lunch Chili w/ Hot Dog Rice Vegetable Mango	**10** Breakfast Sausage & Rice Fruit Lunch Cheesy Breadsticks Marinara Sauce Vegetable & Fruit
Cold Cereal is offered daily (except Thursday) as a 2nd breakfast Option				
13 Breakfast Muffin Fruit Lunch from Korea Beef Bulgogi Rice Daily Vegetable Fruit	**14** Breakfast French Toast Sticks Fruit & Juice Lunch from Mexico Chicken Nachos W/ Cheese Sauce Black Beans Fruit	**15** Breakfast Breakfast on a Stick Fruit Lunch from China Orange Chicken Rice Fruit Daily Vegetable	**16** Breakfast English Muffin Sandwich w/ Sausage & Cheese Fruit & Juice Lunch from Italy Spaghetti w/ Meatballs Ceasar Salad Fruit	**17** Breakfast Pork Fried Rice Fruit Lunch from USA Popcorn Chicken Mashed Potatoes & Gravy Corn Fruit
All meals meat USDA requirements for Healthy, Hunger Free Children				
20 Breakfast Stuffed Bagel Fruit Lunch Cheesy Breadsticks Marinara Dipping Sauce Daily Vegetable Fruit	**21** Breakfast Breakfast Pizza Fruit & Juice Lunch Orange Chicken Rice Daily Vegetable Fruit	**22** No School Parent Teacher Conferences	**23** Breakfast Egg & Cheese Croissant Sandwich Fruit & Juice Lunch Bistek Rice Vegetable & Fruit	**24** Breakfast Benefit Bar Fruit Lunch Breaded Chicken Sandwich Potato Wedges Fruit
At lunch, you are required to take a fruit or vegetable and at least 2 other items (Milk is optional)				
27 Breakfast Muffin Fruit Lunch Chicken Alfredo Pasta Daily Vegetable Mandarin Oranges	**28** Breakfast French Toast Sticks Fruit & Juice Lunch Beef Nachos w/ Cheese Sauce Black Beans Fruit	**29** Breakfsat Croissant Scrambled Eggs Fruit Lunch Corn Dog Smile Fries Tropical Fruit Mix	**30** Breakfast Sausage & Cheese Biscuit Sandwich Fruit & Juice Lunch Chicken Drumstick Red Rice Fruit & Vegetable	**31** Breakfast Breakfast on a Stick Fruit Halloween Lunch Cheese Pizza Daily Vegetable & Fruit Cheetos!

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

9/24/25

USDA is an equal opportunity provider, employer, and lender.

GDOE Middle & High Schools

OCT

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
National School Lunch Week October 13-17 Taste the World		**1** Breakfast Croissant Scrambled Eggs Fruit Lunch Corn Dog or Hot Dog Smile Fries Tropical Fruit Mix	**2** Breakfast Sausage & Cheese Biscuit Sandwich Fruit & Juice Lunch Chicken Drumstick or Popcorn Chicken Red Rice Salad	**3** Breakfast Breakfast on a Stick Fruit Lunch Cheese Pizza or Pepperoni Pizza Daily Vegetable Fruit
A Variety of Fruits and Vegetables are offered weekly including Fresh, Frozen and Canned				
6 Breakfast Stuffed Bagel Fruit Lunch Salisbury Steak w/ Rice & Gravy or Corn Dog Daily Vegetable Mandarin Oranges	**7** Breakfast Breakfast Pizza Fruit & Juice Lunch Teriyaki Chicken w/ Yakisoba or Rice Beans Fruit	**8** Breakfast Mini Pancakes Fruit Lunch Cheeseburger or Hamburger Potato Wedges Fruit	**9** Breakfast Biscuit Sandwich w/ Mini Chicken Fruit & Juice Lunch Chili w/ Hot Dog or Teriyaki Beef Dippers Rice Vegetable	**10** Breakfast Sausage & Rice Fruit Lunch Cheesy Breadsticks w/ Marinara or Turkey and Cheese Sandwich Vegetable & Fruit
Cold Cereal is offered daily (except Thursday) as a 2nd breakfast Option				
13 Breakfast Muffin Fruit Lunch Lunch from Korea Beef Bulgogi Rice Daily Vegetable Fruit	**14** Breakfast French Toast Sticks Fruit & Juice Lunch from Mexico Chicken Nachos w/ Cheese Sauce Black Beans Fruit	**15** Breakfast Breakfast on a Stick Fruit Lunch from China Orange Chicken Rice Daily Vegetable Fruit	**16** Breakfast English Muffin Sandwich w/ Sausage & Cheese Fruit & Juice Lunch from Italy Spaghetti w/ Meatballs Ceasar Salad Fruit	**17** Breakfast Pork Fried Rice Fruit Lunch from USA Popcorn Chicken Bowl Mashed Potatoes & Gravy Roll & corn Fruit
All meals meat USDA requirements for Healthy, Hunger Free Children				
20 Breakfast Stuffed Bagel Fruit Lunch Cheesy Breadsticks w/ Marinara or Pepperoni Pizza Daily Vegetable Fruit	**21** Breakfast Breakfast Pizza Fruit & Juice Lunch Orange Chicken or Spicy General Tso's Chicken Vegetable Fruit	**22** Breakfast Mini Pancakes Fruit Lunch Hot Dog or BBQ Pork Rib Patty Pork and Beans Fruit	**23** Breakfast Croissant Sandwich w/ Egg & cheese Fruit & Juice Lunch Bistek or Chicken Estufao Rice Vegetable & Fruit	**24** Breakfast Benefit Bar Fruit Lunch Breaded Chicken Sandwich Regular or Spicy Potato Wedges Fruit
At lunch, you are required to take a fruit or vegetable and at least 2 other items (Milk is optional)				
27 Breakfast Muffin Fruit Lunch Chicken Alfredo Pasta or Penne w/ Spaghetti Sauce & Meatballs Vegetable Fruit	**28** Breakfast French Toast Sticks Fruit & Juice Lunch Beef or Pork Nachos w/ Cheese Sauce Black Beans Fruit	**29** Breakfast Croissant Scrambled Eggs Fruit Lunch Corn Dog or Hot Dog Smile Fries Fruit	**30** Breakfast Sausage & Cheese Biscuit Sandwich Fruit & Juice Lunch Chicken Drumstick or Popcorn Chicken Red Rice Fruit & Vegetable	**31** Breakfast Breakfast on a Stick Fruit Halloween Lunch Cheese Pizza or Pepperoni Pizza Daily Vegetable & Fruit Cheetos!

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

9/24/25

USDA is an equal opportunity provider, employer, and lender.

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 (1tbsp) FRUIT (1c) MILK (8fl.oz)	Stir Fry Rice (1/2c) Scrambled Eggs (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%**

DUE TO UNFORESEEN CIRCUMSTANCES THIS MENU IS SUBJECT TO CHANGE WITHOUT NOTICE
"This institution is an equal opportunity provider and employer."
As of 1/28/25

FNSMD Reviewed & Approved:

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 (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 (1c) 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%**

DUE TO UNFORESEEN CIRCUMSTANCES THIS MENU IS SUBJECT TO CHANGE WITHOUT NOTICE
"This institution is an equal opportunity provider and employer."
As of 1/28/25

FNSMD Reviewed & Approved:

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)

DUE TO UNFORESEEN CIRCUMSTANCES THIS MENU IS SUBJECT TO CHANGE WITHOUT NOTICE
"This institution is an equal opportunity provider and employer."
As 1/28/25

FNSMD Reviewed & Approved:

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%**

DUE TO UNFORESEEN CIRCUMSTANCES THIS MENU IS SUBJECT TO CHANGE WITHOUT NOTICE

As of 1/28/25

"This institution is an equal opportunity provider and employer."

FNSMD Reviewed & Approved: 5/28/25

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 & ¾c) RANCH DRESSING (2 Tbsp) FRESH FRUIT (1/2c) MILK (8fl.oz)	Spaghetti (1c) 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%**

DUE TO UNFORESEEN CIRCUMSTANCES THIS MENU IS SUBJECT TO CHANGE WITHOUT NOTICE

As of 1/28/25

"This institution is an equal opportunity provider and employer."

FNSMD Reviewed & Approved:

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)	PB&J (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%**

DUE TO UNFORESEEN CIRCUMSTANCES THIS MENU IS SUBJECT TO CHANGE WITHOUT NOTICE

As of 1/28/25

"This institution is an equal opportunity provider and employer."

FNSMD Reviewed & Approved:

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%**

DUE TO UNFORESEEN CIRCUMSTANCES THIS MENU IS SUBJECT TO CHANGE WITHOUT NOTICE

As of 1/28/25

"This institution is an equal opportunity provider and employer."

FNSMD Reviewed & Approved:

GDOE Operated Cafeteria Top 5 Menu Items

Okkodo High School:

D.L Perez Elementary School:

Ordot Chalan Pago Elementary School:

FSMC Operated Cafeteria Top 5 Menu Items

Top Lunch:

1. Thursday Drumstick 10/2 (12,839)
2. Friday Popcorn Chicken Bowl 10/17 (12,775)
3. Thursday Drumstick 10/30 (12,663)

Low Lunch:

1. Monday Salisbury Steak 10/6 (11,787)
2. Monday Beef Bulgogi 10/13 (11,800)
3. Tuesday Teriyaki Chicken 10/7 (11,815)

Top Breakfast:

1. Thursday 10/2 Sausage Breakfast Sandwich (8,173)
2. Tuesday 10/21 Breakfast Pizza (7932)
3. Tuesday 10/14 French Toast (7892)

Low Breakfast:

1. Monday 10/20 Benefit Bar (6,570)
2. Friday 10/31 Breakfast on a Stick (6,772)
3. Monday 10/13 Muffin (6,950)

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 efficiently.
    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)
	Scullery Machine	Main Cafeteria 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

Rynette Perez - 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 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

MASES/FNS Concern

- The storeroom needs sweeping.
- The storeroom where milk is stored needs AC. It's really warm inside.
- The water heater area needs to be swept dead roaches found.
- Office and dry storage needs to be swept dead roaches found.
- The bathroom in the dining area is really dirty and needs cleaning in both male and female restrooms.
- Pest control needed ASAP.
- The bathroom in the cafeteria needs to be cleaned and swept.
- AC vents in the dining area need to be dusted and cleaned.
- Light covers in the dining area need cleaning dead lizards and other bugs in covers.
- Plexiglass on windows needs to be secured.
- The serving line area needs to be cleaned of lizard droppings.

THS/FNS Concern

- Dry storage needs to be swept.
- Walls need to be cleaned due to dusty, dirty and stained.
- Pest control needed due to spiders and ants found.
- Light covers need to be cleaned in dry storage and scullery areas.
- No grease trap under three compartment sink.
- The ceiling tile was wet in the office.
- Light covers in the dining area have spiders and ants.
- Electrical cover in the dining area missing from the panel.
- Tiles are discoloring in the dining area.

UMS/FNS Concern

- Pest control needed ASAP.

- The dining area needs to be cleaned by school staff after using the dining area for students to wait for their school bus.Sodexo always has it cleaned after serving breakfast and lunch.CACFP On-Sites no findings or concerns

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 all **39 schools** participating in the NSLP as of October 24, 2025. This includes reviews for 24 elementary schools, 8 middle schools, and 7 high schools.

> *[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 of the School Breakfast Program (SBP) at 39 schools, achieving a completion rate of 100% as of October 8, 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.*

The Food and Nutrition Services (FNS) team has completed the first-round on-site reviews for all 27 Head Start Centers as of November 6, 2025. The second-round on-site reviews will be done in the first quarter of 2026.

> *[7 CFR 226.16(d)(4)(iii)] Frequency and type of required facility reviews. Sponsoring organizations must review each facility three times each year, except as described in paragraph (d)(4)(iv) of this section*
>
> *[paragraph (d)(4)(iv)] Averaging of required reviews. If a sponsoring organization conducts one unannounced review of a facility in a year and finds no serious deficiencies (as described in paragraph (l)(2) of this section, regardless of the type of facility), the sponsoring organization may choose not to conduct a third review of the facility that year, and may make its second review announced, provided that the sponsoring organization conducts an average of three reviews of all of its facilities that year, and that it conducts an average of two unannounced reviews of all of its facilities that year. When the sponsoring organization uses this averaging provision, and a specific facility receives two reviews in one review year, its first review in the next review year must occur no more than nine months after the previous review.*

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

PERSONNEL

- **RTFs & Hiring Process**
  - **PCIII (Pos. 109871):** Interviews completed 8/28/25; selection start date 10/27/25.
  - **PCI Positions (101016 & 111277):** HR confirmed; ratings ongoing and interviews to follow.
  - HR coordination, listings, and approvals between **August–October 2025** continue.
- **FNS & Cafeteria Staffing**
  - **Tony** assigned to FNS (as of 10/8/24) to assist until further notice.
  - **Cook Assistant interviews (Okkodo High School):** 5 applicants interviewed; 1 RTF done, 6 pending full execution (as of 8/19/25).

BUDGET / ACCOUNTING

- **Sodexo FSMC Contracts**
  - **Third Renewal (IFB001-2021 PO20250109):** May–June invoices processed in Munis; May payment made (9/30/25).
  - **Fourth Renewal (PO20250497):** Covers July–Sept 2025; invoices for July (9/15/25) and Aug (9/26/25).
  - **New PO (PO20251212):** Covers Oct 2025–June 2026, converted 9/30/25.
- **Cafeteria, Kitchen & Equipment Contract (IFB013-2024)**
  - Funding issues due to **ARP fund cancellation**.
  - Numerous follow-ups with **Budget, DFAS, and Procurement** from **Oct 2024–Oct 2025**.
  - **10/7/25:** Still pending funding or alternate solution due to critical needs.
- **ServSafe Certification**
  - Funding approved 8/28/25; coordination ongoing; follow-up on 10/10/25.
- **Grease Traps (35 Schools)**
  - Vendor quotes requested July 2025; GL code received 7/2/25; requisition pending.
  - Work ongoing with **FM, Procurement, and Budget** for requisition and funding.

PROCUREMENT

- **FSMC New Contract (Effective SY 2026–2027, REQ 25000490)**
  - Continuous coordination with **Budget and Procurement** from **Feb–Oct 2025**.
  - Requisition finalized; contract reviewed by **Legal** and **OAG**, **published 10/2/25**, vendor emailed **10/8/25**.
- **Food Commodities Contract**
  - Requisition resubmitted 3/13/25; **canceled 8/14/25** to reallocate funds to cafeteria supplies.
  - **10/21/25:** Request sent to Budget for next-year funding.
- **Pest Control (Vector) IFB 008-2025**
  - Reviewed July 2025, **bid published 8/5/25**, follow-ups ongoing; **10/21/25** update sent to FM.
- **Commercial Kitchen Equipment (FBLG Middle School, IFB 006-2025)**

    - Amendment and workflow updates between **July–Sept 2025**; review in progress with Procurement.
- **Farm to School Program**
    - Procurement of supplies and services ongoing as of **7/31/25**.

S-EBT Distribution / Troubleshooting

- FNSMD verifying student eligibility across multiple programs (Head Start, SPED, Summer School, DoDEA, GACS).
- **Expected completion:** October 10, 2025.

➢ **Next Steps:**

- Compile troubleshooting tickets.
- Verify enrollment data.
- Finalize secondary distribution list.
- Transmit to **DPHSS** for processing.

TRAINING CONDUCTED

- **Food Sales and Distribution Training for all Principals**
  - Presented by Mr. Monforte, FNSMD Administrator on October 24, 2025 - 2:00 pm to 5:00 pm at Tiyan Headquarters, Bldg. B, 1st Floor - Gallery

- **Farm to School: Eskulan Håtdin SY 25-26 Training**
  - October 16, 2025 - 3:00 pm to 5:00 pm at GDOE Conference Room 209
  - Guahan Sustainable Culture (GSC) also presented on **"Composting"**
  - 33 educators/school staff attended
  - Farmers: David Crisostomo, Rey Llaneta, Cil and GSC donated seedlings and Mighty Purple donated 3 gallon containers for the participants.
  - We provided a variety of seeds, handouts and resources and displayed a vertical tower, seed starter tray with humidity dome, and heat mat.

- **Cafeteria Managers Training**
  - October 6, 8, 13, 15, 20, 22, 27, & 29 at Tiyan Headquarters, Bldg. B, Room 236
  - Mosaic and process for menu planning.
  - Nutrient Analysis for NSLP/SBP USDA guidelines.

School Events

- Upcoming Event
  - Thanksgiving Special Lunch Menu
    - November 25th, 2025 – Sodexo-Operated School Cafeterias
    - November 26th, 2025 – GDOE-Operated School Cafeterias