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MONTHLY DISTRICT
Monthly Cafeteria Report

GUAM DEPARTMENT OF EDUCATION
STUDENT SUPPORT SERVICES DIVISION
RECEIVED BY: J. Cruz 10/25/25
NAME DATE/TIME

Prepared by: Joselito "Joey" de Guzman — 10/09/25 Date

Reviewed/Approved by: Anthony "Sean" Monforte — 10/15/25 Date

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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 October 9, 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

	SEPTEMBER		
	School Breakfast Program (SBP)	**National School Lunch Program (NSLP)**	**TOTAL**
SY 2024 – 2025	123,135	205,303	328,438
SY 2025 - 2026	150,432	255,229	405,661

Outlier: Both the School Breakfast Program (SBP) and the National School Lunch Program (NSLP) have reported an increase of 77,223 meals, which corresponds to a 23.51% rise. This growth indicates an increase in student engagement with the meal service programs.

	Head Start SEPTEMBER			
	Breakfast	**Lunch**	**Snacks**	**TOTAL**
SY 2024 – 2025	5,209	5,393	3,175	13,777
SY 2025 - 2026	6,404	6,434	3,153	15,991

Outlier: The participation of Head Start students demonstrated an increase with a total of 2,214 meals served or a 16% growth compared to the September of last year.

NOTE: September meal count numbers are not final yet as of October 9, 2025 and is subject to change.

Payment to Sodexo Tracker
SY 2025-2026

*As of October 8, 2025

MONTHS	PAYMENT	GRAND TOTAL
August	$1,769,151.68	**$1,769,151.68**
September	-	
October	-	
November	-	
December	-	
January	-	
February	-	
March	-	
April	-	
May	-	
June	-	
July	-	

Outstanding/Unpaid Balances

Remaining Balance	June	July	August	September	TOTAL
	$55,829.13	$23,374.50	$1,769,151.68	-	**$1,848,355.31**

Outlier: The monthly payments made to Sodexo for the 2025–2026 school year span from August to July, totaling **$1,769,151.68**. The second section lists the outstanding or unpaid balances for June, July and August, which add up to **$1,848,355.31.**

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 September 30, 2025

- FNS 10 - Report of School Meal Activity - 30 day report (August 2025)
- FNS 44 - Report of CACFP Meal Activity - 30 day report (August 2025)
- FNS 10 - Report of School Meal Activity - 90 day report (June 2025)
- FNS 10 - Report of School Meal Activity - 90 day report (June 2025)

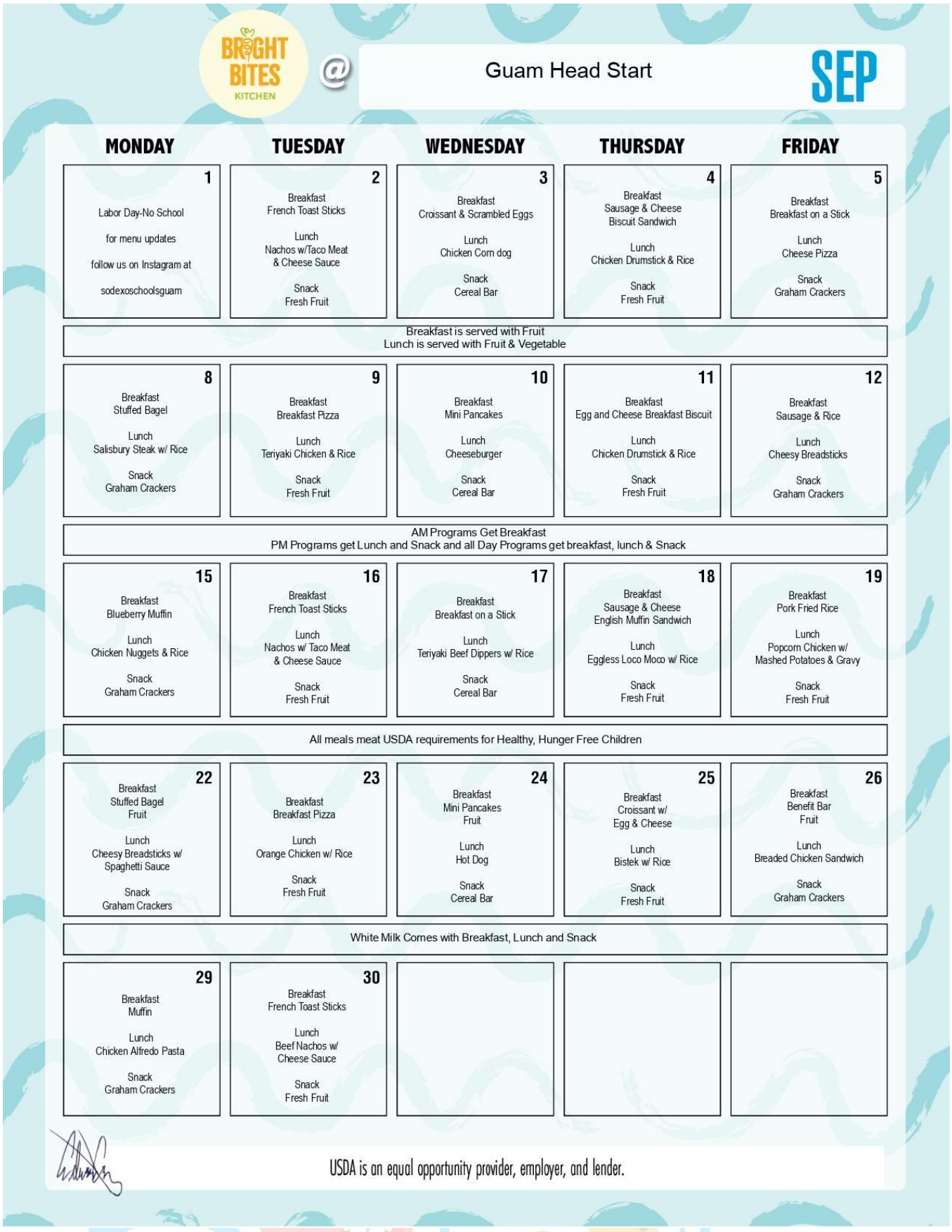
MUNIS Account Reconciliations of previous CNP financial activities. Collaborate with the Business Office to ensure MUNIS accounts reflect current activities and for preparation for Fiscal Year 2026. **(Ongoing)**

- 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 September Menu



encore

Guam Elementary Menu

SEP

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
1 Labor Day No School! Follow us on Instagram Sodexoschoolsguam	**2** Breakfast French Toast Sticks Fruit & Juice Lunch Beef nachos W/Cheese Sauce Beans Fruit	**3** Breakfast Croissant Scrambled Egg Fruit Lunch Corn Dog Smile Fries Fruit	**4** Breakfast Sausage & Cheese Biscuit Sandwich Fruit & Juice Lunch Breaded Drumstick Red Rice Salad Fruit	**5** 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				
8 Breakfast Stuffed Bagel Fruit Lunch Salisbury Steak w/ Rice & Gravy Daily Vegetable Fruit	**9** Breakfast Breakfast Pizza Fruit & Juice Lunch Teriyaki Chicken Rice Beans Fruit	**10** Breakfast Mini Pancakes Fruit Lunch Cheeseburger Potato Wedges Daily Fruit	**11** Breakfast Biscuit Sandwich w/ Egg & Cheese Fruit & Juice Lunch Chili w/ Hot Dog Rice Vegetable Mango	**12** Breakfast Sausage & Rice Fruit Lunch Cheesy Breadsticks Marinara Sauce Vegetable & Fruit
Cold Cereal is offered daily (except Thursday) as a 2nd breakfast Option				
15 Breakfast Muffin Fruit Lunch Chicken Nuggets Rice Daily Vegetable Fruit	**16** Breakfast French Toast Sticks Fruit & Juice Lunch Beef Nachos W/ Cheese Sauce Black Beans Fruit	**17** Breakfast Breakfast on a Stick Fruit Lunch Teriyaki Beef Dippers Rice Fruit Daily Vegetable	**18** Breakfast English Muffin Sandwich w/ Sausage & Cheese Fruit & Juice Lunch Eggless Loco Moco Rice Fruit Daily Vegetable	**19** Breakfast Pork Fried Rice Fruit Lunch Popcorn Chicken Mashed Potatoes & Gravy Corn Fruit
All meals meat USDA requirements for Healthy, Hunger Free Children				
22 Breakfast Stuffed Bagel Fruit Lunch Cheesy Breadsticks Marinara Dipping Sauce Daily Vegetable Fruit	**23** Breakfast Breakfast Pizza Fruit & Juice Lunch Orange Chicken Rice Daily Vegetable Fruit	**24** Breakfast Mini Pancakes Fruit Lunch Hot Dog Pork & Beans Fruit	**25** Breakfast Egg & Cheese Croissant Sandwich Fruit & Juice Lunch Bistek Rice Vegetable & Fruit	**26** 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)				
29 Breakfast Muffin Fruit Lunch Chicken Alfredo Pasta Daily Vegetable Mandarin Oranges	**30** Breakfast French Toast Sticks Fruit & Juice Lunch Beef Nachos w/ Cheese Sauce Black Beans Fruit			

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

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GDOE Middle & High Schools

SEP

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
1 Labor Day - No School Follow us on Instagram at Sodexoschoolsguam	**2** Breakfast French Toast Sticks Fruit & Juice Lunch Beef or Pork Nachos w/ Cheese Sauce Black Beans Fruit	**3** Breakfast Croissant Scrambled Eggs Fruit Lunch Corn Dog or Hot Dog Smile Fries Tropical Fruit Mix	**4** Breakfast Sausage & Cheese Biscuit Sandwich Fruit & Juice Lunch Chicken Drumstick or Popcorn Chicken Red Rice Salad	**5** 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				
8 Breakfast Stuffed Bagel Fruit Lunch Salisbury Steak w/ Rice & Gravy or Corn Dog Daily Vegetable Mandarin Oranges	**9** Breakfast Breakfast Pizza Fruit & Juice Lunch Teriyaki Chicken w/ Yakisoba or Rice Beans Fruit	**10** Breakfast Mini Pancakes Fruit Lunch Cheeseburger or Hamburger Potato Wedges Fruit	**11** Breakfast Biscuit Sandwich w/ Egg & Cheese Fruit & Juice Lunch Chili w/ Hot Dog or Teriyaki Beef Dippers Rice Vegetable	**12** 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				
15 Breakfast Muffin Fruit Lunch Chicken Nuggets or Swedish Meatballs Rice Daily Vegetable Fruit	**16** Breakfast French Toast Sticks Fruit & Juice Lunch Beef or Chicken Nachos w/ Cheese Sauce Black Beans Fruit	**17** Breakfast Breakfast on a Stick Fruit Lunch Teriyaki Beef Dippers w/ Yakisoba or Rice Daily Vegetable Fruit	**18** Breakfast English Muffin Sandwich w/ Sausage & Cheese Fruit & Juice Lunch Eggless Loco Moco or Beef Bulgogi Rice Fruit	**19** Breakfast Pork Fried Rice Fruit Lunch Popcorn Chicken Bowl Regular or Spicy Mashed Potatoes & Gravy Roll O& corn Fruit
All meals meat USDA requirements for Healthy, Hunger Free Children				
22 Breakfast Stuffed Bagel Fruit Lunch Cheesy Breadsticks w/ Marinara or Pepperoni Pizza Daily Vegetable Fruit	**23** Breakfast Breakfast Pizza Fruit & Juice Lunch Orange Chicken or Spicy General Tso's Chicken Vegetable Fruit	**24** Breakfast Mini Pancakes Fruit Lunch Hot Dog or BBQ Pork Rib Patty Pork and Beans Fruit	**25** Breakfast Croissant Sandwich w/ Egg & cheese Fruit & Juice Lunch Bistek or Chicken Estufao Rice Vegetable & Fruit	**26** 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)				
29 Breakfast Muffin Fruit Lunch Chicken Alfredo Pasta or Penne w/ Spaghetti Sauce & Meatballs Vegetable Fruit	**30** Breakfast French Toast Sticks Fruit & Juice Lunch Beef or Pork Nachos w/ Cheese Sauce Black Beans 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 (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%**

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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 (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%**

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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 & 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%**

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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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As of 1/28/25

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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 Movers Lunch:

Monday 9/29: **Chicken Alfredo** (12,484)
Friday 9/19: **Popcorn Chicken Bowl** (12,448)
Thursday 9/4: **Drumstick and Red Rice** (12,382)

Top Movers Breakfast:

Thursday 9/25: **Croissant breakfast Sandwich** (8013)
Thursday 9/4: **Sausage Biscuit Sandwich** (7861)
Wednesday 9/24: **Mini Pancakes** (7824)

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)
	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

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

JQSMES/FNS Concern

- No Grease Trap under the three compartment sink.
- Remove old equipment such as Mixer, Slicer and old AC units in Cafeteria.
- Close hatchet leading to roof top.
- Last Public Health inspection letter grade A.

JRMS/FNS Concern

- Walls need to be wiped down.
- Plexiglass needs to be secured and there are lots of holes for pests to enter.
- One of the baffles is missing inside the grease trap.
- Pest control needed due to signs of roaches, centipedes and lizards.
- AC units in the dining area need cleaning.
- Termite nests on the walls in the dry storage.
- Last Public Health inspection letter grade A.

TALES/FNS Concern

- The back door needs door sweep.
- Clean underneath the sink and wipe down cabinet doors.
- Replace the back door it is very flimsy.
- No grease trap underneath the three compartment sink.
- Urgently in need of pest control service due to termite infestation.
- Last Public Health inspection letter grade A.

JMGES/FNS Concern

- Remove the chiller if not being utilized in the dry storage area.
- There is a hissing sound coming from the old pipe underneath the table where the exhaust hood is located.
- AC units need cleaning also all the filters are missing.
- Bathroom walls need to be cleaned, roach and lizard droppings found.
- Electrical panel areas need to be cleaned signs of roach and lizard droppings found.
- No grease trap under the three compartment sink.
- Last Public Health inspection letter grade A.

VSABMS/FNS Concern

- Light covers in the dining area need to be cleaned.
- The water fountain needs to be cleaned.
- The scullery area vent needs a cover and walls to be cleaned.
- No grease trap underneath the three compartment sink.
- Walkin chiller and freezer not working.
- Walls next to the serving line need to be painted.
- Tables in the dining area need to be replaced or fixed due to formica coming off.
- Last Public Health inspection letter grade A.

MAUES/FNS Concern

- The restroom ceiling vent is leaking when it rains.
- Light covers need to be cleaned.
- Walls in the cafeteria where the sink is located need to be painted.
- The back door needs a door sweep.
- The room where the water heater is located vent in the ceiling needs to be secured.
- The ceiling above the three compartment sink needs to be sealed.
- The ceiling fan needs to be removed due to its rusted and particles can fall into the food.
- Exhaust hood area leaking from the roof when it rains.
- Last Public Health inspection letter grade B.

DLPES/FNS Concern

- Remove boxes from the floor in the walk-in freezer.
- Blender in the dry storage needs to be covered.
- Burned out light in the dry storage.
- Plywood under the AC unit is termite infested.
- Sweep under the makeshift platform that separates the dry food items from the floor. Lizard and trash found in the walk-in freezer.
- Sweep behind the reach-in chiller.
- Clean around the windows at the scullery area signs of lizard droppings found.

- Clean light covers in the scullery area.
- Patch holes in the plexiglass on the windows in the scullery area.
- Clean walls located in the chemical storage due to roach droppings all over the walls.
- Clean and sweep underneath the utensil rack in the dining area due to signs of roach body parts found.
- Patch and secure plexiglass in the dining area.
- The emergency light located in the dining area needs to be cleaned. It is very dusty.
- Walls in the dining area need to be dusted and cleaned due to being very dusty.
- AC vents need to be cleaned very dusty.
- The roof of the storage area in the dining area is very dusty and needs to be cleaned.
- Last Public Health inspection letter grade A.

ADES/FNS Concern

- The light fixture located in the chemical room needs to be secured due to its hanging down.
- Sweep under shelves located in the dry storage.
- The light covers need to be cleaned.
- Last Public Health inspection letter grade B.

WES/FNS Concern

- Wipe down walls signs of roach droppings found.
- Plywood on the wall is termite infested in the dry storage.
- Wipe down walls in scullery area signs of roach droppings found.
- Sweep underneath the three compartment sink in the scullery area.
- Pest control needed signs of roach eggs, bee nesting and termites found at various areas.
- Door sweep needed at the exit doors in the dining area.
- The women's restroom in the dining area needs to be cleaned signs of lizard droppings on the walls and floor.
- Last Public Health inspection letter grade A.

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 **38 out of the 39 schools** participating in the NSLP as of October 8, 2025. This includes reviews for 24 elementary schools, 8 middle schools, and 6 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 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.*

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:**
  - RTFs with HR for positions PCIII 109871, PCI 101016, and PCI 111277 are active.
  - As of 8/28/25, interviews for PCIII 109871 are underway; other positions await action based on July job announcements.
  - Multiple follow-ups with HR regarding pending RTFs and personnel transfers are ongoing.
- **Cafeteria Staffing Support:**
  - Ongoing assistance filling cafeteria positions at GDOE-operated schools.
  - Interviews for Cook Assistant roles commenced on 8/15/25; one RTF executed, five interviewed, and six more RTFs pending.
- **Personnel Transfer:**
  - Personnel transfer request from location 827 to 826 is under processing with HR and budget collaboration.

2. Budget & Accounting

- **Sodexo FSMC Third Renewal (PO20250109):**
  - Payment processing for May, June, July and August 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.

4. S-EBT Distribution Troubleshooting

- GDOE provided troubleshooting assistance during the S-EBT benefits distribution, identifying several common data discrepancies such as misspellings and incorrect birthdates.
- Currently verifying enrollment information, for eligibility, with the various School District, Programs and Schools. Once verification efforts are complete, a secondary distribution list for DPHSS processing.

School Events

- ❖ Upcoming Event
  - DPHSS 4th Annual Halloween Fair, October 11, 2025.
    - The FNS will provide information, resources, and outreach materials under FNSMD.