



SCHOOL NUTRITION PROCEDURES MANUAL



Effective August 2026

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Local, State, & Federal Policy

District Policy

All School Nutrition employees are responsible for following all applicable Ector County Independent School District policies and procedures and the policies and procedures of the School Nutrition Department.

For the District Administrative Regulations on Personnel, please visit
<https://www.ectorcountysd.org/Page/309>

Board Policy

For the Ector County ISD Board Policy Manual, please visit <https://pol.tasb.org/PolicyOnline?key=421>

Employee Handbook

For the Ector County ISD Employee Handbook, please visit <http://www.ectorcountysd.org/Page/5467>

Federal & State Policy

ECISD School Nutrition operates in compliance with State and Federal policies from the Texas Department of Agriculture and the United States Department of Agriculture.

For Texas Department of Agriculture policies, including the Administrators Reference Manual (ARM), please visit <https://squaremeals.org/Programs/National-School-Lunch-Program/Policy-ARM>

For United States Department of Agriculture policies, please visit: <http://www.fns.usda.gov>

Vision and Mission

Vision

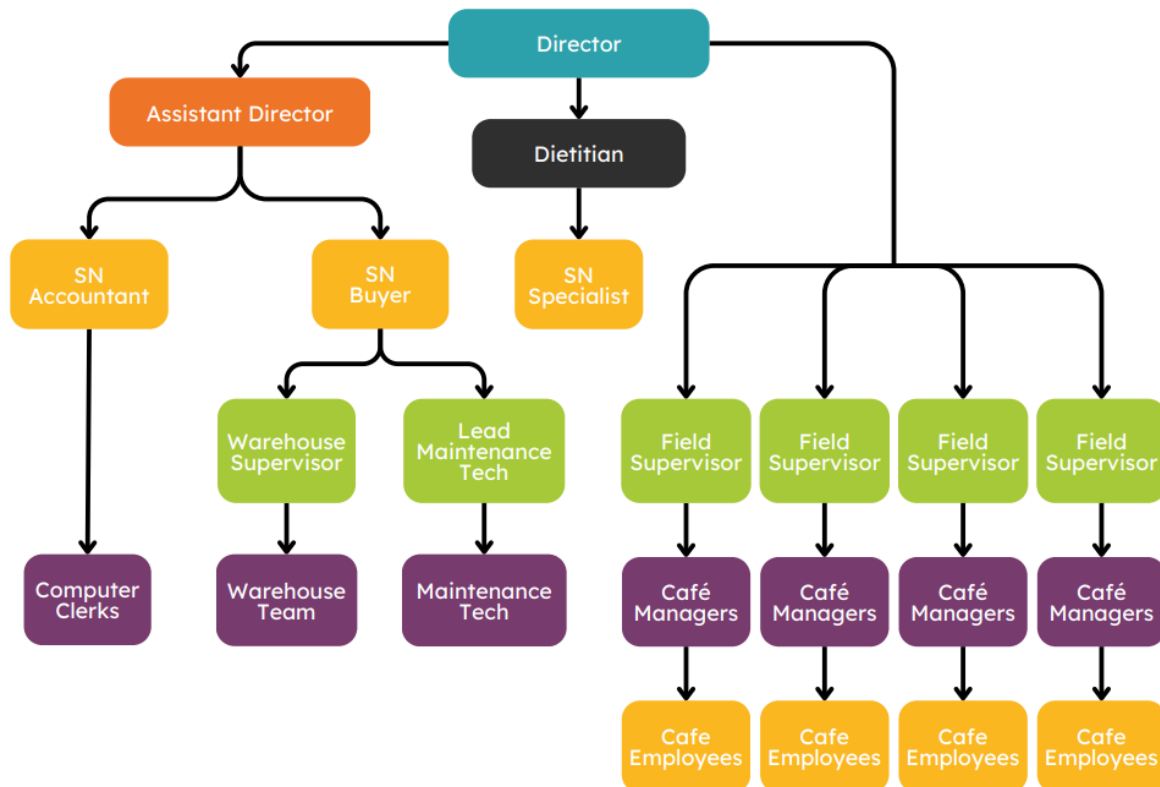
To provide our students with nutritious meals they enjoy and foster a prosperous school experience while promoting lifelong healthy lifestyles.

Mission

To ensure every student has access to meals in a welcoming environment, by empowering our employees to provide consistently high-quality service and improving transparency with our local community.

Personnel

Organizational Chart



School Nutrition Job Descriptions

All School Nutrition department job descriptions are located in Appendix A.

Code of Ethics

School Nutrition employees are entrusted with public resources and are expected to conduct themselves with honesty, integrity, and accountability while supporting the School Nutrition Program's mission.

School Nutrition Professionals shall:

1. Conduct themselves honestly, ethically, and professionally at all times.
2. Comply with all applicable federal and state laws, Texas Department of Agriculture (TDA) regulations, USDA regulations, ECISD Board Policies, District administrative regulations, and School Nutrition Department procedures.
3. Protect District property, food, equipment, supplies, and financial resources from misuse, waste, theft, or unauthorized use.
4. Perform assigned duties with integrity, fairness, and accountability.
5. Report suspected fraud, theft, misuse of District property, or other unethical conduct through the established Chain of Command.
6. Avoid any action that could compromise public trust in the School Nutrition Program or the reputation of ECISD.

Hiring

The Director or designee is responsible for coordinating the hiring process for all kitchen employees in accordance with federal, state, and district policies.

Interviews

Interviews are to be conducted in accordance with federal, state, and local policy. Group interviews may be conducted for the School Nutrition Substitute positions.

New Hire Orientation

Orientation for new hires may be conducted in a group format to provide all information required in accordance with federal, state, and local policy.

School Nutrition Employee Benefits

School Nutrition Employee Meals

As a benefit for School Nutrition employees, the School Nutrition Department will provide breakfast and/or lunch at no charge on days of meal service and employee contracts. Employees who begin work before 8:00 am will be provided breakfast. Employees who work after 11:00 am will be provided lunch.

Employees are not to take food, leftovers, or other items from any facility. The exception to this rule is the lunch meals for the central office staff that are ordered from OHS or a campus kitchen participating in summer feeding. The food must be transported in an official ECISD School Nutrition vehicle in a bag/crate large enough to conceal it. Any purchased meals are to be consumed on-site.

TASN Certification Supplemental Pay Opportunity

The School Nutrition department encourages and supports the efforts of employees to improve knowledge, performance, and professionalism. The School Nutrition department awards yearly supplemental pay according to the Texas Association of School Nutrition (TASN) certification level for all School Nutrition employees. The payout is scheduled for June of each school year. School Nutrition employees are responsible for presenting a current TASN Certification Certificate by the last day of school. The TASN Certification requirements can be found on page 5 of the [TASN Manual](#). Below is a table that provides the pay for each certification level. If you have questions, please see your immediate Supervisor.

TASN Certification Level	Supplemental Pay Amount
Level One	\$1,000
Level Two	\$1,600
Level Three	\$2,000
Level Four	\$2,400
Level Five	\$3,000

Travel

Expenses incurred for staff travel related to CN program improvement and to meet the professional standards requirements are allowable costs for School Nutrition. The school Nutrition department's practice is to stay within the federal per diem rate for hotels. However, higher rates for hotels will be allowed when the safety of staff is in question, and eliminating expenses for parking, renting, and paying for transportation is determined to be the most cost-efficient way of using the School Nutrition funds.

Employee Recognition

The School Nutrition Employee of the Year will be selected based on the recommendations of School Nutrition supervisors and administrative staff. Depending on the school year schedule, the School Nutrition Employee of the Year and any retirees who have worked for the department for more than five years will be recognized during the end-of-the-year training or the start-of-the-year training.

Kitchen Staffing

The SN Director is responsible for assigning School Nutrition employees to the campus. The School Nutrition Manager is responsible for coordinating staff schedules and duties at the campus level.

Staffing Chart

The School Nutrition Manager is to post a current staffing chart annually by the first week of school. New staffing charts are to be submitted to the assigned School Nutrition Supervisor within the first four (4) weeks of school. A revised staffing chart is to be submitted when employee schedules or assignments change.

Manager Absence

The head cook at each kitchen is to be trained as a manager designee to complete the manager's job duties in the manager's absence. The School Nutrition Supervisor and the campus manager are responsible for training head cooks to complete these duties.

Labor Adjustments

The Director determines and adjusts the number of employees and assigned labor hours at each campus based on the needs of the School Nutrition Department and ECISD. These needs may include, but are not limited to, changes in participation level, operational or procedural changes, and departmentally recognized training requirements and recommendations.

National Disqualified List (NDL) and Texas Excluded SFSP List (TEXSL) Screening

The School Nutrition Department conducts screening of administrative and site-level staff assigned Child and Adult Care Food Program (CACFP) responsibilities against the National Disqualified List (NDL) and the Texas Excluded SFSP List (TEXSL). Screenings are conducted prior to assignment of CACFP duties for new staff and periodically for current staff to ensure continued eligibility. Screening results are documented and reviewed by the Director of School Nutrition. Records are maintained in accordance with CACFP record retention requirements.

Performance Evaluation

Regular performance evaluations document and provide feedback on strengths and weaknesses. The Field Supervisors are responsible for distributing Performance Evaluation materials mid-year and end-of-year. The School Nutrition Managers are responsible for completing evaluations for kitchen employees according to the instructions. The Field Supervisors complete the evaluation for assigned School Nutrition Managers.

Mid-Year Review

Mid-year reviews are to be conducted on employees in new positions or on employees whose performance is less than satisfactory in any area.

End-of-Year Review

Every School Nutrition employee undergoes end-of-year reviews to provide feedback and documentation of performance. Performance across the entire year is to be appraised.

Training

All School Nutrition employees are responsible for completing required training as assigned in accordance with federal, state, and local policy.

Food Handler Certification

In accordance with federal, state, and district standards, all School Nutrition employees are to hold a current food handler certification.

Professional Standards

The School Nutrition Supervisors are responsible for ensuring that all kitchen employees comply with federal professional standards. The Assistant Director of Business Operations is responsible for the compliance of warehouse and maintenance employees. The School Nutrition Department will offer sufficient training opportunities throughout the year for all School Nutrition employees to comply with federal professional standards.

Cashier Training

School Nutrition Cashiers are to complete cashier training annually. Cashier training includes instruction on offer versus serve, customer service, register operation, money handling, and procedures for managing

students with allergy alerts.

Manager Training

The School Nutrition Supervisors appoint an employee as a manager designee at each campus if the campus does not have a head cook.

The School Nutrition Supervisor and the campus manager are to:

1. Instruct the head cook/manager designee in the basic principles of School Nutrition management.
2. Familiarize the head cook/manager designee with laws, regulations, and ECISD School Nutrition guidelines and procedures.
3. Train the head cook/manager designee in all responsibilities/functions of the manager.

Scheduled Work Hours

Each School Nutrition employee will adhere to approved scheduled hours. No employee may work overtime without prior authorization from the designated supervisor.

Scheduled work hours are subject to change based on the needs of the School Nutrition Department. Breaks, including mealtimes, are not to be longer than 20 minutes. Clocking out is required for a break of 30 minutes or longer.

Campus Assignment

All School Nutrition employees are subject to assignment and/or reassignment based upon the needs of the School Nutrition Department.

Timekeeping

Each School Nutrition employee must abide by ECISD district policy for using the district timekeeping system, KRONOS. Each School Nutrition employee must approve and attest to worked time every week for accurate timekeeping and payroll.

The School Nutrition Supervisors are responsible for verifying accurate accounting of School Nutrition employees' time weekly, per district procedures. Any habitual missed time clock punches beyond four in a calendar month for an employee requires a documented meeting between the employee and the KRONOS principal/Supervisor. Any adjustments made in KRONOS must be accompanied by a completed district Time Adjustment Form or an approved Employee Self-Service time-off request. Comp time for staff is limited to a maximum of twenty-four hours. Once that threshold has been reached, the Supervisor will be responsible for coordinating with the employee to bring the hours back into compliance.

Time Off Request/ Comp Time Use

Time off requests for personal or vacation days must be submitted 48 hours before the requested date. Sick days can be requested without a 48-hour requirement. A doctor's note can be requested when all sick days are used. Comp Time usage requires prior approval from the direct supervisor.

Absences & Tardy Arrivals

School Nutrition managers must document all absences, and tardy arrivals are to be documented daily by School Nutrition Managers. All absent employees are to be reported to the designated School Nutrition

Supervisor, even if not requesting a substitute.

All kitchen employees are required to provide a 48-hour notice for taking days off for discretionary reasons.

If an employee is sick or has an emergency, they are required to give their manager at least one hour's notice.

Employees must notify their manager by 1:30 p.m. of the day of absence whether they will return to work the following day.

If an employee does not let their manager know they will not be at work, disciplinary action may be taken.

If an employee misses work for 3 days without informing their manager, the employee may be terminated.

Any absences over 10 days will be considered excessive, and disciplinary action may be taken. The 11th absence will be a verbal warning; each absence after 11 will be a written warning. The 14th absence will be a written warning and a meeting with the Director. The 15th absence will result in a possible demotion to a substitute or termination. There is an opportunity to become full-time again with consistent improvement in attendance, based on the Director's discretion.

Any tardiness not reported to the manager at least five (5) minutes prior to the employee's scheduled shift will be considered unexcused. Unexcused tardy arrivals over five (5) occasions may result in disciplinary action.

The 5th tardy will be a verbal warning, the 6th tardy will be a written warning, the 7th tardy will be a written warning and a meeting with the Director, and the 8th tardy may result in demotion to substitute. There is an opportunity to become full-time again with consistent improvement in attendance, based on the director's discretion.

Uniforms

Tops

All full-time kitchen employees will be issued five (5) uniform tops. The managers will be issued five (5) black/blue polo tops. All warehouse delivery and maintenance staff will be issued five (5) black/blue polo tops. SN substitutes are to wear solid black tops. The School Nutrition Department will maintain a stock of scrub tops to be issued immediately to new kitchen employees.

Pants/Skirts

Employees and substitutes are responsible for their pants/skirts. Pants and skirts should be solid black and ankle-length. Pants and skirts should not be leggings, yoga pants, sweats, or other stretch polyester material.

Returns

If an employee leaves the School Nutrition department, all five (5) uniform tops must be returned to the Department.

If an employee fails to return the tops as required, the employee may be deemed non-rehireable.

Damages & Replacements

There is no requirement to replace damaged tops as long as the employee has at least one (1) top available.

After two (2) school years, employees may request replacement uniform tops at no cost to the employee. The employee's assigned Supervisor has to approve this. The employee is to return the worn top(s) to the School Nutrition Office to exchange for the new top(s). To qualify for an exchange, the worn top should have obvious

fading, visible staining, and/or visible tearing.

Dress Code

In addition to the Ector County Independent School District employee dress code, School Nutrition employees are to abide by the School Nutrition dress code to ensure a safe and sanitary work environment. The School Nutrition dress code is to ensure compliance with federal, state, and local health regulations.

Employees serve as role models for students and as representatives of the District. The expectations are that all District employees promote a positive image to patrons. Consistent with these roles, all employees, and substitutes shall dress professionally and appropriately.

Kitchen Staff Dress Code

All kitchen employees are required to follow this dress code at all times while in the kitchen.

Clothing

- All kitchen staff are to comply with the uniform regulations above.
- Any clothing with glitter, beads, or sequins may not be worn at any time.
- Non-uniform clothing may only be worn during school-wide special dress days.
- Jeans must be free from rips, holes, or frays.
- Undergarments are not to show outside of or through clothing.
- Any long-sleeve tops worn under uniforms need to be of non-pilling material.
- Socks, ankle socks, pantyhose, or knee highs must be worn. Footlets are not acceptable.
- Shoes should be sturdy vinyl or leather, neat, and have clean shoestrings. Shoes must have non-skid soles.
- No open-toe or open-heel shoes are to be worn. A 'croc' style shoe may be worn if the shoe is made of solid leather or plastic with no holes or vents in the shoe. The back strap must cover most of the heel.
- Canvas shoes, shoes with mesh, or any other cloth-type material are not to be worn.
- The School Nutrition Department will supply aprons. Nice personal aprons may be worn during line service with approval from the Supervisor at the manager's discretion.
- Employees must remove aprons when performing duties outside the immediate kitchen area, such as meeting with teachers, principals, and cashiering.
- Dirty aprons must be changed before and during line service as needed.

Hair

- A wide headband, School Nutrition Department, OSNA, or campus visor or cap may be worn in place of a hair net.
- Hair below the collar must be pinned back and away from the neck and face.
- If a visor or cap is not worn, a hairnet must cover the whole head of the hair. The School Nutrition Department will supply hair nets.
- Loose, unsecured hair, such as a ponytail, must be covered with a hairnet.
- Braids and ponytails should be away from the face and above the collar.
- Facial hair must be covered with a beard net. The employee is responsible for purchasing the beard net.

Jewelry

The following jewelry item is the only one permitted while working in the kitchen:

- Plain wedding band (without any stones).

ID Badges

- ECISD identification badges are to be on the person at all times
- Identification badges must have a name and photo visible during line service.
- Identification badges are to be tucked into a shirt or put in a pocket when it is a danger to the employee or food safety, such as during food preparation
- If a lanyard is worn, it must be designed to include a safety break-away clasp that will come apart if pressure is applied.
- Any lanyards or badge clips must be tasteful in appearance and cause no sanitation or safety concerns.

Hygiene and Personal Appearance

- Fingernails are to be kept trimmed to less than 1/8" past the tip of the finger and kept clean. Nail polish and artificial nails are not permitted.
- Employees should always present a neat appearance. Hair and bodily cleanliness are required for food safety.
- Uniforms are to be clean and unwrinkled.
- Gum, breath mints, cough drops, and candy are not to be chewed or eaten in the food production and/or serving areas.
- Tattoos: Any visible tattoo(s) must be covered while working

Personal Items in the Kitchen

To ensure compliance with federal regulations, maintain food safety standards, and protect the integrity of the School Nutrition program, restrictions are in place regarding personal items brought into the kitchen.

Allowed Items

Staff are permitted to bring only the following items into the kitchen:

- Wallet
- Phone
- Keys
- Medications
- Personal hygiene items (must be stored in the restroom)
- Personal drink container (must have a lid and straw)

Prohibited Items

The following items are strictly prohibited in the kitchen and food production areas:

- Any food or beverage from home unless specifically approved
- Containers, bags, purses, or personal totes
- Gift items, including birthday or celebratory items
- Previously issued clear bags or similar storage items

Storage Procedures

- All personal items must be brought into the building by hand (no bags or containers) until the approved clear wristlet pouch is provided.
- Items must be stored in the manager's office or a designated secure area.
- Personal items must not be stored in food production, storage, or service areas at any time

Compliance

These procedures are in place to:

- Ensure accountability of federally funded food items
- Prevent unauthorized removal of food
- Maintain sanitation and food safety standards

Failure to comply with these procedures may result in disciplinary action in accordance with district policy.

Cell Phones/Watches

Cell phones and smart watches are not to be used in food production or serving areas as they pose a hygiene risk. Cell phones and smart watches are to be left in your car or the manager's office at the manager's discretion. A phone is provided at every campus for your use in case of emergencies. Employees may have their phones/watches at lunch. Managers may wear a watch.

Food from Home

ECISD School Nutrition employees are not to prepare food from home using School Nutrition equipment to ensure proper food safety and sanitation and prevent cross-contamination of food allergens.

Packaged/prepared personal food items may be allowed for reheating only in a designated area. School Nutrition employees are not to spend School Nutrition time preparing food for the kitchen employees, campus staff, or campus events.

Use of Kitchen Equipment

The use of School Nutrition equipment, such as walk-in freezers and refrigerators, warmers, ovens, ice machines, etc., by non-school nutrition employees is strictly prohibited.

Summer and Back-to-School Procedure

Supervisors

- a. Supervisors will be available from 7 am – 3 pm if needed. Supervisors follow the ECISD summer work hours.

Employees

- b. Distribute the memo below to each employee regarding returning to work by the last week of school.
- c. Managers will contact all their employees by the second week of July regarding returning to work.
- d. Managers will contact supervisors on or before the second week of July with the state of

your crew.

- e. If any employee has not reported to their manager by the second week of July, return the 2nd attached form to the assigned supervisor by the third week of July.

School Nutrition Operating Guidelines



DATE:

TO: School Nutrition Employees

FROM: Jieun Pando, Director of School Nutrition

RE: Return to Work

It is the responsibility of each School Nutrition employee to contact the manager below by the end of the second week of July regarding their intention to work for School Nutrition during the school year. At this time, School Nutrition employees will need to inform the manager whether she/he will or will not be returning to work in August. Failure to contact the manager will result in the employee's position being filled.

School Nutrition employees will return to work four days before the class starts in August.

Manager's Name: _____

Address: _____

Home Phone: _____

Cell phone: _____

Best hours to call: _____

School Nutrition Operating Guidelines



Dear _____

The School Nutrition Department has not received a decision from you at this time regarding your intent to return to work in August. It is imperative to know which of our employees will be returning for the coming school year so that we can continue to provide the meal service our students and staff have come to expect from the School Nutrition department. Failure to make contact by the end of the fourth week of July will result in termination. Please contact the office at 432-456-9749. I look forward to your reply.

Sincerely,

School Nutrition Supervisor

Start of Year Procedures

Office

- Check that all computers are working properly.
- Print student keypad cards and place them in teacher boxes.
- Print a negative balance report and adjust all negative balances to \$0.00.
- When instructed by the Technology Administrator, close all student accounts and accept any file imports.

Kitchen

- Check that all equipment is working properly.
- Clean kitchen.
- Post staffing chart.
- Post cleaning equipment chart.

Serving Line

- Check that serving line equipment is working properly.
- Place registers in the correct, labeled positions.
- With the office computer in "Meal Time," ensure that each register has a functional connection and that overlays are correct. Do not ring up any meals during this time.
- Clean and decorate the serving line.
- Print classroom rosters for all grade levels and place them at each register.

Personnel

- Conduct at least one team meeting before school begins.
- Ensure that all kitchen staff has completed the required training.

End of Year Procedures

Excessive Inventory

Perishable Foods

- a. All food items must be out of the reach-in refrigerators and reach-in freezers.
- b. Refrigerators and freezers are to be fully cleaned.
- c. Do not return anything to the warehouse unless instructed to do so.

Non-Perishable Foods

- d. Mark all food items left in your kitchen with a large "X." Use these items first at the beginning of the next school year

Equipment, Utensils, and Signage, Except Summer Schools

Large Equipment

- a. Ensure all equipment is off, unplugged if necessary, and cleaned before leaving on the last day of school.
- b. Summer Feeding Schools will have their ice machines plugged in. They will be cleaned and unplugged after summer school. All other schools can unplug and clean their ice machines on the last day of school.

Small Equipment and Utensils

- c. Clean and empty all drawers.
- d. Lock up all small equipment and small utensils in the storeroom.

Signage

- e. Remove all mandatory posters from your walls and store them in your pantry.
- f. Summer sites will leave your **Justice for All Posters** posted in the café.

Computer and Registers, Except Summer Schools

Computer

- a. Leave your computer plugged into a surge protector with the surge protector turned on.
- b. Unplug the monitors and printer from the surge protector.
- c. Tablet registers and power cords should be unplugged, removed, and placed in the manager's office.

Linen, except summer schools

- 1. Bag all of your linen in two (2) bags.
 - a. 1st bag (Clean) – tag with:
 - i. "Clean"
 - ii. School Name
 - iii. # of Aprons
 - iv. # of Swipes
 - v. # of Grill pads
 - b. 2nd Bag (Dirty) – tag with:
 - i. "Dirty"
 - ii. School Name
 - iii. # of Aprons
 - iv. # of Swipes
 - v. # of Grill Pads
 - c. Arrange for the linen company to pick it up, or you can bring it to the warehouse on the last day of school.

Close of Business

- 1. Inventory
 - a. Your supervisor must check and approve the physical inventory for May before submitting it.
- 2. KRONOS
 - a. On the last day of school, employees will review and approve their time on the clock. Managers do the same.
- 3. Invoices are due on Thursday before the last day of school.

4. Change Fund/Petty Cash
 - a. Bring in all petty cash and change fund money to be reconciled and verified on Thursday before the last day of school. Please get with the Administrative Assistant to the Director to sign the change fund and petty cash.
5. Keys
 - a. Put your back door, storeroom, office, and all other keys on a ring, and tag with your school's name. Keep personal lanyards and keyrings.
 - b. Turn in this key ring to your supervisor on the last day of school unless you are working summer feeding on your campus.

Pricing & Benefits

Meal Pricing

Ector County ISD provides breakfast and lunch meals at no charge to all students. This is unprecedented for our area and pivotal in helping ensure our students' academic success.

All Campuses (Community Eligibility Provision)-Participation in this program lasts for up to four years. Meal applications cannot be provided to students who attend CEP campuses. The school district has to collect socioeconomic data from the students through the use of an "Income Survey." The district is responsible for the creation, distribution, collection, and processing of these forms. Our department cannot help in this process unless we are hired by the district to do so.

Non-Student Meal Prices

As required by law, the non-student meal price must not be subsidized by federal reimbursement and must be greater than the sum of the reimbursement for a free meal plus the value of USDA Foods.

The non-student meal price is to be set at the beginning of each school year based on the following formula:

Reimbursement for Free Meal + USDA Commodity Value = Meal Price (rounded up to the nearest quarter)

A La Carte Prices

A la carte sales are in place to provide additional food options to all ECISD students and to financially support the cost of free meals served to all ECISD students. A la carte prices are set to maintain a 50% maximum food cost and rounded up to the nearest quarter. A la carte prices are to be charged for all foods sold on campus that are not served as part of a reimbursable meal.

Charging Policy

Staff

Permanent campus staff are permitted to charge meals to a personal account.

Permanent campus faculty will be permitted to charge up to 20 meals per month (\$100). The charge will remain with them if they move campuses during the year. If they leave the district, the balance remains with the campus where meals were charged. It is highly recommended that they be required to pay their balance in full before leaving the campus or district.

School Nutrition Managers are responsible for sending out monthly negative account balance reports to teachers.

Substitute teachers are not allowed to charge for meals.

Payments may be made with cash or check on campus or online at SchoolCafé.

Students

Students must have money in their account or cash to purchase a la carte items. Students are not allowed to charge for a la carte items. Only parents can put a limit on a la carte sales for their students.

Meal Benefits

The Meal Application Specialist is responsible for following all federal, state, and local policies regarding meal benefits.

For CACFP daycare participants, free and reduced-price eligibility is valid for the entire 12 months from the signature date of the parent or guardian.

Confidentiality

Access to the information provided on the meal benefits application is strictly limited to local, state, and federal officials directly involved in the operation and administration of meal programs.

Menu Planning

The School Nutrition Dietitian is responsible for creating the menus for all ECISD campuses according to applicable local, state, and federal laws. The School Nutrition Manager is responsible for ensuring that planned campus production continues to abide by current local, state, and federal laws regarding nutrition.

Breakfast

ECISD School Nutrition breakfast menus follow all regulations set forth by the local, state, and federal governments. The School Nutrition Manager is responsible for ensuring that campus staff abide by these regulations, meals are prepared according to ECISD School Nutrition standardized recipes, and foods are offered in accordance with the applicable production guide.

Lunch

ECISD School Nutrition lunch menus follow all regulations set forth by the local, state, and federal governments. The School Nutrition Manager is responsible for ensuring that campus staff abide by these regulations, meals are prepared according to ECISD School Nutrition standardized recipes, and foods are offered in accordance with the applicable production guide.

CACFP At-Risk Afterschool Super Snack

ECISD School Nutrition offers supper meals at campuses operating extended-day, Camp Fire West Texas, and Right at School that qualify for free supper meals under state and federal law.

ECISD School Nutrition CACFP At-Risk Super Snack menus follow all regulations set forth by the local, state, and federal governments. The School Nutrition Manager is responsible for ensuring that campus staff abide by these regulations, meals are prepared according to ECISD School Nutrition standardized recipes, and that foods are offered in accordance with the applicable production guide.

A La Carte

ECISD School Nutrition a la carte menus follow all nutrition regulations set forth by the local, state, and federal governments. The School Nutrition Manager is responsible for ensuring that campus staff abide by these regulations, items are prepared according to ECISD School Nutrition standardized recipes, and foods are offered in accordance with the applicable production record.

Standardized Recipes

Standardized recipes are developed for all School Nutrition food items to ensure quality, consistency, yield, and compliance with local, state, and federal regulations. Recipes are not to be altered without prior approval from the School Nutrition Dietitian. School Nutrition Managers are required to print all recipes in the production record for the day to ensure that the correct recipes are prepared. Foods served to students are always to follow the serving size on the recipe, which is the approved portion to comply with local, state, and federal regulations regarding nutrition.

Meal Modification

In accordance with federal, state, and local requirements, the School Nutrition Department will provide meal modifications for students with disabilities. The School Nutrition Department will review the Meal Modification Form annually and post the current version on the School Nutrition website. A medical statement will remain in effect until School Nutrition receives written documentation changing or discontinuing the accommodation. Parents/guardians are responsible for notifying School Nutrition if the student's dietary needs change or if the accommodation is no longer needed.

Allergens

The School Nutrition Dietitian is responsible for entering allergen alerts into the district's counting and claiming software. If a student selects an item identified as an allergen on the student's approved Meal Modification Form, the School Nutrition Cashier is responsible for removing the item from the student's tray and offering an appropriate substitute consistent with the approved meal modification. If an appropriate substitute is not available or the accommodation is unclear, the School Nutrition Manager or School Nutrition Dietitian must be contacted for guidance.

Allergen alerts in the counting and claiming system will be reviewed annually and will remain active until School Nutrition receives written communication from the parent/guardian or other appropriate documentation changing or discontinuing the accommodation.

Confidentiality and Communication

Student health, allergy, and meal modification information will be shared only with School Nutrition staff and other ECISD personnel who need the information to implement the student's approved meal accommodation, in accordance with ECISD procedures. Questions about or proposed changes to an accommodation will be referred to the School Nutrition Dietitian and communicated with the parent/guardian through the established district process.

Preferences

For requests related to non-disability special dietary needs, including religious or cultural practices, the School Nutrition Dietitian is responsible for identifying compatible menu items and communicating available options to the parent/guardian. Requests for non-disability meal accommodations must be submitted in writing by the parent/guardian. Depending on the availability of appropriate food items, staffing, and applicable meal pattern requirements, the School Nutrition Department may approve or deny requests for special meal accommodations.

Counting & Claiming

Proper counting and claiming are essential to operating an accurate and sustainable School Nutrition program.

Counting & Claiming Software

PrimeroEdge is the current software program used by ECISD School Nutrition for meal service, counting, claiming, and student account management. School Nutrition Managers are responsible for completing assigned duties in PrimeroEdge following proper software procedures.

Cash Registers

The cash registers are a key component in maintaining legal counting and claiming procedures. The School Nutrition Cashier is responsible for ensuring that all meals are properly recorded using the PrimeroEdge software program. Students must be identified before being served a meal, as each meal must be attached to a student. Use of the lunch cards and/or ID cards are strongly encouraged for accuracy and efficiency of meal services.

Cash registers are to be booted upon opening the kitchen each morning and shut down at the end of service. For the proper functioning of cash registers, an internet connection is required. In the event of an internet malfunction, the assigned School Nutrition Supervisor is to be contacted immediately.

Each cashier will be issued a unique user identification number. Cashiers can only operate registers while logged in under their identification number. Cashiers are to record any mistakes and report to the School Nutrition Manager for correction.

Offer vs. Serve (OVS)

All ECISD campuses are to abide by assigned offer versus serve (OVS) rules as required by federal law. All managers, lead cooks, head cooks, café workers, and cashiers are required to successfully complete the OVS class offered by the ECISD School Nutrition department annually.

Portions of all foods served must adhere to the standardized recipe for all students and non-students. Additional portions will be charged at the a la carte price per item.

A student may not take 2 of the same items as part of a reimbursable meal. The duplicate item is to be charged at the a la carte price.

Student selections that do not meet the requirements for a reimbursable meal are to be charged at the a la carte price per item.

Second meals are to be charged.

Student & Faculty Accounts

Student and faculty accounts are communicated electronically through an interface between the ECISD student database and PrimeroEdge, the district-level counting and claiming software.

In the case of newly enrolled students who do not yet have an account in PrimeroEdge, the School Nutrition Manager is to contact the Director to prevent duplicate accounts.

Account Adjustments

Account adjustments are only to be made with the approval of the respective Field Supervisor.

Edit Checks

Edit checks are to be completed daily by the School Nutrition Manager. If the trigger point is met or exceeded, the School Nutrition Manager is to request an attendance summary from the campus Attendance Clerk. Document and tally each absent student's eligibility. This documentation is to be submitted to the School Nutrition Office weekly. The School Nutrition Field Supervisors are responsible for conducting monthly edit checks for the assigned campuses.

The Director will update PrimeroEdge on attendance factors monthly.

Day End

Day-end procedures are to be completed daily by the School Nutrition Manager.

Cash Reconciliation

Campus School Nutrition funds are to be reconciled daily. Cashiers are never to count their own money. The manager and cashiers will count money together at the end of the day. The manager will complete the reconciliation step in PrimeroEdge for each register. If there is an Over/Under amount, the manager and cashiers will investigate the source of the discrepancy. If the source is not identified, the manager will complete the Amount Adjusted section and put a comment before completing the reconciliation. Any discrepancy over \$10 will be reported to the supervisor.

Deposits

The manager will complete the PrimeroEdge Deposit Slip with the bank deposit bag number, commenting if there is an over/under amount. The manager and cashier will initial/sign the PrimeroEdge deposit slip and the bank deposit slip daily (if the manager is the cashier, the head cook, or another employee will verify and initial along with the manager).

Refunds

Refunds are to be issued only with a completed refund form from the student's legal guardian on record. Refunds are not to be issued out of the petty cash fund. In order to issue a refund to someone other than the guardian on record, there must be indisputable proof of payment from said individual.

Claiming

The Director of School Nutrition is responsible for filing a monthly claim with the Texas Department of Agriculture in accordance with federal and state policies.

Kitchen Operation

Service Methods

Line Service

For all meals served in the traditional serving line format, the line is to be completely set up with food and staff in place before students arrive. Serving gloves are to be worn at all times. In order to serve students in the amount of time allotted, elementary schools are to serve 6-10 students per minute, and secondary schools are to serve 5-8 students per minute. School Nutrition staff are to ensure that food is served at the proper temperature and in the correct portion. All School Nutrition staff are to engage with students and offer exceptional customer service.

Classroom Meals

Campuses that serve meals in the classroom are to abide by the following procedures:

Start of Year

- Obtain a list from the school secretary that includes all the teachers' names and homeroom numbers.
- Obtain a campus map.
- Create labels for delivery ware, such as buckets, with the teacher's name and homeroom number.
- Create a plan of how meals will be delivered according to grade level or location.
- List all names of teachers on the cart used for delivery to each location on campus.

Rosters

- The homeroom rosters with a list of students are to be printed from PrimeroEdge weekly.
- Label rosters with the teacher's name and room number.

Teachers/School Staff Training

- School Nutrition Managers are responsible for providing "Breakfast in the Classroom" training to all homeroom teachers and other staff who may assist during mealtimes within the first week of school.
- Homeroom teachers and other school staff who may assist at mealtimes must complete Civil Rights training.
- The sign-in sheets with the training dates and signatures for Breakfast in the Classroom and Civil Rights will be turned in to the respective Field Supervisor no later than the second week of school.

Calculation Form

- Use the Classroom Meal Calculation Form to ensure that meals served are within the guidelines.
 - Total Items Served $\geq$ #Students Served X 3
 - Total Items Served $\leq$ #Students Served X 4
 - Entrees $\leq$ #Students Served
 - Milk $\leq$ #Students Served
 - Fruit $\leq$ #Students Served
 - Juice $\leq$ #Students Served

- If items served are found to be too many or too few based on the number of meals claimed, identify which classrooms are serving incorrect numbers of items, and complete a classroom visit.

Point of Sale

- For the purpose of meals in the classroom, the teacher will function as the point of sale.
- A student is not to be marked on the roster until a legal, reimbursable meal is selected.

Classroom Visits

The School Nutrition Manager is to conduct a visit to each classroom during classroom meal service at least once per semester. A follow-up visit will be required if procedures are not followed.

Off-Site Meal Service

In the event that meals are served at a location other than the serving line, applicable counting and claiming procedures must continue to be upheld. A school official is to be appointed to accurately indicate which students selected a legal reimbursable meal.

The School Nutrition Manager is to complete the Off-Site Meal Service Verification Form for all off-site meal service occasions in order to document the off-site service. This form is to be signed by the appointed school official. Completed forms are to be submitted to the School Nutrition Office monthly.

Monitoring

Each School Nutrition Supervisor will conduct a daily visit to their campuses.

Monitoring Visit

Each School Nutrition Supervisor will conduct two (2) monitoring visits per campus each school year using the School Nutrition Monitoring Form. Of the two (2) required monitoring visits, at least one (1) must evaluate breakfast and at least one (1) must evaluate lunch.

The School Nutrition Supervisor is to arrive 15-30 minutes prior to meal service and stay for a minimum of one (1) grade level period during line service or visit a minimum of one (1) classroom during classroom service.

Onsite Review

In accordance with the TDA Administrators Reference Manual, the School Nutrition Supervisor is responsible for conducting formal onsite reviews each school year.

Breakfast

The School Nutrition Supervisor is responsible for conducting one (1) onsite breakfast review each year at each assigned campus. The onsite review is to be completed before February 1st. The School Nutrition Supervisor is to observe the entire meal service, visit at least one classroom if applicable, and observe the claiming and reconciliation procedures.

Lunch

The School Nutrition Supervisor is responsible for conducting one (1) onsite lunch review each year at each assigned campus. The onsite review is to be completed before February 1st. The School Nutrition Supervisor is to observe the entire meal service, cash reconciliation, and day-end procedures.

Supper

The School Nutrition Supervisor is responsible for conducting at least three (3) onsite supper reviews each year, with no more than six months between reviews at each assigned campus participating in the Afterschool At-Risk Supper Program. The first onsite supper review is to be completed within the first four (4) weeks of operation. The School Nutrition Supervisor is to observe the entire meal service, visit at least one (1) classroom if applicable, and observe the claiming and reconciliation procedures.

Key Performance Indicators

The Director of School Nutrition evaluates Key Performance Indicators to ensure each kitchen functions and operates efficiently. Key Performance Indicators to be used by the School Nutrition Department include, but are not limited to, meals per labor hour, post-production menu cost, inventory turnover, days of inventory on hand, and health inspections. These measures are to be evaluated in comparison with all ECISD kitchens and school nutrition operations of similar school districts.

Posted Information

In accordance with local, state, and federal regulations, the following information is to be displayed at all times in the locations below.

Kitchen

- Vegetable Subgroups
- Health Permit
- Work Site Postings for Texas Public Employers I
- Work Site Postings for Texas Public Employers II
- Work Site Postings For Texas Public Employers (Spanish)
- Refrigerator/Freezer Temperature Chart
- Staffing Chart
- Cleaning Schedule
- Health Inspection Reports

Serving Area

- First Aid Poster
- Choking Poster
- And Justice for All poster
- Civil Rights Complaint Form and Procedures
- Reimbursable Meal Poster (Make Your Plate a Star or Combo Meal)

Inventory & Menu Planning

Inventory & Menu Planning Software

PrimeroEdge is the current back-of-house software used by ECISD School Nutrition for menu planning, production, and inventory management. All School Nutrition staff members are responsible for completing assigned duties in PrimeroEdge following proper PrimeroEdge procedures.

Menu Planning

The School Nutrition Dietitian is responsible for documenting menus in PrimeroEdge and ensuring that each campus has access to the applicable menus in sufficient time to complete grocery orders.

Production Records

Production records are used for planning and guiding production. The School Nutrition Manager is responsible for planning production records based on projected participation. The School Nutrition Manager is responsible for ensuring that planned production numbers continue to abide by current local, state, and federal laws regarding nutrition. Production record planning must be completed before placing grocery orders.

Production records must be completed and documented in PrimeroEdge no later than one business day after service.

Ordering

The School Nutrition Manager is responsible for ordering groceries from the School Nutrition Warehouse and other suppliers to receive groceries before meal production. Grocery orders are calculated based on the projected quantities documented in the production records. The School Nutrition Manager is responsible for ensuring that ordered groceries are sufficient and are not excessive based on current inventory. All orders are to be reviewed and approved by the respective Field Supervisor.

Processing Orders

The School Nutrition Warehouse Team is responsible for processing orders and providing documentation to the School Nutrition Warehouse Delivery staff. They are to document items as they are pulled and then sign the completed picklist. They are also responsible for informing the School Nutrition Warehouse Supervisor of any errors or shortages before a ticket is generated and products are delivered.

Transfer Orders

Campus to Campus

Proper kitchen management should ensure that needed items are always on hand. In the event that needed items are not on hand, School Nutrition Managers should first see if another campus kitchen has surplus items. The School Nutrition Manager at the campus sending items is to create and complete a transfer order in PrimeroEdge at the time of transfer. The School Nutrition Manager at the campus receiving items is responsible for confirming the accuracy of the transfer.

Return to Warehouse

Items may be returned to the School Nutrition Warehouse in the following situations:

- Upon receiving an item not ordered
- Upon ordering excessive quantities of an item that cannot be used before the expiration date
- Upon ordering an incorrect item

In the event that items need to be returned to the School Nutrition Warehouse, the School Nutrition Manager is to create and complete a transfer order in PrimeroEdge at the time of transfer. The Warehouse is responsible for confirming the accuracy of the transfer order in PrimeroEdge upon receipt of items at the Warehouse.

Hot Shots

Proper kitchen management should ensure that needed items are always on hand. Hot shot orders should only be initiated when absolutely necessary. To hot shot, the School Nutrition Manager will determine the items needed and send the Warehouse Supervisor and their Supervisor an email containing the name of the items and the amount needed. There should not be more than ten (10) cases on your hot shot order. Hot shots should only be picked up after 8:00 AM. The Warehouse Manager will submit a transfer via PrimeroEdge and the School Nutrition Manager will confirm they received the correct items and accept the transfer to add

the items to the inventory.

Deliveries & Receiving

All personnel who enter receiving data into PrimeroEdge are to review the item number, quantity, and price for accuracy before posting the entry.

Kitchen Receiving

The School Nutrition Manager is responsible for accurately documenting received orders in PrimeroEdge no later than the close of business on the day the order was delivered. The School Nutrition Manager is to sign delivery tickets for School Nutrition Warehouse deliveries. The School Nutrition Warehouse Deliverymen are responsible for submitting completed delivery tickets to the Warehouse Supervisor.

The School Nutrition Manager is responsible for taking the temperature of each delivery they receive and recording the temperature on the invoice. If the temperature is above 40 degrees Fahrenheit the School Nutrition Manager will open a case and retake the temperature. If the temperature is still over 40 degrees Fahrenheit, the delivery should be rejected.

When unitized meals are received from prep kitchens, the temperature will be taken as follows: A thermometer will be placed in the middle of a bag containing cold items to take the temperature. If a package is open, a thermometer will be placed inside the package to take the temperature.

Delivery Shortages

In the event that a Warehouse Delivery included fewer items than ordered, the School Nutrition Manager is to inform the Warehouse Supervisor and record the correct amount on the receiving document in PrimeroEdge. The Warehouse Supervisor is to document the shortage. The Warehouse Deliveryman is to deliver the item(s) as soon as possible following standard delivery procedures.

Warehouse Receiving

The School Nutrition Warehouse Supervisor is responsible for scheduling deliveries to the School Nutrition Warehouse. The Warehouse Supervisor is responsible for gathering nutrition documentation for scheduled deliveries daily. Upon delivery to the Warehouse, the Warehouse Supervisor is responsible for ensuring that delivered items are in compliance with current bids.

Inventory Management

All personnel who enter inventory data into PrimeroEdge are to review the item number, quantity, and price for accuracy before posting the entry.

The School Nutrition Manager is responsible for maintaining accurate campus inventory records in PrimeroEdge by properly completing production records, receiving records, transfer records, and inventory adjustment records.

The School Nutrition Warehouse Supervisor is responsible for maintaining accurate warehouse inventory records in PrimeroEdge by properly completing receiving records, transfer records, and inventory adjustment records.

The School Nutrition Assistant Director of Business Operations is responsible for reviewing adjustments to inventory to determine the cause and verify accuracy.

Physical Inventory

A complete physical inventory is to be completed and recorded in PrimeroEdge monthly at all campuses and

the Warehouse. The School Nutrition Supervisors are responsible for reviewing and approving assigned schools' physical inventory reports.

Inventory Adjustment

Inventory adjustments are to be recorded in PrimeroEdge at the time of disposal or sale of items as needed.

Campus-level inventory adjustments due to entry errors are to be reviewed and reconciled by the School Nutrition Supervisor to determine the cause and verify accuracy.

Equipment Inventory

The School Nutrition Manager is responsible for completing an equipment and small utensils inventory annually. Inventory records are to be submitted to the School Nutrition Assistant Director of Business Operations.

Standard Operating Procedures for Small Equipment Inventory Management

Purpose:

To ensure full compliance with federal guidelines and proper tracking of all small equipment purchased using federal funds, the School Nutrition Department will implement a standardized process to record, receive, track, and reconcile small equipment inventory in **Primero Edge**. This initiative eliminates the prior "Do Not Inventory" (DNI) classification. All federally purchased small equipment items must now be logged and maintained in the inventory system.

This procedure applies to:

- The **Buyer**
- The **Warehouse Staff**
- **Campus Managers**
- Any other staff involved in the purchasing, receiving, or distribution of small equipment.
-

Buyer Responsibilities

A. Entry of Small Equipment into Primero Edge

- Prior to shipment or receipt, the Buyer must enter all small equipment items into the Primero Edge inventory system.
- Each entry must include the following details:
 - Accurate **item number**
 - **Manufacturer** name and part number (if applicable)
 - **Unit of measure** (case, each, pack, etc.)
 - **Case count or quantity per unit**
 - **Detailed product description**, including size, color, voltage, dimensions, etc., if applicable
 - **Purchasing cost** per unit/item (if known)
 - **Vendor information**

B. Cost Recording

- If the actual cost is not available at the time of entry:

- o Use a reasonable **estimated market price** to temporarily populate the field.
- o Update the record with the **actual invoice price** upon receipt or as soon as the invoice is available.
- o Maintain supporting documentation for audit trail and compliance.

C. Specification Accuracy

- Ensure all items reflect how they are physically received and will be inventoried:
 - o If an item comes in a case of 6 units, reflect the unit as “case” with a quantity of 6 per case.
 - o Avoid vague entries descriptions must align with physical inventory and PO documentation.

D. Coordination with Warehouse

- Provide warehouse staff with item sheets that match Primero Edge entries.
- Communicate with warehouse staff about any new items that have been entered or updated.

Warehouse Responsibilities

A. Receiving and Physical Verification

- Upon delivery, staff must verify that the items match the details in Primero Edge:
 - o Quantity
 - o Manufacturer
 - o Item number
 - o Unit of measure
- Report any discrepancies (overages, shortages, or damages) to the Buyer immediately.

B. Inventory Reconciliation

- Update inventory counts based on actual items received.
- Perform monthly inventory audits to ensure system data reflects actual stock.

C. Storage and Labeling

- Properly label and organize all small equipment items in designated areas.
- Use inventory labels that match Primero Edge item descriptions for consistency.

D. Collaboration

- Coordinate closely with the Buyer when:
 - o A new item is received but not found in the system
 - o Item packaging or descriptions differ from past shipments
 - o Stock discrepancies occur and must be fixed.

Distribution & Campus Manager Responsibilities

A. Equipment Distribution

- When small equipment is sent to campuses:
 - o Items must be assigned to the proper site location in Primero Edge.
 - o The warehouse supervisor will initiate the transfer process in Primero Edge.

B. Campus Receiving Process

- Upon receipt, the **Cafeteria Manager** must:
 - o Receive the transfer from the warehouse in Primero Edge.
 - o Confirm item details match the system entry.

- o “Close” the receipt in the system to finalize the transaction.

C. Site-Level Inventory Management

- Managers are responsible for maintaining a monthly inventory of all small equipment at their site.
- Inventory must be:
 - o Counted and verified during periodic physical inventory reviews
 - o Recorded accurately for all audits and administrative reviews

D. Loss or Damage Reporting

- If an item is lost, stolen, or damaged, the manager must report it to:
 - o Their supervisor
 - o And submit a written report for documentation and accountability or send an email notification for approval.

Training & Support

- All relevant staff will receive training on:
 - o Proper entry and handling procedures in Primero Edge
 - o Inventory reconciliation processes
 - o Federal compliance requirements for equipment tracking

Ongoing support and guidance will be provided by the School Nutrition Operations

Compliance and Monitoring

- This procedure aligns with federal procurement and asset management regulations, including **2 CFR Part 200**.
- Regular internal audits will be conducted to ensure accuracy and compliance.
- Non-compliance with these procedures may result in corrective actions and affect program integrity.
- Failure to properly inventory small equipment could impact federal compliance and funding. All team members must follow these procedures with accuracy and diligence

If there are questions or clarifications needed, please contact the School Nutrition Assistant Director of Business Operations or SN Director.

Bank Procedures

Cash Reconciliation

Cash reconciliation is to be completed daily for each cash register. The School Nutrition Manager and an assigned employee are to complete the reconciliation process and sign two deposit slips (one from PrimeroEdge and one from the Bank). Employees are never to count their own cash drawer. Beginning cash is to be returned to the change fund and excess money is to be recorded on the PrimeroEdge deposit slip. The PrimeroEdge total and the actual total should always match.

Deposits

Deposits are to be kept in the kitchen safe until scheduled pick-up by the Police Department. The School Nutrition Field Supervisor is responsible for reconciling deposit slips with the data in PrimeroEdge and researching any unmatched deposit slips weekly. If the total amount to be deposited is \$20.00 or less, the funds are to remain secured in the kitchen safe until the cumulative deposit amount exceeds \$20.00.

Petty Cash

Each campus is given a petty cash allowance at the beginning of each school year. Petty cash is to be used only as needed for groceries or yearly decorations unless approved by the School Nutrition Accountant and assigned Field Supervisor in advance of purchase. No more than \$75 may be used for yearly decorations. Before purchasing decorations, the manager must get it approved by the Supervisor before making the purchases. The manager will be reimbursed for the decorations. The School Nutrition Manager is to record all transactions on the petty cash log. The School Nutrition Manager is to turn in receipts to the School Nutrition Accountant for reimbursement. Receipts are to be submitted in a sealed envelope labeled with the manager's name and campus. The School Nutrition Accountant is to record all transactions on the Warehouse petty cash log. The School Nutrition Accountant is to reconcile and replenish warehouse and campus petty cash funds on a monthly basis, if possible. Any spending of personal monies is to be approved in advance and reimbursed as needed. The School Nutrition Accountant is responsible for ordering cash from the bank to replenish the petty cash fund. Copies of receipts are to be provided to the manager's respective Field Supervisor.

Change Fund

Each campus is supplied a change fund to use for stocking the cash drawer in the beginning of the school year. This amount is to remain constant.

At the beginning of the year, managers are responsible to get with the Administrative Assistant to the Director and receive their change fund. They must count it before they take it with them and sign off with the School Nutrition Accountant. At the end of the year, managers are to turn their campus change fund to the Administrative Assistant to the Director. All change fund money are to be tracked separately from any A La Carte/Petty Cash money. They must not be combine.

Invoices

School Nutrition Managers are responsible for turning in final invoices to the office weekly on Thursday. The School Nutrition Computer Clerk is responsible for ensuring proper payment of invoices according to district procedures.

Invoiced prices are to be verified prior to payment to ensure accuracy. The School Nutrition Accountant and the School Nutrition Computer Clerk are both responsible for monitoring the pricing. Most of the items that are ordered are tracked through either MUNIS or our Master Purchase Order Summary Spreadsheets. If any discrepancies are noted, the School Nutrition Computer Clerk will follow up with the vendor to obtain a corrected invoice.

Receiving documentation is to be scanned into MUNIS for all items purchased prior to payment.

Leftovers

Overproduction may result in leftover items. Proper food safety methods are to be used to ensure the safety of all leftover items. Leftovers are only to be served the next day if the safety, taste, texture, appearance, and quality are maintained. These items may be served the next day only as part of the meal or as an a la carte item. Production records are to be adjusted accordingly.

Safety & Sanitation

It is of the utmost importance that the safety and security of our students remain the first priority. It is the responsibility of the ECISD School Nutrition department to ensure the safety of school meals. All School

Nutrition employees are to hold a Texas-approved food handler license before handling food.

As a prevention measure, all ECISD School Nutrition employees are to be:

- Trained in proper receiving techniques
- Trained in proper management of suspicious items
- Trained in proper Hazard Analysis Critical Control Point (HACCP) procedures
- Alert at all times

A copy of the "Food Safety Plan HACCP-Based Standard Operating Procedures" handbook is required to be kept in each manager's office. For all guidelines regarding safety and sanitation, refer to this handbook. In accordance with federal, state, and local policies, copies of the Safety Data Sheet for all chemicals are to be kept in each kitchen.

Health Inspections

In accordance with federal, state, and local policy, the Ector County Health Department is to regularly inspect each ECISD food service location. The newest Health Inspection Report must be posted at each campus cafeteria. Copies of the inspection reports and the dates of inspections are to be kept on file by the School Nutrition Director.

Temperatures

To prevent foodborne illness, temperatures of all items are to be measured and documented in the production records daily. Temperatures of all items must follow current local, state, and federal regulations.

Refrigerator and freezer temperatures are to be documented daily in accordance with Texas state law. This process is completed with E-Control sensors. In the event that the installed sensors malfunction, paper documentation will be required pending repairs.

Chemical Solutions

All chemicals are to be properly labeled at all times.

All chemical solutions are to be tested with pH strips to ensure proper concentration. Small equipment and utensils are to be immersed in a 50ppm bleach solution for a minimum of one (1) minute. Surfaces are to be sanitized with a 100ppm bleach solution.

Sample Plates

Each kitchen is required to keep a full portion of each food item that was prepared daily in the event of an investigation of foodborne illness. The sample plate entrée item will be cut open to ensure satisfactory quality inside as well as outside. These samples are to be kept for three (3) days. Food samples are to be individually wrapped, labeled with date and meal, and refrigerated.

Pest Control

Each kitchen is to abide by current local, state, and federal pest control guidelines. Pest treatments are to be available to the health inspector and remain on file for one (1) year.

Spoiled Food Disposal

Spoiled foods are to be denatured in order to avoid public contamination. Bulging cans, punctured cans, or other spoiled foods are to be denatured with bleach prior to disposal.

Food Recall

In the event of a food recall, the item, brand name, and product code will be communicated by telephone or email.

Complete the following procedures:

- Separate any recalled products from inventory
- Mark recalled products with "DO NOT USE" and "DO NOT DISCARD"
- Inform the entire staff of the recalled product
- Account for all received products and report to the School Nutrition Supervisor
- Determine if the recalled product has been used or served, document findings, and report to School Nutrition Supervisor
- Collect, return, discard, and/or destroy recalled products only when instructed by School Nutrition Supervisor
- Upon discarding recalled product, adjust inventory in PrimeroEdge accordingly

Direct any reports of possibly related health problems to the appropriate medical personnel or school nurse. Collect and document the informant's name, reported symptoms, and actions taken, and submit them to the School Nutrition Field Supervisor. Do not give medical advice.

The Director of School Nutrition is responsible for informing the local health department of the usage of recalled food items and registering email notifications of recalled products through USDA Food Safety and Inspection Service.

Safety Program

The Safety Program aims to reduce the number of accidents in the kitchen to support employee health and well-being. Encouraging safety is also a financial responsibility to control costs related to injuries and absences. The manager is the safety officer in their kitchen.

The safety officer is responsible for:

- Remaining alert to potential hazards
- Informing employees in the case of a hazardous act
- Investigating and documenting accidents

Bioterrorism

In the unlikely event of bioterrorism, follow the ECISD Emergency Operations Procedures. School Nutrition Managers are to notify their assigned School Nutrition Supervisor as soon as possible.

Maintenance

Preventive Maintenance

Preventive maintenance is to be prioritized during non-school operations and, as time allows, in order to ensure proper equipment function and longevity.

Equipment Malfunction

In the event of equipment malfunction, the School Nutrition Manager must contact the School Nutrition Office

and submit a Work Order. The School Nutrition Computer Clerk is responsible for forwarding equipment maintenance requests to the School Nutrition Lead Technician. The School Nutrition Computer Clerk must enter every work order in the Work Order Spreadsheet and keep it up to date. The School Nutrition Lead Technician must submit a work order ticket for tracking purposes of preventative maintenance and repairs.

Work Orders are to be prioritized as follows:

1. Food and Employee Safety

- a. Electrical Issues
- b. Cold Storage Issues

2. Food Preparation

- a. Cooking Equipment Issues
 - i. Ovens
 - ii. Stoves
 - iii. Tilt Skillets
 - iv. Steamers
- b. Non-Cooking Equipment Issues
 - i. Mixers
 - ii. Dish Machines
 - iii. Carts
 - iv. Can Openers

3. Food Service

- a. Warmers
- b. Serving Lines

4. Other

- a. Dish Machine
- b. Carts

Equipment Replacement

Equipment is to be replaced as needed when the cost of repair is prohibitive in comparison to the value of the equipment and as department finances allow. Equipment replacement is to be completed during the non-operation time if possible.

Work Orders

Managers are to direct any issues with equipment in the kitchen to School Nutrition Computer Clerk and their supervisor. SN Computer Clerks will distribute each work order accordingly. In the event of an electrical, plumbing, or other building malfunction, the maintenance request is to be reported to the School Nutrition Clerk, who will communicate the request to the Maintenance department in accordance with local policy. Maintenance requests are to be forwarded to the assigned School Nutrition Supervisor.

Substitutes

School Nutrition Substitutes are employed on a day-to-day basis as needed, but must be I Nutrition substitutes

must be available to work for a minimum of three days per week. This position is part-time, and work hours cannot exceed 20 hours per week. The School Nutrition supervisors are responsible for tracking their substitutes' time.

Substitute Requests

1. The campus School Nutrition Manager has permission to request a substitute when at least one (1) of the following criteria are met:
 - a. Absent employee
 - b. Open position
 - c. An expected increase in participation
2. The School Nutrition Manager is responsible for emailing or calling their respective School Nutrition Field Supervisor.
3. Requests are to include the following information:
 - a. Name of school
 - b. Absent employee's name
 - c. Reason for absence
 - d. The time you need the substitute
4. At the end of each day, a substitute is present at the campus, the School Nutrition Manager is to contact their respective School Nutrition Supervisor to find out:
 - a. Keep the substitute for the following day, or
 - b. Release the substitute if no longer needed.
5. If there is a shortage of School Nutrition Substitutes, requests will be filled based on the meals per labor hour discrepancies and as the number of employees present.

Substitute Evaluation

At the end of a substitute's service with the campus, the School Nutrition Manager is to email their evaluation of the substitute to the School Nutrition Field Supervisor.

Procurement

This Procurement Procedures Manual (2 CFR 200.318) has been created to ensure that all purchases made with the Child Nutrition (CN) Federal Funds are in compliance as regulated by all Federal, State, and Local written policy.

General Procurement Procedures

The Ector County ISD School Nutrition Department uses the following resources for all procurement methods:

- Super Circular 2 CFR part 200
- Texas Department of Agriculture's (TDA) "Administrative Review Manual", Section 16 and 17(including 17A), the Education Department Guidelines and Regulations (EDGAR).I

The following standards will be applied to all procurement methods. Solicitation will...:

1. Allow for "full and open" competition
2. Be handled with integrity and fairness to all potential bidders
3. Award responsive and responsible contractors
4. Be fully documented to allow for complete transparency and follow the 5-year record retention requirement

Ector County ISD allows the School Nutrition Department to participate in the following:

1. Agreements that identify participation level
 - a. Inter-governmental agreements (operator-only/ESC)
 - b. Third Party Cooperatives
 - c. Agents
2. Informal Purchases
 - a. Micro-Purchase: any purchase that does not exceed the State threshold of \$15,000.
 - b. Small Purchase Acquisition: any purchase that exceeds \$15,000 but is not greater than the State threshold of \$100,000.
3. Formal Purchases
 - a. Competitive Bid (IFB-Invitation For Bid)
 - b. Competitive Proposal (RFP-Request For Proposal)
 - c. Non-Competitive Proposal. TDA "pre-award approval" required
4. Other Purchases
 - a. Sole Source – as determined through a failed procurement method due to no competition. Requires TDA approval prior to awarding the vendor or purchasing from the vendor.
 - b. Capital Expenditures – any single piece of equipment that exceeds \$10,000 in cost must be approved by TDA prior to purchase.

Ector County ISD will use the following 4 phases of procurement:

1. **Planning.** Below is a list of the first steps that will be taken prior to any purchase.
 - a. What is needed in the way of product/products and/or services?
 - b. When are the products or services needed?

- c. What is an estimated cost of the products or services needed? Multiple resources will be used to determine an “estimate” of the value or cost. The cost/price analysis will be used to determine the most appropriate procurement method.
 - d. How we will pay for the products and/or services?
 - 2. **Forecasting.** Below is a list of the resources to be used for forecasting our needs.
 - a. We will review our past program to determine if the products or services were used in the previous program year.
 - b. Current program needs will be assessed and product amounts and/or service needs will be determined.
 - c. Upcoming program years will be considered in regard to future needs and possible renewal or extensions of contracts if necessary.
 - 3. **Soliciting.** The following general steps will be taken to start the solicitation process. Each procurement method is more specifically outlined later in this manual.
 - a. Based on the cost/price analysis in our planning phase, the most appropriate procurement method will be used.
 - b. A general specification with details will be written to document the product or service needed.
 - c. Terms and conditions of the contract will be outlined and reviewed to ensure the solicitation clearly describes our needs and deliverables required.
 - d. Each solicitation will include the following information:
 - a. Deadline (date and time)the quotes or responses are to be received.
 - b. The method the quotes or responses are to be submitted and to whom.
 - c. Evaluation criteria, if any is used, clearly outlined to include scoring rubric.
 - d. Date and time by which the solicitation will be awarded.
 - e. Term and Conditions of the contract and if any renewals or extensions will be allowed.
 - f. All USDA Federal and State-required certifications and affidavits if applicable to the procurement method used.
 - e. Research will be done to identify potential suppliers.
 - 4. **Awarding.** Based on the procurement method, the following general processes will be used:
 - a. A winner will be selected using the following methods.
 - a. Equitable distribution for all Micro-Purchases.
 - b. Low bid winner for Small Purchases and IFB’s.
 - c. A single winner through evaluation criteria for Small Purchases and RFP’s.
 - d. Pre-award approvals must be obtained from TDA for any solicitation that is deemed non-competitive or sole source.
 - e. Multiple winners are selected for RFP’s when a “line-item” award approach is taken to procure the best price for each product specified in the solicitation.
 - 5. **Contract Management.** The following items will be monitored during the life of an awarded contract.
 - a. Quantities specified are made available and delivered at the price specified in the contract.
 - b. Provisions for price changes as specified in the contract.
 - c. Invoices match the price specified in the contract.
 - d. Delivery times and schedules are being met per contract terms.
 - e. Product deliveries and/or services are occurring at the correct location if multiple locations are part of the awarded contract.

- f. Products and/or services are meeting the specifications as described in the solicitation.
- g. Substitutions of products are being handled as outlined in the Terms and Conditions and are adequate to the specified product.
- h. Vendor response time to product or service issues is appropriate in regard to each situation, if any.

Procurement Methods: Informal and Formal (2 CFR 200.320)

Ector County ISD will follow the below steps with each procurement method:

Micro-Purchases

The micro-purchase method is an “Informal Procurement Method” for purchases where the aggregate value in a single transaction is at or below \$15,000. This enables the District to purchase supplies or services without soliciting competitive quotes if the school considers the price reasonable. The District may purchase products and/or services that are similar or dissimilar, purchased as a single or collective unit.

- a. All unplanned, non-routine purchases with an aggregate total that does not exceed the threshold of \$15,000 are allowed (2 CFR 200.67) and will include:
 - i. Documentation that explains the reason for the purchase and vendor name.
 - ii. List of items or service purchased.
 - iii. Receipt.
 - iv. All documentation will be kept in a file labeled “Micro-Purchases.”
- b. Types of Micro-Purchases allowed:
 - i. Emergency and/or equipment repair parts
 - ii. Small to medium catering events
 - iii. Emergency food shortages
 - iv. Staff training and travel expenses
 - v. Small kitchen equipment purchases
- c. The following employee positions have permission to make a Micro-Purchase:
 - i. School Nutrition Director; Program or Operations Manager; SN Buyer
 - ii. Purchasing Specialist; Business Office Manager; Equipment Technician; Accountant
 - iii. Field Supervisor; Cafeteria Manager
- d. Eligible vendors.
 - i. Equitable distribution of purchases will be made to all suppliers within an appropriate proximity to the district’s school sites
 - ii. All suppliers within the county
 - iii. Only district-approved and qualified suppliers
- e. Payment for Micro-Purchases.
 - i. Credit card to be picked up from the Accounting/Purchasing Departments
 - ii. Personnel cash, credit card, or debit card to be reimbursed by the Accounting Office

Small Purchases

The small purchase method is an “Informal Procurement Method” for purchases that exceed the micro-purchase threshold but have an aggregate amount no greater than the Simplified Purchase Acquisition threshold of \$100,000. The District must contact a minimum of 3 potential suppliers and attempt to get a minimum of 2 quotes.

- a. Based on the determination through a cost/price analysis that a purchase will exceed the Micro-Purchase threshold (2 CFR 200.67) but will not exceed the State's/District's Simplified Purchase Acquisition (Small Purchase) threshold of \$100,000
- b. Allowable types of Small Purchases:
 - i. Single/one-time purchase with an aggregate amount between \$15,000<\$100,000
 - ii. Multiple purchases of same or similar products and/or services from a prime vendor during the fiscal year with an aggregate amount between \$15,000<\$100,000
- c. Ector County ISD will use the following steps to make a Small Purchase (2 CFR 200.320 [b])
 - i. Identify potential suppliers; who to contact for bids; what is available on the market.
 - ii. Write the product and/or service specification to include details but not restrictive as to exclude competition.
 - iii. Draft the solicitation to include contract terms and conditions, invoice methods, delivery and/or service requirements, duration of contract, and evaluation criteria if any is being used with the scoring rubric.
 - iv. Contact a minimum of 3 vendors (if possible) and provide each one with the same information to include all details of the solicitation. Emailed or faxed documents is the preferred method but verbal delivery of solicitation details is allowed.
 - v. Document vendor responses to include:
 - 1. Vendor name and contact with email address and phone
 - 2. Contact method
 - 3. Price quoted to include the date received
 - 4. Duration of the price quote
 - 5. If less than 3 quotes are received, explanation of why this occurred will be included in the documentation
 - vi. Award will go to the most responsive and responsible vendor with the lowest price or highest evaluation score if used. A responsive vendor is one whose response conforms to all the material terms and conditions of the solicitation. A responsible vendor is one whose financial, technical, and other resources indicate an ability to perform the services required.
 - vii. All documentation will be kept in a file labeled "Small Purchase Acquisitions"
- d. The following employee positions have permission to make a Small Purchase:
 - i. School Nutrition Director; Coordinator for School Nutrition
 - ii. Purchasing Specialist; Business Office Manager; SN Accountant
- e. Eligible vendors.
 - i. All suppliers that have been identified as potential bidders
 - ii. Only district-approved and qualified suppliers
- f. Payment for Small Purchases.
 - i. Credit card to be picked up from the Accounting/Purchasing Department
 - ii. PO to be created prior to the invoice payment. This is handled through the Purchasing Department.

Capital Expenditures

Texas Department of Agriculture (TDA) requires a CE to get pre-approval on expenditures for food service equipment or alterations to equipment, only if the total equipment "per unit" cost is greater than \$10,000.

- a. Ector County ISD will submit a Capital Expenditure Request for approval prior to purchasing the item via TXUNPS to TDA including:
 - i. District Name, CE ID, and contact information (phone and email address)
 - ii. Description of the equipment, including the purpose and how it supports the operation or maintenance of the District
 - iii. Provide an estimated cost and whether or not we have sought bid pricing
 - iv. Describe how the old equipment (if any) will be disposed of and acknowledge that any proceeds from the disposal will be used to offset the cost of the replacement
 - v. Specify the % paid by the SN program funds for the equipment purchased

Competitive Sealed Bidding (IFB – Invitation For Bid)

The competitive sealed bidding method is a “Formal Procurement Method” that is used when the contract value is at or above the Small Purchase threshold, which is \$100,000 in the state of Texas. The formal procurement method requires a District to post a public advertisement in a newspaper of general circulation for two consecutive weeks upon release of the solicitation. It is recommended that the District post the advertisement on their website or a trade website as well as email or make phone calls as a means of advertising to potential bidders.

- a. Ector County ISD will ensure the following conditions:
 - i. A complete, adequate, and realistic specification or purchase description will be made available
 - ii. The procurement lends itself to a firm fixed price contract and the selection of the successful bidder can be made principally on the basis of price
 - iii. Evaluation criteria will be included in the solicitation in regard to determining a winner if the same price has been received from 2 or more different vendors
- b. Ector County ISD will adhere to the following requirements:
 - i. The solicitation will be publicly advertised
 - ii. Provide detailed information such as response time, date and time responses are to be received, how responses must be submitted, date and time of public opening, and any other pertinent details
 - iii. Provide product and/or service specifications that allow multiple responses
 - iv. Award the contract to the most responsive and responsible bidder. Factors such as discounts, transportation cost, and life cycle costs shall be considered in determining which bid is lowest.
 - v. Any or all bids may be rejected if there is a sound documented reason
- c. The following employee positions will participate in the IFB Procurement Method:
 - i. School Nutrition Director; Coordinator for School Nutrition; Purchasing Specialist; Business Office Manager
 - 1. Write product or service specifications
 - 2. Write the solicitation document
 - 3. Send the IFB to potential suppliers
 - 4. Participate in the opening of the submitted bid quotes and determine a winner
- d. Eligible vendors.
 - i. All suppliers that have been identified as potential bidders
 - ii. Only district-approved and qualified suppliers
- e. Payment for IFB Purchases.

- i. PO to be created prior to the invoice payment. This is handled through the Purchasing Department

Competitive Proposals (RFP – Request For Proposal)

A request for proposal is a “Formal Procurement Method” used for purchases when an IFB is not appropriate. An RFP describes in a general way what is needed and requests that vendors submit a proposal for servicing the needs of the district. RFP’s can be used for either goods or services and require the prospective vendor to submit a technical proposal that explains how they will meet the objectives of the solicitation document and a cost element that identifies the costs to accomplish their proposal. Price is to remain the major consideration but can be one of many evaluation factors used to determine the most advantageous winner. The RFP also allows for negotiation as a means to obtain the best value or price.

1. Ector County ISD will ensure the following conditions:
 - i. A complete, adequate, and realistic specification or purchase description will be made available
 - ii. The procurement lends itself to a firm fixed price contract or cost reimbursable price
 - iii. The selection of the successful bidder will be made after an evaluation of criteria with price being the “heaviest weighted factor”
 - iv. Negotiation of price or best value will be handled with complete fairness and integrity
2. Ector County ISD will adhere to the following requirements and required documents (2 CFR 200.318 - 326):
 - i. The solicitation will be publicly advertised
 - ii. Solicitation document will include a cover sheet with the RFP description, contact information, issue date, closing date and opening date
 - iii. Written instructions and bidder information sheet to be completed by the proposer
 - iv. Clear product and/or service specifications
 - v. Clear description of district demographics and product usage (as relevant)
 - vi. Clearly stated evaluation criteria to include scoring rubric
 - vii. Standard and/or Special Terms and Conditions of the contract
 - viii. Discounts, Rebates, and/or credits provisions where applicable
 - ix. Questionnaires as appropriate
 - x. Reference Sheet
 - xi. Certifications per ARM Section 17 and Appendix II to Part 200 of 2 CFR 200:

Intangible Property	2 CFR 200.315
Procurement of Recovered Materials/Solid Waste Disposal	2 CFR § 200.322
Profit as a Separate Element of Price	2 CFR 200.323(b)
Record Retention Requirements	2 CFR § 200.333
Rights to Inventions	37 CFR §401.2 (a)
Anti-trust Certification	Section 2155.005
Certification of Residency	Chapter 2252, Subchapter A
Companies Engaged in Business with Iran, Sudan, or a Foreign Terrorist Organization	Chapter 2252, Subchapter F
Compliance with the Energy Policy and Conservation Act	Pub.L.94-163, 89 Stat.871
Compliance with Texas Family Code	Section 231.006
Food/Product Recall and HACCP Procedures	
Form 1295	Section 2252.908
Health & Safety Certificates, Licensing and Regulation	ARM 17.62
No Israel Boycott	Section 2270.002

Prohibited Employment Assistance	20 USC 7926
Non-Collusion Declaration	Section 15.01
Non-Collusion Affidavit	Section 15.01
Signature and Declaration of Compliance	Notary of Public Required
Proposal Form	200.326 Appendix I To Part 200
Breach of Contract Terms, Sanctions and Penalties	200.326 Appendix II to Part 200 (A)
Termination for Cause or Convenience	200.326 Appendix II to Part 200 (B)
Certificate of Insurance	2 CFR 200.447
Cooperative Agreements	2 CFR 200.24
Byrd Anti-Lobbying	2 CFR 200.450; 200.326 Appendix II Part 200 Sec. "I"
Certification Regarding Debarment, Suspension, Ineligibility and Voluntary Exclusion for Covered Contracts	200.326 Appendix II To Part 200 Sec H
Clean Air and Water Certificate	200.326 Appendix II Part 200 Sec. "G"
Equal Opportunity Employment	200.326 Appendix II Part 200 Sec. "C"
Contracting with Small, Minority, Women Business Enterprises, and Labor Surplus Area Firms	2 CFR 200.321
Conflict of Interest Questionnaire	24 CFR § 3282.359
Disclosure of Lobbying Activities	Appendix B To Part 418 2 CFR
Felony Conviction Notification (Exhibit Only)	21 CFR 1301.90
Nutrition Services Certification For "Buy American" Provision	7 CFR 210.21 Sec. D
Nutrition Services "Buy American Waiver Exception List	7 CFR 210.21 Sec. D
Certificate Regarding Worker's Compensation	48 CFR 970.2803-1
Certificate Regarding Drug-Free Workplace	38 CFR § 48.635
Certificate Regarding Alcoholic Beverage And Tobacco-Free Campus Policy	21 CFR § 1140.1
E-Verify	48 CFR 52.222-54
Iran Contracting	48 CFR 25.703-3
Civil Rights/Discrimination	FNS Instruction 113-1
W9	Most Current Version Required

- xii. Awarding of the contract:
 1. Evaluation will consist of product quality, services, or past performance, but not limited to, along with price as the heaviest weighted factor
 2. Cost plus percentage of cost will not be allowed as a basis for award (2 CFR 200.320)
- xiii. Any or all bids may be rejected if there is a sound documented reason
3. The following employee positions will participate in the RFP Procurement Method:
 - i. School Nutrition Director; Coordinator for School Nutrition; Purchasing Specialist; Business Office Manager
 1. Write product or service specifications
 2. Write the solicitation document
 3. Send the IFB to potential suppliers
 4. Participate in the opening of the submitted bid quotes and determine a winner
4. Eligible vendors.
 - ii. All suppliers that have been identified as potential bidders
 - iii. Only district-approved and qualified suppliers
5. Payment for RFP Purchases.

- i. PO to be created prior to the invoice payment. This is handled through the Business Office

Solicitation

An announcement of an IFB or an RFP will be placed in the newspaper, website, or other inter, (Odessa American email oa_legals@oaoa.com) to publicize the intent of the SFA to purchase needed items. The advertisement for bids/proposals or legal notice will be run for 14 days. We will also use an e-mail mailing list to help reach a wide variety of potential offerors.

1. An advertisement is required for all purchases over the district's small purchase threshold greater than \$100,000. The announcement (advertisement or legal notice) will contain:
 - General description of items to be purchased.
 - Deadline for submission of questions and the date written responses will be provided, including addenda to bid specifications, terms, and conditions as needed;
 - Date of the pre-bid meeting, if provided, and if attendance is a requirement for bid award;
 - deadline for submission of sealed bids or proposals; and
 - address of the location where complete specifications and bid forms may be obtained.
2. In an IFB or RFP, each vendor will be given an opportunity to bid on the same specifications.
3. The developer of written specifications or descriptions for procurements will be prohibited from submitting bids or proposals for such products or services.
4. If any potential vendor is in doubt as to the true meaning of specifications or purchase conditions, interpretation will be provided in writing to all potential bidders by School Nutrition Director and Coordinator for School Nutrition and will specify the deadline for all questions.
 - The School Nutrition Director and Coordinator for School Nutrition will be responsible for securing all bids or proposals.
 - The School Nutrition Director and Coordinator for School Nutrition will be responsible to ensure all SFA procurements are conducted in compliance with applicable federal, state, and local procurement regulations.
 - The following criteria will be used in awarding contracts as a result of bids/proposals. The price must be the highest weighted criteria. Examples of other possible criteria include quality, service, delivery, and availability.
5. In awarding an RFP, a set of award criteria in the form of a weighted evaluation sheet will be provided to each bidder in the initial bid document materials. Price alone is not the sole basis for the award, but remains the primary consideration among all factors when awarding a contract. Following evaluation and best and final offer negotiations, a firm fixed price or cost reimbursable contract is awarded.
 - The contracts will be awarded to the responsible bidder/proposer whose bid or proposal is responsive to the invitation and is most advantageous to the SFA, price as the primary and other factors considered. Any and all bids or proposals may be rejected in accordance with the law.
 - CEs reviews the procurement system to ensure compliance with applicable laws.
 - CEs is responsible for documentation the actual product specified is received.
 - Any time an accepted item is not available, the CEs will select the acceptable alternate. The contractor must inform the School Nutrition Director and Coordinator for School Nutrition as soon as possible if a product is not available. In the event a nondomestic agricultural product is to be provided to the SFA, the contractor must obtain, in advance, written approval for the

product. The CEs must comply with the Buy American Provision.

6. If the amount of purchases is more than the federal small purchase threshold currently valued at \$100,000, or SFA approved threshold if less, formal procurement procedures will be used as required by 2 CFR *Part 200* and any local procurement code and regulations. Informal procurement procedures (small purchase) will be required for purchases under the **most restrictive** small purchase threshold.
7. The School Nutrition Director and Coordinator for School Nutrition will perform a cost analysis before issuing a solicitation. In conducting their cost analysis, the Director and Coordinator will use the tools such as prior year quotations, bids, and velocity reports that will also be used in forecasting as well as any other available tools (i.e., Google search, Internet Catalogs, etc.) or strategies that may help to identify the estimated cost of the products and/or services to be purchased. The method and depth of the cost analysis is dependent on the complexity of the products and/or services to be purchased. Generally, the cost analysis for a formal procurement method is more in-depth than the cost analysis for an informal procurement method.
8. Because of the potential for purchasing more than \$100,000, it will be the responsibility of contracting entities (CEs) to document the amounts to be purchased so the correct method of procurement will be followed.

Non-Competitive Negotiation and Sole Source Procurements

These types of procurement methods are used to compensate for the lack of competition. This lack of competition may result from overly restrictive solicitation documents, an inadequate number of suppliers in the area or the procurement environment may have been compromised by inappropriate supplier actions (i.e. market allocation schemes). Non-competitive negotiation occurs after the solicitation (sealed bid, competitive negotiation or small purchase) has been issued, but competition on that solicitation has been deemed inadequate.

- a. Non-competitive negotiations or sole source procurements are restricted to specific situations and may only be used when:
 - i. Inadequate competition in a formal procurement method
 - ii. Public emergency exists
 - iii. Goods or services are only available from one manufacturer through only one supplier
- b. Ector County ISD will obtain TDA's approval prior to award and purchase of products or services. All requests for approval must be submitted through the State Agency's online system, TX-UNPS.
- c. The following employee positions will oversee the approval process for a Non-Competitive and/or Sole Source Procurement Method: School Nutrition Director and Coordinator for School Nutrition.

Emergency or "Pressing Need" Purchases

1. If it is necessary to make a one-time emergency procurement to continue service or obtain goods, the purchase must be authorized by the School Nutrition Director and inform the Purchasing Director. The following emergency procedures shall be followed. All emergency procurements shall be approved by the Texas Department of Agriculture. At a minimum, the following emergency procurement procedures shall be documented:

- Item name

- Dollar amount
 - Vendor
 - Reason for emergency
2. The SFA shall agree to retain all books, records, and other documents relative to the award of the contract for three (5) years after final payment. If there are audit findings that have not been resolved, the records shall be retained beyond the 5-year period as long as required for the resolution of the issues raised by the audit. Specifically, the SFA shall maintain, at a minimum, the following documents:
- Written rationale for the method of procurement.
 - A copy of the original solicitation.
 - The selection of contract type.
 - The bidding and negotiation history and working papers.
 - The basis for contractor selection.
 - Approval from the state agency to support a lack of competition when competitive bids or offers are not obtained.
 - The basis for award cost or price.
 - The terms and conditions of the contract.
 - Any changes to the contract and negotiation history.
 - Billing and payment records.
 - A history of any contractor claims.
 - A history of any contractor breaches.

Bid/Proposal Questions and Protest Procedures

An interested party may protest any of the following situations:

- Solicitation or other request for offers for a contract for the procurement of property or services
- Cancellation of a solicitation or other request
- Award or proposed award of a contract
- Termination of a contract, if the protest alleges that the termination was based on improprieties in the administration of the contract.

Ector County ISD will do the following:

1. Include clear instructions in each solicitation document about questions and protest procedures.
2. Follow all written procedures to resolve protests.
3. Ensure that all protests are resolved.
4. Retain all documentation related to a protest.
5. Notify TDA when a protest is received.

Ector County ISD will address all respondent protests within 24 hours of the bid award. Ector County ISD will provide evaluation scores and pricing at the request of the respondent. Violations of law should be referred to the local, state or Federal authority. (2 CFR, Section 200.318[k])

Ector County ISD will allow respondents to request clarification of information prior to the close of the bid/proposal. These requests must be received a minimum of 3 business days prior to the close of the bid/proposal. Ector County ISD will address the request for additional information as an addendum to all respondents.

Dispute Resolution and Contract Termination

1. Any dispute arising under this contract that is not resolved by mutual agreement must first be submitted in writing to the SFA's Director of School Nutrition for review and a written decision will be determined within thirty (30) calendar days of receipt of the dispute.
2. Should the dispute remain unresolved after the Director of School Nutrition's decision, either party may request mediation within fifteen (15) calendar days.
3. The SFA reserves the right, in its sole discretion, to terminate this contract for cause if issues critical to the contract's execution or performance cannot be resolved through the specified dispute resolution process.

Economic Price Adjustments in Vendor Contracts

The economic price adjustments, which allow a District to adjust costs in the contract, must be tied to an appropriate standard or cost index. Relating the price adjustments in a contract to an index allows the District to ensure that increases under the contract are not without basis. For example, if fuel prices are increasing drastically, an appropriate index such as the Consumer Price Index (CPI) will reflect this change.

This index is preferred because the USDA uses this index for the National School Lunch Program (NSLP) yearly funding increases. The intention is that if the USDA increased funding by a certain percentage the District would be able to allow the increase in food cost to rise at the same percentage. Vendors will be able to bid on multi-year contracts that allow for inflation and the District will be able to maintain a consistent level of service and food cost percentage from year to year.

Applying Geographic Preferences in Procurement

As amended, the National School Lunch Act (NSLA) allows SFA's receiving funds through the CN Programs to apply a geographic preference when procuring unprocessed, locally grown or locally raised agricultural products. This applies to operators of all of the School Lunch Programs.

Ector County ISD will apply geographic preference to the procurement of agricultural products that:

1. Are unprocessed
2. Are locally grown or locally raised
3. Have not been cooked, seasoned, frozen, canned, or combined with any other products

Because the NSLP is Federally Funded, geographic preferences cannot be restrictive to local definitions such as city, county, or state lines. Ector County ISD determines local as "within the United States territory and within the state of Texas" (mileage may vary for items dependent on bidding preference).

Discounts, Rebates, and Credits

Ector County ISD requires that all discounts, rebates, and credits accrue back to the school nutrition account. The contractor will be required to identify the amount of each discount, rebate, or other applicable credit on

bills and invoices presented to the Ector County ISD. Contractors will be required to identify the method by which they will report discounts, rebates, and credits. All discounts, rebates, and credits will be tracked via monthly invoices or annual velocity reports. Contractors will be required to maintain documentation of costs, discounts, rebates, and credits and make those available to Ector County ISD upon request.

Buy American Provision

Ector County ISD adheres to the Buy American Provision (7 CFR 210.21) when purchasing commercial food products to be served in the district's SNP meals. This provision will be included in all solicitations for food to be used in the school nutrition programs.

Per Section 104(d) of the William F. Goodling Child Nutrition Reauthorization Act of 1998 {Public Law 105-336} added a provision, Section 12(n) to the NSLA (42 USC 1760(n)), requiring School Food Authorities (SFA's) to purchase, to the maximum extent practicable, domestic commodity or product. Section 12(n) of the NSLA defines "domestic commodity or product" as an agricultural commodity that is produced in the United States and a food product that is processed in the United States using substantial agricultural commodities that are produced in the United States. Substantial" means that over 51 percent of the final processed product consists of agricultural commodities that were grown domestically. Products from Guam, American Samoa, Virgin Islands, Puerto Rico, and the Northern Mariana Islands are allowed under this provision as territories of the United States. The Buy American provision (7 CFR Part 210.21(d)) is one of the procurement standards SFA's must comply with when purchasing commercial food products served in the school meals programs.

Ector County ISD will purchase domestic food products per the Buy American Provision unless:

1. The product needed is not produced or manufactured in the U.S. in sufficient and reasonable available quantities of a satisfactory quality; or
2. Competitive bids reveal the costs of a U.S. product are significantly higher than the non-domestic product

Ector County ISD will maintain all documentation in regard to any food purchases that are deemed "non-domestic" to include cost comparisons if the product is available as a "domestic" product that is seen as unreasonable in cost; or if not available as a U.S. grown product the documentation will include the "country of origin."

Small and Minority Businesses, Women Business Enterprises, and Labor Surplus Area Firms and/or Disabled Veteran Business Enterprise (MWDVBE)

Ector County ISD will encourage open competition amongst small, minority, woman-owned, and disabled veteran's businesses by:

These procedures will be implemented in accordance with applicable federal, state, and local procurement requirements and District Policy.

1. Reducing barriers in Formal and Informal Contract solicitations by:
 - a. Allowing for businesses that may be MWDVBE to compete on an equal footing. This will be accomplished by having a qualification process where MWDVBE bids are given points equal to the requirements that may be restrictive, such as length of service in business, size of distribution facilities, etc...
 - b. Allowing for extra points in the evaluation if a bidder/proposer qualifies as an MWDVBE
 - c. Structuring contracts to allow "awards to more than one Proposer in the best interest of the

District in order to award a portion of the agreement to MWDVBE vendor that may not be able to perform to an agreement that is too large for current financial/logistical capabilities.

2. Structuring Contracts that May allow for Cost Credit to Small, Minority and Women owned businesses:
 - a. Ector County ISD may structure an RFP Formal Procurement agreement to allow for price variation of not more than 5% of total cost above the lowest responsive bidder to award to a small, minority or women owned business. For example, the lowest bidder was \$100 dollars, a certified small, minority or women owned enterprise bid \$105, the contract may be awarded to the small, minority or women owned enterprise if it is in the best interest of the District.
3. Providing Positive Outreach
 - a. Ector County ISD will place qualified small, minority and women owned enterprises on solicitation lists; and
 - b. Assure that small, minority and women owned enterprises are solicited whenever they are potential sources

Local Sourced Products: Farm to School Initiative

Ector County ISD is committed to local markets and family farmers in the State of Texas. Our objective is to support the local agricultural economy and reduce the environmental impact of long distance shipping.

Ector County ISD defines “Local Sources Products” as products that are grown within the State of Texas, with preference to sources located within 100 miles of the school’s main campus.

When purchasing local sourced products, Ector County ISD will follow the planning phase as stated earlier in this manual and do a cost/price analysis to determine the most appropriate procurement method.

In order to encourage the bidders to purchase locally sourced produce, Ector County ISD may assign additional point values in the “Award of Contract” section of the solicitation that can demonstrate:

1. The bidder is purchasing produce locally by submitting a list of local farmers, their addresses, the produce that is anticipated to purchase from each farm location, and the anticipated harvest dates of the produce
2. The bidder must also agree to the ability to submit a report during the term of the contract that demonstrates continued purchases from local farms

Use of Excess and Surplus Property

Ector County ISD, to the best of the district’s ability, may utilize excess and surplus property when available. The TDA allows a district to use a significant portion of our entitlement (PAL) allocation from USDA to purchase DOD fresh fruit and vegetable products. The TDA manages the solicitation and award of the DOD Produce Vendors. Contracting Entities (CE’s) in the state of Texas and participating in the DOD Fresh Program can receive weekly deliveries as outlined in the awarded contract.

Cooperative Membership and Procurement

The USDA allows for “Purchasing Goods and Services Using Cooperative Agreements, Agents, and Third-Party Services.

Ector County ISD may participate in a purchasing cooperative when it is determined to be in the best interest of the district. As a governmental agency, Ector County ISD has the option to legally join a “governmental

agency or Education Service Center (ESC) agency” purchasing cooperative through an Interlocal or Inter Agency Agreement.

If determined in the best interest to join an ESC Agency cooperative, Ector County ISD will request a copy of the Interlocal or Inter Agency Agreement and complete and submit to the appropriate contact of the co-op. Ector County ISD will do the following once membership in the cooperative has been confirmed:

1. Provide product estimated quantities planned for purchase for each bid selected.
2. Review that all procurement documents and cooperative processes have been conducted in accordance with applicable Federal, State and local regulations.
3. Will confirm that their addition to any contract selected does not create a material change as outlined in the contract per 2 CFE 200.318[e] that states a material change occurs when the change in scope of the contract is significant enough that potential bidders might have bid differently had they been award of the impacts from adding additional agencies.
4. Request access to all documentation related to the contract for compliance with records retention requirement to include but not limited to:
 - a. Solicitation
 - b. Verification of Published Advertisement
 - c. Contract Terms and Conditions
 - d. Evaluation Criteria, if any
 - e. Responses
 - f. Notification of Awarded vendor(s)
 - g. Documentation of any extensions or Amendments
 - h. Recall Procedures

Unnecessary or Duplication of Goods/Services

Ector County ISD will avoid acquisition of unnecessary or duplicative items/services. Purchases will be justified using the following criteria:

1. Purchaser will determine if there are like items in the District that may not be in use and consider transferring item before determining if purchase is necessary
2. The item is being considered for menus or is needed to serve, prepare, receive, transport or store an item on the menu
3. The item is replacing an obsolete, broken, damaged or outdated piece of equipment

Recalls

Ector County ISD will use the following procedures in regard to products that have been recalled, or are discovered to be defective or faulty:

1. The School Nutrition Director/Coordinator for School Nutrition will register for email notifications of recalled products through USDA Food Safety and Inspection Service (usfsis@public.govdelivery.com) and/or recalls.gov or any other viable resource in regard to food and product safety and recalls
2. Vendors’ Recall procedures will be requested with every Small Purchase, IFB and RFP procurement method used
3. Any notices or alerts from awarded vendors or distributors in regard to a recalled product will be handled immediately, following all instructions from the vendor or distributor in regard to the handling of the recalled product
4. Actions may include but not be limited to:
 - a. Disposal of all affected product

- b. Photos of products affected, documentation of case lot numbers, distributor codes or any other pertinent information as documentation of product origin
- c. Removal of affected product to a safe area to be picked up by the vendor or distributor
- d. Credits issued for all affected product that could not be used

Requisition/Purchase Order Entry

No item can be purchased or receive an order without a purchase order. Funds must be encumbered through the purchase order process (MUNIS) to guarantee payment of an invoice. A purchase order is also a binding agreement between the vendor and the district. It is also against district policy to place an order with an “unapproved vendor”.

Before requesting a requisition Entry/Purchase order to be created proper documentation will be gathered and emailed to the School Nutrition Accountant.

Documentation needed but not limited to the following.

- Award letter
- Quotes
- TDA documentation
- TDA/USDA ARM documentation
- Cost Analysis and/or Vendor price comparison

The School Nutrition Accountant will upload the documents when creating the Requisition Entry and verify correct General Ledger accounts is being used based on FARS.

Once purchase order has been created, the department will follow up with the vendor to confirm the PO has been received.

If purchase order has not been received, the department will follow up with the district’s purchasing department. Or download the PO if available and email it directly to the vendor representative.

After the purchase order has been received by the vendor/supplier. The department will coordinate the following based on IFB/RFP, and Quote specifications and details.

- Delivery location
- Drop instruction
- Lead time
- Discrepancies

Miscellaneous

1. New food product evaluation procedures will include:
 - a. Evaluation of product labels
 - b. Sample
 - c. Student taste-tests
2. Payments will be made to the vendor when the contract has been met and verified and has met the SFA's procedures for payment. The School Nutrition Computer Clerk-Invoicing Specialist will work with the School Nutrition Accountant to review each invoice and ensure that items were received and

the correct price is verified prior to issuing payment. The (If prompt payment is made, discounts, etc., are accepted.)

Sponsors are encouraged to verify State Agency and USDA requirements to ensure compliance.

Code of Conduct

Regulations: 2 CFR Part 200.318(c)(1) and 7 CFR Part 210.21(c) State Procurement Code and Regulations, and ISD Child Nutrition Department.

Procedures: ECISD seeks to conduct all procurement procedures:

In compliance with stated regulations and to prohibit conflicts of interest and actions of employees engaged in the selection, award, and administration of contracts.

No employee, administrator, or agent of ECISD's School Nutrition Department may participate in the selection, award, or administration of a contract supported by a Federal, State, or local funds if he or she has a real or apparent conflict of interest.

Such a conflict of interest may arise when any employee, administrator, or agent of the ECISD School Nutrition Department has a financial, family or any other beneficial interest in the vendor selected or considered for an award.

No employee, administrator or agent of the ECISD School Nutrition Department shall award contracts to or show favoritism toward a member of his/her immediate family, spouse's family or to any company, vendor or concern who either employs or has any relationship to a family member; or award a contract or bid which violates the spirit or intent of Federal State and local procurement laws and policies established to maximize free and open competition among qualified vendors. Those circumstances where interests, financial or otherwise, are not substantial or are within the limits of applicable Federal, State and local laws and the policies and procedures of the ECISD, the Superintendent's Cabinet shall determine whether the conflict is material under the circumstances. Discipline for violation of the School Nutrition Code of Conduct may include a verbal reprimand, written reprimand and/or termination of employment.

The ECISD School Nutrition Department employees, administrators, and agents will not solicit gifts, including but not limited to travel packages or other incentives, and/or donations from prospective contractors.

The ECISD School Nutrition Department employees, administrators, and agents acting on the ECISD School Nutrition Department's behalf, any member of the immediate family of the ECISD School Nutrition Department employee, administrator or agent acting on the behalf of the ECISD School Nutrition Department cannot accept anything of value from a vendor. Incentive, gratuities, or kickbacks include, but are not limited to, personal gifts or gratuities that may be construed to have been given to influence the purchasing process. Giving and receiving gifts in the public sector may constitute a violation of the law. Gift to a Public Servant is a Class A misdemeanor

offense if the recipient is a government employee who exercises some influence in the purchasing process of the governmental body.

An ECISD School Nutrition Department employee or former employee must not knowingly use confidential school nutrition program information for the actual or anticipated personal benefit or benefit for any person or entity.

Disciplinary actions up to and including termination will be applied for violations of above stated standards by ECISD School Nutrition employees, administrators, or agents acting on behalf of the ECISD School Nutrition Department.

The ECISD School Nutrition Department will provide guidance to each employee, administrator or agent acting on the ECISD's School Nutrition's behalf at the time of hire on how to avoid undue influence. ECISD will provide all employees, administrators, and agents acting on behalf of ECISD's School Nutrition Department a copy of ECISD's Employee Handbook that addresses professional and ethical standards.

The ECISD School Nutrition Department requires any employee, administrator or agent acting on behalf of the ECISD School Nutrition Department to disclose in writing any possible situations where there is an appearance of incentives, gratuities, or kickbacks being received.

ECISD will consult with their attorney or legal counsel if there is a question about whether a specific situation is a conflict of interest.

ECISD's procedures seek to avoid acquisition of unnecessary or duplicative items. Consideration is given to choose a method of procurement to obtain a more economical purchase. Where appropriate, an analysis will be made to determine the most economical approach.

ECISD will purchase goods, products, and/or services for use in the School Nutrition Program in compliance with 2 CFR Part 200 and State Laws using the procedures outlined as follows.

The primary purpose of this procurement plan is to ensure that open and free competition exists to the maximum extent possible. The procurement process practiced by the ECISD School Nutrition Department must not restrict or eliminate competition (2 CFR Part 200.318(c)). For example, description of goods, products, and/or services to be procured should not contain features that unduly restrict competition. Competition helps assure that goods, products, and/or services will be obtained that best meets the needs of the School Nutrition Program.

New procurement procedures do not need to be developed every year. However, an annual review of procedures is suggested to assure its relevance to current procedures.

Buy American Attestation Procedures

Buyer Responsibilities:

1. **Documentation Verification:**
Upon completion of the bidding process, the Buyer is responsible for collecting and verifying all required documentation. Any missing documents must be promptly requested from the vendor before the first purchase.
2. **SY Menu Items Spreadsheet Maintenance:**
The Buyer must update and maintain the *SY Menu Items Spreadsheet* throughout the school year for all awarded items.
3. **Buy American Documentation Tracking:**
 - a. In the **Buy American Documents** column:
 - i. Enter "Y" if the document has been received.
 - ii. Enter "N" if the document has not been received.
 - iii. Enter "Requested BAA" if a request has been made and a response is pending.
 - b. Updates must be made in a timely manner.
4. **Domestic vs. Non-Domestic Classification:**
 - a. In the **Domestic/Non-Domestic** column:
 - i. Enter "D" for domestic items.
 - ii. Enter "ND" for non-domestic items.
 - b. This classification must be kept current at all times.
5. **Identify which exception should be classified:**
 - a. Exception 1
 - b. Exception 2
6. **Distribution of Final Documentation:**
After all documentation has been verified, the Buyer will provide a finalized spreadsheet to the invoicing clerks.
7. **Shared Folder Access:**
The Buyer will create and maintain a shared folder accessible to School Nutrition Clerks, the Assistant Director, and the Director.
 - a. This folder will contain all **non-domestic ("ND") item documentation**.
 - b. Each file must be clearly labeled by district item number and vendor.

Buy American Attestation Documentation Requirements:

Each file must include the following:

- **Vendor Name**
- **District Item Number – Manufacturer/Vendor**

Invoicing Clerks' Responsibilities – Buy American Compliance

Invoicing Clerks play a critical role in maintaining compliance with the Buy American Provision by ensuring all invoice-related documentation is accurately tracked, filed, and maintained throughout the school year.

Invoice Documentation Tracking:

Upon receiving invoices, clerks must track and organize all supporting documentation. Documentation should be organized in a consistent digital filing system, categorized by vendor and invoice date. Ensure each invoice is labeled clearly for easy identification and future reference.

1. Non-Domestic ("ND") Item Monitoring:

Clerks are responsible for identifying and tracking all **non-domestic ("ND")** items paid for throughout the entire school year.

2. Buy American Attestation (BAA) Documentation:

- o Attach BAA documentation to **each invoice**, including those uploaded to **Open TCM**.
- o Ensure documentation is complete and properly filed for audit purposes.

3. Buy American Tracking Tool Maintenance:

- o Update the **Buy American Tracking Tool** with relevant invoice data on a **weekly basis**.
Every Wednesday all data must be completed by the end of the day.
- o This spreadsheet is shared live with all invoicing clerks to ensure consistency and collaboration. It is critical that all entries are accurate, timely, and consistently formatted.

4. Attention to Detail:

Clerks must ensure accurate data entry when updating the tracking tool to prevent errors. Diligence is essential for maintaining compliance.

Buy American Tracking Tool:

The **Texas Department of Agriculture (TDA)** outlines two specific exceptions to the **Buy American Provision** under the USDA National School Lunch Program (NSLP) and School Breakfast Program (SBP). These exceptions allow School Food Authorities (SFAs) to purchase non-domestic food products **only under certain conditions** and require proper documentation using the **Buy American Exception Form**.

Here's a detailed explanation of **Exception Type 1** and **Exception Type 2** as required by TDA:

Exception Type 1: Product is Not Produced or Manufactured in the U.S. in Sufficient and Reasonable Quantities of a Satisfactory Quality

Definition:

This exception is used when a specific food product is **not available in the U.S. at all**, or is **not available in sufficient quantity** or of acceptable quality to meet the meal program needs.

Examples:

- **Bananas, pineapples, or certain spices** that are not grown domestically.
- **Canned mandarin oranges** when there is no domestic processing capacity at the time of need.
- A vendor confirms that no U.S. supplier is currently offering the product.

Documentation Requirements:

- A completed **Buy American Exception Form** indicating Exception Type 1.
- Evidence or written confirmation from the supplier or multiple vendors that the product is not available domestically.
- The SFA must retain this form with supporting documentation for **three years**.

Exception Type 2: Competitive Solicitations Reveal the Cost of a U.S. Product is Significantly Higher Than a Non-Domestic Product

Definition:

This exception applies when a **competitive solicitation process** shows that the cost of a U.S. product is **unreasonably higher** than a non-domestic alternative, making it impractical for the SFA to purchase the domestic item.

Examples:

- A domestic canned tomato product is \$3.25 per can, while an imported equivalent is \$1.80.
- A price difference that would cause a significant impact on the program's budget or limit the ability to provide nutritious meals.

Documentation Requirements:

- A completed **Buy American Exception Form** indicating Exception Type 2.
- **Documentation of the price comparison**, including at least two quotes showing the difference.
- Documentation of the **solicitation process** (e.g., bid tabulation, vendor quotes).
- Justification showing that the higher cost is not feasible within the program's operating budget.

Key Compliance Notes:

- **TDA requires justification and documentation** every time one of these exceptions is used.
- The exceptions should be used **only as needed**, not as a routine practice.
- Attestation and exception forms must be available for review during TDA compliance reviews and audits.

Work Order Procedures

Work Order Procedures

1. Submit Work Orders via Email

- SN Managers will send work orders to SN Computer clerks and their supervisor.
- SN Computer Clerk will distribute each work order accordingly to the Maintenance staff.
- SN Computer Clerk will ensure the work order is completed or escalated to the appropriate department.

2. External Vendor Work Orders

- SN maintenance staff who identify any issue with HVAC will contact an external contractor for a work order.
- SN maintenance staff will be responsible for the external contractor is following the department procedures regarding sign-in and out, accurate labor hours, invoices for parts used, and proof of job done.
- SN maintenance staff will confirm that the job is done and communicate with the department.
- The invoice from external contractors must include check-in/out time, pictures if applicable, a signature and date.

3. Vendor Access Requirements:

- Vendors must obtain a **temporary pass** from the front office.
- Passes are valid for **24 hours only** and must be signed at the front office upon arrival.

SN Driving Procedures

I. Manager Responsibilities

1. **Vehicle Pick-Up and Drop-Off**
 - a. Managers are responsible for picking up and returning School Nutrition (SN) vans to the SN Warehouse each day.
2. **Fuel Monitoring and Communication**
 - a. Managers must check fuel levels before and after each trip.
 - b. If fuel is low, notify the SN Warehouse team **immediately upon return** of the vehicle.
3. **Vehicle Usage Policy**
 - a. SN vehicles are strictly for School Nutrition use only and may not be used for personal transportation under any circumstances.
 - b. Vehicles are designated to support the delivery and transport of food products across the district, in alignment with the department's mission to provide nutritious meals to students.
4. **Driver Safety**
 - a. Practice safe driving at all times and remain alert while on the road.
 - b. Follow all traffic laws and district driving policies.
5. **Accident Reporting**
 - a. In the event of an accident, it must be reported **immediately** to the following personnel:
 - i. SN Manager
 - ii. SN Supervisor
 - iii. SN Director
 - iv. SN Assistant Director
 - v. SN Warehouse Supervisor

II. Warehouse Team Responsibilities

1. **Pre- and Post-Trip Inspections**
 - a. Perform and document daily pre- and post-trip vehicle inspections.
 - b. Ensure that any concerns are addressed and communicated promptly.
2. **Fuel Management**
 - a. If a vehicle is returned with low fuel, the Warehouse team is responsible for refueling.
 - b. Fueling must be coordinated with the Transportation Department, and accurate mileage must be entered into the designated system.
3. **Vehicle Usage Policy**
 - a. SN vehicles are exclusively for School Nutrition Department operations and must not be used for personal transportation.
 - b. Vehicles must support the department's responsibility of distributing food and supplies throughout the district.
4. **Driver Safety**
 - a. Drive responsibly and maintain full attention to the road at all times.
 - b. Adhere to all safety and traffic regulations.

5. Accident Reporting

- a. Any accidents involving SN vehicles must be reported **immediately** to:
 - i. SN Manager
 - ii. SN Supervisor
 - iii. SN Director
 - iv. SN Assistant Director
 - v. SN Warehouse Supervisor

6. Route Rotation

- a. All warehouse drivers must rotate assigned delivery routes to ensure cross-training and efficiency.

Auction Procedures

Purpose

To provide a clear, consistent process for the disposal of surplus or obsolete equipment through public auction, ensuring compliance with district policies, proper record-keeping, and accountability.

Scope

These procedures apply to the Buyer, Maintenance Team, Warehouse, Assistant Director, and Director involved in the auction process for school nutrition equipment.

Roles and Responsibilities

Buyer

1. Assess equipment alongside the Assistant Director.
2. Document asset numbers, take photographs, assign lot numbers, and record notes.
3. Post approved items for auction with Rene Bates Auctioneers.
4. Manage all auction postings, photos, and timelines.
5. Prepare and send the lot spreadsheet with total costs to Rene Bates.
6. Receive auction payment confirmation from Rene Bates.
7. Provide the Maintenance Team with paid invoices for release of items.
8. Complete and submit District Disposition Notification and Fixed Asset Transfer Authorization forms to Accounting (Louisana Mauricio and Chantal Hernandez).
9. Ensure transfer of equipment is approved by the Assistant Director and Director.
10. Comply with SquareMeals requirement that equipment be fully depreciated before sale.
11. Retired or auctioned items cannot be reversed in accounting.

Maintenance Team

1. Participate in equipment assessments at campuses with the Assistant Director and Buyer.
2. Notify the team of any equipment needing immediate replacement or repair.
3. After auction close, receive purchaser list from Buyer.
4. Retrieve and organize sold equipment for pickup.
5. Transport equipment to the warehouse for scheduled collection.

Warehouse

1. Contact auction purchasers to schedule pickup appointments.
2. Allow in-person viewing of auction items stored in the warehouse upon request during the auction period.
3. Ensure only paid purchasers collect items.

Assistant Director

1. Organize the auction assessment team (Buyer + Maintenance Team).
2. Visit all campuses and evaluate each piece of equipment using the SN Inventory List by school.
3. Create an Asset Disposition Spreadsheet with pictures, lot numbers, and condition notes.
4. Present recommendations to the Director.
5. Set auction dates and determine pricing based on depreciation, purchase cost, and market value.

Director

1. Review and approve all equipment status decisions: Auction, Disposal, Transfer, or Replacement (requires bid process).
2. Sign off on pictures and documentation for replacement, disposal, transfer, or auction.

Auction Process – Step-by-Step

Step 1: Equipment Assessment

1. Assistant Director schedules assessment visits.
2. Buyer, Maintenance Team, and Assistant Director visit campuses.
3. Asset numbers recorded, pictures taken, lot numbers assigned, and notes documented.
4. Items in poor condition flagged for auction.
5. Information compiled in Asset Disposition Spreadsheet.

Step 2: Director Approval

1. Director reviews spreadsheet, pictures, and recommendations.
2. Director signs off on final list, authorizing each item for Auction, Disposal, Transfer, or Replacement.

Step 3: Auction Preparation

1. Buyer contacts Rene Bates Auctioneers to request auction setup.
2. Rene Bates provides Dropbox link for uploading photos and lot details.
3. Buyer uploads all item pictures with assigned lot numbers.
4. Buyer sends auction timeframe and lot spreadsheet (with costs) to Rene Bates.

Step 4: Auction Execution

1. Rene Bates hosts auction for approved timeframe.
2. Interested buyers may contact the Warehouse to view items stored there.
3. Buyer monitors bidding progress as needed.

Step 5: Auction Close

1. Buyer receives confirmation from Rene Bates that payment has been received.
2. Buyer provides Maintenance Team with list of purchasers and their paid invoices.
3. Maintenance Team moves items to warehouse for pickup.

Step 6: Pickup and Record-Keeping

1. Warehouse schedules pickups and verifies payment before releasing items.
2. Buyer completes required district forms.
3. Forms sent to Accounting (Louisana Mauricio & Chantal Hernandez).
4. Final auction records, photos, and payment confirmations filed in the department's asset disposal records.

Compliance Notes

- All equipment must be fully depreciated before sale per SquareMeals requirements.
- Retired or auctioned equipment cannot be reinstated into accounting records.
- All asset transfers require approval from the Assistant Director and Director.

Customer Service

School Nutrition Staff are to treat all students, parents, staff members, and fellow team members as customers.

Customer Interaction

All School Nutrition employees are to display a positive attitude and be friendly, courteous, honest, and prompt. Email correspondence is to be responded to within 24 hours.

Marketing

In order to ensure community knowledge of School Nutrition operations, menus and other School Nutrition events are to be marketed in multiple formats.

Print

Menus may be printed yearly in a quantity sufficient for all students to receive a menu and for extra copies to be available as needed. Special event flyers are to be printed as needed in quantity sufficient for all students to receive one (1) flyer. The ECISD print shop is to be utilized for printing whenever possible.

Website

Menus and special events are to be posted on the ECISD School Nutrition webpage.

Social Media

Menus and special events are to be advertised on all School Nutrition social media outlets. Other School Nutrition social media activities may be conducted to promote positive School Nutrition experiences with approval from the Director of School Nutrition.

Other Operational Issues

Special Dietary Needs

The School Nutrition Dietitian is responsible for managing meal modifications for students with special dietary needs. The current Meal Modification Form can be found on the School Nutrition webpage and is updated yearly. Students with special dietary needs must have a current Meal Modification Form on file that is completed by a medical authority. Meal Modification Forms are to be turned into the School Nutrition Dietitian for implementation. The School Nutrition Dietitian is responsible for ensuring up to date information in the counting and claiming program.

Summer Food Service Program

Operation

The School Nutrition Dietitian is responsible for coordinating the Summer Food Service Program in collaboration with the Assistant Director, department staff, and district staff. The Summer Food Service Program is to be operated in accordance with all applicable federal, state, and local policies and procedures.

Menus

Summer Food Service Program menus are to prioritize the use of food items in the current School Nutrition inventory that are not on the menu for the following school year. Every effort is to be made to ensure students receive acceptable items that are financially responsible.

Staffing

School Nutrition Managers are given first priority in the management of the Summer Food Service Program, followed by Manager Trainees, and then kitchen employees.

School Delays & Cancellations

Delayed Start

In the event of a delayed start to the school day, inform all employees of the delay and the time to report to work. Inform all employees to continue to access local news in case of further delay. In the event that school is scheduled to start at or after 10:00am, breakfast will not be served unless otherwise notified by the district. a School Nutrition Supervisor. Production records, menus, and inventory are to be adjusted accordingly.

School Cancellation

In the event of school cancellation, inform all employees of the cancellation. Production records, menus, and inventory are to be adjusted accordingly.

Food Fundraisers

The ECISD School Nutrition Department is required to give approval for all food-based fundraisers on all campuses participating in the National School Lunch Program (NSLP). In accordance with federal law, food-based fundraisers are to meet all regulations for the All Foods Sold in Schools regulations.

Campuses are allowed six exempt days for fundraisers in accordance with the Local Wellness Policy. Exempt

days are to be on file with the School Nutrition Department in advance of the scheduled fundraiser.

The School Nutrition department sells cases of Smart Snack compliant items. These items are to be sold following ECISD purchasing procedures.

Food and beverage for fundraisers cannot be sold during meal service times and in areas where school meals are served.

School Foodservice Organizations

Membership in local, state, and national school nutrition organizations is encouraged for all School Nutrition employees in order to support the goals of the department.

Catering

The ECISD School Nutrition program operates a catering department to generate additional income in support of the National School Lunch Program (NSLP) and School Breakfast Program (SBP). Available products are listed in the Catering Menu posted on the ECISD School Nutrition webpage. This service has been stopped due to COVID-19 and will resume once the pandemic is over.

Orders

Any catering orders are to be forwarded to the School Nutrition Manager at the catering department campus and the assigned School Nutrition Supervisor. Orders for warehouse supplies are to be forwarded to the School Nutrition Accountant. The School Nutrition Accountant is responsible for generating invoices. The School Nutrition Accountant will be responsible for reconciling payment of invoices in MUNIS.

Purchasing of Catering Supplies

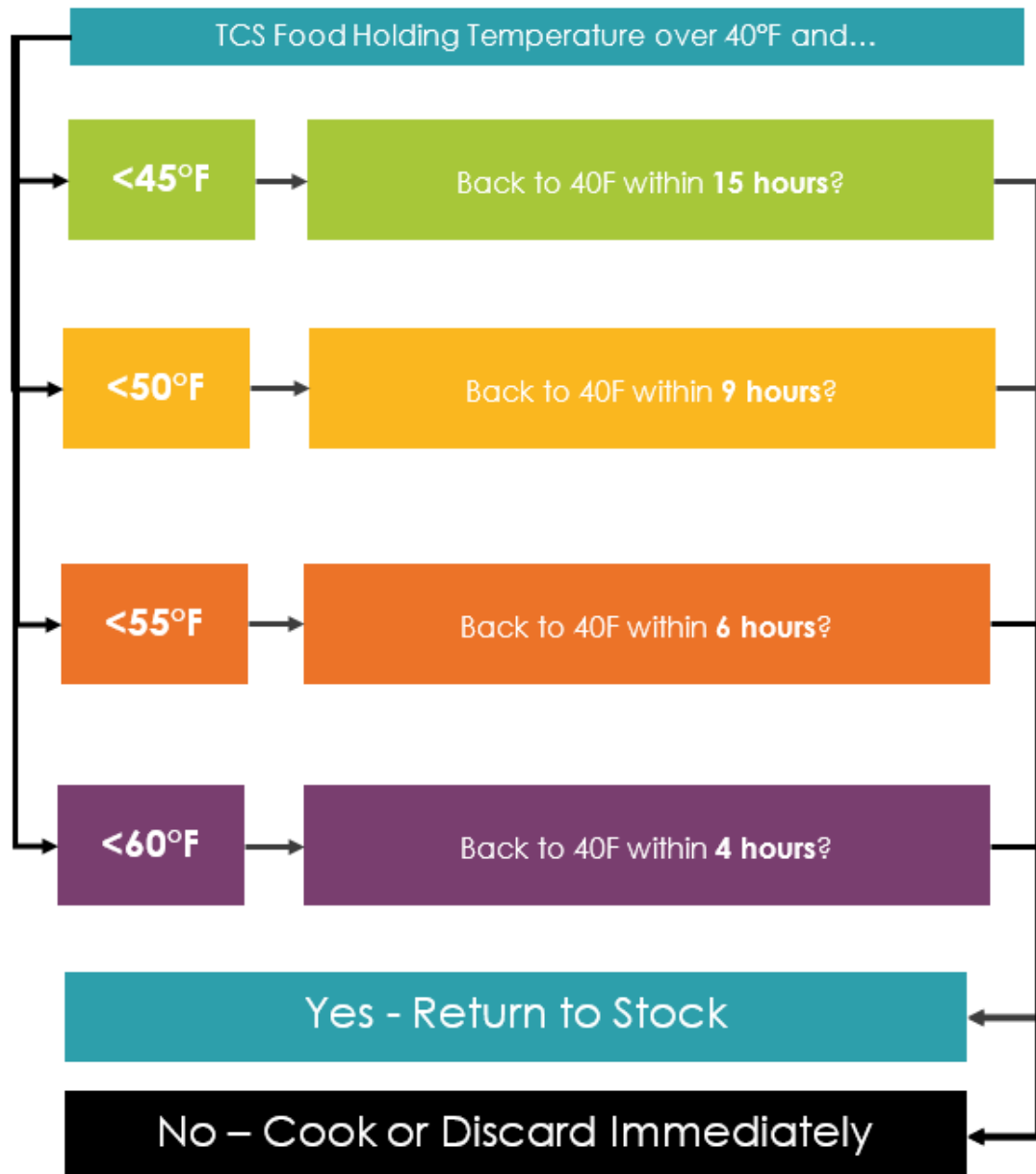
The School Nutrition Manager is responsible for coordinating the procurement and production of catering orders. Any ingredients that are kept in stock by the School Nutrition Warehouse are to be ordered from the Warehouse. Any other ingredients may be purchased at an approved grocery store out of the petty cash fund. Receipts may be submitted to the School Nutrition Accountant for reimbursement of petty cash. The School Nutrition Manager is responsible for documenting and reporting production costs to the School Nutrition Supervisor in charge of catering.

Power Outages

Both School Nutrition Refrigeration Techs receive E-Control alerts regarding temperature on power on their phones. If both School Nutrition Refrigeration Techs are unavailable, alerts are to be forwarded to the School Nutrition Assistant Director of Business Operations.

In the event of a power outage that results in coolers and freezers without power, the decisions are to be made in accordance with the following Temperature Emergency Flow Chart. In the event that items need to be transferred to another cooler or another campus, these items are to be prioritized based on cost per case.

Temperature Emergency Flow Chart



*Time and Temperature guidelines based on 2014 Conference for Food Protection –
Emergency Action Plan for Retail Food Establishments

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