

**Jefferson County Environmental Control  
Retail Food Establishment Inspection Report**

Date: <u>7-28-14</u>	Time in:	Time out:	License/Permit # <u>28628</u>	Est. Type	Risk Category	Page <u>1</u> of <u>2</u>																																																																																																																																																																																																																																																									
Purpose of Inspection: <input checked="" type="checkbox"/> 1-Compliance <input type="checkbox"/> 2-Routine <input type="checkbox"/> 3-Field Investigation <input type="checkbox"/> 4-Visit <input type="checkbox"/> 5-Other						TOTAL SCORE <u>3/97</u>																																																																																																																																																																																																																																																									
Establishment Name: <u>Jefferson County Fair</u>		Contact/Owner Name:		* Number of Repeat Violations: _____	✓ Number of Violations COS: _____																																																																																																																																																																																																																																																										
Physical Address: <u>5030 Lincoln Hwy</u>		City/County: <u>Jefferson</u>		Zip Code: <u>510745</u>	Phone: _____	Follow-up: Yes No (circle one)																																																																																																																																																																																																																																																									
<p>Compliance Status: <input type="checkbox"/> Out = not in compliance <input checked="" type="checkbox"/> IN = in compliance <input type="checkbox"/> NO = not observed <input type="checkbox"/> NA = not applicable <input type="checkbox"/> COS = corrected on site <input type="checkbox"/> R = repeat violation</p> <p>Mark the appropriate points in the OUT box for each numbered item. Mark <input checked="" type="checkbox"/> a checkmark in appropriate box for IN, NO, NA, COS. Mark an asterisk * in appropriate box for R</p>																																																																																																																																																																																																																																																															
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Jefferson County Environmental Control  
Retail Food Establishment Inspection Report

Received by: Kathy Kelly Print: \_\_\_\_\_ Title: Person In Charge/ Owner \_\_\_\_\_

Inspected by Jarr Print: J. L. Jarr Samples: Y N # collected

# FHC Food Handler Classes

## Food Handler Training Certificate

**CHELSEA BERRY**

Certificate awarded for successfully completing the  
Food Handler Classes Training Course

FoodHandlerClasses.com  
Steven A. Dean, CEO



Food Handler Classes

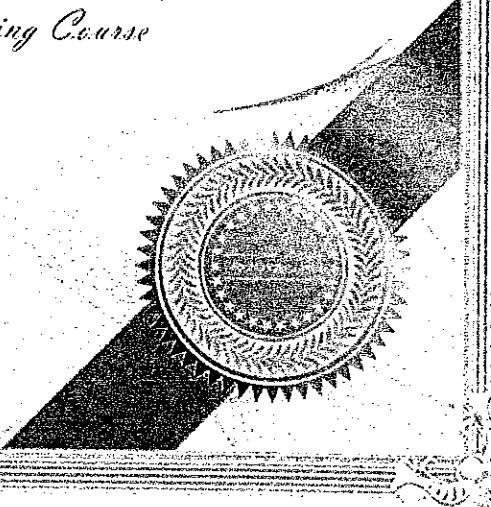
[www.FoodHandlerClasses.com](http://www.FoodHandlerClasses.com)



41133  
BMTX-448672  
CERTIFICATE ISSUER

Name: CHELSEA BERRY  
Course Name: Food Handler Training  
Certificate No: BMTX-448672  
Completed: September 21, 2017  
Expiration: September 21, 2019  
Provider No: TXDSHS License #80

DSBWorldWide, Inc. 103 S Travis St., Suite 200, Sherman, TX 75090



## Attention Food Handlers

Grab a tab, sign up online, and get certified today!

## Food Managers...

Please post to help get your food handlers certified!

[BeaumontTX.FoodHandlerClasses.com](http://BeaumontTX.FoodHandlerClasses.com)

[BeaumontTX.FoodHandlerClasses.com](http://BeaumontTX.FoodHandlerClasses.com)

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[BeaumontTX.FoodHandlerClasses.com](http://BeaumontTX.FoodHandlerClasses.com)

Search for "food manager classes beaumont tx"  
Click on <http://beaumonttx.foodmanagerclasses.com/>

# Certificate of Completion



This Attests That

veronica brazil

I warrant this certificate for  
Learn2Serve Food Handler Training Course

Credit Hours: 2.00

Completion Date: 10/06/2017

Expiration Date: 10/05/2020

Certificate #: TX-FH-21865



#0975  
Food Handler  
Certificate Issuer

A handwritten signature in black ink, appearing to read "J. S." or "John S." followed by a surname.

Official Signature : \_\_\_\_\_

360training.com • 6801 N Capital Of Texas hwy suite 150 • Austin, TX 78731 • 877-881-2235 • [www.360training.com](http://www.360training.com)

For employer verification of certificate validity, please send your request to [FoodHandlerProgramAdmin@360training.com](mailto:FoodHandlerProgramAdmin@360training.com)



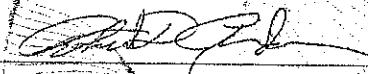
# Food Handler Certificate of Completion

Brittany Chretien

is recognized for successfully completing the  
eFoodcard Food Handler Basics Course.

Certificate Number: TXFC-812454

Issued: 10/28/2017 Valid Through: 10/28/2019

  
eFoodCard - Robert D. Anderson, REHS



[efoodcard.com](http://efoodcard.com) • 888.243.0222



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888.243.0222



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## Employee Card

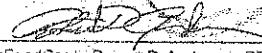
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## Employee Card

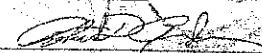
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eFoodCard - Robert D. Anderson, REHS

## Congratulations

You have successfully completed the eFoodcard Food Handler Basics Course. Cut cards along dotted lines. Provide one to your employer and keep one for your records. If you have questions, call **888.243.0222**.

## Felicidades

Ha terminado con éxito el curso básico eFoodcard de manejador de alimentos. Corte las tarjetas a lo largo de las líneas punteadas. Dé una a su empleador y guarde la otra para sus registros escritos. Si tiene preguntas, llame al **888.243.0222**.



# Food Handler Certificate of Completion

veronica fisher

is recognized for successfully completing the  
**eFoodcard** Food Handler Basics Course.

Certificate Number: TXFC-857829

Issued: 12/24/2017 Valid Through: 12/24/2019

eFoodCard - Robert D. Anderson, REHS



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[efoodcard.com](http://efoodcard.com)  
888.243.0222

Employee Card

## Food Handler Certificate of Completion

veronica fisher

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Certificate Number: TXFC-857829

Issued: 12/24/2017 Valid Through: 12/24/2019



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[efoodcard.com](http://efoodcard.com)  
888.243.0222

Employee Card

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veronica fisher

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Certificate Number: TXFC-857829

Issued: 12/24/2017 Valid Through: 12/24/2019



eFoodCard - Robert D. Anderson, REHS

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## Felicidades

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# Food Handler Certificate of Completion

**Stacy Granger**

is recognized for successfully completing the  
**eFoodcard** Food Handler Basics Course.

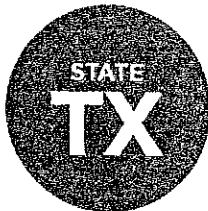
Certificate Number: TXFC-794046

Issued: 10/10/2017 Valid Through: 10/10/2019

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## Employer Card Food Handler Certificate of Completion

Stacy Granger

is recognized for successfully completing  
the eFoodcard Food Handler Basics Course.

Certificate Number: TXFC-794046

Issued: 10/10/2017 Valid Through: 10/10/2019

eFoodCard - Robert D. Anderson, REHS



[efoodcard.com](http://efoodcard.com)  
888.243.0222



## Employee Card Food Handler Certificate of Completion

Stacy Granger

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the eFoodcard Food Handler Basics Course.

Certificate Number: TXFC-794046

Issued: 10/10/2017 Valid Through: 10/10/2019

eFoodCard - Robert D. Anderson, REHS

## ongratulations

I have successfully completed the **eFoodcard** Food Handler Basics Course. Cut cards along dotted lines. Provide one to your employer and keep one for your records. If you have questions, call **888.243.0222**.

## Felicidades

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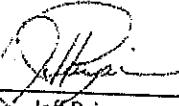
# Certificate of Completion

TX DSHS License # 64 – 13524643

**American  
Safety Council**

CHONA GREEN

Has diligently and with merit completed the  
**Texas Online Food Handler Program**  
from the American Safety Council.  
225 E. Robinson St. Suite 570 Orlando, FL 32801

  
Jeff Pairan

Completed On: 4/3/2017 – Expires On: 4/3/2019

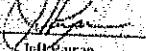
**American  
Safety Council**

Texas Online  
Food Handler Program  
TX DSHS License # 64 – 13524643

This card certifies that:

CHONA GREEN

has completed the  
Texas Online Food Handler Program

  
Jeff Pairan

Completed On: 4/3/2017 – Expires on: 4/3/2019



# Food Handler Certificate of Completion

Food Industry Training

Candise Harris

is recognized for successfully completing the  
**eFoodcard** Food Handler Basics Course.

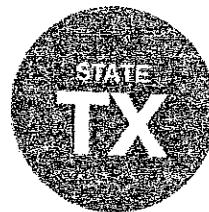
Certificate Number: TXFC-796435

Issued: 10/12/2017 Valid Through: 10/12/2019

eFoodCard - Robert D. Anderson, REHS



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## Food Handler Certificate of Completion

Candise Harris

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Certificate Number: TXFC-796435

Issued: 10/12/2017 Valid Through: 10/12/2019



eFoodCard - Robert D. Anderson, REHS



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Candise Harris

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the eFoodcard Food Handler Basics Course.

Certificate Number: TXFC-796435

Issued: 10/12/2017 Valid Through: 10/12/2019



eFoodCard - Robert D. Anderson, REHS



## Congratulations

have successfully completed the **eFoodcard** Food Handler Basics Course. Cut cards along the lines. Provide one to your employer and one for your records. If you have questions, call 888.243.0222.

## Felicidades

Ha terminado con éxito el curso básico **eFoodcard** de manejador de alimentos. Corte las tarjetas a lo largo de las líneas punteadas. Dé una a su empleador y guarde la otra para sus registros escritos. Si tiene preguntas, llame al 888.243.0222.



Food Industry Training

# Food Handler Certificate of Completion

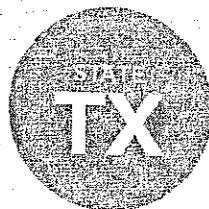
Kiesha Jackson

is recognized for successfully completing the  
eFoodcard Food Handler Basics Course.

Certificate Number: TXFC-812040

Issued: 10/27/2017 Valid Through: 10/27/2019

  
eFoodCard - Robert D. Anderson, REHS



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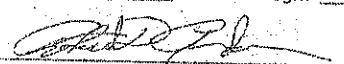
## Food Handler Certificate of Completion

Kiesha Jackson

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Certificate Number: TXFC-812040

Issued: 10/27/2017 Valid Through: 10/27/2019

  
eFoodCard - Robert D. Anderson, REHS



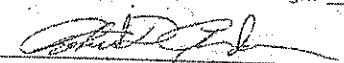
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eFoodCard - Robert D. Anderson, REHS



## Congratulations

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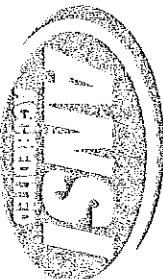
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# Certificate of Achievement

AMMY JENKINS

This certificate is awarded to



#00535  
ADM 7/26/18  
Certificate Holder

Congratulations! You have completed

**ServSafe® Food Handler**  
Employee Food Safety Online Course and Exam

National Restaurant Association

233 S. Wacker Drive, Suite 3600

Chicago, IL 60606-6383

800.765.2122 in Chicago area 312.715.1010

Restaurant.org | ServSafe.com

Certificate Number 3505338      Date 7/26/2018

Expiration Date 7/26/2020



TxDSHS License #84



# Certificate of Achievement



ANSI ACCREDITED PROGRAM  
CERTIFICATE ISSUER  
#0655

This certificate is awarded to

AMMY JENKINS

Congratulations! You have completed

## ServSafe® Food Handler Employee Food Safety Online Course and Exam

Certificate Number 2495472 Date 8/22/2016

Expiration Date 8/22/2018

TXDSHS License #84



National Restaurant Association  
175 W. Jackson Blvd. Ste. 1500  
Chicago, IL 60604-2814  
800.765.2122 in Chicago area 312.715.1010  
Restaurant.org | ServSafe.com

# Certificate of Completion

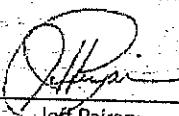
TX DSHS License # 64 – 14377545

**American  
Safety Council**

CHERNETHA JONES

Has diligently and with merit completed the  
**Texas Online Food Handler Program**  
from the American Safety Council.

225 E. Robinson St. Suite 570 Orlando, FL 32801



Jeff Pafran

Completed On: 9/15/2017 – Expires On: 9/15/2019

**American  
Safety Council**

225 E. Robinson St. Suite 570  
Orlando, FL 32801

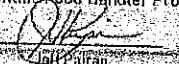
Texas Online  
Food Handler Program

TX DSHS License # 64 – 14377545

This card certifies that:

CHERNETHA JONES

has completed the  
Texas Online Food Handler Program



Completed On: 9/15/2017 – Expires on: 9/15/2019



# Food Handler Certificate of Completion

Rakeyshia Lane

is recognized for successfully completing the  
eFoodcard Food Handler Basics Course.

Certificate Number: TXFC-845431

Issued: 12/06/2017 Valid Through: 12/06/2019

eFoodCard - Robert D. Anderson, REHS



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ACCREDITED PROGRAM  
CERTIFICATE ISSUER

## Food Handler Certificate of Completion

Rakeyshia Lane

is recognized for successfully completing  
the eFoodcard Food Handler Basics Course.

Certificate Number: TXFC-845431

Issued: 12/06/2017 Valid Through: 12/06/2019

eFoodCard - Robert D. Anderson, REHS



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CERTIFICATE ISSUER

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the eFoodcard Food Handler Basics Course.

Certificate Number: TXFC-845431

Issued: 12/06/2017 Valid Through: 12/06/2019

eFoodCard - Robert D. Anderson, REHS

## Congratulations

You have successfully completed the eFoodcard Food Handler Basics Course. Cut cards along dotted lines. Provide one to your employer and keep one for your records. If you have questions, call 888.243.0222.

## Felicidades

Ha terminado con éxito el curso básico eFoodcard de manejador de alimentos. Corte las tarjetas a lo largo de las líneas punteadas. Dé una a su empleador y guarde la otra para sus registros escritos. Si tiene preguntas, llame al 888.243.0222.



# Food Handler Certificate of Completion

Johnette Leday

is recognized for successfully completing the  
eFoodcard Food Handler Basics Course.

Certificate Number: TXFC-795147

Issued: 10/11/2017 Valid Through: 10/11/2019

eFoodCard: Robert D. Anderson, REHS



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CERTIFICATE ISSUED



[efoodcard.com](http://efoodcard.com) • 888.243.0222



Foodcard

[efoodcard.com](http://efoodcard.com)  
888.243.0222



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ACCREDITED PROGRAM  
CERTIFICATE ISSUED

## Employer Card

### Food Handler Certificate of Completion

Johnette Leday

Is recognized for successfully completing  
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Certificate Number: TXFC-795147

Issued: 10/11/2017 Valid Through: 10/11/2019

eFoodCard: Robert D. Anderson, REHS



Employee Card

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eFoodCard: Robert D. Anderson, REHS



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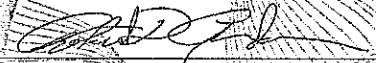
# Food Handler Certificate of Completion

Loretta McGrath

is recognized for successfully completing the  
**eFoodcard** Food Handler Basics Course.

Certificate Number: TXFC-804014

Issued: 10/19/2017 Valid Through: 10/19/2019

  
eFoodCard - Robert D. Anderson, REHS



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Employer Card

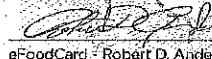
## Food Handler Certificate of Completion

Loretta McGrath

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Certificate Number: TXFC-804014

Issued: 10/19/2017 Valid Through: 10/19/2019

  
eFoodCard - Robert D. Anderson, REHS



Employee Card

## Food Handler Certificate of Completion

Loretta McGrath

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Certificate Number: TXFC-804014

Issued: 10/19/2017 Valid Through: 10/19/2019

  
eFoodCard - Robert D. Anderson, REHS



## Congratulations

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## Felicidades

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# Texas Certified Food Manager

*This certifies that*

Stephanie Petry

has successfully completed the Food Manager Classes certification examination  
approved by the Texas Department of State Health Services.

**TXDHS License #10023**

License No: BETX-102168

Completed: 6/16/2017

Expires: 6/16/2022

Signature: \_\_\_\_\_



This certification is valid in all Texas cities and counties and must be accepted statewide by regulatory authorities according to Texas state law. This card shall be available to the regulatory authority at all times at the food establishment. Check with your local health department for any requirements regarding the transferral of this certificate per city/county ordinances.

GCHD  
205 North Houston  
Denison, TX 75021

Amanda Ortez  
GCHD Director

[www.FoodManagerClasses.com](http://www.FoodManagerClasses.com)

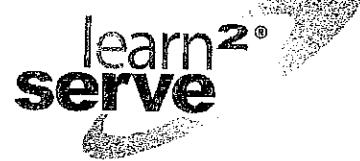
## Attention Food Managers ...

**ARE YOUR  
FOOD HANDLER  
PERMITS  
UP TO DATE?**



# FoodHandlerClasses.Com

# Certificate of Completion



This Attests That

Quentella Robinson

is awarded this certificate for  
Learn2Serve Food Handler Training Course

Credit Hours: 2.00

Completion Date: 10/24/2017

Expiration Date: 10/23/2020

Certificate #: TX-FH-24957

Official Signature : 



#0975  
Food Handler  
Certificate Issuer

360training.com ♦ 6801 N Capital Of Texas hwy suite 150 ♦ Austin, TX 78731 ♦ 877-881-2235 ♦ [www.360training.com](http://www.360training.com)

For employer verification of certificate validity, please send your request to [FoodHandlerProgramAdmin@360training.com](mailto:FoodHandlerProgramAdmin@360training.com)



# Food Handler Certificate of Completion

Reva Ruffin

is recognized for successfully completing the  
**eFoodcard** Food Handler Basics Course.

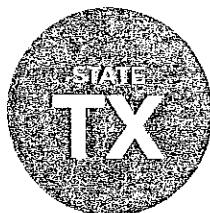
Certificate Number: TXFC-818273

Issued: 11/03/2017 Valid Through: 11/03/2019

eFoodCard - Robert D. Anderson, REHS



ANSI ACCREDITED PROGRAM  
CERTIFICATE ISSUER



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[efoodcard.com](http://efoodcard.com)  
888.243.0222



## Employee Card

### Food Handler Certificate of Completion

Reva Ruffin

is recognized for successfully completing  
the eFoodcard Food Handler Basics Course.

Certificate Number: TXFC-818273

Issued: 11/03/2017 Valid Through: 11/03/2019

  
eFoodCard - Robert D. Anderson, REHS

[efoodcard.com](http://efoodcard.com)  
888.243.0222



## Employee Card

### Food Handler Certificate of Completion

Reva Ruffin

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Certificate Number: TXFC-818273

Issued: 11/03/2017 Valid Through: 11/03/2019

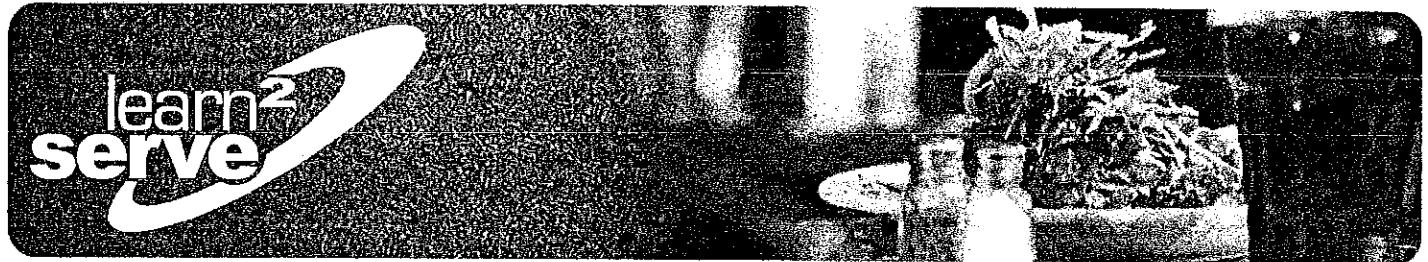
  
eFoodCard - Robert D. Anderson, REHS

## ongratulations

u have successfully completed the **eFoodcard**  
Food Handler Basics Course. Cut cards along  
dotted lines. Provide one to your employer and  
keep one for your records. If you have questions,  
call 888.243.0222.

## Felicidades

Ha terminado con éxito el curso básico **eFoodcard**  
de manejador de alimentos. Corte las tarjetas a lo  
largo de las líneas punteadas. Dé una a su empleador  
y guarde la otra para sus registros escritos. Si tiene  
preguntas, llame al 888.243.0222.



## Learn2Serve Texas Food Handler Training Program

**This document hereby certifies that**

Bibble Simien

**Has successfully completed the Learn2Serve Texas Food  
Handler Education or Training Program**

**License # 9**

A handwritten signature in black ink, appearing to read "Craig Douglas".

**Craig Douglas, Learn2Serve  
Authorized Signature  
www.learn2serve.com**

**Certificate Number:** TX-263236

**Effective Date:** 07/03/2018

**Credit Hours:** 2

Learn2Serve.com

6801 N Capital of Texas Hwy,  
Suite 150, Austin, TX 78731

TXDSHS Accreditation License #9

# Certificate of Completion

learn<sup>2</sup>  
serve

This Attest That

Ashley Turner

is awarded this certificate for

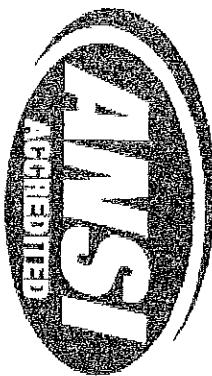
Learn2Serve Food Handler Training Course

Credit Hours: 2.00

Completion Date: 10/25/2017

Expiration Date: 10/24/2020

Certificate #: TX-FH-25127



#0975

Food Handler

Certificate Issuer

Official Signature :

A handwritten signature of Ashley Turner.

## KITCHEN INVENTORY LIST

COMPANY NAME	ITEM	INSTOCK	USED QTY	ADDED STOCK	DATE ADDED	TOTAL BALANCE
FMC	20# SMOKED TURKEY SAUSAGE	4				4
FMC	APPLE SAUCE	13				13
HARDIES	APPLES -RED (FRESH)		20		9/29/2017	20
FMC	BAKING POWDER					
FMC	BAKING SODA					
FMC	BBQ SAUCE	1				1
FMC	BEEF GRAVY	2				2
NATL	BEFF PATTY					
FMC	BITSCUIT BUTTERMILK	10			9/29/2017	10
NATL	BITSCUIT BUTTERMILK					
FMC	BLACK PEPPER	2				2
FMC	BREAD & ROLL MIX	5				5
NTL	BREAKFAST BURRITOS 4 OZ	22				22
FMC	BROWN BAGS	24			9/29/2017	29
FMC	BROWN GRAVY MIX	15				15
FMC	BROWN SUGAR	2				2
NATL	BROWNIE, CHOCOLATE					
NATL	BROWNIE, ICED					
NATL	BURRITO- EGG,SAUSAGE, CHEESE					
NATL	BURRITO, BEEF & BEAN					
FMC	BURRITOS	24			9/29/2017	48
HARDIES	CABBAGE (FRESH)		15		9/29/2017	15
FMC	CHARBROIL PATTIES	41			9/28/2017	61
FMC	CHEESE SAUCE	3			9/29/2017	7
FMC	CHICKEN BREAST PIECES	10			9/29/2017	14
FMC	CHICKEN CVP 8 PC		5		9/29/2017	5
FMC	CHICKEN DRUMSTICKS	2				2
FMC	CHICKEN LEG QUARTERS	3				3
FMC	CHICKEN PATTIES	15			9/28/2017	35
NATL	CHICKEN PATTY/SPICY					

NATL	CHICKEN SLIDER PATTY	1	1
FMC	CHICKEN THIGH MEAT -BONELESS	1	1
FMC	CHICKEN WINGS	8	8
FMC	CHILI HOT DOG SAUCE	25	25
FMC	CINNAMON	1	1
NATL	CINNAMON BAR		
FMC	COFFEE	4	4
FMC	COFFEE CREAMER	13	13
FMC	COOKIES	13	13
FMC	COOKING OIL	10	10
NATL	CORN DOG, TURKEY MAPLE		
FMC	CORN DOGS	77	77
FMC	CORNBREAD MIX	3	3
FMC	CORNBREAD STUFFING MIX	3	3
FMC	CORNSTARCH	1	1
NATL	COUNTRY FRIED STEAK		
FMC	CREAM OF MUSHROOM	1	1
HARDIES	CUCUMBERS		
FMC	DIRTY RICE MIX	1	1
FMC	EGG MIX	13	13
FMC	ELBOW NOODLES	24	24
FMC	ENSURE	2	2
FMC	FISH FILLETS	3	3
FMC	FISH PATTIES	24	24
FMC	FLOUR	5	5
FMC	FOIL	11	11
FMC	FRENCH FRIES	13	13
NATL	FRENCH TOAST SQUARE		
FMC	FROSTED FLAKES	2	19
FMC	FRUIT COCKTAIL	1	6
NATL	FRUIT CUP		
FMC	GARLIC POWDER		
FMC	GRAPE JELLY	11	11
FMC	GREEN BEANS	23	20
		9/29/2017	43

FMC	GRITS	16				16
FMC	GROUND BEEF	9		30	9/29/2017	39
FMC	HAM					
BIMBO	HAMBURGER BUNS			30	9/29/2017	30
FMC	HASHBROWN POTATOES	23		20	9/29/2017	43
BIMBO	HOT DOG BUNS			30	9/29/2017	30
FMC	ITALIAN DRESSING	10				10
FMC	JELLO	20				20
FMC	KETCHUP PACKS	4				4
FMC	KITCHEN BOUQUET	2				2
FMC	LOUISIANA HOT SAUCE	2				2
NATL	MAC N CHEESE					
FMC	MARVEL SMOKED TURKEY BREAST	16				16
FMC	MAYO 200 CT	10				10
FMC	MAYO (GALLON)					
NATL	MEATBALL					
NATL	MEATLOAF					
HARDIES	MILK	70		90	9/29/2017	160
FMC	MIXED VEGETABLES	16		20	9/29/2017	36
FMC	MUSTARD (GALLON)					
FMC	NAVY BEANS	22				
FMC	NUTMEG					
FMC	OATMEAL	18				
HARDIES	ORANGES (FRESH)			15	9/29/2017	15
FMC	PACKAGED MUSTARD	2				2
FMC	PANCAKE ORIGINAL MIX (SACK)	3				3
FMC	PEANUT BUTTER	13				13
FMC	PEAS & CARROTS	16		20	9/29/2017	36
NATL	PECAN PIE					
FMC	PEPPED GRAVY MIX	11				11
FMC	PINTO BEANS	14		4	9/29/2017	18
FMC	PLASTIC WRAP	13				13
FMC	PORK CHOPS	8				8
FMC	POTATO FLAKES	8		12	9/28/2017	20

HARDIES	POTATOES - IDAHO (FRESH)	15	9/29/2017	15
FMC	POWDER SUGAR	1		1
FMC	PUDDING - CHOCOLATE	2	10	9/28/2017
FMC	PUDDING- VANILLA	2	10	9/28/2017
FMC	RED PEPPER			12
FMC	RELISS (GALLON)			
FMC	RIBLETS	5		5
DOGUEET	RICE	9	2	9/29/2017
FMC	SALT 50LB BAG	1	1	9/29/2017
FMC	SALT PACKETS 3000 CT			
FMC	SAUSAGE			
FMC	SAUSAGE LINKS	20		
FMC	SAUSAGE BREAKFAST PATTIES	21		21
NATL	SAUSAGE, BREAKFAST LINK			
BIMBO	SLICED BREAD	50	50	9/29/2017
FMC	SLICED HAM	15		15
FMC	SLICED PICKLES	1		1
FMC	SLOPPY JOE MEAT	12		12
FMC	SPAGHETTI	23		23
FMC	SUGAR 50LB BAG	8	2	9/29/2017
FMC	SUGAR CANISTERS	13		13
FMC	SYRUP PANCAKE 4/1 GAL	1	5	9/29/2017
FMC	SYRUP PANCAKE 100/1 OZ			6
FMC	TACO SAUCE	1		1
FMC	TOMATO SAUCE	9	4	9/28/2017
HARDIES	TOMATOES			
FMC	TURKEY			
FMC	TURKEY FRANKS	51	30	9/29/2017
FMC	VANILLA EXTRACT			81
NATL	VEGETARIAN PATTY			
FMC	VEGGIE BALLS	17	7	9/29/2017
FMC	WAFFLES	16	16	9/28/2017
FMC	WHITE CAKE MIX	10	10	9/28/2017
FMC	WHOLE CORN	18	20	9/29/2017

FMC	WORCESTERSHIRE SAUCE				
FMC	YELLOW CAKE MIX	10	10	9/28/2017	20
FMC	YELLOW MUSTARD	2			2
BIMBO	R&I BAKED ROLL 24 PK				
FMC	CRUMBLES CHICKEN & BEEF PRE-COOKED				
FMC	SALISBURY PATTIES				
FMC	CHOCOLATE DEVILS FOOD CAKE 50LB				
FMC	SPICE CAKE 50LB				
FMC	SNACK CAKES FUDGE ROUND 192CT				
FMC	COOKIES DUPLEX CRÈME 12/32 OZ				
FMC	COOKIES LEMON CRÈME 12/32 OZ				
FMC	PUDDING BANANA 25LB				
FMC	SNACK CAKES OATMEAL PIE 192 CT				
FMC	GELATIN CHERRY 12/24OZ (DBL PKT)				
FMC	GEATIN ORANGE 12/24 OZ (DBL PKT)				
NATL	PANCAKE STICK WRAP TURKEY MAPLE WG				
HARDIES	MARGARINE RP				
HARDIES	BUTTER UNSALTED				
HARDIES	LETTUCE ICEBERG LINER				
HARDIES	EGGS LARGE				

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	
BREAKFAST		BREAKFAST		BREAKFAST		BREAKFAST	
PANCAKE STICK (2)	WAFFLES W/ SYRUP	WAFFLES W/ SYRUP	WAFFLES W/ SYRUP	WAFFLES W/ SYRUP	WAFFLES W/ SYRUP	WAFFLES W/ SYRUP	WAFFLES W/ SYRUP
FRESH FRUIT	MUFFIN	MUFFIN	MUFFIN	MUFFIN	MUFFIN	MUFFIN	MUFFIN
MUFFIN	SAUSAGE PATTY	SAUSAGE PATTY	SAUSAGE PATTY	SAUSAGE PATTY	SAUSAGE PATTY	SAUSAGE PATTY	SAUSAGE PATTY
MILK 8 OZ	FRESH FRUIT	FRESH FRUIT	FRESH FRUIT	FRESH FRUIT	FRESH FRUIT	FRESH FRUIT	FRESH FRUIT
MILK 8 OZ	MILK 8 OZ	MILK 8 OZ	MILK 8 OZ	MILK 8 OZ	MILK 8 OZ	MILK 8 OZ	MILK 8 OZ
LUNCH		LUNCH		LUNCH		LUNCH	
CORN DOGS (2) *	CORN DOGS (2)	CHILI DOGS (2)	CHICKEN PATTY W/ BUN	FISH PATTY W/ BUN	CHICKEN PATTY W/ BUN	SLOPPY JOE W/ BUN	SLOPPY JOE W/ BUN
FRENCH FRIES	FRENCH FRIES	FRENCH FRIES	FRENCH FRIES	FRENCH FRIES	FRENCH FRIES	FRENCH FRIES	FRENCH FRIES
SLICED CARROTS 1/2 CUP	SLICED CARROTS 1/2 CUP	2 BUNS	LETTUCE/TOMATO	LETTUCE/TOMATO	LETTUCE/TOMATO	SLICED CARROTS 1/2 CUP	SLICED CARROTS 1/2 CUP
COOKIES	COOKIES	OATMEAL PIES	FUDGE BROWNIE	OATMEAL PIES	FUDGE ROUND	COOKIES (4)	COOKIES (4)
MILK 8 OZ	MILK 8 OZ	CARROT SLICES	BEVERAGE	MILK 8 OZ	MILK 8 OZ	BEVERAGE	BEVERAGE
FRESH FRUIT	FRESH FRUIT	MILK 8 OZ	MILK 8 OZ	FRESH FRUIT	FRESH FRUIT	FRESH FRUIT	FRESH FRUIT
DINNER		DINNER		DINNER		DINNER	
MEATLOAF	CHICKEN PATTY W/ BUN	FISH PATTY W/ BUN	CHARBROIL PATTY W/ BUN	BURRITO	FISH PATTY W/ BUN	CHICKEN PATTY W/ BUN	CHICKEN PATTY W/ BUN
2 SLICES BREAD	FRENCH FRIES	FRENCH FRIES	FRENCH FRIES	SLICED CARROTS 1/2 CUP	LETTUCE/TOMATO	LETTUCE/TOMATO	LETTUCE/TOMATO
SLICED CARROTS 1/2 CUP	CARROT SLICES 1/2 CUP	LETTUCE/TOMATO	TOMATO/LETTUCE	CHILI 1/2 CUP	FRENCH FRIES	FRENCH FRIES	FRENCH FRIES
FRESH FRUIT	BROWNIE	FRESH FRUIT	FRESH FRUIT	COOKIES (4)	COOKIES (4)	COOKIES (4)	COOKIES (4)
COOKIES	BEVERAGE	COOKIES	BEVERAGE	BEVERAGE	BEVERAGE	BEVERAGE	BEVERAGE
BEVERAGE	CARROT SLICES	BROWNIE	CARROT SLICES	CARROT SLICES	CARROT SLICES	CARROT SLICES	CARROT SLICES

\* REMOVE STICKS FROM CORN DOG/ PANCAKE STICK BEFORE SERVICE

JCCF SUICIDAL MENU  
UPDATED: 9/7/2018

WILLEM VAN DER DORST

## WEEK TWO

<u>SUNDAY</u>	<u>MONDAY</u>	<u>TUESDAY</u>	<u>WEDNESDAY</u>	<u>THURSDAY</u>	<u>FRIDAY</u>	<u>SATURDAY</u>
<u><b>BREAKFAST</b></u>	<u><b>BREAKFAST</b></u>	<u><b>BREAKFAST</b></u>	<u><b>BREAKFAST</b></u>	<u><b>BREAKFAST</b></u>	<u><b>BREAKFAST</b></u>	<u><b>BREAKFAST</b></u>
BREAKFAST BURRITO W/ CHEESE, EGGS, SAUSAGE FRESH FRUIT MILK 8 OZ	FRENCH TOAST (2) BOILED EGG SAUSAGE LINKS (2) FRESH FRUIT MILK 8 OZ	BISCUIT (1) CHICKEN PATTY MUFFIN FRESH FRUIT MILK 8 OZ	PANCAKE STICKS (2) BOILED EGG FRESH FRUIT MILK 8 OZ	TOAST (2) SAUSAGE LINK (2) BOILED EGG FRESH FRUIT MILK 8 OZ	BISCUIT (1) W/ GRAVY MUFFIN SAUSAGE PATTY (2) FRESH FRUIT MILK 8 OZ	PANCAKE STICKS * SAUSAGE LINK (2) BOILED EGG FRESH FRUIT MILK 8 OZ
<u><b>LUNCH</b></u>	<u><b>LUNCH</b></u>	<u><b>LUNCH</b></u>	<u><b>LUNCH</b></u>	<u><b>LUNCH</b></u>	<u><b>LUNCH</b></u>	<u><b>LUNCH</b></u>
CHILI DOGS (2) 1/2 CUP CHILI 2 BUNS FRENCH FRIES COOKIES BEVERAGE FRESH FRUIT CARROT SLICES	CORN DOGS (2)* LETTUCE/TOMATO FRENCH FRIES FUDGE ROUND MILK 8 OZ BEVERAGE FRESH FRUIT CHICKEN PATTY CARROT SLICES 1/2 CUP FRENCH FRIES OATMEAL PIE BEVERAGE FRESH FRUIT BROWNIE BEVERAGE FRESH FRUIT	SLOPPY JOE W/ BUN FRENCH FRIES 1/2 CUP CARROT SLICES 1/2 CUP FRENCH FRIES BROWNIE BEVERAGE FRESH FRUIT BURRITOS W/ W/ BUN, CHEESE FRENCH FRIES 1/2 CUP FRENCH FRIES BROWNIE FRESH FRUIT OATMEAL PIE BEVERAGE FRESH FRUIT	CORN DOGS (2)* LETTUCE/TOMATO FRENCH FRIES 1/2 CUP FRENCH FRIES BROWNIE BEVERAGE FRESH FRUIT CHICKEN PATTY CARROT SLICES 1/2 CUP FRENCH FRIES OATMEAL PIE COOKIES (4) BEVERAGE FRESH FRUIT	CORN DOGS (2)* LETTUCE/TOMATO FRENCH FRIES 1/2 CUP FRENCH FRIES BROWNIE BEVERAGE FRESH FRUIT FISH PATTY W/ BUN LETTUCE/TOMATO FRENCH FRIES 1/2 CUP FRENCH FRIES BROWNIE BEVERAGE FRESH FRUIT	CORN DOGS (2)* LETTUCE/TOMATO FRENCH FRIES 1/2 CUP FRENCH FRIES BROWNIE BEVERAGE FRESH FRUIT FISH PATTY W/ BUN, CHEESE FRENCH FRIES 1/2 CUP FRENCH FRIES BROWNIE BEVERAGE FRESH FRUIT	CORN DOGS (2)* LETTUCE/TOMATO FRENCH FRIES 1/2 CUP FRENCH FRIES BROWNIE BEVERAGE FRESH FRUIT FISH PATTY W/ BUN, CHEESE FRENCH FRIES 1/2 CUP FRENCH FRIES BROWNIE BEVERAGE FRESH FRUIT
<u><b>DINNER</b></u>	<u><b>DINNER</b></u>	<u><b>DINNER</b></u>	<u><b>DINNER</b></u>	<u><b>DINNER</b></u>	<u><b>DINNER</b></u>	<u><b>DINNER</b></u>
COUNTRY FRIED STEAK W/ 2 SLICES BREAD LETTUCE/TOMATO FRENCH FRIES OATMEAL PIE BEVERAGE	CHICKEN PATTY W/ BUN LETTUCE/TOMATO FRENCH FRIES COOKIES BEVERAGE FRESH FRUIT	CHEESEBURGER W/ CHEESE /BUN FRENCH FRIES LETTUCE COOKIES BEVERAGE FRESH FRUIT	SALISBURY W/ BUN W/ CHEESE FRENCH FRIES LETTUCE/TOMATO FRENCH FRIES 1/2 CUP COOKIES BEVERAGE FRESH FRUIT	CARROT SLICES 1/2 CUP LETTUCE/TOMATO FRENCH FRIES 1/2 CUP COOKIES BEVERAGE FRESH FRUIT	FISH PATTY W/ BUN FRENCH FRIES 1/2 CUP FRENCH FRIES BROWNIE BEVERAGE FRESH FRUIT	CHICKEN PATTY W/ BUN, CHEESE FRENCH FRIES 1/2 CUP FRENCH FRIES BROWNIE BEVERAGE FRESH FRUIT

\* REMOVE STICKS FROM CORN DOG / PANCAKE STICK BEFORE SERVICE

JCCF SUICIDAL MENU  
UPDATE: 9/7/2018

WRECKER DUDCNSC

WEEK THREE							
SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	
BREAKFAST		BREAKFAST		BREAKFAST		BREAKFAST	
PANCAKE STICK (2)	WAFFLES W/ SYRUP	BISCUIT (1)	PANCAKE STICKS *	BISCUIT (1) W/ JELLY	FRENCH TOAST STICKS (2)	BREAKFAST BURRITO	
FRESH FRUIT	MUFFIN	CHICKEN PATTY	SAUSAGE LINK (2)	SAUSAGE PATTY (2)	BOILED EGG	W/ CHEESE, EGG, SAUSAGE	
MUFFIN	SAUSAGE PATTY	MUFFIN	BOILED EGG	MUFFIN	SAUSAGE LINK (2)	FRESH FRUIT	
MILK 8 OZ	FRESH FRUIT	FRESH FRUIT	FRESH FRUIT	FRESH FRUIT	FRESH FRUIT	MILK 8 OZ	
MILK 8 OZ	MILK 8 OZ	MILK 8 OZ	MILK 8 OZ	MILK 8 OZ	MILK 8 OZ		
LUNCH		LUNCH		LUNCH		LUNCH	
BURRITO	CORN DOGS (2) *	CHILI DOGS (2)	CHICKEN PATTY W/ BUN	FISH PATTY W/ BUN	CHICKEN PATTY W/ BUN	SLOPPY JOE W/ BUN	
FRENCH FRIES	FRENCH FRIES	FRENCH FRIES	FRENCH FRIES	FRENCH FRIES	FRENCH FRIES	FRENCH FRIES	
SLICED CARROTS 1/2 CUP	SLICED CARROTS 1/2 CUP	2 BUNS	LETTUCE/TOMATO	LETTUCE/TOMATO	LETTUCE/TOMATO	SLICED CARROTS 1/2 CUP	
COOKIES	COOKIES	OATMEAL PIES	FUDGE BROWNIE	OATMEAL PIES	FUDGE ROUND	COOKIES (4)	
MILK 8 OZ	MILK 8 OZ	BEVERAGE	MILK 8 OZ	BEVERAGE	MILK 8 OZ	BEVERAGE	
FRESH FRUIT	FRESH FRUIT	FRESH FRUIT	CARROT SLICES			FRESH FRUIT	
DINNER		DINNER		DINNER		DINNER	
MEATLOAF	CHICKEN PATTY W/ BUN	FISH PATTY W/ BUN	CHARBROIL PATTY W/ BUN	BURRITO	FISH PATTY W/ BUN	CHICKEN PATTY W/ BUN	
2 SLICES BREAD	FRENCH FRIES	FRENCH FRIES	FRENCH FRIES	SLICED CARROTS 1/2 CUP	LETTUCE/TOMATO	LETTUCE/TOMATO	
SLEED CARROTS 1/2 CUP	CARROT SLICES 1/2 CUP	LETUCE/TOMATO	LETUCE/TOMATO	CHILI 1/2 CUP	FRENCH FRIES	FRENCH FRIES	
FRESH FRUIT	BROWNIE	FRESH FRUIT	FRESH FRUIT	COOKIES (4)	COOKIES (4)	COOKIES (4)	
COOKIES	BEVERAGE	CARROT SLICES	BEVERAGE	BEVERAGE	BEVERAGE	BEVERAGE	
BEVERAGE	COOKIES	BROWNIE	COOKIES				

\* REMOVE STICKS FROM CORN DOG/ PANCAKE STICK BEFORE SERVICE

WEEK FOUR							
SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	
BREAKFAST		BREAKFAST		BREAKFAST		BREAKFAST	
BREAKFAST BURRITO W/ CHEESE, EGGS, SAUSAGE	FRENCH TOAST (2) BOILED EGG	BISCUIT (1) CHICKEN PATTY	PANCAKE STICKS (2) MUFFIN	TOAST (2) SAUSAGE LINK (2)	BISCUIT (1) W/ GRAVY MUFFIN	PANCAKE STICKS * SAUSAGE LINK (2)	
FRESH FRUIT	SAUSAGE LINKS (2)	MUFFIN	FRESH FRUIT	BOILED EGG	SAUSAGE PATTY (2)	BOILED EGG	
MILK 8 OZ	FRESH FRUIT	FRESH FRUIT	MILK 8 OZ	FRESH FRUIT	FRESH FRUIT	FRESH FRUIT	
MILK 8 OZ	MILK 8 OZ	MILK 8 OZ	MILK 8 OZ	MILK 8 OZ	MILK 8 OZ	MILK 8 OZ	
LUNCH		LUNCH		LUNCH		LUNCH	
CHILI DOGS (2) 1/2 CUP CHILI	CHARBOIL PATTY W/ BUN LETUCE/TOMATO	CORN DOGS (2) * CARROT SLICES	SLOPPY JOE W/ BUN FRENCH FRIES 1/2 CUP	BURRITOS W/ 1/2 CUP CHILI	CHICKEN PATTY W/ BUN, CHEESE	FISH PATTY W/ BUN	
2 BUNS	FRENCH FRIES	CARROT SLICES 1/2 CUP	FRENCH FRIES	FRENCH FRIES 1/2 CUP	FRENCH FRIES 1/2 CUP	LETUCE/TOMATO	
FRENCH FRIES	FUDGE ROUND	BROWNIE	OATMEAL PIE	CARROT SLICES 1/2 CUP	OATMEAL PIE	FRENCH FRIES 1/2 CUP	
COOKIES	MILK 8 OZ	BEVERAGE	FRESH FRUIT	FRESH FRUIT	COOKIES (4)	BEVERAGE	
BEVERAGE	FRESH FRUIT	FRESH FRUIT	BEVERAGE	BEVERAGE	BEVERAGE	FRESH FRUIT	
FRESH FRUIT	CARROT SLICES						
DINNER		DINNER		DINNER		DINNER	
COUNTRY FRIED STEAK W/ 2 SLICES BREAD	CHICKEN PATTY W/ BUN LETUCE/TOMATO	CHEESEBURGER W/ CHEESE /BUN	SALISBURY W/ BUN W/ CHEESE	CORN DOGS (2) CARROT SLICES 1/2 CUP	FISH PATTY W/ BUN	CHICKEN PATTY W/ BUN, CHEESE	
LETUCE/TOMATO	FRENCH FRIES	LETUCE/TOMATO	FRENCH FRIES 1/2 CUP	FRENCH FRIES 1/2 CUP	LETUCE/TOMATO	FRENCH FRIES 1/2 CUP	
FRENCH FRIES 1/2 CUP	COOKIES	LETUCE	COOKIES	FRENCH FRIES 1/2 CUP	LETUCE/TOMATO	LETUCE/TOMATO	
OATMEAL PIE	BEVERAGE	COOKIES	BEVERAGE	BEVERAGE	BEVERAGE	BEVERAGE	
BEVERAGE	FRESH FRUIT	BEVERAGE	FRESH FRUIT	BROWNIE	COOKIES (4)		

\* REMOVE STICKS FROM CORN DOG/ PANCAKE STICK BEFORE SERVICE

WEEK ONE						
SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
<u>BREAKFAST</u>	<u>BREAKFAST</u>	<u>BREAKFAST</u>	<u>BREAKFAST</u>	<u>BREAKFAST</u>	<u>BREAKFAST</u>	<u>BREAKFAST</u>
PANCAKE STICK (2)	WAFFLES W/ SYRUP	BISCUIT (1)	PANCAKES (2)	BISCUIT (1) W/ GRAVY	FRENCH TOAST (2)	BREAKFAST BURRITO
FRESH FRUIT	OATMEAL 1/2 CUP	CHICKEN PATTY	W/ SYRUP	OATMEAL	SCRAMBLED EGGS 1/2 CUP W/ CHEESE, EGG, SAUSAGE	FRESH FRUIT
OATMEAL	FRESH FRUIT	GRITS 1/2 CUP	SAUSAGE LINK (2)	FRESH FRUIT	SAUSAGE LINK (2)	FRESH FRUIT
MILK 8 OZ	MILK 8 OZ	FRESH FRUIT	GRITS 1/2 CUP	MILK 8 OZ	MILK 8 OZ	MILK 8 OZ
		MILK 8 OZ	SAUSAGE PATTY (2)			
<u>LUNCH</u>	<u>LUNCH</u>	<u>LUNCH</u>	<u>LUNCH</u>	<u>LUNCH</u>	<u>LUNCH</u>	<u>LUNCH</u>
CHEESE/BEAN BURRITO	CORN DOG (2)	CHILI DOGS (2)	CHICKEN SPAGHETTI	CHICKEN PATTY W/	FISH PATTY	SLOPPY JOE W/ BUN
ROASTED POTATOES 1/2 CUP	PEAS/CARROTS 1/2 CUP	CORN 1/2 CUP	MIXED VEG. 1/2 CUP	GRAVY	PEAS & CARROTS 1/2 CUP	FRENCH FRIES 1/2 CUP
PEAS/CARROTS 1/2 CUP	FRENCH FRIES	ROASTED POTATOES 1/2 CUP	ROASTED POTATOES 1/2 CUP	ROASTED POTATOES 1/2 CUP	MAC N CHEESE 1/2 CUP	MIXED VEG. 1/2 CUP
CAKE	CAKE	CAKE	GREEN SALAD	CAKE	JELLO 1/2 CUP	
BEVERAGE	PUDDING 1/2 CUP	FRESH FRUIT	PUDDING 1/2 CUO	CAKE	BEVERAGE	BEVERAGE
		BEVERAGE		BEVERAGE		FRESH FRUIT
<u>DINNER</u>	<u>DINNER</u>	<u>DINNER</u>	<u>DINNER</u>	<u>DINNER</u>	<u>DINNER</u>	<u>DINNER</u>
MEATLOAF W/ GRAVY	CHILI MAC W/ GROUND MEAT	PINTO BEANS W/	CHARBROIL PATTY	BURRITOS W/	SPAGHETTI W/ GROUND	CHICKEN PATTY
CABBAGE 1/2 CUP	NAVY BEANS 1/2 CUP	GROUND MEAT	W/ BUN	CHILI/ CHEESE	MEAT & TOMATO SAUCE	MASH POTATOES
MASH POTATOES 1/2 CUP	SALAD	CABBAGE 1/2 CUP	MAC N CHEESE 1/2 CUP	MASH POTATOES 1/2 CUP	MIXED VEGETABLES 1/2 CUP	GREEN SALAD
PUDDING 1/2 CUP	CAKE	RICE 1/2	GREEN BEANS 1/2 CUP	CORN 1/2 CUP	BREAD	CAKE
BEVERAGE	BEVERAGE	PUDDING 1/2 CUP	CAKE	JELLO	PUDDING 1/2 CUP	BEVERAGE
FRESH FRUIT	GREEN BEANS	BEVERAGE	FRESH FRUIT	FRESH FRUIT	BEVERAGE	FRESH FRUIT

JCCF REGULAR MENU  
UPDATED: 9/7/2018

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WEEK THREE

WEEK THREE							
SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	
BREAKFAST		BREAKFAST		BREAKFAST		BREAKFAST	
PANCAKE STICK (2)	WAFFLES W/ SYRUP	BISCUIT (1)	PANCAKES (2)	BISCUIT (1) W/ GRAVY	FRENCH TOAST (2)	BREAKFAST BURRITO	
FRESH FRUIT	OATMEAL 1/2 CUP	CHICKEN PATTY	W/ SYRUP	OATMEAL	SCRAMBLED EGGS 1/2 CUP	W/ CHEESE, EGG, SAUSAGE	
OATMEAL	FRESH FRUIT	GRITS 1/2 CUP	SAUSAGE LINK (2)	FRESH FRUIT	FRESH FRUIT	FRESH FRUIT	
MILK 8 OZ	MILK 8 OZ	FRESH FRUIT	GRITS 1/2 CUP	MILK 8 OZ	SAUSAGE LINK (2)	MILK 8 OZ	
FRESH FRUIT	SAUSAGE PATTY (2)	MILK 8 OZ	FRESH FRUIT	SAUSAGE PATTY (2)	MILK 8 OZ		
LUNCH		LUNCH		LUNCH		LUNCH	
CHEESE/BEAN BURRITO	CORN DOG (2)	CHILI DOGS (2)	CHICKEN SPAGHETTI	CHICKEN PATTY W/	FISH PATTY	SLOPPY JOE W/ BUN	
ROASTED POTATOES 1/2 CUP	PEAS/CARROTS 1/2 CUP	CORN 1/2 CUP	MIXED VEG. 1/2 CUP	GRAVY	PEAS & CARROTS 1/2 CUP	FRENCH FRIES 1/2 CUP	
PEAS/CARROTS 1/2 CUP	FRENCH FRIES	ROASTED POTATOES 1/2 CUP	ROASTED POTATOES 1/2 CUP	ROASTED POTATOES 1/2 CUP	MAC N CHEESE 1/2 CUP	MIXED VEG. 1/2 CUP	
CAKE	BEVERAGE	CAKE	PUDDING 1/2 CUP	GREEN SALAD	CAKE	JELLO 1/2 CUP	
BEVERAGE	PUDDING 1/2 CUP	FRESH FRUIT	BEVERAGE	CAKE	BEVERAGE	BEVERAGE	
FRESH FRUIT	BEVERAGE	BEVERAGE	BEVERAGE	GREEN SALAD	GREEN SALAD	FRESH FRUIT	
DINNER		DINNER		DINNER		DINNER	
MEATLOAF W/ GRAVY	CHILI MAC W/ GROUND MEAT	PINTO BEANS W/	CHARROBOL PATTY	BURRITOS W/	SPAGHETTI W/ GROUND	CHICKEN PATTY	
CABBAGE 1/2 CUP	NAVY BEANS 1/2 CUP	GROUND MEAT	W/ BUN	CHILI/ CHEESE	MEAT & TOMATO SAUCE	MASH POTATOES	
MASH POTATOES 1/2 CUP	SALAD	CABBAGE 1/2 CUP	MAC N CHEESE 1/2 CUP	MASH POTATOES 1/2 CUP	MIXED VEGETABLES 1/2 CUP	GREEN SALAD	
PUDDING 1/2 CUP	CAKE	RICE 1/2	GREEN BEANS 1/2 CUP	CORN 1/2 CUP	BREAD	CAKE	
BEVERAGE	BEVERAGE	PUDDING 1/2 CUP	CAKE	JELLO	PUDDING 1/2 CUP	BEVERAGE	
FRESH FRUIT	GREEN BEANS	FRESH FRUIT	FRESH FRUIT	BEVERAGE	BEVERAGE	FRESH FRUIT	

WEEK FOUR

## WEEK ONE

WEEK ONE							
SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	
BREAKFAST		BREAKFAST		BREAKFAST		BREAKFAST	
PANCAKE STICK (2)	WAFFLES W/ SYRUP	BISCUIT (1)	PANCAKES (2)	BISCUIT (1) W/ GRAVY	FRENCH TOAST (2)	BREAKFAST BURRITO	
FRESH FRUIT	OATMEAL 1/2 CUP	CHICKEN PATTY	W/ SYRUP	OATMEAL	SCRAMBLED EGGS 1/2 CUP W/ CHEESE, EGG, SAUSAGE	FRESH FRUIT	
OATMEAL	FRESH FRUIT	GRITS 1/2 CUP	SAUSAGE LINK (2)	FRESH FRUIT	FRESH FRUIT	MILK 8 OZ	
MILK 8 OZ	MILK 8 OZ	FRESH FRUIT	GRITS 1/2 CUP	MILK 8 OZ	SAUSAGE LINK (2)	MILK 8 OZ	
	SAUSAGE PATTY (2)	FRESH FRUIT	SAUSAGE PATTY (2)	MILK 8 OZ			
	MILK 8 OZ						
LUNCH		LUNCH		LUNCH		LUNCH	
CHEESE/BEAN BURRITO	CORN DOG (2)	CHILI DOGS (2)	CHICKEN SPAGHETTI	CHICKEN PATTY W/ GRAVY	FISH PATTY	SLOPPY JOE W/ BUN	
ROASTED POTATOES 1/2 CUP	PEAS/CARROTS 1/2 CUP	CORN 1/2 CUP	MIXED VEG. 1/2 CUP	GRAVY	PEAS & CARROTS 1/2 CUP	FRENCH FRIES 1/2 CUP	
PEAS/CARROTS 1/2 CUP	FRENCH FRIES	ROASTED POTATOES 1/2 CUP	ROASTED POTATOES 1/2 CUP	ROASTED POTATOES 1/2 CUP	MAC N CHEESE 1/2 CUP	MIXED VEG. 1/2 CUP	
DESSERT	BEVERAGE	DESSERT	DESSERT	GREEN SALAD	DESSERT	DESSERT	
BEVERAGE	PUDDING 1/2 CUP	FRESH FRUIT	BEVERAGE	DESSERT	BEVERAGE	BEVERAGE	
	FRESH FRUIT	BEVERAGE	BEVERAGE	GREEN SALAD	GREEN SALAD	FRESH FRUIT	
DINNER		DINNER		DINNER		DINNER	
MEATLOAF W/ GRAVY	CHILI MAC W/ GROUND MEAT	PINTO BEANS W/ GROUND MEAT	CHARBROIL PATTY	BURRITOS W/ CHICKEN/ CHEESE	SPAGHETTI W/ GROUND MEAT	CHICKEN PATTY	
CABBAGE 1/2 CUP	NAVY BEANS 1/2 CUP	GROUND MEAT	W/ BUN	MASH POTATOES 1/2 CUP	MEAT & TOMATO SAUCE	MASH POTATOES	
MASH POTATOES 1/2 CUP	SALAD	CABBAGE 1/2 CUP	MAC N CHEESE 1/2 CUP	MASH POTATOES 1/2 CUP	MIXED VEGETABLES 1/2 CUP	MASH POTATOES	
DESSERT	DESSERT	RICE 1/2 CUP	GREEN BEANS 1/2 CUP	CORN 1/2 CUP	BREAD	GREEN SALAD	
BEVERAGE	BEVERAGE	PUDDING 1/2 CUP	DESSERT	DESSERT	DESSERT	BEVERAGE	
FRESH FRUIT	BEVERAGE	FRESH FRUIT	FRESH FRUIT	BEVERAGE	BEVERAGE	FRESH FRUIT	

## WEDDING DRESS

**LASALLE REGULAR MENU  
UPDATED: 9/7/2018**

WEEK TWO							
SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	
BREAKFAST		BREAKFAST		BREAKFAST		BREAKFAST	
BREAKFAST BURRITO W/ CHEESE, EGGS, SAUSAGE	FRENCH TOAST (2) SCRAMBLED EGGS 1/2 CUP	BISCUIT (1) CHICKEN PATTY	PANCAKE STICKS (2) FRESH FRUIT	TOAST (2) SAUSAGE LINK (2)	BISCUIT (1) W/ GRAVY OATMEAL	PANCAKES (2) W/ SYRUP	
FRESH FRUIT	FRESH FRUIT	OATMEAL 1/2 CUP	FRESH FRUIT	GRITS 1/2 CUP	SAUSAGE PATTY (2)	SAUSAGE LINKS (2)	
MILK 8 OZ	SAUSAGE LINKS (2)	FRESH FRUIT	SCRAMBLED EGGS	FRESH FRUIT	FRESH FRUIT	GRITS 1/2 CUP	
	MILK 8 OZ	MILK 8 OZ	MILK 8 OZ	MILK 8 OZ	MILK 8 OZ	MILK 8 OZ	
LUNCH		LUNCH		LUNCH		LUNCH	
CHILI DOGS (2)	CHARBROIL W/ GRAVY	CORN DOGS (2)	SLOPPY JOE W/ BUN	BURRITOS W/ CHICKEN PATTY	CHICKEN PATTY	CHILI MAC	
CORN 1/2 CUP	NAVY BEANS 1/2 CUP	MAC N CHEESE 1/2 CUP	FRENCH FRIES 1/2 CUP	MASH POTATOES 1/2 CUP	MASH POTATOES 1/2 CUP	NAVY BEANS 1/2 CUP	
ROASTED POTATOES 1/2 CUP	POTATO SALAD 1/2 CUP	CORN 1/2 CUP	MIXED VEG. 1/2 CUP	CORN 1/2 CUP	CABBAGE 1/2 CUP	MIXED VEG. 1/2 CUP	
DESSERT	DESSERT	CABBAGE 1/2 CUP	DESSERT	DESSERT	DESSERT	DESSERT	
FRESH FRUIT	FRESH FRUIT	FRESH FRUIT	BEVERAGE	BEVERAGE	BREAD	BREAD	
BEVERAGE	BEVERAGE	BEVERAGE	ROASTED POTATOES 1/2 CUP	FRESH FRUIT	FRESH FRUIT	GREEN SALAD	
				BEVERAGE	BEVERAGE		
DINNER		DINNER		DINNER		DINNER	
COUNTRY STEAK W/ GRAVY	CHICKEN PATTY	CHEESEBURGER	SAUSALBURY W/ GRAVY	CHICKEN SPAGHETTI	FISH PATTY	PINTO W/ GROUND MEAT	
MASH POTATOES 1/2 CUP	MASH POTATOES 1/2 CUP	W/ CHEESE W/ BUN	MASH POTATOES 1/2 CUP	GREEN SALAD	PEAS/CARROTS 1/2 CUP	RICE 1/2 CUP	
PEAS/CARROTS 1/2 CUP	CABBAGE 1/2 CUP	FRENCH FRIES	MIXED VEG. 1/2 CUP	GREEN BEANS 1/2 CUP	MAC N CHEESE 1/2 CUP	GREEN SALAD	
DESSERT	FRESH FRUIT	DESSERT	DESSERT	DESSERT	CAKE	BREAD	
BREAD	BEVERAGE	DESSERT	FRESH FRUIT	BREAD	DESSERT	FRESH FRUIT	
BEVERAGE	FRESH FRUIT	BEVERAGE	BEVERAGE	BEVERAGE	BEVERAGE	PUDDING 1/2 CUP	

**WEEK THREE**

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
<u><b>BREAKFAST</b></u>	<u><b>BREAKFAST</b></u>	<u><b>BREAKFAST</b></u>	<u><b>BREAKFAST</b></u>	<u><b>BREAKFAST</b></u>	<u><b>BREAKFAST</b></u>	<u><b>BREAKFAST</b></u>
PANCAKE STICK (2)	WAFFLES W/ SYRUP	BISCUIT (1)	PANCAKES (2)	BISCUIT (1) W/ GRAVY	FRENCH TOAST (2)	BREAKFAST BURRITO
FRESH FRUIT	OATMEAL 1/2 CUP	CHICKEN PATTY W/ SYRUP	OATMEAL	SCRAMBLED EGGS 1/2 CUP W/ CHEESE, EGG, SAUSAGE		
OATMEAL	FRESH FRUIT	GRITS 1/2 CUP	FRESH FRUIT	FRESH FRUIT	FRESH FRUIT	
MILK 8 OZ	MILK 8 OZ	GRITS 1/2 CUP	MILK 8 OZ	SAUSAGE LINK (2)	MILK & OZ	
SAUSAGE PATTY (2)	MILK 8 OZ	FRESH FRUIT	SAUSAGE PATTY (2)	MILK 8 OZ		
<u><b>LUNCH</b></u>	<u><b>LUNCH</b></u>	<u><b>LUNCH</b></u>	<u><b>LUNCH</b></u>	<u><b>LUNCH</b></u>	<u><b>LUNCH</b></u>	<u><b>LUNCH</b></u>
CHEESE/BEAN BURRITO	CORN DOG (2)	CHILI DOGS (2)	CHICKEN SPAGHETTI	CHICKEN PATTY W/ FISH PATTY		SLOPPY JOE W/ BUN
ROASTED POTATOES 1/2 CUP	PEAS/CARROTS 1/2 CUP	CORN 1/2 CUP	MIXED VEG. 1/2 CUP	PEAS & CARROTS 1/2 CUP	FRENCH FRIES 1/2 CUP	
PEAS/CARROTS 1/2 CUP	FRENCH FRIES	ROASTED POTATOES 1/2 CUP	ROASTED POTATOES 1/2 CUP	MAC N CHEESE 1/2 CUP	MIXED VEG. 1/2 CUP	
DESSERT	BEVERAGE	DESSERT	DESSERT	DESSERT	DESSERT	
BEVERAGE	PUDDING 1/2 CUP	FRESH FRUIT	BEVERAGE	DESSERT	BEVERAGE	
		BEVERAGE		BEVERAGE		FRESH FRUIT
<u><b>DINNER</b></u>	<u><b>DINNER</b></u>	<u><b>DINNER</b></u>	<u><b>DINNER</b></u>	<u><b>DINNER</b></u>	<u><b>DINNER</b></u>	<u><b>DINNER</b></u>
MEATLOAF W/ GRAVY	CHILI MAC W/ GROUND MEAT	PINTO BEANS W/ CHAMROIL PATTY	BURRITOS W/ BURRITOS W/	SPAGHETTI W/ MEAT & TOMATO SAUCE	CHICKEN PATTY	
CABBAGE 1/2 CUP	NAVY BEANS 1/2 CUP	GROUND MEAT	W/ BUN	CHILI/CHESSE	MASH POTATOES	
MASH POTATOES 1/2 CUP	SALAD	CABBAGE 1/2 CUP	MAC N CHEESE 1/2 CUP	MASH POTATOES 1/2 CUP	MIXED VEGETABLES 1/2 CUP	
DESSERT	DESSERT	RICE 1/2	GREEN BEANS 1/2 CUP	CORN 1/2 CUP	BREAD	
BEVERAGE	BEVERAGE	PUDDING 1/2 CUP	DESSERT	DESSERT	DESSERT	
FRESH FRUIT	GREEN BEANS	FRESH FRUIT	FRESH FRUIT	BEVERAGE	BEVERAGE	
		BEVERAGE	BEVERAGE			

WEEK FOUR							
SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	
<u>BREAKFAST</u>		<u>BREAKFAST</u>		<u>BREAKFAST</u>		<u>BREAKFAST</u>	
BREAKFAST BURRITO W/ CHEESE, EGGS, SAUSAGE	FRENCH TOAST (2) SCRAMBLED EGGS 1/2 CUP	BISCUIT (1) CHICKEN PATTY	PANCAKE STICKS (2) FRESH FRUIT	TOAST (2) OATMEAL 1/2 CUP	BISCUIT (1) W/ GRAVY SAUSAGE LINK (2)	PANCAKES (2) W/ SYRUP	
FRESH FRUIT	FRESH FRUIT	OATMEAL	GRITS 1/2 CUP	GRITS 1/2 CUP	SAUSAGE PATTY (2)	SAUSAGE LINKS (2)	
MILK 8 OZ	SAUSAGE LINKS (2)	MILK 8 OZ	SCRAMBLED EGGS	FRESH FRUIT	FRESH FRUIT	GRITS 1/2 CUP	
MILK 8 OZ	MILK 8 OZ	MILK 8 OZ	FRESH FRUIT	MILK 8 OZ	MILK 8 OZ	FRESH FRUIT	
<u>LUNCH</u>		<u>LUNCH</u>		<u>LUNCH</u>		<u>LUNCH</u>	
CHILI DOGS (2)	CHARBROIL W/ GRAVY	CORN DOGS (2)	SLOPPY JOE W/ BUN	BURRITOS W/ CHICKEN PATTY	CHICKEN PATTY	CHILI MAC	
CORN 1/2 CUP	NAVY BEANS 1/2 CUP	MAC N CHEESE 1/2 CUP	FRENCH FRIES 1/2 CUP	CHEESE/CHILI	MASH POTATOES 1/2 CUP	NAVY BEANS 1/2 CUP	
ROASTED POTATOES 1/2 CUP	POTATO SALAD 1/2 CUP	CORN 1/2 CUP	MIXED VEG. 1/2 CUP	CORN 1/2 CUP	CABBAGE 1/2 CUP	MIXED VEG. 1/2 CUP	
DESSERT	DESSERT	CABBAGE 1/2 CUP	DESSERT	DESSERT	DESSERT	DESSERT	
FRESH FRUIT	FRESH FRUIT	FRESH FRUIT	BEVERAGE	BREAD	BREAD	BEVERAGE	
BEVERAGE	BEVERAGE	BEVERAGE	ROASTED POTATOES 1/2 CUP	FRESH FRUIT	BEVERAGE	GREEN SALAD	
<u>DINNER</u>		<u>DINNER</u>		<u>DINNER</u>		<u>DINNER</u>	
COUNTRY STEAK W/ GRAVY	CHICKEN PATTY	CHEESEBURGER	SALISBURY W/ GRAVY	CHICKEN SPAGHETTI	FISH PATTY	PINTO W/ GROUND MEAT	
MASH POTATOES 1/2 CUP	MASH POTATOES 1/2 CUP	W/ CHEESE W/ BUN	MASH POTATOES 1/2 CUP	GREEN SALAD	PEAS/CARROTS 1/2 CUP	RICE 1/2 CUP	
MASH POTATOES 1/2 CUP	CABBAGE 1/2 CUP	FRENCH FRIES	MIXED VEG. 1/2 CUP	GREEN BEANS 1/2 CUP	MAC N CHEESE 1/2 CUP	GREEN SALAD	
PEAS/CARROTS 1/2 CUP	PUDDING 1/2 CUP	LETTUCE	DESSERT	DESSERT	DESSERT	BREAD	
DESSERT	FRESH FRUIT	DESSERT	FRESH FRUIT	BREAD	BEVERAGE	FRESH FRUIT	
BREAD	BEVERAGE	BEVERAGE	BEVERAGE	BEVERAGE	BEVERAGE	BEVERAGE	
BEVERAGE	FRESH FRUIT	FRESH FRUIT	FRESH FRUIT	FRESH FRUIT	FRESH FRUIT	PUDDING 1/2 CUP	

WEEK ONE						
<u>SUNDAY</u>	<u>MONDAY</u>	<u>TUESDAY</u>	<u>WEDNESDAY</u>	<u>THURSDAY</u>	<u>FRIDAY</u>	<u>SATURDAY</u>
<u>BREAKFAST</u>	<u>BREAKFAST</u>	<u>BREAKFAST</u>	<u>BREAKFAST</u>	<u>BREAKFAST</u>	<u>BREAKFAST</u>	<u>BREAKFAST</u>
PANCAKE STICK (2)	WAFFLES W/ SYRUP	BISCUIT (1)	PANCAKE STICKS *	BISCUIT (1) W/ JELLY	FRENCH TOAST STICKS (2)	BREAKFAST BURRITO
FRESH FRUIT	MUFFIN	CHICKEN PATTY	SAUSAGE LINK (2)	SAUSAGE PATTY (2)	BOILED EGG	W/ CHEESE, EGG, SAUSAGE
MUFFIN	SAUSAGE PATTY	MUFFIN	BOILED EGG	MUFFIN	SAUSAGE LINK (2)	FRESH FRUIT
MILK 8 OZ	FRESH FRUIT	FRESH FRUIT	FRESH FRUIT	FRESH FRUIT	FRESH FRUIT	MILK 8 OZ
MILK 8 OZ	MILK 8 OZ	MILK 8 OZ	MILK 8 OZ	MILK 8 OZ	MILK 8 OZ	
<u>LUNCH</u>	<u>LUNCH</u>	<u>LUNCH</u>	<u>LUNCH</u>	<u>LUNCH</u>	<u>LUNCH</u>	<u>LUNCH</u>
BURRITO	CORN DOGS (2) *	CHILI DOGS (2)	CHICKEN PATTY W/ BUN	FISH PATTY W/ BUN	CHICKEN PATTY W/ BUN	SLOPPY JOE W/ BUN
FRENCH FRIES	FRENCH FRIES	FRENCH FRIES	FRENCH FRIES	FRENCH FRIES	FRENCH FRIES	FRENCH FRIES
Sliced CARROTS 1/2 CUP	SLICED CARROTS 1/2 CUP	2 BUNS	LETTUCE/TOMATO	LETTUCE/TOMATO	SLICED CARROTS 1/2 CUP	
COOKIES	COOKIES	OATMEAL PIES	FUDGE BROWNIE	OATMEAL PIES	FUDGE ROUND	COOKIES (4)
MILK 8 OZ	MILK 8 OZ	BEVERAGE	CARROT SLICES	BEVERAGE	MILK 8 OZ	BEVERAGE
FRESH FRUIT	FRESH FRUIT	MILK 8 OZ				FRESH FRUIT
<u>DINNER</u>	<u>DINNER</u>	<u>DINNER</u>	<u>DINNER</u>	<u>DINNER</u>	<u>DINNER</u>	<u>DINNER</u>
MEATLOAF	CHICKEN PATTY W/ BUN	FISH PATTY W/ BUN	CHARBROIL PATTY W/ BUN	BURRITO	FISH PATTY W/ BUN	CHICKEN PATTY W/ BUN
2 SLICES BREAD	FRENCH FRIES	FRENCH FRIES	FRENCH FRIES	SLICED CARROTS 1/2 CUP	LETTUCE/TOMATO	LETTUCE/TOMATO
SLICED CARROTS 1/2 CUP	CARROT SLICES 1/2 CUP	LETTUCE/TOMATO	TOMATO/LETTUCE	CHILI 1/2 CUP	FRENCH FRIES	FRENCH FRIES
FRESH FRUIT	BROWNIE	BEVERAGE	FRESH FRUIT	COOKIES (4)	COOKIES (4)	COOKIES (4)
COOKIES	BEVERAGE	COOKIES	BEVERAGE	BEVERAGE	BEVERAGE	BEVERAGE
BEVERAGE	CARROT SLICES	BROWNIE	COOKIES	FRESH FRUIT		

\* REMOVE STICKS FROM CORN DOG/ PANCAKE STICK BEFORE SERVICE

WEEK TWO							
SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	
BREAKFAST		BREAKFAST		BREAKFAST		BREAKFAST	
BREAKFAST BURRITO W/ CHEESE, EGGS, SAUSAGE	FRENCH TOAST (2) BOILED EGG	BISCUIT (1) CHICKEN PATTY	PANCAKE STICKS (2) BOILED EGG	TOAST (2) SAUSAGE LINK (2)	BISCUIT (1) W/ GRAVY MUFFIN	PANCAKE STICKS *	
FRESH FRUIT	SAUSAGE LINKS (2)	MUFFIN	FRESH FRUIT	BOILED EGG	SAUSAGE PATTY (2)	SAUSAGE LINK (2)	
MILK 8 OZ	FRESH FRUIT	FRESH FRUIT	MILK 8 OZ	FRESH FRUIT	FRESH FRUIT	BOILED EGGS	
MILK 8 OZ	MILK 8 OZ	MILK 8 OZ	MILK 8 OZ	MILK 8 OZ	MILK 8 OZ	FRESH FRUIT	
LUNCH		LUNCH		LUNCH		LUNCH	
CHILI DOGS (2)	CHARBOIL PATTY W/ BUN	CORN DOGS (2)*	SLOPPY JOE W/ BUN	BURRITOS W/ CHICKEN PATTY	CHICKEN PATTY	FISH PATTY	
1/2 CUP CHILI	LETTUCE/TOMATO	CARROT SLICES	FRENCH FRIES 1/2 CUP	1/2 CUP CHILI	W/ BUN, CHEESE	W/ BUN	
2 BUNS	FRENCH FRIES	FRENCH FRIES	CARROT SLICES 1/2 CUP	FRENCH FRIES	FRENCH FRIES 1/2 CUP	LETTUCE/TOMATO	
FRENCH FRIES	FUDGE ROUND	BROWNIE	OATMEAL PIE	BROWNIE	CARROT SLICES 1/2 CUP	FRENCH FRIES 1/2 CUP	
COOKIES	MILK 8 OZ	BEVERAGE	FRESH FRUIT	FRESH FRUIT	OATMEAL PIE	COOKIES (4)	
BEVERAGE	FRESH FRUIT	FRESH FRUIT	BEVERAGE	BEVERAGE	BEVERAGE	BEVERAGE	
FRESH FRUIT						FRESH FRUIT	
CARROT SLICES							
DINNER	DINNER	DINNER	DINNER	DINNER	DINNER	DINNER	
COUNTRY FRIED STEAK	CHICKEN PATTY W/ BUN	CHEESEBURGER	SALISBURY W/ BUN	CORN DOGS (2) *	FISH PATTY	CHICKEN PATTY	
W/ 2 SLICES BREAD	LETTUCE/TOMATO	W/ CHEESE /BUN	W/ CHEESE	CARROT SLICES 1/2 CUP	W/BUN	W/BUN, CHEESE	
LETUCE/TOMATO	FRENCH FRIES	FRENCH FRIES	LETTUCE/TOMATO	FRENCH FRIES 1/2 CUP	LETTUCE/TOMATO	FRENCH FRIES 1/2 CUP	
FRENCH FRIES 1/2 CUP	COOKIES	LETUCE	FRENCH FRIES 1/2 CUP	COOKIES	FRENCH FRIES 1/2 CUP	LETTUCE/TOMATO	
OATMEAL PIE	BEVERAGE	COOKIES	BROWNIE	BEVERAGE	BEVERAGE	BEVERAGE	
BEVERAGE	BEVERAGE	BEVERAGE	BROWNIE		COOKIES (4)		
	FRESH FRUIT		FRESH FRUIT				

\* REMOVE STICKS FROM CORN DOG/ PANCAKE STICK BEFORE SERVICE

### WEEK THREE

WEEK THREE							
SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	
BREAKFAST		BREAKFAST		BREAKFAST		BREAKFAST	
PANCAKE STICK (2)	WAFFLES W/ SYRUP	BISCUIT (1)	PANCAKE STICKS *	BISCUIT (1) W/ JELLY	FRENCH TOAST STICKS (2)	BREAKFAST BURRITO	
FRESH FRUIT	MUFFIN	CHICKEN PATTY	SAUSAGE LINK (2)	SAUSAGE PATTY (2)	BOILED EGG	W/ CHEESE, EGG, SAUSAGE	
MUFFIN	SAUSAGE PATTY	MUFFIN	BOILED EGG	MUFFIN	SAUSAGE LINK (2)	FRESH FRUIT	
MILK 8 OZ	FRESH FRUIT	FRESH FRUIT	FRESH FRUIT	FRESH FRUIT	FRESH FRUIT	MILK 8 OZ	
MILK 8 OZ	MILK 8 OZ	MILK 8 OZ	MILK 8 OZ	MILK 8 OZ	MILK 8 OZ	MILK 8 OZ	
LUNCH		LUNCH		LUNCH		LUNCH	
BURRITO	CORN DOGS (2) *	CHILI DOGS (2)	CHICKEN PATTY W/ BUN	FISH PATTY W/ BUN	CHICKEN PATTY W/ BUN	SLOPPY JOE W/ BUN	
FRENCH FRIES	FRENCH FRIES	FRENCH FRIES	FRENCH FRIES	FRENCH FRIES	FRENCH FRIES	FRENCH FRIES	
SUCED CARROTS 1/2 CUP	SLICED CARROTS 1/2 CUP	2 BUNS	LETTUCE/TOMATO	LETTUCE/TOMATO	LETTUCE/TOMATO	SUCED CARROTS 1/2 CUP	
COOKIES	COOKIES	OATMEAL PIES	FUDGE BROWNIE	OATMEAL PIES	FUDGE ROUND	COOKIES (4)	
MILK 8 OZ	MILK 8 OZ	MILK 8 OZ	BEVERAGE	MILK 8 OZ	MILK 8 OZ	BEVERAGE	
FRESH FRUIT	FRESH FRUIT	CARROT SLICES		FRESH FRUIT			
DINNER		DINNER		DINNER		DINNER	
MEATLOAF	CHICKEN PATTY W/ BUN	FISH PATTY W/ BUN	CHARBROIL PATTY W/ BUN	BURRITO	FISH PATTY W/ BUN	CHICKEN PATTY W/ BUN	
2 SLICES BREAD	FRENCH FRIES	FRENCH FRIES	SLICED CARROTS 1/2 CUP	LETTUCE/TOMATO	LETTUCE/TOMATO	LETTUCE/TOMATO	
SLICED CARROTS 1/2 CUP	CARROT SLICES 1/2 CUP	LETUCE/TOMATO	TOOMATO/LETUCE	CHILI 1/2 CUP	FRENCH FRIES	FRENCH FRIES	
FRESH FRUIT	BROWNIE	BEVERAGE	FRESH FRUIT	FRESH FRUIT	COOKIES (4)	COOKIES (4)	
COOKIES	BEVERAGE	CARROT SLICES	BEVERAGE	BEVERAGE	BEVERAGE	BEVERAGE	
BEVERAGE		COOKIES	BROWNIE	COOKIES	FRESH FRUIT		

\* REMOVE STICKS FROM CORN DOG/ PANCAKE STICK BEFORE SERVICE

JCF SUICIDE MENU  
UPDATE: 9/7/2018

WILHELM DODD

**WEEK FOUR**

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	
<u>BREAKFAST</u>		<u>BREAKFAST</u>		<u>BREAKFAST</u>		<u>BREAKFAST</u>	
BREAKFAST BURRITO W/ CHEESE, EGGS, SAUSAGE FRESH FRUIT MILK 8 OZ	FRONT TOAST (2) BOILED EGG SAUSAGE LINKS (2) FRESH FRUIT MILK 8 OZ	BISCUIT (1) CHICKEN PATTY MUFFIN FRESH FRUIT MILK 8 OZ	PANCAKE STICKS (2) MUFFIN SAUSAGE LINK (2) BOILED EGG MILK 8 OZ	TOAST (2) MUFFIN SAUSAGE PATTY (2) FRESH FRUIT MILK 8 OZ	BISCUIT (1) W/ GRAVY MUFFIN SAUSAGE PATTY (2) FRESH FRUIT MILK 8 OZ	PANCAKE STICKS * SAUSAGE LINK (2) BOILED EGG FRESH FRUIT MILK 8 OZ	
<u>LUNCH</u>		<u>LUNCH</u>		<u>LUNCH</u>		<u>LUNCH</u>	
CHILI DOGS (2) 1/2 CUP CHILI 2 BUNS	CHARBOIL PATTY W/ BUN LETTUCE/TOMATO FRENCH FRIES	CORN DOGS (2) * CARROT SLICES FRENCH FRIES	SLOPPY JOE W/ BUN FRENCH FRIES 1/2 CUP CARROT SLICES 1/2 CUP BROWNIE	BURRITOS W/ 1/2 CUP CHILI FRENCH FRIES 1/2 CUP OATMEAL PIE BEVERAGE	CHICKEN PATTY W/ BUN, CHEESE FRENCH FRIES 1/2 CUP CARROT SLICES 1/2 CUP BROWNIE FRESH FRUIT FRESH FRUIT FRESH FRUIT	FISH PATTY W/ BUN LETTUCE/TOMATO FRENCH FRIES 1/2 CUP OATMEAL PIE COOKIES (4) BEVERAGE FRESH FRUIT	
<u>DINNER</u>		<u>DINNER</u>		<u>DINNER</u>		<u>DINNER</u>	
COUNTRY FRIED STEAK W/ 2 SLICES BREAD LETTUCE/TOMATO FRENCH FRIES OATMEAL PIE BEVERAGE	CHICKEN PATTY W/ BUN LETTUCE/TOMATO FRENCH FRIES COOKIES COOKIES BEVERAGE	CHEESEBURGER W/ CHEESE, BUN FRENCH FRIES LETTUCE BROWNIE	SALISBURY W/ BUN W/ CHEESE FRENCH FRIES LETTUCE/TOMATO FRENCH FRIES 1/2 CUP COOKIES BEVERAGE	CORN DOGS (2) CARROT SLICES 1/2 CUP FRENCH FRIES 1/2 CUP LETTUCE/TOMATO FRENCH FRIES 1/2 CUP COOKIES BEVERAGE	FISH PATTY W/BUN W/BUN, CHEESE FRENCH FRIES 1/2 CUP LETTUCE/TOMATO FRENCH FRIES 1/2 CUP LETTUCE/TOMATO BEVERAGE	CHICKEN PATTY W/ BUN W/ BUN, CHEESE FRENCH FRIES 1/2 CUP LETTUCE/TOMATO FRENCH FRIES 1/2 CUP LETTUCE/TOMATO BEVERAGE COOKIES (4)	

\* REMOVE STICKS FROM CORN DOG/ PANCAKE STICK BEFORE SERVICE

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JEFFERSON COUNTY CORRECTIONAL Good things  
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ROUTE	ROUTE	ROUTE	ROUTE	ROUTE
4021	001495	267967093	1	1
PURCHASE ORDER				
TERMS - PAST DUE BALANCES ARE SUBJECT TO SERVICE CHARGE				
DUE FRIDAY 4 WEEKS AFTER ORDER				
MANIFEST# 1531108 NORMAL DELIVERY				
MA: SVA JEFFREY JORDAN				