

Date: 2-28-19	Time in:	Time out:	License/Permit # 28628	Est. Type	Risk Category	Page 1 of 2																																																																																																																																																																																																																																							
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																																																																																																																																																																																																																																													
Establishment Name: Jefferson County Jail			Contact/Owner Name:		* Number of Repeat Violations: ✓ Number of Violations COS:																																																																																																																																																																																																																																								
Physical Address: 5030 Hwy 69 South			City/County: Beaumont	Zip Code: 77705	Phone:	Follow-up: Yes <input type="checkbox"/> No <input checked="" type="checkbox"/> (circle one)																																																																																																																																																																																																																																							
Compliance Status: Out = not in compliance IN = in compliance NO = not observed NA = not applicable COS = corrected on site R = repeat violation Mark the appropriate points in the OUT box for each numbered item Mark ✓ a checkmark in appropriate box for IN, NO, NA, COS Mark an asterisk * in appropriate box for R																																																																																																																																																																																																																																													
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Inspected by: (signature)			Print:		Business Email:																																																																																																																																																																																																																																								

Jefferson County Environmental Control Retail Food Establishment Inspection Report

[illegible]

FHC Food Handler Classes

Food Handler Training Certificate

CHELSEA BERRY

*Certificate awarded for successfully completing the
Food Handler Classes Training Course*

Steven A. Dean, CEO
Steven A. Dean, CEO



Food Handler Classes

www.FoodHandlerClasses.com

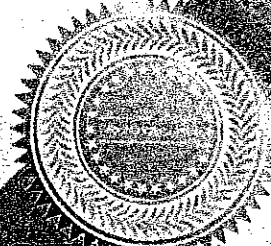


Name: CHELSEA BERRY
Course Name: Food Handler Training
Certificate No: BMTX-448672
Completed: September 21, 2017
Expiration: September 21, 2019
Provider No: TXDSHS License #80



41133
A374122439
CERTIFICATE ISSUER

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

BeaumontTX.FoodHandlerClasses.com

BeaumontTX.FoodHandlerClasses.com

BeaumontTX.FoodHandlerClasses.com

BeaumontTX.FoodHandlerClasses.com

BeaumontTX.FoodHandlerClasses.com

BeaumontTX.FoodHandlerClasses.com

BeaumontTX.FoodHandlerClasses.com

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

Certificate of Completion



This Attests That

veronica brazil

is awarded 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

Official Signature : _____

A handwritten signature in black ink, appearing to read "Veronica Brazil", written over a horizontal line.



#0975

Food Handler
Certificate Issuer

360training.com ♦ 6801 N Capital Of Texas hwy suite 150 ♦ Austin, TX 78731 ♦ 877-881-2235 ♦ www.360training.com

For employer verification of certificate validity, please send your request to FoodHandlerProgramAdmin@360training.com



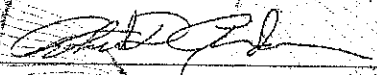
Food Handler Certificate of Completion

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 • 888.243.0222



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.

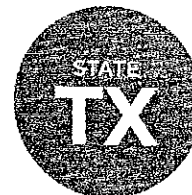
Certificate Number: TXFC-857829

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

eFoodCard - Robert D. Anderson, REHS



efoodcard.com • 888.243.0222



efoodcard.com
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

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**.



efoodcard.com
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

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

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 • 888.243.0222



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



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



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.

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**

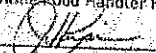
225 E. Robinson St. Suite 570
Orlando, FL 32801

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

Candise Harris

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

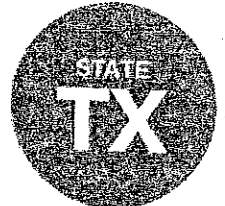
Certificate Number: TXFC-796435

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

eFoodCard - Robert D. Anderson, REHS



efoodcard.com • 888.243.0222



Food Handler Certificate of Completion

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



Food Handler Certificate of Completion

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



Congratulations

have successfully completed the **eFoodcard**
Food Handler Basics Course. Cut cards along
dashed 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

Kiesha Jackson

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

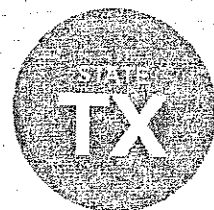
Certificate Number: TXFC-812040

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

eFoodCard - Robert D. Anderson, REHS



efoodcard.com • 888.243.0222



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



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



Congratulations

You have successfully completed the **eFoodcard** Food Handler Basics Course. Cut cards along the dotted 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**.



Certificate of Achievement

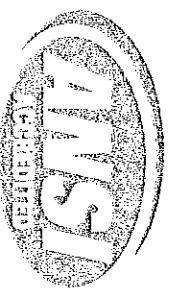
This certificate is awarded to

AMMY JENKINS

Congratulations! You have completed

ServSafe® Food Handler

Employee Food Safety Online Course and Exam



#0657
ASTM E2879
Certificate Issued

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

This certificate is awarded to

AMMY JENKINS



ANSI ACCREDITED PROGRAM
CERTIFICATE ISSUER
#0655

Congratulations! You have completed

ServSafe® Food Handler

Employee Food Safety Online Course and Exam

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 Number 2495472 Date 8/22/2016
Expiration Date 8/22/2018

TXDSHS License #84



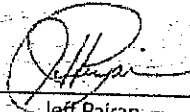
Certificate of Completion

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 Pairan

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



Jeff Pairan

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



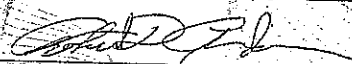
Food Handler Certificate of Completion

Rakeyshia Lane

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

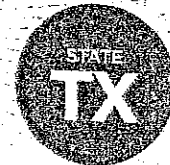
Certificate Number: TXFC-845431

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


eFoodCard - Robert D. Anderson, REHS



efoodcard.com • 888.243.0222



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**.



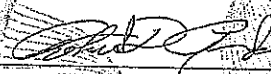
Food Handler Certificate of Completion

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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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**.



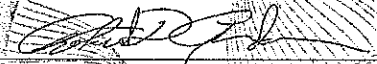
Food Handler Certificate of Completion

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



ANSI ACCREDITED PROGRAM
CERTIFICATE ISSUER

efoodcard.com • 888.243.0222



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**.

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.

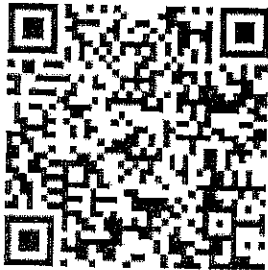
TXDSHS License #10023

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 transfer of this certificate per city/county ordinances.

GCHD
205 North Houston
Denison, TX 75021

Amanda Ortiz
GCHD Director

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 :

A handwritten signature in black ink, appearing to read "C. D. [unclear]", written over a horizontal line.



#0975

Food Handler
Certificate Issuer

360training.com ♦ 6801 N Capital Of Texas hwy suite 150 ♦ Austin, TX 78731 ♦ 877-881-2235 ♦ www.360training.com

For employer verification of certificate validity, please send your request to FoodHandlerProgramAdmin@360training.com



Food Handler Certificate of Completion

Reva Ruffin

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

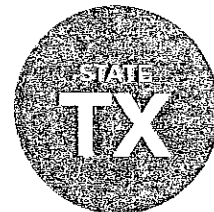
Certificate Number: TXFC-818273

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

eFoodCard - Robert D. Anderson, REHS



efoodcard.com • 888.243.0222



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



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

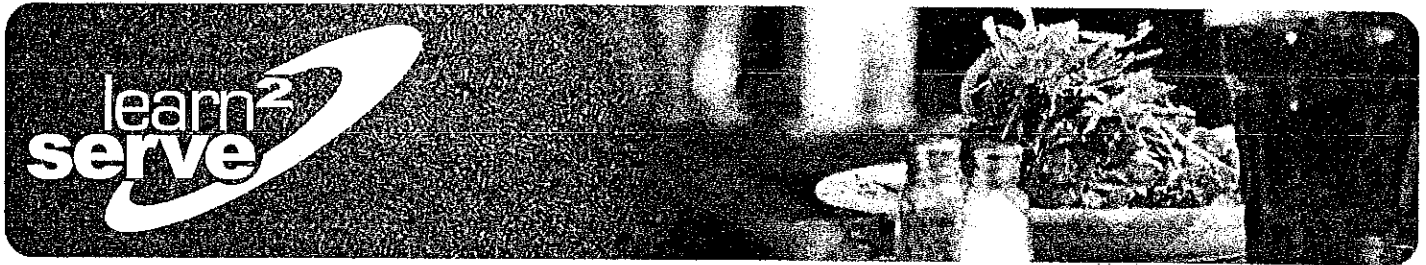


Congratulations

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.



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", is written over a horizontal line.

**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



This Attests 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 in black ink, appearing to read "Ashley Turner", written over a horizontal line.

360training.com ♦ 6801 N Capital Of Texas hwy suite 150 ♦ Austin, TX 78731 ♦ 877-881-2235 ♦ www.360training.com

For employer verification of certificate validity, please send your request to FoodHandlerProgramAdmin@360training.com

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	BEEF PATTY					
FMC	BISCUIT BUTTERMILK			10	9/29/2017	10
NATL	BISCUIT BUTTERMILK					
FMC	BLACK PEPPER	2				2
FMC	BREAD & ROLL MIX	5				5
NTL	BREAKFAST BURRITOS 4 OZ	22				22
FMC	BROWN BAGS	24		5	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		24	9/29/2017	48
HARDIES	CABBAGE (FRESH)			15	9/29/2017	15
FMC	CHARBROIL PATTIES	41		20	9/28/2017	61
FMC	CHEESE SAUCE	3		4	9/29/2017	7
FMC	CHICKEN BREAST PIECES	10		4	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		20	9/28/2017	35
NATL	CHICKEN PATTY/SPICY					

NATL	CHICKEN SLIDER PATTY					
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		10	9/28/2017	34
FMC	FLOUR	5				5
FMC	FOIL	11				11
FMC	FRENCH FRIES	13	13	30	9/29/2017	30
NATL	FRENCH TOAST SQUARE					
FMC	FROSTED FLAKES	2		19	9/29/2017	21
FMC	FRUIT COCKTAIL	1		6	9/28/2017	7
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				22
FMC	NUTMEG					
FMC	OATMEAL	18				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	PEPPERED 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	12
FMC	PUDDING- VANILLA	2		10	9/28/2017	12
FMC	RED PEPPER					
FMC	RELISH (GALLON)					
FMC	RIBLETS	5				5
DOGUET	RICE	9		2	9/29/2017	11
FMC	SALT 50LB BAG	1		1	9/29/2017	2
FMC	SALT PACKETS 3000 CT					
FMC	SAUSAGE					
FMC	SAUSAGE LINKS	20				20
FMC	SAUSAGE BREAKFAST PATTIES	21				21
NATL	SAUSAGE, BREAKFAST LINK					
BIMBO	SLICED BREAD	50		50	9/29/2017	100
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	10
FMC	SUGAR CANISTERS	13				13
FMC	SYRUP PANCAKE 4/1 GAL	1		5	9/29/2017	6
FMC	SYRUP PANCAKE 100/1 OZ					
FMC	TACO SAUCE	1				1
FMC	TOMATO SAUCE	9		4	9/28/2017	13
HARDIES	TOMATOES					
FMC	TURKEY					
FMC	TURKEY FRANKS	51		30	9/29/2017	81
FMC	VANILLA EXTRACT					
NATL	VEGETARIAN PATTY					
FMC	VEGGIE BALLS	17		7	9/29/2017	24
FMC	WAFFLES	16		16	9/28/2017	32
FMC	WHITE CAKE MIX	10		10	9/28/2017	20
FMC	WHOLE CORN	18		20	9/29/2017	38

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	GELATIN 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
<u>BREAKFAST</u>	<u>BREAKFAST</u>	<u>BREAKFAST</u>	<u>BREAKFAST</u>	<u>BREAKFAST</u>	<u>BREAKFAST</u>	<u>BREAKFAST</u>
BREAKFAST BURRITO	FRENCH TOAST (2)	BISCUIT (1)	PANCAKE STICKS (2)	TOAST (2)	BISCUIT (1) w/ GRAVY	PANCAKE STICKS *
w/ CHEESE, EGGS, SAUSAGE	BOILED EGG	CHICKEN PATTY	BOILED EGG	SAUSAGE LINK (2)	MUFFIN	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
<u>LUNCH</u>	<u>LUNCH</u>	<u>LUNCH</u>	<u>LUNCH</u>	<u>LUNCH</u>	<u>LUNCH</u>	<u>LUNCH</u>
CHILI DOGS (2)	CHARBOLL PATTY w/ BUN	CORN DOGS (2)*	SLOPPY JOE w/ BUN	BURRITOS w/	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	BEVERAGE	FRESH FRUIT	OATMEAL PIE	COOKIES (4)
BEVERAGE	FRESH FRUIT		FRESH FRUIT	BEVERAGE	BEVERAGE	BEVERAGE
FRESH FRUIT						FRESH FRUIT
CARROT SLICES						
<u>DINNER</u>	<u>DINNER</u>	<u>DINNER</u>	<u>DINNER</u>	<u>DINNER</u>	<u>DINNER</u>	<u>DINNER</u>
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
LETTUCE/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	LETTUCE	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	

JCCF SUICIDAL MENU
UPDATE: 9/7/2018

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SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
BREAKFAST	BREAKFAST	BREAKFAST	BREAKFAST	BREAKFAST	BREAKFAST	BREAKFAST
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) MUFFIN 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 8OZ	PANCAKE STICKS * SAUSAGE LINK (2) BOILED EGG FRESH FRUIT MILK 8 OZ
LUNCH	LUNCH	LUNCH	LUNCH	LUNCH	LUNCH	LUNCH
CHILI DOGS (2) 1/2 CUP CHILI 2 BUNS FRENCH FRIES COOKIES BEVERAGE FRESH FRUIT CARROT SLICES DINNER	CHARBOL PATTY w/ BUN LETTUCE/TOMATO FRENCH FRIES FUDGE ROUND MILK 8 OZ FRESH FRUIT DINNER	CORN DOGS (2) * CARROT SLICES FRENCH FRIES BROWNIE BEVERAGE FRESH FRUIT DINNER	SLOPPY JOE w/ BUN FRENCH FRIES 1/2 CUP CARROT SLICES 1/2 CUP OATMEAL PIE BEVERAGE FRESH FRUIT DINNER	BURRITOS w/ 1/2 CUP CHILI FRENCH FRIES BROWNIE FRESH FRUIT BEVERAGE DINNER	CHICKEN PATTY w/ BUN, CHEESE FRENCH FRIES 1/2 CUP CARROT SLICES 1/2 CUP OATMEAL PIE BEVERAGE DINNER	FISH PATTY w/ BUN LETTUCE/TOMATO FRENCH FRIES 1/2 CUP COOKIES (4) BEVERAGE FRESH FRUIT DINNER
COUNTRY FRIED STEAK w/ 2SLICES BREAD LETTUCE/TOMATO FRENCH FRIES 1/2 CUP OATMEAL PIE BEVERAGE	CHICKEN PATTY w/ BIN LETTUCE/TOMATO FRENCH FRIES COOKIES BEVERAGE FRESH FRUIT	CHEESEBURGER w/ CHEESE /BUN FRENCH FRIES LETTUCE COOKIES BEVERAGE FRESH FRUIT	SALSBURY w/ BUN w/ CHEESE LETTUCE/TOMATO FRENCH FRIES 1/2 CUP BROWNIE BEVERAGE	CORN DOGS (2) CARROT SLICES 1/2 CUP FRENCH FRIES 1/2 CUP COOKIES BEVERAGE DINNER	FISH PATTY w/BUN LETTUCE/TOMATO FRENCH FRIES 1/2 CUP BEVERAGE BROWNIE FRESH FRUIT	CHICKEN PATTY w/BUN, CHEESE FRENCH FRIES 1/2 CUP LETTUCE/TOMATO BEVERAGE COOKIES (4)

JCCF SUICIDAL MENU
UPDATE: 9/7/2018

WHEELERDUNSC

WEEK ONE						
SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
BREAKFAST	BREAKFAST	BREAKFAST	BREAKFAST	BREAKFAST	BREAKFAST	BREAKFAST
PANCAKE STICK (2)	WAFLES 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
	SAUSAGE PATTY (2)	MILK 8 OZ	FRESH FRUIT	SAUSAGE PATTY (2)	MILK 8 OZ	
			MILK 8 OZ			
LUNCH	LUNCH	LUNCH	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	ROASTED POTATOES 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	CAKE	PUDDING 1/2 CUP	MAC N CHEESE 1/2 CUP	MIXED VEG. 1/2 CUP
CAKE	BEVERAGE	FRESH FRUIT	BEVERAGE	GREEN SALAD	CAKE	JELLO 1/2 CUP
BEVERAGE	PUDDING 1/2 CUP	BEVERAGE	BEVERAGE	BEVERAGE	BEVERAGE	BEVERAGE
	FRESH FRUIT				GREEN SALAD	FRESH FRUIT
DINNER	DINNER	DINNER	DINNER	DINNER	DINNER	DINNER
MEATLOAF W/ GRAVY	CHILI MAC W/ GROUND MEAT	PINTO BEANS W/ GROUND MEAT	CHARBROL PATTY W/ BUN	BURRITOS W/ CHILI/CHEESE	SPAGHETTI W/ GROUND MEAT & TOMATO SAUCE	CHICKEN PATTY
CABBAGE 1/2 CUP	NAVY BEANS 1/2 CUP	CABBAGE 1/2 CUP	MAC N CHEESE 1/2 CUP	MASH POTATOES 1/2 CUP	MIXED VEGETABLES 1/2 CUP	MASH POTATOES
MASH POTATOES 1/2 CUP	SALAD	RICE 1/2	GREEN BEANS 1/2 CUP	CORN 1/2 CUP	BREAD	GREEN SALAD
PUDDING 1/2 CUP	CAKE	PUDDING 1/2 CUP	CAKE	JELLO	PUDDING 1/2 CUP	CAKE
BEVERAGE	BEVERAGE	BEVERAGE	FRESH FRUIT	FRESH FRUIT	BEVERAGE	BEVERAGE
FRESH FRUIT	GREEN BEANS	BEVERAGE	BEVERAGE	BEVERAGE	FRESH FRUIT	

JCCF REGULAR MENU
 UPDATED: 9/7/2018

W. Reed B. D. D. C. S. C.

WEEK THREE						
SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
BREAKFAST	BREAKFAST	BREAKFAST	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
	SAUSAGE PATTY (2)	MILK 8 OZ	FRESH FRUIT	SAUSAGE PATTY (2)	MILK 8 OZ	
			MILK 8 OZ			
LUNCH	LUNCH	LUNCH	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	PEAS & CARROTS 1/2 CUP	MAC N CHEESE 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	CAKE	JELLO 1/2 CUP
CAKE	BEVERAGE	CAKE	PUDDING 1/2 CUP	GREEN SALAD	BEVERAGE	BEVERAGE
BEVERAGE	PUDDING 1/2 CUP	FRESH FRUIT	BEVERAGE	CAKE	BEVERAGE	FRESH FRUIT
	FRESH FRUIT	BEVERAGE		BEVERAGE		
DINNER	DINNER	DINNER	DINNER	DINNER	DINNER	DINNER
MEATLOAF W/ GRAVY	CHILI MAC W/ GROUND MEAT	PINTO BEANS W/ GROUND MEAT	CHARRBROLL PATTY W/ BUN	BURRITOS W/ CHILI/CHEESE	SPAGHETTI W/ GROUND MEAT & TOMATO SAUCE	CHICKEN PATTY
CABBAGE 1/2 CUP	NAVY BEANS 1/2 CUP	GROUND MEAT	MAC N CHEESE 1/2 CUP	MASH POTATOES 1/2 CUP	MIXED VEGETABLES 1/2 CUP	MASH POTATOES
MASH POTATOES 1/2 CUP	SALAD	CABBAGE 1/2 CUP	GREEN BEANS 1/2 CUP	CORN 1/2 CUP	BREAD	CAKE
PUDDING 1/2 CUP	CAKE	RICE 1/2	PUDDING 1/2 CUP	JELLO	PUDDING 1/2 CUP	BEVERAGE
BEVERAGE	BEVERAGE	BEVERAGE	FRESH FRUIT	FRESH FRUIT	BEVERAGE	BEVERAGE
FRESH FRUIT	GREEN BEANS	BEVERAGE	BEVERAGE	BEVERAGE	FRESH FRUIT	

JCCF REGULAR MENU
UPDATED: 9/7/18

WWEEDDDDDDD

WEEK FOUR						
SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
BREAKFAST	BREAKFAST	BREAKFAST	BREAKFAST	BREAKFAST	BREAKFAST	BREAKFAST
BREAKFAST BURRITO	FRENCH TOAST (2)	BISCUIT (1)	PANCAKE STICKS (2)	TOAST (2)	BISCUIT (1) w/ GRAVY	PANCAKES (2)
w/ CHEESE, EGGS, SAUSAGE	SCRAMBLED EGGS 1/2 CUP	CHICKEN PATTY	FRESH FRUIT	SAUSAGE LINK (2)	OATMEAL	w/ SYRUP
FRESH FRUIT	FRESH FRUIT	OATMEAL 1/2 CUP	OATMEAL	GRITS 1/2 CUP	SAUSAGE PATTY (2)	SAUSAGE LINKS (2)
MILK 8 OZ	SAUSAGE LINKS (2)	FRESH FRUIT	MILK 8 OZ	SCRAMBLED EGGS	FRESH FRUIT	GRITS 1/2 CUP
	MILK 8 OZ	MILK 8 OZ		FRESH FRUIT	MILK 8 OZ	FRESH FRUIT
				MILK 8 OZ		MILK 8 OZ
LUNCH	LUNCH	LUNCH	LUNCH	LUNCH	LUNCH	LUNCH
CHILI DOGS (2)	CHARBROIL w/ GRAVY	CORN DOGS (2)	SLOPPY JOE w/ BUN	BURRITOS w/	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
CAKE	PUDDING	CABBAGE 1/2 CUP	JELLO 1/2 CUP	PUDDING 1/2 CUP	CAKE	JELLO
FRESH FRUIT	FRESH FRUIT	CAKE	FRESH FRUIT	BEVERAGE	BREAD	BREAD
BEVERAGE	BEVERAGE	BEVERAGE	BEVERAGE	ROASTED POTATOES 1/2 CUP	FRESH FRUIT	BEVERAGE
					BEVERAGE	GREEN SALAD
DINNER	DINNER	DINNER	DINNER	DINNER	DINNER	DINNER
COUNTRY STEAK w/	CHICKEN PATTY	CHEESEBURGER	SALISBURY w/GRAVY	CHICKEN SPAGHETTI	FISH PATTY	PINTO w/ GROUND MEAT
GRAVY	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	COOKIES	LETTUCE	PUDDING	CAKE	PUDDING 1/2 CUP	BREAD
JELLO	FRESH FRUIT	CAKE	FRESH FRUIT	BREAD	BEVERAGE	FRESH FRUIT
BREAD	BEVERAGE	BEVERAGE	BEVERAGE	BEVERAGE		BEVERAGE
BEVERAGE		FRESH FRUIT		FRESH FRUIT		PUDDING 1/2 CUP

JCCF REGULAR MENU
UPDATED: 9/7/18

Meredith Davis

WEEK TWO						
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>
BREAKFAST BURRITO	FRENCH TOAST (2)	BISCUIT (1)	PANCAKE STICKS (2)	TOAST (2)	BISCUIT (1) w/ GRAVY	PANCAKES (2)
w/ CHEESE, EGGS, SAUSAGE	SCRAMBLED EGGS 1/2 CUP	CHICKEN PATTY	FRESH FRUIT	SAUSAGE LINK (2)	OATMEAL	w/ SYRUP
FRESH FRUIT	FRESH FRUIT	OATMEAL 1/2 CUP	OATMEAL	GRITS 1/2 CUP	SAUSAGE PATTY (2)	SAUSAGE LINKS (2)
MILK 8 OZ	SAUSAGE LINKS (2)	FRESH FRUIT	MILK 8 OZ	SCRAMBLED EGGS	FRESH FRUIT	GRITS 1/2 CUP
	MILK 8 OZ	MILK 8 OZ		MILK 8 OZ	MILK 8 OZ	FRESH FRUIT
						MILK 8 OZ
<u>LUNCH</u>	<u>LUNCH</u>	<u>LUNCH</u>	<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	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	DESSERT	FRESH FRUIT	BEVERAGE	BREAD	BREAD
BEVERAGE	BEVERAGE	BEVERAGE	BEVERAGE	ROASTED POTATOES 1/2 CUP	FRESH FRUIT	GREEN SALAD
					BEVERAGE	
<u>DINNER</u>	<u>DINNER</u>	<u>DINNER</u>	<u>DINNER</u>	<u>DINNER</u>	<u>DINNER</u>	<u>DINNER</u>
COUNTRY STEAK w/	CHICKEN PATTY	CHEESEBURGER	SAUSBURY w/ GRAVY	CHICKEN SPAGHETTI	FISH PATTY	PINTO w/ GROUND MEAT
GRAVY	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	CAKE	BREAD
DESSERT	FRESH FRUIT	DESSERT	FRESH FRUIT	BREAD	DESSERT	FRESH FRUIT
BREAD	BEVERAGE	BEVERAGE	BEVERAGE	BEVERAGE	BEVERAGE	BEVERAGE
BEVERAGE		FRESH FRUIT		FRESH FRUIT		PUDDING 1/2 CUP

LASALLE REGULAR MENU
UPDATED: 9/7/18

WREARDCNS

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
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
SAUSAGE PATTY (2)	SAUSAGE PATTY (2)	MILK 8 OZ	FRESH FRUIT	SAUSAGE PATTY (2)	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>
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		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	FRESH FRUIT	BEVERAGE		BEVERAGE	GREEN SALAD	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/ GROUND MEAT	CHARGROIL PATTY w/ BUN	BURRITOS w/ CHILI/CHEESE	SPAGHETTI w/ GROUND MEAT & TOMATO SAUCE	CHICKEN PATTY
CABBAGE 1/2 CUP	NAVY BEANS 1/2 CUP	CABBAGE 1/2 CUP	MAC N CHEESE 1/2 CUP	MASH POTATOES 1/2 CUP	MIXED VEGETABLES 1/2 CUP	MASH POTATOES
MASH POTATOES 1/2 CUP	SALAD	RICE 1/2	GREEN BEANS 1/2 CUP	CORN 1/2 CUP	BREAD	GREEN SALAD
DESSERT	DESSERT	PUDDING 1/2 CUP	DESSERT	DESSERT	DESSERT	DESSERT
BEVERAGE	BEVERAGE	BEVERAGE	FRESH FRUIT	FRESH FRUIT	BEVERAGE	BEVERAGE
FRESH FRUIT	GREEN BEANS	BEVERAGE	BEVERAGE	BEVERAGE	FRESH FRUIT	BEVERAGE

needed 12 PD on sc

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
BREAKFAST	BREAKFAST	BREAKFAST	BREAKFAST	BREAKFAST	BREAKFAST	BREAKFAST
BREAKFAST BURRITO	FRENCH TOAST (2)	BISCUIT (1)	PANCAKE STICKS (2)	TOAST (2)	BISCUIT (1) w/ GRAVY	PANCAKES (2)
w/ CHEESE, EGGS, SAUSAGE	SCRAMBLED EGGS 1/2 CUP	CHICKEN PATTY	FRESH FRUIT	SAUSAGE LINK (2)	OATMEAL	w/ SYRUP
FRESH FRUIT	FRESH FRUIT	OATMEAL 1/2 CUP	OATMEAL	GRITS 1/2 CUP	SAUSAGE PATTY (2)	SAUSAGE LINKS (2)
MILK 8 OZ	SAUSAGE LINKS (2)	FRESH FRUIT	MILK 8 OZ	SCRAMBLED EGGS	FRESH FRUIT	GRITS 1/2 CUP
	MILK 8 OZ	MILK 8 OZ		FRESH FRUIT	MILK 8 OZ	FRESH FRUIT
				MILK 8 OZ		MILK 8 OZ
LUNCH	LUNCH	LUNCH	LUNCH	LUNCH	LUNCH	LUNCH
CHILI DOGS (2)	CHATEBROIL w/ GRAVY	CORN DOGS (2)	SLOPPY JOE w/ BUN	BURRITOS w/	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	DESSERT	FRESH FRUIT	BEVERAGE	BREAD	BREAD
BEVERAGE	BEVERAGE	BEVERAGE	BEVERAGE	ROASTED POTATOES 1/2 CUP	FRESH FRUIT	BEVERAGE
					BEVERAGE	GREEN SALAD
DINNER	DINNER	DINNER	DINNER	DINNER	DINNER	DINNER
COUNTRY STEAK w/	CHICKEN PATTY	CHEESEBURGER	SAUSBURY w/ GRAVY	CHICKEN SPAGHETTI	FISH PATTY	PINTO w/ GROUND MEAT
GRAVY	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		PUDDING 1/2 CUP

MurderDIDAns

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>
BREAKFAST BURRITO	FRENCH TOAST (2)	BISCUIT (1)	PANCAKE STICKS (2)	TOAST (2)	BISCUIT (1) w/ GRAVY	PANCAKE STICKS *
w/ CHEESE, EGGS, SAUSAGE	BOILED EGG	CHICKEN PATTY	BOILED EGG	SAUSAGE LINK (2)	MUFFIN	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
<u>LUNCH</u>	<u>LUNCH</u>	<u>LUNCH</u>	<u>LUNCH</u>	<u>LUNCH</u>	<u>LUNCH</u>	<u>LUNCH</u>
CHILI DOGS (2)	CHARBOIL PATTY w/ BUN	CORN DOGS (2) *	SLOPPY JOE w/ BUN	BURRITOS w/	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	BEVERAGE	FRESH FRUIT	OATMEAL PIE	COOKIES (4)
BEVERAGE	FRESH FRUIT		FRESH FRUIT	BEVERAGE	BEVERAGE	BEVERAGE
FRESH FRUIT						FRESH FRUIT
CARROT SLICES						
<u>DINNER</u>	<u>DINNER</u>	<u>DINNER</u>	<u>DINNER</u>	<u>DINNER</u>	<u>DINNER</u>	<u>DINNER</u>
COUNTRY FRIED STEAK	CHICKEN PATTY w/ BUN	CHESEBURGER	SAUSBURY 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
LETTUCE/TOMATO	FRENCH FRIES	FRENCH FRIES	LETTUCE	FRENCH FRIES 1/2 CUP	LETTUCE/TOMATO	FRENCH FRIES 1/2 CUP
FRENCH FRIES 1/2 CUP	COOKIES	LETTUCE	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	

LASALLE SUICIDAL MENU
UPDATED: 9/7/2018

Molecular Dynamics

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) FRESH FRUIT MUFFIN MILK 8 OZ	Waffles w/ Syrup Muffin Sausage Patty Fresh Fruit Milk 8 oz	Biscuit (1) Chicken Patty Muffin Fresh Fruit Milk 8 oz	Pancake Sticks * Sausage Link (2) Boiled Egg Fresh Fruit Milk 8 oz	Biscuit (1) w/ Jelly Sausage Patty (2) Muffin Fresh Fruit Milk 8 oz	French Toast Sticks (2) Boiled Egg Sausage Link (2) Fresh Fruit Milk 8 oz	Breakfast Burrito w/ Cheese, Egg, Sausage Fresh Fruit 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 FRENCH FRIES SLICED CARROTS 1/2 CUP COOKIES MILK 8 OZ	Corn Dogs (2) * French Fries Sliced Carrots 1/2 cup Cookies Milk 8 oz Fresh Fruit	Chili Dogs (2) French Fries 2 Buns Oatmeal Pies Beverage Fresh Fruit	Chicken Patty w/ Bun French Fries Lettuce/Tomato Fudge Brownie Milk 8 oz Carrot Slices	Fish Patty w/ Bun French Fries Lettuce/Tomato Oatmeal Pies Beverage	Chicken Patty w/ Bun French Fries Lettuce/Tomato Fudge Round Milk 8 oz	Sloppy Joe w/ Bun French Fries Sliced Carrots 1/2 cup Cookies (4) 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 2 SLICES BREAD SLICED CARROTS 1/2 CUP FRESH FRUIT COOKIES BEVERAGE	Chicken Patty w/ Bun French Fries Carrot Slices 1/2 cup Brownie Beverage	Fish Patty w/ Bun French Fries Lettuce/Tomato Beverage Carrot Slices Cookies	Charbroil Patty w/ Bun French Fries Tomato/Lettuce Fresh Fruit Beverage Brownie	BURRITO SLICED CARROTS 1/2 CUP CHILI 1/2 CUP FRESH FRUIT BEVERAGE COOKIES	Fish Patty w/ Bun Lettuce/Tomato French Fries Cookies (4) Beverage Fresh Fruit	Chicken Patty w/ Bun Lettuce/Tomato French Fries Cookies (4) Beverage

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JCCF SUICIDAL MENU
UPDATE: 9/7/2018

WEEK FOUR						
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>
BREAKFAST BURRITO	FRENCH TOAST (2)	BISCUIT (1)	PANCAKE STICKS (2)	TOAST (2)	BISCUIT (1) w/ GRAVY	PANCAKE STICKS *
w/ CHEESE, EGGS, SAUSAGE	BOILED EGG	CHICKEN PATTY	MUFFIN	SAUSAGE LINK (2)	MUFFIN	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
<u>LUNCH</u>	<u>LUNCH</u>	<u>LUNCH</u>	<u>LUNCH</u>	<u>LUNCH</u>	<u>LUNCH</u>	<u>LUNCH</u>
CHILI DOGS (2)	CHARBOL PATTY w/ BUN	CORN DOGS (2) *	SLOPPY JOE w/ BUN	BURRITOS w/	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	BEVERAGE	FRESH FRUIT	OATMEAL PIE	COOKIES (4)
BEVERAGE	FRESH FRUIT		FRESH FRUIT	BEVERAGE	BEVERAGE	BEVERAGE
FRESH FRUIT						FRESH FRUIT
CARROT SLICES						
<u>DINNER</u>	<u>DINNER</u>	<u>DINNER</u>	<u>DINNER</u>	<u>DINNER</u>	<u>DINNER</u>	<u>DINNER</u>
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
LETTUCE/TOMATO	FRENCH FRIES	FRENCH FRIES	LETTUCE	FRENCH FRIES 1/2 CUP	LETTUCE/TOMATO	FRENCH FRIES 1/2 CUP
FRENCH FRIES 1/2 CUP	COOKIES	LETTUCE	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

LASALLE SUICIDAL MENU
UPDATED: 9/7/2018

WREDDDDNSC



Good things
come from

5/500

SYSCO HOUSTON, INC.

409-726-2518

JEFFERSON CNTY PROBATION
1450 11TH AVE

10710 GREENS CROSSING BLVD
HOUSTON, TEXAS 77038-2716
(713) 672-8080
FISH LIC. DEALER# 9156 - DO

INVENTORY COPY		CONFIDENTIAL PROPERTY OF SYSCO	
DATE	THRU DATE	CUSTOMER	INVOICE NUMBER
2/21/19			
PRODUCT	STOCK		
	/011	001495	267967093 1 1
ROUTE		PURCHASE ORDER	
4021		TERMS - PAST DUE BALANCES ARE SUBJECT TO SERVICE CHARGE	
		DUE FRIDAY 4 WEEKS AFTER ORDER	
		MANIFEST# 1531108 NORMAL DELIVERY	

BEAUMONT	TX	77702	-2505
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DRIVER: COX, D

QTY	PACK	SIZE	ITEM DESCRIPTION	ITEM CODE	UNIT PRICE	UNIT TAX AMOUNT	EXTENDED PRICE	TAX	INVOICE ADJUSTMENTS
			SHELL FISH SHIPPER# TX 2074 SS						
OUR GOAL IS TO BE YOUR MOST VALUED AND TRUSTED BUSINESS PARTNER!									
			FROZEN						
5	CS	613 OZ	SPR VLY DINNER ASST KOSHER MEAL	4502753	68.77		343.85		
			GROUP TOTAL***				343.85		
			MISC CHARGES				4.70		
			CHGS FOR FUEL SURCHARGE						
			ORDER SUMMARY						
			:	43626					
			OPEN: 4:00 AM CLOSE: 4:00 PM SYSO HOUSTON, INC. 10710 GREENS CROSSING BLVD HOUSTON, TX 77036-2716						
			REMIT TO: TAX TOTAL 348.55 INVOICE TOTAL 348.55						
			PAYABLE ON OR BEFORE LAST PAGE						

EQUAL OPPORTUNITY AND AFFIRMATIVE ACTION CLAUSES OF 41 CFR 60-1.4, 60-250.4 AND 60-714.4 ARE INCORPORATED HEREIN BY REFERENCE