County of Hunt

STATE OF TEXAS

PURCHASING DEPARTMENT 2507 Lee Street, Room 104 Greenville, Texas 75401



PHONE: (903) 408-4148 FAX: (903) 408-4242 clowry@huntcounty.net

REQUEST FOR PROPOSAL

RFP #227-22: Proposal for Inmate Food Service Contract, to commence on October 1, 2022 and extend through September 30, 2025. Hunt County reserves the right to extend this contract for two (2) additional one-year periods through September 30, 2027 as it deems in the best interest of the County.

<u>Date Due</u>: Tuesday July 19, 2022 no later than 10:00 A.M. Central Standard Time. Proposals received later than this date and time will not be considered. <u>Pre-Proposal Meeting and Site Inspection Tour</u>: Wednesday, July 6, 2022 at 2:00 pm (CDT) at the Hunt County Detention Center, 2801 Stuart Street, Greenville, TX 75401. Failure to attend this meeting may have a negative effect on evaluation of your proposal. This will be the only opportunity to tour the facility. No individual tours will be given and late arrivals will only be able to go through the facility where the tour is at that time. Bidders should limit the size of the examining teams to not more that three (3) individuals.

Carefully read all instructions, requirements and specifications. Fill out all forms properly and completely. Submit your proposal with all appropriate supplements and or samples.

Please return Original Proposal (Marked ORIGINAL) and five (5) copies in an appropriate sealed package. Be sure that return envelope/package shows the PROPOSAL NUMBER, DESCRIPTION AND IS MARKED "SEALED PROPOSAL."

RETURN PROPOSAL TO: Cheryl Lowry Hunt County Purchasing Agent 2507 Lee Street, Room 104 Greenville, TX 75401

For additional information, contact Cheryl Lowry (Purchasing Agent) in writing or by fax at (903) 408-4242 prior to July 13, 2022.

You must sign below in INK; failure to	o sign WILL disqualify the	offer. All prices must be type	ewritten or written in ink.
Company Name:			
Company Address:			
City, State, Zip Code:			
Taxpayer Identification Number (T.I.N.)	:		
Telephone No F	Fax No	_e-mail:	
Print Name:	Signature:		Date:

provisions of this Job. When an award letter is issued, it becomes a part of this contract.)

(Your signature attests to your offer to provide the goods and/or services in this proposal according to the published

(THIS PROPOSAL IS VALID FOR 90 DAYS UNLESS OTHERWISE STATED)

TABLE OF CONTENTS

Items checked below represent components that comprise this proposal package. If the item **IS NOT** checked, it is **NOT APPLICABLE** to this proposal. Proposers are asked to review the package to be sure that all applicable parts are included. If any portion of the package is missing, notify the Purchasing Department immediately.

It is the Proposer's responsibility to be thoroughly familiar with all Requirements and Specifications. Be sure you understand the following before you return your proposal packet.

X 1.	Cover Sheet Your company name, address, and your signature (IN INK) should appear on this page.
X 2.	Table of Contents This page is the Table of Contents.
_X 3.	Special Requirements/Instructions This section provides information you must know in order to make an offer properly.
X 4.	Implementation of House Bill 23 Conflict of Interest Questionnaire
_X 5.	Implementation of House Bill 1295 – Instructions and Filing Process with the Texas Ethics Commission Certificate of Interest Parties (Form 1295)
X 6.	Implementation of House Bill 89 – No Boycott Israel Organization Name – House Bill 89 Verification Form
X 7.	Specifications This section contains the detailed description of the product/service sought by the County.
_X 8.	Pricing/Delivery Information This form is used to solicit exact pricing of goods/services and delivery costs.
_X9.	General Requirements You should be familiar with all of the General Requirements

1. TERM

The contract for Food Service shall commence on October 1, 2022 and shall continue through September 30, 2025, for a thirty-six month period. Hunt County reserves the right to extend the contract for two (2) additional one-year periods as it deems in the best interest of the County.

2. PAYMENT

All invoices are to be submitted to the Hunt County Auditor, P.O. Box 1097, Greenville, TX 75403-1097. Hunt County will pay <u>original</u> invoices that clearly itemize the goods and/or services provided as to quantity, description, price and applicable discount (if any). Only charges as stated on the Price/Delivery Information Sheet(s) submitted, as a part of the proposal will be considered.

Purchase Orders will **NOT** be issued for this service.

3. <u>CONTRACT TERMS AND CONDITIONS</u>

The terms and conditions stated in this proposal/contract shall supersede any and all vendor contracts. Vendors authorized signature on page one (1) of this proposal/contract binds the vendor to all provisions stated in this proposal/contract.

4. <u>CONTRACT RENEWAL</u>

Renewal of any contract resulting from award of this Proposal shall be subject to approval of the County and subject to Fiscal Funding Clause as stated in the General Requirements for Proposals for Hunt County.

5. TERMINATION OF CONTRACT

TERMINATION FOR DEFAULT: Failure by either party to this contract in performing any of the provisions of this contract shall constitute a breach of contract, in which case, either party may require corrective action within ten (10) days from date of receipt of written notice citing the exact nature of such breach. Failure to take corrective action within the prescribed ten (10) days, or failure to provide a written reply, shall constitute a Default of contract. The defaulting party shall be given a ten (10) day period within which to show cause why the contract should not be terminated for default. The Commissioners' Court may take whatever action as deemed necessary, resulting from such notice. All notices, for corrective action, breach, default, or to show cause, shall be issued by the Sheriff's Office (with copy to the County Purchasing Agent) and all replies shall be made in writing to the Hunt County Sheriff's Office, 2801 Stuart Street, Greenville, TX 75401 with a copy to the Hunt County Purchasing Agent at 2507 Lee Street, Room 104, Greenville, TX 75401. All written notices shall be completed within forty-eight (48) hours. Notices issued by or issued to anyone other than the Hunt County Sheriff's Office or the Hunt County Purchasing Agent shall be null and void, and shall be considered as not having been issued or received. The defaulting party shall be liable for liquidated damages, if any, as stipulated elsewhere in this contract. Hunt County reserves the right to enforce the performance of this contract in any manner prescribed by law in the event of breach or default of this contract, and may contract with another party, with or without solicitation of bids or further negotiations. As a minimum, Contractor shall be required to pay any difference in the cost of securing the products or services covered by this contract, or compensate for any loss of income

to the County derived hereunder, should it become necessary to contract with another source, plus reasonable administrative costs and attorney's fees. In the event of Termination for Default, Hunt County, its agents or representatives shall not be liable for loss of any profits anticipated to be made hereunder.

TERMINATION FOR CONVENIENCE: Hunt County reserves the right to terminate the contract upon ninety (90) days written notice for its convenience, or for any reason deemed by County Commissioners to serve the public interest, or resulting from any governmental law, ordinance, regulations, or court order. In the event of termination for convenience, the County shall pay the Contractor those costs directly attributable to work done or supplies obtained in preparation for completion or compliance with contract prior to termination. Provided, however, that no costs shall be paid which are recoverable in the normal course of doing business in which the Contractor is engaged, or costs which can be mitigated through the sale of supplies or inventories. In the event Hunt County pays for the cost of supplies or materials obtained for use under this contract, said supplies or materials shall become the property of this contract, or as designated by the Hunt County Purchasing Agent. Hunt County shall not be liable for loss of any profits anticipated to be made hereunder.

This agreement may be terminated by the Contractor at any time, with or without cause, upon not less than one hundred eighty (180) days notice, delivered by Certified Mail or in person, to the Hunt County Purchasing Agent at 2507 Lee Street, Room 104, Greenville, Texas 75401. In either event, notice shall be effective upon the County when received. The right of the Contractor to terminate upon proper notice shall apply only after expiration of the first (1) year period of contract performance.

6. RULES AND REGULATIONS

The food service provided to the Hunt County Detention Center (Jail) shall meet all current rules and regulations as established by:

- a. The American Correctional Association
- b. The Food and Nutritional Board of the National Academy Science as prescribed for Inmates
- c. The National Sheriff's Association
- d. The Texas Commission on Jail Standards

7. AWARD

The award of this Contract will be determined by an evaluation committee which will make a recommendation to the Commissioners' Court regarding award to the vendor offering Hunt County the best value considering price, type of coverage, customer service, and past performance with the County.

The final award of the contract rests solely with the Commissioners' Court of Hunt County.

8. <u>Conflict of Interest Questionnaire:</u>

Chapter 176 of the Texas Local Government Code requires a vendor who enters or seeks to enter into a contract for the sale of or purchase of real property, goods, or services with a local governmental entity or local government officer thereof to file a conflicts of interest disclosure questionnaire with the governmental entity prescribed.

A Conflict of Interest Questionnaire Form (CIQ) must be submitted not later than the seventh (7th) business day after the date the vendor begins discussion, negotiation, applies or response to a request for proposal or bids, or correspondence in writing related to a potential contract with the local governmental entity.

9. <u>Certificate of Interested Parties (Form 1295):</u>

In 2015, the Texas Legislature adopted <u>House Bill 1295</u>, which added section 2252.908 of the Government Code. The law states that a governmental entity or state agency may not enter into certain contracts with a business entity unless the business entity submits a disclosure of interested parties to the governmental entity or state agency at the time the business entity submits the signed contract to the governmental entity or state agency. The law applies only to a contract of a governmental entity or state agency that either (1) requires an action or vote by the governing body of the entity or agency before the contract may be signed or (2) has a value of at least \$1 million. The disclosure requirement applies to a contract entered into on or after January 1, 2016.

The Texas Ethics Commission was required to adopt rules necessary to implement that law, prescribe the disclosure of interested parties form, and post a copy of the form on the commission's website. The commission adopted the Certificate of Interested Parties form (Form 1295) on October 5, 2015. The commission also adopted new rules (Chapter 46) on November 30, 2015, to implement the law.

Filing Process:

On January 1, 2016, the commission made available on its website a new filing application that must be used to file Form 1295. A business entity must use the application to enter the required information on Form 1295 and print a copy of the completed form, which will include a certification of filing that will contain a unique certification number. An authorized agent of the business entity must sign the printed copy of the form and have the form notarized. The completed Form 1295 with the certification of filing must be filed with the governmental body or state agency with which the business entity is entering into the contract.

The governmental entity or state agency must notify the commission, using the commission's filing application, of the receipt of the filed Form 1295 with the certification of filing not later than the 30th day after the date the contract binds all parties to the contract. The commission will post the completed Form 1295 to its website within seven business days after receiving notice from the governmental entity or state agency.

Information regarding how to use the filing application will be available on this below site. Please follow Instructional Video for Business Entities at https://www.ethics.state.tx.us/whatsnew/elf_info_form1295.htm

10. Organization Name – House Bill 89 Verification:

House Bill 89, effective September 1, 2017, amended the Texas Government Code to add Chapter 2270, Prohibition on Contracts with Companies Boycotting Israel. Effective September 1, 2017, a state agency and a political subdivision (which includes a county) may not enter in a contract with a company for goods or services unless the contract contains written verification from the company that: (i) it does not Boycott Israel; and (ii) will not Boycott Israel during the term of the contract.

Pursuant to Section 2270.001, Texas Government Code:

- 1. "Boycott Israel" means refusing to deal with, terminating business activities with, or otherwise taking any action that is intended to penalize, inflict economic harm on, or limit commercial relations specifically with Israel, or with a person or entity doing business in Israel or in an Israeli-controlled territory, but does not include an action made for ordinary business purposes; and
- 2. "Company" means a for-profit sole proprietorship, organization, association, corporation, partnership, joint venture, limited partnership, limited liability partnership, or any limited liability company, including a wholly owned subsidiary, majority-owned subsidiary, parent company or affiliate of those entities or business associations that exist to make a profit.

Pursuant to Section 2270.001, Texas Government Code:

- (a) This section applies only to a contract that:
- 1. Is between a governmental entity and a company with 10 or more full-time employees; and
- 2. Has a value of \$100,000.00 or more that is to be paid wholly or partly from public funds of the governmental entity.

11. Changes to Form 1295

Changes to the law requiring certain businesses to file a Form 1295 are in effect for contracts entered into or amended on or after January 1, 2018. The changes exempt businesses from filing a Form 1295 for certain types of contracts and replace the need for a completed Form 1295 to be notarized. Instead, the person filing a 1295 needs to complete the unsworn declaration.

What type of contracts are exempt from the Form 1295 filing requirement under the amended law?

The amended law adds to the list of types of contract exempt from the Form 1295 filing requirement. A completed Form 1295 is not required for:

- a sponsored research contract of an institution of higher education;
- an interagency contract of a state agency or an institution of higher education;
- a contract related to health and human services if; the value of the contract cannot be determined at the time the contract is executed; and any qualified vendor is eligible for the contract;
- a contract with a publicly traded business entity, including a wholly owned subsidiary of the business entity, *
- a contract with an electric utility, as the term is defined by Section 31.002, Utilities Code*or
- a contract with a gas utility, as the term is defined by Section 121.001, Utilities Code*

The newly exempt contract types are marked with an asterisk.

Why do I need to include my date of birth and address when I sign Form 1295? Was this always the case?

In 2017, the legislature amended the law to require Form 1295 to include an "unsworn declaration" which includes, among other things, the date of birth and address of the authorized representative signing the form. The change in the law applies to contracts entered into, renewed, or amended on or after January 1, 2018. The unworn declaration, including the date of birth and address of the signatory replaced the notary requirement that applied to contracts entered into before January 1, 2018.

Will my date of birth and address appear on TEC's website when I file the form?

No. The TEC filing application does not capture the date of birth or street address of the signatory and it will not appear on forms that are filed using the TEC filing application.

1.0 BACKGROUND AND SCOPE

This Request for Proposal (RFP) should contain responses for food service for the Hunt County Detention Center which is a **NON-SMOKING Facility** [*Tobacco Products are Prohibited*] (hereinafter referred to as the Jail or Detention Center) from qualified food service companies (herein after referred to as Contractor) as specified within. Contractor shall have at a minimum three (3) years experience in correctional food service, preferable with a Texas County Jail.

The Jail currently houses both male and female prisoners. Meals will be prepared in the Jail kitchen. Sack lunches are requested for the Hunt County Juvenile Department on an as needed basis. The population, both staff and inmates, is presently as follows, but fluctuates daily and will continue to do so throughout the life of the contract. The Jail guarantees no population, either inmate or staff, at any given time.

<u>Facility</u>	Rated Capacity	Average Population
Jail Staff	82	82
Jail Inmates	341	300

Meals are provided three times per day. Inmates, under the direct supervision of an outside food service company prepare and serve all meals. Meals are served utilizing a Tray System into cell areas where inmates dine. Serving trays are recovered from the cell areas by inmate labor and returned to the kitchen.

Staff meals will average 17 to 20 correctional officers on each of two (2) shifts. There will be fourteen (14) staff members from 8am to 5pm during weekdays. It is undetermined how many staff members will be eating meals.

Medical Diets:

Medical diets / Special diets average 6 to 7 per meal. The medical inmates are served on disposable service ware in their cells.

2.0 PROPOSAL INSTRUCTIONS

Proposals must be prepared in accordance with the following instructions to be entitled to consideration:

2.1 Prior to submitting a proposal the Contractor shall:

- Carefully examine the specifications.
- Fully inform itself as to the facilities, conditions and limitations.
- Include sufficient data in the proposal to adequately cover all items required by the
- Contractors should plan to attend the Pre-Proposal Meeting and Site Inspection Tour on Wednesday, July 6, 2022 at 2:00 pm (CDT) at the Hunt County Detention Center, 2801

Stuart Street, Greenville, Texas 75401. Failure to attend this meeting may have a negative effect on evaluation of your proposal. This will be the only opportunity to tour the facility. No individual tours will be given. Bidders should limit the size of the examining teams to not more than three (3) individuals.

- 2.2 <u>Interpretation</u>: Should a Contractor find discrepancies in or omissions from the specifications, or be in doubt as to their meaning, they should address their concern, in writing as specified on page one (1) of this RFP, to the Purchasing Agent, Cheryl Lowry who will issue an Addendum to all Contractors. The County will not be responsible for oral interpretations. Questions received after July 13, 2022, will not be answered. This RFP, all Addenda and the Contractor's response and amendments shall be incorporated into the resulting contract.
- 2.3 <u>Terms of Contract</u>: The terms of the contract shall be three years, <u>October 1, 2022 through September 30, 2025</u> with the right to exercise two (2) one year renewal options. The County will notify the Contractor not later than 90 days prior to the beginning of each option renewal year of its intent to extend the contract or to request new proposals.
- 2.4 Format:
 - 2.4.1 All RFP proposals must be submitted by 10:00 AM, CDT, Tuesday, July 19, 2022 to:

Cheryl Lowry
Hunt County Purchasing Agent
2507 Lee Street, Room 104
Greenville, TX 75401

All information must be submitted in a three-ring binder. One (1) original and five (5) copies must be submitted.

- 2.4.2 Data submitted must be in the same order as in this RFP. A table of contents must be included indicating page numbers, attachments and appendices.
- 2.4.3 All proposals must be typed.
- 2.4.4 All supporting documentation must be pertinent and clearly identified as to which section of the RFP it specifically refers.
- 2.4.5 Each proposal must be signed by the Contractor's authorized representative with his/her usual signature. Proposals by partnerships must be signed with the partnership name by one of the partners. Proposals by corporations must include the state of incorporation, date of incorporation and the signature of the President, Secretary or other person authorized to bind it in the matter. The name of each person signing must be typed or printed below the signature.

2.4.6 The Contractor shall submit their proposal bid price/pricing documentation in a separate sealed envelope within their proposal. The exterior of the envelope must be clearly marked Prices - Sealed Proposal.

NOTE: It is the responsibility of the Contractor to see that their proposal is received by the Hunt County Purchasing Agent prior to the scheduled opening hour.

2.5 Modifications:

No oral, telephonic or facsimile proposals or modifications shall be considered.

2.6 Basis of Award:

Each Contractor must submit complete specifications and detailed descriptions of the services and items it proposes to supply under the contract. Hunt County's decision to award the contract shall be based upon qualifications of the Contractor and the service operations plan or plans (operational methods, management services and other pertinent information) most advantageous to the County.

2.7 Performance Bond /Bid Bond:

A bid bond is required in the amount of 5% of the total proposal indicating bondability. Hunt County will require a Performance Bond in the amount of 15% of the contract sum which is renewable on an annual basis as a requirement of the contract. Performance Bond must be from a surety company listed in the most recent U.S. Department of Treasury Circular 570. Cost of bonds shall be included in proposed cost.

2.9 Right to Change RFP:

Hunt County reserves the right to change the terms and conditions of this RFP. Potential Contractors will be notified, in writing, of any material changes.

2.10 Notice of Award:

The successful contractor will be notified upon award of the contract.

2.11 Mandatory Responses:

Whenever a section of the RFP is marked with an asterisk (*) the Contractor will be expected to provide the information requested or state how it will fulfill the criteria set out in that section. If a section of the RFP is not marked with an asterisk, the County assumes that the Contractor unconditionally accepts the requirements as set out in that section unless the Contractor specifically states in its proposal reasons it is unable to comply with those requirements.

2.12 Right of Rejection:

Hunt County reserves the right to reject any or all proposals at its sole discretion.

3.0 <u>Contractor Information Requirements</u>:

The following information must be included in each proposal. The information will give the County an overview of the Contractor's business operation.

*3.1 Headquarters Office:

Questions Answers to Cover

3.1.1 Location City, State, Zip Code, Phone Number

3.1.2 Services Available Describe in Detail

3.1.3 Financial Considerations:

Ownership Private or Public

Credit Rating Bank or other recognized rating.

Accounting Procedures Describe in Detail

Audit Control Example

3.1.4 Management:

Background of Top Management Describe Education and Experience

Degree of participation in Local Describe 0% to 100%

Operations

3.1.5 Organizational Structure:

Area of Activity Geographic Location(s)

Total Number of Operations Number of Units and Annual Gross

Structure of National Supervision Number of Regions

Span of Control Levels of Management

3.1.6 Operating Procedures:

Have effective written operating

Yes or No. Describe and provide

Procedures a sample.

Purchasing Is purchasing handled by headquarters or

by each operating location? Describe

procedures in detail.

Accounting Is the accounting system computerized?

Describe. Is staff available for cost

analysis, research?

Invoicing and Payment Are accounts receivable/payable handled

by

headquarters or by each location?

Describe.

Communication How often are local operations visited?

What is the nature of support and supervision

of the local operation?

3.1.7 Personnel Relations:

Fringe Benefits Program Describe in detail.

Recognition Program

Are there incentive or recognition

programs in place? Describe.

Profit Sharing Explain

Retirement Program Cost of program

*3.2 Regional Office:

Provide location, phone number, facsimile number, name and title of contact person.

*3.3 Proposed Hunt County Jail Operations:

Provide background information on proposed facility managers and all key personnel to include: experience in a corrections environment, full resumes for management candidates and job descriptions for other key personnel.

*3.4 References

Offeror shall submit with this proposal a list of all current and past accounts over the last three years (2014, 2015, 2016) where like services or similar projects have been performed by their firm. References shall include name of firm, address, telephone number and name of contact.

*3.5 Contractor Qualifications

Contractor must submit a company resume and as a minimum, include the following documentation:

- a. On site Food Service Director and Contractor Management including director and immediate supervisors must have at minimum, three (3) years experience in correctional food service, in a similar size (200 bed or larger) Texas County Jail under the Texas Commission on Jail Standards supervision.
- b. Listings of names, titles, addresses and telephone numbers of clients of institutions who terminated a contract.

The prospective Contractors shall demonstrate they are an equal opportunity employer, having a declared policy of non-discrimination stating they will take affirmative action to maintain and promote non-discrimination as to race, color, religion, national origin, sex or age in all phases of employment, including the use of facilities in accordance with the law pursuant to the Civil Rights Act of 1964 and executive orders there under.

Description of overall support services for correctional food services. If possible, description should include services and controls to insure standards and operating results and provide frequency schedules for analysis, audits and visitations.

4.0 **RESPONSIBILITIES OF THE JAIL:**

- 4.1 The Jail will provide, install and permit the Contractor to use the capital equipment which the County deems necessary for food service and related activities. Given proof of adequate maintenance the County will replace equipment it has provided as it deems necessary, considering the average life of the equipment as determined by the manufacturer as well as any extraordinary circumstances.
- 4.2 The Jail shall provide, at their own expense, all utilities necessary for the performance of food service operations. Note: The Jail will not guarantee an uninterrupted supply of water, gas, electricity, heat, air-conditioning or phone service. The Jail will, however, be diligent in restoring service following any interruption. The Jail will provide a master telephone line (no extensions) in the food service office of the kitchen. The phone will be provided without charge for local use only. The County will deduct the cost of any long distance calls from the Contractors invoice.

- 4.3 The Jail will provide an accurate meal count by type, to be served to inmates, staff and visitors to the Contractor.
- 4.4 The Jail will provide ingress/egress, subject to security requirements, for the Contractor's employees.
- 4.5 The Jail will provide office space and the following furniture for the Contractor in the kitchen area:

Desk Four-drawer file cabinet Desk Chair Visitor's Chair Bookshelf

Any other furniture and/or equipment for the office must be provided by the Contractor. Such equipment must be inventoried and a copy of the inventory provided to the designated facility food service administrator.

4.6 The administration and management of this contract for the Hunt County Jail is the direct responsibility of the Hunt County Sheriff. The Sheriff has delegated day-to-day responsibility for contract administration/communication purposes to the County food service administrator and/or a delegated representative.

Any adjustment to the level of service, rate per meal compensation or any other material matters concerning the terms of the contract shall be governed by the terms of the contract

The Sheriff or his designee shall be the agent of the County and shall act on its behalf to enforce the provisions of the contract.

- 4.7 The Jail will be responsible for delivery and recovery of unused food, dishes, trays, refuse, etc. as soon as possible after a meal is served.
- 4.8 The Jail (county) shall supply their own Small wares, such as knives, spatulas, ladles, spoons, whips and related cooking utensils. Additionally, the Jail will provide and replace all sanitation and janitorial equipment and supplies. The vendor is to supply all paper products with the exception of the items listed in para. 5.5.3 (aprons, hairnets, hats and plastic gloves for use by inmate workers at the Jail).
- 4.9 The Jail is responsible for the total cost and implementation of a regular monthly program for the extermination of rodents, vermin and other unsanitary vectors in the kitchen, warehouse and storage areas.

5.0 RESPONSIBILITIES OF THE CONTRACTOR:

5.1 Daily Meal Production Requirements:

The successful Contractor will be required to serve a balanced diet with a minimum caloric count of 2800 calories. Therefore, all bidders as part of solicitation are required to submit a regular menu detailing at a minimum twenty-eight (28) day meal plan, specific portion sizes (indicating cooked or raw weight when appropriate), caloric content and seasonal variations due to twenty-eight (28) cycle meal plan. Beverages shall not be considered for minimum caloric count. The contract shall include a special menu of proposed meals for inmates or detainees on special, modified, medical, religious diets (e.g. salt-free, bland, Muslim, etc.) and pregnant female inmates on special diets. Approximately 20 special meals are served daily for medical reasons. Both regular and special menus shall meet or exceed the applicable dietary standards for adult inmates and detainees for nutritional and caloric content as established by the Texas Commission on Jail Standards.

The dietitian's certification must accompany this bid in order for this bid to be considered responsive.

In a lockdown, food shall be served a minimum of two times in any 24-hour period; provided that any person being held for more than 24 hours shall be served three meals in the 24-hour period after the first 24 hours. In jails, food shall be served three times in any 24-hour period. If more than 14 hours pass between three meals, supplemental food must be served. Minimum caloric count is 2800 for adult inmates.

The Contractor must provide the following meals per day:

5.1.1 Jail- Staff Serving Hours:

Lunch: 11:00 am to 1:00 pm

Contractor shall provide meals to the staff of the jail on a reimbursable basis. Collection of funds for such meals shall be made at the time of consumption. Staff meals shall be served **one meal per day, between 11:00 am and 1:00 pm.** Other services required for staff will include two or more choices in the four food groups plus a selection of salads and to include free beverages (Coffee and Tea). Differences may be reflected in the prices for staff meals. Contractor will be responsible for collection for staff meals at no expense to County. A sample weekly menu for employee meals should be included with proposal.

5.1.2 Inmate Serving Hours:

Breakfast: 6:30 am to 7:30 am Lunch 11:00 am to 12:00 am Dinner: 6:30 pm to 7:30 pm

5.1.3 Trustees Meals: Hunt County has a successful Inmate Work Program involving approximately 40 trustees. Contractor shall provide Trustee Meals with double entrée portions. Differences may be reflected in prices for Trustee meals. A sample weekly menu for Trustee Meals shall be included with Contractor's proposal. The estimated Trustee Meals are as follows:

Trustees that work outside daytime with double lunch portions = 18 usually Trustees that work evenings with double portions = 5 usually Trustees that work as kitchen help with double portions = 8×3 shifts

5.1.4 Medical / Special Nourishment: Considered and priced as ordinary meals.

*5.2 Purchasing:

5.2.1 Specifications:

The Contractor must provide in his/her proposal the minimum specifications to be used in the purchase of all food products and disposable service ware. The specifications provided must address the levels of quality, grade, size, pack, count and all other relevant information. The Jail must approve, in writing, any changes from the stated specifications. An equal amount (quantity) of beef, turkey and chicken shall be served weekly, meat substitutes will not be served. For the record, all food purchased for use under this contract must meet at least the following specifications:

- 5.2.1.1 Beef, veal, pork and lamb must at least be USDA Good. The maximum fat and/or soy content of all ground meat products to be used must be indicated in the RFP. All breaded items must have a product weight of at least 3 ounces before breading.
- 5.2.1.2 Poultry must be at least USDA Grade B. All breaded items must have a product weight of at least 4 ounces prior to breading.
- 5.2.1.3 Canned fruits and vegetables must be served at a ½ cup of eatable substance.
- 5.2.1.4 Frozen fruits and vegetables must be at least USDA Grade B.
- 5.2.1.5 Fresh produce must be at least USDA Grade No. 2 and minimum 138 count size to meet the nutritional requirements in specification 5.4.

- 5.2.1.6 Dairy products must be at least USDA Grade A. 2% fluid milk must be served as a beverage. All breaded items, with the exception of meat and poultry items, must have a product weight of at least 3 ounces prior to breading.
- 5.2.1.7 Eggs must be at least USDA Grade A Medium.
- 5.2.1.8 Frozen fish and seafood must be a nationally distributed brand, packed under continuous government inspection. All breaded items must have a product weight of at least 3 ounces prior to breading.
- 5.2.1.9 Bakery products- A minimum of 60% of the bread items served must be whole grain products. Day old breads may be purchased but must be used within 48 hours or frozen until the time of use.
- 5.2.1.10 Casserole dished items must contain at least 2 ounces of meat per serving. Casserole dishes shall not be served more than twice a week.

5.2.2 Receiving:

The Contractor is responsible for receiving all goods at all locations and schedule delivery with the Jail.

5.2.3 Salespersons:

The Contractor should encourage all salespersons to call at their district/area offices. If a salesperson must call on the Contractor's unit manager, the appointment must be set up and arrangements made for the salesperson to check in at the facility. The food service representative must coordinate all visits with security personnel.

*5.2.4 Storage:

The Contractor must provide within its response a statement detailing how it will provide for the correct handling, prompt storage and rotation/issue of food items purchased for use.

*5.2.5 Inventory:

The Contractor must provide a statement as to how often a physical inventory of unprocessed foods, commodity foods and supply items will be taken. The method for conducting the inventory and the disposition of the data collected must be explained in detail.

*5.2.6 Food Inventory Buy-Out:

The Contractor should address purchase of the current Contractor's current inventory of all food items on hand at the beginning of the contract.

5.3 Menus:

The Contractor must supply three meals per day. Cold meals must remain within the nutritional/caloric guidelines spelled out in this agreement. Exception: Emergency cold meals may be served by authority of the Sheriff only.

*5.3.1 Cycle:

A representative 28-day cycle menu must be submitted with the proposal. This menu must meet the standards of the Texas Commission on Jail Standards (TCJS). Portions must be designated on the menu per the portion standards set in section 5.5.2 of this document. This includes all condiments, seasonings, sweeteners, butter and similar items.

5.3.2 Cook's Choice:

No "Cook's Choice" allowed

5.3.3 Contingency Meals:

The Contractor shall provide food service at no additional cost to the Jail in the event of lock downs, riots, fire, power failure or other events that would cripple the normal operations of a detention facility. At a minimum, the Contractor must maintain an on-premises inventory sufficient to prepare and serve three (3) days of scheduled meals.

5.3.4 Menu changes:

Changes in the planned menu must be noted in writing on the menu in the kitchen and the corrected menu filed with the Jail food service administrator as soon as the change is determined to be necessary.

Documentation of menus as they are actually served must be maintained as verification of providing a nutritionally adequate diet. The Contractor must submit such documentation weekly to the Jail.

The Sheriff or his designee reserves the right to request changes in the menu when it becomes noticeable that a particular menu item is not being eaten, repetition of the item creates a problem with the inmates or the facility management receives numerous, verifiable complaints about a particular item.

5.3.5 Menu Posting:

The menu must be posted in each staff dining area, in the office of the Jail service administrator and the kitchen one (1) week in advance.

5.3.6 Therapeutic Diets:

Therapeutic diets must be available upon medical authorization. Specific diets must be prepared and served to inmates/residents according to the orders of the attending physician or dentist, or as directed by a responsible health authority official. Medical diets, verified by a registered dietician must be specific and complete and will be furnished in writing by the Contractor. Special diets must conform as closely as possible to the food served other inmates/residents. The source book to be used is the Simplified Diet Manual with Meal Patterns, latest edition, Published by the Iowa Dietetic Association, or a comparable source subject to the approval of the Jail.

5.3.7 Religious Diets:

Religious diets must be approved by the Jail and must be submitted in writing to the Contractor. Religious diets must be simple and conform as closely as possible to the food served other inmates/residents.

*5.3.8 Holiday Meals:

Traditional meals must be served on Thanksgiving, Christmas and Easter, with no increase in price. The menu must be approved by the Jail.

5.4 Nutrition Requirements:

5.4.1 Menu Certification

Menus must be reviewed and certified by a registered dietitian that they are in compliance with TJCS standards. The Contractor must provide to the Jail written certification of this review for each cycle menu prior to implementation. This certification must be presented to and approved by the Jail prior to the Contractor assuming responsibility for the contract on date as stated in Section 2.3.

5.4.2 Menu Substitutions

All substituted items in the menus served must be of equal nutritional value as the original menu item. Any major changes must be certified and signed by a registered dietitian.

5.4.3 Daily Calorie Requirements

Jail- The daily calorie requirement for inmate meals will be 2,800 calories.

*5.4.4 Juvenile Meals

Sack lunches to be provided on an as needed basis

*5.5.1 Method of Preparation:

The Contractor must describe in detail the food preparation method proposed.

5.5.2 Portioning:

- *5.5.2.1 All food portion sizes must be cooked weight or must be specifically identified as raw weight. Portions must be listed on the menu that is submitted in the proposal response.
- 5.5.2.2 All foods are to be portioned in the kitchen either in disposable containers or on insulated or permanent ware trays. Inmate/resident workers must not be given the responsibility for portioning food without the constant direct supervision of a Contractor's employee.
- 5.5.2.3 Condiments- salt, pepper and sugar- should be in individual packets. Others can be dispensed from bulk. No sugar is to be served to inmates. Sugar substitutes may be used.

*5.5.3 Disposables:

The Contractor must specify all paper, plastic, sacks, oven-proof dishes and other expendable items it will require for use in the operation of the food services facility. Aprons, hairnets, hats and plastic gloves for use by the inmate/resident workers will be supplied by the Jail.

*5.5.4 Quality Assurance:

The Contractor, within its proposal, is to provide the Jail with a comprehensive step-bystep quality assurance program concerning the purchase, delivery, storage and preparation of food.

*5.5.5 Production Control Techniques:

The Contractor must propose, and be prepared to implement, a perpetual inventory system whereby the prepared food is always on record, and to assure that it is rotated to prevent any incidence of food poisoning or quality deterioration.

5.5.6 Sulfites:

No sulfite additives are to be added on premises to any foods served under this contract.

5.6 Food Delivery and Service

The movement of food/dirty dish carts and personnel within the facilities must adhere to the rigid security guidelines established and periodically changed by corrections management.

5.6.1 Food Temperature:

All chilled and hot food must be stored and served in accordance with current temperature requirements set forth to the State Health Department and Texas Department of Agriculture.

5.6.2 Unconsumed Meals:

The Contractor must keep a complete record of all non-consumed/returned meals. This record and the possible reasons for the variation must be delivered to the designated Jail food service administrator no later than the Tuesday following the previous week. These records must be maintained daily for each meal period and must be available for inspection by the Jail food service administrator at any time.

5.6.3 Medical Unit:

The Contractor must be responsible for having a member of its on-site management staff periodically (defined as a minimum of one hot lunch/breakfast and one hot dinner per week) visit the unit to perform a quality check and to ascertain if there are any problems/complaints concerning the food. All medical diets served in the medical unit must be on disposable dishware with disposable utensils at all times.

*5.6.4 Security:

The Contractor's attention is called to Section 5.11 of this RFP concerning security. The Contractor is to submit a detailed description of the procedures it will use concerning the following:

5.6.4.1 Methods to be used in assuring the Jail that no Contractor personnel are engaged in passing contraband (weapons, drugs and other related illegal items) to the inmates/residents. This is a **NON-SMOKING Facility** (*Tobacco Products are prohibited*)

- 5.6.4.2 Methods to be used to supervise Jail inmate/resident labor in the central kitchen.
- 5.6.4.3 At the end of each meal period, the officer in charge of each control area will be responsible for physically counting all items to be returned by the inmates. It will be the responsibility of the Contractor to assure that the correct number of trays and flatware are sent with each food cart to the units.
- 5.6.4.4 Contractor employees shall be Texas Commission on Law Enforcement Standards and Education (**TCLEOSE**) **certified** and maintain TCLEOSE certification requirements.

5.6.5 On-Site Delivery Service:

- 5.6.5.1 The three meals per day must be delivered by the Contractor using designated carts and insulated trays. The food will be portioned on the tray line in the kitchen.
- 5.6.5.2 The Contractor will be expected to maintain a minimum of daily phone contact with the unit command staff concerning the overall quality and acceptance of the food. The County food service administrator will be responsible for regular onsite inspection of the final preparation and distribution of food.
- 5.6.5.3 The Contractor will assign at least one staff person to supervise the preparation of all meals. A separate staff person will supervise the inmate workers in serving the trays and the cleanup process when food preparation is still in progress. Contractor will provide an on-site manager or assistant manager Monday through Friday.

5.7 Equipment Facilities:

The Contractor must warrant that it will take all reasonable and prudent measures necessary to assure the Jail that its equipment is being properly used. The Contractor will have direct responsibility for the care of all equipment in the kitchen areas. No alterations, modifications or system upgrade will be performed on any Jail equipment without Jail Administrator approval.

5.7.1 Preventative Maintenance:

The Contractor will utilize Hunt County Maintenance personnel for maintenance or preventative maintenance of equipment in the kitchen area. Contractor will inform the Jail food service administrator immediately of any equipment problems or deliberate mistreatment of same by an inmate or staff member. The decision to replace or repair equipment rests solely with Hunt County. Damage to new equipment, purchased by Hunt County, caused by abuse or misuse will be the responsibility of the Contractor to either repair or replace.

5.7.2 Cleaning of kitchen area and equipment:

The contractor shall at all times insure that safe / sanitary practices are utilized when cleaning the kitchen floors, walls, doors, counters and equipment. The contractor will consult with the Jail Administrator to insure these practices meet the standards of the jail and the Hunt County Facilities Director. Failure of the contractor to supervise and insure proper cleaning practices of the floors, walls, counters and equipment resulting in repairs or replacement of structure or equipment will result in immediate removal of contractor onsite staff, cancellation of the contract and litigation (if necessary) to recover expenses incurred by the county facilitating required repairs.

5.7.2 Inventory Procedures:

The Contractor and Jail shall jointly inventory, at least semi-annually, all capital equipment and County owned service ware under the Contractor(s) direct control. As part of this inventory, a general assessment as to the condition and expected useful life of each item will be made. The Contractor will be liable for the replacement cost for all unaccounted for items.

5.8 Janitorial:

5.8.1 Garbage:

The Contractor must remove all trash to the assigned dumpster a minimum of twice per day.

5.8.2 Ventilation System:

The Contractor must assume responsibility for steam cleaning of the hood ventilation and stack system twice annually at its own cost. The County will maintain and recharge the fire extinguisher systems, including the hood system, in the kitchen in accordance with the State fire regulations.

5.8.3 Cleaning:

The Contractor must be responsible for all day-to-day as well as periodic major cleaning of the entire kitchen area assigned to the Contractor including walk-ins, store rooms, freezers, dish room, kitchen, employee room, office and receiving area.

The cleaning process must include bus tubs for dirty utensils, wiping down the tables and counters, removal of dirty dishes, resupply of condiments, cleaning the salad bar, coffee maker, microwave and other similar tasks. The thorough cleaning of the floors, walls and other permanent fixtures shall be the responsibility of the Contractor.

5.9 Personnel and Supervision

5.9.1 Selection and Hiring:

All personnel for hire at the Jail by the Contractor must complete the County authorization for records check. The processing must take no more than four business days. The Jail reserves the right to reject any food service personnel candidate without cause.

All personnel hired to work in the Jail kitchen must submit to designated food service administrator the result of a tuberculosis test and blood test indicating the employee is clean of tuberculosis and has a full and clear blood test. Documentation must be provided.

5.9.2 Manager:

- *5.9.2.1 The bidding Contractor must provide job profiles/resumes for the individual(s) who will be considered for the Contractor's position of Jail Manager. A job profile must also be submitted for the Assistant Manager position. It is required that the Manager or Assistant Manager have prior experience in correctional facility food services. An interview with any proposed manager will be required prior to the award of the contract.
- *5.9.2.2 The Jail also requests that it be notified prior to the transfer/removal of any manager and to approve the replacement.

5.9.3 Compliance with Rules and Regulations:

The Contractor and its employees assigned to County facilities will be required to comply with all Jail rules of conduct concerning normal day-to-day operations.

*5.9.4 Staffing:

The Contractor will be required to staff the operation with the optimum number of employees at all times for the efficient operation of the kitchen. A staffing chart must be submitted within the proposal. There must be a minimum of one staff person in the kitchen whenever inmate/resident workers are present.

At least one staff person will be assigned to supervise the preparation of meals. A separate staff person will supervise the inmate workers in the preparation of the serving tray and cleanup process when food preparation is still going on.

All Contractor employees must have a valid food handler's certificate from the City of Greenville Health Department. All costs associated with obtaining such certificates for Contractor employees shall be borne by the Contractor.

Employees shall be subject to background checks. Staff of the Sheriff's Department will accomplish checks. The County shall retain the right to deny entry to any and all staff of the Contractor.

The Contractor will provide on-going in-service training to cover such areas as safety, sanitation, and food handling. Jail staff, in cooperation with the Contractor, will provide on-going, in-service training to cover such areas as security, policies, and procedures in Basic Jail School provided by Hunt County at no cost to the Contractor.

If contractor is not able to place employee in the Basic Jail School provided free by Hunt County, it will be at the expense of the contractor to place the employee in a jail school conducted by an outside agency.

Salaries paid shall meet the minimum established by both State and Federal law.

- 5.9.5 Any changes in the staffing chart must be approved by the Jail prior to the change being implemented. The Contractor will also be responsible for staffing the preparation with the optimum number of available inmates. The Jail will furnish all necessary inmate labor.
- 5.9.6 Staffing must include inmate/resident labor to be supervised by the Contractor. (Corrections staff will be assigned to the kitchen in accordance with TCJS requirements.) Specific attention is called to the provision that inmate/residents may be used for cleanup, dishwashing, portioning and other utilitarian tasks. The Contractor will state their proposal price to include utilizing inmate/resident labor to cook/prepare foods and cleaning. A maximum of eight (8) inmate workers, when available, will be provided. Contractor is required to directly supervise all inmates who serve portions in trays in a ratio, at a minimum of one (1) supervisor to every eight (8) trustees. Contractor will provide sufficient certified staff with which to supervise any inmate workers provided. Personnel working with inmate labor must meet the minimum requirements for licensing as Texas Jailers in order to legally supervise inmates.

A statement from the Contractor will be required to demonstrate its ability and knowledge in the supervision and control of inmate labor. Statement will include an explanation of training programs designed for inmate labor. Such statements will be submitted with Contractor's proposals.

Notwithstanding the above, the Contractor is required to furnish sufficient number of employees to perform all required services in a professional manner.

5.9.7 Uniforms:

Contractor employees, including management, must be properly attired in a standard uniform, from the first day of the contract and every day thereafter. These employees must be clean and neat at all times. Contractor employees must be easily discernable from the inmate/resident workers. Hair restraints (hats or nets) must be worn by all food service employees and inmate/resident workers in the kitchen and service areas.

5.9.8 Employee Removal:

The Jail may require the Contractor to immediately remove any of the Contractor's employees from Jail premises for any reason sufficient to the Jail. The Contractor's employees shall be subject to the same rules and policies of employment as are County employees and are subject to termination by the Contractor under the same rules as County employees. Any and all such removals must be made in the name of the Contractor and therefore the Contractor will assume the responsibility for the removal.

The Contractor must notify the Jail food service administrator in writing whenever an employee has been terminated, permanently transferred or newly hired. The Contractor has sole responsibility for returning to the Jail an employee's security identification badge within 24 hours of the employee's final shift.

5.10 Financial

5.10.1 Contractor Compensation:

The Contractor will be compensated monthly on a per meal/per person basis. The Contractor must show the cost for each meal period. Example: Breakfast, Lunch, Dinner and Snack classification. Jail meal counts must be separated by Staff meals, Jail inmate meals and Juvenile sack lunches.

*5.10.2 Contractor will state their proposed cost per meal as follows:

State cost per meal for each meal period based on the population figures given.

5.10.3 Compensation - Payment:

- 5.10.3.1 The Contractor shall prepare and forward weekly certified statements to the Sheriff's Office. The statements will reflect the preceding weeks food services, detailing the exact number of meals served on a daily basis as follows:
 - (1) Actual number of Adult Inmate Meals
 - (2) Actual number of Staff Member Meals Served and Collected For
 - (3) Actual number of approved Visitor Meals
 - (4) Actual number of Trustee Meals

5.10.3.2 In addition, the Contractor shall submit a comprehensive weekly invoice to be delivered to the Sheriff's Office Financial Controller, 2801 Stuart Street, Greenville Texas 75401. After verification and approval the County Auditor will forwarded the invoice to be paid by:

Hunt County Treasurer P.O. Box 1097 Greenville, TX 75401-1097

- 5.10.3.3 Additionally, the Jail will not pay for unconsumed meals prepared in excess of the counts provided by Jail staff.
- 5.10.3.4 Hunt County estimates that 900 inmates and an undetermined number of employee meals per day will be provided under this contract. The Hunt County Detention Center has capacity of 389 inmates.

NOTE: The above is provided for information only. Hunt County is not responsible in the event actual meals served do not meet or exceed the above numbers. Hunt County is obligated only to the extent of actual approved meals additional jail services, the contract will encompass the additional meals required.

5.10.4 Accounting Cycle:

The Contractor must comply, for accounting cycle purposes, with the County's fiscal year of October 1 to September 30, and calendar month periods.

5.10.5 Right to Audit:

The Jail reserves the right to audit any aspect of the food services system, as performed by the Contractor, and the Contractor must keep accurate and complete records thereof for at least three (3) years.

5.10.6 Payment of Subcontractors:

Payment will be made upon receipt and acceptance by the County of all completed services and/or products ordered and receipt of a valid invoice, in accordance with the Texas Government Code, Chapter 2251. Successful offeror is required to pay subcontractors within ten (10) days.

5.11 Facility Security

5.11.1 Ingress/Egress:

All Contractor personnel must enter the compound and buildings via the designated entrances and must be signed in and out of the compound and buildings.

5.11.2 Personal Search:

All persons and their belongings will be subject to search. Contractor employees are subject to search at any time they are within the secured areas of the facilities operated by the Jail.

5.11.3 Identification Badges:

All Contractor employees must wear the Jail supplied identification badge (with picture and fingerprint) in a visible manner from the point at which they enter the building, and at all times while in the building, until the point at which they leave the building.

5.11.4 Locked Doors:

The Contractor and its employees will be responsible for keeping all doors closed and locked in the assigned work area. The Contractor and its employees must adhere to all security restrictions imposed by the Sheriff.

5.11.5 Employee/Inmate/Resident Relationships:

The Contractor must ascertain and notify the Jail in writing if any of its employees are related to any person confined as an inmate/resident in any County operated facility. It is each employee's responsibility to alert the Contractor whenever a person who is a relative or personal acquaintance is admitted to a facility as an inmate/resident.

5.11.6 Sharp Equipment Inventory:

The Contractor must implement a check-out/check-in log procedure for sharp utensils. The Contractor must provide and utilize a locked shadow board for the secure storage and quick inventory of knives, meat forks and other sharp or pointed utensils. The Jail reserves the right to enter the kitchen and inventory all such items at its sole discretion. Any missing items must be reported to the shift supervisor or officer in charge immediately, then to the County food service administrator.

5.11.7 Maintenance Vendors:

Maintenance vendors will be required to enter the building through proper security channels. There will be no exceptions. Food service Contractor will be responsible for coordinating vendors' access to the job site by notifying security personnel.

5.11.8 Emergency Authority:

In an emergency situation, the corrections staff takes supervisory precedence over the Contractor's employees.

5.11.9 Security:

The Jail will furnish officers as security personnel in accordance with TCJS requirements. Food service and Jail personnel will coordinate their activities to insure that security is maintained at all times and that meals are prepared in accordance with established schedules.

5.12 Sanitation and Security

5.12.1 Laws:

The Contractor must obey all Federal, State and local laws and ordinances regarding health, sanitation and safety. The Contractor will be subject to inspections in the kitchen by authorized personnel from the Greenville City Health Department.

5.12.2 Food handlers Medical Exams:

The Contractor must provide medical examinations as required by law and Jail policy and appropriate records for each employee will be kept on file with the designated food services administrator.

5.12.3 Medical Clearance:

The Contractor must require medical clearance for any employee to return to work after a three (3) days absence for illness.

5.12.4 Food Samples:

The Contractor must save samples of all prepared foods for a period of not less than 72 hours of its service for testing in the event of an outbreak of food poisoning. Samples must be clearly marked as to the dates and times of preparation, service and storage.

5.12.5 Emergency Situation Reports:

The Contractor must be responsible for immediately notifying the shift officer of any fires in the kitchen or service areas and of any accidents involving Contractor personnel and inmate/resident workers assigned to food service duties.

5.12.6 Employee Physical Health:

The Contractor must not permit employees, or inmate/resident workers, with communicable health problems to work in the kitchen. Medical clearance stating the individuals blood work or chest X-Ray is clear, must be submitted prior to any employees return to work following the individual(s) contracting such health problems.

5.13 Energy Conservation

When the kitchen is not in use or when food preparation is a minimum, the Contractor must assume maximum utility/energy cost conservation by turning off or dimming lights, fans, water, ovens, steam equipment and other energy consuming items. The Contractor must be responsible for turning off all non-essential equipment when the area is not in use.

5.14 Assignment

The Contractors rights and obligations cannot be transferred or subcontracted without the written approval from the Jail. The Jail by this agreement incurs no liability to third persons for payment of any compensation provided herein to the Contractor.

5.15 Rights of Inspection/Complaints

5.15.1 Inspections:

The facilities operated under contract with the Jail may be inspected by the Sheriff or his designated representatives for security, sanitation, food standards, quality of food preparation and service, Contractor employee performance of any other valid reason. After each inspection, the Contractor will be advised in writing of unsatisfactory conditions for which the Contractor is responsible. The Contractor must promptly correct such deficiencies and communicate, in writing within five (5) business days, the solution to each problem, when it was corrected and what has been done to prevent reoccurrence of the problem.

5.15.2 Complaints:

All complaints by inmates/residents and staff must be submitted in writing to the designated food service administrator. Complaints which are valid within the terms of the County's agreement with the Contractor will be forwarded in writing to the Contractor's management. The Contractor will have five (5) business days in which to present a written response detailing the solution to the problem.

5.16 Failure to Comply

- 5.16.1 Due to the County's legal and moral obligation relative to the provision of an inmate/resident food service program which meets Federal, State and local standards, the Contractor must consistently meet or exceed the terms and conditions of this RFP and resultant contract. Repeated failure by the Contractor to remain in compliance will result in the Jail exercising its right to take one or more of the following actions:
 - 5.16.1.1 Contract termination procedures will be undertaken and, as a result, the Contractor's performance bond, in its entirety, will be forfeited to the Jail.
 - 5.16.1.2 The Jail may, at the Contractor's sole expense, retain the services of one or more contract compliance officers who will monitor and evaluate the Contractor's performance until such time that all contractual terms and conditions are being met on a consistent basis.

5.17 <u>Insurance</u>

Contractor shall maintain at his expense the established levels of insurance as shown below for Worker's Compensation, Comprehensive General Liability and Property Insurance. Notices and Certificates of Insurance shall be submitted to the Hunt County Purchasing Agent at the address shown herein. Worker's Compensation and Employer's Liability Statutory: \$100,000.00 each Accident.

Comprehensive General (Public) Liability to include (but not limited to) the following: premises/operation; independent contractors; personal injury; products/completed operation; contractual liability-bodily injury \$1,500,000.00 per occurrence; Property Damage \$1,500,000.00 per occurrence or combined Single Limit for bodily injury and Property Damage \$3,000,000.00

Property Insurance for physical damage to property of the Contractor, including improvements and betterments to County property-coverage for a minimum of eighty (80) percent of the actual replacement value of the property.

With respect to required insurance, Hunt County shall:

- (1) Be named as additional insured/or an insured, as its interest may appear.
- (2) Be provided with a waiver subrogation.
- (3) Be provided with thirty (30) days advance written notice to the County Purchasing Agent of cancellation or material change to said insurance.

5.18 <u>Independent Status of Contractor</u>

None of the provisions of this Agreement are intended to create, nor shall be deemed or construed to create, any relationship between the parties other than that of independent entities contracting with each other solely for the purpose of affecting the provisions of this Agreement.

Contractor understands and agrees that Jail shall not withhold from compensation payable to Contractor any sums for income tax, unemployment insurance, social security or other withholding pursuant to any law or required by any governmental authority and that payments of such amounts as may be required by law are and shall be the sole responsibility for Contractor which does hereby indemnify and hold Jail harmless from any and all costs or damages arising out of or in any way connected with the payment or nonpayment of such amounts.

It is expressly acknowledged and agreed that neither of the parties, nor any of their employees shall be construed to be agent, employer or representative of the other nor shall any provision of this Agreement create any right in Jail to exercise control or direction over the business of Contractor provided, however, that all services provided to Jail hereunder shall be provided and delivered at all times in a manner consistent with the standards of Contractor's profession, the terms of this Agreement and all applicable laws, rules and regulations of authorities having jurisdiction over Jail.

Personnel provided by Contractor are not employees of Jail nor are they entitled to any direct compensation nor any benefits or rights of Jail employees as from time to time may be established, and shall provide services for the benefit of Jail through Contractor and only pursuant to this Agreement.

The County has hired Contractor to provide food services. As such, Contractor has the duty and obligation to perform all obligations to Jail under this Agreement in the highest professional manner. No property owned by the Jail shall be used by any employee, staff member or representative of Contractor without express approval by the authorized Jail representative and then shall be used only for professional purposes within the parameters of this Agreement.

5.19 Termination of Contractor

The Jail (Sheriff) shall have the right to terminate the contract if, for any reason, the Contractor fails to provide continuous food service in the facilities for a period in excess of 24 hours. The Jail (Sheriff) reserves the right to terminate the Contractor upon 30 days written notice for just cause. Either party has the right to terminate the contract upon 90 days written notice.

*5.20 Emergencies

The Contractor must include in the proposal contingency plans to provide service in the face of unexpected events such as power failure, fire, riot, lock down, labor strikes, ice storms or acts of God that would preclude normal operations.

5.21 <u>Auxiliary Food Services</u>

The Contractor must be available to provide food for visitors and other related Jail functions. The Contractor must not proceed with such functions without written authorization from the Sheriff or the Jail food services administrator. The costs for such meals, if different from those served inmates/residents and staff, can be subject to negotiation. In order to accommodate meals for local citizens groups it may be necessary to adjust the inmate feeding schedule one or two days each year.

6.0 <u>Contract Revision/Renewal</u>

- 6.1 The Jail/ reserves the right to either increase or decrease food service requirements within the terms of the contract. The cost for the additional services only will be negotiated at the time the request is made and will not exceed those limits established by Texas law.
- *6.2 If the County elects to exercise its option to renew the contract for the next contract year, the Contractor must propose and explain the process that will be used to justify any proposed cost increases. Any proposed increases must be reviewed and approved by the Hunt County Commissioners' Court.
 - *6.2.1 In addition the Contractor will be asked, within its price proposal, to set an annual not to exceed percentage increase in the cost per meal.

6.3 <u>Notification of Renewal</u>

The Jail must notify the Contractor, in writing, no later than 60 days prior to the beginning of each successive option year whether or not it will exercise the option to renew the contract for the next fiscal year.

6.4 Constitutional Debt Limit

The Constitutional debt limitation for Counties requires any Jail contract which extends beyond the current fiscal year to be executed subject to future appropriations to fund its provision, and contract documents will reflect this condition.

7.0 **QUARTERLY REVIEWS**

Quarterly review- The Contractor must submit, in writing, within 15 days of the end of the quarter, a report of food service activity to include, but not be limited to:

- 7.1 Detail of all preventative maintenance performed on each piece of equipment including type of service, date and name of the firm who performed the maintenance. Pertains only if bid is awarded to include maintenance in the cost of meals.
- 7.2 Detail of all repairs performed on each piece of equipment, including who performed the work and whether or not it was under warranty. Pertains only if bid is awarded to include maintenance in the cost of meals.
- 7.3 An assessment of the overall program strengths and weaknesses, as well as recommendations for improvement of food, service, cost control or other areas.

8.0 AFFIRMATIVE ACTION/EQUAL EMPLOYMENT OPPORTUNITIES

The County is an Equal Opportunity/Affirmative Action Employer and all Contractors submitting proposals will be required to comply with the provisions of Federal Executive Order 11246.

9.0 TRANSITION PLAN

A proposed Transition Plan shall be submitted with the proposal that details how the awarded Contractor plans to minimize disturbance of services during a transition period assuming an July 26, 2022 award of contract with an effective date of October 1, 2022. The Transition Plan should be detailed and specific.

10.0 EVALUATION PROCEDURE

The evaluation of proposals will be conducted in three phases.

Phase I the technical portion of the proposals will be read by the evaluation committee. Any proposals that are not complete will not be given any further consideration.

Phase II will be an in-depth evaluation of the technical proposals for the purpose of determining the rank ordering of the proposals by the committee.

Phase III will consist of Contractor and manager candidate interviews, as well as review of the Contractors' financial proposal and negotiations. Should the County not be able to successfully negotiate an Agreement with the top ranked Contractor it will repeat the process with the number two ranked Contractor, and so on, until an Agreement is reached. Once the County terminates negotiations with a Contractor it cannot re-enter into negotiations with that same Contractor.

A. Evaluation Criteria

The evaluation criteria are presented in three phases which correspond to Section 10.0.

Phase I

Completeness of the proposal- If the proposal is not complete it will be rejected per the specifications in Phase I of Section 10 of this RFP.

Phase II (100 possible points)

Information Requirements (20 points):

Overall credibility, experience, management, reputation of the company.

Food (20 points):

Sample menus, purchasing, recipes, preparation procedures, special diets, portion standards and quality assurance.

Proposed Price (20 points):

Individual meal cost, Proposed meal cost increases over life of contract. The cost proposal should contain the all inclusive cost for Inmate Meals, Trustee Meals, Juvenile Sack Lunches and Coffee Service.

Personnel and Supervision (20 points):

Training, scheduling, staffing, hours. (RFP 5.9)

Security/Sanitation and Safety (10 points):

(RFP Section 5.6 and 5.12)

Other (10 points):

Energy Conservation, Assignment, Inspections, Insurance Indemnity, Independent Status of Contractor, Termination of Contractor, Contract Revision and Renewal, Emergencies, Auxiliary Service.

Phase III

Contractor interviews, Management Interviews/Resumes and Reference Checks.

Negotiations may be conducted with responsible bidders who submit proposals determined to be reasonably susceptible of being selected for award. All bidders will be accorded fair and equal treatment with respect to any opportunity for negotiation and revision of proposals. Revisions to proposals <u>may</u> be permitted after submission and before award for the purpose of obtaining best and final offers.

Preparation of committee recommendation for presentation to Commissioner's Court on July 28, 2022, for Court's consideration and award.

During the evaluation process, the evaluation committee and the Commissioners' Court, reserve the right, where it may serve the County's best interest, to request additional information or clarifications from offerors, or to allow corrections of errors or omissions. The award of the contract shall be made to the responsible offeror resulting from negotiations, taking into consideration the relative importance of price and other factors set forth in the RFP in accordance with the Texas Local Government Code, Chapter 262.

Hunt County reserves the right to retain all proposals submitted and to use any ideas in a proposal regardless of whether that proposal is selected. Submission of a proposal indicates at a minimum acceptance by the firm of the conditions contained in this RFP, unless clearly and specifically noted in the proposal submitted and confirmed in the contract between the County and the firm selected.

A proposal may not be withdrawn or canceled by the offeror for a period of ninety (90) days following the date designated for the receipt of proposal, and offeror so agrees upon submittal of their proposal. Any proposal alteration, interlineations, or erasure made before receiving time must be initialed by the signer of the proposal, guaranteeing authenticity.

Proposals will be received and publicly acknowledged at the location, date, and time stated on the cover page. Offerors, their representatives and interested persons may be present. Proposals shall be received and acknowledged only so as to avoid disclosure of the contents to competing offerors and kept secret during the negotiation/evaluation process. (Reference VTAC, 262.030 ©). However, all proposals shall be open for public inspection after the contract is awarded, except for trade secrets and confidential information contained in the proposal so identified by offeror as such.

The undersigned proposer has carefully examined the Invitation to Proposal and the provisions included therein, the Standard Terms and Conditions and the Technical Specifications.

Further, the undersigned understands that by his/her signature affixed below, he/she agrees to enter into a contract with Hunt County in accordance with the requirements of the County as stated in the above referenced proposal documents.

E-Mail

Fax

READ THIS ENTIRE DOCUMENT CAREFULLY. FOLLOW ALL INSTRUCTIONS. YOU ARE RESPONSIBLE FOR FULFILLING ALL REQUIREMENTS AND SPECIFICATIONS. BE SURE YOU UNDERSTAND THEM.

General Requirements apply to all advertised requests for proposals; however, these may be superseded, whole or in part, by the SPECIAL REQUIREMENTS/INSTRUCTIONS OTHER DATA CONTAINED HEREIN. Review the Table of Contents. Be sure your proposal package is complete.

ADDENDA

When specifications are revised, the Hunt County Purchasing Agent will issue an **addendum** addressing the nature of the change. Offerors must **sign it and include it in the returned proposal package.**

ASSIGNMENT

The successful offeror may not assign, sell or otherwise transfer this contract without written permission of Hunt County Commissioners Court.

AWARD

Hunt County reserves the right to award this contract on the basis of **LOWEST AND BEST OFFER** in accordance with the laws of the State of Texas, to waive any formality or irregularity, to make awards to more than one offeror, to reject any or all proposals. In the event the lowest dollar offeror meeting specifications is not awarded a contract, the offeror may appear before the Commissioners Court and present evidence concerning his responsibility after officially notifying the Office of the Purchasing Agent of his intent to appear.

PROPOSAL REJECTION

If offeror does not wish to submit an offer at this time but desires to remain on the list for this service, please submit a "NO OFFER" by the same time and at the same location as stated on cover page.

BONDS

If this proposal requires submission of proposal guarantee and performance bond, there will be a separate page explaining those requirements. Offers submitted without the required proposal bond or Cashier's Check are not acceptable.

CERTIFICATION REGARDING DEBARMENT, SUSPENSION INELIGIBILITY, AND VOLUNTARY EXCLUSION

The Contractor certifies by execution of this Contract that it is not ineligible for participation in federal or state assistance programs under Executive Order 12549, "Debarment and Suspension." The Contractor further agrees to include this certification in all contracts between itself and any subcontractors in connection with the services performed under this contract. Contractor also certifies that contractor will notify Hunt County in writing immediately if contractor is not in compliance with Executive Order 12549 during the term of this contract. Contractor agrees to refund Hunt County for any payments made to the contractor while ineligible.

CHANGE OF OWNERSHIP

If ownership of your firm should change during the term of this contract, Hunt County must be notified in writing within ten (10) days and a new declaration of relationships submitted immediately to Hunt County Purchasing Agent. Failure by the vendor to provide written notification of change of ownership may result in cancellation of the contract.

CONTRACT OBLIGATION

Hunt County Commissioners' Court must award the contract and the County Judge or other person authorized by the Hunt County Commissioners' Court must sign the contract before it becomes binding on Hunt County or the offeror. Department heads are NOT authorized to sign agreements for Hunt County. Binding agreements shall remain in effect until all products and/or services covered by this purchase have been satisfactorily delivered and accepted.

CONTRACT RENEWALS

Renewals may be made ONLY by written agreement between Hunt County and the offeror. Any price escalations are limited to those stated by the offeror in the <u>original proposal</u>.

DISQUALIFICATION OF OFFEROR

Upon signing this proposal document, an offeror offering to sell supplies, materials, services, or equipment to Hunt County certifies that the offeror has not violated the antitrust laws of this state codified in §15.01, *et seq.*, Business & Commerce Code, or the federal antitrust laws, and has not communicated directly or indirectly the offer made to any competitor or any other person engaged in such line of business. Any or all proposals may be rejected if the County believes that collusion exists among the offerors. Proposals in which the prices are obviously unbalanced may be rejected. If multiple proposals are submitted by an offeror and after the proposals are opened, one of the proposals is withdrawn, the result will be that all of the proposals submitted by that offeror will be withdrawn; however, nothing herein prohibits a vendor from submitting multiple offers for different products or services.

DRUG FREE WORK PLACE

All vendors shall provide any and all notices as may be required under the Drug-Free Work Place Act of 1988, 28 CFR Part 67, to its employees and all sub-contractors to insure that Hunt County maintains a drug-free workplace. The County reserves the right to review drug-testing records of any personnel involved in this bid project. The County may require, at vendor's expense, drug testing of vendor's personnel if no drug testing records exists or if such test results are older than six (6) months.

E-MAIL ADDRESSES CONSENT

Vendor affirmatively consents to the disclosure of its e-mail addresses that are provided to Hunt County. This consent is intended to comply with the requirements of the Texas Public Information Act, Tex Gov't Code Ann. § 522.137, as amended, and shall survive termination of this agreement. This consent shall apply to the e-mail addresses provided by the Vendor, its employees, officers, and agents acting on Vendor's behalf and shall apply to any e-mail address provided in any form for any reason whether related to this bid/proposal or otherwise.

ERRORS or OMISSIONS

Due care and diligence have been used in preparation of this RFP, and it is believed to be substantially correct. However, the responsibility for determining the full extent of the exposure and the verification of all the information presented here in shall rest solely with the proposer. Hunt County and its representatives shall not be responsible for errors or omissions in these specifications, nor for failure on the part of the proposer to determine the full extent of the exposure.

EVALUATION

Evaluation shall be used as a determinant as to which proposed items or services are the most efficient and/or most economical for the County. It shall be based on all factors that have a bearing on price and performance of the items in the user environment. All proposals are subject to negotiations by the Purchasing Agent and other appropriate departments, with recommendation to Commissioners' Court. Compliance with all requirements, delivery and needs of the using department are considerations in evaluating proposals. **Pricing is NOT the only criteria for making a recommendation.** A preliminary evaluation by Hunt County will be held and appropriate proposals will be subjected to the negotiating process. Upon completion of the negotiations, Hunt County will make an award. All proposals that have been submitted shall be available and open for public inspection after the contract is awarded except for trade secrets or confidential information contained in the proposals and identified as such.

FISCAL FUNDING

A multi-year lease or lease/purchase arrangement (if requested by the specifications), or any contract continuing as a result of an extension option, must include fiscal funding out. If, for any reason, funds are not appropriated to continue the lease or contract, said lease or contract shall become null and void on the last day of the current appropriation of funds. After expiration of the lease, leased equipment shall be removed by the contractor from the using department without penalty of any kind or form to Hunt County. All charges and physical activity related to delivery, installation, removal and redelivery shall be the responsibility of the offeror.

E-MAIL

If offeror obtained the specifications by electronic means in order to prepare a response, *the proposal must be submitted in hard copy* according to the instructions contained in this Request-for-Proposals package. If, in its response, offeror makes any changes whatsoever to the County's published specifications, the County's specifications *as published* shall control. Furthermore, if an alteration of any kind to the County's published specifications is only discovered after the contract is executed and is or is not being performed, the contract is subject to immediate cancellation.

GOVERNING FORMS

In the event of any conflict between the terms and provisions of these requirements and the specifications, the specifications shall govern. In the event of any conflict of interpretation of any part of this overall document, Hunt County's interpretation shall govern.

GOVERNING LAW

This proposal invitation is governed by the competitive bid/proposal requirements of the County Purchasing Act, Texas Local Government Code, §262.021 *et seq.*, as amended. Proposers shall comply with all applicable federal, state and local laws and regulations. Proposer is further advised that these requirements shall be fully governed by the laws of the State of Texas and that Hunt County may request and rely upon advice, decisions and opinions of the Attorney General of Texas, the County Attorney, and the County Civil Attorney concerning any portion of these requirements. Any contract resulting from the award of this proposal shall be governed by and construed in accordance with the laws of the State of Texas and the County of Hunt, Texas. The venue for all matters of arbitration and litigation shall be the County of Hunt, State of Texas.

HIPAA COMPLAINCE

Offeror agrees to comply with the Standards for Privacy of Individually Identifiable Health Information of the Health Insurance Portability and Accountability Act of 1996, PL 104-191, 45 CFR Parts 160-164, as amended, and the Texas Medical Records Privacy Act, Texas Health and Safety Code Chapter 181, as amended, collectively referred to as "HIPAA", to the extent that the Offeror uses, discloses or has access to protected health information as defined by HIPAA. Offeror may be required to enter a Business Associate Agreement pursuant to HIPAA.

HOLD HARMLESS AGREEMENT

Contractor, the successful offeror, shall indemnify and hold Hunt County harmless from all claims for personal injury, death and/or property damage resulting directly or indirectly from contractor's performance. Contractor shall procure and maintain, with respect to the subject matter of this proposal, appropriate insurance coverage including, as a minimum, public liability and property damage with adequate limits to cover contractor's liability as may arise directly or indirectly from work performed under terms of this proposal. Certification of such coverage must be provided to the County upon request.

INSPECTIONS & TESTING

Hunt County reserves the right to inspect any item(s) or service location for compliance with specifications and requirements and needs of the using department. If an offeror cannot furnish a sample of a bid item, where applicable, for review, or fails to satisfactorily show an ability to perform, the County can reject the offer as inadequate.

INTER-LOCAL AGREEMENT

It is hereby made a precondition of any bid/offer for a Contract for supplies or services and a part of these specifications, that the submission of any bid/offer in response to this request constitutes a bid/offer made under the same conditions, for the same price, and for the same effective period as this bid/offer, to any other governmental entity having an inter-local agreement with Hunt County. It is further understood, that any other governmental entity that elects to use a Hunt County Semi-annual or annual award will issue its own Contracts or purchase orders and will require separate billing.

INTER-NET DISCLAIMER

Hunt County will not be Responsible or Liable for errors and omissions within proposal documents and proposal addendum obtained from inter-net sources that are not authorized by Hunt County. Vendors obtaining proposal information from the inter-net are encouraged to contact the Hunt County Purchasing Department to request all documentation relevant to this proposal.

INVOICES AND PAYMENTS

Offerors shall submit an original invoice on each purchase order or purchase release after each delivery, indicating the purchase order number. Invoices must be itemized. Any invoice, which cannot be verified by the contract price and/or is otherwise incorrect, will be returned to the offeror for correction. Under term contracts, when multiple deliveries and/or services are required, the offeror may invoice following each delivery and the County will pay on invoice. Contracts providing for a monthly charge will be billed and paid on a monthly basis only. Prior to any and all payments made for goods and/or services provided under this contract, the offeror should provide his Taxpayer Identification Number or Social Security number as applicable. This information must be on file with the Hunt County Auditor's office. Failure to provide this information may result in a delay in payment and/or back-up withholding as required by the Internal Revenue Service.

MAINTENANCE

Maintenance required for equipment proposed should be available in Hunt County by a manufacturer authorized maintenance facility. Costs for this service shall be shown on the Pricing/Delivery Information. If Hunt County opts to include maintenance, it shall be so stated in the purchase order and said cost will be included. Service will commence only upon expiration of applicable warranties and should be priced accordingly.

MATERIAL SAFETY DATA SHEETS

Under the "Hazardous Communication Act", commonly known as the "Texas Right To Know Act", an offeror must provide to the County with each delivery, material safety data sheets, which are applicable to hazardous substances, defined in the Act. Failure of the offeror to furnish this documentation will be cause to reject any bid applying thereto.

NEW MILLENIUM COMPLIANCE

All products and/or services furnished as part of this contract must be compliant for the present year and forward. This applies to all computers including hardware and software as well as all other commodities with date sensitive embedded chips.

POTENTIAL CONFLICTS OF INTEREST

An outside consultant or contractor is prohibited from submitting a bid or proposal for services on a Hunt County project of which the consultant or contractor was a designer or other previous contributor, or was an affiliate, subsidiary, joint venture or was in any other manner associated by ownership to any party that was a designer or other previous contributor. If such a consultant or contractor submits a prohibited bid or proposal, that bid or proposal shall be disqualified on the basis of conflict of interest, no matter when the conflict is discovered by Hunt County. Potential bidders are advised that they may have to disclose requirements pursuant to Texas Local Government Code, Chapter 176. This law requires persons desiring to do business with the County to disclose any gifts valued in excess of \$100.00 given to any County Official or the County Official's family member, or employment of any County Official or the County Official's family member during the preceding twelve (12) month period. The disclosure questionnaire must be filed with the Hunt County Clerk. Refer to Texas Local Government Code, Chapter 176 for the details of this law.

PRICING

Prices for all goods and/or services shall be negotiated to a firm amount for the duration of this contract or as agreed to in terms of time frame. All prices must be written in ink or typewritten. Where unit pricing and extended pricing differ, unit pricing prevails.

PROPOSAL COMPLETION

Fill out and return to Purchasing, Six (6) complete proposals (one marked ORIGINAL and five marked "COPY") in three ring binders. **PACKAGE MUST SHOW THE PROPOSAL NUMBER AND BE MARKED "SEALED PROPOSAL."** An authorized company representative should sign the Proposal Cover Sheet, Conflict of Interest Questionnaire and return with proposal. The completed Form 1295 with the certification of filing and signature must be returned with the proposal. The completed Organization Name House Bill 89 Verification Form signed and notarized must be returned with proposal. Completion of these forms is intended to verify that the offeror has submitted the proposal, is familiar with its contents and has submitted the material in accordance with all requirements.

PROPOSAL RETURNS

Offerors must return all completed proposals to the office of the Hunt County Purchasing Agent at 2507 Lee Street, Room 104, Greenville, Texas 75401 **before 10:00 A.M. LOCAL TIME IN GREENVILLE, TEXAS** on the date specified. **Late proposals will not be accepted.**

PURCHASE ORDER AND DELIVERY

The successful offeror shall not deliver products or provide services without a Hunt County Purchase Order, signed by an authorized agent of the Hunt County Purchasing Agent. The fastest, most reasonable delivery time shall be indicated by the offeror in the proper place on the proposal document. Any special information concerning delivery should also be included, on a separate sheet, if necessary. All items shall be shipped **F.O.B. INSIDE DELIVERY** unless otherwise stated in the specifications. This shall be understood to include bringing merchandise to the appropriate room or place designated by the using department. Every tender or delivery of goods must fully comply with all provisions of these requirements and the specifications including time, delivery and quality. Nonconformance shall constitute a breach, which must be rectified prior to expiration of the time for performance. Failure to rectify within the performance period will be considered cause to reject future deliveries and cancellation of the contract by Hunt County without prejudice to other remedies provided by law. Where delivery times are critical, Hunt County reserves the right to award accordingly.

RECYCLED MATERIALS

Hunt County encourages the use of products made of recycled materials and shall give preference in purchasing to products made of recycled materials if the products meet applicable specifications as to quantity and quality. Hunt County will be the sole judge in determining product preference application.

SCANNED OR RE-TYPED RESPONSE

If in its response, offeror either electronically scans, re-types, or in some way reproduces the County's published proposal package, then in the event of any conflict between the terms and provisions of the County's published proposal package, or any portion thereof, and the terms and provisions of the response made by offeror, the County's proposal package *as published* shall control. Furthermore, if an alteration of any kind to the County's published proposal package is only discovered after the contract is executed and is or is not being performed; the contract is subject to immediate cancellation.

SEVERABILITY

If any section, subsection, paragraph, sentence, clause, phrase or word of these requirements or the specifications shall be held invalid, such holding shall not affect the remaining portions of these requirements and the specifications and it is hereby declared that such remaining portions would have been included in these requirements and the specifications as though the invalid portion had been omitted.

SILENCE OF SPECIFICATIONS

The apparent silence of specifications as to any detail, or the apparent omission from it of a detailed description concerning any point, shall be regarded as meaning that only the best commercial practice is to prevail and that only material and workmanship of the finest quality are to be used. All interpretations of specifications shall be made on the basis of this statement. The items furnished under this contract shall be new, unused of the latest product in production to commercial trade and shall be of the highest quality as to materials used and workmanship. Manufacturer furnishing these items shall be experienced in design and construction of such items and shall be an established supplier of the item proposed.

SUPPLEMENTAL MATERIALS

Offerors are responsible for including all pertinent product data in the returned proposal package. Literature, brochures, data sheets, specification information, completed forms requested as part of the proposal package and any other facts which may affect the evaluation and subsequent contract award should be included. Materials such as legal documents and contractual agreements, which the offeror wishes to include as a condition of the proposal, must also be in the returned proposal package. Failure to include all necessary and proper supplemental materials may be cause to reject the entire proposal.

TAXES

Hunt County is exempt from all federal excise, state and local taxes unless otherwise stated in this document. Hunt County claims exemption from all sales and/or use taxes under Texas Tax Code §151.309, as amended. Texas Limited Sales Tax Exemption Certificates will be furnished upon written request to the Hunt County Purchasing Agent.

TERM CONTRACTS

If the contract is intended to cover a specific time period, the term will be stated in the Special Requirements/Instructions section.

TERMINATION

Hunt County reserves the right to terminate the contract for default if Seller breaches any of the terms therein, including warranties of offeror or if the offeror becomes insolvent or commits acts of bankruptcy. Such right of termination is in addition to and not in lieu of any other remedies, which Hunt County may have in law or equity. Default may be construed as, but not limited to, failure to deliver the proper goods and/or services within the proper amount of time, and/or to properly perform any and all services required to Hunt County's satisfaction and/or to meet all other obligations and requirements. Hunt County may terminate the contract without cause upon thirty (30) days written notice to either party unless otherwise specified.

TESTING

Hunt County reserves the right to test equipment, supplies, material and goods proposed for quality, compliance with specifications and ability to meet the needs of the user. Demonstration units must be available for review. Should the goods or services fail to meet requirements and/or be unavailable for evaluation, the offer is subject to rejection.

TITLE TRANSFER

Title and Risk of Loss of goods shall not pass to Hunt County until Hunt County actually receives and takes possession of the goods at the point or points of delivery. Receiving times may vary with the using department. Generally, deliveries may be made between 8:30 a.m. and 4:00 p.m., Monday through Friday. Offerors are advised to consult the using department for instructions. The place of delivery shall be shown under the "Special Requirements/Instructions" section of this proposal and/or on the Purchase Order as a "Deliver To:" address.

VENUE

The parties agree that regarding any dispute or litigation that may arise in the execution and performance of this contract, that venue for all proceedings, judicial or otherwise, shall be proper in Hunt County.

WAIVER OF SUBROGATION

Offeror and offeror's insurance carrier waive any and all rights whatsoever with regard to subrogation against Hunt County as an indirect party to any suit arising out of personal or property damages resulting from offeror's performance under this agreement.

WARRANTIES

Offerors shall furnish all data pertinent to warranties or guarantees, which may apply to items in the proposal. Offerors may not limit or exclude any implied warranties. Offeror warrants that product sold to the County shall conform to the standards established by the U.S. Department of Labor under the Occupational Safety and Health Act of 1970. In the event product does not conform to OSHA Standards, where applicable, Hunt County may return the product for correction or replacement at the offeror's expense. If offeror fails to make the appropriate correction within a reasonable time, Hunt County may correct at the offeror's expense

VENDORS OWING TAXES

Pursuant to TX Local Government Code §262.0276, Hunt County Commissioner's Court has adopted a policy which requires that vendors' taxes be current as of the date bids/proposals are due. Bidders with delinquent taxes on the due date will not be eligible for award. Whether or not a vendor's taxes are delinquent will be determined by an independent review of the Tax Office records. Vendors who believe a delinquency is reflected in error must contact the Hunt County Tax Office to correct any errors or discrepancies prior to submitting their bid in order to ensure that their bid will be considered. Tax records are available online at the Hunt County Tax Office website —www.hctax.info. Prior to submitting a bid, vendors are encouraged to visit the Hunt County website, set up a portfolio of their accounts and make their own initial determination of the status of their tax accounts. Furthermore, if, during the performance of this contract, a vendor's taxes become delinquent, Hunt County reserves the right to provide notice to the Auditor or Treasurer pursuant to Texas Local Government Code §154.045. This policy is effective for all bids, proposals, quotations and contracts due on or after January 1, 2008.

Revised 03/11

CONFLICT OF INTEREST QUESTIONNAIRE

FORM CIQ

For vendor doing business with local governmental entity

	-
This questionnaire reflects changes made to the law by H.B. 23, 84th Leg., Regular Session.	OFFICE USE ONLY
This questionnaire is being filed in accordance with Chapter 176, Local Government Code, by a vendor who has a business relationship as defined by Section 176.001(1-a) with a local governmental entity and the vendor meets requirements under Section 176.006(a).	Date Received
By law this questionnaire must be filed with the records administrator of the local governmental entity not later than the 7th business day after the date the vendor becomes aware of facts that require the statement to be filed. See Section 176.006(a-1), Local Government Code.	
A vendor commits an offense if the vendor knowingly violates Section 176.006, Local Government Code. An offense under this section is a misdemeanor.	
Name of vendor who has a business relationship with local governmental entity.	1
Check this box if you are filing an update to a previously filed questionnaire. (The law re completed questionnaire with the appropriate filing authority not later than the 7th busines you became aware that the originally filed questionnaire was incomplete or inaccurate.)	ss day after the date on which
Name of local government officer about whom the information is being disclosed.	
Name of Officer	
Name of Officer	
Describe each employment or other business relationship with the local government off officer, as described by Section 176.003(a)(2)(A). Also describe any family relationship with Complete subparts A and B for each employment or business relationship described. Attack CIQ as necessary. A. Is the local government officer or a family member of the officer receiving or lother than investment income, from the vendor? Yes No B. Is the vendor receiving or likely to receive taxable income, other than investment of the local government officer or a family member of the officer AND the taxable local governmental entity? Yes No Describe each employment or business relationship that the vendor named in Section 1 no	th the local government officer. The additional pages to this Form ikely to receive taxable income, tincome, from or at the direction income is not received from the
other business entity with respect to which the local government officer serves as an ownership interest of one percent or more.	
Check this box if the vendor has given the local government officer or a family member as described in Section 176.003(a)(2)(B), excluding gifts described in Section 176.	
7	
Signature of vendor doing business with the governmental entity	Date

CONFLICT OF INTEREST QUESTIONNAIRE For vendor doing business with local governmental entity

A complete copy of Chapter 176 of the Local Government Code may be found at http://www.statutes.legis.state.tx.us/Docs/LG/htm/LG.176.htm. For easy reference, below are some of the sections cited on this form.

<u>Local Government Code § 176.001(1-a)</u>: "Business relationship" means a connection between two or more parties based on commercial activity of one of the parties. The term does not include a connection based on:

- (A) a transaction that is subject to rate or fee regulation by a federal, state, or local governmental entity or an agency of a federal, state, or local governmental entity;
- (B) a transaction conducted at a price and subject to terms available to the public; or
- (C) a purchase or lease of goods or services from a person that is chartered by a state or federal agency and that is subject to regular examination by, and reporting to, that agency.

Local Government Code § 176.003(a)(2)(A) and (B):

- (a) A local government officer shall file a conflicts disclosure statement with respect to a vendor if:
 - (2) the vendor:
 - (A) has an employment or other business relationship with the local government officer or a family member of the officer that results in the officer or family member receiving taxable income, other than investment income, that exceeds \$2,500 during the 12-month period preceding the date that the officer becomes aware that
 - (i) a contract between the local governmental entity and vendor has been executed; or
 - (ii) the local governmental entity is considering entering into a contract with the vendor:
 - (B) has given to the local government officer or a family member of the officer one or more gifts that have an aggregate value of more than \$100 in the 12-month period preceding the date the officer becomes aware that:
 - (i) a contract between the local governmental entity and vendor has been executed; or
 - (ii) the local governmental entity is considering entering into a contract with the vendor.

Local Government Code § 176.006(a) and (a-1)

- (a) A vendor shall file a completed conflict of interest questionnaire if the vendor has a business relationship with a local governmental entity and:
 - (1) has an employment or other business relationship with a local government officer of that local governmental entity, or a family member of the officer, described by Section 176.003(a)(2)(A);
 - (2) has given a local government officer of that local governmental entity, or a family member of the officer, one or more gifts with the aggregate value specified by Section 176.003(a)(2)(B), excluding any gift described by Section 176.003(a-1); or
 - (3) has a family relationship with a local government officer of that local governmental entity.
- (a-1) The completed conflict of interest questionnaire must be filed with the appropriate records administrator not later than the seventh business day after the later of:
 - (1) the date that the vendor:
 - (A) begins discussions or negotiations to enter into a contract with the local governmental entity; or
 - (B) submits to the local governmental entity an application, response to a request for proposals or bids, correspondence, or another writing related to a potential contract with the local governmental entity; or
 - (2) the date the vendor becomes aware:
 - (A) of an employment or other business relationship with a local government officer, or a family member of the officer, described by Subsection (a);
 - (B) that the vendor has given one or more gifts described by Subsection (a); or
 - (C) of a family relationship with a local government officer.



Organization Name Israel Boycott Verification

I,	, the undersigned
representative of	
	hereafter referred to as company) being
an adult over the age of eighteen (18) years of	of age, after being duly sworn by the
undersigned notary, do hereby depose and ve	erify under oath that the company named-
above, under the provisions of Subtitle F, Title	e 10, Government Code Chapter 2270:

- 1. Does not boycott Israel currently; and
- 2. Will not boycott Israel during the term of the contract.

Pursuant to Section 2270.001, Texas Government Code:

- 1. "Boycott Israel" means refusing to deal with, terminating business activities with, or otherwise taking any action that is intended to penalize, inflict economic harm on, or limit commercial relations specifically with Israel, or with a person or entity doing business in Israel or in an Israeli-controlled territory, but does not include an action made for ordinary business purposes; and
- 2. "Company" means a for-profit sole proprietorship, organization, association, corporation, partnership, joint venture, limited partnership, limited liability partnership, or any limited liability company, including a wholly owned subsidiary, majority-owned subsidiary, parent company or affiliate of those entities or business associations that exist to make a profit, but does not include a sole proprietorship.

Pursuant to Section 2270.001, Texas Government Code:

- (a) This section applies only to a contract that:
 - Is between a governmental entity and a company with 10 or more full-time employees;
 and
 - 2. Has a value of \$100,000.00 or more that is to be paid wholly or partly from public funds of the governmental entity.

Israel Boycott Verification

DATE		SIGNATURE OF COMPANY REPRESENTATIVE
On this the	day of	, 20, personally appeared, the above-named person, who after
by me being du	ıly sworn, did s	wear and confirm that the above is true and correct.
NOTARY SEA	L	NOTARY SIGNATURE
		Date

County of Hunt

STATE OF TEXAS

PURCHASING DEPARTMENT 2507 Lee Street, Room 104 Greenville, TX 75401-1097



PHONE: (903) 408-4148 FAX: (903) 408-4242 clowry@huntcounty.net

FREQUENTLY ASKED QUESTIONS

RFP #227-22: Proposal Request for Inmate Food Services for a period of five (5) years beginning October 1, 2022 through September 30, 2025 and renewable for two (2) additional years.

June 27, 2022

The following information is being provided to clarify the proposal requirements and address frequently asked questions received as of this date:

Questions:

1. Who is the commissary service?

Response: Keefe

2. Do they have an e-commerce ordering program in operation for the inmate's friends and family to order special meals?

Response: No

3. Who is the JMS provider?

Response: NetData

4. Do you currently have a fresh meals program that the inmates can purchase items for themselves?

Response: No

5. Please provide current contract and amendments.

Response: Please see attached copies of pricing. The contract is the proposal that was submitted which is a 3 ring binder.

6. Are the food service employees in a Union?

Response: No

7. Please provide the average number of call backs each day by meal for the last 6 months?

Response: Estimated 3 to 10 a day

8. Will the contractor be allowed to bill for call backs?

Response: Yes, depends on what the call back is

9. Do staff eat the same meal as the inmates or do they have a special menu?

Response: Special menu

10. Are beverages provided for the staff (coffee)?

Response: No

11. Please provide a copy of all current menus?

Response: Please see attached copy. This is for inmate menus. There is no staff menu.

12. Please provide copies of the last 12 months of billing invoices submitted by the current contractor to include any and all catering events and bulk purchased?

Response: Please see attached copies

13. Please identify the current number of special diets required each day.

Response: Currently 40 a day, this includes diabetics, allergies, low sodium, etc.

14. Please provide the meal breakdown of the various type of meals (inmate, call backs, sacks, staff and juvenile) by month for the last 12 months.

Response: See invoices

15. Have there been any catered events requested over the past 12 months? If so, please indicate the type and number of participants.

Response: No

16. Who pays for the staff meals?

Response: Staff

17. What is the number of staff meals for breakfast, lunch & dinner? Please provide by month for the last 12 months.

Response: Kitchen does not keep a record of staff meals

18. Is there a scale? If yes, please provide a copy of the current scale.

Response: Yes

19. What meals are included in the counts for scale? (Inmate meals, Juvenile meals, staff meals)

Response: Inmate meals

20. Who owns all of the current smallwares?

Response: Hunt County Jail

21. Please indicate the number of inmate workers that will be provided for each shift in the kitchen and staff dining.

Response: 6 to 8 (Most of the time it is hard to have 8)

22. What tasks are the inmate workers permitted to perform?

Response: All tasks except prepping and serving staff meals

- 23. Are breaded items 3 or 4 ounces before breading?

 Response: 3 ounces prior to breading (See page 16 of proposal, items 5.2.1.1 & 5.2.1.2).
- Can you provide a copy of current menu? Staff menu as well?Response: Please see attached copy. This is for inmate menus. There is no staff menu.
- 25. Please clarify type of milk. Is it carton milk?

 Response: 1 a day 8 oz. Fortified Milk. If pregnant they will receive 4 a day 8 oz. Fortified Milk
- 26. Can you provide projected numbers of vegetarians/kosher?

 Response: Currently 2 vegetarians / 1 vegan and 0 kosher.
- 27. Please provide average number of Muslims fed? **Response: Currently 2.**

between 6 to 10 sack lunches a month.

- 28. Will current kitchen staff be available for hire in kitchen? If so, please provide numbers and rates. **Response: 4 & \$15.00 hour**
- 29. What is the starting rate for Deputies? **Response:** \$38,430.00/yearly.
- 30. Are inmates allowed to cook or prep food for inmate menus / ODR? **Response: Yes, for inmate menus. No, for ODR menus.**
- 31. Is there a pre-paid meal ticket system currently in place for staff? **Response: Yes.**
- 32. Can you provide current contractor info for hood system cleaning?

 Response: The Contractor must assume responsibility for steam cleaning of the hood ventilation and stack system twice annually at its own cost. The County will maintain and recharge the fire extinguisher systems, including the hood system, in the kitchen in accordance with the State fire regulations (See page 23, item 5.8.2).
- Please provide additional info on Juveniles (references sacks p-16, are we feeding JV's Need numbers, if any funding (NSLP, etc).
 Response: Sack lunches for juveniles to be provided on as needed basis. Estimated to be
- What is the current price per meal for inmate meals?

 Response: \$1.287 for regular inmate meals, \$1.451 for trustee meals, .702 for medical snacks
- 35. Indicates kitchen shall provide small wares, etc... This is listed under "Responsibilities of the Jail".Please clarify whose responsibility.Response: Hunt County Jail is responsible.

36. Does small wares include tray replacement?

Response: Yes.

37. Please clarify who is responsible for paper supplies (in section 5.5.2.3).

Response: Contractor.

38. Indicates county will provide sanitation and supplies and equipment. Does this mean all soaps and chemicals? Please clarify.

Response: Hunt County currently provides hand soap only. Contractor provides all other chemicals.

- 39. Does the County provide cups and eating utensils? What type of product is currently used? Response: Yes, each inmate is given a cup with a plastic spork when they are housed in population.
- 40. How often are jail certification classes provided at the facility?

Response: Twice a year, spring and fall.

41. Who is the current food service provider?

Response: Five Star Correctional Services.

42. Can you provide a copy of current menu? Staff menu as well?

Response: Please see attached copy. This is for inmate menus. There is no staff menu.

43. Does the County have a sliding scale in place?

Response: Yes.

Inmate Meals 0-250 \$1.320 Inmate Meals 251-300 \$1.287 Inmate Meals 301 + \$1.233 **Trustee Meals** \$1.451 \$0.702 **Medical Snacks Juvenile Meals** \$1.289

44. How many current employees are in the kitchen?

Response: Currently 4.

45. Are the Current kitchen employees TCLEOSE certified?

> Response: We have 1 year from their anniversary date to be certified. Some of them are currently certified and some of them are not yet.

46. Do they require milk daily?

Response: Yes – served at breakfast.

- 47. What do they want in the sack meal and how many do they serve?

 Response: They have been provided two sandwiches, an orange, peanut butter crackers and Kool-Aid pack. The sack lunches are to be provided for Juveniles on a as needed basis. At the present time we estimate 6 to 10 sack lunches are provided a month.
- 48. Do they need copies of the diet menus? **Response: Yes**
- 49. Can I get a copy of the last 60 days of invoices that the current contractor has billed the county? **Response: Attached to Proposal is a zip folder which includes these invoices**
- 50. Would the county like to see a commissary proposal as well? **Response: No not as this time**
- 51. Can we get a list of all inventory that the current vendor wants to be reimbursed for?

 Response: This list will be provided from current vendor once the RFP #227-22 is awarded

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Hay Sunday Monday Holds: Breakfast Print 1/2cup Beaut (Scrav) 1-6u. Beauti (Scrav) 1-6u. Spring 1	Salada Sunday Monday Tuesday Perinde Sunday Monday Tuesday Negetials Security Sunday Negetials Security Sunday Negetials Security Sunday Seasoned Vegetials Security Seasoned Vegetials	8	Cambread (60ct)	2 ea.		1 68	Combread (60ct)	1	Carbonal (SOct)	denzan	Masned Folatoes	1 63.	Flour Tortilla	1/2cup	Seasoned Vegetables
Hay Sunday Honday Honday Tuesday Wednesday 2 e.s. Breakfast Sunday Sund	Subjects Sunday Monday Department of the Control of	1/20		1/2cup		1/2cup	Seasoned Vegetable	1/2cup	Augratio Potatoes	3	at Lad Delalore		Contract	2000	
Bax Sunday Monday Inesday Inesday Inesday Inusday Inus	Sunday Monday Nonday N	1/200		1/Zcup		1/2cup	Rice	1/2cup	Seasoned Vegetable	1/2cup	Seasoned Vegetable	1/2cup	Spanish Rice	1/2010	
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Hast Sundax Monday Tuesday Wednesday Roakfast Breakfast		1/40		1/4cup		1/300			Filed Cillowdia only	302.	Smothered Steak	3 oz.	Burrito	3 oz.	Chicken Fried Steak
Jast Sunday Monday Inuskiast Breakfast Cod Grits Grits Codits Codits </td <td> Sunday Monday Dinner D</td> <td>30</td> <td>12000</td> <td>3 oz.</td> <td>Chicken Salad</td> <td>3 oz.</td> <td>Pepper Steak</td> <td>3 07</td> <td>Eriad Chicken Patty</td> <td>3</td> <td></td> <td></td> <td></td> <td></td> <td>Summer.</td>	Sunday Monday Dinner D	30	12000	3 oz.	Chicken Salad	3 oz.	Pepper Steak	3 07	Eriad Chicken Patty	3					Summer.
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Iday Sunday Monday Inusday Monday Inusday Mednesday Inusday Idast Breakfast Description	Sunday Monday Tuesday Monday Tuesday Wednesday 12cup Breakfast Breakfast Breakfast Breakfast Breakfast Breakfast Breakfast Breakfast Breakfast Breakfast Composition Chocolete Fortified Breakfast Drink 8 oz Gravy 12cup Beard (50ct) 1 ea Turkey Portified Susweery Fortified Susweery Fortified Breakfast Drink 8 oz Gravy 12cup Beard 12cup Seasoned Vegetable 12cup Spanish Rice Spanish Rice Fortified 12cup Seasoned Vegetable 12cup Spanish Rice Fortified 12cup Seasoned Vegetable 12cup Spanish Rice Sp			ea	ł	80	Biscuit (60ct)	3 ea.	Cookles	3 ea.	Cookies	2 51.	Bread	3 ea.	
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fast Breakfast Corns Breakfast Breakfast Breakfast Breakfast Eggs & Polatoes Ialotoss 3 oz. Pancakes 2 ea. Biscuit & Gravy 3/4 cup Sausage Patty 1 oz. Syrup 2 oz. Grits auce 1 cup Ogatmeal 1 cup Bread 2 st. Grits 1 cup Torrilles 2 st. Grits 1 cup Fruit 1 2 cup Fruit 1 2 cup Chocolale Fortified Strawberry Fortified	Sunday Monday Monday Tuesday Wednesday Enakfast Breakfast Cup Pancakes 2 ea. Bisculi & Gravy 3/4 cup Sausage Patty 1 cz. Grits Cup Syrup 2 cz. Grits Cup Bread 2 sl. Grits Cup Turkey Sausage Patty 1 cz. Jefly 1 ea. Turkey Sausage Patty 1 cz. Jack Chocolate Fortified Tucup Surawberry Fortified Tucup Breadfast Drink 8 cz. Breakfast Drink 8 cz. Lunch Spanish Rice 1/2 cup Pouliny Gravy 1/4 cup Spanish Rice 1/2 cup Spanish Rice 1/2 cup Pouliny Gravy 1/4 cup Spanish Rice 1/2 cup Spanish Rice 1/2 cup Pouliny Gravy 1/4 cup Spanish Rice 1/2 cup	e		3			Middingo	deszu	Seasoned Cabbage	1/2cup	Cole Slaw	1/2cup	Macaroni Salad	1/2cup	
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Iday Sunday Monday Tuesday Wednesday Ihursday Idast Breakfast Inured Sausage Part Inured Sausage Part Incode Incode Inured Sausage Part Incode Incode Incode Part Incode Part Incode Part Incode Breakfast Drink Boz Breakfast Drink<	Sunday Monday Tuesday Wednesday Mednesday Inursday Breakfast Breakfast Breakfast Breakfast Breakfast Breakfast Breakfast Breakfast Breakfast Breakfast Breakfast Breakfast Breakfast Breakfast Breakfast Breakfast Breakfast Brothfied 1 cup Syrup 2 oz Gravy 3/4 cup Sausage Party 1 oz. Syrup 2 oz. Grits sauce 1 cup Sausage Party 1 oz. Juliy 1 cz. Grits 1 cup Bread 2 st. Grits 1 cup Tordillas auce 1 ca. Turkey Sausage Party 1 oz. Juliy 1 cz. Turkey Sausage Party 1 oz. Decolate Fortified 1 cz. Juliy 1 cz. Turkey Sausage Party 1 oz. Decolate Fortified 1 cz. Juliy 1 cz. Turkey Sausage Party 1 oz. Decolate Fortified 1 cz. Juliy 1 cz. Turkey Sausage Party 1 oz. Decolate Fortified 1 cz. Juliy 1 cz. Turkey Sausage Party 1 oz. Decolate Fortified 1 cz. Juliy 1 cz.				Lunch	L	Lunch		Lunch		Lunch		Lunch	3	Lunch
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Iday Sunday Monday Tuesday Wednesday Ihursday Idast Breakfast Breakfas	S Sunday Monday Tuesday Wednesday Inursday In	1/201	ı	1/2cup	Fruit	1/2cup	Fruit	1 ea.	Biscuit (60ct)	1/2cup	Fruit	1/2010		}	2 200-0
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			nursgay		Wednesday		Tuesday		Monday		Sunday		Saturday		Friday
	tar Correctional Services	11											Center	entior	nt County Det

Nylin Kreiner MIS' RZM LZ 85007169/DT07196

Hunt County Detention Center- Week 1 Friday

Constitution of the Consti	- Annual Property of the Party	Charles and a leafer		THE RESERVE THE PROPERTY OF THE PERSON OF TH				
I Cup Sweatened Grits	1 Cup Grats	1 Cup Swegtoned Grits	T Cup Swittenand Grits	1 Cup Sweetaned Gnts	1 Cup Sweetlangd Grits	1 Cup Sweetened Grits	1 Cup Swootened Gits	1 Cop Sweetenod Galls
3/4 Cup Gravy	None	None	Nune	3/4 Cup Gravy	3/4 Cutp Gravy	3/4 Cup Gravy	3'4 Cup Gravy	3/4 Cup Gravy
Each Blacult (80cm)	1 Slice Wheat Bread	1 Each Bisoul (80cl)	1 Each Drocut (COCT)	7 Each Bescut (60cf)	I Each Becuni (60ct)	1 Each Brood (80cl)	None	1 Each Bligget (50ct)
Oz Sausage Patry	1 Oz Seusage Patty	1 Oz Sausaga Patty	1 Oz Paanut Sutter	Oz Sausage Pany	1 Oz Sausage Patty	1 Oz Sausage Patty	: Oz Sausage Parth	1 dia Hard Boilled Egg
UZ Cup Fruit	1/2 Cup Frue	172 Cup Fruit	THE CAR FRAN	1/2 Cup Fruit	1/2 Cup Apple Sauce	1/2 Cup Apple Seuce	12 Cup Fruit	1/2 Cup Fluit
8 FI Oz Chocolete Fortilled	a Fl Or Chocolate Fortiled	8 FIOr Chocolide Fortified	If F) Ox Chocolate Fortified	B FI Oz Chocolate Fortified	8 FIO: Chocolde Folffield	5 FLOz Choodate Fortified	8 FI Oz Chocolate Partilles	8 FLOx Chocolete Fortified
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COr Country Fried Stady	A Day Country Fried Steak	3 Oz Hamburger Sealid	2 Oz Chassa	3 Oz Country Fried Steak	3 Oz Beel Patty	3 Oz Beel Patty	3 Oz Hamburger PlFiy	3 oz Hamburger
				12 On Permer Brain	More	None	1/2 Cup Pepper Gray	1/2 Cup Repper Gravy
We can be be a second	E. S.	ě	1	The state of the s	The second secon	TO LET THE PARTY OF THE PARTY O	100 s Marked Patrick	177 Caro Marchard Polarbose
1/2 Cup Mashed Potetoes	1/2 Cup Mashed Poteloes	1/2 Cup Mashed Richlers	1/2 Cup Mushed Polisines	1/2 Cup washed Pournes	and the second of the second	The contract the contract to	133 Can Separated linear select	1/2 Cun Seasoned Venetables
1/2 Cup Seasoned Vegetables	1/2 Cup Seasoned Vegetables	1/2 Cup Seasoned Vegetables	12 Cup Seasoned Vegelables	1/2 Cup Seasoned Vegetables	1/2 Cup Seasoned Vagetables	1/2 Cup Seasoned Vegetaties	1/2 Cuty Sessored regardness	1/2 CHO DESCRIPTION OF 1/2
f Each Biscult (60ct)	1 Sice Wheel Bread	1 Sice Wheat Bread	* Each Bricoir (60cs)	1 Each Bescuit (60rd)	1 Each Bescut (60ct)	1 Each Buscull (60cl)	None	7 Each Beaut (600)
3 Each Cookies	1/2 Cup JP Fruit Cocktail	3 Each Cookies	3 Each Cookes	3 Each Cookies	3 Each Cookies	3 Each Cookies	1/2 Cup JP Fault Colical	3 Each Cookes
0 FT Oz Fsult Orlnk	8 Fl Oz RC Fruit Drink	6 FJ Car Fruit Drink	E SI Oz Froit Drink	8 FI Oz MBk	8 FIOz Fruit Drink	6 FI Oz Fruit Drink	5 FLOT Frut Drink	8 FI OZ Fryd Chink
	112							
3 Oz Sioppy Joe	3 Oz Słoopy Joe	3 Oz Sippy Jos	None	3 Oz Skopy Jos	3 Oz Sloppy Joe	S Cz Skopty Joe	3 Oz Sloppy Joe	3 Oz Shoppy Joe
1/2 Cup Brown Gravy	Nano	Neno	1 Cup Boarts	1/2 Cup Brown Gravy	None	None	1/2 Cup Brown Grey	1/2 Cup Brown Gravy
1/2 Cup Ribs	1/2 Cup Flice	1/2 Cup Filos	1/2 Cup Ribs	1/2 Cup Rice	1/2 Cup Rice	1/2 Out Rice	1/2 Cup Rice	1/2 Cup Rice
I/2 Cup Cole Slaw	1/2 Cup Cole Slaw	1/2 Cut Cole Staw	1/2 Cup Cole Sterr	1/2 Cup Cole Slaw	1/2 Cup Cale Slaw	1/2 Cup Cole Staw	1/2 Cup Cole Slaw	1/2 Cup Cole Slaw
Each Corntrold (60ct)	1 Each Combread (60ct)	2 Sice Wheat Bread	1 Each Combread (50ct)	T Each Combread (60ct)	7 Each Combread (60ci)	1 Each Combread (50ct)	1 Each Combread 80xt)	1 Each Corntread (60ct)
1 Each Calve (Biber)	1/2 Cup JP Fruit Cockiati	1 Each Cake (60ct)	* Sach Cave (Boc)	1 Each Cake (FOct)	1 Each Calvo (60ct)	T Each Case (60ch	1/2 Cup JP Fruit Cadead	1 Each Cake (60ct)
# III Or Hoult Deat	and portable	B FLOT Fruit Drink	6 Fl Oz Fruit Ovisk	8 Fl Oz Mills	8 FI Oz Fruit Drivik	8 Fil Cy Fruit Drink	8 Fl Oz Fruit Drink	8 FT Oz Fruit Drink
	086							
Soack	I Each Most & Cheese Sandwich			1 Each Meet & Cheese Sendwich				
A CONTRACTOR OF THE PERSON OF	A PLOY BC Fruit Drink			SEI OZ NEN				

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The second secon	The same of the sa	The second of th		COURT OF STREET STREET, STREET	The state of the s		- Company	TOTAL CHARACTER CO.
Cup Sweetened Catment	1 Cup Datmesi	1 Cup Sweetsced Cabrigat	1 Cup Sweetened Dannaal	1 Cup Salestaned Ostnesi	1 Cup Sweetened Contract	1 Cup Sweetened Caurea	3 Oz Forts & Polatos	3 Oz Fody & Folkioss
	3 Oz Eggs & Polstoes	3 Oz Eggs & Potsfoca	3 Oz Eggs & Polatoes	3 Oz Eggs & Potatoes	3 Oz 1969 & FURBURS	O CA ANGEL A CAROLA	I Earl Con Torilla	1 Early Flour Torbillas
	1 Sice Wheat Broad	1 Each Flour Tort East	* Each Flour Tortillas	1 Each Flow Torollas	LEach Flour Torsian	I Participate to the second	1 Each Tary Saline	More
Exch ilaca Sauce	1 Each Taco Sauce	T Each Laco Sauce	1 Each Taco Sauce	1 Each Taco Sauce	None	NOR	TO COMPANY CONTRACT	13 Car Stud
DON FILE	12 Cup Fruit	1/2 On First	1/2 Cup Fruit	1/2 Cup Fruil	SIZ Cup Apple Sauce	112 Chb Abbie Parco	it Coup rium	OB O CANADA
	n n n n n n n n n n n n n n n n n n n	and Organity months	8 FI Oz vanila Fortiled	6 FI Oz vsoila Fontiled	8 FIOz vanika Fortified	8 FI Oz vanilla Fortiled	S HI CZ VSNES FORMO	G F1 CIT ADMINIST COLUMN
OCHEO	Del OC Assume Comment	David Sant Sant	Broadstant Front	Bryditsc Drafe	Braykissi Dank	Breakfasi Drink	Breakfast Drink	Brigaldtast Drank
Breaklast Drink	Breckfast Units	Ordered now	Visited and state		5 - H. P	7 Fach Hot Dons	2 Each Hot Dogs	3 pz Chicken
2 Each Hot Dogs	2 Each Hot Dogs	2 Each Hot Dogs	None	2 Each Hot Dogs	£ 2001 min Dogs		OC Bulleto See	10 Cun Peter Salar
ğ	1/2 Cup Potato Solad	1/2 Cup Potato Satud	1/2 Cup Potato Salad	1/2 Cup Potato Salad		172 Culti rottem odnem	12 Con Chargonal Modafiles	12 Can Supported Vegetables
ootablee	1/2 Cup Seasoned Vegetables	1/2 Out Seasoned Vegetables	1/2 Cup Seasoned Vegetables	1/2 Cup Seasoned Vegetables	12 Out Sendent Page 30 at	1/2 COD Settlement And Services	Phone and the state of the stat	O Clare Result
2 Slice Bread	1 Sice Wheat Bread	2 Sice Wheat Evelo	2 Slice Bread	2 Sice Bread	2 5100 White Hedd	C DECO DIVAD	2 Fach Machan	2 Each Musterd
THE STREET WAS A	2 Each Musland	2 Each Mustard	None	2 Each Musterd	2 Each Mitshou	Could		a management
	1/2 Cum JP Fruit Cockasii	3 Each Conldes	3 Each Cookles	3 Each Cookles	3 Each Cookers	3 Each Cookes	12 Cop of 1 line consul	0.00
à	8 FI Oz FIC Fruit Drink	8 FJOz Frut Dink	8 Fl Oz Fruit Orunk	8F102144K	8 FIQz Faul Draw	6 FTQ2 Fruit Brink	SELECT THE SECOND	C THE DESCRIPTION
							a Or Constraint State	5 Dr Smothered Stank
2 Oz Smothered Steak	3 Oz Smothored Steak	3 Oz Smothered Steek	Name	3 Dz Smothered Statek	3 Oz Smathered Sieek	None S OZ Grizmanen Orogo	1/2 Cup Brown Gray	12 Cup Brown Cravy
1/2 Cup Brown Gravy	None	None	Nane	1/2 Cup Brown Gravy	17 Car Maranne & Change	1/2 Cup Macaroni & Cheese	1/2 Cup Macerors &Chaese	1/2 Cup Micaron: & Cheese
V2 Cup Macaroni & Cheese	1/2 Сир Масачолі в Спреме	1/2 Cup Macoroni & Cheese	1 Sup Macazon & Cheese	1/2 Cup Mecaroni & Crisese	10 Can Sampaned Venerables	1/2 Cup Seasoned Vegetables	1/2 Cup Seasoned lingetables	1/2 Cup Sessoned Vegetiables
1/2 Cup Seasoned Vegetables	1/2 Cup Sessoned Vegetebles	1/2 Cup Seasoned Vegelables	1/2 Cup Seasoned Vegetables	1/2 City Sessond vigetimens	THE COPY CONTRACTOR	The state of the s	More	1 ERCH BROWN (BOOK)
	1 Sloe Wheat Bread	1 Sice Wheat Bread	1 Each Biscult (60ct)	1 Each Biscult (60ct)	1 Each Biscull (BCC)	1 Each opera (over)	TOTAL BORNS CONTRACTOR	Each Cake (ROd)
	1/2 Cup JP Fruit Cocktail	1 Each Cake (60ct)	1 Each Cake (60ct)	1 Each Clike (60ct)	8 FIOz Fruit Drink	6 FI Oz Fruit Drink	8 FI Oz Fruit Drink	8 Fl Oz Fruit Drink
S FI Oz Fruit Drink	8 Fl Oz RC Fruit Dinak	- 8 FI OZ Fruil Drink	o TI OZ TIJIN SHIPA	1 Each Mast & Chase Sandwich.				
	a El Oz BC Stult Drink			5 FI O2 Mik				

85007169/DT07196

Hunt County Detention Center - Week 1 Sunday

regular	Dingoing	- Approximation	To September 1	ET STATE OF		Con Grandond Colle	Can Sweetened Gra	TOUR Sweeping Gran
I Cup Sweetnand Grifs	1 Cup Grits	1 Cup Sweetened Gata	1 Cup Sweetened Grits	1 Cdg Swiedwines Grits	1 Cup Sweetenad cares	- Con Condition and	2 Sant Court Tooller	S Fart Day akes
Cach Pancakas	1 Each Pancakes	2 Each Pandilles	2 Each Parcokes	2 Each Puntakes	2 Each Pancakes	Artacl		0
2 oz Swino	2 oz RC Syrus	Z oz Symp	# cz. Synup	2 at Symp	2 az RC Syrup	202 Symp	CONTROL COMMI	
Or Sausance Party	10z Sausage Patty	* C+ Sausage Party	1 Oz Peanut Butter	1 Oz Savrage Party	1 Oz Sausage Perry	1 Oz Sausayo Petry	Or Sensage 1-804	Annea of the state of the
O Cup Fruit	1/2 Cup Fruit	1/2 Cap Fruit	1/2 Cup Fault	12 Cup Fruid	1/2 Cup Apple Sauce	1/2 Cup Apple Seurce	IZ Cap rion	The Coperation
DO OFFICE STATE OF THE PARTY OF	8 FI Ox Strawborny Fordified	6 FIO: Strawberry Fortiad	5 Fl Oz Syswherry Eprified	3 Ft Oz Stractery Forlied	a FIG2 Straubetry Fortified	8 FI Oz Strawberry Fortuled	8 H CZ Suzwoeny retained	Sales Calebrated Total a
College State		Brookfast Denk	Bingklost Drifts	Brosidad Dork	Breakfast Drink	Breakfast Drink	Breakfost Drank	
Breskfast Drink	Broaklasi Utrik	PARTICIPATION CONTRACTOR	Creditation of the			1 On Hamburger Sheet	3 Oz Hamburger Steak	1 cup Spagnetti & Melitistucir
1 cup Spagnetti & Mentsauce	1 cup spephett & Meathquice	t oup Spaghert & Meatsauce	Nane	1 cup Spagnetti & Mexistuce	3 UZ Hamourger secon	o or improved a series		100 m Morrante Stales
VA Cun Macaron Select	17 Cup Macarnai Salad	1/2 Cup Macaroni Salilo	: 1/2 Cup Macaron Salad	1/2 Cup Miscuroni Salad	1/2 Cup Macaron Saled	1/2 Cult March Day Seems	of cab standards and	
The Controval Venuthalia	15 Our Swapping Veryalization	175 Cup Seasoned Vegetables	1/2 Cup Seasoned Vegelables	1/2 Cap Seasoned Vegetables	1/2 Cup Seasoned Vegetables	1/2 Cup Seasoned Vegetables	1.2 Cup Seasoned legislables	1/2 CIS personed vegetations
	+ Close Whee at thousand	Show Wheel Speed	1 Each Blacult (60cl)	1 Each Rigguit (60ct)	1 Each Biscust (60ct)	1 Each Biscutt (60cl)	None	Lead attitudes
Faceb Cooking	1/2 Gap _IP Fruit Cooksal	& Each Coolées	3 Each Cookes	3 Each Cookes	3 Each Cookies	3 Each Conkies	1/2 Cup JP Fruit Codtal	3 Each Copous
SFI Oz Fruit Drink	8 FI Oz FIC Frat Drink	& FI Oz Fruit Dask	8 Fl Oz Frut Drok	S FI Oz Milk	8 FIOz Fruil Drink	8 Fl Oz Frult Drink	8 FI OZ Fruit Drink	SHOZENII SWA
TOT BOOK	3 Oz Tacos	3 Cz. Tazos	: None	3 Oz Tacos	3 Oz Tacos	3 Gz Tagps	3 Or Taces	3 CC 1638
	10 Fire Speedings Venetables	17 Cun Seasoned Vacquebles	1/2 Cup Seasoned Vegetables	1/2 Cup Sessoned Vegetatios	1/2 Cup Seasoned Vegetables	1/2 Cap State and Vegetables	1/2 Cup Seasoned Inguishers	SE CRD Semician Medicinera
I/S Cuth Selectories and selections	INC CUP SERVINE PER PER PER PER PER PER PER PER PER PE	12 Cup Consists Bird	1/2 Cur Sounish Rice	1/2 Cup Spanish Rice	1/2 Cup Spanish Rice	1/2 Cup Spanish Rice	1/2 Cup Spanish Ria	1/2 Out Spanish Rice
1/2 Cup Spariso Hice	Remainstance dec 20	Manual Manual Color 211	1 Sach Stour Torrilles	1 Each Flour Tording	1 Each Flour Tortibus	1 Each Flour Tortillas	1 Each Corn Tordies	1 Each Flour Tombes
Each Flour Tortilles	1 DROG SALIMIN DEMOC	+ Court Fame (Consess)	Total Control	: Each Cale (SDN)	1 Each Cake (60cl)	I Each Cake (69ct)	1/2 Cup JP Fruit Collad	1 Each Cake (KKS)
Each Cake (50ct)	1/2 Cup JP Fruit Cockted	1 E801 Cally (000)	I Date Care food)	- Manual Assess Property		a grow controlled	B SI CO Fruit Origin	8 FT Oz Fruit Drins
9 FT Oz Fruit Drink	3 H Oz PiC Fruit Drink	& FI Oz Fruit Drink	8 F3 Oz Fruit Dank	B FI CIZ MARK	B FIOZ Profit Drink	0704710000	and the same of th	The second secon
	Each Maal & Chasca Sandwith			1 Each Meal & Chaese Sandwich				
	a FI Oz FIC Fruit Drink			8 FI Oz Milk				Miles Reard HO KENLLE

	Diorect	Hyportemian	Visgetartion	Maternity	and the second		The state of the s	Con Sunadania Ostman
The state of the s		1 Con Changeral Ostrosal	1 Cur Suspensed Garmen	1 Cup Sweetening Ostmesi	1 Cup Sweatened Catalwal	1 Cup Sweetened Oatmest	1 Cup Sweetened Oameal	cut ownered camed
Cup Systematic Counsells	Coo Castre	Cole Casterior Cole Cole Cole		Star Print Contain	3/4 Cup Gravy	3/4 Cup Gravy	Nono	3/4 Cup Gravy
3/4 Cup Gravy	None	None	3-4 Cliff Diday	to the contract of the contrac	1 Facts Rescut (GOES)	1 Each Biscuil (60cl)	1 Each Hard Boiled Egg	; Each Biscuit (60ct)
Each Biscuit (60ct)	1 Each Biscuif (lite)	1 Each Bissoil (60cf)	1 Each effect (sees)	Court Ground (News)	· Dr na hada Datt	1 Oz Sausage Petty	1 Oz Sausage Party	1 Oz Peanut Butter
1 Oz Sausage Patty	Oz Sausage Pstly	1 Oz Sausage Patry	1 Oz Peanut Butter	1 OF Sedsage Filtry	o de mandage and	3 3 1 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2	Con Fruit	1/2 Cup Fsuit
12 Cup Fruit	1/2 Cup Fruit	1/2 Cop Fruit	12 Cup Fruit	1/2 Cup Fruit	172 Cup Apple Sauce	of other comme		8 FI Dy Charalista Fortified
8 Fl Or Charolate Fortilled	a FIOx Chaptase Fortied	8 FI Oz Chocolate Fortilled	9 Fl Oz Chorolate Fortilled	8 Ft Oz Choodste Fortiled	8 FI Oz Chocolate Fortified	8 FICE Chooses Former	o m of chancele relation	des stance Ponty
Nine Property of the Property	Revoldant Drift	Breakfast Drink	Broaklast Drok	Dygaktast Drafk	Brouidsal Drink	Breaklast Umitik	Oldandar Cuss	
			· C. Aller Spoor	1 Con Navy Bases, & Ham	1 Cup Beel	1 Cup Bael	t Cup Navy Beans & Ham	1 Cup Navy Beans & Ham
Cup Novy poarts & nam	1 Cup navy code o nam	to cultivately because as country		13 Cin pro	1/2 Cup Flice	1/2 Cup Rice	1/2 Cup Rice	1/2 Cup Rice
1/2 Ctup Rice	1/2 Cup Rice	1/2 Cup Hide	11/2 COD UNION		Chhan	TO CONTRACTOR	1/2 Gup Seasoned Cabbage	172 Cup Sessoned Cabbage
1/2 Cup Sessioned Cabbage	172 Cup Seasoned Cataloge	1/2 Cup Seasoned Cabbage	1/2 Cup Seasoned Cabbage	1/2 City opposition committee	Control (Special	1 Fach Combread (60ct)	1 Each Combread (Ed)	1 Each Combreso (60cm)
Each Combread (66ct)	1 Each Compresd (60ct)	2 Slice Wheat Breed	1 Earth Combread (50ct)	Each Combresed (8000)	Court Contract (second	3 Fach Conkless	1/2 Cup JP Fruit Codted	3 Each Codnes
3 Each Cooking	1/2 Cip JP Frui Cocktul	3 Each Codoss	3 Each Cookes	3 Each Cookes	6 Fights Colonian	a SION Four Donk	8 Fl Oz Fruž Orink	8 FI Oz Fruil Drink
e FI Oz Fruit Drink	# Floz fic Frui Drink	8 Fl Oz Fruit Drink	8 FLO2 Fruit Drink	8 FI Oz Misk	B FIOZ FIGURA	CA TOWN CONTRACT CONT		
				TO FORTIME STATES	3 Oz Smoked Sausage	3 Cz. Smoked Saunage	3 Oz Smoked Saudige	3 Oz Hamburgar
3 Oz Smoked Sausags	3 Oz Smoked Sausage	2 Oz Smound Sausage	655 pains oleu toeta		12 Co August Printers	1/2 Dup Augrahn Polatoes	1/2 Cup Augrain Planoes	1/2 Cup Augraum Potetoas
1/2 Cup Augratin Polatoes	1/2 Cup Augralin Positions	1/2 Cup Augralin Poteloas	1/2 Cup Augrain Potatois	1/2 Cup Augrami Powers	- 1	170 Dip Cole Slaw	1/2 Cup Cole Slaw	1/2 Cuty Colle Shaw
1/2 Cup Cole Staw	1/2 Cup Cole Slew	1/2 Cup Cole Slew	1/2 Cup Cale Skiw	1/2 Cup Cole Staw	1/2 Cab Cota 244	s Fach Combinad (60cd)	1 Each Combresd (Oct)	1 Each Combread (60ct)
Fact Combred (60ct)	1 Each Combread (80cl)	2 Slice Whest Bread	1 Each Combress (60cg	1 Each Combread (80cc)	1 Each Coultiesen fourti	1 Face Calco (80%)	1/2 Cup JP Fruit County	1 Each Calve (60ct)
I Each Cake (68cg	172 Cup JP Fruit Cocktail	T East Cake (60d)	: Each Cow (60ct)	1 Earth Calus (80tt)	1 Filet (Titte Level)	and the state of t	a El Ov Four Dook	8 FI Oz Fruit Drink
8 St Or Fruit Origi	8 FLOz FIO Fruit Direk	8 FI Oz Fruit Drink	6 Fl O₂ Fruit Drick	2 FI OZ MARK	& PIOE Foul Drink	Parish comp	Graduation of the state of the	
								-
Sneck	1 Each Meal & Cheese Sainhwich			1 Each Meat & Chease Sandwich				
	a ELOY BC Foir Dank			8 FI CZ MBR				

115/m Kicina 1115/ED1/LD 85007169/DT07196

Certified On 5/6/2022

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1 Con Not General 1 Con Not General 2 On Figur & Restaurum 2 On Figu	THE STATE OF THE PARTY OF THE P	Diabetic	Hypertenuen	(ingettedan)	Witnester	Beral	Cronne	Con the Count	* Com Hert Datasi)
10.0 c gggs A Francot 10.0	Sun Hot Dares	1 Cup Hot Cares	1 Cup Hot Cereal	1 Dap Hot Derreat	1 Cup Hot Ceresii	1 Cup Hot Cereal	1 CUB HEI C NEW	a On the sea of Delates	3.0) From & Polatogs
Solid Wheal Blast Each Flor Selfats Each	2 Salamateur Outfly	10) French & Printegers	G Oz Escas & Positions	3 Ox Eggs & Passings	3 Oz Eggs & Politions	3 Oz Eggs & Potaloes	3 CZ Eggs & Potteres	Or Light of Courts	1 Each Share Tortifies
Fach Root Store Fach Root		Choo Whan Brand	1 Each Flow Tortillas	t Each Play Tendlus	* Each Flow Tortillas	I Each Flour Tortillas	COCH FERENDAME		
17 Cup Final 18 Cup Final 18 Cup Final 18 Cup Final 18 Cup Final 18 Cup Final 18 Cup Charles	ch Jedy	1 Sigh Tago Souce	1 Each Tago Sauce	1 Each Tide Seace	1 Each Tage Squee	None	Signe	170 Cure Fruit	1/2 Cup Foul
### POX versite Freified Pox versite Freified ### POX versite Freified ### POX versite Freified Pox versite Freified ### POX versite Freified Pox versite Freified Po	Cup Fruit	1/2 Cup Fruit	12 Cap Frail	1/2 Cup Feuil	1.2 Cup Fill	my cult of the consensus		9 El Ozvanila Fondiri	8 Fl Oz vanilla Fortified
Spackast firms Departured fibres Departured fibre	Ozyanilla Fortilled	3 FI Oz vapilla Fortified	8 FLOz venilla Fortilled	5 Ft Oz vanda Fortified	8 FI Oz vanika Fortiled	8 FIC2 variation Fordiner	G TO CAL PROPERTY OF THE PARTY	Brooklast Ormit	Breaklast Drink
SM CQC CHIEF MAC Cleasents 24 Cipc Chief Mac Cleasents Macanni Macanni Copp Chief Mac Cleasents Macanni Macanni Copp Chief Mac Cleasents Macanni Macan		Smakfall Frink	Brookiast Chick	Broaktaut Drink	Stepaketage Cherik	Breakfasi Drink	Orden of Cours		
94 Cup Cell Buc Casserte 94 Cup Cell Buc Casserte 172 Cup Print Bunni 172 Cup Print Bu	Emple exem			1 7 m Canboner Macarin	; Cub Chill Mac Casserole	1 Cup Macaroni & Beef	1 Cup Macaroni & Beef	1/2 Cup Rice	1 Cut Chill Mat Catalogical
1/2 Cup Pento Banne 1/2 Cup Pento Banne 1/2 Cup Pento Banne 1/2 Cup Pento Banne 1/2 Cup Pento Banne 1/2 Cup Seasoned Vegetables 1/2 Cup Seasoned Vegetables 1/2 Cup Seasoned Vegetables 1/2 Cup Seasoned Vegetables 1/2 Cup Seasoned Vegetables 1/2 Cup Seasoned Vegetables 1/2 Cup Seasoned Vegetables 1/2 Cup Seasoned Vegetables 1/2 Cup Seasoned Vegetables 1/2 Cup Seasoned Vegetables 1/2 Cup Pento Band 1/2 Cup Pento	p Chilli Miso Cassorole	3/4 Cup Chili Mac Casserole	34 CUP CITE MAK CARBOTTON	CAD COMPONENT STORY	The second secon	News	None	1 Cup Pinto Soams	1/2 Cup Pinto Beans
In Start North Start	up Navy Beens	1/2 Cup Perio Beans	1/2 Cup Pinto Beans	1.2 Cup Pentu Beans	1/2 Cup Peno Beans	1/2 Cup Seasoned Vegetables	1/2 Cup Seasoned Vegetables	1/2 Cup Seasoned Vigalables	1/2 Cup Seasoned Vegetables
Sede Wreal Blead Scot Wregil Blead Scot Cookies SEach	up Seasoned Vegetables	1/2 Cup Seasoned Vegetables	1/2 Gup Seationed Vegetables	1.2 Cito beacosed vegenoms	The Property (SOL)	1 Each Buscoull (60°C)	1 Euch Biscutt (60cl)	Nono	1 Each Blacut (60ct)
# FIOZ Fort Debts # FIOZ Fruit D	5 Blacult (60ct)	1 Sice Wheat Bread	1 Side Wheat Broad	3 Each Cookes	2 Each Cookers	3 Each Cookies	3 Each Cookies	1/2 Cup JP Fruit Coddad	3 Each Cookes
1 Dat Chudwagon Pathy 3 Oz Chudwagon Pathy 1 Cup Navy Beans 3 Oz Chudwagon Pathy 3 Oz Chudwagon Pathy 3 Oz Chudwagon Pathy 1 Cup Navy Beans 1/2 Cup Brown Geny 1/2 Cup Research		BC Ent Day	A FI CO From Smith	8 FLOX FILT Drick	8 FI Oz Milk	ļ	8 FI Oz Fruit Drisk	8 H CZ HDC DANK	Off Off the pass
Size Chadowagon Pally Size Chadowagon Pally 1 Cup Navy Beans 3 Oz Chadowagon Pally 3 Oz Chadowagon Pally 1 Cup Navy Beans 3 Oz Chadowagon Pally 1 Cup Navy Beans 12 Cup Brown Genry 12 Cup Rose	4 m 1 m 1 m 1 m 1 m 1 m 1 m 1 m 1 m 1 m								
Hamb Rome	Christianaco Putty	3 Dz Chudwagon Pully	3 OZ Chuchwagon Patty	1 Cup Navy Beans	3 Oz Chuckwagon Patty	3 Oz Chuzkwagon Patry	3 Cz Hamburger Sicax	OC CHOLANGEON ELL	12 Cam Brown Grave
p Black IZ Cup Ros IZ Cup R	Bours	Service Servic	Rone	None	1/2 Cup Brown Grevy	None	None	The Contract of the Contract o	Tage Base
pSeasoned Vegetables IZ Cup Seasoned Vegetables IZ Cup S		1/2 Cup Rice	1/2 Cup Rice	1/2 Cup Rice	1/2 Cup Rice	1/2 Cup Rice	1/2 Cup Rice	1/2 Cut cut cut cut	1/2 Cup Seasoned Vegetables
Combined (Stort) Each Combined (Stort) Each		D Out Roseroust Ulustian to	177 Cun Seasoned Voquetables	1/2 Cup Seasoned Vegelables	1/2 Cup Seasoned Vegetables	1/2 Cup Sassoned Vagetables	1/2 Cup Seasoned Vegetones	115 City admitted and administration	Control (Street)
Combined (Rock) 1 Emil Continued (Inc.) 1 Em	up Seasoned Vegetables	1/2 Cuts Seasoned Vingerables	sommethe counces of the 21	Control (BDH)	1 Each Combrest (60ct)	1 Each Combress (60cs)	1 Each Combread (50cl)	1 Each Combresd #0ct)	1 Each Combresd (80ct)
Charle (Bord) I E Cop JP Ford Constall 1 Each Class (Bord) 1 Each Media & Chessa Sandwich	ch Combread (60ct)	1 Each Combrest (stict)	Earli Conbrad (600)	1 Sept Contrast (nov)		1 Fach Cake (60cd)	1 Each Cake (60ct)	1/2 Cup JP Fruit Coxtail	1 Each Cake (50ct)
EFruit Drink 8 FOz FC Full Drink 8 FOz Frait Drink 9 Fl Oz Fruit Drink 9 Fl Oz Full Drink	ch Calgo (60cm	1/2 Cup up Fruit Constall	Teech Case (604)	1 Each Cake (Bord)	1 Each Cake (60ct)	Canal Canal (Const)	PEIO Find Day	8 Fl Or Fruit Drink	B FI Oz Frat Drew
1 Each Med & Cheese Sandwich	Oc Fruit Drink	8 H Oz HC Fruit Drink	8 FTOo Fruit Dinnik	B FI Oz Frud Denk	8 Fl Oz Mak	S FI Oz Frust Drumik	9 FT QZ FT OR DOTHER		
	1	1 Each Medi & Cheese Sandwich			1 Each Meat & Cheese Sandwich				

Certified On 5/6/2022

11 January 11/5 K 1371 L I

STATE OF THE PERSON NAMED IN	THE PROPERTY OF THE PARTY OF TH		Visgetieri	dialography.	Tiple 1	Citation	STREET, STREET	
Bogular	Cincent	A Commence and Co.	1 Can September Good	1 Cup Sureelenad Grits	I Cup Sweetened Grits	1 Cup Sweetened Cirts	Cup Sweetened Cits	I Cup Sweetened Grits
1 Cup Sweetened Grits	1 Cup Gints	1 cup sweezered units	2 Fact Parceles	2 Each Pancakes	2 Each Pancakes	2 Each Partiskos	2 Each Corn Radiks	2 Each Farcakes
2 Each Pancakou	T EBON Marcaus	2 cgdl Parsaws	2 DZ SYND	2 cz Syrup	Z oz RC Syrup	2 cz Syrup	2 oz Paanut Buller	2 au Syrap
2 oz Syrup	oz HC synup	confe 20.7		1 Dz Sansone Patry	1 Gz Sausage Party	1 Oz Sausage Patty	1 Or Sausage Party	COS POLICE BUREY
Oz Sausage Party	1 Oz Sausage Patty	1 Cz Sau sige Fatty	10 Con Fort	1/2 Cup Fruit	12 Cup Apple Sauce	1/2 Cup Applia Sauce	112 Cup Fruit	1/2 Club Fruit
N2 Cup Fruit	1/2 Cup Fruit	1/2 Cup Fruit	1/2 Cost since		B EL CO STOCK PARTY BOTTON	8 FTOz Strawberry Fortilied	8 FI Oz Strawowny Fortified	B FI Oz Strawberry Fortified
9 FI Oz Spawberry Fortified	a FI Oz Strawberry Forbried	a FLOs Strawberry Fortified	6 Fl Oz Strawberry Forblied	B FI Oz Strasberry Forsted	D. L. C. C. D. C.	Donatifical District	Breaktad Drink	Broatbast Direk
Bestlefast Drink	Brondaut Dwk	Broakfast Crink	Breaklast Drink	Srpakfadt Dratk	Brounded Drink	Diddicast Clear	on Committee and the committee of the co	and Chat Sabd
violenn Salad	3 Oz Chicken Salad	3 Cz Chicsen Satad	Nore	3 Oz Children Salad	3 Oz Chieden Salad	3 Oz Chicken Salari	3 Of Unicken Selec	10 Can Scanopard Vandorblos
o Champion Solon	d the Company or any		10 Cun Separated Vaccality and	1/2 Cup Seasoned Vegetables	1/2 Cup Seasoned Vegetables	1/2 Cup Seasoned Vogelables	19 Cup Souscond agatables	112 City Statement authorizant
1/2 Cup Seasoned Vegetables	1/2 Cup Seasoned Vegetables	1/2 Cup Seasoned Vogestales	12 Cup Seasoned Vegetables	1/2 Cup Seasoned Vegetables	1/2 Cup Seasoned Vegetables	1/2 Cup Seasoned Vegelables	1/2 Cup Seasoned legetables	1/2 Our Seasoned Vegelables
1/2 Cup Sausoned Vagotabass	IVZ Cuth Semonary softwares	re- only constitute and and and	1000	2 Since Broad	2 Sice White Bread	2 Sice Bread	None	2 Sice Brass
2 Slice Bread	2 Slice Wheat Broad	2 Size Wheat House	3 Each Cookes	3 Each Cookies	3 Each Coolies	3 Each Conkles	1/2 Cup., IP Figst Coxists I	3 Each Cookes
8 FI Oz Fruit Drink	a FI Oz RC Fruit Drink	8 Fl Oz Fruit Drink	8 Fl Oz Fruit Drink	BFI OZ MIK	8 FIQZ Fruit Orink	8 FJ Oz Fruit Drink	8 FI OZ POS DIEW	OF CETTION
	1					a Dr. B. Fred Orleans Destri	N.CD (Takken	3 De Dinden
3 Oz Fried Chicken Patty	3 Oz Fried Cholon Patty	3 Ctr Bulked Chicken Pathy	1 Each Hald Boiled Egg	3 Oz Fried Choken Pary	3 OZ Haved Chicken many	C. College by Congression and	12 Cuo Poulty Gray	1/2 Cuts Foultry Gravy
1/2 Cup Poultry Gravy	Norw	Nepe	None	1/2 Cup Paulay Gravy	North Constant Constants	12 Cun Seasoned Venerables	1/2 Cup Seasoned Hygelables	1/2 Cup Sessoned Vegetables
1/2 Cup Sausoned Vegetables	1/2 Cup Seasoned Vegetables	1/2 Out Stationed Vegetables	1/2 Cup Seasoned Vegetables	1/2 Cup Seasoned Vegetitides	1/2 cdb sessoned severances	The Control of Debugger	177 Duo Mashad Pointage	1/2 Cup Membrod Perutoes
1/2 Cup Meaned Polatoes	1/2 Cup Mashed Poratoes	1/2 Cup Masthed Positions	1/2 Cup Mbs/Md Potestons	1/2 Cup Miumod Patintons	1/2 Cup Mached Potaloes	172 CAD MISSING POLIMONS	None	1 Each Biscut (90ct)
Each Biscuit (60ct)	1 Slice Wheat Bread	1 Slice Wheat Bread	(Each Biscuit (60ct)	1 Each Biscut (80ct)	J Eliza Biscan (aoct)		10 Co D Ent Probabil	1 Fach Callo (60cm
	1/2 Cup JP Fruit Cockrail	1 Each Cake (60ct)	1 Each Claw (60ct)	1 Each Culve (50ct)	1 Each Cake (60ct)	1 Each Care (80ct)	122 Cultura Contrain	a El O Fruit Deriv
e FIOz Fruit Drink	B FI Oz RC Frut Drink	8 Fl Ox Fruit Ortok	g #1 Ox Faut Onns	8 FI Oz Milk	8 F1Oz Fruit Ormk	8 FI Oz Frut Drink	8 FI OZ FOJI DYNK	Bridgmin bear
	1 Epch Meet & Cheese Sandwich	R:		9 Each Meal & Cheese Sundwich 8 FI Dz Milk	24			

Regular	Diabelic	Nypertension	Vegeturisa	Managemen		1 Chin Superiored Little	1 Cub Sweetened Gritt	1 Cup Sweatened Gnts
1 Cup Sweetshed Grits	1 Cup Grits	1 Out awarened Gres	1 Cup Swiveling Grits	* Cup Sametimes Gitts	1 Cup Sweetened Ghis	a Or Ford & Polatoon	3 Oz Egg & Potalogs	3 Oz Egg & Putatoes
3 Oz Egy & Polatoes	3 Oz Egg & Polatoes	3 Cz Egg & Polafots	3 Oz Egg & Potatoea	3 Oz Egg & Potstods	3 02 590 n. MOSIOSS	1 Earth Elvis Todillas	t Earn Carn Toddla	1 Each Flour Tomilles
Each Flour Toriffet	1 Each Flour Tortibas	I Each Flour Torfillas	1 Each Flour Torrillas	Each Flour Totalities	1 Sasta Sali denimin		1 Fact Taco Sauce	Noise
Each Tarm Suece	1 Each Taco Sauce	1 Earth Taco Sauce	1 Each Tace Sauce	: Each Tuco Surse	200		13 Cua Fall	t/2 Cup Fluid
		TO COS FIFT	12 Cut Frui	1/2 Cup Fruit	1/2 Cup Apple Source	15 cmb white same	The second second	A FI Oz Chomlaia Fortige
Children and Children		S Contract Contract	s Fi Oz Chocotaty Fortiled	8 Fl Oz Chocolate Fortified	8 PLOz Choodite Fortified	8 FI Oz Chocolate Fornied	DTI Of Comment owner	
II FI OZ Chocolete Fortified	OF Chemota coming	Control Control Control		Brankfast Drink	throadrast Drink	Breakfast Drink	Brenklen Dunk	Diggital Colle
Breaktagt Orink	Broadfaut Distrik	Bregodyst Drink	Hispaniani Dinin	Controller Control		3 Oz Burika	Control of the Contro	3 Oz Burtto
3 Oz Burito	3 Oz Burnipo	3 Cz Burrio	None	3 Oz Burito	O CZ Blinto	1/2 Cup Spanish Rice	1/2 Cup Spanish Rize	1/2 Cup Spanish Rice
1/2 Cup Spanish Rice	1/2 Cup Spenish Rice	1/2 Cup Spanish Rice	1/2 Cup Spanish Rica	1/2 Cup Spanish Rice	107 calls abundance	1 Each Flour Tortillas	1 Each Com Tortillas	t Each Flour Tortilles
Each Flaur Tortillas	1 Since Wheat Bread	1 Since Wheat Bread	I Each Figur Torillas	t Each Flow Sortilloss	TEMPORATION AND THE REAL PROPERTY OF THE REAL PROPE	3 Each Cookles	1/2 Cup JP Fruit Codust	3 Each Cookies
3 Each Cookes	1/2 Cup JP Fruit Cocklett	3 Each Cooldes	3 Each Cookes	3 Each Cooking	and the second	8 FI Oz Fruit Drink	8 FI Oz Fruit Drank	8 FI Oz Fruil Drink
8 Fl Oz Fruit Drink	8 FI Oz FIC Fruit Drink	8 FI Oz Fruit Drink	S FT Oz Fruit Osink	B FI CZ WIR				
					3 Che Sahiburu Shaik	3 Ct: Salisbury Steak	3 Oz Salásbury Steak	3 Oz Salisbury Steak
3 Oz Salisbury Steak	3 Oz Salisbury Stnak	a Oz Salisbury Staak	Norte	4 Ch Osmoory Comes	Maria.	None	1/2 Cup Brown Gravy	1.2 Cup Brown Grany
I/2 Cup Brown Gravy	Hone	None	Nighte	1/2 Cup Stown Gravy	200	17 Cun Macragni & Chorne	1/2 Cup Rice	1/2 Cup Mosaron & Cheese
1/2 Cup Mucaroni & Chemse	1/2 Cup Maceron & Cheese	1/2 Cup Massroni & Cheese	1 Cup Macsioni & Cheese	1/2 Cup Necesory & Crisesse	10 Cur Secretar Vacantinas	1/2 Cup Seasoned Vegetables	1/2 Cup Seasoned Vigetables	1/2 Cup Sessoned Vegetables
1/2 Cup Seasoned Vegetables	1/2 Cup Seasoned Vegetables	1/2 Cup Seasoned Vegerables	12 Cup Seguned Vegetables	1/2 Cup Seasoned vegetables	of the parties and transfer	1 Each Biscuit (80ct)	None	1 Each Biscur (65d)
1 Each Biscult (804)	1 Skes Wheat Bread	1 Slige What Braud	1 Each Blockit (60ct)	1 Each Biscur (60ct)	1 Each Calle (60cm)	1 Each Cake (60cl)	1/2 Cup JP Fruit Codeal	1 Each Cake (80ct)
I Each Cake (50ct)	1/2 Cup JP Fruit Cocklail	t Each Cally (60ct)	1 Each Cake (60ct)	1 ENCH CHER (MACK)	200 600 000	A FLOR Fruit Diffuit	8 FI Cz Frus Drink	8 FI Cz Frut Dins
8 FI Oc Fruit Orink	B FI Oz RC Fruit Drink	8 FICE Fruit Dank	E HI GZ Frud Drink	8 FI OZ MBK	o rich run burn			
1	I Each Meal & Cheese Sandwich			1 Each Meat & Cheese Sandwich				
11年代の日本の日本の日本の日本の日本の日本の日本の日本の日本の日本の日本の日本の日本の	8 Fl Oz RC Fruit Drink			BHOZNA				ALL MATERIAL WAY

Hunt County Detention Center - Week 2 Friday

Regulate	Dinbetic	Nyperfermen	Registering	Actual Column			2 0 days	1 Out Owner of Care
1 Cup Sweetaged Grits	1 Out Grits	1 Cup Sweetened Gritz	1 Cup Sweetened Onto	1 Cup Sweetened Gits	1 Cup Sweetened Gills	1 Gup Sweetened Carts	C 60 0000000000000000000000000000000000	and the constitution of the
3/4 Cup Grawy	Hone	Sagrage	None	314 Cup Gravy	None	liane	(Each Hard bowds (3)	Jan Cold Strainly
Each Biscuit (60c0)	1 Each Buscoll (80cc)	1 Each Sescuit (60ct)	(Each Becui (650))	1 Each Biscur (Roct)	1 Each Biscuit (60ct)	I Each Bisecial (80ct)	9000	Code and a second
Oz Sausacc Patty	1 Oz Sausage Patty	1 Oz Sausage Patty	1 Or Peanul Buller	1 Cz Sautiego Patry	: 1 Oz Sausage Patty	1 Oz Sausage Patty	1 Oz Sausage Pady	earted Boxoc tgg
12 Cm Prui	12 Car Fruit	1/2 Cap Frair	1/2 Cup Fruit	1/2 Cup Fruil	1/2 Cup Apple Sauce	1/2 Cup Apple Sauce	12 Sup Fluit	12 Cup Fruit
B Dr Chocoloty Fortiflact	B B Ox Orocolog Borlland	a FIO: Choosale Footies	5 FI Oz Choodate Fortified	8 Ft Oz Chootelae Forthied	8 FI Oz Chocolale Fortified	6 FI Oz Chacalate Fortiled	5 Fl Oc Choodate Frilled	8 FLOz Choocase Fortifed
Research Drink	Physical Driving	Brookfact Drow	Broakdast Draw	Begattast Drok	Breakfast Onnk	Breakfast Drink	Broaklast Drine	Beaklast Direk
		100000000000000000000000000000000000000		1 Out Body Massacov	1 Cup Roth Measure	1 Cup Robbi Medisauce	1 Cup Miratsauce	1 Cub Rotini Meetseuce
- cup regun measurance	34 CID NORM MEASURE	The case Leading Microsoft	Company of the party of the par		TO Care Seasoned Verrolinie	17 Cur Seasoned Vegetable	1/2 Cup Sourcound Vigurable	1/2 Cup Systemed Vegetable
1/2 Cup Sansored Vegetable	1/2 Cup Seasoned Vegetable	1/2 Cup Seasoned Vegetable	: 1/2 Cup Seasoned Vegetable	15 CDD Opposition and annual		10 Car Italian Slaw	1/2 Cup hakan Slaw	1/2 Cup Estan Shw
1/2 Cup Italian Slaw	1/2 Cup Italian Slaw	1/2 Cup Italian Slaw	1/2 Cup Italian Slaw	THE CHE SHAP OWN	145 Coff again, Case	d Barbara (COnt)	13000	1 Each Combress (50cm
Each Combread (60ct)	1 Slice Wheat Bread	1 Silice Wheat Bread	1 Each Combraad (50ct)	1 Each Compress (SCC)	i cadi complete (over)	The state of the s		o n
I Eich Cookles	1/2 Cup JP Fruit Coddail	3 Each Caclairs	3 Each Cookies	3 Each Cookes	(3 Ends Cookes	3 Each Conkies	1/2 Cup JP Fruit Coottail	3 Each Victories
FI Oz Fast Drink	a Floz RC Fruit Drink	8 FI Oz Fruit Drink	8 FI Oz Fruit Orlok	8 FI OZ MÍK	B FI CZ Frut Drivk	8 FI Oz Frutt Dank	12 dip JP Fruit Contra	STATE SOLD STATE
	The state of the s	me reflected agent on the conference table of payment and the	September 1911 (1919) property and the second september 1911 (1919) property and the second s				SROZ Froz Drink	
T Dy Chicken Fried Steak	3 Dy Chickon Fried Strak	3 Cz Harnburget Party	1/2 Cup Rice	2 Oz Chicken Fried Steak	3 Oz Hariburger Patty	3 Oz Chicken Fried Steak	3 Oz Harsburger Ptdy	3 Oz Chicken Filed Steak
19 Cus Parson Gravy	libror .	Manu	None	1/2 Cup Popper Gravy	None	Nane	1/2 Cup Propper Gray	1/2 Cup Pepper Gravy
17 Can bhishart Polistoea	10 Can Marched Pointons	1/2 Cup Mashed Potaloes	1/2 Cup Minched Potutoes	1/2 Cup Mashed Edutions	1/2 Cup Mashed Potatoes	1/2 Cup Mashed Potatoes	12 Cup Mashed Postbes	1/2 Cup Mashed Potatoes
Constant Uncertaint	12 Cun Sommonid Vintuitable	15 Curt Seasoned Vagoration	1/2 Cup Seaconed Visgorable	1/2 Cup Sessoned Vegetsble	1/2 Cup Sensoned Vagetable	1/2 Cap Seasoned Vegelable	1/2 Cup Seasoned legislable	1/2 Cup Seasoned Vegetable
The property of the state of th	Silver Mineral Blanch	2 Sien What Swand	Each Combroad (30ct)	1 Each Compress (80d)	1 Skog While Bread	1 Each Combroad (59ct)	1 Each Comboned (IDd)	1 Each Combress (50ct)
	The state of the s	1000	THE PROPERTY.	* Each Cuke (50ct)	1 Each Cake (60t)	1 Each Cake (60ct)	1/2 Cup JP Fruit Codtail	1 Each Cake (60cc)
COOR CARD (SWALL)	182 CGD of Title Copies	1 Card Card Land	Theresis desired		West Control	S E Or Front Durck	SFI Oz Frad Dunk	8 FI Oz Fruil Drynk
a FI Oc Fruit Drink	B FLOt FIC Fruit Dynk	B FI Oz Frun Drnik	is FI Oz Frud Oroni	8 FI Oz Mik	B =1 Oz Fruit DimK	S FI OZ Fran Ostrok	E PACE THE COMP	CTT CALL THAN COUNT
Smars	1 Each Meal & Checse Sandwich			1 Each Meal & Cheese Sandwich				
				BBQ-MBk				

85007169/DT07196

Certified On 5/6/2022

Detention Center— Week 2 Saturday

Regulate	Diubetic	hypotherisan	REMINES (DIA	NO ALCO DE CONTRACTOR DE CONTR			Cin Supplement Office	1 Cyn Swedinin Delman
1 Cup Sweetsned Ontinnal	1 Cup Oalmed	1 Dup Sweetened Oatmest	1 Cup Sweetened Datmied	1 Cup Satellaned Ostmani	1 Cup Sweetened Calmeat	1 Cut unine of the Country	Or Eng & Polatox	3 Or For & Publices
1 Oz Egy & Potribes	3 Oz Egg & Pointogs	3 Ox Egg & Potenoos	3 Oz Fyp & Politices	3 Oz Egg & Potatora	3 Cz Egg & Potaloes	Section of the sectio	1 From Total Total	1 Boy Earl Toping
Flour Each Tertillas	1 Sice Wheat Bread	I Flour Elach Tortillas	1 Flow Each Tarifice	1 Plant Each Torollas	† Flour Each Torbbas	1 Page Cath Indiana		
	1 Fach Taco Sture	1 Each Tuco Sauce	T Each Tapp Spoce	1 Each face Stude	None	Ngne	Legon lego States	1
The second second	3775	5 7 7 7 7 8	172 Con Fruit	1/2 Oak Fruit	1/2 Cup Apple Sauce	1/2 Sup Apple Sauce	1/2 Cup Fruit	1.2 Cup Fruit
1/2 Culp Hour	ng culp rium	and confirm and	1	E COLUMN TOURS	8 FI Cz vanilin Fortified	6 Ft Oz vanilla Fortilled	8 FI Ozvanilla Fortled	8 FI Cz warda Formed
3 FI Oz vanilla Fortilled	8 FI Oz vanilla Fortified	8 F(Oz vanilis Fortiled	S FI Oz yanda ro'used	DELOC Agrees colonian		Baraban Rank	Brooklast Drink	Breaktost Donk
Seguidast Ortak	Broskfagt Drick	Brosidast Drink	Hroaklast Dritk	Bregistast Drink	Broakfast Onnik	Orderett come		
	The Control of the Co	Table Complete Street	3 Oz Cheese	Leach Smoked Sausage	1 each Smoked Sausage	1 each Smoked Sausage	1 each Smoked Stuage	1 cach smoken satisage
1 each amoust stratege	1 cach official sensage	a state of the state of the	. 12 Common Vandarka	1/2 Cur Systemed Veoptable	1/2 Cup Sessoned Vegetable	1/2 Cup Saasoned Vegetable	1/2 Cup Seasoned Agelable	1/2 Cup Seasoned Vegetable
1/2 Cup Seasoned Vegetable	1/2 Cup Seasoned Vagettole	1/2 Cap Seasoned registrow	12 Can Maranoi Salad	1/2 Cup Macaron Salad	1/2 Cup Macaron Salad	1/2 Cup Macaroni Salad	1/2 Cup Macaroni Skod	1/2 Cup Macaroni Salad
1/2 Cup Macaroni Salad	Cap Machon Sand	1/4 Cold Introduction Section	Each Combined (SOC)	Fach Carlygod (Sec.)	1 Each Combread (60ct)	1 Each Combread (60cl)	1 Each Combread (Gd)	1 Each Combread (60ct)
1 Each Combress (600)	Sign whose signs	TO SECTION OF SHARE OF SHARE	3 Each Cookes	3 Each Cookes	3 Each Cookers	3 Each Coulies	12 Cup P Fruit Codfail	3 Each Cookies
a contract of the contract of	and the same of the same	**************************************	9 Fl Oz Fruit Drink	8 FI OZ MIK	8 F1 Cz Fruit Drink	8 F) Or Fruit Drink	8 FI Oz Fruit Brink	8 FI OZ FYUT DYNK
A CONTRACTOR OF THE PERSON OF		10						
		3787	: None	S Oz Buntla	3 Oz Hamburger Steak	3 Cz Hamburger Steak	3 Oz Byrribo	3 Oz Burillo
o Ca outrain		12 Our Connected Worstlahla	1/2 Cup Segroned Vego(gbb)	1/2 Cup Sassoned Vegetable	1/2 Cup Sassoned Vegetable	1/2 Cup Seasoned Vegetable	1/2 Cup Seamoned Wgutstile	1/2 Cup Stationed Wigetable
to Cob Selection trademon	100 Collection and arrange	The Control of the Co	1/2 Cup Spanish Rice	1/2 Cup Spanish Rice	1/2 Cup Spanish Rice	1/2 Cup Spanish Rice	1/2 Cup Spanish Ris	1/2 Cup Spanish Rice
1/2 Cup Spantan Alice	1/2 Cup sparasi Nicol	who issued the 21	I Each Tordens	1 Each Tortillus	1 Each Torollas	1 Each Toralles	1 Each Com Torollia	1 Each fortility
I Each Tortiflue	1 Shoe Wheel Great	TERCH CORRE	The Property of the Property o	T Each Cake (80ct)	1 Each Celve (60ct)	1 Each Cake (80cl)	1/2 Cup JP Fruit Cooked	1 Each Cale (60ct)
I Each Cake (60ct)	1/2 Cup JP Fiull Cocked	1 FBCII CRIM HOUCH	Theory and Charle		220	B EL C'E Fruit Drich	8 FI Oz Fault Orlak	BFI OZ Fruit Ortex
8 FF Oz Fruit Drink	B FI Cz RC Fruit Drink	8 FIOz Fruit Drink	8 FI Oz Frud Dama	SFIOZNIK	8 FIOZ FAMI UTIK	on or or or or or or or or or or or or or		
ST ST ST ST ST ST ST ST ST ST ST ST ST S	1 Each Mest & Cheese Sandwich			1 Each Mest & Chaese Sandwich		3		
	S FI Oz PIC Fruit Drick			8 FI Oz NOK				CA BACASHS N +16

Maria Kisana W.S.R.D.W. L.D. 85007169/DT07196

Certified On 5/5/2022

1/2 Cup. IP Frui Codesil 1 Each Celo (60x) 6 Fl Oz Fruit Dink 8 Fl Oz Fruit Dink			- BRIOZ MB				Control of the contro
up JP Fruit Contail 2: Fruit Drink			:) Each Meel & Cheese Sandwidh	i i		1 Each Meat & Cheese Sandwich	Squak
up JP Fruit Control	OTICE FLORE CHAR	S FIOZ FAM DRION	9 FI Oz Fruit Drink	8 FI Oz Fruit Oriok	5 FI Oz Frut Drink	a FI Oz RC Frat Drink	8 FT Oz Fruit Drink
ID Fruit Control) Each Calle (80ct)	1 Each Calle (60ct)	1: Each Calve (60ct)	1 Each Cake (80ct)	1/2 Cup JP Frui Cockud	Each Cale (50ct)
	4	1 Each Biscult (BOCT)	1 Each Blocut (60ct)	1 Each Bescut (80ct)	1 Each Busquid (60ct)	1 Slice Wheet Breed	Each Biscuit (60of)
		semedas natiotisis den 21.	1/2 Cup Seasoned Vegetable	12 Cur Seasoned Vegetable	1/2 Cup Seasoned Vegerable	1/2 Cup Sessoned Vegerable	1/2 Cup Seasoned Vegetable
*		1/2 Cup Mastred Pittatoes	1/2 Cup Manned Polaticas	1.2 Cup Mayand Potatoes	1/2 Cup Mashed Polatons	1/2 Cup Mashed Potatoes	1/2 Cup Mashed Pointoes
1		None	1/2 Cup Brown Gravy	None	None	None	1/2 Clip Brown Gravy
The second second	-	3 CZ Smoradone averan	3 Oz Smotharad Staak	1 Cup Parto Bours	3 Cz Shothered Steak	3 Oz Smothered Sleak	3 Oz Smothered Stock
3 Oz Smothered Steak 3 Oz Smothered Steak	3 Cr Smothard Steak	200					
			Control Control	STICZ HISTORICS	8 Fl Oz Fruit Drink	8 FI Oz FIC Fruit Drink	S FI Oz Frull Drink
8 FI Oz Fruit Orink 8 FI Oz Fruit Drink	6 FLOx Fruit Dried 8	3 Fl Or Frail Drink	o Dorsell Oriel	1 000000	Sept.	1/2 Cup JF From Cocktain	Each Cookies
1/2 Cup JP Fruit Coortest 3 Each Cookers	3 Each Cookies 12	3 Each Cookes	3 Each Cookes	A Frank Cooking		Company Company	N U CO
	2.5%e Bread No.	2 Since White Bread	2 Slice Bread	2 Slice Bread	on the Winest Bresse	No.	
TO THE COMP CHANGE	12 Cup Carrott	1/2 Cup Cole Stew	1/2 Cup Cole Slaw	12 Cup Cole Slaw	12 Out Cole Staw	127 Cum Cola Slaw	23 On Oak Simu
		1/2 Culp satisfarian ocean	1/2 Cup Parato Salad	12 Cup Potato Salad	1/2 Cup Poteto Balled	1/2 Cup Potato Salad	1/2 Cup Points Saind
1/2 Cup Potero Saler 1/2 Cup Potero Saler	Sales	9	S ENCY COLUMNS	I Each Hwd do led Egg	2 Each Franks	2 Each 880 Frenks	2 Each 980 Franks
2 Each SBO Franks 3 oz Tura Salad	Zeach Franks 28	of Fred Deader		A STREET, STRE	Diegonasia pamin	: Breaklast Drink	Breakfast Orink
Breaklast Drink Breaklast Drink	Brezidasi Drink Br	Breakfast Dink	Brookfast Drink	ii ii ii ii ii ii ii ii ii ii ii ii ii		Golden Controlled a Control	D THE DESIGNATION OF PERSONS
O FA CALCUMATION IN COMMENT	6 FIOZ Skawosky Formac	B FIOz Strawberry Fortified	8 Fl Oz Strauberry Funified	8 F3 Oz Sznadbery Fortillod	ESTO: Streetween Fortfield	a El Or Strawborn Fortified	
		1 Oz Sjusage Patty	1 Dr Sausage Purry	1 Or Peanul Bullet	1 Cz Sausage Paty	1 Oz Suujage Putty	Oz Sausago Patty
		COZ PIL SYNUS	2 or Syrup	2 oz 5/mp	2 ca Synup	2 oz RC Syrup	2 az Syrup
		C Laur Parkers	2 Each Parkakos	2 Earth Plancykos	⊋igen Pamswos	1 Each Plantowes	Each Pascalog
2 Each Com Torollos 2 Each Panciskos	Z Cap awaran ad disa	1 Cup Sweetened Gifts	1 Cup Satestened Grits	1 Cup Sweetened Cirts	1 Cup Sweeterad Critis	1 Cup Gris	Cup Sweetsned Grits

85007169/DT07196

Certified On \$/6/2022

Hunt County Detention Center - Week 2 Monday

	1 San Calman	Cup Swellshoot Dallwid	1 Cup Swatelened Ostraval	1 Cup Serentand Ostimed	t Cup Swedtened Dutmen	1 Call Continues of the Land		Sur Lineary
Call Supposed Contract	None	None	None	3rd Cap Geory	Home	Souther:	none	1 Sech Bressit (60ct)
	The state of the s	1 Boot Beaut (Soc)	End: Greent (60x0	1 Each Blocuit (66ch)	Facts Blacket (60ct)	T Ends Biscur (skspt)	Control and Systems 1999	- Land Board From
Committee of the Commit	1 Dr Sautone Pully	1 Oz Samuel Party	1 On Pearlet Butter	1 Oz Sausage Pathy	1 Oz Saucogi Patty	1 Oz Sausage Flitty	.) OZ Sassago racij	to Cap Soul
	7/2 Gup Foul	1/2 Outs Final	10 Op Fait	1/2 Cap Fault	Special additional (1):		The state of the s	B & Cz Chossiane Formand
	P BO Company Francisco	8 Fl Cz Chardese Fortilled	# FI Oz Chacolate Fortified	8 FLOr Checolate Fortilett	s FLOy Occoller Fortled	8 FICE CHOCORIA MINISTS		Broat fact Drink
and the Calebratana Parameter	000000000000000000000000000000000000000	Avenifad Dom	Browlest Crok	Bite Mithal Drink	Sessidast Draft	Bresidest Door	- Circle Conne	Common of the
Smaktasi Deirik	Smartage Laters	Control of the second			2 On Tana	3 Gz Taoca	3 Oz Tecus	Jiz Tacos
Or Those	3 Oz Tacos	3 Oz Tacos	Nuon	3 Oz Tados	3 OZ 18206	10 Cun Sousaned Webstables	172 Cup Seesonad Vagetables	12 Cup Satsoned Vagelables
VZ Cup Seasoned Vegetables	1/2 Cup Sessoned Vegorables	1/2 Cup Seasoned Voydubles	17 Cup Sewsand Vagentiles	Commission Designed Off 21	and the second of the second	1.5 Car Sourch Blos	1/2 Cup Spanish Rice	1/2 Cup Spartun Rite
1/2 Cup Spanish Rice	1/2 Cup Sparseh Rice	1/2 Cup Sparksh Rice	1/2 Oct Spanish Rice	1/2 Cup Sported Histor	THE STATE OF THE PARTY OF THE P	Feet lottes	1 Each Tortillas	1 होता रिनाडीक
Each Torbillas	1 Slice Wheel Bread	1 Each Torilles	1 Each Fortillas	LESS SOUR	Charle Demons	On the Country of the	172 Cus JP Frigi Cocktail	3 Sach Cookies
Each Cooties	1/2 Cup JP Fruit Codetail	3 Each Cooldes	3 Each Cookes	3 Each Cassions	3 EJERT COOMES	A DO TO THE REAL PROPERTY.	B FI Oz Frud Drink	&R Oz Fruit Drink
a Pi Oz Fruit Orlnk	B. Floz RC Fruit Drink	B FI Oz Frat Drink	B F1C2 F1ut Omb	# FIOR WIK	BEIOT HISTORY	- And a property of	A separate business and the second of the se	
						2	3 Oz Snoled Saucace	30z Cholen
Oz Smoked Sautage	3 0z Smoked Sausage	3 Oz Smored Sausage	2 Cheste	3 Oz Smoked Sausage	3 Oz Smoked Sausage	Co Co Control Control	Vid Cup Poultry Grawy	10 Cup Poultry Gravy
VI Gue Poutity Gravy	Nat	None	i Sea	1/2 Cuty Fraultry Gravy	80	to Co. Leaving Desilons	V2 Due Augment Politicos	IR Cup Augistin Potatoes
1/2 Cup Augratin Polatous	1/2 Cup Augratin Polatoes	1/2 Cup Augration Potations	1.0 Cup Augram Potamen	1/2 Cup Augratin Potabus	1/2 Cup Macaron	1/2 Cap Seasoned Vegetables	1/2 Cup Streamed Vegetables	16 Cup Statemed Vegetables
1/2 Cup Seasoned Vegetables	1/2 Cup Seasoned Vogetakles	1/2 Cup Sousaned Vegatebles	12 Out Sentimes Megastrics	Concentration of the September of the Se	The same of the sa	1 Carl Combuned (ICCs)	* Esca Combrand (BDC)	1 Each Combresed (80ct)
Each Coinbrasi (Wict)	1 Sloo Whent Bread	2 Slop Wheet Brest	1 Each Combreed (60cg	3 Each Combread (8001)	Section Communication of the C	1 Ext 046 (807)	1/2 Out JP Faul Constant	1 Seach Cultur (60cm)
Each Cale (Met)	1/2 Cup JP Fruit Cocinal	1 Each Calva (60ct)	1 Eadi Cayo (EDCI)	1 Each Calco (S0ct)	1 Each care level	and the first from	N FI Ct. Food Drink	610: Ful Dist
	8 Floz RC Frus Orink	8 FT Oz Fruit Drink	8 FT Co Fruit Dank	8 FOZ VIII.	8 FLOE Fruit Drink	O PLOS DIVIN		District of the last
GO TO TO TO TO TO TO TO TO TO TO TO TO TO	1 Each Moon & Cheese Standwich			1 Each Mear & Chaese Sandwich				
	100.000			6FIOZ MBK			7,2	THE KNIE HIS KITH LE

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to los Caren	1 Can Mor Careal	1 Cup Hot Carael	1 Cup Hot Ceresi	1 Cup Hnt Cercul	1 Cup Hot Carsail	1 Cup Hot Certsal	109 F1088	Cold doc section
O Samuel Batt	9 Ov Con & Potential	3 Or Eyes & Politices	3 Or Egg & Poblishing	3 Oz Egg & Polatikos	3 Oz Egg & Politices	3 Ov Egg & Potazies	3 Or Egry & Polations	author vife 20 zon
Silve Spand	1 Ske What Bread	1 East Floy Tortillas	1 Each Flow Torday	1 Each Flour Torsillas	1 Each Flour Torbilles	Each Flour Torsius	1 Each Corn Tonible	1 Each Hour torsians
the holes	t Each Tyco Sauco	1 Each Tarc Souce	1 Each Took Sauce	* Each Tace Saude	hore	Pigne	1 Each Taco Sauce	1 Hach 1900 Selects
O Con Front	12 Cup Full	1/2 Cap Faul	12 Cup Faul	1/2 Cup Fruit	1.2 Cup Apple Sauce	1/2 CLD ADSIG SAMOO	14 000	DELEGATION FOR STATE OF STATE
	B ELC's vanilly formities	8 FI Or vanilla Fortied	8 FI Cz vanilla Fortified	8 FF Oz YSANIJA Fortified	5 FI Oz vantta Fortited	8 FI Oz význěja Fortified	d H Ocyclist Formo	a ri Continue contra
STATE OF STA	Dronking Ponk	Brandsteet Drink	Brnakhyst Orisk	Brusklast Drink	Dealtas Dirin	Broaldast Drink	Breakted Drink	Broaddest Drank
Contract to the same	A CONTRACTOR OF THE PERSON OF		· Or a Prince History	1 Can Turkey Pol Pe	1 Cap Turkey Pol Per	1 Cup Turkey Pat Pa	See Tulkey	1 Out Funktry Pot Pic
Cup Turkey Pot Pis	1 Cup turkey not me	Copi Gray of Too	mark the form		Silveri	None	114 Cup Foultry Grave	1.4 Cuo Poutry Gravy
t/4 Cup Poultry Gravy	None	Norm	Norm	THE CUP POURTY SERVY	2003	1300 Nobed Bellevia	1/2 Cura Manhad Potrons	1/2 Ctip Mached Polatoes
1/2 Cup Mushed Potetoes	1/2 Cup Mashed Potames	1/2 Cup Mashed Follators	1/2 Cup Mastred Potatoes	1/2 Cup Moshed Politices	12 Can Seasoned Cabbade	1.2 Cup Carnet	1/2 Cup Sessioned Olicago	1/2 Cup Seasured Calchage
1/2 Cup Seasoned Cabbage	1/2 Cup Seasoned Calibage	1/2 Cup Seasoned Cetthogo	1/2 this sensitive change	I Could establish the consequence	n con plant (MI)	1 Each Biscutt (60cm)	5000	: Each Biscolt (60st)
1 Each Stscult (50ct)	1 Sice Wheat Bread	1 Slice Wheat Bread	1 Euch Biscuit (50ct)	1 Each Blazatt (600)	: CHO GEOTH (DOW)	Total Control of the	100 per today	3 First Cosses
2 Exch Cooldan	1/2 Cup JP Fail Cockted	3 East Cosies	II Each Cookies	SIESEN Cuodesi	3 Each Cookins	SERVICE COORD	is \$1 Oz Foul Dook	S FI Oz Frot Drink
e FI Oz Fryit Drink	BFI Oz RO Fail Drink	8 Ft Oz Fout Drink	IF FT C12 Fruit Drink	SFI OZ MIK	8 FI OZ FOJI DOWN	D T LOS THIN WAS		
		300000000000000000000000000000000000000	A Pile Binto Respo	5 Oz Pepper Steak	3 Ct. Pepper Stouk	3 Oz Papper Steak	3 Cit Popper Steak	3 Oz Pepper Steak
S Oz Pepper Stedt	3 Oz Pepper Steak	3 OZ Pepper Steak	A conference or service		None	Rone	None	1/2 Cup Browtt Gravy
1/2 Cup Brown Genry	Palorier	None	Nome	112 Old Brown Gravy	1	2000	1/2 Cup Pice	1/2 Cup 5kg
UZ Cuu Rice	1/2 Cup Rica	12 Sup Rice	1/2 Cuc Rice	1/2 O _v p Rice	1/2/00/1409	The Contract Variable	1/2 Can Sewiomed Writish So	1/2 Cup Sensored Vegetable
1/2 Cup Seasoned Vegetable	1/2 Сцр Ѕенксими Увдетарів	1/2 Cup Sessoned Vegotable	W2 Cup Sessoned Vegstable	1/2 Cup Suasoned Vegetable	1/2 Cup Sessoned videracies	The Cold Street, and an december	1 Marin Chinabasan (Iller)	1 Each Combread (60d)
I Each Corntywed (SCol)	1 Slice Wheat Bread	2 Slice Without Evenu	1 Each Combread (90ct)	1 Each Combread (80cl)	1 Ske White Bread	T Fact Cake (Spet)	12 Cip JP Fruit Codded	t Each Cake (60ct)
Each Cake (80ct)	1/2 Cup JP Fruit Cocktail	1 Each Caive (60ct)	1 Each Cake (60ct)	T Buch Cake (60ct)	TERRIT Cave (soc.)	200	BEIO: Full Print	8 FI Oz Frut Drink
s FI Oz Pruit Orini	8 FI Oz RC Full Drink	BFIO2 Fruit Drink	8 FI Cz Fruit Drink	a H Oz Műl	8 FLOS Hatt Office	the Fire Man of Association		and the second s
							and the second second second second	
Snapk	1 Each Meal & Cheese Sundwich			t Each Must & Chiese Sardwich	The state of the s		The second secon	The same of the sa
	a Dich Bo Fard Dich			SHOTMY				

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And the state of t			1 Each Meal & Cheese Sendwith 8 Fl Oz Milk			1 Each Meet & Cheese Sandwich	S.
				4	OTT CAT THE COMM	O FI OZ FIC FISH CRIDA	8 FI Oz Fruit Drink
8 FI Oz Fruit Drink 8 FI Oz Fruit Drink	1 Each Cake (90c) 6 F1 Oz Fruit Drink	1 Each Cake (60ct) 8 FtOz Fruit Drink	1 Each Cake (80ct) 8 Fl Oz Milik	1 Each Cake (50ct) 8 F1 Oz Fruil Drink	† Each Cale (60d)	1/2 Cup JP Frui Cochied	Each Cake (60et)
None 2 Sloe Bread	2 Sice Bread	2 Slow White Bread	2 Sice Bread	2 Sine Bread	2 Sice Wheat Bread	1/2 Skoe Wrsen Bread	1/2 Cup Saxsoned Vegetables
1/2 Cup Green Bears 1/2 Cup Green Bears	1/2 Cup Greun Botton	1/2 Cup Grown Basins	1/2 Cup Green Busins	10 Cun Green Boons		ne not come oppose	LY COD LOCATE CHANGE
-	172 Gup Putato Sated	12 Oup Maczenn Saled	1/2 Cup Potato Salad	1/2 Cup Potato Salad	10 Can Period Salad	a or addy on	a Crosppy ape
	S Cz Słopy Joe	2 Oz Slaggy Jos	3 Oz Skopy Jen	None	3.0×Show Jon		
	1		# 10 mm 10 m	Date Of Lates Distance	B FI Oz Frut Dirik	BRIOLEC Fut Drink	8 FI Oz Fruit Drink
# FT Ciz Fruit Drink 8 FT Ciz Fruit Drink	8 FI Oz Fruit Drink	B FIC2 Fruit Drink	0 El Oz MB	P CINIT COOKING	3 Fach Codeos	V2 Cup JP Fruit Cocktail	3 Each Coolies
1/2 Cap JP Fruit Cooksi 3 Each Cookies	3 Each Cookles	3 Flich Cookes	Tarb Coxes	A District Standard Standard	I HEAD GREEN (MACH)	2 Sice Wheat Small	Fach Bracht (60ct)
cone 1 Each Biscuit (60d)	I Each Biscuil (60cf)	t Each Biscut (60d)	1 Each Biscuit (90cm)	The state of the s	1/2 Culp Great Deliting	172 Cup Green Bearm	1/2 Cup Sessoned Yegalabias
1.2 Cup Green Beton: 1/2 Cup Grown Beams	1/2 Cup Grown Booms	1/2 Cup Green Bearts	12 Op Guerri Beand	0.00	1/2 COS MASSIES - DOMOSTA	1/2 Cup Masted Postors	172 Cup Blasted Potatoes
200	1/2 Cup Mashert Potatoes	1/2 Cup Filter	1/2 Out shipped Potatoes	52 Cup Martine Presides	13 On Blother Bound	d CC Canadan Carry	a Cz Chicken seed
	S Oz Chician Patty	3 Oz Chidsen Patty	3 Oz Chicken Patty	3 Oz Chedse	3 Dr Oriver Pally	000000000000000000000000000000000000000	
	Distriction Course	Brancast Cors	Breaklast Drink	Breaklast Drink	Breakfast Don's	Breakfast Drink	Brendefast Prink
Breaklast Drink	77	the section of the se	S FI Oz Stawberry Founded	8 Ft Oz Strainberry Fig-Sland	a FI Or Stawperry Furtified	a FLOr Strawberry Fortified	8 FI Ge Strawberry Fortilled
8 FI Oz Strawoerry fertilizad 8 FI Oz Strawberry Foreiko	8 FLOs Skiamburry Fortified	e ElC+Countum Portified	Company and	1 SZ POWAU SUITOR	1 Oz Sausage Patty	1 Oz Sausage Patty	Oz Sausuge Perty
1 Oz Sausage Party	1 CZ SJALSAGE FISHY	1 Or Sausage Party	1 Can Dept	11 110 119 119	2 or Syrup	2 oz PC Syrup	2 oz Syrup
2 oz Pearsil Buller 2 oz Syrup	2 az Syrup	2 oz RC Syrup	202 Syrus	of the contract of	Stock Partiles	1 Each Panceles	Z Each Pancalias
2 Each Corn Ionillas 2 Each Fancakos	2 East Parcustin	⊋ Each Pancewis	2 Early Paricakes	THE CHARLES SEE SEE	THE DRIVING COST	1 Cup Grits	Cup Sweetings Critis
1 Cup sweathned day	1 Cub sweezened with	- 1 Cup Severaneo doto	· Cun Sareetened Conts	1 P. in Charles of Cole			Charles of the Control of the Contro

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	y Detention
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Forgular	Dispetto	Нурепълици	Vogetorian	Maleculy	Approx.		1 Cun Sweetened Crts	Cup Seemmed Gets
1 Cup Sweetered Gota	1 Cup Gins	1 Cup Sweenened Cates	1 Cup Speedened Carts	1 DUS Sweetened Grits	1 Cup Sweetened Circs	S Challeng & Politicus	3 Oz Egg & Polatoas	2 Oz Egg & Pointeet
3 Oz Egg & Potatoes	3 Oz Egg & Polatoes	3 Cz Egg & Poutoes	3 Ox Egp & Potaless	3 Dz Egg & Potatoos	or October of Helphan	The state of the s	1 Each Corn Tortillas	1 Each Flow Torollass
Each Flour Tord Mrs	I Each Flour Tortidas	t Each Flour Torlibas	1 Each: Flour Torottas	1 Each Flour Torollas	Court of the Court of		1 Each Taco Sauce	f Each Teco Sauce
Each Tago Seuce	1 Each Taco Sauce	1 Each Taco Space	T Each Toro Sauce	1 Each Taco Sauce	Nerve	3000	12 Que Fiud	1/2 Cup Frud
3010	100 Cuo Finsi	10 Cap Frui	1/2 Cup Fruit	12 Cup Fruit	10 cup Apper serves	and the property of the state o	o Si Ou Chambia Fediad	8 FI Oz Chocolate For lited
		A B Ox Obocolate Forthan	S FI Oz Chocolste Fortiled	5 Ft Oz Choodale Resided	8 FIGz Chocolate Fortified	6 FLOZ CROCOSOS FORGERO	District Control of the Control	Board Front
9 FI 92 Chocolate Fortilled	S H Oz Chodolita L'immed	O THE COLUMN TO SERVICE	Growth Brok	Broakfast Drak	Brackfast Ornik	Brepkfast Drink	Breaklast Drink	tropping Comm
Breakfast Drink	Brookfast Unink	District Clark	4.00		A control of the state of the s	and Salksung stead	3 oz Salisbury stora	3 oz Satsbury strak
Tor Syllebully allege	3 oz Saltsoury steak	STOR SHISDOY STORE	Mone	3 oz Salisbury stoke	S OF CHESTON Server		None	1/4 Cup Brown Gravy
NA Cun Ricown Graphy	None	None	Trup Pinto Besins	1x4 Cup Bown Gravy	Mone	Nene	NO. BOY	1/2 Cup Rice
1/2 Cup Rice	1/2 Cup Rice	1/2 CUp Fice	12 Cup Rice	12 Cap Rice	1/2 Cup Ros	1/2 Cuts Carrolls	1/2 Cup Seasoned (abbage	1/2 Cup Seasoned Cubbings
1/2 Cup Sensoned Cabbage	1/2 Cup Seasoned Cabbage	1/2 Clip Seasoned Catolina	1/2 Cup Soappred Cabbugs	1/2 Cup Seasoned Catchige	Each Currowad (60C)	i Each Combroad (69cl)	1 Each Combrand (80d)	(Each Combrand (63ct)
Each Combread (80ct)	1 Short Wheat Brand	1 Sisce Wheel Brend	1 Each Combreso (Soco)	- Halle Continue and America	a Back Cooling	d Elack Cookles	1/2 Cup JP Fruit Coxted	3 Each Cookers
Each Cookes	1/2 Cup JP Fruit Cocksell	3 Each Codides	3 Bach Cookes	J Caul Coorney		S SI Oz Fran DinA	8 FI Oz Frunt Dronk	8 FLOz flui Dark
8 FI Oz Fruit Drimk	B FI Oz RC Fruit Drunk	8 FI Qz Fruit Ünek	6 Fl Oz Frut Drok	8FI CV MBN	8 HQ2 Fruit Dirak	0.100		
					in the Plantage Berlin	3 Oz Cheven Putty	3 Oz Chicken Patty	3 Oz Chicken Pally
3 Oz Chicken Patty	3 Oz Chicken Putly	3 Oz Chischen Patty	1 Cup Nevy Beans	3 Dz Chidwin Party	More Company	None	1.4 Cup Country Gary	1/4 Cup Country Gravy
1/4 Cup Country Gravy	None	None	1/2 Cup Rice	1/4 Cup Country Giffley	177 Can Sopropert Vecetables	1/2 Cup Seasoned Vegotobles	1/2 Cup Seasoned Regulation	1/2 Cup Seasoned Vegetables
1/2 Cup Seasoned Vegetlibles	1/2 Cup Sessioned Vagetubles	1/2 Cup Seasonad Vagetables	1/2 Cup Seasoned Vegolables	1/2 Cup Seasoned Vegenbures	The Cop control of the control	1/2 Cup Moused Greens	1/2 Cup Moved Groves	1/2 Cup Mixed Greens
1/2 Cup Mixed Greens	1/2 Cup Mixed Gream	1/2 Cup Mixed Greams	1/2 Cup Mixed Graons	1/2 Cup Mayar Greens		1 Facts Black (80ml)	none	1 Each Bisour (60ct)
Each Combread (60ct)	1 Sice Wheat Broad	2 Slice Wheat Bread	1 Each Biscuit (60ct)	1 Each Biscuit (60ci)	1 Each biscut (acc)	t Care Care (SPE)	US Cup JP Frue Couted	1 Each Cake (60ct)
Party and Marie Control of		The second second second second	1 Cont Cake (SOM)	1 Each Cake (80ct)	1 Each Cake (60cf)	1 Each Cako (out)	The state of the s	
9 FLOZ Fruit Oricis	1/2 Cup uP Fruit Cockrail 3 FLOz RC Fruit Drink	1 Each Cake (60ct) 8 F1 Oz Fruit Drink	: 1 Each Cake (ROC!) : 8 FI Oz Fruit Drink	8 FI Oz Mák	8 FIOz Fruit Drink	8 FI Oz Fruit Orink	8 FI Oz Fruil Drick	8 FI Oz Fruit Drink
Samuel	1 Each Worll & Cheone Sandwich			Each Maul & Cheese Sandwich				
Charles in the control of the contro	S EL ON BOX EN DANN			SFIOZNIK				

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AND THE PERSON OF THE PERSON O			Victoriarian	Mally rolly	Resul	Crohas	Glote: Free	Sept. Ann.
Regular	Dispersion of the Control of the Con	cylindric manner		1 7 in Supplement (188)	1 Cup Sweetened Crits	1 Cup Sweetened Grits	1 Cup Sweetsped Gts	1 Cup Sweatened Grits
1 Cup Swissiered Oriti	1 Cup Grits	1 Cup Sweetened Curts	1 Supplementaries	STOP CARD	3/1 Cup Gravy	3/4 Cup Gravy	PUM	3/4 Сцр Grвту
3/4 Cup Gravy	None	34 Cub Gravy	Con Cop Coper	1	1 Facts Bassad (60cm)	1 Each Bisquil (60ct)	3 Oz Scrambled Egy	: Each Biscuit (60ct)
Each, Blacult (50et)	1 Each Biscuri (60ct)	1 Each Bisouit (60cd)	T Each Becut (000)	Process process	O G G G G G G G G G G G G G G G G G G G	1 Oz Sausaze Palty	1 Oz Sausago Pathy	T ea Hard Boileo Egg
Oz Sausage Patry	1 Oz Sausage Pany	1 Oz Sausage Pathy	1 Oz Sausage Party	1 On Saurage Party	Or outselfer unit		12 Company	1/2 Cup Fruit
V2 Cup Shulf	1/2 Cup Fruit	1/2 Cup Fruit	12 Cup Fruit	12 Cap Fruit	1/2 Cup Apple Shusel	ac company	2	a El Os Chacolale Familied
	a El Or Chooding Foodland	SELO: Choosite Fortiles	8 PLO2 Chocolate Portilled	8 Ft Oz Chocolale Fortified	8 FIOz Chocolste Fortified	8 FI Oz Chacolate Forblad	Part of DECOMPANY AND LANG.	A Managara 2011 o
971 OZ CHOCOSTOR I OCCURRA	district of production at the second	Description	Benaktaet Drok	Breakfast Drink	Brauktast Dretk	Bragkfasi Drink	Brouktast Dress	Gregorian Draw
Breakfast Drink	CERRORISE CHOICE	Circle 1874 Cities	Company of the con-		in the same and Bark	1 Can Macagnet and South	Cup Pinto Bears	1 Cup Chil Mac Casserole
Cup Chill Wad Casserole	1 Cuo Chili Mac Casserole	1 Cop Chill Mac Casserole	1/2 Cup Seasoned Mactional	1 Cap com was cassanoe	1 Carly compositions in case of the	The state of the s	100 Cim Bron	1/2 Cup Navy Basers
1/2 Cup Navy Buens	W2 Cup Navy Beans	1/2 Cup Navy Beans	1 Cup Navy Beans	1/2 Cup Mavy Beans	1/2 Cutp Navy Search	THE REAL PROPERTY.	100 Care Const Vandable	1/2 Cup Seasoned Vegetable
1/2 Gup Seasoned Vegetable	1/2 Cup Seasoned Vegetable	1/2 Cup Seasoned Vegelable	1/2 Cup Seutoned Vegetable	1/2 Out Seasoned Vegetable	1/2 Cup Seasoned Vegerabe	1 Fach Riscall (60ch	None	1 Each Bisculi (60cl)
Each Blacutt (60ct)	1 Sice Wheat Bread	1 Site Wheat Bread	1 Each Biscut (69ct)	1 Fach Bucut (90ct)	a Fach Cooking	3 Each Cookies	172 Cup IP Fruit Coatled	9 Each Cookins
3 Each Cookies	1/2 Cup JP Fruit Cocktail	S Each Cookies	3 Each Codees	of states wherever		A EI OF Eruit Drink	8 FI Oz Fruit Drink	& Fi Oz Fruil Orink
B FI Oz Fruit Orink	B FI Oz RC Fruit Dritsk	8 Fl Oz Fruit Drink	8 FLOz Fruit Drink	8 FI Oz Mik	STICZTIC CON		000	and Separated
107G-Man # 144	3 Oz Chidan Salad	3 Oz Olicken Salad	3 Oz Chicken Salad	3 Oz Chicken Salad	1 Cup Bosens	3 Oz Chicken Salad	6 Of Cultothi Omen	District Control
	None	ilore	None	1/2 Cut Brown Gravy	None	None	CDD BOOM CARRY	Course Mary Inc.
	300	to Common	1/2 Gup Rice	1/2 Cup Rice	1/2 Cup Rice	1/2 Cup Res	1/2 Cup Hare	IIZ cuth twee
Ing culp race	and delivery	Control of the contro	12 Cus Seasoned Vanetable	1/2 Cup Sessoned Vegetable	1/2 Cup Seasoned Vegetable	1/2 Cup Seasoned Vegetable	1/2 Cup Seasoned legetable	1/2 Cup Sawsoned vegeration
1/2 Cup Seusoned Vegetable	22 CHD Seusones vegetate	12 Cd Opening and and opening		2 Sine Report	2 Sico White Breed	2 Sice Broad	2 Slee Sread	2 Skca Bread
2 Silce Broad	1 Slice Wheat Bread	Z 3408 54045	C CARCO DAGGO	the Color (March	1 Each Cake (60ct)	1 Each Cake (BOCI)	1/2 Cup JP Fruit Cotchel	1 Each Celu (80ct)
Each Cake (60ct)	1/2 Cup uP Fruit Cocktail	1 Esch Case (90d)	1 Each Cave (sout)	+ March States Investig		a SI ON Enth Driet	B FI Oz Fruit Drink	8 FIOz Fruit Drink
8 FT Oz Frust Drink	B FI Oz RC Fruit Drink	8 FI Ct Fruit Drink	8 FI Oz Fruit Droni	S FI Oz Mike	8 FI OZ FRUR LITUM	O FI OZ FIGI DIAN	The second secon	
Snack	1 disch Mest & Cheese Sandwich	The state of the s		1 Each Meet & Cheese Sandwich				
				SHOP NEW				

85007169/DT07196

Cantileo On 5/6/2022

Hunt
Сошпту
Detention (
Center-
Week 3
Saturday

1
8 FTOz Fruit Drink 8 FTOz Fruit Drink
Each Cake (69ct)
Each Totilars
I/2 Cup White Rice
1/2 Cup Solutioned Addresses
S Oz Hamburger
8 F1 Oz Fruit Drink 8 F1 Oz Fruit Drink
a Each Cookers
1 Each Combresd (60ct)
1/2 Cup Seasoned Vegetables
17 Cun Macaron Saind
3 OF Smoked Sausage
Broakfast Drink
8 FIOz vanida Fortied
I/C Cup Apple Struct
the same of the same of the
1 Each Flour Tondas
Cup Sweetener Contract

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Certified On 5/6/2022

	Obnocho	турительног	Virginius	Walternity	Company of the Compan		i con provincia	1 Can Swaplemen Gnis
on Questionand Colon	0	1 Cup Sweetened Orbs	1 Cup Sweetened Grits	1 Cup Sweetened Grits	1 Cup Sweetened Girts	1 Cup Sweetward Grits	1 cup sweetened ons	2 Facil Pancalus
I cup awareness duca	0000	O TOP OF THE PARTY	2 Each Paricakes	2 Each Pencakas	2 Hard Pancases	2 Each Parcakes	2 Each Com Fortillas	2 Each Fellulanes
2 Each Panchage	Control of the Contro	S. C. Service Control of	200	2 OL Syrus	Z 02 RG 5/140	2 oz Synip	2 oz Poanul Bullar	2 Oz Syrub
2 oz Sytup	2 oz Hu Syrup	Transcape and	A Charlet Rolling	1 Oz Sausage Party	1 Or Sausage Putty	1 Oz Sausage Patty	1 Oz Sausage Party	2 oz Pognul dunter
Oz Sausage Patty	1 Or Sousage Pathy	1 CP SHOWING PURPY	o pi O strawborn Fortillad	BHOz Stramberry Fortilled	# FIO2 Simebooky Fortified	8 FIOz Sirawberry Forkland	8 FI Oz Strawberry Fertilized	8 FIOz Saunbury Forsilod
FI Oz Strawberry Fortified	# FLOz Strawberry Fortified	6 FI Oz Stawberry t critical	Comments of the Comment of the Comme		Booking Deck	Breakfast Drink	Breaktast Drink	Breakfast Drink
Beecklast Drack	Breaklast Drink	Breakfast Drink	Breaklast Drink	: Breukfast Drick	O(GOVERN PERSON	2	2 Early Hot Doors	2 Each Hot Doors
P Fach Viol Dioss	2 Earth Hot Doors	2 Each Hot Dogs	2 Each Hot Dogs	2 Elech Hot Dogs	I Each His Dogs	2 Each Hot Dogs	4 Capan non code	10 Can Fotats Saled
On Poten Salvi	1/2 Cup Potato Salud	1/2 Cup Potato Salud	1/2 Cup Potate Salud	1/2 Out Potate Salud	1/2 Cup Macarom Salbd	1/2 Cop rocas comm	The Common Williams	12 Cur Sonernod Varietable
	172 Carl Sensoned Viocatain's	10 Can Seeward Varietable	1/2 Cup Suggerand Vegetable	1/2 Cup Sousaned Vogefable	1/2 Cup Seasoned Vegetimie	1/2 Cup Selasored Vogelasso	100 colo agrando agrando	A
	Personal Co.	1 Oz Martard	1 Oz Mustard	1 Oz Mustard	1 Oz Mustard	None) Oz mipsario	C. C. C. C. C. C. C. C. C. C. C. C. C. C
	None I	2 Each Wholat Ground	2 Each Broad	2 Each Bread	2 Each Broad	2 Each Bread	200	A California
K CHOOL COUNTY	AD Com. ID Faul Cordini	3 Each Cooking	3 Each Cookes	3 Each Cookes	3 Each Cookers	3 Each Cookies	1/2 Cup JP Frod Coopin	a Eligibility Colores
to Canada Coccasion		B STOY Breek Delok	S FI Oz Phyt Drink	8 FI O2 MIK	8 Fi Oz Frut Urluk	8 FI Oz Frult Drink	B FI CZ HOK DANK	OFFICE PRINCIPAL OFFICE OF THE PRINCIPAL OFFICE OFF
a ti occini nima	OT CENT	in Or Other American Date	Ness	3 Oz Chuckwagon Patly	3 Cz Chudiwagon Patty	3 Cz Chuckwagon Palfy	3 Oz Chuchragon Patty	3 Oz Gruzkwagon Pally
a Oz Chucksragion Patry	3 Oz Chudowagon rany	A Contract of the Contract of	- 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	AND CHO CONTRA GLEAN	None	Mane	1/2 Cup Country Gazy	1/2 Cup Country Chavy
1/2 Cup Country Greey	None	None	12 COUNTY TO SOUTH	107 Cun Minched Potatoes	1/2 Cup Marked Positions	1/2 Cup Manhed Potalogs	1/2 Cup Mashed Politics	1/2 Cup Mashed Potatoes
1/2 Cup Mashed Potatoss	1/2 Cup Mastred Potatoes	1/2 Cup Methed Potelogs	1.2 Cub with manufacture	12 Can Saggened Vegetable	1/2 Cup Seasoned Vegerative	1/2 Cup Seasoned Vegetable	1/2 Cup Seasoned legetable	1/2 Cup Saxsoned Vegetable
1/2 Cup Seasoned Vegetable	1/2 Cup Seasoned Vegetable	1/2 Cup Seasoned Vegetable	12 Cup Seasoned vegenmen	The Code Consequence of Consequence	1 Sice Wate Drawd	1 Each Biscuil (60cl)	None	1 Each Biscuri (60ct)
1 Each Bircuit (80ct)	None	1 Ench Briscul (80ct)	1 Each Becut (60ct)	1 Each Bearin (doct)	124541100	1 Each Cake (60ct)	1/2 Cup JP Fluit Cottled	1 Each Celse (80ct)
Each Calo (90ct)	1/2 Cup JP Fruit Cocklad	1 Earth Cake (60th)) Each Cake (IICet)	1 Each Color (BOct)	1 ESCh Card rouch	n ni Ol Post Disk	a et Ox Four Oxida	8 FI Oz Fruit Drink
B FI Or Fruit Orina	8 FI Oz RC Frut Drink	8 FI Oz Fruit Drink	g FI Oz Fruit Orink	8 FI Oz Milk	8 FICE Fruit Denni	d T) CA TIMA OTHER		
				The state of the s				
Snack	1 Each Meal & Cheese Sandwich							
	a FI Oz RC Fruit Drink			3 FLO2 NSK				CA INCADAS I IN

Hunt County Detention Center - Week 3 Monday

	Distrotic	hypertession	Vingeturium	Mentermany	THE RESERVE THE PARTY OF THE PA		The second secon	1 Cun Supplied Company
Cup Sweetinged Ontined	1 Cup Carneal	1 Cup Sweetened Oagneal	† Cup Swaetened Ontmeal	1 Cup Sweetened Oalmad	Cup Sweetener Ottmani	1 Cup Sweepned Camee	· Fig hard bodde for	The Card Gallery
3/4 Cup Grawy	Hond	None	None	3/4 Cup Gravy	St City Stray	The State of Control	None	1 ENH Brook field
Each Biscult (80d)	I Each Beaut (Som)	1 E323 Biscall (8001)	T Each Biscuit (60ct)	1 Each Bistuli (60xl)	1 Carli Boculi (roci)	- Cath basens (south	Date of the same o	1 as Hand Shake Hay
Or Sausann Party	1 Or Sposing Party	1 Oz Sausago Patty	1 Or Premut Sutter	* Co Sausage Party	t Oz Sausage Putty	1 Cz Sausege Pany	The sales and th	Control of the Contro
2	50175	to On Frui	1/2 Cup Fluid	1/2 Clup Fruit	1/2 Cup Apple Sauce	1/2 Cup Apple Seuce	INC. CSD TIME	1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1
ing colo rium	or open	a #I Or Concolna Forthad	5 Ft Dr Chocalain Fortified	§ Fi Oz Chocolale Forsiled	B FI Dz Dhocolina Fortified	6 FI Oz Chocolate Fortilied	B FI Cz Chocolske Fotbled	# FI Oz Chocosoa Portales
a FLOC COCCORD COLUMN	S CO CA COMMON TOWNS	Books of Data	Browktast Drink	Brooktast Chrisk	Growidast Drink	Breakfast Drink	Breakfast Come	Stylidast Druk
Circumstant Circums	the state of the s	9	70777	1 Cun Bed Pot Pic	1 Cup Best Pot Pe	1 Cup Beel Pot Ple	1 Cup Beet Pot Pio	: Cup Best Ptt Pie
1 Cup Beef Pot Pie	I Cup Beet Pot Me	1 Cup Bod Pot Pic	C C C C C C C C C C C C C C C C C C C			liona	1/4 Cup Brown Gravy	1/4 Cup Brown Gravy
1/4 Cup Brown Stravy	None	None	Mine	See Cup Blown Gravy		The Marine Polymen	1/2 Cup Mashed Politoes	1/2 Cup Massled Polizions
1/2 Gup Mashed Politices	1/2 Cup Mashed Polatoes	1/2 Cup Mashed Potatoes	1/2 Cup Washed Politices	1/2 Cup Mashed Potaloes	12 COB INCH	and the property of	1/2 Cup Seasoned Carbage	1/2 Cup Squanes Cabbage
1/2 Cup Seamoned Cabbage	1/2 Cup Seasoned Cabbage	1/2 Cut Studened Captage	1/2 Cup Seasoned Cabbage	172 Cup Ssuscred Cabbage	TO COD TOWN	I Fact Brook (riber)	None	1 Each Biscuit (60d)
Each Siscuit (60cf)	1 Sièce Wheal Brand	1 Sion Wheat Bread	1 Each Biscuit (80ct)	I Each piscer (seed)		an in the contract of	1/2 Cun JP Fruit Codeal	2 Each Cookes
Magh Cooking	1/2 Cup JP Fruit Cocktalf	3 Eagh Cookes	3 Each Crokes	3 Each Cookles	T COOL COUNTY			e Et Or Food David
8 FI Oz Fruit Orink	8 FI Oz FIC Fruit Drink	8 FI Oz Frat Dimk	9 FT Q2 Fruit Dark	B FT Oz MA	8 FIG2 Faut Drink	8 FI Oz Frant Drova	OFF CAME CAME	William Control
						2 Or Baked Chicken Pally	3 Oz Cincken	3 Oz Chidian
2 Oz Fried Chicken Patty	3 Oz Fried Chicken Pally	3 Oz Fried Chosen Patty	1 Culp Boarns	3 Oz Fried Chicken Party	ACC DERES CIRCUMS MAY	None	1/2 Cup Poultry Grey	1/2 Cup Foulty Gravy
1/2 Cup Poultry Gravy	None	None	1/2 Cup Rice	1/2 Cup Poultry Gravy	None	1/2 Cup Augratin Potatoes	1/2 Cup Augraim Polaces	1/2 Cup Augratin Polatoas
1/2 Cup Augratin Polations	1/2 Cup Augrain Potatoes	162 Cup Augrain Potaloes	1.2 Cup Augitain Potatoes	1/2 Cup Augnatin Positions	The Copyright Constitution	17 Can Semponed Verpetable	1/2 Cup Seasoned Vigerable	1/2 Cup Sensonad Vegetable
1/2 Cup Seasoned Vegetable	1/2 Cup Sessonar Vegatable	1/2 Cup Sessioned Vigoriable	1/2 Cup Sossaned Vegetuble	1/2 Cup Seasoned vegetable	int only associated reference	· name Operation (Afford)	Nippe	1 Each Biscutt (60ct)
Each Biscuit (60ct)	1 Slice Whest Bread	1 Slice Wheat Bread	1 Each Blocut (50th)	1 Each Biscult (60st)	T Each Brown (BOC)	I Differ Contain Servery	1300 British Control	1 Facts Cales (60ct)
	10 Can In Faul Cockfail	1 Each Cake (90d)	T Each Coke (ROct)	1 Each Cake (80cl)	t Each Cake (60ct)	1 Each Cave (60ct)	212 Cab Te. Little Coloreda	Carri Carri (coca)
S FI Oz Fruit Orinik	& FLOz RC Fruit Drink	8F10:FraiOink	E FI Oz Foul Drink	8 FI Oz Mark	8 Fl Oz Fruit Oxfrak	8 FI Oz Fruit Drink	8 FT Oz Fout Drink	8 FIOZ Hon Darx
	1 Each Meal & Chorse Sprehwich			1 Each Meet & Cheesa Sendwich	1			
	100			B FI OZ NEK				

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				1 Each Most & Creese Sentwith			Each Meal & Cheese Sandwich	Snack
		L transfer of the state of the	O TOC TIME CHAP	8FI OZ MAK	8 FI Oz Fruil Dank	8 FT Or Fruit Drink	B F Oz RC Fruit Drink	8 FT OC Fruit Orink
Drink	8 FI Oz Fruit Drink	B Floz Fruit Drink	E D E L Disk		There is a second	+ Ency Charles (and)	1/2 Culp of Fruit Cooken	Each Case (SOCI)
пил Соошае	1/2 Cup JP Fruit Contail	1 Each Cake (60ct)	1 Each Cake (60ct)	1 Each Cake (60cm)	1 Fach Dake (ROct)	7		Contract Contract Contract
Charle Disease	1 Each Compress (suct)	1 Each Combread (60cl)	1 Each Combreed (BDct.)	1 Each Combread (80ct)	: 1 Each Combread (80ct)	1 Each Combresad (60ct)	None	First Company (SIGH)
II Coth Chambaland advantages	ing copy and	1/2 Cdb Sessoned vegetow	1/2 Cup Seasoned Vegetable	1/2 Cup Seasoned vegetable	1/2 Cup Seasoned Vogetable	1/2 Cup Seasoned Vegetable	177 Cup Sensoned Vegetable	1/2 Cup Seasoned Vegetuble
and the district	100000	and the state of t	The state of the s	the Copy rated and an arrange	1 Cub way bears	1/7 Cup Navy Beans	1/2 Cup Mayy Beans	1/2 Cup Havy Bearta
	1/2 Cup Ricz	Ngne	1/2 CUR NAVY BORNS			of the state of th	of the Commence Commence	a Catalogue Sausage
Seuse	9 Oz Smored beusep	3 Oz Smokod Sausage	3 Oz Smoked Sausage	3 Oz Sroked Sausage	None	Str. Seminal Stream	o proposition and the second	0
					The state of the s	a rock right bring	BITTOZ NO FEBRUARIA	S FI OZ FINIL DINK
Unitak	R H CZ HDE UNIK	8 FI Oz Fruit Drink	8 FIOz Fruit Drink	BFI OZ MAR	R PLOY PRINT OFFICE			
)		3 Each Coolean	J Esch Closes	3 Each Cookies	3 Each Copides	1/2 Cup JP Fruit Cocktail	Eich Cookies
ruri Codrigat	1/2 Cup JP Fruit Codflait	a Fresh Contribut		A SHAREST SHAREST SHAREST	C Edition Common	Z Each Com tontes	1 Sice Wheat Bread	2 Each Corn Tortillas
Torollar) Each Corn Torollas	2 Each Com Tortillas	2 Each Corn Torbillas	SEATH COM Busiles	a a a a a a a a a a a a a a a a a a a			The second secon
740	Liz cup aparami rea	172 Cup Spairen Hee	1/2 Cup Spanish Rice	1/2 Cup Sparisth Rice	1.2 Cup Spanish Ruce	1/2 Cup Sounish Picer	177 Cun Spanish Rice	O Co Spanish Bire
B D	130	Library of the Control of the Contro	3 07 1968	3 Oz Tavos	None	: 3 Oz Tecos	3 Oz Tacos	3 Oz Tasos
The second second	3 Oz Tacos	3 Or Tarre			Circumstant of the	Diction 150 Filtrix	British Jati Unitx	Ereskfaut Drink
3	Breakfast Dress	Breaklast Ornik	Brealdast Drink	Broading Drok	Brotablast Ditte			ALTERNATION OF THE PROPERTY OF THE PERSON OF
a A Direct	A 10 10 10 10 10 10 10 10 10 10 10 10 10	B FI Oz Versep romineu	B FIOz variális Forbiado	B FI Oc van Ea Fortilled	S FI Co vanda Fortido	& FI Oz vánilla Fizitised	a Ft Oz vanska Fortified	# El Oz vanilla Fortified
a Footback	R El Or untilla Fortisch		11% colo vibras carres	1/2 Gup Phuil	1/2 Cup Fhuil	1/2 Cup Froil	102 Cup Fruit	t/2 Cup Fruit
	12 Cub Fruit	17 Cun Aprilo Sauce	The state of the s	E MANUEL PORTY	THE PROPERTY	1 Each Jely	1 Each PC Jelly	Each Jelly
	1 Each Jefly	1 Each Jelly	1 Each Jelly	Court below		the same of the same of	The Control of the Co	Color october
SERENCE	TEACH CON TORISH	2 Sico Broad	Z Skow White Bread	2 Sico Broad	Z Sign Broad	2 Geo Wheat Brand	19 Class Wheat Board	9
	flatonet on .	1 Of Streetly, 1 out	1 Oz Sausaga Pany	1 Oz Saussige Party	1 Oz Change	1 Cz Saumge Patry	1 Oz Suesago Pany	Oz Sausogo Patty
a Party	Apple Bolesman Co.	A De Carriero Pally	Office Constant	Cap His veces	1 Gup Hot Certail	1 Cup Hot Cerest	1 Cup Hot Cerest	t Cup Hot Careal
Self.	TOW TH Celed	1 Cup Loi Carea	1 Com Hay Caread			SCHOOL SECTION OF STREET, STRE	CHARLES OF THE PARTY OF THE PAR	

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Continue of the Continue of th	A STATE OF THE PROPERTY OF THE PARTY OF THE	THE PERSON OF TH		Appropriate Manual Assessment Ass	State of the state	Croffin	And design	THE RESERVE TO SERVE THE PARTY OF THE PARTY
Regular	Dinzella	tromesmed/w		1 Can Considering Cities	1 Cup Seedlehed Grits	1 Cup Sheetened Cots	1 Cup Sweetaned Cris	1 Cup Sweetened Gnbs
Cup Sweetened Grits	1 Cup Gms	1 Cup Sweatened Grits	CO VASS BANC CAR	Coll Control of the College	O Fill to Company	Z E prof Plantowers	2 Each Corn Toralles	2 Each Puncaives
Each Pancalus	1 Each Parcakes	2 Each Pancaus	N. C.	C. C. Galler of Del and Street	The state of the s	SHARE TO SE	2 oz Poanul Butter	2 az Syrup
2 oz Syrup	2 oz RC Synup	2 oz Syrup	7 mike 202		1 Or Supremore Profes	VIBO SHIBAJO FORTV	1 Oz Sausage Pathy	2 cz Peanul Butter
Oz Sausago Pathy	1 Oz Sausage Pathy	1 Cz Sausuge Patry	1 Ox Peanul Butter	CE Season additional and		A TOTAL STREET PARTY ROOTSAID	8 Fi Oz Simurberry Firtilied	B FI Oz Sinawberry Fortified
S FI Oz Strawberry Fortified	a FI Oz Strawberry Fortified	& FIOr Shawberry Fortified	8 Fl Oz Strawborry Fortilied	IS FILOZ Strawberry Fortflied	B -FOI SENABILITY -OLUMBIA	and the second second	Board Part Drink	Breakfass Drink
Ensoltant Orink	Breakfast Drink	Breakfast Drink	Breaklast Drick	Broublass Drink	Brackfast Done	predicate onny		1 and Constituted & Montestion
ero Google hait & Mantennes	1 cun Spachati & Magisauca	1 cup Spaghett & Meatsuce	None	1 cap Spaghatti & Madisauch	3 Oz Harrbutgei Szittik	3 Cz Hamburger Steak	SOZ manipulger own	The Care Section of the Section of t
- Company of the Comp	The second secon		(III)	12 City Systematic Veneticity	1/2 Cup Seasoned Vegetable	1/2 Cup Seasoned Vegerable	1/2 Cup seasoned who was	I K CHE CONTRACTOR AND AND AND AND AND AND AND AND AND AND
1/2 Cup Seasoned Vegetable	1/2 Cup Seasoned Vegetable	1/2 Cup Seasoned Vegetudia	paradiga apprende de 20 20		The Salan Class	1/2 Cup Italian Slaw	1/2 Cup linken Staw	1/2 Cup Editor Shw
1/2 Cup Italian Slaw	1/2 Cup Nalian Slew	1/2 Cap Balan Stav	1/2 Cup Italian Siew	1/2 Cup Italian Slaw	122 College Service		None	2 Slice Bread
2 Silce Bread	1 Sica Wheat Bread	1 Sice Wheat Bread	2 Slice Bread	2 Slice Bead	2 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	3 Earth Contribe	102 Cup JP Fruit Cootas	1 Each Cookes
3 Each Coolies	1/2 Cup JP Fruit Cocktall	3 Face Cooldas	3 Each Cookes	3 Each Cookes	3 250 00000		8 Flox Fruit Drink	g FI Oz Frud Donk
8 Fl Oz Fruit Orlink	B FI Oz RC Fruit Drink	B FIOz Frait Dirth	e Fl Oz Frud Drink	8 FI OZ MIK	B +1Cz Frati Uznak	O TI CO TIME		
						a De Branch Rich	3 Os Patrare Sinsk	3 Oz Popper Sinsk
3 Oz Pepper Steek	3 Oz Papper Steak	3 Oz Papper Steak	None	3 Dz Pepper Slauk	a Carppor sings	Total Control of the	On Confidence China	12 Cup Bown Graw
1/2 Cup Brown Gravy	History .	None	None	10 Cup Blown Graw	None	3000		10 Can Sice
1/2 Cup Sice	1/2 Cup Rice	1/2 Cup Floa	1/2 Cup Rice	12 Cup Rice	1/2 Cup Floss	172 Cut Separated Versetable	12 Cup Seasoned licerable	1/2 Cup Sensoned Vegetable
1/2 Cup Seusorued Vogetuble	1/2 Cup Sersoned Vegetable	1/2 Cup Seasoned Vegetable	1/2 Cup Seasoned Vegetable	1/2 Cup Seasoned Vegetable	12 Culp Seasoned (After)	1 Each Combress (60ct)	1 Each Combread (87d)	1 Each Combrase (60ct)
Each Cornbresd (50ct)	None	Z Sice Wheat Brad	1 Each Combrised (Stot)	: Each Compress (son)	Hard Carried (Sport)	1 Each Cake (60ct)	1/2 Cup JP Fruit Costail	Each Calus (Stats)
Each Caice (60ct)	1/2 Cup JP Fruit Cocktail	1 Each Calus (60ct)	Each Cake (60ct)	Each Case (occi)		A El Ciz Enstr Orbok	B FR Oz Fruit Drink	8 FI Oz Fruit Orbis
R FI Oc Fruit OriniA	a Floz RC Fruit Drink	8 FICE Fruit Drink	S FI Oz Fruit Orink	S FI Oz Wilk	OFFICE PROPERTY.		100000000000000000000000000000000000000	
Since	1 Cach Meat & Cheese Serowich			1 Each Mest & Cheese Sandwich				
	8 FF Oz FIC Fruit Drink			8FLO2 Mile				The live of the same of the

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Cartified On S/6/2022

	Dinbetic	Hyperhinida	- Vingretarian	Aumbern	SHIP DESCRIPTION OF SHIP SHIPS		1 Carl Saucaleanan Cas	1 Cup Sweetened Girts
Cup Sweetened Orito	10up Grits	1 Cup Sweetened Critic	1 Cup Substanted Gritts	1 Cup Sweetlened Grits	1 Cup Sweetened Grits	1 Cup Select and date	J Oz Entty & Polaton	3 Oz Eggs & Potatues
3 Oz Engr & Politices	3 Oz Eggs & Potatons	3 Cz Eggs & Polstows	2 Ox Eggs & Potatoce	3 Oz Eggs & Polatoes	a Oz regija w zosaoca	David Dried Theilipat	t Each Corn Torritos	I Each Flour Toutilles
Each Flour Tortillas	1 Sice Wheat Bread	1 Each Flow Tod last	1 Each Flour Torolline	1 Each Flour Torillas	1 CSCH Cut Course		1 Esch Tago Sauce	None
1 Each Taco Sapos	1 Each Taco Souce	1 Each Face Stock	1 Each Tate Sauce	1 Each Toop Sauce	Spire .	10 Tan Anath Sauce	1/2 Gup Fruit	1/2 Cup Fluit
O Date Fruit	1/2 Cup Frui	10 Cap Fruit	1/2 Cup fruit	1/2 Cup Fruit	and the first 211	or the American Parished	8 Fl Or Chocolaire Folled	8 FI Oz Choodele Further
and the second second	A FI Oz Chorcelate Forbiled	& FLOx Chocolate Fortifed	8 Ft Oz Chombte Fortilled	5 FI Oz Chacoliste Rodded	B FT C2 C30000Me FORMED	D T1 C/2 Confederate Comment	Bundiner Presi	Dreaddas Chris
		Board of State	Broaktast Drink	Svegaldagt Drink	Breakfast Dork	CHECKLAST CARRA	Continued Court	
Bresidast Ories	Broakfast Drnik	Demonstrate Const.	Constitution		The Saleburg Steak	3 Cz Salipbury Storik	3 Oz Safebury Steam	3 Oz Salisbury Straw
3 Oz Salisbury Steak	3 Oz Sulisbury Stewk	S Oz Sallsbury Steak	3 Oz Chesse	3 UZ SUBSUTY SIGNA	There are a second	Number 1	12 Cup Bloan Gray	112 Cup Brown Gravy
t/2 Cup Brown Gravy	Rone	None	None	12 Cap atoms Gravy	to On thewel Political	172 Cup Mastled Potatoes	1.2 Cup Maybed Politices	1/2 Cup Mashed Polatoes
1/2 Cup Mushed Polatoes	1/2 Cap Mashed Postloes	1/2 Cup Mashed Polatoes	1/2 Gup Mushed Pulstoes	Carp species rounness	1/2 Cur Sautoned Veopulables	1/2 Cut Seleconed Vegetables	1/2 Cup Seasoned Vigstables	1/2 Cup Souppred Vegetables
1/2 Cup Seasoned Vagetables	1/2 Cup Seasoned Vegetables	1/2 Cup Seasoned Vegelables	12 Chb Segration Authorities	Each Recuit (60d)	1 Each Biscoil (NO.5)	s Each Blacult (60ct)	None	Each Brout (RAd)
Each Biscult (80ct)	1 Sics Wheat Broad	1 Sice Wheat Bread	(Data Disease speed)		I Fact Cooker	J Esph Cookles	1/2 Cup JP Fruit Cookel	3 Each Cookes
Each Cookes	1/2 Cup JP Fruit Cooktail	3 Each Cooldes	3 Sach Cookes	T COOKED	0 10	8 FI Co Fruit Drew	8 FI Oz Fruit Orink	8 FIO2 First Direk
R EL Cy Paul Orink	& FLOV RC Fruit Dresk	8 FIOz Fruit Droph	B IB Oz Frant Crink	\$ FT Oz MAN	COLOR SAME CARRO		of States of the	3 On Shoppy Joe
	o Cr Steam; Inc	3 CZ Showy (or	2 Oz Powrut Butter	3 Oz Sloppy Joe	3 Oz Slogzy Jus	3 Cr Sppsy Joe	a de Salaba de la	172 Cun Macaran Salad
o Cr Cabby con	a de caracter a constant a consta		1.2 Cur Mocanon Solad	1/2 Cup Macaroni Salad	1/2 Cup Macriron Satud	172 Cup Macsintri Santo	THE COLD COMP	
1/2 Cup Macaroni Salad	1/2 Cup Mecaroni Salad	1/2 Cup Macarom Saled	IN GED MIN-MAN GOMES	12 Cur Seasoned Vegetables	1/2 Cup Sessoned Vegetsdes	1/2 Cup Seasoned Vegerables	1/2 Cup Sessoned Agelables	1/2 Cup Seasoned Vegetables
1/2 Cup Seasoned Vegetables	1/2 Cup Sensoned Vagerables	: 1/2 Cup Seasoned Vegetables	15 Crt pestodet segemoies		2 Sine Whate Bread	2 Skp Bead	None	2 Skoy Bread
2 Slice Broad	2 Stoy Wholif Bread	: Z Sign Wheel Broad	2 Sacu Broad	C Old Career	1 Each Cake (Buch)	I Each Cake (80ct)	1/2 Cup-IP Fruit Coddel	1 Each Cake (tites)
Each Cala (60ct)	1/2 Cup JP Fruit Cocktail	1 Each Cake (60d)	1 Each Cave (80cc)	. I gadi cape (wood)	a grove and Their	8 Fl Oz Fruit Drink	S FI Oz Frut Dirik	8 Fl Oz Frun Drink
a FI Oz Fruit Drink	& FLOZ FIC Fruit Drink	8 FIO2 Fruit Drink	E FI Oz Frut Déris	8 H OZ NEW	Control of the second			
	Each Meal & Cheese Sandwich			1 Each Meal & Cheese Sandwidh				
	& FLOr FIC Fruit Orink			8 FI Oz Nák			117	The King TKRYTO

				1 Each Cake (Bect)	Each Combreed (88ct) None	1/2 Cup Sausoned Vegetable 1/2 Cup Sen	V2 Cup Mashed Potatoes 1/2 Cup Mar	12 Cup Papper Gravy None	9 Oz Ohicken Fried Break 3 Oz Chicke	FI Oz Fruit Drink B FI Oz RC Fruit Drink	3 Each Cookes 1/2 Cup JP I	Each Biscurt (60ct) 1 Size Wheel Bread	1/2 Cup Italian Staw 1/2 Cup Italian Slaw	1/2 Cup Seasoned Vegetable 1/2 Cup Sea	Cup Rodri & Mestigauce 1 Cup Robin	Breakfast Drink Breakfast Drink	late Fortified		Oz Saunaga Patty 1 Oz Sausage Petty	Each Blacuit (60ct) 1 Each Bacuit (60ct)	3/4 Cup Gravy None	Cup Serveterred Grits 1 Cup Grits	Regular	
Each Moat & Chospa Sandwidt				1/2 Cap JP Fruit Copital		1/2 Cup Senacrad Vigetable 1	1/2 Cup Mashed Prospors 1	-	3 Oz Chicken Filod Staak	min to	1/2 Cup JP Fruti Countail			BF	1 Cup Robni 8 Mesturuce		8 FI Oz Chocolate Fortified						Desbotte	
		Con Control	Elon Rational	1 Each Cake (60d)	Sice Wheat Bread	1/2 Cup: Semoned Yegerable	1/2 Cup Mashed Potatoes	Rune	3 Cr Chicken Filed Stoak	BFFQz Frait Dink	3 Each Cookles	Each Bisant (Bud)	1/2 Cup lisium Staw	1/2 Cup Seasoned Vegetable	Cup Rollei & Marthauce	Breaklast Drink	8 FI Or Chocalate Fortified	12 Cub Fruit	Oz Sausago Pathy	2 Silce Wireal Broad	None	t Cup Sweetened Gets	Hyperforman	
		A CONTRACT C	I FI O' Fail Deal	1 Each Cake (60ct)	1 Each Combread (80ct)	1/2 Ct.c Seasoned Vegetable	1/2 Cup Misshed Potatoes	Name	1 Cup Pinto Beans	8 FT Dz Fruit Drovi	3 Each Cookles	Each Biscuit (60ct)	1/2 Cup Italian Slow	1/2 Cup Seasoned Vegetable	1 Cup Roter	Breakfast Drak	§ FIQ2 Chooslate Fortified	1/2 Cup Fruit	1 Oz Pasanut Bulter	* Each Blocut (60ct)	3/4 Cup Gravy	1 Cap Sweetmed Gots	Yagetirka	3
The state of the s	1 Each Meet & Cheese Sandwich	A proper property of the second secon	B FI Oz Walk	1 Each Cake (60th)	1 Each Combread (60ct)	1/2 Cup Sessoned Vegetable	1/2 Cup Mushed Potatoes	1/2 Cup Pupper Gravy	3 Oz Chicken Fried Sleak	8 FI OZ MBK	3 Each Cookies	1 Each Bisquit (60d)	1/2 Cup Itolian Slaw	1/2 Cup Seasoned Vegetable	1 Cup Rotini & Mediaauce	Breakfast Drink	8 FF Oz Chocolalo Fortified	1/2 Cup Fruit	1 Dr. Sausage Patty	1 Each Biscutt (60ct)	34 Cup Graph	1 Gup Sweetened Grits	Agricultu	Hunt County Detention Center— week 4 Friday
the party of the p		the second strange control and the second se	8 FT Oz Fruit Drints	1 Each Calve (60cr)	1 Each Combread (50ct)	1/2 Cup Sessoned Vegetable	1/2 Oup Illushed Putations	None	3 Oz Chickon Palty	8 F1Oz Fruit Drank	3 Each Cooloes	1 Each White Bread	1/2 Cup talian Stew	1/2 Oup Seasoned Vegetable	1 Cup Robin & Meatheuce	. Breaktast Orink	B FIOz Chocolate Fortified	1/2 Cup Apple Sauce	1 Oz Sezzage Pathy	1 Each Biscuii (60ct)	None	1 Cup Swedlared Grits	Bensi	ex 4 ridey
the state of the s		The second secon	6 Fl Oz Fruit Drink	1 Each Cake (60ct)	1 Each Contribut (60ct)	1/2 Cup Seasoned Vegesable	1/2 Sup Mashed Potatoes	None	3 Cz Chicken Patty	8 FTOz Frun Drink	3 Each Cookles	1 Each Becall (Block)	1/2 Cup tuhun Stav	1/2 Cup Seasoned Vegetable	1 Cup Rolini & Meatsauce	Breakfast Drick	8 FIOr Choodata Fortified	1/2 Cup Apple Stutte	1 Cz Smangu Pully	1 Each Blacoil (60ct)	None	1 Cup Swintoned Gara	Ctohus	NAMES OF THE PERSON OF THE PER
	and the state of t	ten fr ment bemert bei ein bei bei bet bette be gene bei mit geleichte bei bei bei bei bei bei bei bei bei be	8 Fl Oz Fruit Drink	1/2 Cup JP Fruit Cologui	1 Each Combread (CCC)	1/2 Cup Seasoned legistable	1/2 Cup Mashed Postnes	none	3 Oz Hamburgov Paty	B FI Oz Frud Dronk	1/2 Cup JP Fruit Colded	Strong	1/2 Cup liakan Staw	1/2 Cup Seasoned tegetable	1 Cup Moatsuce	Breakfact Drink	8 Fl Oz Chocolate Firtiliso	1/2 Cup Fruit	1 Oz Sausago Patty	1 Each Hard Boald (g)	None	1 Cup Sweetened fets	Chare Frist	ALL OF MANDERS HANDS AND AND AND AND AND AND AND AND AND AND
			8 FI Oz Fruit Drink	* Each Cake (TOC)	1 Each Combread (suct)	1/2 Cut) Sessoned Vojetniow	1/2 Out Masted Potatoes	1/2 Cup Peppat Gray	3 Oz Hamburgei Party	8 FI Oz Fruit Dans	3 Each Cookers	1 Each Brichit (600)	1/2 Cup Italian Slaw	1/2 Cup Seasoned Vegetable	1 Cup Rotes & Mostrauce	Broakfassi Dinok	8 Fl Oz Choeolele Fortified	12 Cup Fruit	1 ea Hard Boiled Egg	1 Each Biscuri (60ct)	Sta City Gallary	1 Cup Sweekshod Lanks	NO SON	A CANADA TANDA

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District Co.	A STANDARD	and the state of t	CONTRACTOR DESCRIPTION OF THE PROPERTY OF THE	The state of the s		This Superanad Cathons	1 Cur Sumetened Carneal	1 Cup Sweetened Catmeal
Cup Sweetened Ontmoul	1 Cup Oatmed	1 Cup Sweetaned Catment	† Cup Swiedened Datmed	t Cup Sweetened Comesi	1 Crb Assessand Churaes	- Car Catalogue and Catalogue	D D D D D D D D D D D D D D D D D D D	3 Or For & Publisher
3 Oz Egii & Polytota	3 Oz Egg & Poutoes	3 Dz Egg & Postiges	3 dz Egp & Polatoca	1 Oz Egg & Porskess	3 Oz Egg & Ponsioes	3 CZ Egg & Polatoes	OCCUPATION OF THE PROPERTY OF	1 Fred Phys Todilles
Fanh Pour Todilles	1 Skop Wheat Bread	1 Each Flour Torillas	1 Each Plan Tortilles	1 Dack Flour Togstes	1 Each Flour Torollies	1 Each Flour Totales	LEADING COMMISSION	The state of the s
FarkTuro Cours	1 Each Tago Sauce	1 EachFaco Squor	1 Each faco Saice	1 Each laco Sauce	None	Nane	EBCH 1800 Sauce	3 6
10 Can Stull	1/2 Cup Fruit	1/2 Cap Foll	1/2 Cup Fruit	1/2 Cup Fruit	It? Cup Apple Saucet	1/2 Cup Apple Seuce	152 Cup Frus	102 Culp Fluid
	DO:	and wood name	E FI Oz valvila Fonified	B FI Og vanda Fortilet	8 FI Cz vaniša Fortified	8 FI Oz vanilla Fortified	B FI Oz vanda Forliko	G FI (22 Varied Formed
O TOOK SHAPEN CONTRACT	Division	Benching Paint	Breakfast Drink	Bayakhast Orrik	Broaklast Drink	Breakfast Drink	Breakfast Drink	Brouidful Drink
Octobrisher Person	to Charles the Asset	4 4 4 4 4 4 4 4 4 4 4 4 4 4 4 4 4 4 4 4		0 10 10 10 10 10 10 10 10 10 10 10 10 10	2 Fach Fores	2 Each Franks	2 Each BBQ Franks	1,2 Cup Rice
2 Each 880 Franks	2 Each BBO Franks	2 Each ISBO Franks	None	1. Citie 500 citie 97		an Change Branch	10 Cun New Beans	Cur Navy Beans
1/2 Cup Navy Beans	1/2 Cup Navy Beans	1/2 Out Navy Beans	1 Cup Navy Beans	1/2 Cup Navy Beard	112 Path Grasso General			10Cm Harming Saled
1/2 Cup Macarphi Salad	1/2 Cup Macaroni Salad	1/2 Cup Macaroni Salad	1/2 Cup Macaoni Sabd	1/2 Cuo Macaroni Safad	1/2 Cup Macoron Salad	112 On Marzana Savar	THE CORP & COLUMN COLUMN	
Eisch Mustard	2 Each Muslard	2 Hact Mustard	2 Each Muslard	2 Each Mustard	2 Each Musland	2 Each Mustard	Cutters with the	4
7 Silicas Biolocal	2 Sice Wheat Break!	2 Slice Wheat Bread	2 Slice Bread	2 Sice Bread	2 Stor White Broad	2 Sico Braid	None	Complete N
E. Control	10 Can IP Fait Cookal	3 Each Conkles	3 Each Cookley	3 Each Coories	3 Each Cookies	3 Euro Corkies	122 CUD TIL LINE COURS	a gady Cookes
e not prototo	a PLOV RC Fruit Dank	8 Fl Oz Fruit Drank	& FT Oz. Fruit Crink	8 FI Oz NIK	& FI Oz Fruit Drink	8 FI Oz Fruit Drink	B FI Oz Frud Onek	BEIOG HOUN
	# 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	3 Cr Barris	None	3 Cz Burrilo	3 Oz Hamburger Putty	3 Cz Harnburger Patty	3 Oz Burrito	3 Oz Burnto
- CAOCHING		+20 m Samuel Washing	12 Can Sersoned Vecelublo	1/2 Gup Seasoned wegettible	172 Out Sensoned Vegetable	1/2 Cup Seasoned Vegetable	1/2 Cup Seasoned Ingetable	1/2 Cup Seasoned Vegelable
1/2 Cup Settloued Asidemose	MC cult Sentational wedgetting	16 Cap School Page	1/2 Cup Spanish Rice	1/2 Cub Spanish Rice	1/2 Cup Spanish Rice	1/2 Cup Spanish Rice	1/2 Cup Spanish Rice	1/2 Cup Spanish Rice
1/2 Cup Spanish Rice	1/2 Cup Sparsh Hisa	112 craft of particular cards		· David Glass Torollus	1 Each Flour Tortillas	1 Each Flour Tornilae	1 Each Com Tordia	1 Each Flour Tordiles
Each Flour Tortilles	1 Shoe Wheet Bread	† Sice Wheel Broad	1 Each Flour londings	ENGLISHED COMME	111100111111111111111111111111111111111	1 Each Cake 180ch	1/2 Cup JP Fruit Costan	1 Each Calve (80ct)
Each Calor (60ct)	1/2 Cup JP Fruit Cocktail	1 Each Cake (60ct)	1 Each Cake (IIOct)	I Elich Cake (meci)	1 President Common Common		BEOT Forth Drok	B FI Oz Frust Didnik
8 FI Oz Fruit Drink	8 FIOz RC Fult Drink	S FI Ot Fruit Drink	8 FI Oz Fruit Dehk	6 FLOZ Mik	8 FI CE Fruit Drink	8 FI OZ FEBT DIRIN	Charles and the second	A the second second to a second secon
	- Facts Mass & Change Sandwich	Village State Control of the Control		1 Each Meat & Cheese Sandwidh				
	8 FLO: RC Fult Drink		4	8 FI Oz Milk				

	Hunt County
T Day of the	Detention
	Center-
	Week 4
E-Michaeltz	Sunday

The state of the s	Diatelia	Aypadwision	Constitution	Material				The convenience of the
i Dun Sweedhoted Grits	1 Cup Grits	1 Cup Swedered Crits	1 Cutt Sweetshed Custs	1 Cut Satestaned Cotto	1 Cup Sweetened Girts	1 Cup Sweetened Giffs	CLT SWEEPERSON OF THE	2 Fach Fancaket
Dank Outeralism	1 Each Pancakes	≥ Euch Pancseus	2 Each Paricales	2 Each Plantukes	2 Each Paricakes	C. T. G. Consessor	77	O' AN CLINICA
		3015	2 or Swing	2 oz Syrup	2 oz PIC Syrup	202 Syrup	501 758 AND DESIGN	Andrews 2
Converse and	- Company		The Depart Botton	+ Or Shirting Park	1 Oz Sausage Patty	1 Ох Sамзаде Раку	Ct Sausayar Park	CO POSITIONE
t Oz Sausago Patty	1 Oz Sausage Patty	t Gz Sausage Patty	Con Potential Industrial	S C S C S C C C C C C C C C C C C C C C	8 FIOz Strawberry Fortified	8 FI Oz Strawberry Fortified	5 FT Oz Strawborry Fortified	a FI Oz Strawberry Fortified
B FI Oz Strawberry Fortified	8 FI Oz Strawberry Fortified	6 FIOz Strawborry Forthed	BFJ Oz Szniebeny Pormen	the birth of the state of the s		Breakfast Drink	Breaklass Drive	Breakdast Drink
Breakfast Drink	Breaktest Drink	Breakfast Drink	Breakfast Drink	Srevaldest Devak	Dregorass Conse	Constitution and the second	• 17-16-20-16-20-20-20-20-20-20-20-20-20-20-20-20-20-	1 Early Special System
	1 4 7 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	1 Each Control Swissing	302 Greese	1 Each Stoplend Statutage	Each Smoked Sausage	T Each Smoked Sausage	Leach Substance Same Se	China Control Sections
Flach Smoked Saurage	1 EBCh Sulokeo senseya	- Later Control of Control		To Para Barrer Salud	1/2 Cup Potuto Salad	1/2 Cup Potrato Splant	1/2 Cup Polato Saled	1/2 Cus Potato Salus
1/2 Cup Potato Salad	1/2 Cup Potato Salad	1/2 Cup Proteto Salad	1/2 CAD EDIAD SHEET	of Caff Limited Senting		17 Can Carroll	1 C Cup Cole Show	1/2 Cup Cale Shw
1/2 Cup Cole Slaw	1/2 Cup Cote Slaw	1/2 Cup Cole Stav	1/2 Cup Colo Slow	1/2 Cup Cole Staw	In compression	1000	3	1 Each Bisquil (60ct)
Each Biscull (SCO)	T Sice Wheat Bread	1 Each Bisquii (60ct)	* Each Biscuit (60cf)	1 Each Biseut (60H)	1 Each wind produc	and the state of t	1/2 Cuo IP Fruit Codried	3 Each Cookies
V Each Cooking	1/2 Cup JP Fruit Cocktail	3 Each Cooldee	3 Each Cookles	3 Each Cookins	3 Each Cookies	G CACCO COORNER	es or Frank Driet	It FILOz Fruit Divink
B D D D D D	8 FI Oz PC Fruit Drink	8 FIOz Fruit Drink	8 Fi Dz Fruit Diiok	5F02Mk	8 FIOz Fruit Drink	BHOZPHIONS		o De Carollesson Stone
	Continued Street	3 Oz Smothared Stock	1 Each Herd Boviod Egg	3 Oz Smotherod Steek	3 Oz Smothered Steak	3 Oz Smothered Steak	3 C2 Singingride Sides	S Ch. Caroling to Character
a Ca Amorage or orders	OC GINGS COOK SPECE		No.	1.2 Cup Brown Gravy	None	None	1/2 Cup Brown Gravi	1/2 Cup Brown Gravy
1/2 Cap Brown Gravy	None	Model		The Harbard Bookhar	1/2 Cup Mashed Potatoes	172 Gup Washed Potatoes	12 Cup Masked Political	1/2 Cup Mashed Potatoes
92 Cup Mashed Polatoes	1/2 Cup Mashed Potatoes	177 Cup Mashed Polatocs	1/2 Cup Massing Policops	THE CONTRACT OF STREET	Constant Various by	177 Cun Segroned Vegelable	12 Cup Sensoned Vagetable	1/2 Cop Statemed Vigiliable
1/2 Cup Sausoned Ymgetuble	1/2 Cup Segrated Vegetable	1/2 Out Sensored Vegetable	1/2 Cup Sessoned Vegetable	1/2 Cup Sansoned vegetible	The code management of the same	+ Dect Disch (STr.)	porte	1 Each Birour (80ct)
Each Bisoutt (60c0	1 Sice Whest Bread	1 Sice Wheat Brend	1 Each Biscuit (60ct)	1 Each Brout (60ct)	1 Figureschi (andi)	Light County (work)	13 Con Brown Cores	5 Each Cake (60ct)
	100 DENILONAL	1 Earn Cana (604)	1 Each Cake (80ct)	1 Earth Cales (80ct)	1 Each Cake (60cl)	T mach cases (socce)		10000
Section Sectio			B TO CONTON	B FI Oz Nak	& FIOz Fruit Drink	6 FI Or Fruit Drink	OFFICE PROPERTY	the state of the s
R FI Oz Fruit Orink	B FI Oz FIC Fruit Drink	B FIOZ Fruit Coldk	DELCA TELEVISION					
				The state of the s				The state of the s
Snert	1 Each West & Cheese Sandwich			*: Each Mest & Cheese Sandwidh				

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Regular	Dispetto	Hypertension	- Constitution	THE RESIDENCE AND PARTY OF THE		Cin Sweetsred Campan	Company Denderate Comment	1 Cut Swittened Ostavia
Cun Sweethner Ontropa	1 Cup Oatmeal	1 Our Sweetened Oppress	1 Cup Sweetered Ostmod	1 Cup Sweetened Ostmed	1 Cup Sweetened Ottreat	- COD Separation Contract		34 Cm GH4
7	H-yan	None	3/4 Cup Gravy	3/4 Cup Gravy	None	None	1	I Flora Book it follows
	The state of the s	1 Steen Wheat Broad	1 Each Biscut (5000)	* Each Biscuri (6601)	1 Each Biscuri (I/Ont)	I ESCH BISCOM (OOCL)	And the second state of	- an these makes make
		TOTAL TOTAL DISTO	1 Or Pennut Sutter	1 Cz Saurioge Party	1 Oz Sausago Patty	1 Uz Heanyr Burier	CA composito e mas	
On Semestic Party		Something of the second	12 Cup Fruit	1/2 Cup Fruit	1/2 Cup Apple Suspe	1/2 Cup Apple Sauce	SCL AND FIRM	of Contract Contract
are confirment		on on one of the one o	8 FLOx Chocolain Fortified	8 Ft Oz Chocolale Portised	8 FI Oz Chocolste Fortified	8 Fl Oz Chocolate Forhland	S TI CE CODGOSSE TH GENO	0.000
8 FI OZ Chocolskii Fartillied	0.71 Of Chadada London	Control Control	Beautier Draw	Bergidad Druk	Bredictast Dnot	Breakfasi Dmii	B/galdast Drink	Difficulty Course
Bregistast Drink	Breakfast Dws	Broadast Dank	Grobines: Charle	Confidence of the second	1000	1 Cup Seel & Pinto	1 Cup Beet & Pinto	1 Cup Beef & Pinta
I Cup Seef & Pinto	1 Cup Beet & Pinto	1 Cup Beef & Pinta	1 Cup Pinto Beans	Cup seed of Latin		170 cm Rice	12 Cup Ron	1/2 Cup Rice
1/2 Cup Rice	1/2 Cup Rich	1/2 Cup Rion	1/2 Cup Rice	1/2 Cuty Rice	10 Can Seasoned Cabbage	1/2 Cup Seasoned Cabbage	t/2 Cup Seatoned Outbugs	1/2 Cup Seasoned Cabbage
1/2 Cup Seasoned Cabbage	1/2 Cup Seasond Cathbage	1/2 Cup Seasoned Cabbage	1/2 Cup Seasoned Cabbage	112 Call Opposition Commender	1 Each Combread (60ct)	1 Each Combread (60cl)	1 Each Combesad (60d)	1 Each Combread (60d.)
f Each Combread (60ct)	Hone	1 Slice Wheat Bread	1 Each Combread (5000)	3 Each Cookes	3 Each Cookies	3 Each Cookies	1/2 Cup JP Fruit Contail	3 Each Cookes
3 Each Cookles	12 Cup JP Friit Cocktail	689	and the state of t	S FI Oz Mik	8 Floz Fruit Ortrik	& Fi Oz Fruit Dánk	8 FL Oz Fruit Drink	8 FI CZ Fruit Drivik
B FI OZ FRUIS OTKIK	O TOX TO THE UNIT	O TO CONTRACT OF THE PARTY OF T		3 Oz Fried Chicsen Patry	3 Oz Fried Chicken Patty	3 Oz Baked Chicken Patry	3 Oz Chicken	3 Oz Chicken
3 Oz Fried Chicken Patty	3 Oz Fried Chidan Patty	3 Cz Bakor Chiden Party	2020-may 20 E	1 A Company Comme	None	Ngne	1/4 Cup Poultry Grany	1/4 Cup Pouby Gravy
1/4 Cup Poultry Gravy	Mone	None	None	The College College County	10° Con Months	1/2 Cup Augustin Potalogs	1/2 Cup Augmbn Pdatoes	1/2 Cup Augratin Potatoes
1/2 Cup Augratin Polatoes	1/2 Cap Augratin Pointous	1/2 Cup Augustin Possibiliti	1/2 Cup Augraen Polatoes	112 con sognator routines	1/2 Cup Seasoned Vegetables	1/2 Cup Seasoned Vegetables	1/2 Cup Seasoned lagelables	1/2 Cup Seasoned Vegelables
1/2 Cup Seasoned Vegetables	1/2 Cup Seasoned Vegetables	TAT Cup Seasoned Vegetables	1/2 Cup Seasoned Vegetables	1/2 Orto designation of the party of the par	1 Carth Combread (60Ct)	1 Each Combraed (60ct)	1 Each Continued (f0ct)	1 Each Combreed (60ct)
Each Combreed (60ct)	None	1 Stoc Wheat Bread	1 Each Combresd (60ct)	1 Earth Combrand (800)	I Cach Color (Spel)	1 Each Cake (60ct)	1/2 Cup JP Fruit Coddail	1 Each Calva (80ti)
T Each Cake 150ctl	1/2 Cup JP Fruit Cooking	t Each Cake (60ct)	1 Each Calus (60ct)	1 Each Cake (exct)	I made i construction		S FI Oz Fruit Drink	B FIOz Fruit Drink
8 FI Oz Fruit Orink	8 FI Oz RC Fruit Drimk	& FTO: Fruit Drink	B FI Oz Fruit Drank	S FI OZ MIRK	8 FIOz Fruit Drink	& PI OZ PIEK DIPK	Control in a designation of the control of the cont	mountain for the color of the c
S	1 Esch Mest & Cheese Sandwich			1 Each Magt & Cheese Sandwidh				
	8 FLOT RC Full Drink			SFI OZ MIK				ALL PARTICIPATION IN THE

	Dulli County	F-12 721007	
	STATE OF THE PARTY	Detention	
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		luesca!	

				8 F1 Oz Nářk			a ELOY BC Fruit Drink	THE REAL PROPERTY AND ADDRESS OF THE PARTY AND
				1 Each Meal & Cheese Sandwich			1 Each Mout & Cheese Sandwich	Sma
			O TOOK THE	SHO2 WA	B FI Oz Frud Onnk	8 Fl Oz Fraz Drink	II FLOZ RO Fruit Drink	8 FI Oz Fruit Drink
B F1 Oz Frust Drink	B FI Gz Fruit Drenk	B FLOX Fruit Drank	DESCRIPTION (OVER)	(Each Cake (60ct)	1 Each Cake (60ct)	1 Each Cake (60ct)	1/2 Cup uP Fruit Cocycuit	Each Cale (IDM)
1 Each Cake (60ct)	1/2 Cup JP Fruit Codatal	1 Each Cake (60ct)	1 Each Cata (SDA)	The second secon	+ Ends Coursean foody	1 Sice Wheat Broad	None	Each Combresd (60ct)
T Each Combresd (80ct)	1 Each Combrell (004)	1 Each Combread (60ct)	1 Each Combresd (60ct)	: Each Combrond (880)	- Early Conference (SDM)	172 Cup Seasoned Veglulations	1/2 Cut Statement Vegetables	1/2 Cup Seasoned Vegetables
1/2 Cup Seasoned Vegelables	1/2 Cup Seasoned Vigalablus	172 Cup Seasoned Vegelables	1/2 Cup Seasoned Vegerables	12 Curt Sanscrape wegstarden	The Control of Control	162 cdp Fixe	1/2 Cup Ros	1/2 Cup Rice
1/2 Cup Rice	1/2 Cup Ros	1/2 Cup Rice	1/2 Cup Rice	1/2 Cup files	TO DE LEGIS	None	None	1/2 Cup Brown Gravy
1/2 Cup Brown Gravy	None	None	Nave	AALS GWOIG UND C.		G raped seems	3 O7 Pepper Shak	3 Oz Pepper Steak
S OF replace German	3 Oz Pepper Steak	3 Oz Pepper Steak	3 Oz Pepper Strak	3 On Pepper Stoak	3 Oz 1 Cup Beans	P P P P P P P P P P P P P P P P P P P		0.00
		0.1107.0100.0100	8 FIO2 Fruit Otrok	BHO2 MK	8 FI Oz Frust Dhrok	& FTQx Fruit Donk	# ELOS RC Fort Orbit	
8 FF OX Faul Drink	a FF Ox Foul Donk	CONTRACTOR OF THE PARTY OF THE	3 159 6990	D Each Cookes	3 Each Cookes	3 Each Cookles	1/2 Cup JP Fruit Cocktabl	S Each Cookes
3 Each Cookets	1/2 Cup JP Fruit Contail	an north Complete		- Editor County	TENCH (SECURI SOUCH)	1 Each Bescuii (60d)	I Sice Wheat Broad	t Each Biscuit (ROCI)
1 Each Blocur (Sux4)	none	I Each Bacut (60ct)	1 Each White Bread	The State of	1/2 COD Deserview Aederance	1/2 Cup Seasoned Vegetabliss	1/2 Cup Seasoned Vegotables	1/2 Cup Seasoned Vegetables
1/2 Cup Semicried Vegeliables	1/2 Cup Seasoned Vigetables	172 Cup Seasoned Vegelables	1/2 Cup Seasoned Vegetables	12 Con Consequent Good collect		1/2 COD MAGNISH CONTROL	1/2 Cup Mashed Politices	LZ Cup Mashed Polatoes
1/2 Cut) Missind Prizzles	1/2 Cup Mashed Politoes	1/2 Cup Mashed Polisioes	1/2 Cup Mashed Potatoes	172 Cup Mashed Politices	172 Cup Mashed Polaices	203	Mono	I/A Cup Poultry Grevy
THE COST PERSON NAMED	1/4 Cup Foundy carany	Nana	None	1/A Cup Polity Gray	Ninne		a distribution of the same	Colo Improvence
and the second s		Cop imagination	1 Cup Turkey Fol Pie	1 Cup Turkey Pot Pie	3 Oz Cheste	1 Cup Turkey Pet Pic	TOTAL TOTAL End Die	
1 Cue Turkey Pot Pie	1 Can Turkey		Constant Commen	Brados Date	Breakings Ormik	Breakfast Ernik	Bropskfagt Drink	Broakfast Drink
Broakfast Ormi	Shoukday Drive	Breaklast Ormir	Braid Onnk	00 00 00 00 00 00 00 00 00 00 00 00 00	6 FI Oz varida Fortined	8 FI Oz vanilla Fortilied	8 Fl Oz vanilla Fort/field	B FI Oz vanilla Fortified
e Fi Oz vanda Fortiled	6 Ft Oz vanilla Fortized	8 FI Oz varilla Fortilised	8 FIOz varilla Fortified	o DO Locally Rossillar	CC Culp rive	1/2 Cap F-ruil	1/2 Cup Fruit	1/2 Cup Fruit
12 Cup Fruit	1/2 Cup Fruit	1/2 Cup Apple Sauce	1/2 Cup Apple Sauce	100 Oct Part		i modi acety	Treach AC Jely	r Each Jelly
E201-36-89	1 Each Jeffy	a Each Jelly	1 Each JeBy	f Each Jely	1 Such feelly		E Glade strategy dropps	S STOR BOARD
	Canal College Parameter	S Succe of learn	2 Stop White Bread	2 Sice Bread	2 Size Bread	2 Give Wheel Bredd	N Class Whent Books	
Stop Break	I mark Com Brillion	Control of the contro	I OZ Sensaĝo reny	* Oz Sausage Party	1 Oz Chueso	1 Oz Shrunge Puny	1 Oz Salskogo Puty	Oz Sausage Pathy
Cz Sastage Party	1 Oz Saujago Pathy	1 Or Saucano Pally	1 cuts not consum	† Dup Hot Gereill	1 Cup Hot Certaid	1 Oco Hot Cereal	1 Cup Het Carrol	Cup Hot Dareal
1 Cup Hot Ceres!	Cult Hot Careal	1 Can Hot Caree	A C - Lor Cural		The state of the s		SCHOOL STATE OF THE SCHOOL	and State

Certified On S/6/2022

Nan Asser WK (27) (2) 85007169/DT07196

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and and an an an an an an an an an an an an an	Strakellan	The second of th		Car Caratana Car	1 Oran Swannier Gritts	1 Cup Sweethned Cliffs	1 Cup Sweetened Grts	1 Cup Sweetened Girts
I Cup Sweetened Grits	1 Cup Gred	1 Out Streemend Gifts	1 Cup Sweetened Girts	Cub Cweekened Grid	t July September Vision	Ziffatri Paritaken	? Each Corn Torullas	2 Each Pancakes
2 Esch Pancakes	1. Epdy Pancsker	2 (seh Parcakes	S Each Palkskon	S Ellich Harricakois	A CERT TRANSPORT	St. A. Carriell	2 oz Poatrul Buller	2 oz Syrud
2 or Symbo	2 oz BC Synia	2 st Syrup	≥ cz Synup	S oz Syrup	E GE HU Symp		1 Or Sausage Party	2 oz Paynul Sulter
TOT SHIPPED DAILY	LOS SHAME PAIN	1 Cz Sausage Party	1 Oz Ppanut Butter	1 Gz Sausage Party	1 Oz Sassage Party	Contradict serve	e II Ou Chambaru Entitled	II FLOV Streakurry Fordilos
	DO OF STREET	a Pi Or Strawbury Footbad	5 FT Oz Strawbery Fortfield	8 FT Oz Strawberry Fortified	a FIO: Strawbury ForBled	8 FI OZ SKawcory Fortilles	Grade attended a second	
to the Company of the Company		District Prov	Breakfast Drink	Breaklasi Drink	Bredkfast Drink	Bresidest Orina	DOM: COMP	Citations, circa
possessi prox	DECEMBER OF THE PARTY OF THE PA	Control of the state of the sta			7 Oz Checkan Pally	3 Oz Chicken Pathy	3 Oz Chrown Party	3 Oz Chokan Pally
3 Gz Chicken Patty	3 Oz Chicken Pally	3 Oz Chicken Patty	3 Oz Chesse	JOZ CHOSEL MINY	The state of the s	Niversa	None	None
12 Can Brown Datey	None	None	1/2 Cup Brown Drawy	12 Cup Brown Clowy	None	Indian	120 a Markard Bellions	10 Cury Magned Potations
1/2 Cup Mashad Polatoes	1/2 Cup Mashed Polatoes	1/2 Cup Mushed Polatices	1.2 Cup Mached Politicate	1/2 Cup Mexited Potaless	1/2 Cup Rost	12 Critical and and an arrangement	The Control of the Co	1.2 Cup Seasoned Vegetables
UZ Cup Seasoned Vegetables	1/2 Cup Seasoned Vegetables	1/2 Cup Sausoned Vegetables	1/2 Cup Seatoned Vegelobles	1/2 Gun Seasoned Vegetables	1/2 Cup Seasoned vegeuners	A Read Bloom (SDC)	rema	Each Biscult (60ct)
Ench Biscutt (60ct)	Sice Wheat Broad	1 Each Bisoult (60ct)	1 Each Biscuit (60ct)	1 Each Bisout (60st)	1 ESCH MUNIC CHARA	3 Each Cooling	12 Cup JP Fruit Codtail	3 Exch Cookers
3 Each Cookies	1/2 Cup JP Fruit Cocklail	3 Each Coukles	the Euch Cookies	3 Each Cookins	d Called Sanction		SER OF FRATORIS	8 Fl Oz Fruit Drink
	REION OF BUY Drink	8 Flot Frutt Drink	S FI Oz Fruit Ctock	S FI CZ NIK	S SIOZ Fruit Draw	O TI CA TI DA DAMP		
e ri ogranis brink	OT LOCATION COMPA		The Book For	3 Oz Chickon Salad	3 Oz Chidken Safed	3 Oz Chicton Salad	3 Oz Chickern Salad	3 Oz Chicken Salad
3 Oz Chicken Salad	1 Oz Chicum Salud	3 Oz Osicien Stand	team nam open ogg		Name	None	1/4 Cup Poultry Graw	1/4 Cup Pauby Gravy
We Cup Poultry Gravy	None	No.	None	1/4 Cup Folloy Chary	San San San San San San San San San San	10 Car Mashed Polatoes	1/2 Cup (Meshad Politices	1/2 Cup Meshed Polatops
1/2 Cup Mushed Palutoes	1/2 Cup Mashed Potstoes	1/2 Cup Marshed Platetows	1/2 Cup Mushod Potation	1/2 Cup Minehed Polisibus	1/2 Culp Massing Pulsations	172 Cure Swissened Vergetables	1/2 Cup Seasoned Vegetables	1/2 Cup Seasoned Vegelables
UZ Cup Seasoned Vegetables	1/2 Cup Seasoned Vegetables	1/2 Cup Seasoned Vegetables	1/2 Cup Seasoned Vegetables	1/2 Cup Seasoned Vegelables	1/2 Cut Sessories was among	7 Skes Broad	PATORI	2 Sico Brand
2 Slice Broad	2 Slow What Brand	2 Sixe Whelet Bread	2 Skep Bread	2 Sice Broad	CORD STATES COOL	1 Facts Cake (60cm)	1/2 Cup JP Fruit Codial	1 Each Calus (80ct)
Park Cato (Short	1/2 Cur up Fruit Cocktail	1 Esch Case (60ct)	t Each Oake (80ct)	1 Each Calle (80ct)) Each case (over)	The state of the s	e D Or France	A FI Oz Fruit Orhok
The state of the s		a ti Or to a President	B FI Oz Fruit Drink	8 FI Oz Milk	8 FIOZ Fruit Drink	6-FIGE Fruit Drink	0.0000000000000000000000000000000000000	A Company of the Comp
9 FLOR Fruit Orini	SE HO FUE ONEN	a respective community		Table Sandy				
Snabk	1 Each Meat & Cheese Sandwich		11	SHOP THE				
The state of the s	The DO Chit Dank			SHOZNER				The same of the sa

11. July 1. Section 111.5 R. 2011 1.52 85007169/DT07196

Certified On 5/6/2022

Regular Dispelie	Mypotention	Vagetarum	Materity	Figure State of the Control of the C	1 Cup Sweetened Grits	1 Cup Sweetened Gro
TOUR GITE	1 Cup Sweetlined Critis	1 Dup Sweetened Gots	1 Cup Swaetlaned Grits	1 Cup Sweetened Giffs	3 Or Eggs & Potators	3 Or Eggs & Potation
3 Oz Egye & Potatoes 3 Ov Eggs & Potatorii	3 Oz Eggs A Potatoos	3 Ov Egyte & Politicols	J Oz Eggs & Polatoes	2 Each Tortillas	Z Each Terrillas	2 Each Coun Facilities
2 Each Torbillas 1 Sico Wheat Brad	2 Each Torrilles	2 Each Toristos	Court discours	Alcono	None	1 Each Taco Sauce
2	1 Each Taco Sauce	1 Each Tace Saute	Each lips Sauce	100	1/2 Gun Apple Saucer	1/2 Cup Friesh Front
	1/2 Cup Fresh Fruil	12 Gup Freith Fruit	1.2 Cup Fresh Fruit	It cut obbs among	e ci Ou Provide Fortillad	8 Pt Oz Chocolata Fortied
	8 Flox Chocolate Forthed	5 Fl Oz Chorolski Fortilled	B FI Oz Chorolale Fortiled	8 FI Oz Chocolskie Fortifield	B TI OZ CIZOGOZIE OBNIJEGO	Market Company
8 FI Cit Checolate Fortified 8 FI Cit Checolate Future		Sanakhari Drook	Broakfast Denk	Brooking Drek	Breaklast Ornk	Significations.
Breakfast Crink Breakfast Cank	Regues Dank	Continuent of the		2 Che Librody many	3-Oz Tacas	3 Oz Tacos
3 Oz Tados	3 Oz Tacos	None	3 C2 (ACC)	Contract Springer	1/2 Cur Seasoned Vegetables	12 Cup Seasoned againthis
monud Vegetablen	s 1/2 Cup Seasoned Vegelables	1.2 Cup Segmanud Vogethibles	1/2 Outo Sassoned Vigitations	10 Car Countries files	12 Out Space) Fice	1/2 Cup Soanish Res
1/2 Cup Spanish Rice 1/2 Cup Spanish Rice	1/2 Cup Spanish Rice	1/2 Cup Spanish Rice	122 Cub Spared's Rich	of the Control of the	2 Each Torrillus	S Each Tordina
	2 Each Tordles	2 Each Tortificat	2 Each Torill36	t Fresh Cookies	3 Each Cookins	1:2 Cup IP Fruit Godfall
S Each Cookies UZ Cup JP Fruit Cocktail	S Each Cookles	3 Each Ecolors	3 ENGL COMMON	1000	B FI Oz Fruit Drink	8 FI Oz Frut Drink
6 FI Oz Fruit Drink 8 FI Oz RC Fruit Drink	8 FLOT Fruit Drink	8 FI Oz Fruit Draw	SECRET		t Co Choose No.	3 Cu Slowy Jon
3 Oz Sloppy Line	G C1 Slappy Joe	Nano	3 Oz Skopy Jon	3 UZ Skopy son	House and the second	Nono
	None	1 Cup Mary Boarns	1/4 Cup Brown Gravy	ide.	7	100 Con Secretary Westerbillo
Cup Seasoned Vegetable 1/2 Cup Seasoned Vegetable	1/2 Cup Seamond Vagatable	1/2 Cup Sagaraned Vegetade	1/2 Cup Sassaned vegetable	1/2 Cup Squarered Vegetable	of the second of the second	1.2 Cold Share
	1/2 Cup Matazoni & Cheese	1/2 Cup Mooiron & Cheese	1/2 Cup Macaroni & Cheese	12 Cup Mised Users	1 Contract of the contract of	The Property and the Pr
STOCKED STREET, CONTRACT OF THE CONTRACT OF TH	1	1 State Committee (Special	1 Each Combined (60cm)	1 Each Combread (60ct)	1 Each Compress (Sect)	Constitution of the contract o
Each Combred (60cl)	1 Slice Wreent Broad	1 Each Commission (Succi)	The Cake (8)(2)	1 Each Cake (60ct)	I Each Cave (color)	1/2 Cup JP Fruit Contail
Each Cake (60ct) 1/2 Cup JP Fruit Cocktail	: Esch Cave (66d)	1 Electrosteris	Control of the Control	S E I Co Fruit Ortok	6 FT Oz Fruit Drink	\$ FI Oz Fout Drink
8 FLOZ Fruit Drink	8 FI Oz Fruit Drink	8 FI GZ Fruit Orinit	SHOEMR	Contract Con		
			1 Each Meat & Cheese Sendwich			
B FI Oz FO Fruit Diliva			8 H Oz Mak			

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Five Star Services Hunt County CUSTOMER: 4928 Beeman Avenue PO Box 1097 Greenville, TX 75401 Dallas, Texas 75223 Billing Sheet DAY: Thursday DATE: 6/16/2022 PRICE **EXTENDED PRICE** BREAKFAST **QUANTITY** \$1.320 \$0.00 Inmate Meals \$0.00 \$1.451 Trustee Meals \$0.702 \$0.00 Medical Snacks LUNCH \$1.320 \$0.00 Inmate Meals \$0.00 Trustee Meals \$1.451 \$0.702 \$0.00 Medical Snacks DINNER \$1.320 \$0.00 Inmate Meals \$0.00 \$1.451 Trustee Meals \$0.702 \$0.00 Medical Snacks 0 - 250 1.320 251 - 300 1.287 Daily Sales Daily Meals 301 + 1.233 Trustee 1.451 \$0.00 0 <--Inmate Meals--> 0.702 Snacks \$0.00 0 <--Trustee Meals--> 0 <--Medical Snacks--\$0.00 Five Star Services, Inc. Rep. 0 Daily Grand Total--> \$0.00 Hunt County Rep.