September 2026 Board Report
Food Service
Browning Public School District #9
September 20, 2026

Board Report, September 2026

The Food Service Program total meals served to students for September 2026 are below.
(Total # of days food served: SNP–21, CACFP–19)

SNP:
Breakfast: 18,985 meals
Lunches: 27,166 meals
September 2026 SNP Reimbursement Claim: $182,353.45 (see attached Summary, SNP September 2026)

CACFP:
Childcare: B/L Total = 1,050 / Snack Total: 525
Supper Program: 943 meals
Supper Program Began on September 2, 2026.
September 2026 CACFP Reimbursement Claim: **TBD** (will add onto October Board Report when CACFP claims for the Supper and Childcare Meal Programs are finalized).

September 2026 Reimbursement Total: $182,353.45
*This reimbursement total is subject to increase **or** decrease, based on OPI Review Consolidations, and CACFP/ FFVP reimbursement claims.*

Food Service:

The School Nutrition Program (SNP) recently underwent its required five-year review from OPI, on October 13, 2026. Most of the additional information requested during the review was submitted to the OPI review team on October 19 and October 20, 2026.

OPI is expected to review any remaining findings and return them to the Food Service Department by November 13, 2026. Upon receipt of the findings, Food Service will have a designated number of business days to submit any additional requested documentation, information, or required corrective actions to OPI to address the findings and ensure compliance with program requirements. Once the review is completed and closed, I will report the closure and any additional information in my October 2026 Board Report at the end of November.

Kitchens:

The Food Service/Child Nutrition Department is beginning to look toward some larger, long-term goals that will help strengthen our program and better serve our students. One of our primary areas of focus is improving our daily workflow and kitchen efficiencies while continuing to provide meals that are nutritious, appealing, and student-centered. We are working toward preparing more foods from scratch and incorporating more whole-food ingredients into our menus. This may include items such as homemade breads, locally sourced goods (such as vegetables and other items received from our partnership with the Glendale Colony), baked goods, sauces, and other foods that can be prepared in-house. Working towards this goal is important, as it enables our program to find ways to gradually move away from relying as heavily on prepackaged and convenience foods. While these products can be helpful from a time and labor standpoint, preparing more food in-house can provide nutritional benefits for our students, while also creating opportunities to manage food costs more

effectively. Food Service is working towards the goal of finding the right balance between quality, nutrition, labor, and budget.

One area we are focusing on is improving efficiency by looking at how we plan, order, receive, store, and prepare food so that each part of the process works together more smoothly. We are working toward a consistent Monday-to-Monday ordering schedule, with the goal of having orders submitted in a timely manner and making sure all necessary food and supplies are requested for the following week. Creating these consistencies with our ordering process will help our larger department wide workflows, beginning in the kitchens and carrying through to the warehouse and, ultimately, our communication and coordination with our distributors. By planning ahead and communicating our needs clearly, we can help reduce last-minute requests, avoid unnecessary challenges, and make better use of the time and resources available to us.

These goals will take time, planning, and continued collaboration with our kitchen staff and larger school communities. I, and most of the food service team, are excited about the opportunity to continue growing our program and creating an environment that is efficient, sustainable, and centered around the needs of our students.

Note: All elementary school kitchens have begun utilizing the FFVP - Fresh Fruit and Vegetable Program for afternoon snacks for all elementary-aged children, as of September 1, 2026.

Warehouse:

The Warehouse is working towards implementing a new inventory system, which will track all inventory electronically, along with costs associated with orders being delivered to each kitchen. We are continuing to work on being more time efficient with daily tasks.

Copy Center:

The Copy Center has received the yearly paper supply shipment from Warden Paper in the amount of 400 cs, and continues working towards completing all copy orders, adult meal charges, and other assigned duties in a timely manner.

Staffing:

The food service program has filled one (1) new permanent position in the following area: Penny Marceau (Supper Program Asst. Cook), and are currently looking to fill another permanent position (Head Cook) at Bullshoe Elementary.

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Food Service Director