

Nutrition Service Update

May 2010



Food Service Program Results

Participation percentages in the Food Service Program were right at budget for lunches and breakfasts in the month of April. Snacks continue to exceed budget (up 14.76%) as we continued focus on promoting the snacks at all sites. Supper programs are above budget (5.99%) as we have now started the Lorna Byrne Supper program, adding an additional 75 meals per day. We continue to focus on breakfast counts as this is the most important meal of the day and provides us with the greatest opportunity in the program. The staff continues to work very hard to drive meal counts at all levels feeding students when ever and where ever possible.

Inside this Issue:

Table of Contents

Program Results	1
Recycling	
Fruitdale Testimonial	2
Program Update	3
Produce of the Month	
Staff Birthdays	
Safety	4
Provision II Programs	

Recycling



With the partnership of the TRACT program, we have expanded our recycling efforts to include all schools in the district. This partnership has enabled us to reduce garbage collection while increase recyclable materials throughout the district. The TRACT program goes out to school sites and picks up collection containers and brings them back to the District Office for consolidation. Each week, we take the containers to Fruitdale for pick up from Southern Oregon Sanitation. See page 2 for comment made from Chris Marsh regarding the benefits of these efforts.



Lift-Off!
Our
Nutritional
Ambassador

Nutrition Services Office Team

Michael Morris, Food Service Director
michael.morris@threerivers.k12.or.us

Peggy Barry, Admin Assistant
peggy.barry@threerivers.k12.or.us

Donna Davis, Food Service Manager IV
donna.davis@threerivers.k12.or.us

phone - 476-4183 or fax - 471-2461

Nutrition Service Update

sodexo
Making every day a better day

May 2010



- On the Fruitdale campus we have a yard and a half dumpster, mostly fed from kitchen recycling, large cardboard, etc.
- We have strategically located 4 of the 65 gallon blue recycling bins in the school, when they get full we simply push out to pick-up area and replace with empty one.
- We have reduced most classrooms to only one garbage can, thus reducing garbage and the number of garbage bags being used, which in turn saves custodial time.
- We have seen a slight drop in the amount of garbage in dumpsters, eventually allowing us to go to twice a week pickup instead of three times a week. We will not do this now because this a purging time of the year as we all know.
- The implementation of this recycling program has had very little impact on the custodial department or staff, as all that is needed to do is place all receptacles out for pickup every Tuesday morning.
- Most importantly, we having no trouble filling these bins because kids seem to LOVE to recycle. Every chance they get they are asking staff what is and what is not recyclable.

In a nutshell, this program has been effective in the school and by getting the kids involved in the recycling efforts they will now take this “habit” with them moving forward. We believe that we are making a very large impact in the minds of the students of Three Rivers School District for now and years to come.

Chris Marsh—Head Custodian, Fruitdale Elementary



Nutrition Service Update

sodexo
Making every day a better day

May 2010



Program Updates

- ⊖ Our new biodegradable paper plates have been now implemented at Williams Elementary School eliminating styro-foam trays.
- ⊖ Barbecue lunches, Open House and field days are scheduled throughout the District. We have BBQ's scheduled for IVHS and Evergreen at the beach in Brookings. These events provide our students a change in their daily routine, a nourishing meal, while continuing participation in the program as all meals served are reimbursable. We look for any opportunity to provide meals to all students during these events.

Produce of the Month

This month our produce of the month is the Watermelon. Watermelons are in nature an excellent source of vitamins A, C, and B6. They are also a great source of potassium, and extremely low in sodium. Watermelons are a great snack for both children and adults, for the reason that they contain practically no fat.

Pictures or artifacts that have survived to the present show that watermelon was grown by the ancient Egyptians. It was founded in 4000 B.C. and is still a universal fruit that continues to be a favorite fruit to many people. By the 1600's, watermelon made it's way to Spain, China, Great Britain, and even farther



Staff Birthdays

MAY

Janet Schenoff— Fruitdale
Caren Kelly— North Valley
Jacqueline Samuelson—North Valley
Jeff Brazille— Warehouse
Gretchen York— Lincoln Savage

HAPPY BIRTHDAY!!!



Nutrition Service Update

sodexo
Making every day a better day

May 2010



Provision II Schools

Provision II defines a school as high free and reduced and allows the food service Program to collect applications for one year as a base year, allowing the program to use statistical data for the next four years. Once the base year is established, applications are not required for that school for four more years. Participation data is compiled each month for the base year. We currently operate three Provision II lunch schools: Williams, Lorna Byrne and Evergreen. These three schools will be starting a new base year, requiring the collection of applications from each school for all students enrolled. With the economy at its lowest point, this is the perfect time to capture the highest free and reduced percentages for reimbursement which will benefit the program for the next four years. We have sent out letters explaining the process to educate families in each of our schools as to the importance of completing an application. Special funding opportunities and grants are based on the free and reduced status of schools. Parents of these schools may have never been required to complete an application so we are encouraging households to submit an application and return it to their respective schools.



Safety

As a continued focus on Safety, Food Service Staff reviews 5 minutes safety topics each month. Below are the topics for January:

Keeping Self Service Station Safe - Procedures for ensuring self service bars are maintained throughout service times.

Your OSHA Responsibilities— Compliance rules to ensure that safety practices are followed by all staff members .

Safe Off-Site Service— Safe food handling for transported meals such as field trips.

Work Place Violence - Things to be aware to keep the workplace safe and violent free.

We will continue this school year with staff awareness, increased focus and informative safety training throughout the school year. Food and Nutrition Services continues to provide a safe working environment in all our schools as well as incorporating safe work place practices district wide by keeping SAFETY top of mind!

