

# Nutrition Service Update

June 2013

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## Food Service Program Results

Participation percentages in the Food Service Program were just below budget for breakfasts, lunches and snacks in the month of May as Seniors went on their way. Supper programs were above budget (8.29%) with increased enrollment at our four sites. We continue to be well above budget for our snack program with 9 schools participating this year. We look forward to a strong Summer Program that kicked off on June 10th which will provide additional revenue to the program as we reach the finish line for the school year.

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## BBQ and Catering Season

This spring, our program has been keeping busy with lots of BBQ 's and catering across the district. Overall we provided BBQ's for 9 schools and 3 for the District office trainings. In addition, we provided catering services for the FBLA dinner at Hidden Valley, Valedictorian Luncheon, Fort Vannoy Bingo Night and Hidden Valley Teachers Appreciation Luncheon this year. We still have a few more scheduled on the books as we move into the summer months. We look forward to any opportunity to provide our catering services across the District which assists our program financially and keeps the money in the program instead of paying out to an outside vendor.



**Lift-Off!**  
**Our**  
**Nutritional**  
**Ambassador**

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## Summer Food Service Program

Learning does not end when school let's out, neither does a child's need for good nutrition. The Summer Food Service Program operated by the Three Rivers School District provides nutritious meals and snacks to all children within the Three Rivers and Grants Pass School District areas at no cost. This helps children in low-income areas get the nutrition they need to learn, play and grow, throughout the summer months when they are out of school. Last year we were able to provide over 29,000 meals within Josephine County. We are looking for additional site opportunities that can host breakfast and lunch meal service. We are also partnering with each of our High School Athletic programs to provide meals at each sport camp or practice. Meal will be served from June 10 through August 23rd at (currently enrolled) **14** sites. Last year we provided for **17** serving sites.



## Fruit and Vegetable Program

We were just informed that we were approved again this upcoming school year for USDA sponsored Fresh Fruit and Vegetable Program. We were awarded the grant for Williams, Lorna Byrne, Evergreen and Madrona. This will allow us to continue to provide fresh fruit and vegetables to the students as a snack outside of regular program meal service. We did inquire as to extending to additional sites but were informed that funding is at its maximum at this time. This has been well accepted program by students, staff and Administrators.

## Staff Birthdays

June

Jenny Lavassaur—Evergreen Elementary  
Nicki Parker — Lorna Byrne Middle School  
Monica Boatwright — Lorna Byrne Middle School  
Cindy Jacuik — Hidden Valley High School  
Vera Warren — Hidden Valley High School

**HAPPY BIRTHDAY!!!**

*NEW— Look for our full  
catering menu on the  
District web site.*



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## Audits in the 2012-2013 school year

This year we were the chosen recipient of several state and federal audits. From the local level, we received our local health inspections, twice at each site and passed each with excellent reviews.

Our program received the first menu validation audit in the state from the Oregon Department of Education. This was a very detailed review of our menus, recipes and purchasing to ensure that we were meeting the new guidelines for the Healthy Hunger Free Kids Act. We pass this audit with only 2 minor corrective action items which were completed the week after the review.

Last but not least, we received a visit from the NSF International for safety compliance. Overall 10 audits were performed with 8 audits at 100%, 1 at 98% and one at 94%. This is very detailed review of our food and physical safety program at each of our schools.

The ladies in our schools as well as our office did a fantastic job in all these reviews which shows that that our program is performing in compliance at all these levels. Congratulation to our entire team for an outstanding job and all their hard work!



## Safety

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

Food Allergies- A review of signs and symptoms of reactions to food allergies.

Lock Out / Tag Out Training - Guidelines for ensuring equipment is disabled prior to cleaning or servicing.

We have had a great safety record for our staff this 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!

STUDENT  
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Nutrition • Achievement • Environment • Community • Activity

