

# **Taher Foodservice, Inc.**

## **September 2014 Foodservice Report**

### **Training Conducted:**

Suzanne Thofson was recertified under her food Serv Safe Certificate.

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We all received the Blood Borne Pathogen training.

### **Things we are doing:**

This year has brought more challenges for us in the food service program. There are new stricter guidelines regarding our lunch, breakfast and Ala Carte items here at Medford. All schools receiving Government funding must now have changed over to 100% whole grain products. We are limited on sodium allowed in our recipes and our ala carte purchases must now fall under all the same requirements as our meals. We are preparing for an Administrative Review this year. Emily McCarthy and I have both attended 2 webinars in preparation for understanding the paper work involved in that process.

We look forward to serving the Medford School District this year!

Respectfully Submitted,

Melissa Patterson

Taher Foodservice, Inc.