

Food Services Board Report

October, 2021

Submitted by

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Administrative Review

- Is scheduled for January 5, 2021
- Meal service at selected schools will be observed through Zoom
- Administration and staff are actively working to assure all required documentation is completed and submitted, is accurate, and meets USDA Requirements.

Required On-Site Review

- Every school year, each school food authority with more than one school shall perform no less than one on-site review of the lunch and breakfast counting and claiming system employed by each school site under its jurisdiction.
- Each on-site review must ensure the school's claim is based on the counting and claiming system, as implemented, and yields the actual number of reimbursable free, reduced price, and paid meals, respectively, served for each day of operation.
- If the review discloses problems with a school's meal counting and claiming procedures or general review areas, the SFA must ensure that the school implements corrective action, and within 45 days of the review, conduct a follow-up on-site review to determine that the corrective action resolved the problems.
- Superintendent Becker is in the process of scheduling and conducting this on-site review

Resource Guide

- Each school has been provided with a daily resource guide that contains
 - SECTION 1:
 - Weekly Menu Posting and rotations schedule
 - Weekly Packing List
 - Daily Production Records
 - Meal Count Sheet
 - SECTION 2
 - Standardized Recipes
 - Including handling, preparation and serving instructions
 - SECTION 3
 - Food Safety Plan
 - Food Safety Posters
 - Required Monthly Temperature Logs
 - SECTION 4
 - Additional Resources including
 - Using foods from school gardens
 - Using traditional foods in school meals
 - Fresh Fruit & Vegetable Educational Activities
- The guidance is affectionately named the MONSTER (Menus, Organization, Nutrition, Safety, Temperatures, Everyday Resource)
- The intent of this resource is to provide everything the food service staff need on a daily/weekly/monthly basis and guidance to other staff members that may need to fill in if food service staff is unable to be at work.

Menus

- Supply and personnel shortages may impact planned menus. There are several items we ordered that are “out of stock” or “unavailable from manufacturer”. Substitutions can and are made, but often no substitutions are available.
- **Good News - Egg Rolls arrived** with our last food order. This is something the students have been asking for, I have been ordering, and I’m excited to report they were finally shipped.

All meals include milk choice, plain low-fat or chocolate fat-free; fruits are canned, and all grains are at least 51% whole grain. Menus may vary depending on availability of food, COVID Risk and employee availability.			
Oct 4 BISCUIT & GRAVY ORANGE JUICE CANNED PEARS	Oct 5 FRENCH TOAST STICKS (K-8, 4; 9-12, 6) GRAPE JUICE APPLESAUCE SYRUP	Oct 6 CEREAL CHOICE YOGURT CUP FRUIT COCKTAIL APPLE JUICE	Oct 7 MUFFIN SPICED OATMEAL PINEAPPLE ORANGE JUICE
CHICKEN NUGGETS RICE COOKED CARROTS STIR FRY VEGETABLES SWEET SOUR SAUCE	FISH STICKS (K-8, 4; 9-12, 6) FRENCH FRIES CORN SLICED APPLES MALT VINEGAR TARTAR SAUCE	MAC & CHEESE GARLIC BREAD BROCCOLI PEAS APRICOTS	CHEESEBURGER on BUN SWEET POTATO FRIES BAKED BEANS PICKLES MAYO MUSTARD HONEY
Oct 11 WAFFLE, wg, cn SAUSAGE LINK (9-12/2) MANDARIN ORANGE APPLE JUICE SYRUP HONEY	Oct 12 CINNAMON ROLL, wg SLICED APPLES GRAPE JUICE	Oct 13 PANCAKE WRAPPED SAUSAGE (K-8, 3L; 9-12, 4) PINEAPPLE ORANGE JUICE SYRUP HONEY	Oct 14 YOGURT PARFAIT YOGURT, BLUEBERRIES, GRANOLA SNACK BAR (9-12) GRAPE JUICE
LASAGNA ROLL UP W/MEAT SAUCE GARLIC BREAD BROCCOLI CORN PEARS	CHEESY FRENCH BREAD MARINARA SAUCE PEAS FRUIT SALAD	CHICKEN FAJITA on TORTILLA WRAP REFRIED BEANS GREEN BEANS SALSA PEACHES	TOASTED CHEESE SANDWICH TOMATO SOUP SWEET POTATO FRIES MIXED FRUIT
OCT 18 YOGURT CINNAMON TOAST CRUNCH BAR (9-12;2) PEARS ORANGE JUICE	OCT 19 BISCUIT & GRAVY PEACHES APPLE JUICE	OCT 20 BAGEL PEANUT BUTTER JELLY CREAM CHEESE APRICOT ORANGE JUICE	OCT 21 SAUSAGE BISCUIT (9-12 +BISCUIT) PINEAPPLE GRAPE JUICE JELLY HONEY
ORANGE CHICKEN RICE CORN BROCCOLI PINEAPPLE	CHICKEN NUGGETS MASHED POTATOES MIXED VEGETABLES GARLIC BREAD PEACHES	MEATBALL SUB MARINARA SAUCE FRENCH FRIES BAKED BEANS SLICED APPLES KETCHUP	CHICKEN PATTY ON BUN SWEET POTATO FRIES PEAS APRICOTS SWEET SOUR SAUCE PICKLES MAYONNAISE

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Oct 25 Waffle, wg Sausage Link, (K-8,1; 9-12, 2) Peaches Orange Juice Syrup Butter Chip	Oct 26 Bagel, wg Mandarin Oranges Apple Juice Jelly Cream Cheese Peanut Butter	Oct 27 Pancake, wg Sausage Strawberries Grape Juice Syrup	Oct 28 Cinnamon Roll Yogurt Cup Fruit Salad Orange Juice
Mini Corn Dogs (K-8, 6; 9-12, 9) Applesauce French Fries Mixed Vegetables Mustard Ketchup Ranch Dressing	Beef Nachos Tortilla Chips Peaches Refried Beans Salsa Sour Cream	Pizza Pears Corn Green Beans	Chicken Teriyaki Spring Roll Pineapple Rice Baked Yams Broccoli
Nov 1 BISCUIT & GRAVY ORANGE JUICE CANNED PEARS	Nov 2 FRENCH TOAST STICKS (K-8, 4; 9-12, 6) GRAPE JUICE APPLESAUCE SYRUP	Nov 3 CEREAL CHOICE YOGURT CUP FRUIT COCKTAIL APPLE JUICE	Nov 4 MUFFIN SPICED OATMEAL PINEAPPLE ORANGE JUICE
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