

January 2010



Food Service Program Results

Participation percentages in the Food Service Program were above budget for both breakfasts (up 10.59%) and lunches (up 13.21%) in the month of December. We made some seasonal changes to the menu at all three school levels that sparked a bit more interest from the students. This is great news considering the North Valley area had no meals served on the two days that power was out. Snacks exceeded budget (up 28.66%) as we continued focus on promoting the snack program at all sites. The staff has worked very hard to drive meal counts at all levels. Great work ladies!

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Equipment

Last month at Fort Vannoy Elementary, both the hot holding cabinet and convection oven stop working. This occurred on the same day. Reacting quickly, we were able to order a new holding cabinet, have it delivered, install new electrical and have it up and running just in time for the December Holiday Meal. A special thanks goes to Jeff Brazille for getting the unit out to Fort Vannoy and Ric Ross for upgrading the existing electrical as well as repairing the oven in a moments notice. BIG Hats off to you Gentlemen!



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

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Toys for Tots

Last month while visiting the Merlin Alternative Center I was invited to see the room that The Young Marines sets up to distribute toys to the needy children each year. I was truly moved by what I saw that day. This room had hundreds of toys, all sorted by age level and displayed on tables awaiting the arrival of parents to choose items for their children. With a heartfelt thank you to all our schools and participating local community businesses, I am positive that many unfortunate children had a much brighter holiday this year.









Produce of the Month

This month our produce of the month is the Mandarin Orange. Although we offer oranges each day our offering bar, this month we are providing something a different for the students. Oranges are a great source of vitamin C, calcium and folate and are also a great source of fiber and antioxidants. Oranges are rated #1 on nutrition among five popular fruits and are among the healthiest items in the produce section that provides valuable health benefits. In 1873 three navel orange trees were brought from Brazil and planted in Riverside, California. The trees started producing fruit in 1878. Today, one of the three original trees is still alive and producing fruit.

Staff Birthdays

January

Wren Murphy-Sheldon — Fleming Judy Nielsen — Hidden Valley Sharon Maduzia — Boys & Girls Club

HAPPY BIRTHDAY!!!





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Three Rivers School District											
Food & Nutrition Services Dec-09											
Schools		Eligible			ENROLLMENT		Free and Reduced Percentage				
* base year provision #'s		Free	Reduced	Paid	ADM	ADA	Free	Reduced	Total	Paid	
	+										
Evergreen	2002/2003	288	81	104	472	437	60.98%	17.07%	78.05%	21.95%	
Fort Vannoy		154	27	126	307	285	50.16%	8.79%	58.96%	41.04%	
Fruitdale		192	29	90	311	291	61.74%	9.32%	71.06%	28.94%	
Jerome Prairie		99	26	96	221	211	44.80%	11.76%	56.56%	43.44%	
Madrona		133	32	78	243	232	54.73%	13.17%	67.90%	32.10%	
Manzanita		203	42	143	388	372	52.32%	10.82%	63.14%	36.86%	
Williams	2002/2003	66	14	16	96	90	68.42%	14.74%	83.16%	16.84%	
Applegate		58	20	43	121	113	47.93%	16.53%	64.46%	35.54%	
Total		1192	271	696	2159	2031	55.23%	12.54%	67.77%	32.23%	
Fleming		185	48	169	402	380	46.02%	11.94%	57.96%	42.04%	
Lincoln Savage		232	69	169	470	444	49.36%	14.68%	64.04%	35.96%	
Lorna Byrne	2003-2004	132	39	98	269	249	49.10%	14.37%	63.47%	36.53%	
Total		549	156	436	1141	1073	48.12%	13.64%	61.77%	38.23%	
Illinois Valley		251	51	56	358	323	70.11%	14.25%	84.36%	15.64%	
North Valley		259	65	307	631	562	41.05%	10.30%	51.35%	48.65%	
Hidden Valley		316	102	400	818	744	38.63%	12.47%	51.10%	48.90%	
Total		826	218	763	1807	1629	45.71%	12.06%	57.78%	42.22%	
Grand Totals		2568	644	1895	5107	4733	50.28%	12.62%	62.89%	37.11%	

Enrollment and eligibility data is calculated monthly based on total processed and approved applications received from each school. Student eligibility is determined for each application based on total family income and number of dependants living in the household. Provision II status is calculated on total applications approved during the specific school base year. The next base year for our provision schools will be in the upcoming 2010-2011 school year. At this time, all Provisional II schools will be required to collect applications from each participating student to establish a new base year. Our program has seen a large increase in applications submitted and approved as well as the number of direct certified students. Families on receiving government financial assistance automatically qualify for program benefits.

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Keeping Green Going

As a continued effort to reduce our carbon footprint in the Nutrition Services program we are moving to a more environmentally friendly plate for Secondary use. Features and benefits include:

Lower Cost — Offers the quality of a molded fiber product at a price similar to mid-weight paper plates.

Brand Reputation — Chinet® is recognized by consumers as a premier product. Made in the U.S.A. for superior service.

Product Line Breadth —The unique molded fiber composition allows for more structure options than paper plate competitor, i.e. three-compartment plate.

Strength — Stronger than mid-weight paper plates.

Superior Environmental Benefits —Made from 100% recycled material. Plates do not contain chlorine.

Fully Compostable ~Product will biodegrade swiftly and safely during municipal, commercial or household composting.







Safety

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

Holding Hot and Cold Food - Proper guidelines for maintaining temperature of food products.

Safe Knife Handling - Rules for storage, cleaning and use of kitchen knives.

Cooling Food - Safe procedures for cooling food and documenting the results.

Evacuation Procedures - What to do in the event of an emergency.

Each month, safety talks are discussed with the all kitchen staff, training is documented and returned to the Food Service Office. 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!



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