



Three Rivers School District  
SCHOOL NUTRITION SERVICE  
*'Healthy Children Ready To Learn'*

OCTOBER 2008 NEWS UPDATE



**PROGRAM SALES UPDATE -**

We are serving more students! For the month of September we served 1,466 additional lunches over budget. This figure represents 69,240 lunches served in the district. We have experienced a decrease in breakfast counts by 1,902 meals under budget for the month of September. Change of schedules and start times have affected sales but we anticipate increases in participation as students become more comfortable with the start times, as well as our monthly breakfast promotions at each school. The Food and Nutrition Catering had another fabulous month with sales in excess of \$9,600.00. We continue to look for opportunities to serve the district with our scrumptious catering offerings.

**SAFETY UPDATE -**

As part of the opening Food Service Meeting for all staff, annual food safety and physical safety training included:

This month, as part of the monthly Kitchen Manager Meetings our training agenda is:

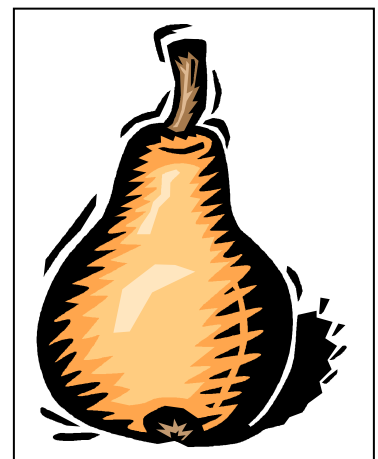
- Using Gloves - Information about proper usage to prevent food borne illness.
- Personal Protective Equipment - Protocol for wearing safety equipment such as cutting gloves, goggles, slip resistant shoes and oven sleeves.
- Preventing Cross-Contamination - The practice of safe food storage and guidelines for the kitchen staff.
- What to do in an Electrical Emergency- Direction for emergency situations such as electrical shock, electrical fires and electrical burns.



We will continue this school year with staff awareness, increased focus and informative 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!

**LOCAL PRODUCE -**

Three Rivers Food and Nutrition Services will be moving into a partnership with Naumes Family Farms in Medford, Oregon purchasing fresh, local pears via Fresh Express Produce. Starting next week, we will be offering fresh pears daily on the variety bars at breakfast and lunch at all our schools. We are also looking into apples, peaches and potatoes grown locally in Southern Oregon. We will continue to look for more "locally grown" opportunities for fresh produce throughout the year.



**UPCOMING EVENTS -**

In a continued effort to educate students, staff and the community, we encourage you to visit one of the upcoming events in our district:



**Thanksgiving Holiday Meal - November 19<sup>th</sup>, 2008 at all schools**  
**Farm to Market - October 24<sup>th</sup>, 2008 at Jerome Prairie Elementary**  
**Breakfast with the Principal.....**

**October 28<sup>th</sup>, 2008 at Fort Vannoy Elementary**  
**October 29<sup>th</sup>, 2008 at Madrona Elementary**  
**October 30<sup>th</sup>, 2008 at Fruitdale Elementary**



**Winter Holiday Meal - December 17<sup>th</sup>, 2008 at all schools**  
**Come join us for one of these fabulous events!**



**HEALTH INSPECTIONS -**

With the both the Josephine County and Jackson County Department of Public Health making their rounds this year, we have had 7 recent health inspections in the district with all sites receiving a **perfect** score. The local health authorities have been very pleased with the method in which our kitchens operate, finding them to be very organized, sanitary and safe.

Congratulations to all Kitchen Managers for keeping each of their kitchens in "top notch" shape!

**THANKS TO ALL OF YOU FOR YOUR SUPPORT OF THE SCHOOL NUTRITION PROGRAM!**

Michael Morris  
School Nutrition Service Program Director  
Three Rivers School District

