

Nutrition Services

SY 2025-26 School Board Update

What Makes a Meal?



Lunch &
Breakfast



Lunch Basics

We are required to offer all 5 components for Lunch: Meat (or Meat Alternate), Grain, Fruit, Vegetable and Milk.

We utilize Offer vs. Serve (OVS) so students can choose 3 out of 5 items...but one must be a fruit or vegetable.



New USDA Regulations Coming...

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Added Sugars

SY 2025-26 - Limits on breakfast cereal, yogurt & flavored milk.

SY 2027-28 - Weekly limit for both breakfast and lunch is <10%.

Sodium

By SY 2027-28 there is a 15% reduction for lunch and a 10% reduction for breakfast from the current levels.

Milk

SY 2026-27 we can now offer whole milk options instead of just skim or fat free. Kemps is our milk vendor and will be offering it next school year.

Buy American

We now have to track all non domestic purchases in food.
SY 2025-26 below 10%
SY 2028-29 below 8%
SY 2031-32 below 5%
I hope there is some adjustments to this new reg.

New Software Health-e Pro

Menu Compliance	Daily Paperwork	Vendor Database	Audit Assistance
Tracks	Reports	Database	MDE State Audits
<p>The new software helps us track all daily and weekly requirements for nutrient standards. From meat and grain ounces to weekly sodium, calories and fat totals.</p>	<p>Daily Production Records Prep Lists/Planned Meals Assisted Ordering Menu Costing MPLH Analysis Allergen tracking (more user friendly for households) Attributes (Like Farm to School menus items)</p>	<p>They maintain all vendors information: products they make, records they need to have for each product for what it credits for and allergens...and they update it yearly.</p> <p>This is a huge benefit.</p>	<p>All required information that we previously had to provide during our review cycle...is now just a button click away! This will make the audit process so much more efficient and accurate.</p>

How it Looks...

Daily/Weekly Instant Results

Health-e Pro MENU PLANNING

Princeton Public Schools

Dashboard

Vendors

Ingredients

Recipes

Menus

Production

Reports

Settings

Menu Publishing

Type here to search

menuplan.healthepro.com/organizations/3602/menus/119620/menu_planning?date=2026-02-11&site=17849

25/26 Primary Lunch

25/26 School Year USDA Grades K-5 Lunch Menu

Recipes for 2026-11

Today Save ...

TOTAL PLANNED MEALS 100 Update future total planned meals

Cost per serving (Day) \$2.37

Cost per serving (Week) \$2.65

Menu Compliance Summary: 25/26 Primary Lunch

Meal Component	Daily Menu Standard	Monday Feb 9	Tuesday Feb 10	Wednesday Feb 11	Thursday Feb 12	Friday Feb 13	Friday Feb 13
Meat/Meat Alternate	1	1 / 2	2 / 2.5	2 / 2	2 / 2.25	2 / 2.25	2 / 2.25
TOTAL GRAINS	1	1 / 1.5	2.5 / 2.5	1.5 / 2	1 / 1.5	2.5 / 2.5	2.5 / 2.5
Total Grains Offered		2.5	5.5	3.5	2.5	4.5	4.5
Whole Grain-Rich		2.5	5.5	3.5	2.5	4.5	4.5
Total Grain Based		0	0	0	0	0	0

Meat/Meat Alternates (9/10.75)
Fruits (3)
Juice (Fruits: 3 / Juice: 0.5)
Vegetables (6.625)
Additional Vegetables (0)
Dark Green Vegetables (1.125)
Red/Orange Vegetables (2.5)
Beans, Peas and Lentils (0.5)
Starchy Vegetables (1)
Other Vegetables (1.75)
Veg. Juic (Veg: 6.875 / Veg. Juice: 0)
Fluid Milk (5)

Earnings upcoming 8:31 AM

Green is Good

WEEKLY MEAL STANDARDS		
Meat/Meat Alternates (9/10.75)		
2 / 2	2 / 2.25	2 /
.5 / 2	1 / 1.5	2.5
3.5	2.5	4.5
3.5	2.5	4.5
0	0	0
1.25	1.5	1
0	0	0
0	0.5	0.5
0.5	0.5	0.2
0	0	0
0	0	0
0.75	0.5	0.5

Farm 2 School



Pettit Pastures – Milaca

We are currently getting grass-fed raw ground beef. We order about 900# per month.

Local Companies

We use many MN vendors like: Schwan's, Kemps, Jonny Pops, and Land O Lakes.

Upper Lakes Foods

Our food supplier brings in local items throughout the seasons. We order when we can.

Produce Supplier

Our USDA produce supplier brings in and sources local items. We order when we can. Apples are the main local items.

New Farm 2 School Initiatives:



Apples

We just set up to start ordering through a local farm out of Ham Lake.



Svihel Veg Farm

We are looking at them for strawberries, raspberries, apples, lettuce, broccoli, cauliflower, carrots, winter squash and local honey.



Stoney Brook Farms

We are used broccoli and cauliflower in the past. Looking to add sweet corn, green beans, squash and asparagus this spring? Cross Fingers!



Farm 2 School Institute

We are hoping to enroll in this program that assists in districts starting up programs. Looking for partners now.

Participation 2024/2025

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Meals Served

Lunch = 398,866
Breakfast = 155,992

Trend

Lunch & Breakfast are slightly down to last year. Less than a percent.

Daily Meals

We average about 2,400 lunches per day and 1,000 breakfasts.

Current Year vs. Last Year

Lunch & Breakfast are both down an average of 13 meals per day!





Behind the Numbers

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Reimbursement Rate

Lunch = \$4.725 per tray
Breakfast = \$2.54 per tray

Indirect Costs

Labor, general supplies,
training/development,
utilities, etc.

Average Tray Food Cost

Lunch = \$3.09
Breakfast = \$1.75

24/25 Revenue

\$2,850,927

Catering & A la Carte

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Catering

The catering department does everything from single items for events like cookies, coffee or donuts - to full scale catering events with linens and china.

A la Carte

Second entrees and a la carte sales are an integral part of providing our students with additional choices during the day. We also have the Snack Shop for students who stay after school for activities.





We cater for events large and small. This year was the Madrigal Dinner at the Primary School.

We serve a 5 course meal and the new ovens made all the difference!



Madrigal





We Deliver Meals too!

Preschool
Head Start
Onward
Student Services
Care & Treatment
District Center Staff

Summer Meals Program



The Beginning:

We started serving FREE summer meals to our community in June of 2014.

Changes:

Meals have moved buildings from time to time due to the program regulations, but our core clients are Tiger Club Kids.

Meals Served:

In the summer of 2025 we were open for 59 days and served:
Breakfasts = 3,904
Lunch = 8,871

Summer Jobs

Provided summer employment for 8 staff members.

Goals, Plans, Big Dreams

We are focusing updating our recipes to include new oven techniques.



Working on facility plans.

New Ovens at ALL Schools
- Rational Combi Ovens.
They can do some amazing things.

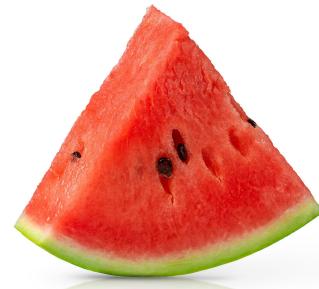


New staff and head cooks.
Working on developing, training and cross-training.



New Ovens, New Recipes, Training of Staff and Plan for Future Projects.

And the Staff...



Primary

Bobbie, Denise, Paulette, Stacia, Sarah, Wende and Josie

Intermediate

Emma, Jane, Trish, Amanda, Julie, Terry and Penny

Middle School

LaDawn, Chris, Jessica, Lorena, Kate, Alisha and Jess

High School

Teresa, Kathy, Kendra, Andrea, Rachel, Dave and Marcie

Thank You!

