

# Nutrition Service Update

September 2009

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Making every day a better day



## TRSD Summer Program

The Summer Feeding Program provided breakfast and lunch at no charge to students in Josephine County from Grants Pass to Cave Junction. This summer we served 13,274 breakfasts and 15,877 lunches from June 15th through August 21st at 17 serving sites. We thought that this year we would have a large increase in meals at all sites due to the economic troubles but we actually served less meals than last year. The Boys & Girls Club in Grants Pass was projected to serve over 575 meals per day and their attendance was down to under 175 per day which greatly reduced meals. We found that attendance was down at most of our serving sites.

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## Catering

The Month of August was a great month for the Catering Department. We catered over 30 events for the district. This year we catered the Pop Warner Southern Oregon Football Jam-boree. We operated a booth from 9:00 to 5:00 serving over 1500 people that attended the event. We would like to thank all that utilized our services which greatly assists our program.



**Lift-Off!**  
**Our**  
**Nutritional**  
**Ambassador**

## Nutrition Services Office Team

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## Upcoming Events

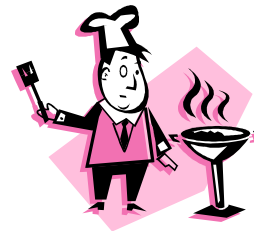
### Farm to Market

On October 29th, 2009, there will be a Farm to Market event for Fort Vannoy elementary school students. This is a fair-like event with booths featuring nutrition experts. We plan on featuring the dairy princess, Farmer Sabrina at the produce booth, Chef Delores teaching students to make healthy snacks, and a Dietitian teaching kids 5-9 vegetables and fruits per day. Lunchtime will feature the A-Z salad bar at no charge to all visitors. Lift-Off!, our nutrition ambassador will be present also. We invite you to please stop by and check out our event.



### BBQ'S

Open House Barbecues are scheduled for Manzanita Elementary on September 10th and Applegate School on September 17th. Burgers, dogs, baked beans, potato salad and all the fixings will be served to all.



## GOIN' GREEN!

Foodservice has converted over to a revolutionary new napkin system! These new napkin dispensers offer one napkin at a time resulting in a reduction of up to 30% napkin usage. It has allowed savings through cost of labor to refill dispensers, buying fewer napkins and creating less waste. Not to mention it is much easier for the students to use. The napkins inside are 100% recycled (90% post-consumer).



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## Annual Safety Training

This year our annual opening Food Service meeting was held on August 26th at Fruitdale Elementary. Employee Health and Safety topics included:

Accident Prevention      Slip, Trip and Fall Prevention      Back Injury Prevention  
Chemical Hazard Communication      Fire Safety      Personal Protective Equipment  
Knife Safety      Kitchen Equipment Safety      Burn Prevention      Lock Out/Tag Out

## **Food Safety topics included:**

Personal Hygiene      Hazard Analysis Critical Control Plan      Use of Thermometers  
Preparing and Cooking - Food Safety      Food Service Safety      Receiving and Storing  
Cleaning and Sanitizing      Monthly 5 Minute Safety Topics

## Safety

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

Sodexo Safety Pledge - A written procedure to keep safety on the mind.

Handwashing - Procedures for proper hand washing.

Safety is Part of the Job - A guide for creating a safer work place for all.

Personal Hygiene - General rules for a cleaner, healthier employee.

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!

