

Nutrition Service Update

January 2011

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Food Service Program Results

December was a fabulous month for participation in the Food Service program. We were above budget for all meal programs for the month including breakfasts (1959 meals above budget), lunches (7134 meals above budget), snacks (93 meals above budget) and suppers (590 meals above budget). We continue to look for additional revenue opportunities with programs in Josephine County including Brighton Academy and New Hope School. We hope to provide meals to additional sites, addition students while providing additional revenue to the program. Our effort on promoting each of the meal patterns in the district are showing us the rewards.

Inside this Issue:

Table of Contents

Program Results	1
Staff Birthdays	
Our Team	
Toys For Tots	2
Produce of the Month	
Local Produce	3
Health Inspections	
Safety	



Staff Birthdays

December

Judy Nielsen - Hidden Valley High School
Wren Murphy-Sheldon—Food Service Office

HAPPY BIRTHDAY!!!



Lift-Off!
Our
Nutritional
Ambassador

Nutrition Services Office Team

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Toys for Tots

Last month while visiting the Merlin Alternative Center, I was once again invited to see the room that The Young Marines sets up to store and distribute toys to the needy children each year. 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. Thanks to all our schools and participating community businesses. A truly fabulous effort to support the community families in these difficult times. I am sure that many unfortunate children had a much brighter holiday again this year, not to mention our District has been a major contributor.



Produce of the Month

We continue to provide healthy choices for our students with the Produce of the Month promotion. This month we are featuring Red Onions as our promoted produce item.

Interesting facts about:

Onions are the vegetable which gave Chicago its name since the Chippewa Indians found these "she-gau-ga-winshe" growing at the site of the modern day city.

The name onion comes from the Latin, "unio" via the French "oignon" and the English "unyun." The onion plant belongs to the same family as the narcissus.

To avoid teary eyes, peel onions under cold water. Water washes away volatile sulfur that causes teary eyes.

Store onions in a dry, dark, well-ventilated place; not in the refrigerator.

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Health Inspections

To date, all sites have completed round one of the site inspections by the Josephine County Department of Public Health. Each site is required to be inspected two times per year. All scores have been great with only a couple of minor infractions. Congratulations to all the kitchen staff for keeping their operations clean, sanitary and providing safe, properly prepared food for all our students!

Local Produce

Three Rivers School District is currently working with Fort Vannoy Farms to provide our program with fresh, locally grown produce to our Food Service Program. Debbie Breckner and myself met with Fort Vannoy Farms Administrators to discuss the availability, volume and pricing to meet our district needs. We are scheduled to start purchasing fresh, locally grown vegetables in February as we incorporate these items into our Produce of the Month program. We will continue to grow our relationship to incorporate additional daily offerings throughout the school year. Our discussion created a vision to implement a production plant that would produce several items in bulk quantities to meet our needs. We look forward to growing our partnership with Fort Vannoy Farms and growing local.

Safety

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

Preventing Slips, Trips and Falls - Do's and don'ts to prevent falling in the workplace.

Cooking Temperatures - Guidelines for ensuring food is heated to required minimal temperatures.

MSDS - Important things you need to know about Material Safety Data Sheets and the chemicals in our kitchens.

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

