



To: Julie Hinds

Fr: Lynne Rogers

Re: Nutrition Integrity Grant Requirement – Agenda Item for
June 11, 2013 – “Removal of Fryers Policy”

I am recommending this information for placement on the TPSD Child Nutrition website with approval from the school board for the meeting on June 11th meeting.

The Tupelo Public School District is working toward a district- wide “No Frying Policy” in our school cafeterias. As of June 4, 2013, there are nine (9) cafeterias that have already implemented a “No Frying Policy” and are baking all entrees and frozen potatoes. Tupelo High School and Tupelo Middle School have been awarded Nutrition Integrity Grants for the 2012-2013 school year. These grants provide for the purchase of combi ovens that bake and/or steam food products served in the cafeteria that may have been previously fried. These new ovens allow cafeterias to bake products with a crispy outer coating while maintaining a moist inside texture. As part of the grant requirements, these school cafeterias have committed to removing their deep fat fryers and having a “No Frying Policy” at both of these cafeterias. We are looking forward to having these ovens installed during the summer of 2013 and ready to use for the opening of school on August 5, 2013. It is the goal of our Child Nutrition Department to offer the best quality foods that meet or exceed the healthy and food-safe requirements of the federal school meal programs.

Your help is greatly appreciated with this request.