



**March 6, 2018**

**Attendees:** Jeri Chandler, Jessy Rozitis, Sam Todd, Monika Bunting, Christie French, Erin Manzanares, Kelly Reeser, Cheryl Sack, Elizabeth Begley and Lisa Amerine

**Updates:**

Budget process - cleaning supplies have been incorporated into budget discussions  
Review of Pillars - for next meeting: go back to last month's minutes to delegate/assign tasks  
Kelly will check on status of vent cleaning.

**Food Services Presentation:** Cheryl Sack and Elizabeth Begley

- [Food Services vision and mission statements](#) reviewed
- Program is governed by Colorado Dept of Education
- Three-year cycle for audits (F&R lunch applications, program elements including compliance with federal guidelines, required components of reimbursable meals, and safety inspections).
- P2P's program just won an award in safety inspection area for going above and beyond the requirements. This is due to efforts of all food services staff — kudos to Food Services!
- Five elements of each meal: (1) grain, (2) fruit, (3) vegetable, (4) meat or meat alternative and (4) milk. Each component has daily and weekly requirements by age for elements such as calories, saturated fat, and sodium. Establishing meals for a K-12 population is challenging given the different requirements for different ages. Food services must use federal guidelines to create meals.
- We use a 6-week cycle for menus. Must look at menus in total over time, not just a day at a time.
- [Food Services Web Page](#): full list provided for each food item. Allergens are listed on a separate list for easy access to information. Each ingredient has an "ingredient deck."
- To get reimbursed, students must purchase at least 3 of 5 components in the list.
- Point of Sale (POS) system records all sales by category.

- Students eligible for Free and Reduced Lunch (FRL) receive free breakfast. 40 cents for other meals.
- Every month, report is given to state. Reimbursable amounts are approximately \$65,000. Reimbursable rates are higher than they used to. Ensuring kids buy full meals is important. This takes constant vigilance. Full meals cost the students less than a la carte.

#### **Highlights on specific foods:**

- Homemade muffins are made daily
- Soups: staff is working out kinks of production
- Salad dressings: homemade buttermilk ranch was offered. Still working on quantities
- Hamburgers: organic grass-fed beef
- Fresh produce on salad bars and in meals is all organic
- Sandwich line includes nitrate-free meats that are cut in-house.
- Milk: all natural supplier, hormone free

#### **Recycling/Composting:**

- Many of current products are recyclable. Kids need to be trained on what to recycle and which bins to use; currently, they throw trash in the recycle bins.
- List of prices for food service utensils was provided. Compostable items are significantly more expensive (est. \$22,500 annual cost v. \$8,500 for current products). Orders are delivered once/week.
- Videos might be helpful for explaining both the reason for recycling and composting
- Idea: presentations to ES, MS, HS. Cheryl and Elizabeth are willing to go into classrooms to talk with kids. Christie reported that 1st graders and other elementary classes visited kitchen first semester. Cheryl will resend out sign-up sheet to teachers. Bell pepper bracelets were given out — kids love these!
- Discussion about recycling/composting - make sure these costs are in the budget; try for next year (as previously discussed). ELT will continue discussions.
- Idea from another school: provide water bottles at the beginning of the year so kids can have their own instead of using one-time use water bottles.
- Kick-off at beginning of year: Puma water bottle could be given to all students
- Start recycling campaign this year. Christie, Mo, Erin and Anita will work together to do education for each level (including the why and how of recycling).

Water fountain filter lights are on -- Sam will check with John Wilcox on this.

#### **Next meeting: Tues, April 3rd**

- Review initiatives
- Assign tasks/duties
- Start thinking about meeting set-up for next year. This year we had many presentations and have narrowed our focus. Most work takes place in sub-committees or outside of

this meeting (as it is an umbrella group and for share-out time). How could we structure our WAC meetings next year?

- Annie Sasseville will present about the Learning Garden