



Child Nutrition Service Update September 15th, 2022

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No need for a cape when you have an apron!



COVID-19 Policy and Waivers in CNP's Expired June 30, 2022

#85 – Nationwide Waiver to Extend Area Eligibility Waivers

#86 – Nationwide Waiver to Allow Summer Food Service Program Reimbursement Rates in School Year 2021-2022

#87 – Nationwide Waiver to Allow Noncongregate Feeding

#88 – Nationwide Waiver of Meal Service Time Restrictions

#89 – Nationwide Waiver to Allow Parents to Pick Up Meals for Children

#90 – Nationwide Waiver to Allow Meal Pattern Flexibility

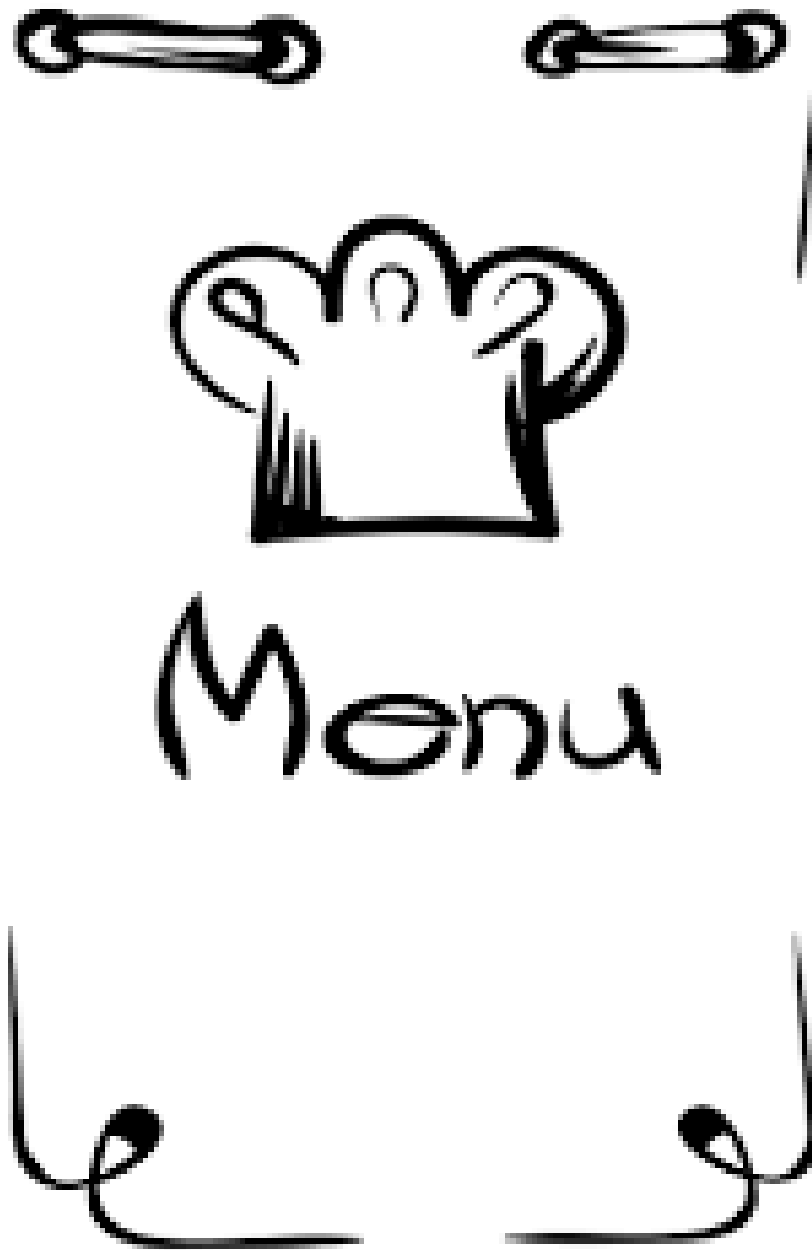
COVID-19 Seamless Summer Option (SSO) and Waiver Timeline



Fully Staffed



- Deborah Gil - Supervisor
- Maria Porter – FSII Price Middle School
- Tara Pauritish – FSI Price Middle School
- Jenny Chubon – FSI Price Middle School
- Sabriana Roulin – FS II Fammatre
- Jerilyn Yezzo – FS II Farnham
- Lori Roulin – FS II Sartorette
- Mayra Guzman – Floater/Substitute



Program Updates

2021-22 Menu

- Staffing

- Supply Chain

Expanding 2022-23 Menu to Multiple Items

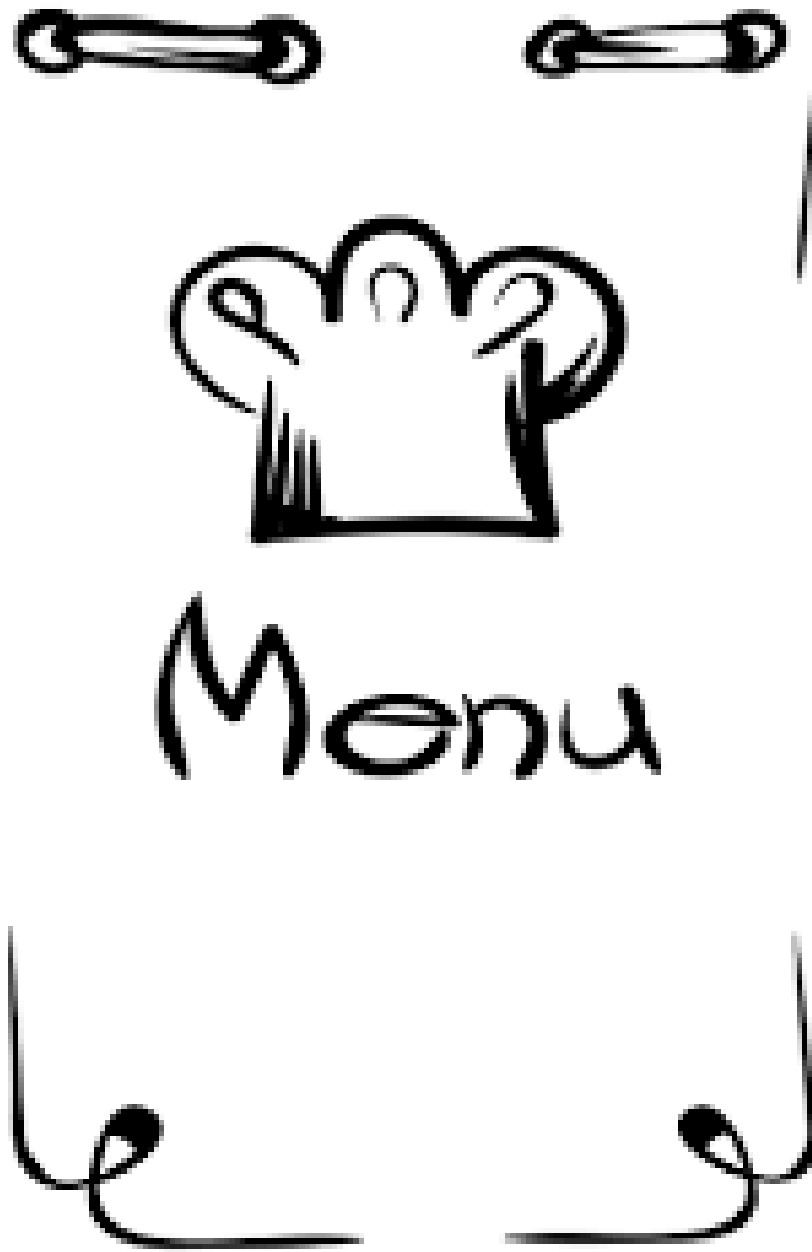
- Adding Additional Vegetarian & Vegan Options

- Added Salads, Deli Sandwiches, Wraps, Pasta & Rice Options, Soup

- Moving Away from Individually Wrapped Items

Fully Staff Hours to Improve Menu Quality

- 1 Additional Floater Substitute at Price School (2022-2023)



Program Updates

Implementing Hot Breakfast at Price

French Toast, Breakfast Sandwiches, Hand Rolled Breakfast Burritos, Egg & Cheese Quesadillas, Scrambled Eggs & Sausage, Breakfast Parfait with Fruit & Granola, Soaked Oats with Fruit

Reducing Entrée's with Sugar

Taste Testing's at All Sites

Reopened All-You-Can-Eat Salad Bars

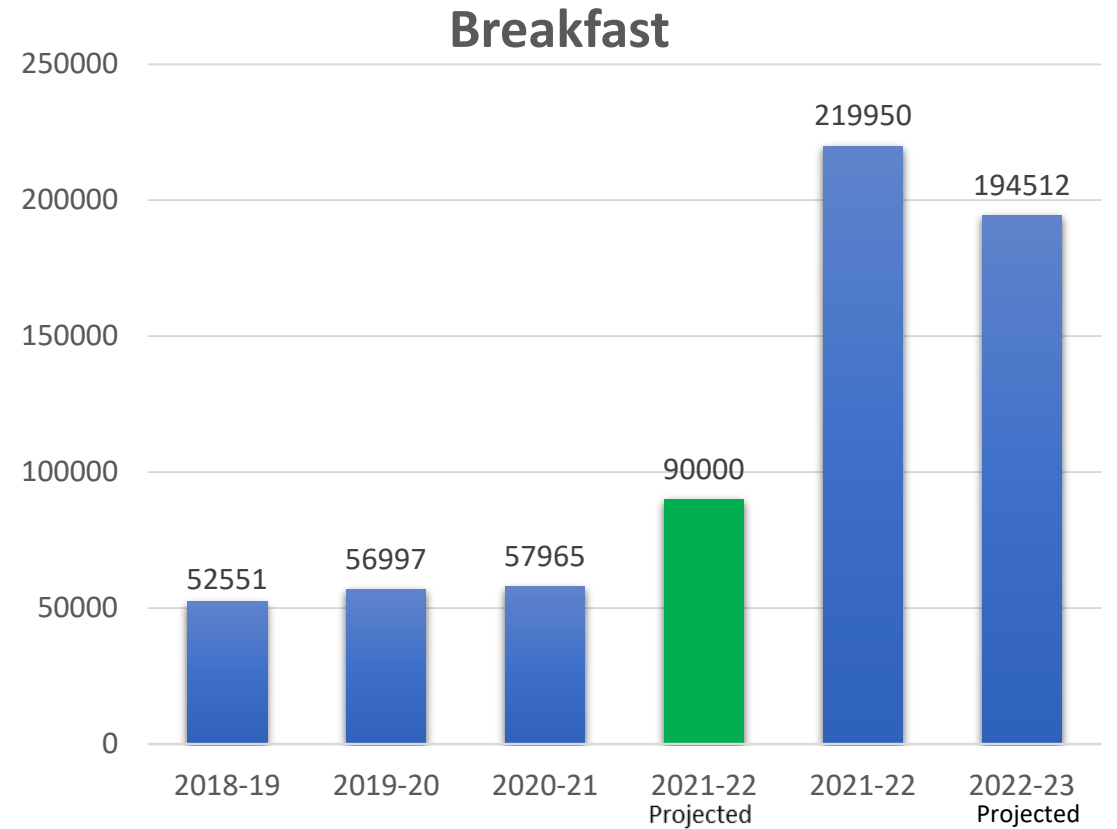
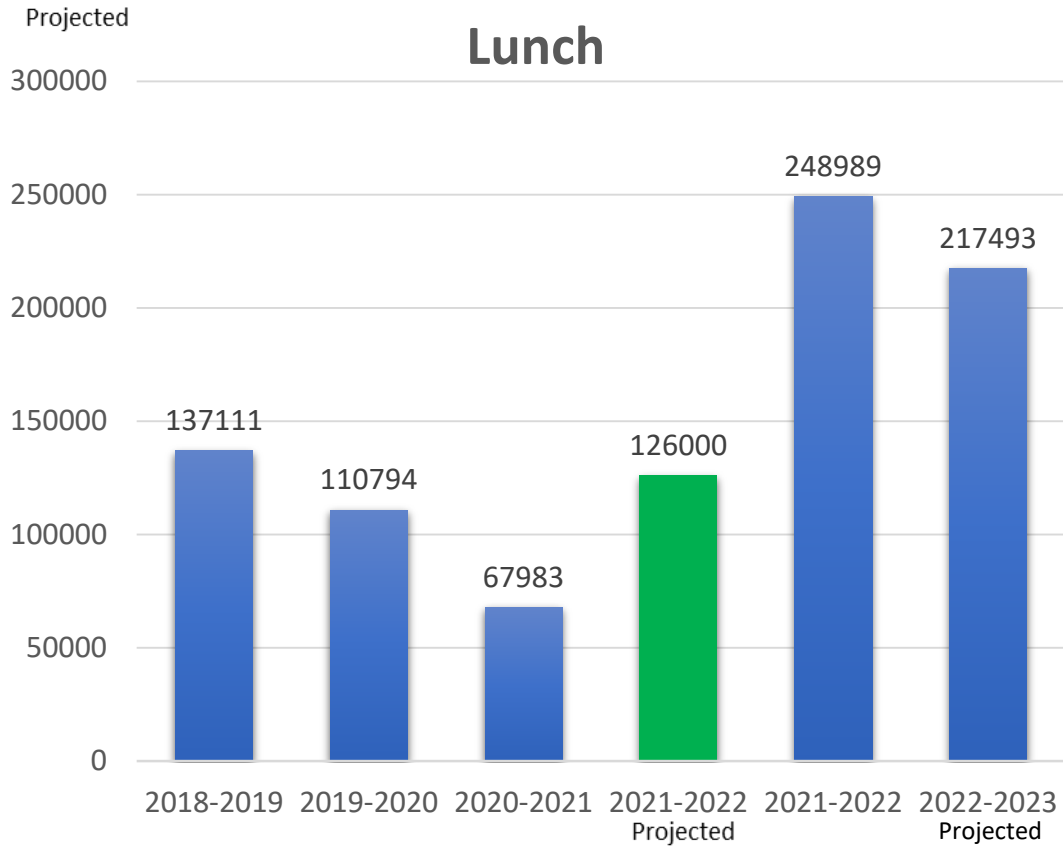
Expanding Fresh Fruit & Vegetable Options

Daily Salad

Bringing Back Condemint Pumps

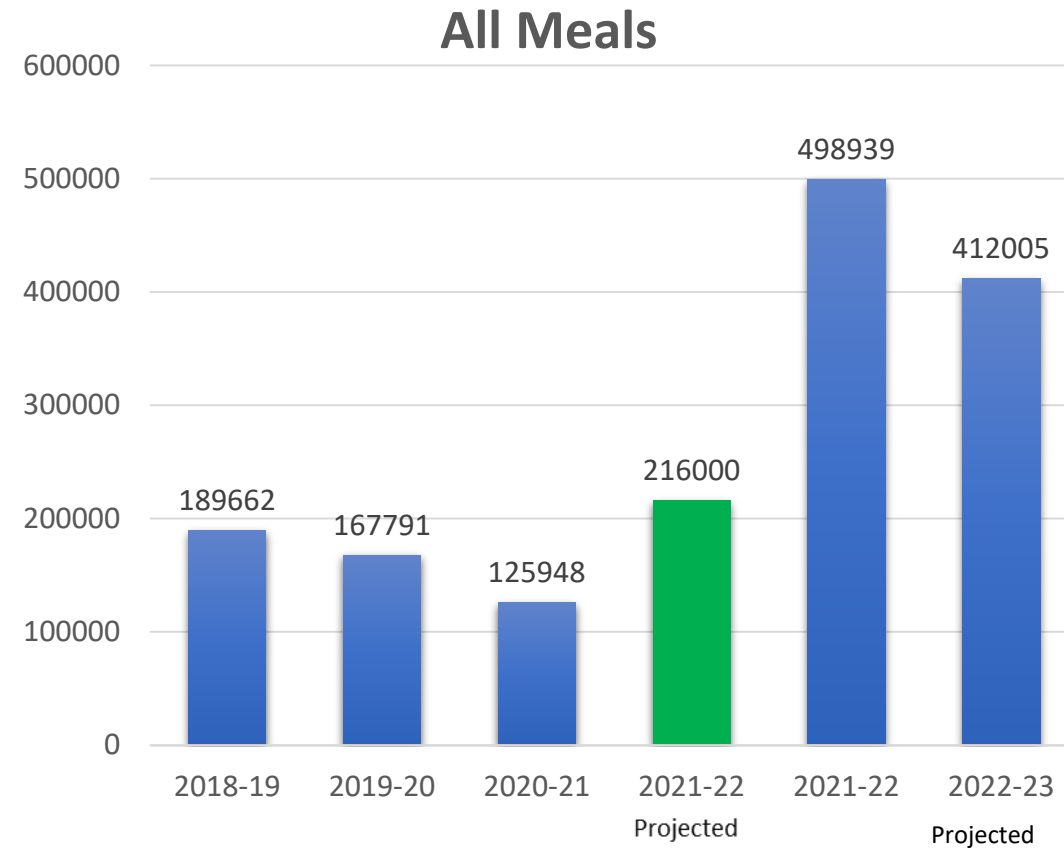
No more packets

Meal Count Comparison



Meal Count Comparison

Total Breakfast & Lunch Meals





Provision 2

- Provision 2 requires that the school serve meals to participating children at no charge but reduces application burdens to once every four years. It also simplifies meal counting and claiming procedures by allowing a school to receive meal reimbursement based on claiming percentages. Additional four-year extensions of Provision 2 are possible when certain conditions are met.



California Universal Free Meals

- Extends free meals into 2022-2023 school year
- \$650 million in ongoing funds to allow access to 2 free meals daily
- Gives all kids a better shot at growing up healthy and ready to succeed
- Eliminates the stigma that keeps students from eating school meals



Reasons Why Families Should Take Advantage of our Complimentary School Meals

1. It extends families grocery budget.
2. It saves time planning and preparing meals.
3. It is comforting and familiar for kids to have school meals.
4. Every meal served is reimbursed by the USDA and funds go toward Child Nutrition staff wages.
5. They are not taking food away from someone who needs it more – we have plenty to go around!

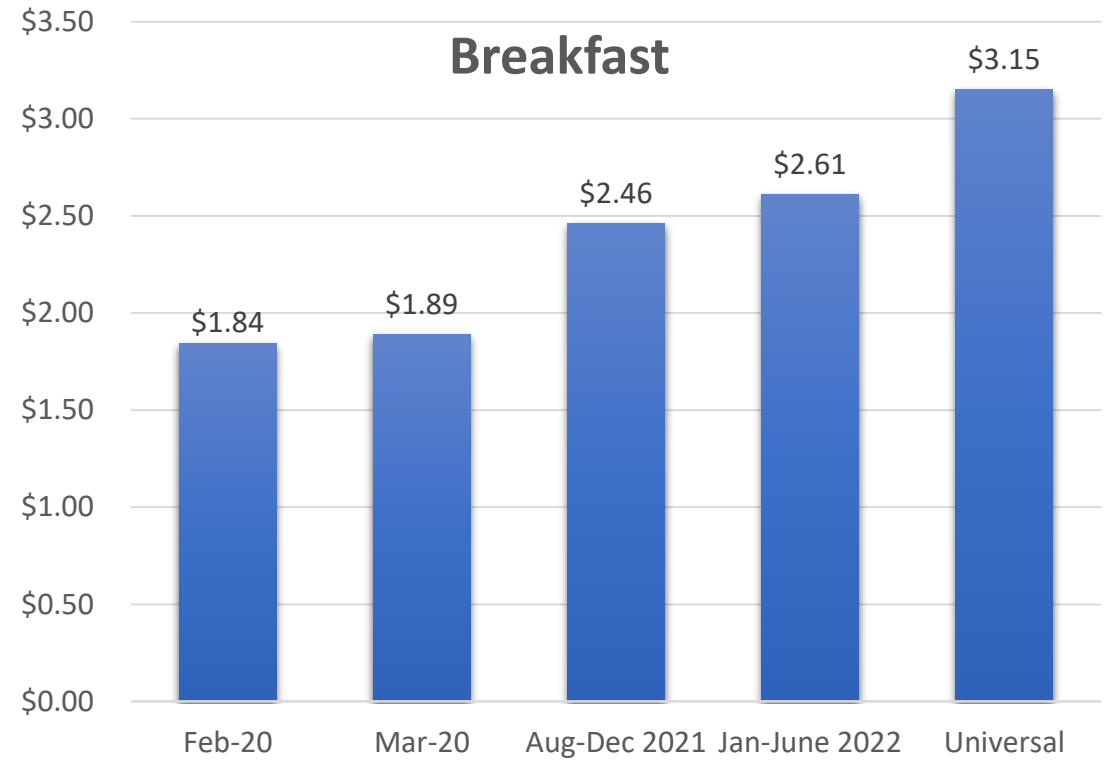


Reimbursement Rates

Lunch



Breakfast



California Kitchen Infrastructure & Training (KIT) Funds

Purpose of the Funds:

- Purchase kitchen infrastructure and equipment to increase access to, or improve the quality of, nutritious school meals
- Provide training to promote nutritious foods, including food preparation, healthy food marketing, and changing the school lunchroom environment

CSD Funding Amount:

- All sponsoring LEAs are eligible to receive
- \$25,000 Kitchen Infrastructure and Equipment
- \$6,970 Training

CSD 2022-23 Estimated Funding Amount:

- \$100,000 base Kitchen Infrastructure & Equipment





Purchased Equipment



- 2 Swing Door Freezers - Fammatre & Sartorette
- Holding Cabinet Food Warmers – All Sites
- 2 Salad Bars – Price
- 4 Milk Coolers – Bagby, Fammatre, Farnham, and Sartorette
- 7 Commercial Rice Cookers – All Sites
- Microwave – Price
- Assorted Smallware's – All Sites

- Coming Soon
 - Double Stack Electric Convection Ovens – All Sites
 - Replace Walk-in Refrigerators and Freezers
 - Delivery Van/Box Truck




Other Grants & Funding

- Supply Chain Assistance Grant = \$74,000
- School Food Best Practice = \$50,000
- Local Foods for Schools = Unknown

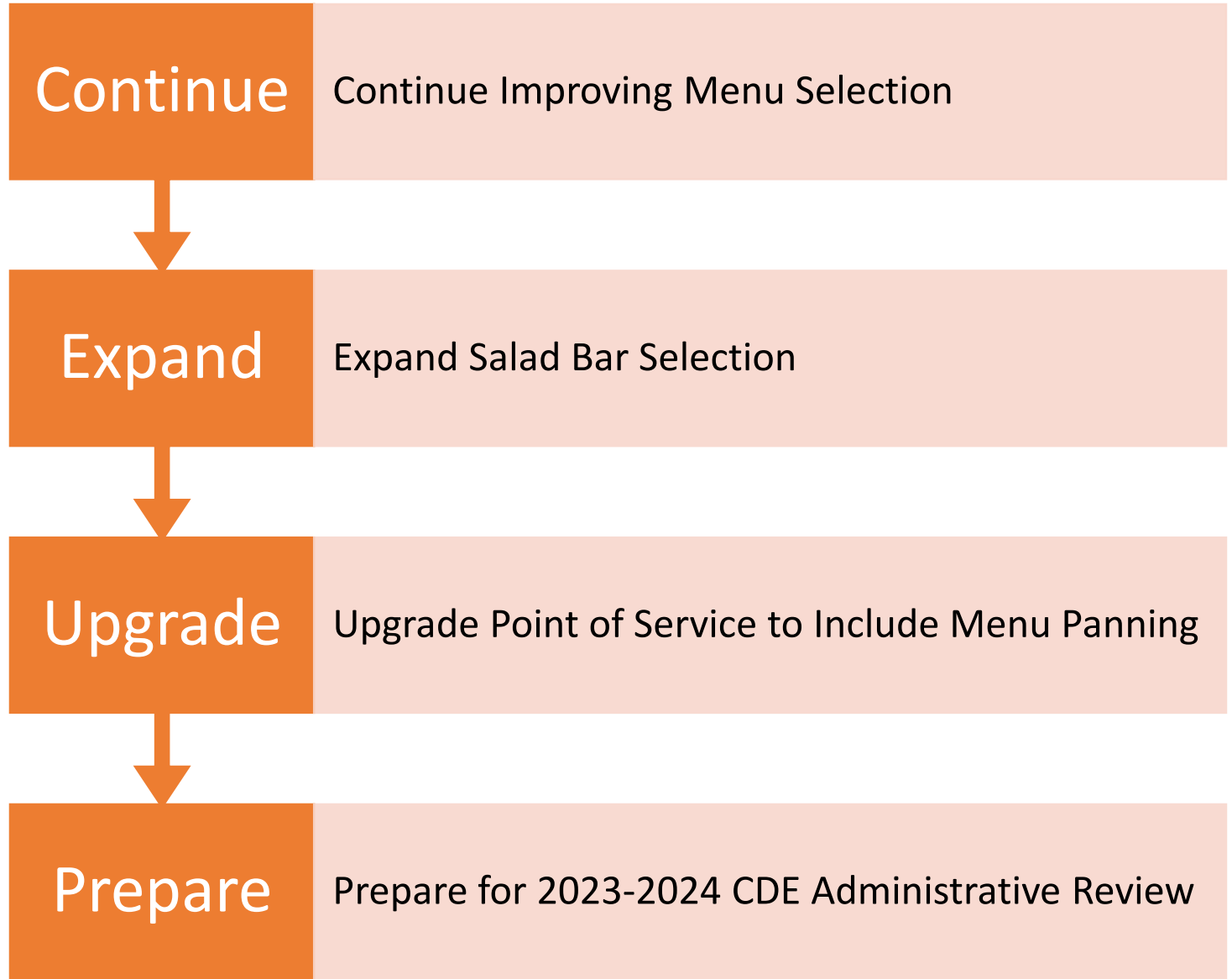




Sodexo Partnership

- **Sodexo partners with Cambrian School District on a part time basis**
 - **Sodexo services include but are not limited to:**
 - Menu & Product Sourcing
 - Procurement
 - Processing Services
 - Marketing
 - Program Support
 - Regulation Compliance
 - Financial Expertise
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2022-23 Focus





APPENDIX

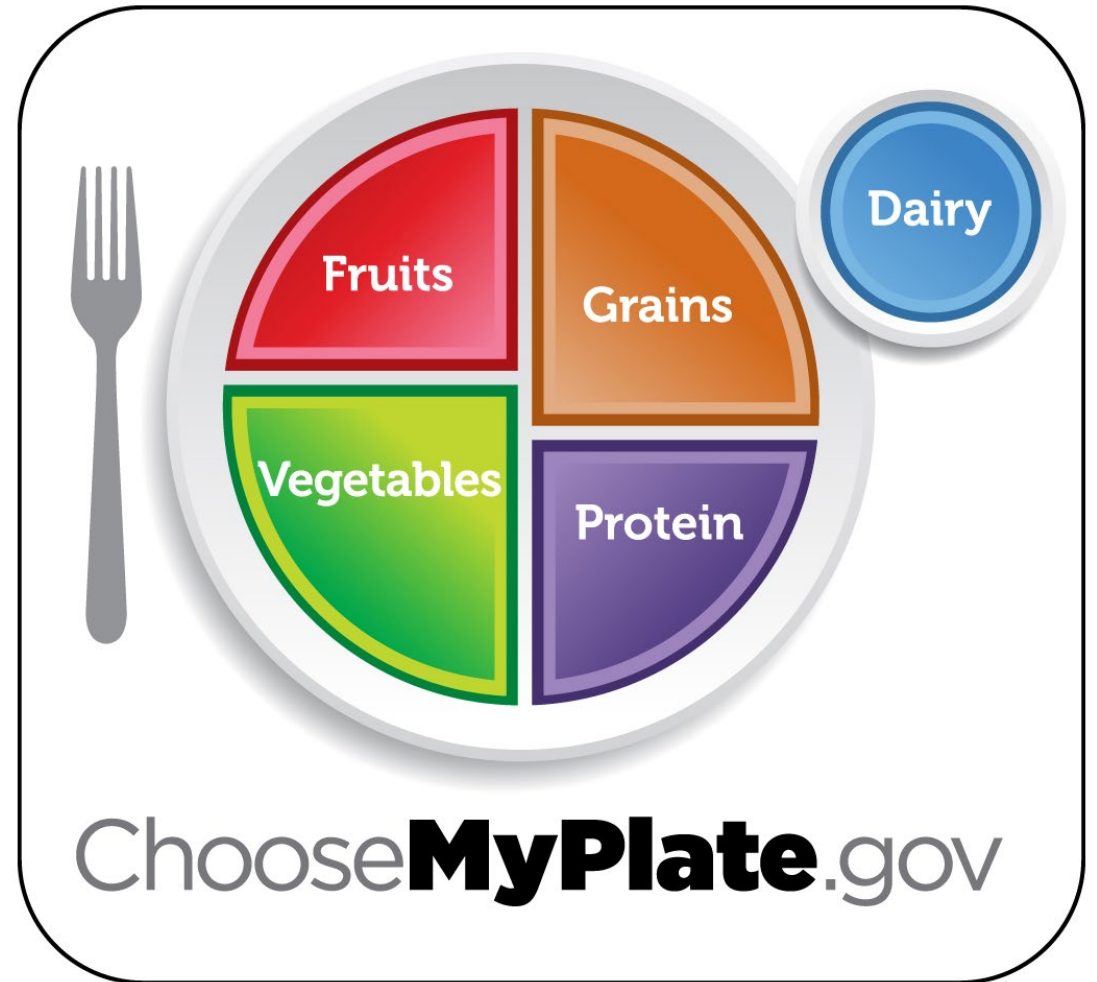
Current Products

- Trans Fat Free
- No Fried Foods
- All Poultry & Milk are hormone free
- Meals are 30% or less calories from fat and less than 10% calories from Saturated Fat
- Maximize local produce



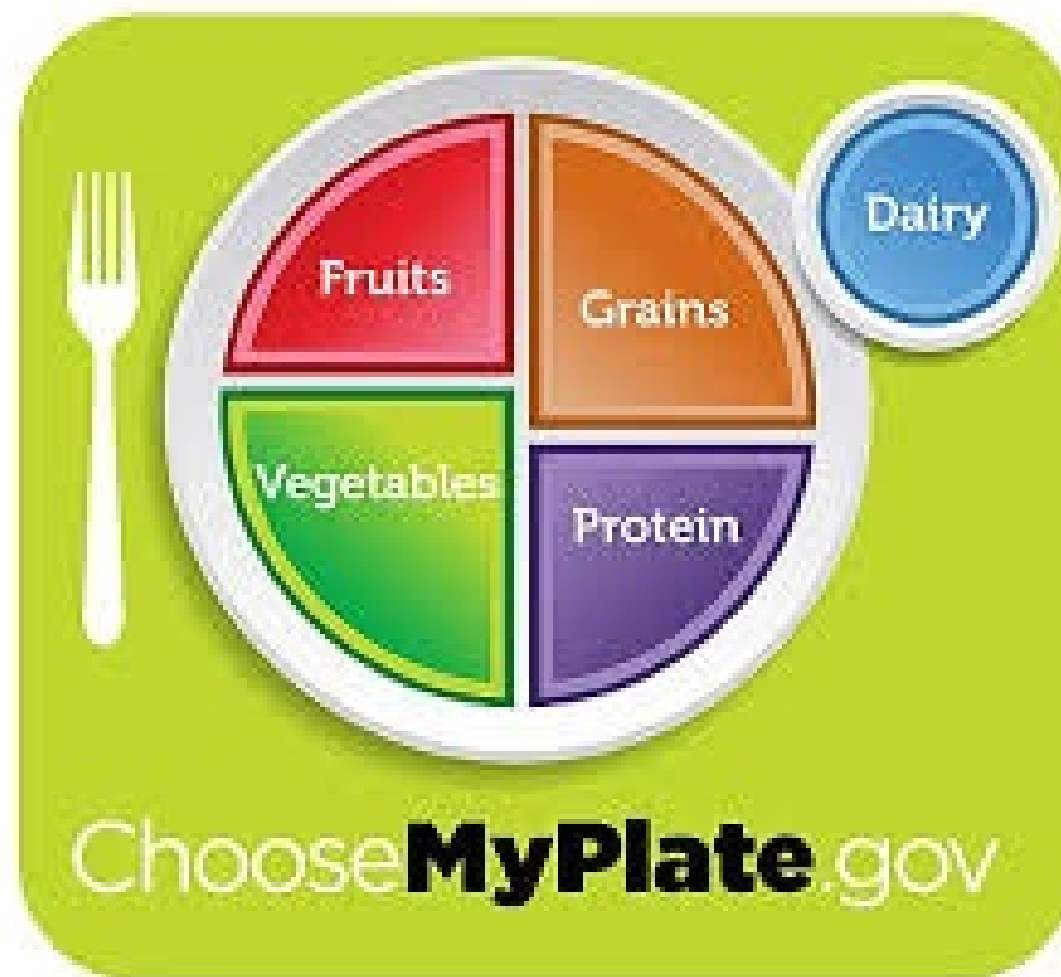
A Complete Meal

- Your Lunch Tray Must Have at Least 3 of 5 Components
- 1 Must be at least a 1/2 cup of Fruit or Vegetable



Meal Components

- Meat/Meat Alternative
 - Use of **government commodity** products are available
 - primarily cheese, beef, and chicken
 - Purchase of 100% precooked meat products based on school kitchens and local **health department requirements**
 - All ground beef and patties are **100% lean ground beef**, no filler
 - All hotdogs and lunch meats are made from turkey or chicken and are **100% nitrate free**.
 - All Cheese purchased is all natural no fillers
 - Legumes are purchased precooked in cans or dry



Meal Components

- Bread/Grain
 - All bread is whole grain rich
 - All pasta is whole grain rich
 - White rice now permissible under USDA regulations
 - All cereals are whole grain rich



Meal Components

- Fruit & Vegetables
 - 51% of purchases are local (within 250 miles)
 - Additional 9% are California purchases (greater than 250 miles but within the state of California)
- Milk
 - rBST Hormone free
 - High fructose corn syrup free



Reimbursable Lunch Requirements

| Meal Pattern | Grades K-5 | Grades K-8 | Grades 6-8 | Grades 9-12 |
|--|----------------|----------------|----------------|-----------------|
| Fruits (cups) ^b | 2½ (¼) | 2½ (¼) | 2½ (¼) | 5 (1) |
| Vegetables (cups) ^b | 3¾ (¼) | 3¾ (¼) | 3¾ (¼) | 5 (1) |
| Dark Green ^c | ½ | ½ | ½ | ½ |
| Red/Orange ^c | ¾ | ¾ | ¾ | 1¼ |
| Beans and Peas (legumes) ^c | ½ | ½ | ½ | ½ |
| Starchy ^c | ½ | ½ | ½ | ½ |
| Other ^{c,d} | ½ | ½ | ½ | ¾ |
| Additional Veg to Reach Total ^e | 1 ^e | 1 ^e | 1 ^e | 1½ ^e |
| Grain Minimums (oz eq) ^f | 8-9 (1)* | 8-9 (1)* | 8-10 (1)* | 10-12 (2)* |
| Meats/Meat Alternate Minimums (oz eq) | 8-10 (1)* | 9-10 (1)* | 9-10 (1)* | 10-12 (2)* |
| Fluid Milk (Cups) ^g | 5 (1) | 5 (1) | 5 (1) | 5 (1) |

| Meal Pattern | Grades K-5 | Grades K-8 | Grades 6-8 | Grades 9-12 |
|---|------------|------------|------------|-------------|
| Min-max calories (kcal) ^h | 550-650 | 600-650 | 600-700 | 750-850 |
| Saturated fat (% of calories) ^h | < 10 | < 10 | < 10 | < 10 |
| Sodium Target 1 (mg) ^{h,i 2014-15 SY} | ≤ 1,230 | ≤ 1,230 | ≤ 1,360 | ≤ 1,420 |
| Reference Only Sodium Target 2 (mg) ^{h,i 2017-18 SY} | ≤935 | ≤ 935 | ≤ 1,035 | ≤ 1,080 |

Sodium Regulations

| Age/Grade Group | Average Sodium Level - 2012 | Target 1 July 1, 2014 SY 14-15 | Target 2: July 1, 2017 SY 17-18 | Final Target: July 1, 2022 SY 22-23 |
|--------------------------------------|-----------------------------|--------------------------------------|---------------------------------------|---|
| School Breakfast Program | | | | |
| K-5 | 573 (elementary) | < 540 | < 485 | < 430 |
| 6-8 | 629 (middle) | < 600 | < 535 | < 500 |
| National School Lunch Program | | | | |
| K-5 | 1,377 (elementary) | < 1,230 | < 935 | < 640 |
| 6-8 | 1,588 (middle) | < 1,360 | < 1,035 | < 710 |

Salad Bar

- Nutrition Station
 - A daily All-You-Can-Eat fruit and vegetable bar
 - Use locally grown produce as much as possible
 - Includes leafy green salad mix including Romaine, Iceberg, and Spinach
 - Fresh vegetables such as broccoli, cucumbers, cherry tomatoes, baby carrots, and celery
 - Fresh Fruits including colorful apples, bananas and orange slices
 - Canned low sugar fruits such as pears, peaches and pineapple

