



Child Nutrition Service Update

June 15th, 2023

Deborah Gil, Food Service Supervisor
Chris Battaglia, Sodexo Consultant
Maria Escobar, Sodexo Consultant

No need for a
cape when
you have an
apron!



Program Updates

Participation

Grants and Funding

Provision 2

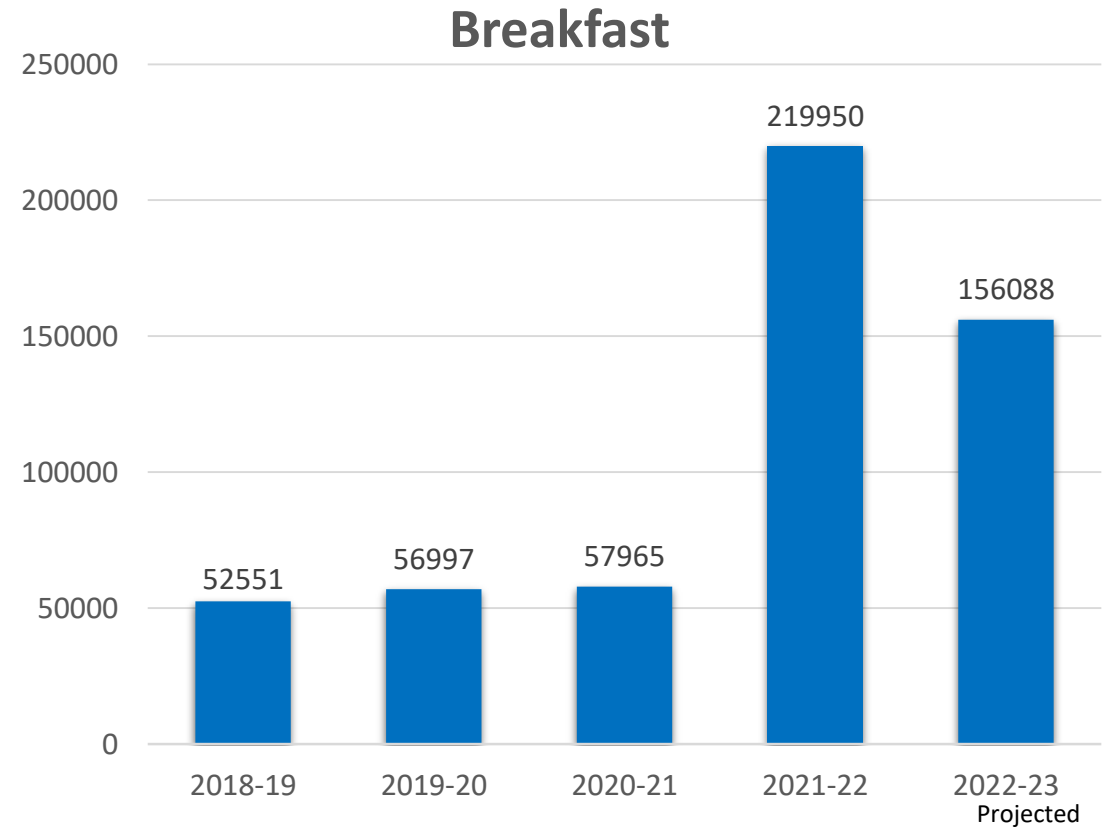
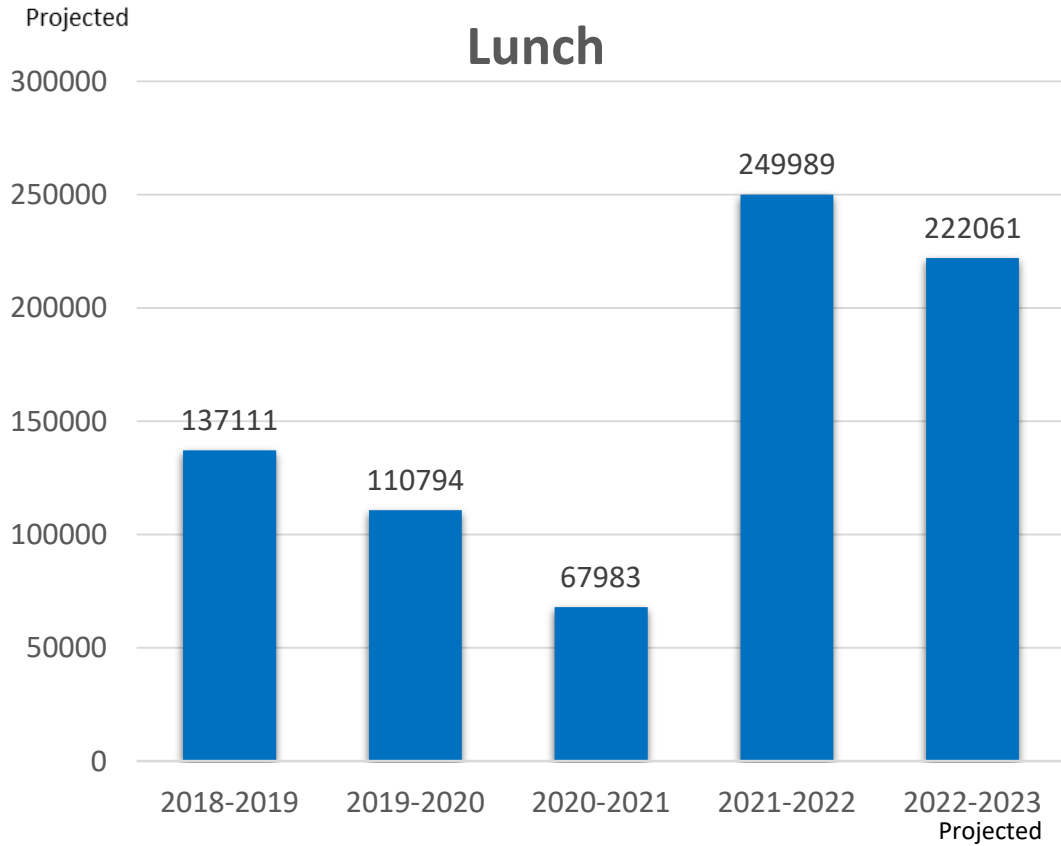
Universal Meals

Equipment

Nutrition

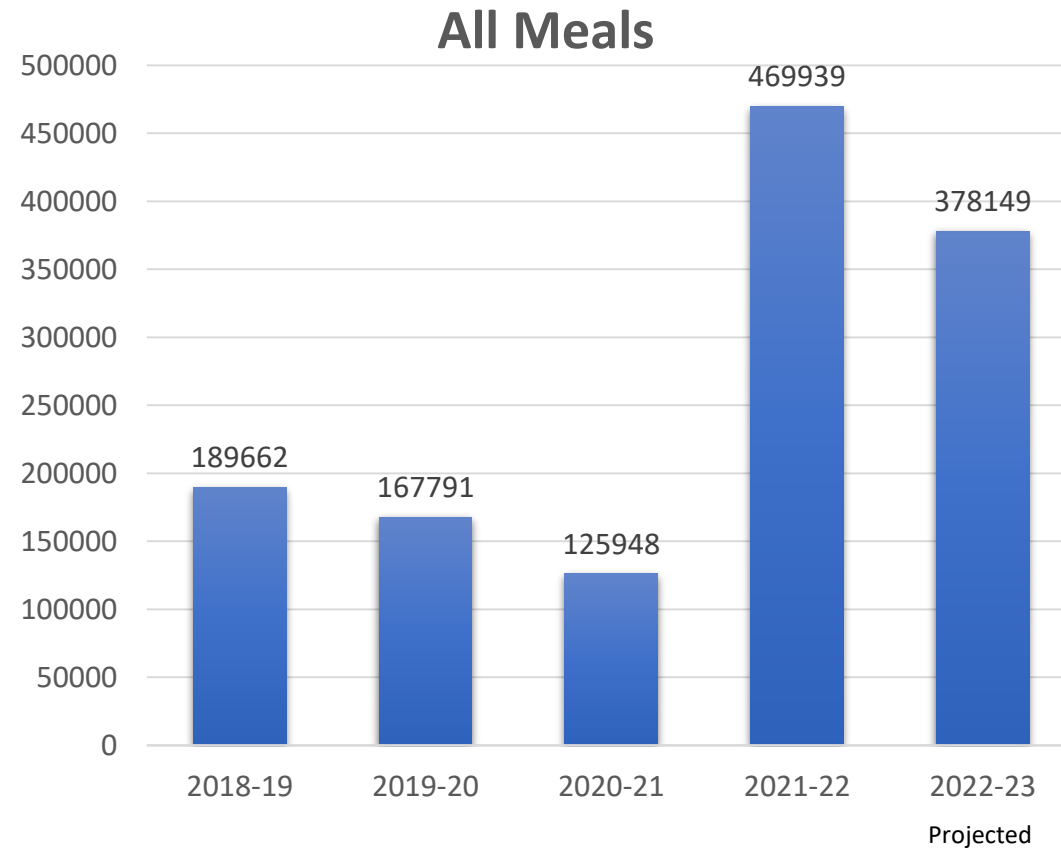
Labor

Meal Count Comparison



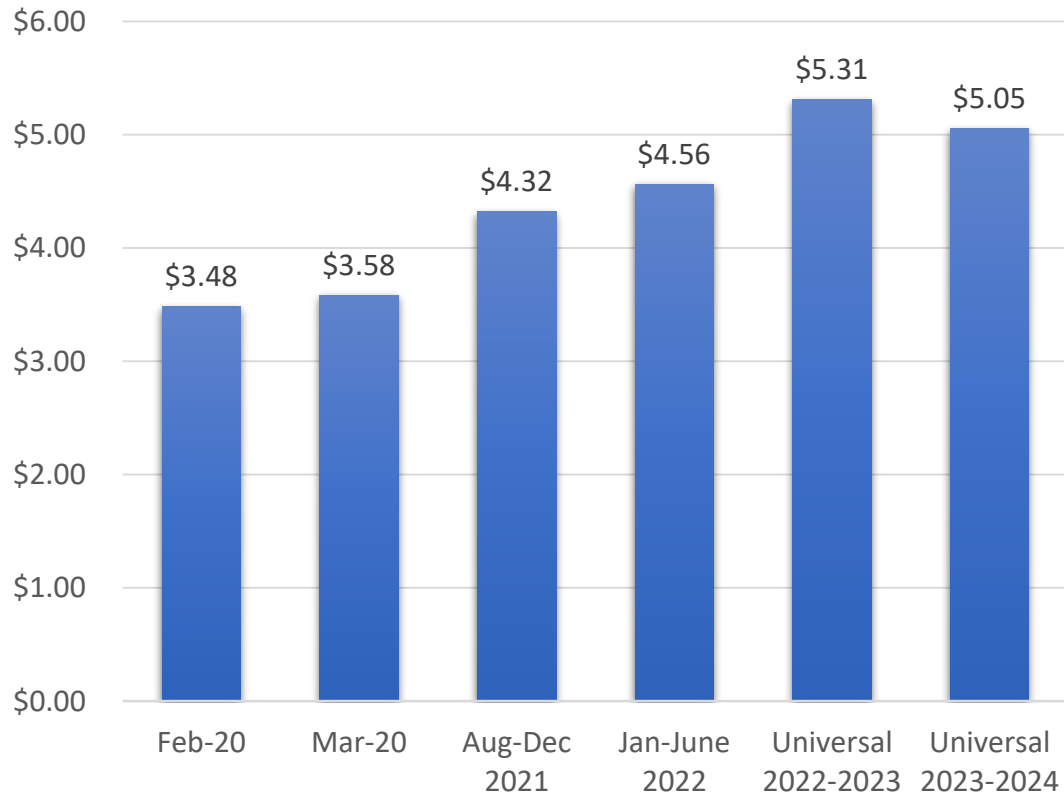
Meal Count Comparison

Total Breakfast & Lunch Meals

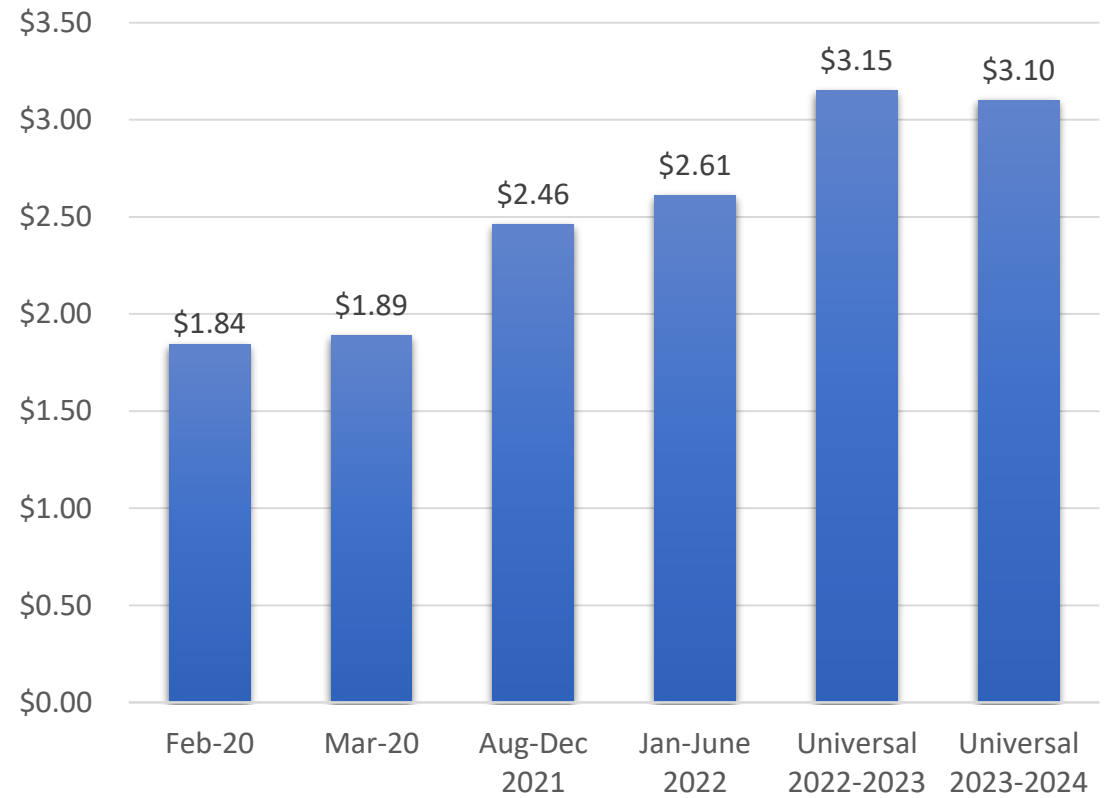


Reimbursement Rates

Lunch



Breakfast





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 2023-2024 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



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:

- \$478,665 base Kitchen Infrastructure & Equipment



Deborah

Purchased Equipment



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

Other Grants & Funding

- Supply Chain Assistance Grant #1 = \$74,335
- Supply Chain Assistance Grant #2 = \$95,827
- School Food Best Practice = \$50,000 base
- Local Foods for Schools = \$5,000 base






Supply Chain Assistance

Allowable Expenses

SCA funds must be used exclusively for the purchase of domestic food products (also known as commodities) that are unprocessed or minimally processed for use in school meal programs, specifically the NSLP, SBP, Seamless Summer Option, and NSLP Afterschool Snacks. Examples of allowable food products are:

- fluid milk
 - cheese
 - yogurt
 - fruits and vegetables (including 100 percent juices)
 - grain products such as pastas and rice
 - meats (whole, pieces, or food items such as ground meats)
 - beans
 - legumes
 - foods in a wide variety of minimal processing states (e.g., whole, cut, pureed, etc.) and/or forms (e.g., fresh, frozen, canned, dried, etc.)
- 

School Foods Best Practices



PROCURING CALIFORNIA-GROWN
OR PRODUCED, SUSTAINABLY
GROWN, WHOLE OR MINIMALLY
PROCESSED FOODS,



USING CALIFORNIA-GROWN,
WHOLE OR MINIMALLY PROCESSED
FOODS IN PLANT-BASED OR
RESTRICTED DIET MEALS FOR
PUPILS,



PROCURING PLANT-BASED OR
RESTRICTED DIET MEALS, OR



FRESHLY PREPARING MEALS ON
SITE.

Local Foods For Schools



Providing an opportunity for schools to strengthen their local and regional food system.



Helping to support local, small, and socially disadvantaged farmers and producers through building and expanding economic opportunities.



Establishing and broadening partnerships between farmers, producers and schools to facilitate an increased distribution of fresh and nutritious foods.

Freshly Prepared Onsite Meals

No less than 40 percent of reimbursable federal NSLP and federal SBP meals, including the entree and grains, **prepared each week**, beginning in the 2023–24 school year, shall be freshly prepared onsite meals.

The two-meal preparation approaches below meet the definition of a freshly prepared onsite meal:

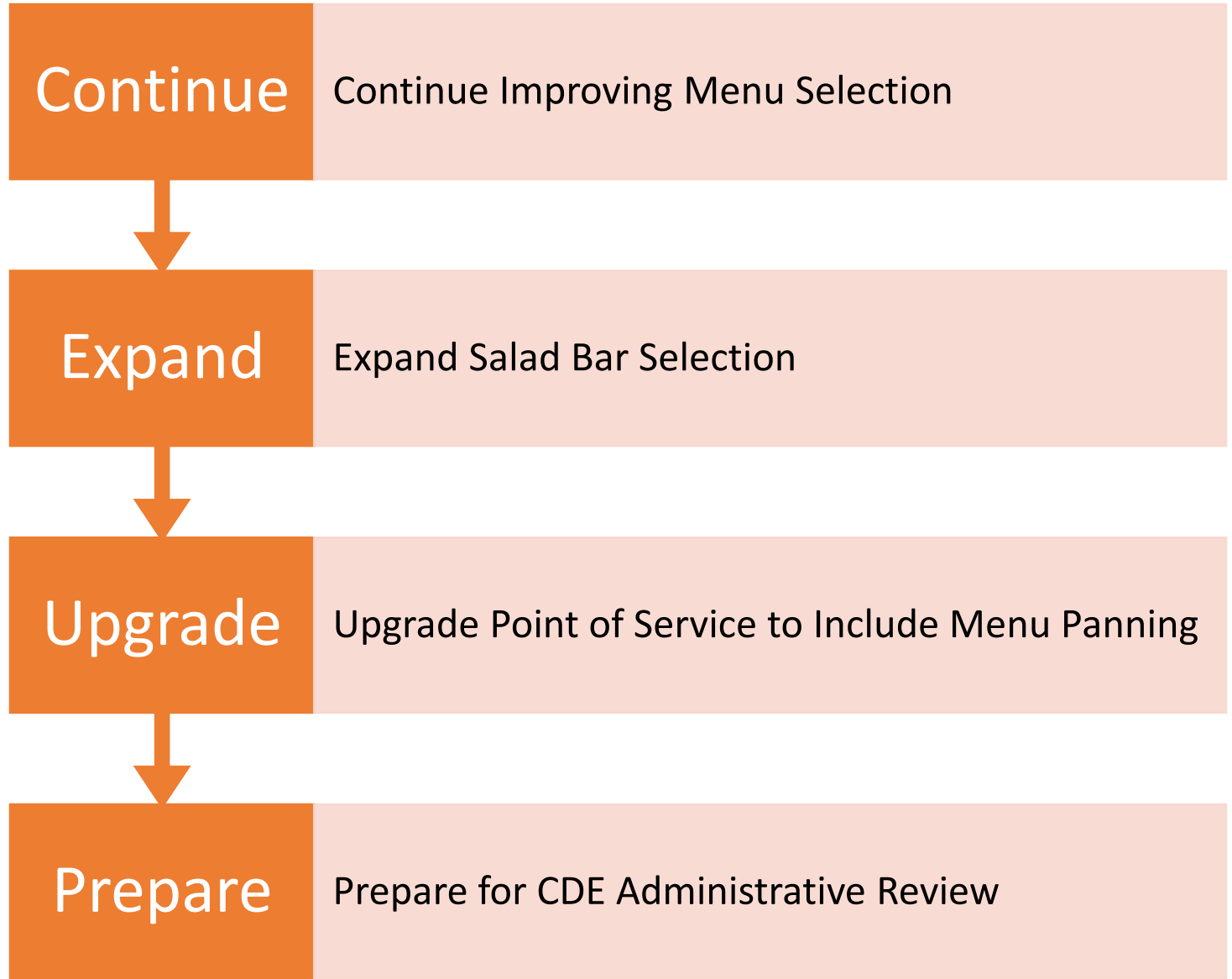
1. Using exclusively whole ingredients in their most basic, minimally processed form. Examples of minimally processed in their most basic form can include whole, cut, sliced, diced, pureed, and fresh, frozen, canned, dried and still be considered minimally processed, **or**
2. Cooking with both fresh, raw, whole ingredients in combination with ready-made products



Proposed Additional Labor

- Price Middle School
 - FSII = Additional .5 Hours
 - FSI = Additional 1.0 Hours
 - FSI = Additional 3.0 Hours
 - FSI (Rover) = Additional 1.5 Hours
- All Elementary Schools
 - FSII = Additional 1.5 Hours
 - FSI = Additional 1.5 Hours
- Total Proposed Food Service Additional Hours = 21.0 Hours

2023-24 Focus





Nutrislice, Inc.

Dynamic Nutrition Information

- Informative menus let you easily publish nutrition details like carb counts and specific ingredients.

Dietary Preferences

- Highlight special diet items, safely filter allergens and create custom icons for food items.

Modern Beautiful Menus

- Sophisticated and customizable menus that reflect your brand, and are accessible from nearly any device...even Amazon Alexa!



APPENDIX

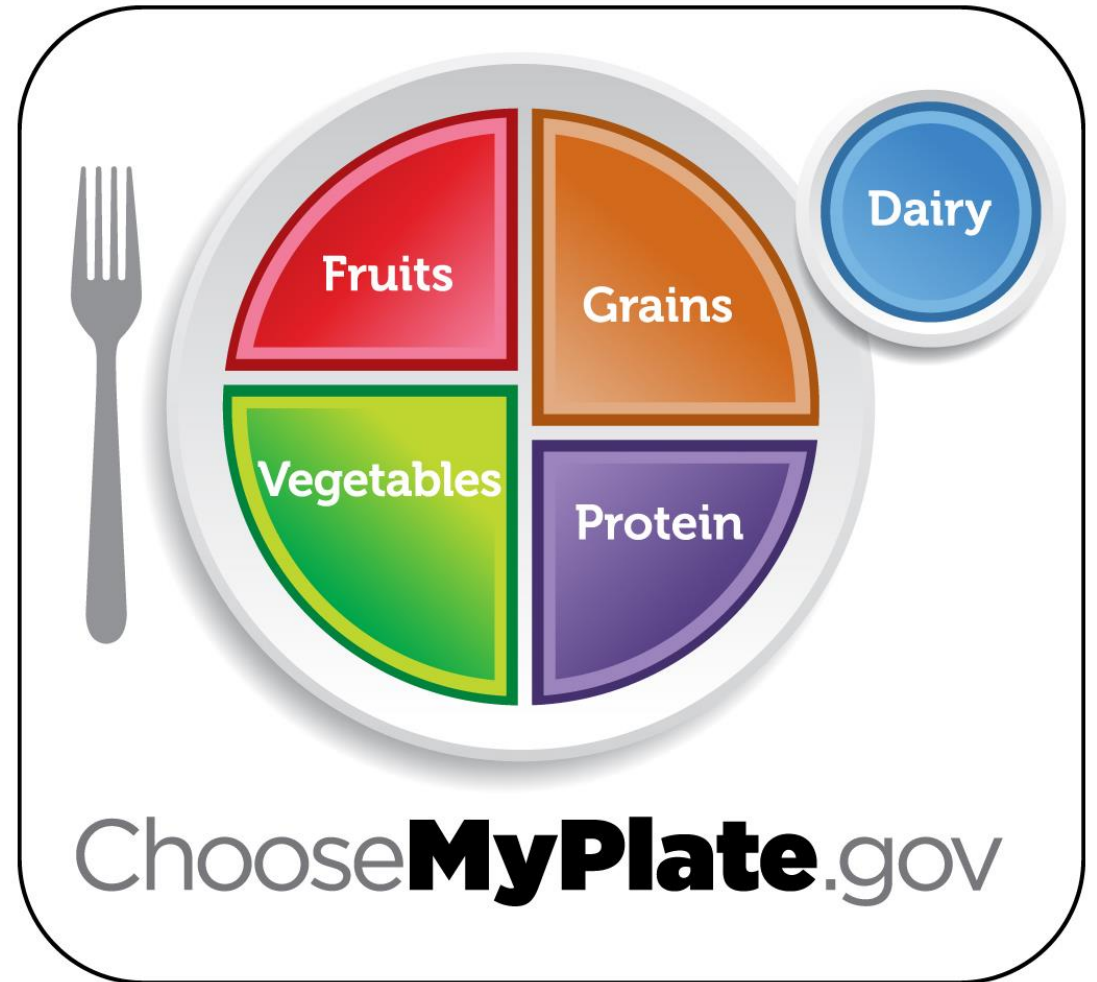
Current Products

- 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	1¾
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

