



Delivering on Student Well-Being



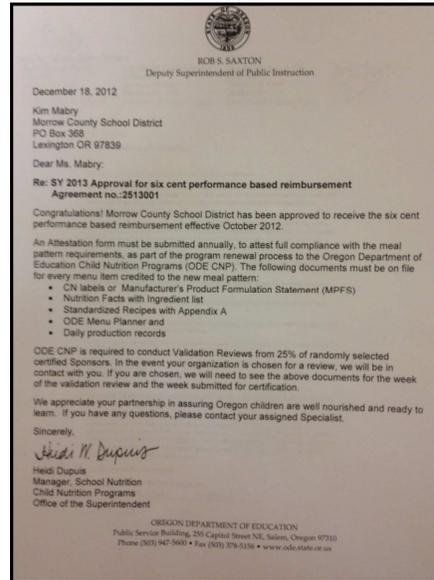
December 2012—February 2013



Healthy Hunger-Free Kids Act Updates

As reported earlier in the school year, one of the requirements of the HHFKA (Healthy Hunger-Free Kids Act) is to get MCS D menus certified by the ODE.

On December 18, 2012, Morrow County School District was approved to receive the six cent performance based reimbursement effective October 2012. All required menus and documentation was submitted on October 31, 2012, prior to the deadline being December 1, 2012. This is to assure you that all menus are compliant with HHFKA regulations .



More on HHFKA and Sodexo

As a champion of student well-being and a leader in the fight against childhood obesity, Sodexo is committed to providing 2 million healthy and delicious meals to students across the United States while also giving them the necessary tools to make healthy choices today and well into the future.

As you know, the Healthy, Hunger Free kids Act was designed to offer students access to a well-balanced meal and are consistent with the [2010 Dietary Guidelines for Americans](#). These guidelines encourage larger portions fruits and vegetables, 1% or non-fat milk, whole grain rich breads and grains, lean proteins and less sodium and saturated fat.

At lunch, students can choose from fruits, vegetables, milk, whole grains and lean proteins. “Students have different nutritional and caloric needs that can vary depending on age, gender, activity, as well as other individual factors, said Roxanne Moore, Sodexo’s national director of wellness. “When students utilize all of their choices of fiber-rich fruits and vegetables, they should feel fulfilled until the end of the school day.”

Fruits and vegetables contain more water and fiber and thus help promote a feeling of fulfillment. We encourage all students to take fruits and vegetables with their meals, not only to help satisfy their stomachs and stabilize hunger, but also to ensure they are getting key nutrients needed for good health. We encourage you to reach out to your local food service manager for more information on additional meal options and pricing. In addition to a healthy lunch, students should be eating a healthy breakfast and a nutritious afternoon snack at school or at home.

Meet the Dietitian

Have a question regarding the Healthy, Hunger-Free Kids Act regulations or another nutrition-related question? Visit www.balancemindbodySoul.com to contact Roxanne Moore, MS, RD . Roxanne is the national director for wellness for Sodexo Education—Schools.

Roxanne recently spoke at the Virginia School Board Association’s annual meeting. View her latest blog post on Health & Wellness at <http://blogs.sodexousa.com/wellness/>



NSF Audit (National Sanitation Foundation)

On January 21st, two of Morrow County School District kitchens had a NSF audit. This audit covers Food Safety and Health and Safety.

Starting at the Nutrition Services opening meeting in August, we started an extensive training on food safety and OSHA. This is new for our Nutrition staff. Schools districts are required to have a HACCP (Hazard Analysis Critical Control Point) program. What this entails is to have documentation of all temperatures from the time the truck brings the product to our kitchen, to when we serve the food to our students. This includes temperature of the truck, refrigerators, food, freezers, warmers, ovens. Our kitchens also document sanitation levels for the sanitizer and dishwasher. Tracking tem-

peratures and sanitation levels also alerts us to equipment not working properly.

Along with custodial staff, our kitchens monitor pest activity and document sightings and plan of action.

Each month, Nutrition Services has a lead/safety meeting. Each kitchen lead is our safety committee member and we cover a food safety and OSHA topic each month. Each lead brings a food safety and a monthly inspection of their kitchen for Kim to look over and sign off.

Each week, Nutrition Services staff go over a weekly safety message and do a 5-minute safety talk that covers a safety topic. Our staff has been learning and preparing for the NSF audit. On January

28th, we had that opportunity to go through the audit.

Sam Boardman elementary and Heppner High School were chosen.

Sam Boardman elementary received a "Gold" (98.5%) in Healthy and Safety and "Green" (96%) on Food Safety.

Heppner High received a "Gold" (99.5%) in Health and Safety and "Gold" (98%) in Food Safety.

This is a great accomplishment for our staff that have had no safety plan in place. Special congratulations to Joan McDaniel and Lori McCabe at Heppner High, and to Darlene Snyder, Melissa Dunn, and Bonnie Moore at Sam Boardman. Great Job!!! Thank you for keeping our kitchens and students safe!!



Servsafe Certification

The ServSafe program helps prepare you for the ServSafe Food Protection Manager Certification exam. Training covers these concepts:

- The Importance of Food Safety
- Good Personal Hygiene
- Time and Temperature Control
- Preventing Cross-Contamination
- Cleaning and Sanitizing
- Safe food preparation
- Receiving and Storing Food
- Methods of Thawing, Cooking, Cooling and Reheating Food
- HACCP (Hazard Analysis and Critical Control Points)
- Food Safety Regulations

And more . . .

Kitchen Leads Bonnie Matlack and Linda Fox were certified in October 2012. Joan McDaniel, Patty Rill, Darlene Snyder, Misty Bellamy, Carol Smith, and Helen Bliss are all scheduled for the class and test on March 1st.

The test is complex but the end goal is for our leads to learn the importance of food safety and the process and procedures to ensure that all meals that are served are safe.

This test is good for 3 years then staff will need to get recertified.

Sodexo's Better Tomorrow Plan

Sustainability continues to be a top-of-mind concern for our partners and customers in Sodexo's Education segment. Our Better Tomorrow Plan is becoming more and more integrated into the solutions we provide at schools throughout North America. Our focus on sustainability is expected of us as a valued strategic partner. We're delivering the expertise, tools and resources daily to help our partners shine in this space. We are proud of our work in designing and implementing practices that help protect the environment, support local community development, and deliver healthy, sustainable menu options.

We have great stories to share like those of school districts in Oregon and Rhode Island that you can read about in our [most recent sustainability report](#). We also know there is much more work to do. This year, we continue working to make sustainability the standard by investing in resources that make implementation easier for our managers and by continuing our student well-being mission at all our K-12 accounts.

In short, The Better Tomorrow Plan details a partnership between Sodexo, our clients, suppliers, and customers to make incremental changes on a scale that can make a real difference in solving global challenges. We hope you will take a little time to learn more about [Sodexo's Better Tomorrow Plan](#) and encourage you to ask your Sodexo General Manager questions on how we can improve our sustainability efforts within your district.

Our 14 Commitments for a Better Tomorrow sodexo

We will reduce our carbon intensity across all our operations and clients' sites.

Two of the biggest sources of climate altering greenhouse gas emissions are commercial buildings and agriculture—both closely tied to Sodexo's core business. Reducing our carbon intensity is not only the right thing to do, it reduces our operating expenses and helps us become an important partner in our clients' sustainability efforts.

The banner features a background image of a tractor in a cornfield and a building. A central icon shows a hand holding a CO₂ molecule. Below the text is a horizontal row of 14 circular icons representing various sustainability commitments.

Updates



Phone Home messenger system went live in November 2012. This system links Mealtime (our school district point of sale and free and reduced applications system) with the School Messenger system together to make phone calls to parents. If a reduced and paid status student has a balance below \$5.00, the parent gets a courtesy call to let them know. If a student has a negative balance, the parent will get a call letting them know. These calls go out twice a week, Wednesday and Sunday evenings. Phone Home has helped the district to receive several hundred dollars that was owed in the time it has been in place.

The Nutrition Services link is available on each schools website. On this site, you can find monthly menus and nutrition information, online applications for free and reduced, along with other information. Elementary menus are in English and Spanish.



Coming in May. Sodexo will sponsor a “Farm to Market” event at Windy River elementary. This event has a fair like atmosphere with 4-5 booths that may include the Oregon Dairy Princesses (learn about milk cows), OSU Oregon Ag in the Classroom (learn what is grown or raised in Oregon), a farmer produce booth, and a dietitian teaching about the importance of fruit and vegetables included in students meals. For lunch we feature an A-Z salad bar that contains a fruit or vegetable starting from the letter A-Z. This is a fun and memorable event to teach children the importance of Nutrition.

“At Sodexo, our mission is to improve our 10 million customers’ quality of daily life. Whether through nutritious meals and wellness programs or energy-efficient workplaces, we know our services can make people’s lives healthier, safer, and more enjoyable.”

If you have any questions

Please contact:

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