

Recommendation for School Meal Program

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After reviewing the data gathered by our committee we came up with some initial questions and answers that we based our recommendation on. Some of those Q&A are here:

1. Breakfast or Lunch –

- a. Breakfast would disrupt the current flow and schedule of the classrooms. Also it was determined the cleanup is more time intensive and the logistics of picking up and storing meals before classes is too much to consider at this time. We are recommending, at least for this first year, NOT to offer breakfast at TRCS.
- b. **Our recommendation** is for TRCS to offer lunches at no cost to the children who qualify for reduced or free lunches based on the qualification analysis done by Mr. Coy (approximately 73 children at the time of this March 2019 board meeting). The remaining students (approximately 35 children) will be offered lunch at cost.

2. Hot or Cold Lunches –

- a. **Our recommendation** is to have COLD lunches. The reason for this recommendation is that after preparation by Fort Bragg Unified, a designated person from TRCS will pick up the lunches, stage them at the school, and then serve them. Because of the timeline and the meal not being prepared at our site, the HOT meals will be a soggy, wet, and cold—generally unappealing. With a cold lunch, the transport, storage, and staging will be much easier while still meeting all the School Nutritional Program requirements, but providing the same visual and taste quality as when it leaves Fort Bragg Unified to TRCS.

3. Offer vs Serve or Traditional Lunch

- a. Offer Versus Serve (OVS) is a concept that applies to menu planning and the meal service. OVS allows students to decline some of the food offered in a reimbursable lunch or breakfast. Students, servers, and cashiers must be able to identify what constitutes a reimbursable meal. The NSLP regulation at 7 CFR 210.10(a)(2) requires that schools identify, near or at the beginning of serving lines, what foods constitute unit priced reimbursable meals. Schools using OVS must also identify what a student must select in order to have a reimbursable meal under OVS.
- b. **Our Recommendation** is to serve a traditional lunch, where every student is given the same lunch without choices of foods they can OMIT. By utilizing this method, the server and cashiers are sure that each student meets the reimbursement standard. Traditional/Pre-plated meals are those that offer all

food components or food items in the quantities required for each grade group in an entirely or partially pre-served manner. Pre-plated meals must include at least the daily minimum quantities required under the applicable meal pattern. This system is often used by schools that have logistical and storage limitations, such as facility or space restrictions or situations where children are unable to have an area to select from a variety of foods offered.

4. Milk Direct Delivery from vendor or from FBUSD

- a. **Our Recommendation** is to utilize FBUSD to store and offer for delivery with the lunches daily MILK. At this juncture we do not have the electrical backup or the refrigeration to store 300+ milks per delivery. FBUSD has stated they can store and do daily delivery/packaging with the lunches.
- b. For TRCS to take delivery and store milk would require capitol expenditures for a generator for power outages (as a food it must meet the food safety standards for cooling and refrigeration) as well as a refrigerator that would meet or exceed the capacity required. With our space limitations we did not feel this would be justifiable at this point.

5. Food Pickup – Number of Lunches

- a. **Our Recommendation** is that a designated TRCS staff member will pick up the lunches daily at FBUSD and bring them to the TRCS campus around 11 a.m. to prepare for serving the lunches.
- b. Also, we will provide lunch daily to all students who qualify for free or reduced lunch at no cost. But to minimize waste, we are recommending weekly orders due by Friday of the previous week to get a count on the paid lunches that we will also be ordering and bringing to TRCS. We don't want to bring, pay, and dispose of 35 lunches that are not eaten.

6. Payment/Account Tracking/Compliance

- a. **We are recommending** that TRCS utilize an online payment and tracking system. This will allow parents to fund their school accounts and allow the school to track for reimbursement who received a lunch on a given day and have the reports available for auditing purposes.

7. Transport

- a. TRCS will need to purchase coolers for transporting the food from FBUSD to TRCS. **Our Recommendation** is to purchase soft-sided insulated bags. They will be easy to store when not in use, they are compact, and they meet the insulation requirements for food and milk.

Below is a table of the costs associated with our recommendation of LUNCH as well as the allocated estimated reimbursement.

Nutritional Program Costs - Using FBUSD		Total TRCS Students - 108	
Program	# Students	State Reimbursement	FBUSD Cost to TRCS
Type	TRCS	Lunch/EA	
Reduced	20	\$ 2.91	\$ 5.00
Free	53	\$ 3.31	\$ 5.00
Paid	35	\$ -	\$ 5.00
Cost for TRCS Lunch - Annual	# of Days/Year Meals Provided	Yearly Cost - Reduced and Free	
	180	\$ 65,700.00	
Reimbursement from State	Reduced	Free	Total Reimbursement
	\$ 10,476.00	\$ 31,577.40	\$ 42,053.40
Annual TRCS Costs After Reimbursement - LUNCH			\$23,646.60