

**Raymond Nutrition Services Update  
January 18, 2023**

Free and Reduced Percentages 14% Free Students 5% Reduced Students Districtwide

LRES            65 Free 17 Reduced  
IHGMS         63 Free 29 Reduced  
RHS             36 Free 12 Reduced  
District        117 Directly Certified

Participation percentages as of 12/31/22

	LRES	IHGMS	RHS
Breakfast	29% ( avg 92 students)	11% (avg 41 students)	7% (avg 20 students)
Lunch	56% (avg 177 students)	52% (avg 189 students)	30% (avg 88 students)
YTD Ala carte Total \$	\$ 293.65	\$5,682.90	\$12,377.33
Total Sales	\$24,443.50	\$27,596.00	\$25,585.75

Current District Negative Balances

LRES \$4,503.16    71 total students    31 students owe \$30+  
IHGMS \$3,451.93   76 total students    30 students owe \$30+  
RHS \$2,421.52     77 total students    19 students owe \$30+

Compliance Updates

I have been working on auditing compliance requirements in all three buildings. The Hazard Analysis and Critical Control Points Manuals have been updated to current standards. Hard copies of all nutrition labels served in the program are required and I am in progress of completing a comprehensive binder for each school. A Smart Snack Compliance binder is also in progress.

New Software

The Mosaic POS software was implemented on 10/20/22. It offers many new features in regards to allergies, prevents purchases of ala carte items if a positive balance is not maintained and expanded record keeping and compliance capabilities. The meal planning back of house software will require a great deal of manual setup but will

automate many current tasks and prevent human error in record keeping, menu planning and compliance.

### November Nutrition Services Training

Our team training included proper knife care, maintenance and safety as well as knife skills to enhance the program image and interest in our meals.



### Equipment install

SY 21/22 CIP items had not been purchased prior to my hire date. I worked with vendors to quote and purchase the new dishwasher for the Middle School and a Reach in Refrigerator for the High School. All items are purchased and in use.

### Cycle Menus

I have worked with each school manager to create a 6 week cycle menu that will help to accurately forecast production, reduce waste, save time and provide consistency for students and families.