

# Food Services Committee

September 12, 2019

## Meeting Minutes

**Call to order:** A meeting of the Food Services Committee was held in the Board of Education Board Room. It began on time and was presided over by Dr. E. Ann Carabillo, Deputy Superintendent, Greenwich Public Schools.

**Attendees:** Dr. E. Ann Carabillo (BOE administration), Lauren Rabin (BOE member), Abbe Large (RTM member), John Hopkins (FS Director)

### Approval of Minutes:

Approved minutes from May 10<sup>th</sup> meeting (Dr. Carabillo abstaining, not present).

### Main Motions:

Question on Food Service workers who were arrested for fighting – stated as a personnel issue and was dealt with.

Lori O'Donnell (BOE COO) no longer involved in the committee, Dr. Carabillo now.

Outcomes discussed on summer bid process using Center for Food Purchasing guidelines for sustainability, local economy, etc. Better free-range chicken & beef, price comparisons. Impact calculated to increase food cost by \$40,000. Offset by more vegetarian menu items and mixtures to offset cost increase. Pointed-out that lentils used in taco meat are legumes which are related to peanut family with possible allergy risk, suggest using another bean in the recipe, chick peas, etc.

Higher-end meats must be special ordered with longer lead times and also need approval before beginning to use as a food service line item expense. Last year, \$1.415M for food was reduced to \$1.363M due to payroll issues relating to FMLA's, transfer reported and approved at June meeting. \$37K out, left \$90K available. Reduction of meat menu items, less beef, etc., suggested to lessen impact. Dr. Sara Seidemann, prefers an all-vegetarian menu or close to it. May be impractical, though progress has been made on items such as Taco meat mix, Falafal wrap, Pinto Bean Quesadilla, Black Bean Fiesta Bowl, and soon others.

Flour wraps contain gluten, cannot state gluten-free on the menu, but can offer without wrap or potato-based wrap as alternatives.

Sasha Houlihan has created a newsletter for expanding communication opportunities of food services program improvements.

Labor contracts go out to bid this coming January, LIUNA and GMEA. Teamsters all set.

Planning future consumption FY 2021. Unlimited fresh fruits and vegetable selections to the students since January has increased produce expenditures by 30% compared to 2018-19. Budget directed to be neutral, aside from payroll which moved based on labor contract increases. The \$90K line item for food

was put into the budget for 2019-20. July 1<sup>st</sup>, budget begins again. If \$90K not used, goes back to the town. 2021 budget goes to the board on November 7<sup>th</sup>. 2018-19 saw increase to 37% food cost, a general 2% increase due to fresh produce consumption. Difficult to project an increase in participation with budget being created so far ahead of time. State statutes require July to July budget calendar. Lunch counts down last year, possibly due to negative press, hope is through positive communication of improvements to parents and the public, counts will increase.

Conclusion: We potentially have the money for this year, we're going to learn what impacts the improvements will have, okay as long as any increase in food costs track with increased participation. Potential for increased participation is seen as related in our ability to communicate healthy aspects of the program. Staff training underway in scratch cooking, preparing food differently than they have in the past will play a part as well.

Committee asked to see documents from Menu Sub Committee work, subsequently sent.

Comments: This is our passion, we're all working hard and here for all the right reasons. Work that sub-committee has been doing is much appreciated.

Budget impact on pilots: Food Service Management Company take-over would require a manager from BOE to oversee their operations and administer the processing of free & reduced applications, management, administration and benefits calculated to cost \$249K town expense (assuming FSMC does not take a management fee), and \$22K existing cooking gas and maintenance expenses.

Brigade company: \$15K town cost for evaluating our system.

No Fuss Lunch company: proposed for two schools, International School Dundee and Glenville, calculated to \$140K in lost cafeteria sales and \$51K loss in state reimbursements, offset by \$30K paid to town by NFL and savings of \$70K in food cost, supplies and materials. Labor remains the same, so hit on revenue, some savings on food costs.

Self-improvement: Break even analysis, projected increase participation add \$20K in revenue with matching expense in food, supplies and labor.

Styrofoam tray update: Replacement use of summer boats at \$.38 each 25% increase calculated because of need to "double-up" on hot wet entrees when served due to bleed-through. \$46K cost for Styrofoam based upon \$.36 each 2018-19 use, totaling \$4,600. New compostable fiber trays shown not to contain PFA's at \$.79 same use rate = \$17,342 additional. Supply line item in the budget of \$20K may be used to offset the cost with little or no impact.

New Lebanon School – dishwashing/stainless steel tray update. Facilities initial install program total of \$3K has been increased to \$12K per school due to the uncertainty of what may be found in walls when plumbing is routed. Estimate has been moved from \$130K initially to \$250K which can be built into Capital plan over 15 years. A separate line item for 2020-21 can be charted for the \$250K, which does not include the High School. Update to the estimate in retrofitting the High School would require a survey of the previously existing dish rooms one of which has been built-out with restrooms.

## **Adjournment**

Respectfully submitted, Dave Nanarello

Approved 10-10-19