

Welcome!

Morris School District

Pomptonian is proud to be your NEW Food Service Provider.

Get Ready for an Exciting 2024-2025 School Year!



Welcome! Morris School District

Pomptonian is **SO** pleased to have been selected to feed the students of the Morris School District. We are excited to bring our award winning service to your community.

Who is **Pomptonian**?

Pomptonian is a family-owned New Jersey business. We brought our restaurant flair to school food service 60 years ago. We now serve appetizing and appealing entrees to students in over 100 New Jersey school districts.

We have the most nutrition awards in the State, including one for our Farm Stand Concept. We were also awarded the prestigious New Jersey Association of School Business Officials' "Business Partner of the Year" in recognition of the Above and Beyond performance of our staff.

Pomptonian's special focus is on Quality and Responsive service. We look forward to bringing you our quality recipes enjoyed in our other schools.

Nutritionally Analyzed Interactive Menus





Pomptonian designs our menus to feature well-balanced, appealing, and appetizing menus on a daily basis. We are proud to feature high-quality deli meats, all white-meat chicken, local pizzeria pizza, and an expanded variety of vegetarian options. CLICK HERE

Pre-Payment Options



More time to enjoy meals! Your district offers convenient prepayment options for quicker service. You can deposit funds online and track spending HERE.

Nutrition Awareness



Nutrition and education go hand-inhand.

READ MORE.

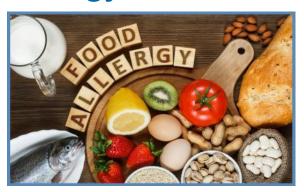
Award-Winning Farm Stand





Each meal comes with fruits and vegetables. Pomptonian offers a variety of colorful fruits and vegetables each day for students to pick. READ MORE

Allergy-Safe Meals



The safety and well-being of the students we serve is our highest priority. Read more about our allergy practices and unique menu requests. CLICK HERE

Popular Promotions



Check out our menus to see exciting promotional events throughout the year, starting with Hispanic Heritage Month menus in September. These special days include Ramen Noodle Bowls, Fresh Fruit Smoothies, and much more.

Quality Meals - Great Value



Free meals will be available to families who qualify. If you may qualify, you should complete the School Meals and Summer EBT Application. READ MORE





Food Service Director:
Shannon Burton
shannon.burton@msdk12.net

Cafeteria Phone Number: 973-292-2300, Ext. 2126

Operations Manager:

Mark Milluzzo

MMilluzzo@pomptonian.com

Main Office:
155 Passaic Avenue
Fairfield, NJ 07004
973-882-8070



The Pomptonian Difference

Quality, Customized Service, Our People, and their dedication.
This includes YOU!

Your feedback is very important to us. Pomptonian is a family business that treats your child as part of our family. To ensure we are meeting and exceeding your expectations, we:

- Schedule focus group meetings with students and parents
- Welcome your input via email to <u>comments@pomptonian.com</u>

Learn More About Pomptonian

Visit our website at <u>Pomptonian.com</u> for more information on our company, our history, our award-winning programs, and our commitment to New Jersey students' nutrition.



Join the Pomptonian Team

Enjoy a competitive salary, family-friendly schedule, and great advancement opportunities!

Join Our Team



A Family-Owned Business Celebrating Over 60 Years of Excellence



155 PASSAIC AVE, STE 210, FAIRFIELD, NJ 07004 • 973-882-8070 • FAX: 973-882-6645 www.pomptonian.com

Why Pre-Order?

In a restaurant there is a typical method for managing food allergies.

- 1. A patron with a food allergy notifies the server.
- 2. The server then notifies the chef. At that point the chef lets the server know what the patron can safely consume from the menu.
- 3. When the chef prepares the meal, cross-contact procedures are put in place and ingredient labels are checked.

In this example, the restaurant is able to notify the patron what is safe to eat and has the ability to put cross-contact procedures in place before the meal is prepared.

"Cross-contact happens when one food comes into contact with another food and their proteins mix. As a result, each food then contains trace amounts of the other food. These amounts are so small they usually can't be seen. Even this small amount of food protein can cause reactions in people with food allergies." (Food Allergy Research & Education)

Pre-ordering is important because manufacturers may change the formulation of their products and substitute ingredients at any time, with or without notice. For more information on food allergens and product labels please visit: https://www.foodallergy.org/resources/how-read-food-label.

Our best practices for managing food allergies have been developed to be in line with Food Allergy Research & Education (FARE), the Center for Disease Control Voluntary Guidelines for Managing Food Allergies In Schools and Early Care and Education Programs, the Institute of Child Nutrition, and the USDA Accommodating Children with Disabilities in School Meal Programs.

A cafeteria is not set up in the same way as a restaurant. By establishing a pre-order system our staff is aware of the allergy, checks all product labels, and uses cross-contact procedures to provide a safe environment for students with known food allergies.

We look forward to working with you. Please contact your Food Service Director if you have any questions.

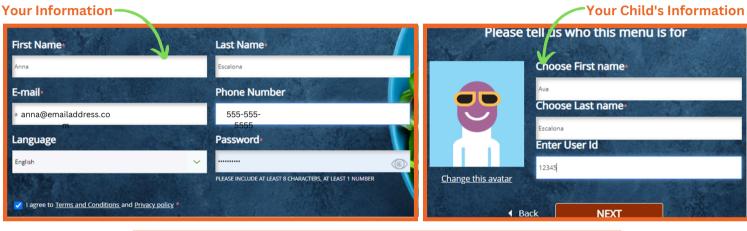


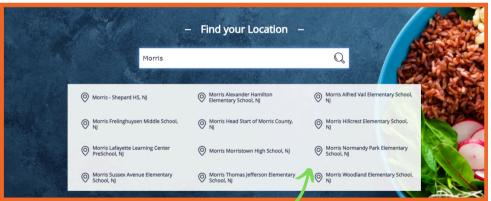
FD MealPlanner Instructions

- 1. https://www.fdmealplanner.com/#menu/mp/Morris
- 2. Click on Register



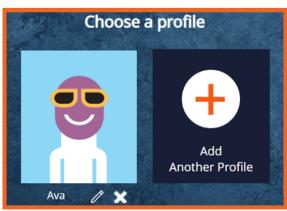
3. Enter information into required fields.





Select Your Child's School

4. Log in & Select Profile

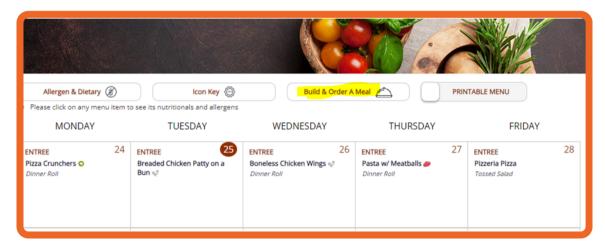




FD MealPlanner Instructions

- 5. Select Meal Period
- 6. Select Grade Level, if Applicable
- 7. Select Build & Order A Meal





8. Select desired entree and milk variety. Fruit and vegetable will automatically be provided.



- 9. Click "Add Items to Cart"
- 10. If ordering for the entire month, repeat steps 7 & 8 for each day of the month
- 11. Click on the cart icon, located on the top left of the screen
- 12. Click "Checkout"
- 13. Choose Delivery Method: Pickup
- 14. Select Pickup Point: This is your child's classroom number
- 15. Choose Payment Mode: Enter your student's ID
- 16. Lastly, Click Place Order
 - ★ You can also pre-order your child's lunch on the FDMealPlanner App
 - ★ Please add funds to your child's lunch account through PaySchoolCentral
 - ★ Meals for the following day must be ordered no later than 10pm the night before



155 PASSAIC AVE, FAIRFIELD, NJ 07004-3511 • 973-882-8070 • FAX: 973-882-6645 www.pomptonian.com

Food Allergy Practices

The safety and well-being of the students we serve is our highest priority. As an allergy-aware kitchen, no meal is knowingly prepared on our equipment with any food that includes peanut/tree nut in the manufacturer's list of ingredients, with the exception of coconut at middle and high schools. It is important to note, pre-packaged peanut butter and jelly sandwiches or snacks may contain peanut/tree nut, contingent on school districts' preferences. Pre-order allergy-aware menus are available for students with food allergies, other than or in addition to peanut/tree. The mechanism in place to protect students with food allergies is pre-ordering off the appropriate menu.

Please be advised, Pomptonian staff prepares and cooks a wide variety of meals in the kitchens. To minimize the chance of cross-contact, pre-ordered meals are prepared for students with documented allergies using ingredients that do not contain their known allergen in the manufacturer's label. Please make sure there is a note from a Doctor of Medicine on file in the nurse's office.

The staff who prepares the meals for students with special dietary needs receives ongoing training on food label reading, cross-contact procedures, and food allergies. Food Service Directors and Operations Managers receive monthly allergy training from our Director of Nutrition Services, Toni Bowman, MBA, RDN, SNS. Additionally, our Operations Managers, Food Service Directors, and Registered Dietitians are ServSafe Allergy Certified.

Parents/guardians, order from allergy-aware menus each month by the due date indicated. For students with multiple food allergies, please fill out <u>Unique Allergy-Aware Menu Needed</u> to request that a unique allergy menu be developed to meet the specific dietary needs of your student. You may also contact your Food Service Director with any other questions. For your convenience, place funds on your child's lunch account. Pre-ordered allergy meals will be prepared and packaged separately and labeled accordingly. Please let your child know to tell the food service worker they have a pre-ordered meal and your child will receive their meal with their name on it.

For more information on why our best practices for managing food allergies include pre-ordering lunch, please read, "Why Pre-Order?" or visit the district's food service website: https://morrisschooldistrict.fdmealplanner.com/FOOD-ALLERGIES. If you need further assistance or require more information on menu items, we can put you in touch with our Director of Nutrition Services, Toni Bowman, MBA, RDN, SNS.

We look forward to serving you.

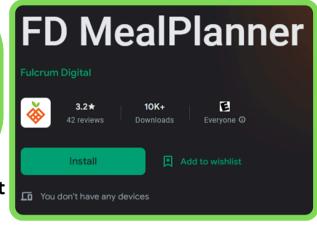


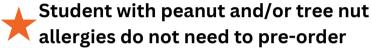
Pre-Order Allergy-Aware Menu Instructions

Pre-order your allergy-aware lunch directly on the FD MealPlanner website or app https://www.fdmealplanner.com/#menu/mp/Morris

IMPORTANT: In order to pre-order lunch off the allergy-aware menu, a note from a medical doctor needs to be on file in the nurse's office.

















Helpful Information

You can pre-order for the entire month.

Payment method is your child's ID

Add money to your child's account through PaySchoolsCentral

Order deadline-10pm, 7 days prior to date of service.



For more detailed instructions or food allergy information, click here.

Or scan here: