

MONTHLY DINING review

Windsor Locks Public Schools
September 2026



DINING SERVICES MONTHLY REPORT

PREPARED BY:

Hunter Merrill, *General Manager* and, Jeffrey Taddeo *District Manager*

Below is a summary of our accomplishments over the past month, as well as open action items. As always, please feel free to write or call us with any questions or concerns.

SUPPORT VISITATION

Part of our services include on-site visitation from our top-level management team. Below are the dedicated Whitsons personnel who came onsite last month to support our team and operations:

- Dawn Carr - Operations Manager
- Jeffrey Taddeo- District Manager
- Mathew Cuminotto- Chef Manager

KPI DATA

Below is the KPI data for participation

Account Name: Windsor Locks	Year 26-27				
	July	Aug	Sept	Oct	Nov
School Name:					
Windsor Locks High School	0	934	7,625	0	0
Windsor Locks Middle School	0	1,118	8,383	0	0
South Street School	0	789	7,155	0	0
North Street School	0	604	7,058	0	0

In August, our participation numbers are low due to only being open for three days. At North Street we didn't have Pre- K open until September. During the first few months of school we have new students, lunches from home, and fostering new routines for both students and teachers. The team at Windsor Locks works hard to make the students feel welcomed and excited to visit the cafeteria. Our goal this year is to try new recipes, have pop up- chef demos and theme days to build and grow our participation throughout the school year.

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ACCOMPLISHMENTS/COMPLETED PROJECTS

Chef Mike and Hunter were able to get the recipes approved for Raider's Sauce and Wildcat sauce from our Dietician from Whitsons Culinary Group. The team will be offering this sauce at the Great American Deli in the High School and Middle School for the student to enjoy.



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COMMUNITY PARTNERSHIPS

As your food service provider, we believe that a true partnership extends beyond serving just breakfast and lunch. We were proud to have partnered with or assisted the district with the following programs:

- On September 22, 2026, Chef Mike and Hunter Merrill assisted the Farm to School program at Mayberry Elementary School with the Stir the Pot Program. We created homemade pizzas with fresh farm ingredients grown at the school. The program had students come in from 5pm-7pm with their family members to enjoy this tasty demo.



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TRAINING AND EDUCATION

We are committed to ensuring total quality management and adherence to company standards at every location we serve. We implemented the following training programs last month to reinforce this commitment:

Simply Safety - Burns






Burns are a common workplace injury. When they're not too serious, burns can usually be effectively treated with simple first aid. But some burns can be more serious—even life threatening—and these require immediate professional medical attention as well as appropriate on-the-spot first aid. If Burns are not treated properly they can quickly get infected and cause more serious health issues.

Please review this scenario with your team and review the discussion questions:

Leslie is a new team member working at Horton Elementary School. Leslie is new to food service work. She has been working for the last week shadowing the cook to learn all the daily tasks. The cook Mary has worked in the kitchen at the school for 20 years—she knows everything. Leslie thinks that Mary is a little overboard on using PPE (personal protective equipment) for each task. Leslie thinks that it slows her down and you can get as much done when you have to stop and put on gloves, goggles etc. Leslie is on her own for Fridays busy pizza day. Mary is out sick that day. It is busy that day and Leslie is rushing and can't find the arm guards or the pan grabbers. She goes to grab the pizza out of the oven and grabs a wet towel. She immediately feels the heat through the towel. She realized her burned her hand right through the towel. Leslie was embarrassed so she did not tell anyone it happened? She figured she would go home over the weekend and treat the burn herself. Sunday morning she woke up and the burn on her fingers was swollen, puss filled and she was running a fever. She had to go to the emergency room—she found out in the ER that an infection started from the burn and was now in her blood. She had to stay a few days in the hospital to treat the infection.

What could Leslie do differently?

Ask your team what they would do if they got a burn?

How bad a burn is depends on how many layers it affects. Minor heat burns just affect the outer layer of skin. They may be uncomfortable, but they aren't a big health risk. Deeper burns that injure or destroy the next layer of skin, however, are a cause for concern. When this layer is affected, the risk of infection has to be controlled. The most serious burns go very deep and injure or destroy muscle and nerve tissue.

The least serious burns are known as first-degree burns because they only affect the first layer of skin. The most serious burns are third-degree burns. First-degree burns are easy to identify. The top layer of skin gets red right away. Second-degree burns involve both reddened skin and some blistering. Third-degree burns look charred, and you might even be able to see tissue. We are underneath the destroyed skin that appears white. In the event that you or someone on your team gets burned please make sure to seek medical attention so the burn can be treated properly.

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- On August 25, we held our first Professional Standards Training class. All employees participated in this training. This training is mandated from our USDA for school nutrition. Our next session will be on November 3, 2026.
- In September, all the kitchen staff in each school completed their Burn Safety Education.

HR UPDATE/PERSONNEL CHANGES

As per our agreement, we would like to notify you of the following changes in personnel:

- Fizza Ghulam transferred from South Street to Middle School.
- Currently South Street has an open cook position. This position is posted and interviewing has begun.

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COMING NEXT MONTH



We look forward to working with local farmers to promote this program.

CONNECT WITH US

As your food service provider, we want to understand your needs and continuously improve upon our service. We appreciate your feedback on how we can take our service at your location to the next level.

- Contact your General Manager, **Hunter Merrill**, at Merrillh@whitsons.com with questions or comments related to the service at your location.
- For general comments that will help us improve our overall service, please feel free to share your comments with us through the following link:

<https://www.surveymonkey.com/r/T69CJK8>

WE THANK YOU for your continued support and partnership. It is our pleasure to serve your district and community.

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