

## GPS Food Service Program Review Committee

Date: April 22, 2019

Place: Havemeyer Boardroom, 290 Greenwich Avenue, Greenwich, CT

Present: Committee: Lori O'Donnell, John Hopkins, Abbe Large, Jeff Ramer, Nerlyn Pierson, Lauren Rabin  
Guest: Julie DesChamps – arrived at 3:45PM

The meeting began at 3:03PM

All minutes were approved by the committee from previous meetings.

Ms. O'Donnell reviewed the agenda from the posting for the meeting: approval of minutes, menu sub-committee update, continued discussion on pilot scenarios, finances continued discussion on trays and board meeting prep.

Discussed the use of reusable trays. Mr. Hopkins went over the draft proposal and answered questions of concern; i.e. number of trays per school needed- would order enough to cover entire lunch period without washing. Explained how the pilot would allow us to analyze procedures, including labor to wash trays. Ms. Rabin brought up the fact the BOE may want to get polystyrene out of the district right away and we need to have talking points on why dishwashers are the only recourse. It was brought up that Ms. DesChamps reported on all possible service wares and submitted the information to BOE members. Ms. O'Donnell agreed to make the report available on Board Docs for the upcoming BOE meeting. She also mentioned that we will be able to fund the pilot at NLS (purchasing of trays) through the current food service operating budget. As for the full proposal itself, Ms. O'Donnell said it would either have to be included in the 2020-21 capital budget or an interim appropriation in the 2019-20 budget. Mr. Ramer cautioned the latter and Ms. Pierson asked for a better understanding of the Town's fund balance and budget process. Mr. Ramer explained some of the processes of the BET. Ms. Pierson went on record to say it is unconscionable that town officials (financially) would be willing to allow its children to eat off a known carcinogen and not want to support a better food service program. Members of the committee believe that a ground swell of community support would change their minds.

Ms. Rabin spoke about her conversation with Chartwells (FSMC) to see if they would pilot a school or two in our district. Chartwell's would not answer but recommended they be able to sit with us to go over their whole program. Ms. O'Donnell commented on her conversation with the CSDE regarding FSMC in CT schools. It was confirmed that the CSDE would not interfere with a pilot in Greenwich that does not include the NSLP.

Ms. DesChamps arrived at 3:45 and was debriefed on our re-usable tray conversation. She added to the conversation by mentioning an additional cost savings with refuse removal. She also confirmed the pending bill in the CT legislation on removing polystyrene for school lunch programs would go into effect for the 2020-21 school year if passed.

Ms. Large discussed what we want to have ready for the May BOE meeting. This included proposal from No-Fuss-Lunch (NFL) and Brigade. It was determined that if Brigade was to be used as a consultant, it would have to be through an RFP process. Mr. Ramer commented that these processes (proposals) go through the Purchasing Dept. Ms. O'Donnell agreed. Ms. O'Donnell also agreed to make our standard contract information available to the pilot players.

Ms. Large produced an analysis of lunch counts stating enrollment was up and meal counts were down. She then asked for a more detailed explanation on how reimbursements are submitted to the State. Mr. Hopkins explained the process of submitting meal reimbursements. Ms. Large also wanted an understanding of the use of production records in our department. Mr. Hopkins explained the use of production records in the NSLP as a tool and requirement for kitchen operations. Ms. Rabin framed the question/statement, that there is an administrative cost to being on the NSLP and it would be great to know what that cost is. Ms. Rabin raised a question about a la carte sales, inquiring if there was a way to know if the students who qualify for a Free or Reduce Priced meals and don't participate are making a decision to buy a la carte products instead. A discussion on a la carte purchasing habits in the schools began to gather a better understanding of that side of the program. Ms. O'Donnell asked Mr. Hopkins to discuss this further outside of the meeting to possibly look at a way to report on some of these numbers. Ms. Large expressed an interest in the cost of a la carte foods in the program as a means of diverting those funds to spend on increasing the quality of meal components/ingredients.

Ms. O'Donnell confirmed our next meeting for May 14. The meeting was dismissed at 4:26PM