



Our Mission... "Make Their Day"
Since 1978

Food Service Board Report January 2017

In response to the questions listed in the evaluation criteria:

1. *Is there a written nutrition plan, which has been approved by the Board, and which contains specific goals, objectives and assessment procedures?*
 - a. Yes, Opaa's contract with the Holden RIII School District states specific goals, objectives and assessment procedures
2. *Is the written nutrition plan implemented, monitored, assessed and revised regularly based on local needs?*
 - a. Yes. As your Director I monitor the nutrition plan that is in place. I consistently assess and make revisions regularly to better support the needs of the students, staff and community. I work with Opaa and the school district to ensure the nutrition plan is followed.
3. *Is a copy of the food service application/agreement on file?*
 - a. Yes
4. *Is a safe and sanitary food preparation environment maintained?*
 - a. Yes. All employees complete and earn their Food Handlers Permit through the Johnson County Health Department annually. Kitchen Managers are required to complete and pass the ServSafe Manager course earning their certificate which is renewed every 5 years. We work with and comply with our local health department to ensure that all requirements are met, if not exceeded. Current health inspections are posted in each kitchen.
5. *Is the nutrition service program monitored to ensure accurate meal claims and financial accountability?*
 - a. Yes. I run SIS participation reports daily for each building, each kitchen then balances these numbers daily with their tray counts and production records. I enter the numbers into our (Opaa!) program BOSS to track participation and then balance these two programs monthly and confirm with the district.
6. *Is the program self supporting or is there a plan to make the program self supporting?*
 - a. Currently our program is not self supporting. I am always seeking new ideas and ways to draw attention to the food service program whether it be through advertising, services offered, new foods, or new equipment.
 - b. This semester I plan to put a large focus on using social media to advertise services we currently offer and new ones that will be available not only to our students and staff, but to get us out into the community more.
 - c. We have been working on upgrading our a la carte selections at the HS and MS. We recently partnered with Thirsty Coconut to acquire slushy machines at both buildings. These came at no cost to the district. The product served is 100% fruit juice and meets the smart snack requirements and can actually be served as a fruit option for breakfast or lunch! We have over 10 flavors available to rotate, including a Mocha Freeze, to keep it interesting. I will also be getting with the

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- building administrations about using these as an option for class parties, awards, concessions...etc.
- d. We have afterschool meals available now as an option for sports, clubs, and activities. Because these meals are served after 3:30 they do not have to follow the set guidelines, which opens up a lot of options for the students at a very reasonable cost to the parents/students.
 - e. Class parties and caterings are another opportunity to reach out to parents and get them involved with food service. Being that we are a commercial kitchen we can provide cookies, cakes, snacks and more for parents to purchase for birthday parties and special events. We can even use a recipe provided by the customer!
 - f. Opaa! To Go options are now available at the elementary level! On Tuesdays and Thursdays at the Intermediate kitchen students will have the option of an Opaa! To Go lunch. We will serve 1 option on Tuesday and another on Thursday to keep it simple for the staff and students.
 - g. Last semester we received a very generous donation of kitchen equipment from Duke Mfg in Sedalia. The total value of the equipment easily exceeds \$5000. Our biggest piece (and most popular) is the new beverage counter at the HS. There are still some pieces that need installed, such as the new steam table line at the MS and Veggie Wash Station at the HS. We are a work in progress!

Thank for the opportunity to serve you and the Holden community, if you have any further questions or need any assistance please contact me!

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