



## **FOOD SERVICE SEPTEMBER 2011**

### **Meal Eligibility**

As of this report eligibility information has been processed for 705 students (free, reduced and denied due to high income) with more applications in the pile to be processed.

### **Commodities**

Our first USDA delivery will be in October. The offerings accepted include apricots, mixed fruit, peaches, ground beef, diced chicken, deli turkey, turkey roasts, frozen strawberries, American and mozzarella cheeses (both part skim), raisins and fresh squash.

### **Staffing**

Two new staff members have been hired. Linda will be trained at Viola Rand and Tiffany will be working at OTES.

### **ServSafe**

I am happy to share that we now have 13 ServSafe certified staff members. We are looking for an October class for our two newest staff members.

**Fresh Fruit and Vegetable Program**  
**(FFVP)**

We are just beginning to find our way and began our program yesterday (9/13). There are some kinks, known and unknown, yet to be worked out. Students at all grade levels will sample produce twice a week. The offerings for the first two weeks were/are high bush blueberries and cherry tomatoes followed by baby carrots with fat free dip and Fuji apples.

(Fuji apples are a combination of two varieties: Red Delicious and Ralls Janet. They were developed by researchers in Japan and they were first brought to market in 1962. These tasty apples became available in the United States in the 1980s.)

**Maine Harvest Lunch Week**

Throughout week of September 26<sup>th</sup> we will serve some of the goodness Maine has to offer. Orders have already been or will be placed for the following:

cabbage, onions and carrots from Mark Guzzi's Peacemeal Farm in Dixmont

tomatoes from Tom Robert's Snakeroot Organic Farm in Pittsfield

apples from Del Levesque's Mildel Farm in Plymouth

Maine milk from Garelick Farms

Maine broccoli, tomatoes and potato products will be purchased through our regular supplier