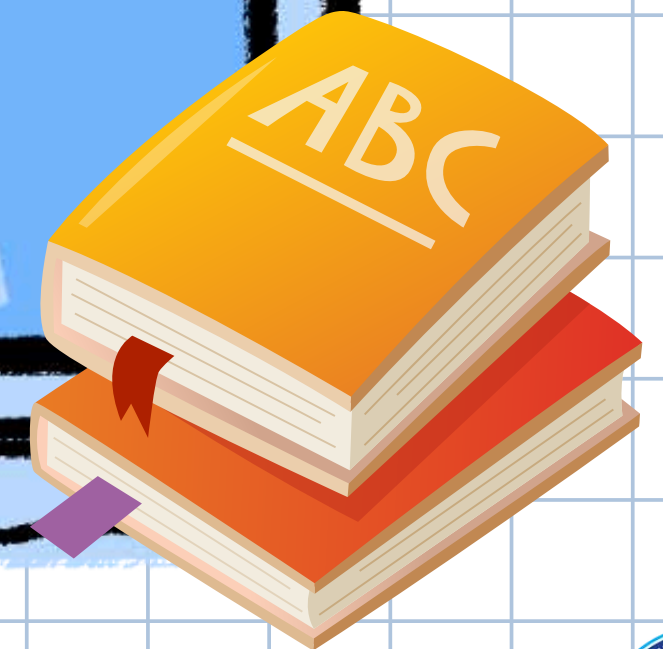


SCHOOL OPERATIONS



**Building a
Stronger Foundation**



OPENING OF SCHOOL



2025-2026



Directors of Operations

Maria Elena Hernandez

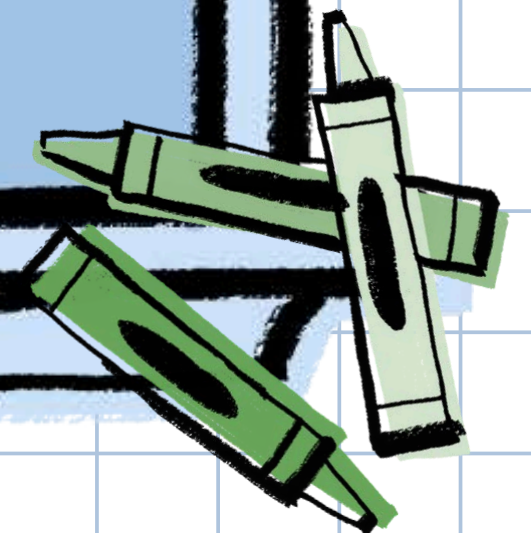


South Area

Karen Cryer Douthit

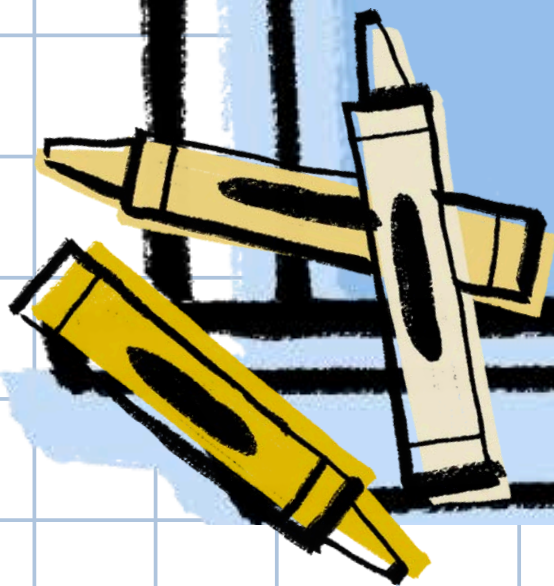
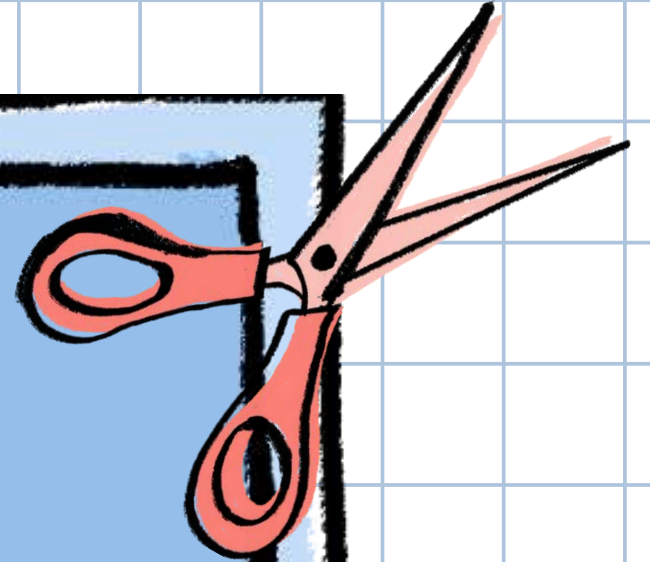


North Area



District Supervisor

**Shilesa
Chandler**



Administrative Review Audit Recap

- **February 24 - 28, 2025**
- **Over 20,000 breakfast and lunch meals were observed**
- **25 schools**

RESULTS...

Administrative Review Audit Recap

HOORAY,



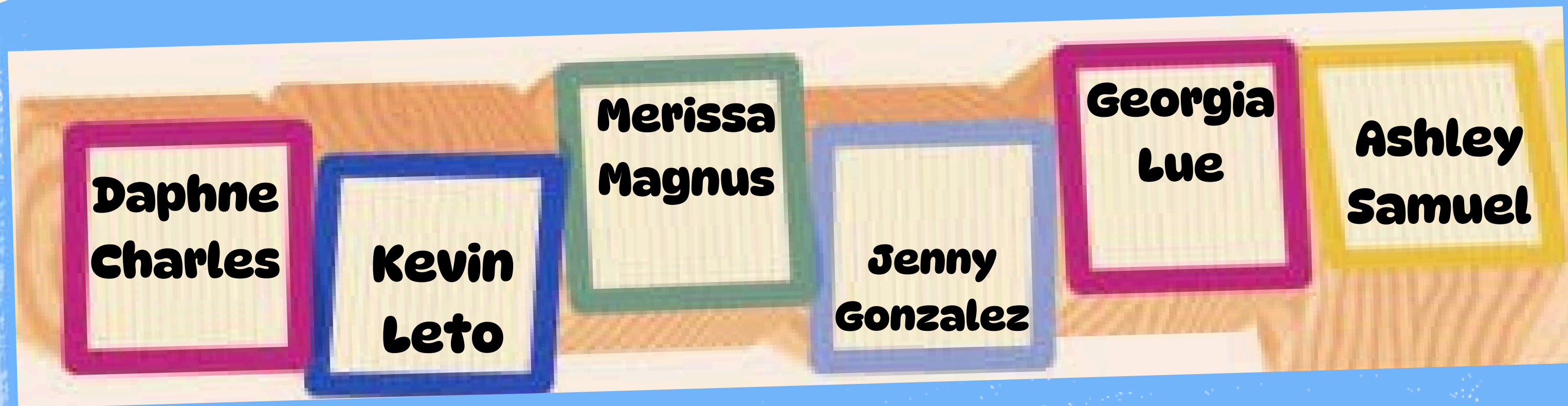
WE
PASSED!

Administrative Review Audit Heroes

- **Ada Merritt K8**
- **American Sr. HS**
- **Arcola Lake ES**
- **Auburndale ES**
- **Avocado ES**
- **Chapman Partnership EC Ctr. South**
- **Dr. Frederica S. Wilson/Skyway ES**
- **George Washington Carver MS**
- **Hialeah MS**
- **Hialeah Gardens ES**
- **Holmes ES**
- **Homestead Sr. HS**
- **Hubert O. Sibley K8 Academy**
- **J.C. Bermudez/Doral Sr. HS**
- **Kendall Square K8 Ctr.**
- **Key Biscayne K8**
- **M.A. Milam K8 Ctr.**
- **M.A.S.T Academy @ Key Biscayne**
- **Miami Lakes K8 Ctr.**
- **Miami Sunset Sr. HS**
- **Palm Springs ES**
- **Ruth K. Broad/Bay Harbor K8 Ctr.**
- **South Hialeah ES**
- **Southwood MS**
- **William H. Turner Technical Arts HS**



North Area Supervisors



South Area Supervisors

**Marcela
Tan**

**Rolo Ruiz
del Vizo**

**Yanelis
Viera
Fernandez**

**Caresa
Delancy**

**Monica
Gill**

**Naja-Kay
Montgomery**

**Manny
Pasarín**



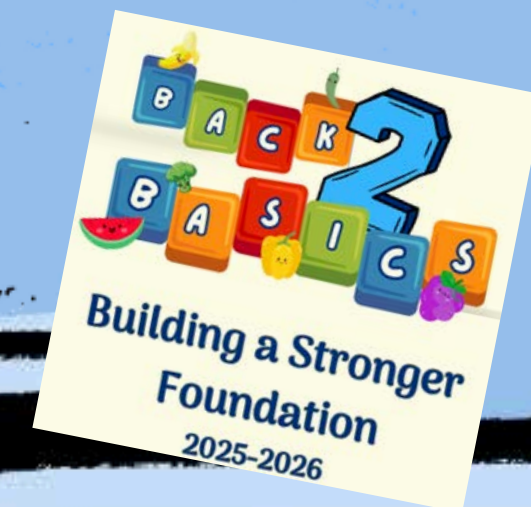
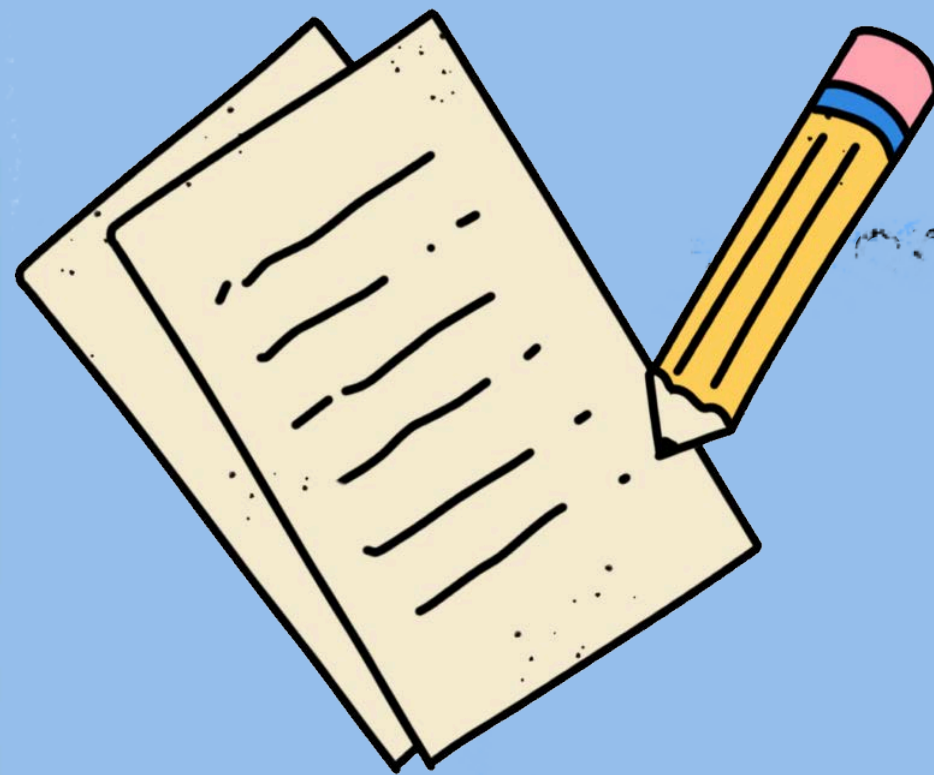
School Operations On-Site Support



**Trisha
Taylor**

**Isabel
Rodriguez**

**Angelica
Davis**



School Operations Office Support



Jaqueline Rodriguez

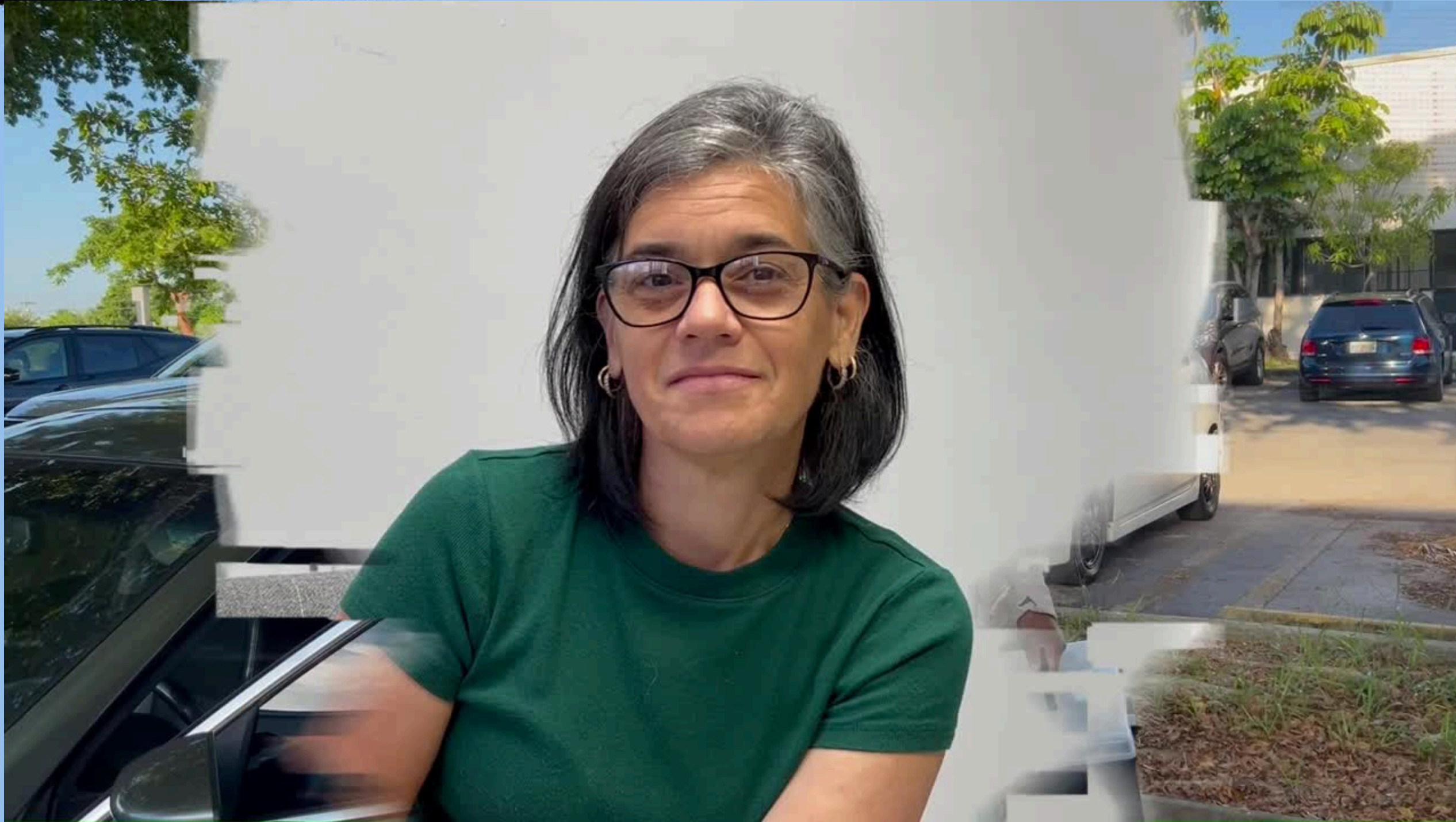


Yeisel Salazar

Getting to Know... Daphne



Getting to Know... Yanelis

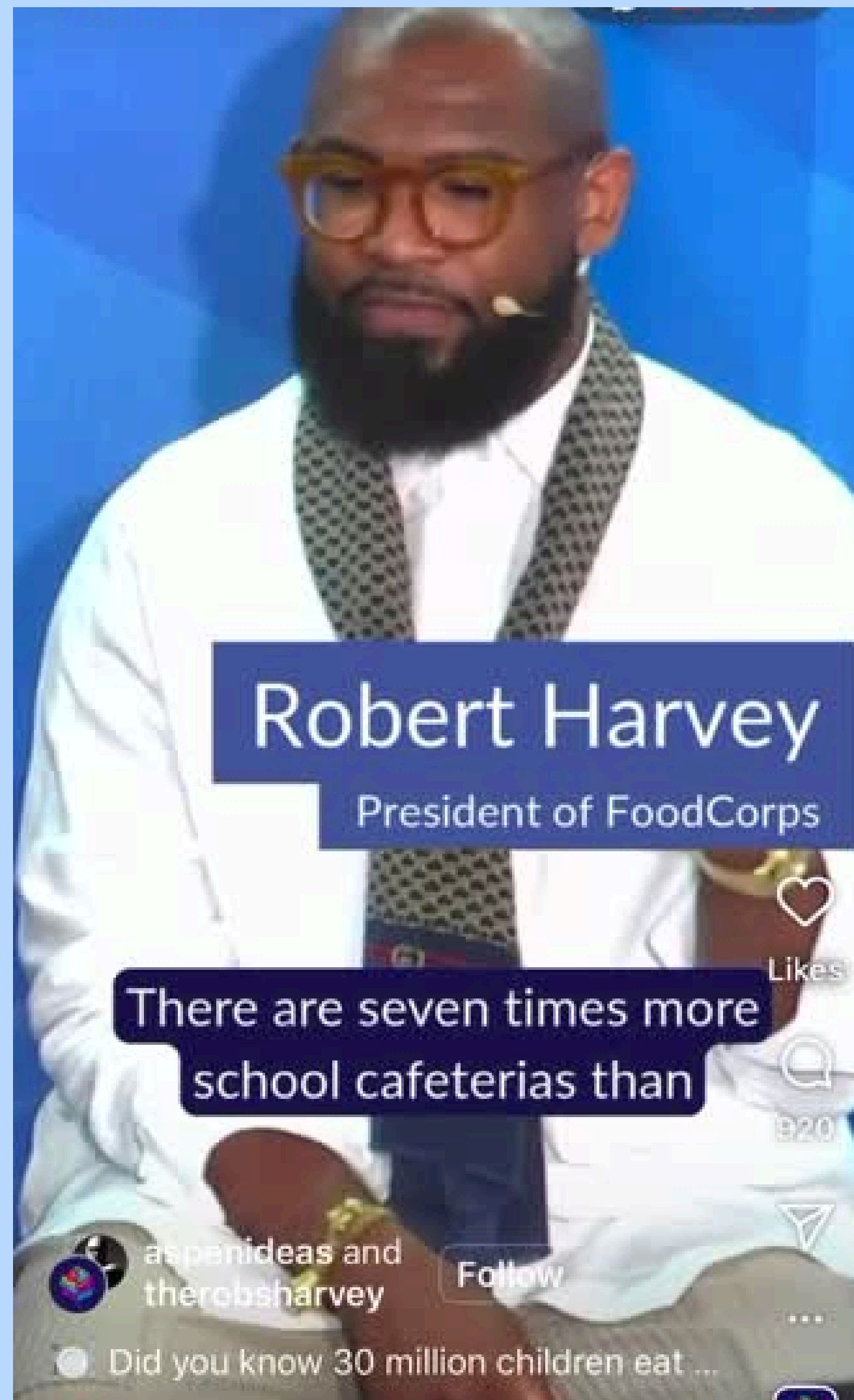


Getting to Know... Merissa





**Let this
sink in...**



Milk is **OPTIONAL** Campaign




- **District initiative to reduce milk waste while encouraging milk consumption through Offer vs Serve**
- **Display new posters on Milk box and Serving line**
- **Conduct an on-site visit to monitor**
- **Closely monitor weekly milk orders & usage**
- **Provide school administrators with tip sheet (message for parents, teachers, students, morning announcements, etc.)**
- **Initiated a district Principal Workgroup that will support by sharing best practices and strategies**



Milk is **OPTIONAL** Campaign Posters

BUT ONLY WHEN YOU DRINK IT.

**IF YOU'RE NOT GOING TO DRINK IT,
DON'T TAKE IT.**



WHY MILK IS GOOD FOR YOU

- RICH IN CALCIUM – SUPPORTS STRONG BONES AND TEETH
- HIGH IN PROTEIN – BUILDS AND REPAIRS MUSCLE
- VITAMIN D BOOST – ENHANCES CALCIUM ABSORPTION AND BONE HEALTH
- B VITAMINS – HELPS WITH ENERGY PRODUCTION AND BRAIN FUNCTION

NOT SO FUN FACTS ABOUT MILK WASTE

WASTES WATER

IT TAKES 1,000 CUPS OF WATER TO MAKE JUST 1 CUP OF MILK!
THAT'S LIKE LEAVING THE FAUCET ON FOR HOURS!

POLLUTES THE AIR

MILK THAT GOES IN THE TRASH MAKES METHANE GAS, WHICH
HURTS THE AIR WE BREATHE AND WARMS THE PLANET.

FILLS UP LANDFILLS

EVERY MILK CARTON TOSSED ADDS TO GIANT TRASH PILES

WASTES ENERGY

TRUCKS, FRIDGES, AND FARMS ALL USE LOTS OF ENERGY TO GET
MILK TO YOUR LUNCH TRAY.



**MILK IS
HEALTHY,
BUT ONLY WHEN
YOU DRINK IT.**



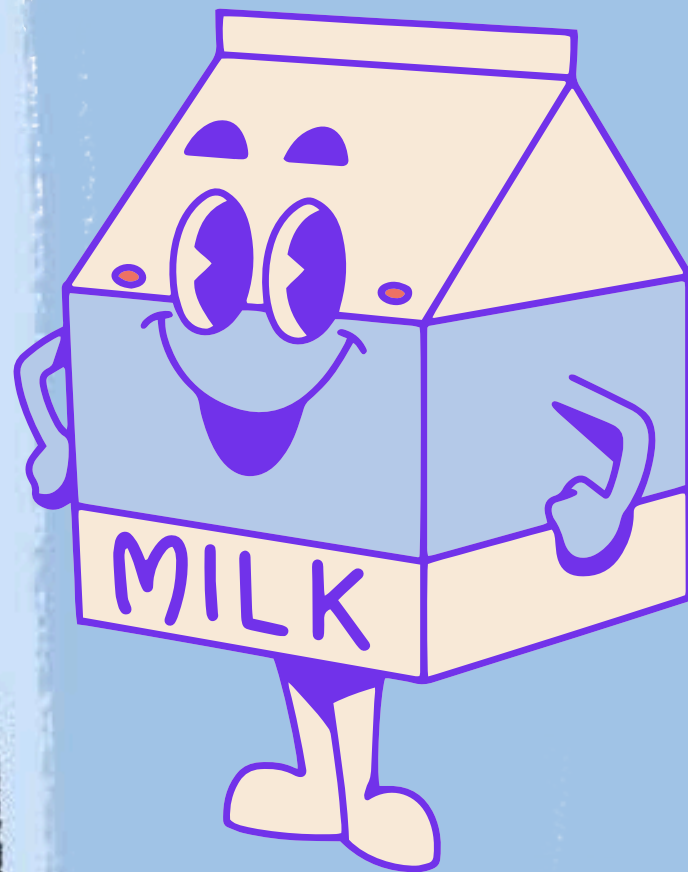
**IF YOU'RE NOT
GOING TO
DRINK IT,
DON'T TAKE IT.**



Milk is Optional

Skit

**Premiering
Ashley Samuel
and
Rolando Ruiz del Vizo**



Getting to Know... Kevin



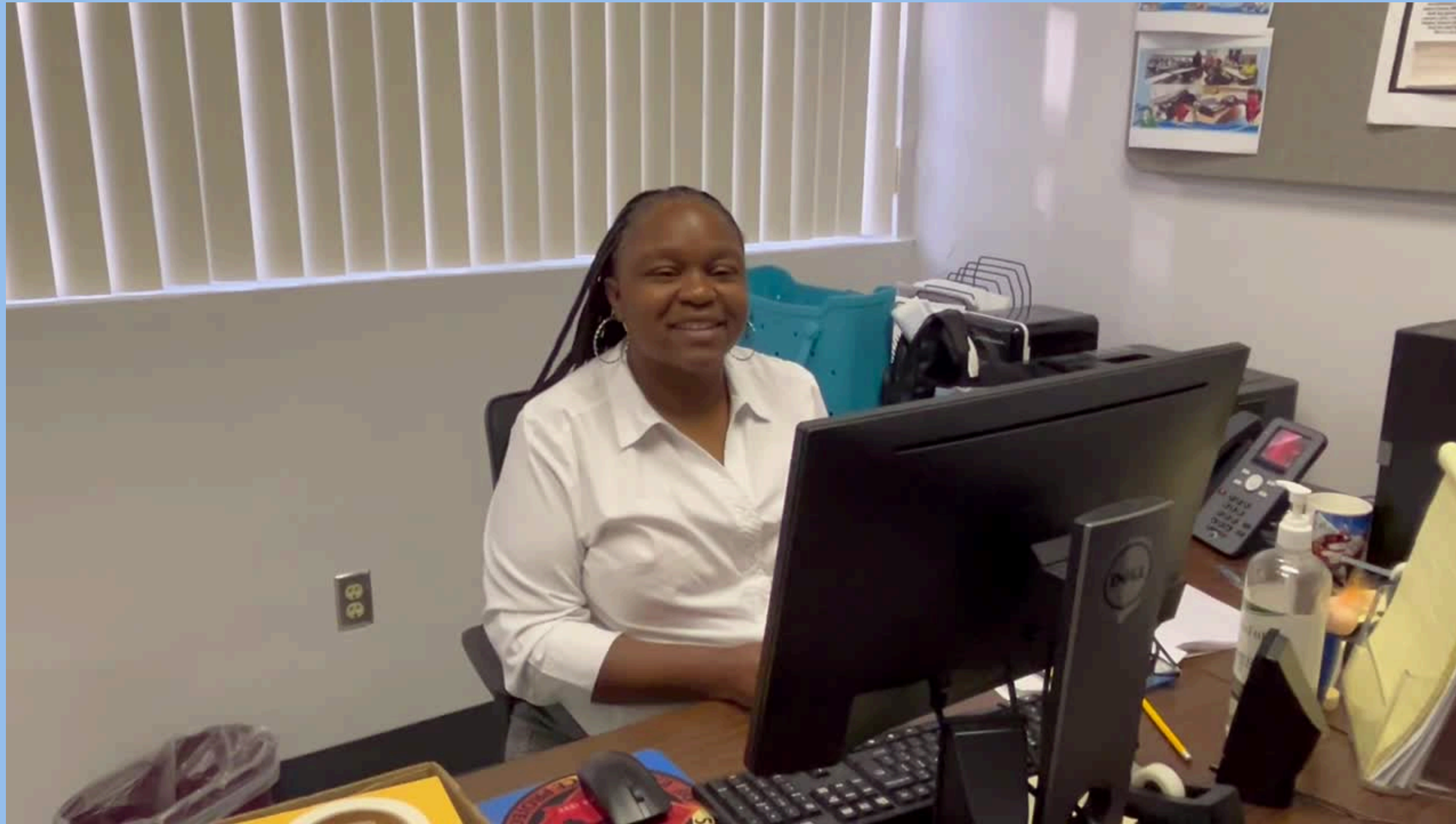
Getting to Know... Jenny



Getting to Know... Rolo



Getting to Know... Caresa



New Procedure for After School Meal Programs

- Initiative to convert ALL After Care Reimbursable Meal programs to POS meal accountability and follow Offer vs Serve Guidelines
- Implementation will occur in phases throughout SY 25-26 (dependent on staff availability and size of program(s))
 - Initial recruitment for additional staff needed

Snack Time



DAILY Menu and Recipe Offerings

- Follow the District Menu and enhance
- Vegetable must be offered or one within the same subgroup may be substituted
- Offer milk in two fat contents
 - 1% low fat white and fat free flavored (fat free unflavored for PreK)
- Offer juice and a variety of fruit (at least 2 different fresh AND cupped/canned)
- Offer Entree salads, side salads, cold sandwiches/wraps
- Follow standardized recipes



Reimbursable Meals & Accountability

**All meals
must contain
a fruit, juice,
or vegetable**

**Pre-K students
must receive all
5 components**

**Grades K-12 must
take a minimum of
three different
components**

**Students
CANNOT take
two juices**



Reimbursable Meals & Accountability

**Meals must be
itemized correctly**



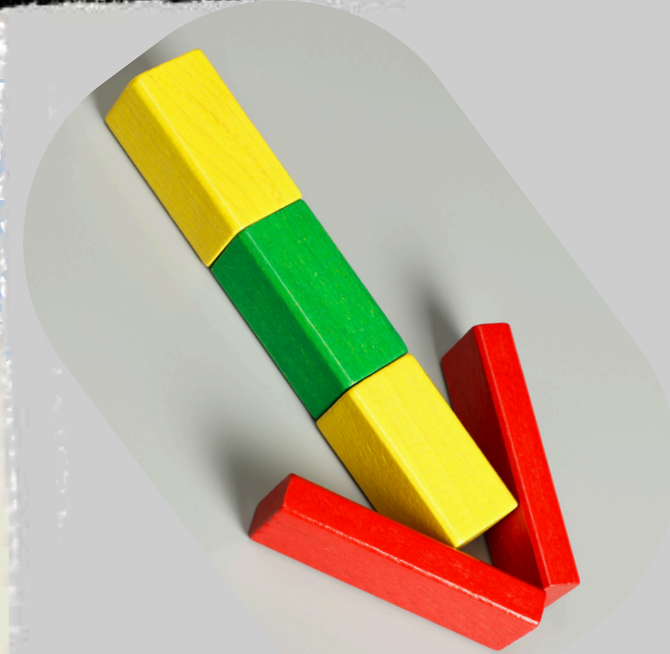
No items

**Employee meals must be
itemized and rung up using
their employee number**

**Students
must be
identified
verbally or by
picture**



Vegetable Subgroups



**Remember to select
the correct
vegetable SUBGROUP
when making
substitutions**

Department of Food & Nutrition ~ Vegetable Subgroups

Dark Green Vegetables

Broccoli
Collard Greens
Dark Green
Leafy
Vegetables
Garden Side
Salad
Spinach

Red & Orange Vegetables

Carrots
Sweet
Potatoes
Baked, Mashed,
Fries
Tomatoes
Marinara
Sauce
Salsa

Starchy Vegetables

Corn
Mixed
Vegetables
Potatoes
Baked, Mashed,
Fries, Hash
Brown
Plantains
Yuca

Other Vegetables

Broccoli
Normandy
Cabbage
Cauliflower
Celery
Coleslaw
Cucumber
Green Beans
Zucchini

Beans & Peas Legumes

Black Beans
Kidney
Beans
Vegetarian
Beans
Garbanzo
Beans
Black-Eyed
Peas

Serving size for all vegetables is 1/2 cup, except that 1 cup of leafy greens counts as 1/2 cup of vegetable.

If vegetable subgroup of the day has been depleted and/or is unavailable, a vegetable from the same subgroup must be offered as a substitute.

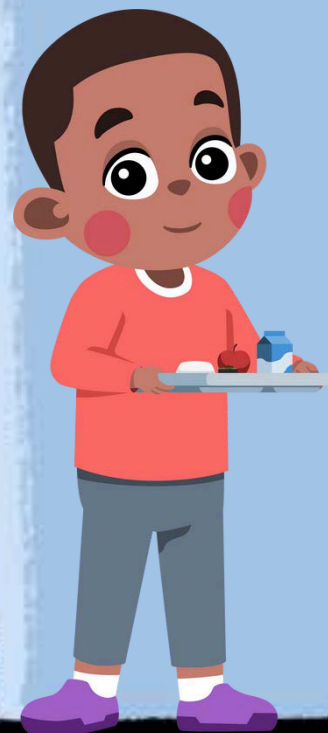
Eating Healthy Every Day!



Offer vs Serve

Skit

**Premiering
Caresa Delancy
and
Kevin Leto**



Getting to Know... Ashley



Getting to Know... Marcela



Getting to Know... Shilesa



Production Records

Production and Menu Records MUST be completed **DAILY!**

Production & Menu records must reflect that all required food items and components were offered.

Menu substitutions must be pre-approved & documented on production records.



Production Records

ALL food components/menu items must be available to students throughout the ENTIRE serving period on ALL serving lines.

Keep all paperwork neat and organized: production & menu records, production schedules, vendor invoices, HACCP checklists, etc.



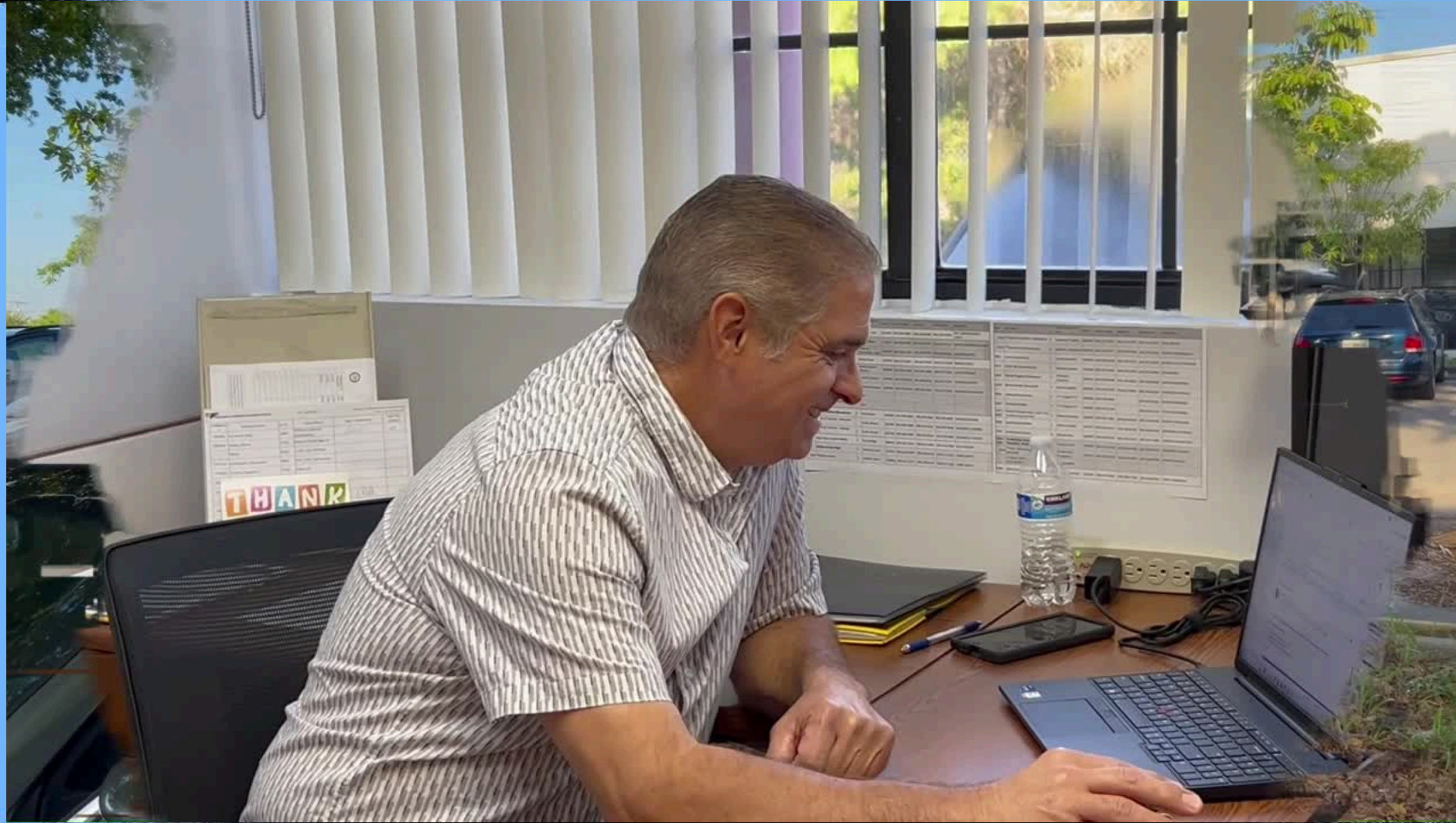
DAILY Sanitation & Quality Control

- **Follow HACCP procedures**
- **Wear clean uniforms, hair nets, and gloves**
- **Practice frequent and appropriate hand washing**
- **Immediately report any pest control issues**
- **Document hot water, equipment and food/meal component temperatures**
- **Store chemicals separate from food**
- **Store food at least 6 in. from the floor, walls and ceiling**
- **Practice FIFO (First In- First Out) procedures**
- **Inspect all food, boxes, bags and containers carefully**

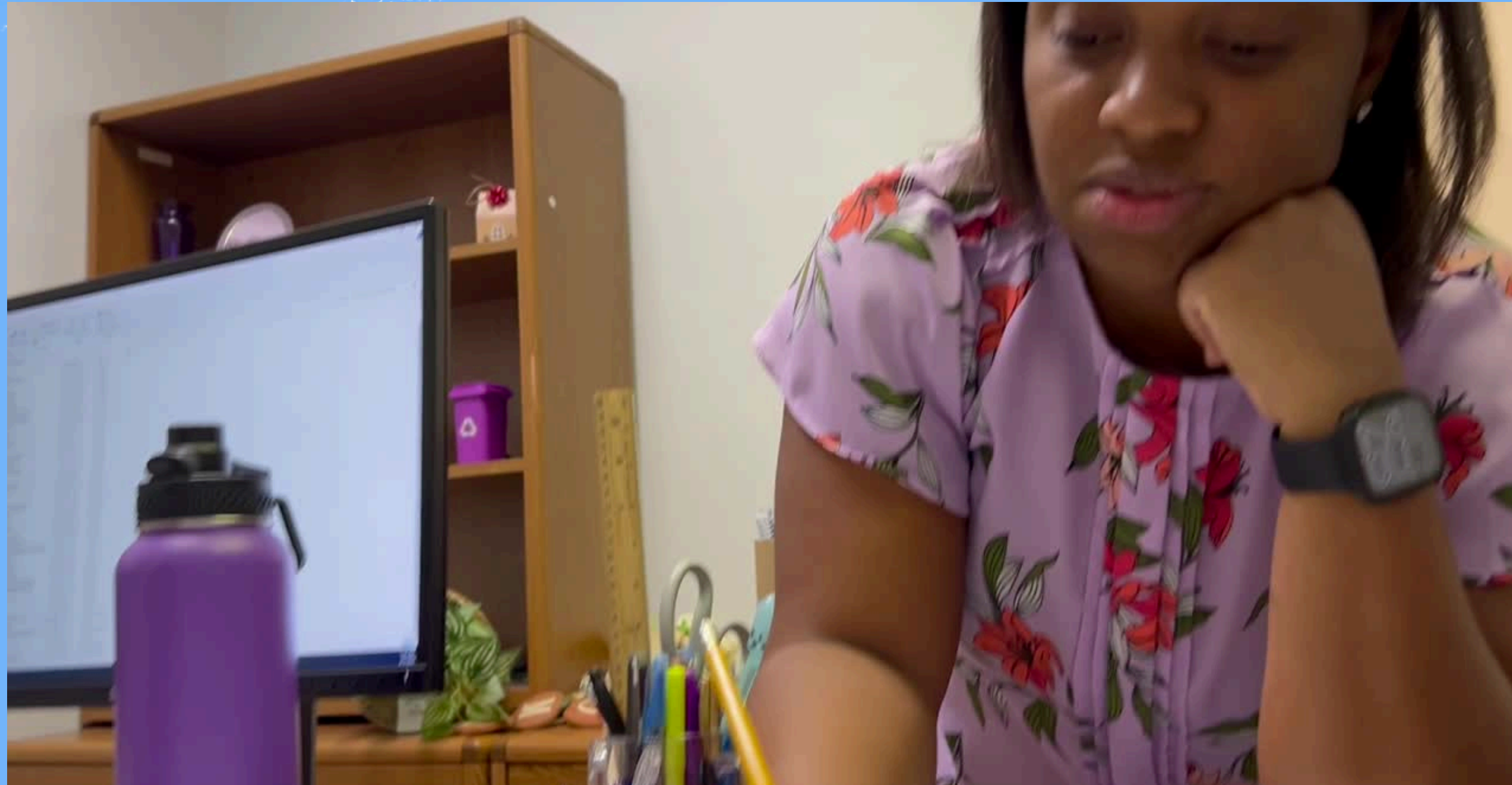
Getting to Know... Georgia



Getting to Know... Manny

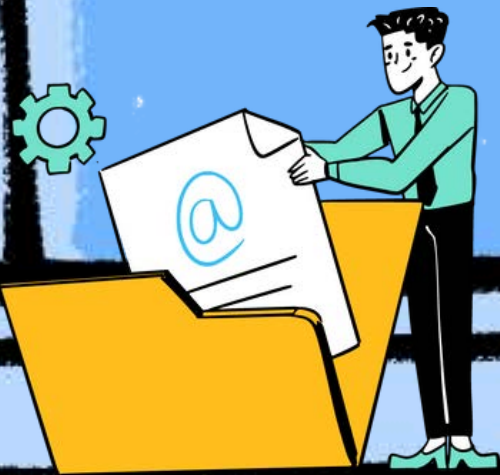


Getting to Know... Naja



Communication

- **Emails must be read three (3) times daily to be well informed**
- **Organize and maintain your email inbox (save and delete messages when necessary)**
- **Ensure the Emergency Telephone Tree is posted in your office and a copy is taken home**
- **Always share changes to your emergency telephone number with your food service supervisor**



Customer Service

- **Provide a welcoming environment for customers**
- **Treat every customer with the kindness and respect you want to receive from others**
- **Immediately address food quality concerns and customer complaints so you may implement corrective action(s).**
- **Offer a substitute menu item to satisfy the customer**

Getting to Know... Monica



On-Site Support



Getting to Know... Isabel



Getting to Know... Trish



Thank You
for helping us
build a
stronger foundation

