



NEW HAVEN PUBLIC SCHOOLS

NEW HAVEN BOARD OF EDUCATION FOOD SERVICE TASK FORCE

MINUTES

November 13, 2019

The meeting was held on Wednesday, November 13, 2019, Gateway Center, 2nd Floor Board Room, 54 Meadow Street, New Haven, CT 06519.

Present: Mr. Matt Wilcox, Mr. Michael Pinto, Ms. Susan Harris, Ms. Hyclis Williams, Mr. Spencer Greene, Ms. Jennifer Allis-Vazquez. **Staff:** Ms. Gail Sharry, Mr. David Gelinaz.

- I. **CALL TO ORDER:** Mr. Matt Wilcox called the meeting to order.
- II. **WELCOME & INTRODUCTIONS:** Mr. Wilcox welcomed the committee and introduced himself. Members of the committee took turns at introducing themselves.
- III. **ANNOUNCEMENTS:** Agendas will be prepared one week prior to Task Force meetings. All future meetings will be scheduled for the 2nd Wednesday of each month at 5:00 p.m. An email reminder will be sent two days prior to scheduled Task Force meetings.

IV. **CHOCOLATE MILK PILOT for HIGH SCHOOLS:**

Spencer Greene presented information from a survey done at a high school. Out of 206 respondents, the data concluded that 88.3% of surveyed students wanted flavored milk and 91.3% of the students believe milk consumption would increase if chocolate milk was reintroduced in schools. Ms. Sharry stated the initial ban was put in place because of the high sugar and fat contents, which are now much lower and noted that Pre-K is not allowed to be served chocolate milk under federal guidelines. A discussion ensued and afterwards the recommendation was made to present the proposal to the Board of Education and upon approval conduct the following:

1. Set parameters and prepare a statement regarding the chocolate milk pilot.
2. Set up metrics to compare chocolate milk consumption versus white milk consumption.
3. Start the pilot in January and end in June.
4. Pilot chocolate milk in all high schools.
5. Offer chocolate milk only during lunch periods.
6. Re-evaluate the pilot in September.

Michael Pinto had a prior engagement and excused himself at this time.

V. UPDATE on DISCUSSION ABOUT DEADLY ALLERGIES and ISSUES RELATED to FOOD

SERVICE: Mr. Wilcox reviewed some of the challenges with obtaining information from parents, processing the information, and getting that information to Food Services. He explained that the purpose of this discussion would be to talk about areas where gaps may form.

Ms. Sharry proposed trying to develop a simplified method whereas one person would send one complete list of students with life-threatening allergies specifying the life-threatening allergen(s) instead of the current method of getting information from each individual school. Ms. Sharry explained the importance of knowing all allergies and sensitivities but would like to see the life-threatening allergies identified separately. Ms. Sharry stated that because food is served in the classrooms and students bring food from home, it is important to get the paraprofessionals and teachers on board with identifying children with life threatening food allergies and an easier way to identify children in the lunch line is needed.

The committee discussed possible solutions such as creating special color coded forms, building a field within Power School that is specifically identifies children with life threatening allergies, developing a system whereas critical information is retained and follows the student from school to school, posting a list of students with allergies in classrooms, setting up a special allergen-free table in the cafeteria, educating parents on how to notify the school regarding allergies, and exploring electronic health systems that can be integrated with Power School. It was noted that Pre-K has 3 different entities and medical information is not stored in Power School for Pre-K.

Mr. Wilcox asked questions related to tracking exposures within the last 2 years. He requested data containing information such as when, where, and how the exposures happened including if any happened while the students were on field trips.

Ms. Sharry provided the following practices that have changed in Food Service regarding quality control:

1. Photos are sent from the vendor of the packaged breakfast meal prior to delivery.
2. Food Service will not serve problematic food during the first month of school.
3. New menu items will start being served in October.
4. Two new managers have been hired.
5. In-Service training assisted by the state was done on November 5, 2019
6. State confirmed policies and procedures are up to date and in place.

- VI. GENERAL FOOD QUALITY ISSUES 2018-2019:** Mr. Wilcox discussed the creation of a food quality survey to narrow down some of the issues students are having with the quality of food i.e. not enough food, too cold, et. Mr. Wilcox also recommended adding subjects into the meeting as they apply to the agenda such as the status of identified summer meals sites and recording them into the minutes. Ms. Sharry shared positive experiences of working with the Student Food Advisory, recommended such meetings take place at each school to address immediate concerns that can be corrected quickly, proposed a possible mini taste testing for parents and students to take place in January, discussed the importance of early identification of schools for the summer meals program and suggested creating a form on the summer meals website to be filled out by participants. Ms. Harris stated that the Food Policy Council will be holding a telephone meeting on November 22, 2019 to discuss the summer meals program and expressed the importance of getting the necessary information out to parents and students as early as possible.
- VII. NEXT MEETING:** The next meeting is scheduled for Wednesday, December 11, 2019.
- VIII. ADJOURNMENT:** The meeting was adjourned at 6:07 p.m.