

# School Foodservice

Vol. 16, 2020

Equipment, Supplies and Industry Insights



***For School Foodservice Professionals***

# NEWS

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Addressing the  
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# True Heroes

## A Tribute to School Professionals



Your dedication to the welfare, health, and education of our children, is appreciated more than you know.

Principals, teachers, school nurses, safety plan administrators, foodservice pros, associations, and more, all come to together with the same passion and purpose.

With the COVID-19 school closings, teachers continued to educate through online resources. School foodservice professionals worked hard to prepare and deliver healthy meals to children in need, so that no child would go hungry. Millions of meals were provided to communities throughout the United States.

I think it's safe to say that we speak for everyone when we say with complete sincerity,

*Thank you  
for all that  
you do!*



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GENYOUTH is providing grants of up to \$3,000 per school to supply much-needed resources for meal distribution and delivery efforts during COVID-19. This equipment will help ensure our children continue to receive the nutritious meals they need.

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*"When a school cafeteria delivers food that is healthy and safe, it helps students achieve greater success in the classroom. Ingredients are certainly important, but so is the cooking process." —Blodgett*



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## School District Utilizes Cam GoBoxes for Meal Service During the Coronavirus Pandemic

When Sylacauga City Schools in Alabama were closed until further notice due to the coronavirus pandemic, foodservice operators scrambled to create a plan to continue serving meals to students who need them.

Kelley Wassermann, Director of Child Nutrition, Wellness and Communications at the district, and her team created an action plan that included using 40 Cam GoBoxes to help hold meals at safe temperatures during transport. They originally purchased their Cam GoBoxes with grant money for their Breakfast in the Classroom and Fresh Food and Vegetable Programs at their elementary schools.

Operating out of a central kitchen, Wassermann brought all of their Cam GoBoxes, Camchillers and Camdollies to be packed and distributed to three curbside Grab n' Go locations and a bus delivery system. Each day, employees come to the central kitchen, pick up their GoBoxes and bring them to their respective locations.

They also take a school bus through their highest need area and the bus stops at every bus stop. Teachers then distribute meals to every child that comes up to the bus.

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# Food Safety Tips and Guidelines

## CLEANING AND SANITIZING

### Hands

Wet hands with clean running water and apply soap. Rub hands together to make a lather and scrub all parts of the hand for 20 seconds. Rinse hands thoroughly and dry using a clean paper towel.

### Equipment and Appliances

Surfaces should be washed with hot, soapy water and sanitized. Clean the inside and the outside of appliances. Pay particular attention to buttons and handles where cross-contamination to hands can occur. Be sure to regularly test gaskets and seals.

This includes ovens, cooktops, grills, salamanders, deep fryers, ventilation systems, ice machines, coffee makers, steamers, meat slicers, pressure cookers, rice cookers, and any other piece of equipment that comes in direct contact with food or drink.

- Observe safety, turn off and unplug before cleaning
- Disassemble
- Wash
- Rinse
- Sanitize (immerse, wipe or spray)
- Air dry
- Reassemble
- Re-sanitize surfaces handled

Refrigerators and freezers should be cleaned out and wiped down to prevent cross-contamination and expired food needs to be discarded safely. Don't forget to clean the dust and grease out of the compressor and fan.

While you are cleaning your equipment, it is important to remember to lubricate the motors and moving parts of appliances with food-grade lubrication. Regular lubrication is not sanitary for machines that handle the processing or preparation of foods, so food-grade lubricant is essential for ensuring your machines are both sanitary and well maintained.

### Rinse Produce

Rinse fresh vegetables and fruits under running water again before eating, cutting, or cooking. Even if you plan to peel or cut the produce before eating, it is important to thoroughly rinse it first to prevent microbes from transferring from the outside to the inside of the produce.

## PREP — AVOID CROSS-CONTAMINATION

Always use a clean cutting board for fresh produce and a separate one for raw seafood, meat, and poultry. Never place cooked food back on the same plate or cutting board that previously held raw food.



## COOK & CHILL

Use a food thermometer to be sure your food is safe. When you think your food is done, place the food thermometer in the thickest part of the food, making sure not to touch bone, fat, or gristle

Food	Type	Internal Temp.
Ground meat and mixtures	Beef, pork, veal, lamb	160°F
	Turkey, chicken	165°F
Fresh beef, veal, lamb	Steaks, roasts, chops	145°F
Poultry	(breasts, whole bird, legs, thighs, wings, ground poultry, giblets, and stuffing)	165°F
Pork and ham	Fresh pork, including fresh ham	145°F
Egg dishes	(such as frittata, quiche)	160°F

Hold cold foods at 40°F or below. Keep hot foods at 140°F or above. Foods are no longer safe to eat when they have been in the danger zone between 40-140°F for more than 2 hours (1 hour if the temperature was above 90°F).

## DELIVERY AND PICK-UP

### Temperature Control

Keep hot and cold food separated when prepared for delivery or pick-up so that it stays out of the temperature danger zone, between 40°F and 135°F.

Maintain cold food at 40°F or below. Maintain hot food at 135°F or above. Always use a thermometer to check food temperatures!

Use hot holding equipment, or insulated containers when holding food in staging areas for delivery or pick-up.

Plan order preparation and delivery to minimize the length of time food is out of temperature control.

### Quality Control

Single-service and single-use articles must be safe and clean. This includes items such as carryout utensils, bags, containers, or wrappers. Other ordinances may apply.

## FOOD STORAGE

Place raw seafood, meat, and poultry in proper storage containers. Store them below ready-to-eat foods in your refrigerator.

Don't peel or cut fruits and vegetables until you are ready to use them.

Store food in dry places where moisture won't diminish its life. Most bacteria need air, water, and warm temperatures to multiply.

Source: *Keep Food Safe! Food Safety Basics*  
[www.fsis.usda.gov](http://www.fsis.usda.gov)



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# Walk-In Cooler

## Energy Efficiency Control

*When cold air escapes from the cooler, the equipment uses more energy to compensate. There are some standard things you can do to preserve energy. Utilizing Smart controls on your walk-in has a huge impact on energy efficiency.*

### What You Can Do

#### Organize your cooler

Have a plan of placement for all your food products in your walk-in. Store food in proper containers and make sure they are clearly marked and visible. Review the plan for what will be needed for menu items being prepped. When products can be easily found the time in and out of the cooler will be decreased, keeping the cold air in the cooler.

#### Utilize or upgrade to a walk-in with Smart Technology

Technology that minimizes undue defrosts on freezers is the most effective way to minimize energy usage and operational costs. Instead of the heater coming on every eight hours, it only comes on when needed. American Panel incorporates this technology as a built-in standard within their evaporators. It's an intuitive defrost called the Bohn QRC (Quick Response Controller) evaporator. This technology uses transducers/temperature/pressure continually twenty four hours a day to provide defrost only when necessary and learns as it goes.

An Intelligent Controller allows operators to monitor the quality and safety of the food inside their walk-in with a variety of features and alarms, along with full HACCP documentation for the walk-in cold rooms. Automatically detect walk-in temperatures, adjusts settings, and sets the high and low alarm points, along with the door heater control. The controller features a digital thermometer, audio and visual temperature alarm, high and low set points, door heater, 3-way light switch, door monitor, dry contacts, USB HACCP interface, and battery backup.

Taking the right steps and utilizing smart technology with your walk-ins can save energy, minimize costs, protect your valuable food products, provide data back-up, maximize quality control, and allow you to do what you do best.

Source: American Panel



**Intelligent Controller Plus (IC+)**

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- High & Low Temp. Alarms
- Integrated Dry Contacts
- 3-Way Light Switch
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Watch the video for a closer look at American Panel's Intelligent Controller Plus.





## Sanitize Your Ice Machines

Scotsman strongly encourages increasing the frequency of sanitizing ice machines in order to potentially minimize the spread of COVID-19, the Coronavirus. Ice Machine Sanitizer is used to disinfect the ice machine and storage bin. Although, it is recommended that you sanitize your machine a minimum of every six months, more frequent sanitation is recommended to reduce the possibility of transmission of bacteria and virus-related illness

The link to the right provides you with ice machine sanitizing guidelines and recommendations as well as step-by-step instructions.



Simplistic, soft and versatile square shapes-that is Quad! The Quad "square" coupe line was introduced a number of years ago and it has grown in popularity each and every year. Tabletop design boundaries are out the window. Also available in Matte Black and Matte Grey.



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# Lunch Flexibility

## Maximize Your Lunch Line

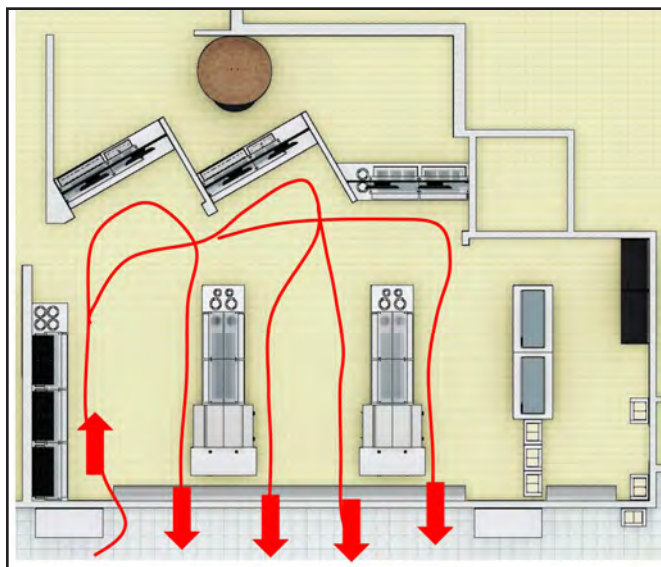
*Mike Galligan from Duke Manufacturing talks about creative ways to serve lunch to happy students, with increased efficiency and profits.*

In today's rapidly changing world, school foodservice operators are facing more challenges than ever. Growing student populations, changing preferences, evolving themes, aging equipment and the advent of meal delivery services have forced designers and foodservice directors to come up with creative ways to keep their student base happy, while maintaining a profitable operation. This is why flexibility is so important when choosing a counter layout. Below are three critical initiatives to keep in mind.

**Future Proofing** – Switchable temp wells are becoming more commonplace in schools. When used in conjunction with a modular cabinet, they allow for ultimate traffic and menu flexibility in a limited space. Removable décor panels enable you to change the color or update your theme. All this can be done at a fraction of the cost of purchasing all new equipment. Design for today, but plan for tomorrow.



**Efficient Throughput** – Even with all the best equipment, not having a well thought out approach to the layout can lead to bottlenecks. The specific needs of the individual operation will dictate the best approach. Lunch time allotment, student population, menu selection and space must be considered. Diverting traffic to areas, which take longer to serve, like a 'make-to-order station while funneling traffic to more steady 'grab-and-go' stations, should be a guiding principle. Working with an expert in this field will help account for your unique challenges and streamline your operations.



**Maximizing Space** – We often think of square footage when we hear this phrase. But we should think cubed footage. There is often a lot of empty space above the counter that could be used. If you're short on lateral space, think about adding a tall dual temp merchandiser to enhance your menu offering and reduce labor. Also, signage and graphics can be used to direct students to the appropriate stations without requiring them to wait in a longer line. This also improves overall aesthetics in the cafeteria.

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**HXMS-36D**  
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# Student Food Allergies

## Protecting Children with a 504 Plan

*Andrea Rivera, RN, BSN, works for Chicago Public Schools. She is tasked with the responsibility of writing 504 safety plans for students with food allergies. Andrea has been in the nursing industry for 18 years. She has worked at a trauma hospital for 13 years and has worked with children for several years. Her passion is protecting children from the dangers of food allergies and other health issues while at school.*

*The following information includes standards used in typical 504 safety plans.*

- Follow allergy policy, including staff training for allergies, use of EpiPen and the dissemination of information regarding food allergies.
- Classroom teacher is asked to include allergy information/alert information in plans for a substitute teacher to ensure precautions are followed in case of teacher absence.
- Student is to avoid his/her allergens.
- Identify students requiring the use of a peanut/tree nut free table in the lunchroom.
- When classrooms are used for meals in schools or if foods are used in a science experiment, foods containing student's allergen should be prohibited for the classroom.
- Parent should be notified of classroom parties or food centered activities prior to its occurrence.
- Sharing or trading food at school is prohibited.
- Students should wash hands before meals and snacks to prevent cross contamination.

### Extracurricular Activities

- Parent is requested to inform coach/activity leader of allergy condition each time child has a new activity
- Avoid the presence of food allergens during extracurricular activities.
- Comply with School Board policies and procedures regarding life-threatening allergies when hosting all bake sales, or similar events held on school grounds.

### Field trips

- Parent is asked to note the student's food allergy on all field trip consent forms.
- Emergency medication to accompany student on field trip.
- Parent may attend the field trip as per clearance with Volunteer Policy but is not required to do so for child to attend field trip.
- If the parent does not attend, student is to remain in the group of the designated staff (typically the teacher) who has undergone food allergy and EpiPen administration training and will carry emergency medication.



Ensure that current emergency medications, as listed in the student's Emergency Action Plan, are readily accessible to the student.

Student should be accompanied by an adult at all times in case of a suspected allergy reaction.

If food allergen ingested, but no symptoms, administer EpiPen per current allergy plan on file.

For a mild reaction from a single body system, follow protocol per emergency action plan and administer Benadryl as indicated in plan. Call parent any time Benadryl is given.

If student experiences any severe reaction such as shortness of breath, throat tightness, difficulty breathing, swollen tongue or a combination of symptoms from different body parts, administer EpiPen. CALL 911. Call parent.

### PROTOCOL AFTER MEDICATION ADMINISTRATION PER ALLERGY PLAN INCLUDES:

Note time EpiPen was given. Call 911 and inform of EpiPen usage.

If any, follow additional medication recommended in plan.

Lay the student flat on back with legs raised and keep warm. If vomiting occurs or there is difficulty breathing, they may sit up or turn on the side.

A second dose may be given 5 minutes or more following the first dose or if symptoms persists or reoccurs.

Alert the emergency contacts.

Transport to the ER even if symptoms resolve or if ER contacts cannot be reached.

### NEVER LEAVE A STUDENT ALONE WHO MAY BE HAVING AN ALLERGIC REACTION.

School Administrators conduct an allergy drill at least yearly on how they would respond in the absence of a nurse in the building.

Provide a list of student allergies to lunchroom manager.







## Reduce hunger and waste with a New Age Share Cart!

**40%** of food is thrown out in America, yet **14 million** children go to bed and to school hungry.

Food waste in schools has increased due to the Federal School Lunch Program requiring students to take a certain amount of food– Even if they don't like it or aren't hungry.

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# Food Waste

## Addressing the Challenge

*Patrick Lyndon from Rubbermaid Commercial provided the following information about the growing challenges of food waste.*

Food waste is a chronic problem in the US and is increasingly on the radar of both businesses and consumers, and school cafeterias are no exception. Approximately 22 billion pounds of food are wasted per year in US restaurants<sup>1</sup> and 4-10% of food purchased by a restaurant is wasted, resulting in ~2% of their budgets<sup>3</sup>.

Food waste generates a significant amount of the greenhouse gas methane when it's buried in landfills<sup>2</sup>, but not so when composted, but unfortunately, 94% of food waste in restaurants goes to the landfills. Food waste has become so problematic that 6 states have enacted organic waste and mandatory recycling laws (CA, CT, MA, NY, RI, VT).

There are many foodservice operations that want to decrease their amount of wasted food for the financial gain and social impact, but there are a variety of challenges that limit their ability to reduce food waste including transportation constraints, insufficient refrigeration, onsite storage, and food safety during collection.

However, here are a few examples of ways that operations can and should minimize their food waste: tracking food waste and taking control of inventory by ordering, inspecting shipments, and storing products appropriately; use a "first in, first out" inventory management system to ensure that older foods are used first; start a composting program to reuse food scraps for gardening or take them to a composting facility; donate leftover food to organizations that help find and make connections between foodservice operations and food banks/shelters.

Another way to minimize food waste is through menu simplification. Menu simplification can help reduce food waste as it simply reduces the amount of inventory operations have on hand and frees up more storage space. An excellent example of menu simplification is Chick-Fil-A, which does ~\$2.9M per store with a limited menu. Food waste is a growing problem in US and around the world, but with awareness and proper food storage equipment, we can all do our part in bringing an end to this issue.

<sup>1</sup> <https://foodprint.org/issues/the-problem-of-food-waste/>

<sup>2</sup> Food Waste Reduction Agency, Food Waste Survey 2016, Page 28, <http://www.foodwastealliance.org/about-our-work/assessment/#restaurants>

<sup>3</sup> National Resources Defense Council Issue Paper, "Wasted: How America is Losing up to 40% of its food from Farm to Fork to Landfill", Dana Duners

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DESIGNED FOR STUDENT LIFE.



With flexibility as the key ingredient, Vollrath offers a full line of versatile, durable serving solutions that can adapt to student traffic and behavioral patterns while optimizing the cafeteria space or satellite serving areas

[VOLLRATHFOODSERVICE.COM/K12](http://VOLLRATHFOODSERVICE.COM/K12)



# HOLDING CABINETS THAT HOLD UP LIKE NO OTHER



Keep foods hot and delicious from cooking to serving with the VBP15 cabinet. Durable stainless-steel construction coupled with ergonomic digital controls ensure you'll enjoy the equipment for years to come.



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## DELUXE GRAB & GO CARTS

Changing The Way Breakfast Is Served

- Cost Effective
- Hot or Cold Application
- Convenient and Mobile



Customize Your Cart to Fit Your Needs & Budget

Cadco Grab & Go carts are the perfect solution for merchandising, serving and selling in a mobile kiosk setting.

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Innovation Redefined™

**Edvantage™** NEW! Quick Access Can Opening and Storage Station

Now, Edlund introduces an innovation breakthrough with our new Edvantage™ Can Opening and Storage Station complete with built-in Stainless-Steel NSF can opener. For the first time, operators have immediate access to 16 self-feeding #10 cans from dispensers built on top of the table, right next to the opener, eliminating the stress of having to bend over to reach for every can. Plus, the heavy-duty, all stainless table can hold an additional 36 cans on the 500lb. capacity shelf below. Whether you choose the fixed leg version or the mobile version with locking casters, this is the ultimate solution to most operators' can opening requirements. Every other can rack storage station is simply at a DIS-EDvantage!



Model EDCS-11M shown with Locking Casters and S-11 NSF Can Opener



Model EDCS-2F shown with fixed Legs and SG-2 NSF light duty Can Opener

#### Features:

- Heavy-duty, all stainless-steel construction
- Available with locking casters or fixed legs
- Choose S-11 NSF Can Opener or lighter-duty NSF SG-2 Can Opener (included with table)
- Two, top mounted can racks hold 8 cans each (16 cans total)
- Removable can racks make cleaning easy
- Lower shelf stores up to six cases of additional cans (36 cans)
- Table comes with lifetime warranty
- Made in the USA

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VENTLESS	CONVEYORS	UPRIGHT HIGH-TEMP
 <p>180-VL 180-VL TALL</p>	 <p>EST.44 and 66 w/o booster EST.44 and 66 w/ booster</p>	 <p>180 S/C W/B 180T S/C W/B</p>

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ENERGY STAR



# School Foodservice News

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- ✓ REDUCE COSTS
- ✓ SAVE LABOR
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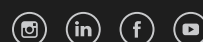
### RMC = ROI

Do the math with our online ROI calculator.  
[traulsen.com/roi-calculator](https://traulsen.com/roi-calculator)

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