FOOD SERVICE PROGRAM

MONITORING REPORT 2019-20

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PROFILE
The SSD Food Service Program provides breakfast, lunch, and after-school snacks to students in all SSD buildings, VSP sites, and daycare sites. The program is designed to reduce barriers to learning, specifically hunger.

Meal plans range from free, reduced-price, and full-pay based on the needs of the student population.

RESOURCES
STAFF:
The Food Service Program is managed by one SSD staff member on a part-time basis. Frontline staffing is contracted through Sodexo.

FY20 BUDGET
ACTUAL COSTS:
Purchased Services $991,100
Supplies $9,400
Capital Outlay $40,000
$1,040,500

REVENUES:
Local $70,200
State $5,000
Federal $551,500
$626,700

DEFICITS: $413,800

RESPONSIBILITY OF:
Director of Finance

EVALUATION & RESEARCH RECOMMENDATION: Continue to monitor using same metrics and schedule

SUMMARY OF FINDINGS
- SSD schools consistently score high in county health inspections, having achieved a 99% average over the last three years (FY17-19), exceeding the District’s target of 95%.

- Student perception of the tastiness of food served in SSD cafeterias is well below target levels. However, the Food Service Program is scheduled to conduct taste tests with respect to potential menu modifications.

- Customer service does not seem to be an issue in SSD school cafeterias, as only 12% of students indicated having received poor service from the cafeteria staff.

- SSD received 10 corrective action findings on DESE’s 2019 Food Service Triennial Administrative Review, which is beyond the best practice rate of five or fewer. However, the District believes it already has an effective response for at least five of the items flagged.

ACTION PLAN
Of the 12 action plans the program has been working on, eight are complete. The remaining four are on schedule, specifically targeting menu and equipment improvements, as well as monitoring and meeting the Healthy Hunger-Free Kids Act (HHFKA) guidelines.
SUPPORTING RESULTS DATA

While only 49.5% of students indicated food served in the SSD school cafeterias was good/very good, approximately 28% of students had no opinion either way. Nevertheless, the rate of students who enjoy the food served is far below the program’s target of 79%.

Approximately half of students surveyed at SSD schools felt positively about the taste of the food served.

![Graph showing percentage of students rating food taste](image)

The Food Service Program has met its target (53%) pertaining to positive student perceptions of cafeteria customer service (56.3%).

The majority of students surveyed at SSD schools feel the service provided by cafeteria staff is good.

![Graph showing percentage of students rating cafeteria service](image)

SSD received 10 corrective action findings on DESE’s 2019 Food Service Triennial Administrative Review. However, the District believes it already has an effective response for at least five of the items flagged. The best practice range has been classified as five or fewer corrective action findings. Compliance audits are conducted every three years.
Each SSD school cafeteria has exceeded the targeted score of 92% on the St. Louis County Department of Public Health inspections. As a whole, SSD schools have also consistently averaged a **99%** score over the last three years (FY17-19).

**Objective 2.2**

Maintain a minimal level of risk of food-borne illness and achieve good retail practices in SSD cafeterias

**MEASURE**

2.2a: Scores assigned to individual SSD school cafeterias during periodic routine inspections by Saint Louis County Department of Public Health.