Celebrating the Life of Cyndi Haynes

We are celebrating the life of one of our great team members. Cynthia Haynes invested 20+ years in loving children, serving great food and helping her students become lifelong learners. It’s difficult to lose such an incredible team member, but we will take the time to celebrate and remember the incredible contributions that she made. Please remember to never wish away a day — every day is a gift. Our team will not forget Cynthia.

Cynthia Haynes Funeral
Mon., May 2nd @ 3 p.m.

Heritage Funeral Home & Crematory
508 N Government Way, Spokane, WA  99224
Snippets from Slipper

Quality reviews are going well! Thank you for welcoming me into your kitchens. I very much appreciate all the conversations we are having.

Something I noticed halfway through...Please remember with food temp logs, we need three temps. We need to get the cooked temp and time as it’s coming out of the oven, we need the temp of the hot box, and we need the temp and time when the food goes on the line to be served. This is a very important HACCP process.

Please let me know if you have any questions! Thank you!

Scratch Cooking

Taste Tests

We have started our Scratch cooking taste tests at our new sites and kids have been loving the food!

We will be doing taste tests every Monday, Wednesday, and Friday through May.

Our first group of Scratch schools has done a great job giving us feedback on recipes and menus through this year to help make this a successful transition—thank you!

Robbie’s Hot Hiring News!

Postings / Hires

Garfield: Worker 2—posted
Longfellow: Manager—interviews
North Central: Worker 1—hired
Roosevelt: Worker 2—posted
Salk: Asst. Manager—hired
Sheridan: Manager—posted, Worker 1—posted
Sub: post every month

Sub Determination and Priority List

How we determine subs daily:

Managers Out Without a Worker Moving Up
- Someone from another school must move into manager position
- Due to contract lending, site staff would move up in positions
- Depending on site and availability, lending site may get a sub

Two Person Kitchens
- Every kitchen needs to be staffed with two people for safety reasons
- May take Worker 1 or low-hour Worker 2 and place in longer hour position

Multiple Absences in a Secondary Kitchen
- To help keep lines open and efficiency going in the larger schools

High Production Schools
- Schools that have a difficult time running without a full staff

Three Person or Single Absence Secondary Schools
- Low on the priority because basic functions can still operate

Long-Term Sub Positions
- Generally looking into the future need when we have a long-term outage
- Allow for shifting from different sites and getting sub to original

*Longer hour positions may be filled before short hour positions depending on need and sub availability

Mark’s Morsels
REDUCING WASTE

We are doing a food waste study with the Spokane Regional Health District (SRHD) and their preliminary data shows that about 25% of the food that students take on their tray ends up in the garbage. Since we spend about $5 million dollars a year on food and supplies that means $1,250,000 of food and paper goes in the garbage each school year. That is a huge number and we need to start finding ways to reduce our waste and ensure the delicious food we serve ends up nourishing our students and not filling garbage cans.

So where do we start? Well...our production waste (the items you throw out in the kitchen) is probably at 7% and we need to work on reducing that number. If we can reduce that number to 4%, we can save $150,000 in food cost. You can help reduce your kitchen food waste by...

- Filling out your production records ahead of time.
- Planning your menus well and forecasting your counts. Ensure your estimates are accurate.
- Stay connected with your school office and find out what absentee issues and field trip activities are occurring ahead of time.
- Cook "Just In Time" whenever possible to ensure product is fresh and you do not overproduce.
- Utilize your leftovers well (And ensure they are quality item. When in doubt, throw them out.)

Serving it Safe Class

Class is now ON-LINE
Please contact Robbie
(robbieb@spokaneschools.org)
to help you get set up
on the NSFMI website and get you enrolled.
We will provide you with the workbook.

Equipment Needs & Major Work Orders

for 2016-17

REMINDER: Please place all summer work orders with your custodians ASAP for equipment needs and major work for the upcoming school year.
Summer Meals Program Will Use Your Leftover Food!

- Be sure to bring items over to Rogers kitchen. If no one is there to check you in, please put perishable items in the walk-in and leave non-perishables on the cart.
- If you have any empty apple/orange boxes, Summer Meals Program would gladly take them off your hands. Bring to Rogers.

The following items can be used:

- All variety & sizes of chips
- OUTDATED bulk nacho chips
- All variety & sizes of packaged cookies/crackers becoming OUTDATED over the summer: MJM, cheese and crackers, goldfish crackers, etc.
- All variety of granola bars: breakfast bar, breakfast cookie, cereal bars, etc.
- All varieties of cold cereal becoming outdated over the summer
- Raisin packages, sunflower seed packages, fruit snacks (these will turn hard)
- Hamburger & hot dog buns, any breakfast breads, cinnamon roll, maple bars, cookies, etc. 
  (DO NOT LEAVE IN THE FREEZER OVER THE SUMMER, they will get freezer burned)

Perishables:

- Open package of cheese slices, string cheese, and cream cheese packages, BBQ sauce
- Apples, oranges, bananas, grapes, kiwi, carrot, celery packets
- Yogurt (if yogurt is already outdated or will be by the 20th, discard)
- Please DISCARD the following: Lettuce, sliced tomatoes, onions, open containers of salad dressing
“It takes no more time to see the good side of life as it does to see the bad.”

Go Ahead and Laugh!

1. “Do not machine wash or tumble dry” means I will never wear this—ever.
2. A clear conscience is usually the sign of a bad memory.
3. OK, so what’s the speed of dark?
4. If Barbie is so popular, why do you have to buy her friends?
5. Eagles may soar, but weasels don’t get sucked into jet engines.
6. What happens if you get scared half to death twice?
7. Experience is something you don’t get until just after you need it.
8. The problem with the gene pool is that there is no lifeguard.

Groaner

“My people skills are just fine. It’s my intolerance to idiots that needs work.”

Sweet and Spicy Grilled Salmon

**Ingredients:**

- 2 tablespoons hot sauce (such as Franks)
- 1 tablespoon packed dark brown sugar
- 1 teaspoon smoked paprika
- 1/4 teaspoon cayenne pepper
- 2 tablespoons light mayonnaise
- 1 tablespoon snipped chives
- 8 stalks celery, very thinly sliced in half moons on an angle
- 1/2 small red onion, very thinly sliced
- 4 5-ounce center-cut skin-on salmon fillets (about 1 inch thick)
- Kosher salt and freshly ground black pepper
- Vegetable oil (for oiling the grill)

Preheat an outdoor grill or grill pan on medium high. Mix together the hot sauce, brown sugar, paprika and cayenne in a small bowl. Transfer 1 tablespoon of the mixture to a large bowl and whisk in the mayonnaise; set aside the rest of the sauce. Add the chives, celery and onions to the bowl with the mayonnaise and toss well.

Sprinkle the salmon with salt and pepper. Brush the grill grate lightly with oil. Lay the salmon on the grill, skin-side up, and cook until distinct grill marks appear and the salmon releases easily from the grate, 2 to 3 minutes. Turn and brush the fish with some of the reserved sauce. Continue to cook the fish, brushing the pieces periodically with the sauce, until the salmon fillets are glazed and just cooked through, 13 to 15 minutes more. Transfer the fillets to individual plates and serve with the celery slaw.
Broken Records:

Deb Pehan @ Madison

We set a new all time high breakfast count of 181 last Friday, 4/29!

Tammy @ Adams

Served 290 for lunch — breaking old record of 285!

Claudia @ Browne

Did 172 for breakfast — lunch was good also @ 310, including 3 adults!

What’s Going on at Your Site?

Fear Factor @ Salk Middle School

Our intern, Angelina Ely, chose to do her theme meal as a Horror Movie Theme in conjunction with our Fear Factor promotion. The whole kitchen looked amazing — great job Salk team and Angelina!

Missy Ford

@ Ridgeview

Had a new grandbaby!

Congratulations!!!
# Birthdays!

<table>
<thead>
<tr>
<th>Name</th>
<th>Location</th>
<th>Date</th>
</tr>
</thead>
<tbody>
<tr>
<td>Krystal Hakes</td>
<td>Sheridan</td>
<td>May 3</td>
</tr>
<tr>
<td>Brigitte Browning</td>
<td>Holmes</td>
<td>May 5</td>
</tr>
<tr>
<td>Claudia Amsbury</td>
<td>Browne</td>
<td>May 5</td>
</tr>
<tr>
<td>Dennis Baird</td>
<td>Nutrition Services</td>
<td>May 5</td>
</tr>
<tr>
<td>Kimberlee Kealiher</td>
<td>Substitute</td>
<td>May 5</td>
</tr>
<tr>
<td>Teresa Murfin</td>
<td>Ferris H.S.</td>
<td>May 7</td>
</tr>
<tr>
<td>Tami Forsman</td>
<td>Rogers H.S.</td>
<td>May 8</td>
</tr>
<tr>
<td>Preston Heyer</td>
<td>Substitute</td>
<td>May 10</td>
</tr>
<tr>
<td>Amara Naves</td>
<td>Arlington</td>
<td>May 11</td>
</tr>
<tr>
<td>Connie Varker</td>
<td>Shadle Park H.S.</td>
<td>May 12</td>
</tr>
<tr>
<td>Amy Nichols</td>
<td>Woodridge</td>
<td>May 12</td>
</tr>
<tr>
<td>Jason Connerley</td>
<td>North Central H.S.</td>
<td>May 14</td>
</tr>
<tr>
<td>Doug Wordell</td>
<td>Nutrition Services</td>
<td>May 15</td>
</tr>
<tr>
<td>Heather Baxter</td>
<td>Westview</td>
<td>May 15</td>
</tr>
<tr>
<td>Brooke Becker</td>
<td>Balboa</td>
<td>May 18</td>
</tr>
<tr>
<td>Denise Brown</td>
<td>Rogers H.S.</td>
<td>May 19</td>
</tr>
<tr>
<td>Debbie Hoffman</td>
<td>Willard</td>
<td>May 20</td>
</tr>
<tr>
<td>Julie Stallard</td>
<td>Lincoln Heights</td>
<td>May 21</td>
</tr>
<tr>
<td>Linda Mehren</td>
<td>Libby Center</td>
<td>May 22</td>
</tr>
<tr>
<td>Samantha Slipper</td>
<td>Nutrition Services</td>
<td>May 23</td>
</tr>
<tr>
<td>Mary Trammell</td>
<td>Lincoln Heights</td>
<td>May 25</td>
</tr>
<tr>
<td>Charlene Vanhook</td>
<td>Nutrition Services</td>
<td>May 27</td>
</tr>
<tr>
<td>Robyn Bechtold</td>
<td>Wilson</td>
<td>May 30</td>
</tr>
</tbody>
</table>