



Meeting Notes

- Lindsay Palmer, State Agency Director, Office of the State Superintendent of Education (OSSE) presentation
 - OSSE concerned with an all-encompassing conversation including 100,000 charter school students – not just one LEA (Local Education Agency) such as DC Public Schools
 - Goals are:
 - Increase participation in school lunches, breakfasts, dinners, and childcare meals. Maximum reimbursement for schools for school lunch programs
 - Make sure food is consumed
 - School gardens
 - Farm to school
 - How to instill lifelong learning habits for students
 - OSSE is a partner with schools – all information how they monitor procurement contracts is or should be available on their website (<http://osse.dc.gov/>).
 - Need to make sure federal oversight is being implemented on the local level.
- Rob Jaber, Director of Food and Nutritional Services for DC Public Schools presentation
 - Public surveys of students, faculty etc. informed their procurement choices for this school year.
 - Feedback from survey of students
 - Students didn't love the food
 - Annual student satisfaction plans released quarterly
 - Students want info about where the food comes from, nutrition, etc.
 - DCPS is working with OSSE to expand school community gardens.
 - Food waste was an issue, as meals weren't meeting student's interest or taste.
 - Students offered food instead of served in elementary schools this year, which is a change from prior years.
 - There are consequences for poor performance by Sodexo and other vendors.
 - Will withhold payment for failure in meeting performance measures or providing low performance.
- Andrew Finke, Chief Operating Officer, DC Central Kitchen presentation
 - Serve 12 schools this school year mostly located in Ward 7, and 8.
 - School programs now employ 40 people with backgrounds of major hardship.
 - Fiscal year 2015 - 876,000 meals served.
 - Source from 26 local farms; participate in contract growing specific projects for DCCK.
 - This school year will put together an advisory board with teachers, students and parents; it has not yet been set up for the school year.
 - Annual plan to improve satisfaction. Student surveys, waste analysis, etc.



DC Food Policy Council Meeting Notes

- Cedric Hodo, Resident District Manager, SodexoMAGIC
 - Wants to know who stakeholders are and what is needed for the community.
 - Focused on helping DCPS up graduation rates and helping serve good quality meals.
- Lauren Shweder Biel, Executive Director, DC Greens and the DC Farm to School Network presentation
 - Before Healthy Schools Act there was no conversation about this.
 - Born from people engaged in the process
 - This is an act of relentless incrementalism.
 - Demonization of Chartwells
 - Very invested in trying to improve things
 - Many of problems associated with Chartwells are what the DCPS and other District government owned such as, lack of proper equipment and poor training.
 - Very good feedback about Sodexo as a good community partner from others in the National Farm to School Network.
 - Sodexo is seen as progressive work on local procurement.
 - Enormous pressure on DCPS and OSSE to comply with DC gov't regulations on procurement etc.
- Dr. Ivy Ken, DC School Food Project presentation
 - Community and parent organization to increasing access and demand for food in schools.
 - There are these issues:
 - Problematic and difficult contract with a vendor that has a difficult history (Sodexo)
 - Contract doesn't specify what constitutes a failure to perform on the vendor's part.
 - How to address these issues
 - Strict robust outside oversight by a 3rd party (in addition or better transparency on OSSE's oversight)
 - Have DCPS produce and present a report every 30 days
 - Participations numbers for city, districts etc.
 - Raw numbers and not percentages. These need to be made easily available.
 - Regular monthly reports need to account for those reports. Explaining why variations and declines in rates of participation.
 - DCPS and Sodexo need to say what they will do to address issues that come up.
 - Need to know what schools and why they are running out of food.
 - Measures of food quality, origins, and sources.
 - More info on student input.



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- We can look at different vendor for next year when the 1 year contract is up if we need to.
 - Split District into clusters and award clusters to different smaller-scale vendors.
 - Council would need to provide funds and additional training on procurement for this.
 - Move this in house. Have DC government follow a self-serve model to provide food for DCPS and others.
 - Startup funds would be considerable.
 - Don't want to end up with privatization by another name.
- Q&A with Food Policy Council member questions
 - What types of data are DCPS collecting and offering?
 - Providing data every year annually to OSSE
 - Meet with vendors regularly (weekly) to show how they will meet concerns and improve.
 - This Data can be made more available to members of the public.
 - OSSE has limited capacity to offer on demand information. Need help from FPC to make that happen.
 - OSSE
 - Information provided monthly but is publically available.
 - OSSE operating above on tracking these contracts and funds above and beyond USDA requirements.
 - How to improve issues with childcare centers (Jeremiah).
 - Want to hear from Sodexo food service workers at a future meeting.
 - Should hear from teachers and principals as well.
 - Consider looking into the "Good Food Policy" from Los Angeles.
 - Questions for Sodexo (Spike)
 - Want to know more about local hiring. What do local farms mean?
 - Interested in specific asks and hurdles you (Sodexo) are experiencing so far, or things that others would say you aren't doing well.
 - Are you open to having chefs work with you? Get innovative with preparation. Wants to see a revival of having chefs in kitchens at schools.
 - (Sodexo) Completing unique menus are a difficult process especially on the scale we're working on. Front level staff must have training in order to get them to the next level of food preparation.
 - (Spike) Are there things on agenda that aren't working that you keep hearing from community?
 - Negative history of Sodexo is something they need to address constantly. Lack of public engagement contributed to that.



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- Still in the startup stage and trying to figure out all the players and who they need to be engaged with.
- Policies and procedures can be perceived as barrier from us doing things but needs to be done properly and safely (buying local for instance).
- Sodexo's program has to be unique to DC
- Sodexo believes that being collaborative very important. Need to understand dynamics and what community wants/needs. In the process of figuring out how to meet their obligations.
- How will the parental advisory committee made up of parents and staff work?
 - Food Service Company has to operate those in schools. USDA requirement.
 - Up to an individual school to decide offer or serve, not a decision for OSSE.
- Public Questions
 - What happened to unionized cafeteria workers under the new Sodexo contract?
 - (DCPS) Everyone was retained under displacement act of 1994. CBA with Chartwells is about to expire, negotiations are ongoing between Sodexo and union.
 - What resources wish you had for staff training for DCPS contractors?
 - Need to meet basic requirements to get USDA reimbursement.
 - OSSE and the DCPS set parameters and leaves it to vendors to meet them.
 - (Sodexo) Plan to do trainings, built into schedule, consists of culinary training, customer service. All in addition to federally required training (certain number of hours required).
 - How do food shortages happen and why?
 - (Sodexo) Investigated claims and found no evidence of food shortages. Found that they did not run out food. Claims that they did were not true. Talked with teams about what to do if it happened. Situations where they ran out of 1 of 4 items do happen periodically and when that happens they take responsibility.
 - What is learning curve to making offer versus serve work?
 - Need to move to a serve program so kids are made to try healthy foods, kids eat more of the food if they get to try it multiple times, according to American University's research.
 - Good behavior needs to be nudged.
USDA requirement is that offer serve has to be done at high school level.
 - Running out of food is a real and historic concern for the DC School Food Project
 - Running out of food was a major issue with Chartwells and an ongoing problem that was never resolved. 21% of principals under Chartwells said they had issues with running out of food.
 - Concern that Sodexo discredited parent sources about running out of food.



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- If they want community to know about issues, Sodexo needs to take ownership of that.
 - If all five components are not offered then Sodexo is not reimbursed.
 - Need better transparency around this.
- (Spike) Do you want to look at option for kids to come after school and take leftover food home?
 - If food were high quality maybe it could be reused next day, but couldn't do this due to USDA requirement.
 - Prefer not give away at end of day due to financial issues. Can partner with food banks, non-profits and send food home with needy students on weekends and have done so in other cities where Sodexo works.
 - Sourcing
 - What does Sodexo require for sourcing? They are willing to work with other regional farmers outside of their existing contracts.
 - DC Central kitchen – Does not require gap certification at this time so that they can work with smaller sustainable farms. Sourcing from 25 farms in the region.
 - Sodexo – Make relationships locally and buy a lot of produce locally through their wholesale supplier Keany. They hope to expand that effort. They do require GAP certification per the USDA. They want to make sure food is handled safely as such a large organization.
 - Self-operating school lunch program
 - What does it look like? Pros/cons etc.
 - Need 70,000 square feet, metro, parking and employing 200 people and distributing throughout the city on a daily basis. Incredibly expensive capital cost and operating expenses.
 - Commercial kitchen equipment wears out in five years, needs to be replaced.
 - Costs more to produce five component meals than other types of meals.
 - Needs to have very effective management.
 - School food is a federal government program. Some things it does well and some very poorly.
 - DCPS
 - Vendors now have resources to provide continuously for DCPS.
 - Food is not a core competency of DCPS but it does influence student's ability to learn clearly.
 - OSSE
 - There is no money for projects beyond preparing meals from beginning to end.
 - OSSE is here for the conversation.



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- Have other places/types of commercial food businesses that need food processing facility. It should not only be a facility for DCPS.
- There are childcare centers who want to talk about issues.