**Kitchen Update March 1st 2022**

**Kitchen Staffing**

* We continue to struggle in finding WillSub employees
* We have 1 “full time” position left to be filled, staff continue their hard work even with the large amount of absences due to medical reasons

**Equipment**

* Repairs are in-the-works on our MS/ES Freezer and Cooler
* HS kitchen is currently waiting on a vendor to resolve a water issues with our disposal

**Food Service Audit**

* We completed our DOE food service review after multiple interruptions due to covid and weather issues, but our staff did a good job (as they normally do)
* The auditor had some good review suggestions for us to adjust how we handle paperwork and other minor changes
* We did have an issue found wherein the Food Safety Plan we utilize here is needing an update with new guidance from the DOE and we are working on that correction now, and the reviewer also found that while we did meet the amount of weekly grains required by the state, IF a student was to take a salad every single meal, they would fall short of the requirement and suggested we add an item (to that specific entrée only). We resolved this already with additional croutons.
* We received the following commendations from our Auditor: “Tipton Elementary had a clean and organized kitchen. Staff was friendly and accommodating throughout the review process” as well as “With the ongoing supply issues schools are facing, it was nice to see that the students still had several entrée options daily, as well as multiple fruit and veggie options to choose from”.