

School Meals in Arizona

How'd they do that?

Humboldt Unified School District

Garden Bar

Offered Daily

Approximately 14-17% of total food costs

Items Offered

2+ fruits (daily)

2+ vegetables (daily)

Specialty salads (occasionally)

Protein options (occasionally)

Preparation

Equipment/Supplies

- Salad Bar
- Soufflé cups
- Saddle bags
- Tape and tape dispenser

Procurement

- Fruits and vegetables are procured primarily through USDA Foods entitlement including DoD Fresh (Stern Produce)
- Additional fruits, vegetables, and condiments are procured through Shamrock Foods

Labor

- Foodservice staff spend 3-3.5 hours daily preparing the Garden Bar which includes washing, chopping, and packaging produce.

Food Safety

- Proper handwashing and glove use is required when preparing the Garden Bar
- Keep cold food at or below 41°F
- Training was provided for students on food safety practices when selecting food from the Garden Bar



Backstory

Humboldt Unified School District consistently offered a garden bars at their schools prior to COVID-19. When the pandemic hit, they still wanted to be able to provide beautiful and nutritious garden bars in a safe and practical manner. By packaging items in individual servings using soufflé cups with lids and/or saddle bags, Humboldt has been able to continue to provide at least two fruits and two vegetables each day to their students. Their effort has not gone unnoticed as many families come to their schools to pick up meals because of this offering!