Summer Meals in Arizona How'd they do that?

St. Mary's Food Bank

Hot Supper Meals

- Served daily at 10 sites
- Average 300 meals per day
- Claimed as supper under either SFSP or CACFP (varies based on site)

Menu

Follows a 30 day cycle menu based on the CACFP meal pattern

Examples:

Chicken & Cheese Whole Wheat Enchiladas Spanish Brown Rice Roasted Corn Fresh Apple 1% Milk

Whole Wheat Cheese Pizza Roasted Potato Wedges Seasoned Carrots Peach Cup 1% Milk

Spaghetti with Meatballs Whole Wheat Roll Cheesy Spinach Peach Cup 1% Milk

Production/Distribution

Equipment/Supplies

- Production: Cooking equipment varies based on daily menu items; Oliver sealer and biodegradable food containers
- Distribution: Trucks (with electrical plugs for hot food and refrigerated for cold food) to deliver meals from central kitchen to sites, Cambro insulated food carriers and refrigerators

Labor

- Preparation: 2.5 staff members and up to 6 students from the Community Kitchen Program each day
- Distribution: 2 part-time drivers deliver meals to sites; each site has 2-4 staff members to distribute meals to kids during the supper meal service hours



This institution is an equal opportunity provider.

Backstory

Prior to COVID-19, St. Mary's Food Bank was serving about 1,000 hot meals per day across 16 sites. They temporarily stopped hot meal service between the months of March 2020 and November 2020 due to COVID-19. Since re-starting hot meal service, St. Mary's Food Bank is back to serving 300 hot meals per day across 10 sites. St. Mary's Food Bank focuses on customer satisfaction to increase their participation. They include culturally appropriate meals and conduct surveys frequently to gather feedback from their customers!

Food Safety

- Assembly: Food safety plan includes HACCPbased standard operating procedures which are followed during food preparation
- Distribution: Hot food is stored in insulated food carriers and cold food is refrigerated to keep at proper temperature prior to service

Hot Meals