

AUGUST 2025 MENU HIGHLIGHTS

OPENING ORDER SUBSTITUTIONS

Dairy:

1. Danimals Yogurts: No longer available and auto-subbed with NEW flavors - Mango (CMS #7155-DW, #9160-CB) and Peach Yogurts (CMS #7156-DW, 9159-CB).
 - A. Mango paired with Nutri-Grain Bar
 - B. Peach paired with Crackers.
2. Soy Yogurt for Vegan – No longer available since it does not meet USDA sugar limits.
 - A. Deleted from all opening orders
 - B. Sub Soy Yogurt & Belvita Crackers (R5715-DW, R5716-CB) with another vegan breakfast entree item.
3. Strawberry Milk – Brand changed for Clearbrook only. Now *Rockview*. No change in pack size and CMS#.
4. Secondary Sites – Smoothie and Parfait Update
 - A. 30 lb. Yogurt Tub replaced with Yoplait Parfait Pro - 6, 4 lb. bags per case (CMS #9279-CB, #7108-DW).
 - B. To view *How to Open the Pouch Video* link: [CLICK HERE](#)

NEW SMOOTHIE AND PARFAIT RECIPES USING PARFAIT PRO YOGURT POUCHES			
SMOOTHIE AND PARFAIT OPTION		NEW DRIFTWOOD RECIPE #	NEW CLEARBROOK RECIPE #
SMOOTHIES	Strawberry Mango	R1682	R1683
	Strawberry	R1684	R1685
	Blueberry	R1686	R1687
	Mango	R1688	R1689
PARFAITS	Strawberry	R1694	R1695
	Blueberry	R1690	R1691
	Mango	R1692	R1693

FWH (Frozen):

1. Cheese:
 - A. Shredded Cheddar Cheese, 20 lb., CMS #2916, replaced with CMS #2924, 30 lb.
Refer to the recipes below when using the new Shredded Cheddar Cheese.
 - i. Taco Bean & Cheese Dip (R1160)
 - ii. Crunchy Chef Salad (R5812)
 - B. American Cheese Sliced, 4/5 lb., CMS#2064, replaced with American Sliced Cheese, 6/5lb., CMS #2961.
Refer to the recipes below when using the new American Cheese Sliced.
 - i. Turkey Breast & Cheese Sandwich (R1163)
 - ii. Toasted Cheese Sandwich – Scratch (R1159)
 - iii. Turkey Steak, Cheese & Lettuce Sandwich (R1162)
 - iv. Turkey Steak & Cheese Sandwich (R1164)
 - v. Turkey Breast, Cheese & Lettuce Sandwich (R1161)
2. Bean & Cheese Tamales (R1951) – Add-On Item to Help Use Inventory in FWH:
 - A. Select sites to receive 1 case with Frozen Deliveries WE 8/15 or WE 8/22.
 - B. Please serve as an additional item on your line, MUST be used before expiration date noted on the case.

GSF (Produce/Bread):

1. GSF Produce Subs (WE 8/15, 8/22 & WE 8/29)
 - A. PREP ONLY: 8/13 to 8/15 Deliveries
 - i. White Peaches subbed with Gala Apples (CMS #3520, R3354)

B. PREP: WE 8/22 & WE 8/29

- i. Nectarines – subbed with Green Plum (CMS #3218, R3370)
- ii. White Peaches & Peaches – IF Both Ordered by Site
 - White Peaches subbed with Apple Slices (CMS #3935, R3346)
 - Peaches subbed with Grapes Bunches (CMS #3176, RSB3009, R3268)
- iii. **IF Only** White Peaches Ordered - Peaches subbed with Grapes Bunches (CMS #3176, RSB3009, R3268)
- iv. **IF Only** Peaches Ordered - Peaches subbed with Grapes Bunches (CMS #3176, RSB3009, R3268)

C. NNC: WE 8/22 & WE 8/29

- i. Nectarines – subbed with Green Plum, CMS #3218
- ii. White Peaches – subbed with Apple Slices, CMS #3935
- iii. Peaches – subbed with Grapes IW, CMS #3081

2. Green Plums and Grapes - **CHOKING HAZARD**: Do NOT serve EEC and/or students under 4 years.

Prep EECs – Lunch Menu Changes on 8/26 based on your site's Menu Plan/Ordering system (CMS or Edison):

1. Chicken Alfredo replaced with Turkey Breast Sandwich, 1/2 (R0976) OR Turkey Breast & Cheese Sandwich (R0911) and Romaine Mix Salad (R4210) with Ranch Dressing (R7079-DW, R7103-CB) as the vegetable side

2. Steps to Take BY END OF DAY 8/13:**A. CMS (One Source):**

- i. Remove Chicken Alfredo Ingredients from Shopping List:
 - a. Add Recipe R0911 Turkey Breast & Cheese Sandwich Ingredients to Shopping List:
 - b. CMS # 2502 – Turkey Breast Smoked Sliced
 - c. CMS #6212 – Bread Sliced WG
 - d. CMS #2064 – American Cheese, Sliced
- ii. Add Recipe R4210 Romaine Mix Salad and Recipe R7103-CB/R7079-DW Ranch Dressing Ingredients to Shopping List:
 - a. CMS #3854 – Romaine Mix 3 Way
 - b. CMS #1451 – Ranch Dressing Mix
 - c. CMS #1154 – Mayonnaise Gallon
 - d. CMS #7042-DW or CMS #9042-CB – Buttermilk

B. Edison**i. Clearbrook Sites:**

- a. If you have already done your Meal Planning, then you need to Add Order Recipe R4210 Romaine Mix Salad and R7103-CB Ranch Dressing to your Meal Planning.

ii. Edison-Driftwood Site:

- a. If you have already done your Meal Planning, then you need to Add Order Recipe R7079-DW Ranch Dressing to your Meal Planning.

STOCKED & READY: SUPPLY STAPLES UPDATE**1. BIC Cart and Straps:**

- A. Straps arriving in time for September orders. Handle yours with care until new inventory arrives.
- B. 10 cart limit per order, ensuring supply for all sites.

2. Insulated Bags:**A. Blue Insulated Bags:**

- i. Not available to fill opening orders – all orders deleted. Available again in late November.
- ii. If needed, you may use the red insulated bag, CMS#4158.

B. Insulated Bag Survey:

- a. We are in short supply and have a long lead time to procure
- b. All sites to complete the Survey by end of day 8/22/25: <https://forms.office.com/r/rfAyrbKfQ>.

3. Sanitizer Strips:

- A. Strips will be **issued by each roll, not box of 10.**
- B. If you have a case in your inventory, please check the expiration. May be expiring in November 2025. Share with neighbors to ensure supply is depleted before expiration.

4. Thermometers:

- A. Filling opening orders with a single pack thermometer with no calibration tool.
- B. Already calibrated to use right out of the package.
- C. Thermometers with calibration tool available mid-September.

5. Vollrath Instacut – Say Hello to Faster Prep and Fresher Produce!


- This versatile tool dices, slices, cores, and wedges in seconds.
- A game-changer for efficiency, consistency, and cost savings.
- Sites that have been trained on this slicer may use it now.
- Refer to our website for training material. Click this link [Food Services Staff / Food Services Resources](#).
- Then go to *Food Service Resources*, then click on *Equipment Training Resources*, and scroll down to *Vollrath Instacut*.

WHAT'S NEW ON THE MENU & OPERATIONS UPDATE

1. NNC

- A. Morning Magic Bagels (R2295N) on the Breakfast Menu 8/14
 - i. Item will be delivered to your refrigerator on 8/13
 - ii. If FSM at site to receive delivery, follow recipe directions for preparation.
 - iii. If FSM is not at site when delivery comes, FSM should plan for production accordingly.
- B. Lemons for Birria and Carnitas Bowls – Managers asked for lemons and they are now available!
 - i. Reminder: you may order whole lemons, 5 lb. bag (CMS# 3181), from NNC. (Not for EECs)
- C. Harvest Stand for 6th through 12th Graders:
 - i. Harvest Stand added to the September menu, but sites may start now if desired.
 - ii. Middle School and High School students can get their fresh fruit and vegetable options from the Harvest Stand that is already set up and used for elementary students.

2. Prep – Secondary Sites: Fruit in Smoothies Count as Juice

- A. When serving smoothies, **DO NOT** offer fruit juice as a fruit option. Offer fresh fruit in place of juice.
- B. This notation on the menu,  Smoothie, serves as a reminder when to do this.


3. Choking Hazards Affecting EECs & Supper Menu:

- “Choking Hazard List” replaced with *Guidelines for Serving Students Under 4 Years*, which is on our website under *Menu*, then under *Menu Resources*.
 - Refer to this list for non-choking hazards and non-spicy options suitable for students under 4 years.
- Valencia oranges are in season now. These have many seeds. **DO NOT** offer Valencia Oranges to **EEC students** and serve another fruit option.

4. Milk Guideline Clarifications:

- Please see new *Milk Service Guidance* flyer on our website under *Menu*, then under *Menu Resources*.
- Print and post this flyer for your staff to better understand the milk service requirements.

5. Supper Menu Non-Choking Hazards:

- Non-choking hazards will no longer be listed on Supper Menus effective WO 9/8.
- The menu will now use an under 4 icon,  , to show possible choking hazards or spicy items that may not be served to students under 4 years old.
- Refer to *Guidelines for Serving Students Under 4* for subs, under *Menu*, then under *Menu Resources*.

SPECIAL DIETS & INCIDENT REPORTS

1. Special Diet Form:
 - A. Students with special diet form on file do not need to submit another form unless diet has changed.
 - B. All students including EEC students have a student ID number. Be sure to include this in the form.
 - C. **NEW** - Include the nurse's name in Section B.
 - D. Keep all special diets on file and hold them for at least 3 years after a student has left school.
 - E. Send completed forms to specialdiet@lausd.net for processing within **24 hours** of receiving the form. DO NOT Send or CC your Nutrition Specialist, this will cause duplication.
 - F. Ensure Sections A & B are filled out before submitting.
 - G. Get updated form from our website under *Menu*, then under *Special Diets*.
2. Incident Reports:
 - A. UPDATED - Quality Control Incident Report – submit to your Nutrition Specialist ASAP.
 - B. NEW - Suspected Foodborne Illness Report – MUST be reported to AFSS and NS immediately.
 - C. These forms are on our website under *Menu*, then under *Menu Resources*.