



# PURCHASING NOTES

Office of Child Nutrition  
Division of Purchasing  
and  
Food Distribution

January 2020

## WINTER EDITION

### Inside This Issue:

# Happy New Year!

Time waits for no one and as such we welcome 2020 at full speed! We look forward to embracing the new year of 2020 with an equal 20/20 vision in our service to our customers and the child nutrition programs of the state. We look forward in overcoming adversities and celebrating successes in 2020.

Lets be honest, 2019 was no picnic! Like a marathon in the second stretch, we are feeling winded and a little sore but our annual journey is only half complete. So let's get to it. Many districts have been using the new products introduced in August with great success. However with success comes setbacks, and we've had a few manufacturer production failures that will be illustrated in this issue. On a positive note, your order guide will offer some items throughout the year instead of seasonally. Fully cooked chicken tenders will be more popular with a new brand and much lower cost. Another shelf stable fruit juice is available. An In-clement Weather document has been developed with recommendations for all directors. To start the school year off the PMC and State Agency staff were treated to distributor tours at Merchants Foodservice and Sunrise Produce in Jackson. There is much to do and as we already know, not much time to get it done, so join us for the second stretch!



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### Contact Information

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Purchasing and Food Distribution  
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### On-Line Ordering

[maps.mdek12.org/ocn\\_APS\\_/Purchasers](https://maps.mdek12.org/ocn_APS_/Purchasers)

### Email incident reports to:

[swpp@mdek12.org](mailto:swpp@mdek12.org)



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## *Distributors Offer Training and Tours for the PMC*

Knowledge makes leadership decisions more effective. Merchants Foodservice and Sunrise Produce took the time to provide some knowledge to the PMC Committee and state staff last September. Rob Peluso, Inventory Control Manager for Merchants Foodservice, illustrates the supply chain process including food safety, food recall processes and physical security to the PMC members.



After an informative presentation, it was off to the warehouse to tour the dry, chill and yes, the frozen storage areas. Everyone got insight to how all inbound foods are received, labeled and tracked using barcoded labels. The PMC members got a clear understanding of the harsh environment the distributor's staff must endure to retrieve frozen cases and stack them on pallets for shipping to schools. This takes place beginning at 5pm until trucks depart for schools at 5:30am. And the freezer was at 15 degrees below zero! Brrrrrrrrrr

Chris Fuss, General Manager of Sunrise Produce, also provided great information about the fresh produce supply chain. This is an industry where time is definitely not on your side. It was a pleasure to tour such a neat and clean warehouse while observing a professionally run operation. We are thankful for Rob, Chris and their staff for the hard work they do for us throughout the year. All of the states distributors have proven themselves to be excellent partners.



### ***Overcoming Issues***

1. Tyson ran out of the #1004 Beef Steak, Breaded product for 2 months. After numerous discussions the manufacturer resumed production and we are hopeful that there will be no further interruptions.
2. Pilgrims Pride oversold their #1031 Chicken Drumstick to the point where they had to choose who would receive the product. After 2 months of shortage, Pilgrims Pride communicated to the State Agency that they have dedicated Mississippi as a “must serve” state and Merchants is now shipping this brand. Briggs has chosen the approved brand Gold Creek instead due to their proven supply reliability; however this brand was shipped with an oversized drumstick which increased plate cost. This has been addressed and should no longer be an issue.
3. Schwan’s was slow in getting the #1201 Pizza Dough, Round 6” shipped to our distributors at the beginning of the school year. They have recently indicated that the item will not be available until early February due to freezer upgrades. Thankfully the PMC recently approved Alpha Foods as a second brand for this line item to ensure against future supply interruptions. Many schools are reporting great success offering the MRS Calzone recipe to their students. Partner efforts will ensure 100% fill rate of this line item.
4. Kraft Heinz was not able to meet Crumbley’s demand for #2221 Marinara Cups for regions 3 through 7. Therefore an alternate line item and source for regions 3 through 7 was approved. Line #2228 Marinara Cups from Red Gold are available from Crumbley for regions 3 through 7 only. This brand will be available until Kraft Heinz indicates the ability to produce their brand. Regions 1 and 2 are unaffected and will continue to order the #2221 Marinara Cups.
5. Numerous dry items have been difficult for distributors to source after Gilster/Mary Lee altered its focus to retail food service operations. We are pleased to announce that alternate sources are in place to provide these products and fill rates on these items are almost 100%.
6. Numerous non food items supplied by the manufacturer Pactiv were consistently being shorted to the distributor. Therefore a changeover to Dart was made ensuring a reliable supply of these items as well as higher quality products.
7. A concentrated loss of drivers put distributor Crumbley in a bad way for the last 3 months of the year. Hiring, screening and training drivers is a long process and unfortunately many districts endured deliveries a day after their normal delivery day. The State Agency has had discussions with the distributor on implementing preventative measures for the future. Merchants quickly corrected two delivery issues at the beginning of the school year ensuring a very high level of customer service and fill rate. Briggs has the highest fill rate of all distributors. This is due mostly to their ability to procure food items from the redistributor DOT. DOT distributes to smaller distributors like Briggs at a slightly higher cost. Larger distributors as Merchants and Crumbley do not have the ability to submit orders to DOT like a smaller distributor such as Briggs. Fill rate is very dependent on how the distributor gets food products delivered to their warehouses before shipping to schools.
8. The FDA and CDC issued an advisory that consumers not eat, and retailers not sell, any romaine lettuce grown in the Salinas, CA growing region. An email was sent on Dec 6, 2019 by the MDE OCN purchasing office describing how to identify boxes of romaine that may or may not be affected by this advisory. A copy of this email is on page 8.

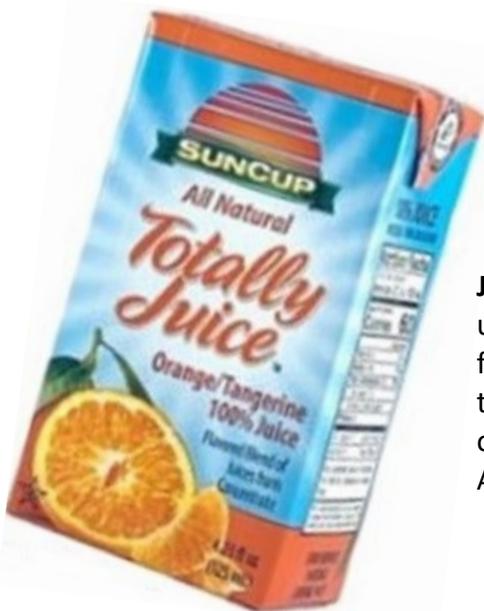
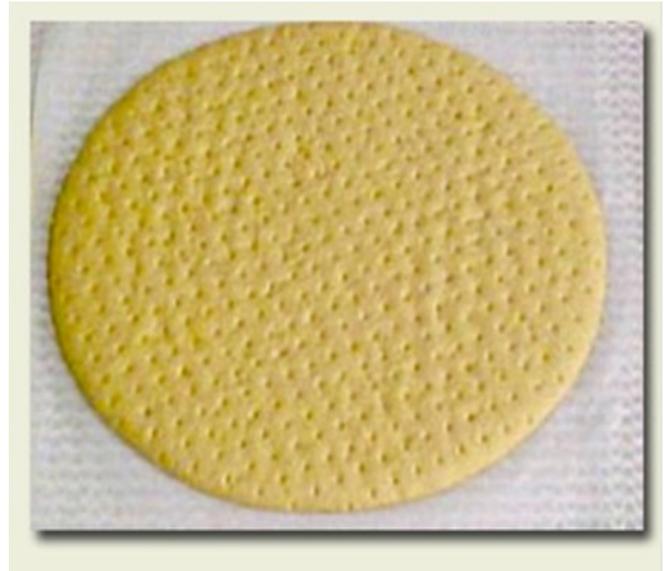
These were the major issues that have been overcome during the first half of the school year. While we are hopeful there will not be more issues like these, we are ready to confront them quickly and with successful results.

***What's New***



**Lets talk about #1016 fully cooked chicken tenders.** The manufacturer Prime Pak communicated to the State Agency that it would not enter into an agreement for a second year of providing fully cooked chicken tenders. Therefore the next bidder, Somma / Merrywood, will be providing Fully Cooked Chicken Tenders #1016, beginning in January 2020. The price of the Fully Cooked Chicken Tenders from Somma / Merrywood will be reduced to .65 cents per serving from \$1.08 per serving! 3 tenders contributes 2.0 oz. MMA and 1.0 oz. equivalent of whole grain. Packed in 6 (5lb) bags. 30 lb. case provides approximately 130 servings or 390 pieces per case. Meets USDA requirement of Whole Grain Rich.

**Dough, Pizza Rounds 6" WG (#1201).** Alpha Foods has been approved as a second brand to the #1201 Pizza Dough line. Each dough round is pre-proofed and pre-docked for ease of handling. The Alpha Foods Round Whole Grain Sheeted Dough is a consistently sized dough that bakes uniformly in all oven types. Each 2.30 oz. dough sheet contributes to 2 oz. of equivalent whole grains. Packed 80/2.30 oz.



**Juice, Orange/Tangerine Shelf Stable (#2527)** , Suncup. 4.23 oz. individual aseptic box with straw. Packed 40/4.23 oz. per case. 100% fruit juice full strength from concentrate. Each 4.23 fl. oz juice contributes 1/2 cup towards the fruit component of the NSLP meal pattern. This addition now offers school districts three shelf stable 4oz fruit juices to choose from; Apple #2525, Strawberry/Kiwi #2526 and Orange/Tangerine #2527.

**Breakfast Pastry w/ filling (#1244) , General Mills.** 2.36 oz. frozen bar filled with soft Neufchatel cheese in individually wrapped warmable packages. Each 2.36 oz. pastry provides 2oz eq of whole grain.



**Guacamole (#1629), Simplot.**

Frozen prepared Guacamole in a cryovac plastic bag. One 2.83 oz. serving contributes 1/4 cup of other vegetable. Packed 15 (1 lb.) bags per case. Each bag yields 5 servings and 84 servings per case.

**Cinnamon Toast WG 1 oz. equiv. (#2110), General Mills.** Replaces the original cinnamon toast crunch. Contains 25% less sugar. Bowl Pack; 96 per case. One Grain. Contains 6 grams of sugar. Same great taste with less sugar!!!



## ALL FOUR FLAVORS AVAILABLE THROUGHOUT THE YEAR!!!

Pop tart ,Whole Grain Frosted Cinnamon (# 2099),  
Kelloggs. Each 1.75 oz. pop tart will contribute 1.0  
oz. equivalent of whole grain. Packed 120 per case.



Pop tart , Whole Grain Frosted Blueberry (#2100),  
Kelloggs. Each 1.75 oz. pop tart will contribute 1.0 oz  
equivalent of whole grain. Packed 120 per case.



Pop tart , Whole Grain Fudge (# 2101),  
Kelloggs. Each 1.75 oz. pop tart will contribute 1.0 oz  
equivalent of whole grain. Packed 120 per case.



Pop tart , Whole Grain Frosted Strawberry (# 2102),  
Kelloggs. Each 1.75 oz. pop tart will contributes 1.0 oz  
equivalent of whole grain. Packed 120 per case.



## BREAD SLICES HAVE NEW LINE ITEM NUMBERS

#1245 - Zucchini Bread

#1246 - Pumpkin Bread

#1248 - Banana Bread

(#1247—New flavor coming Soon)

**THESE WILL BE AVAILABLE THROUGHOUT THE YEAR!**

**USDA Food Distribution Advisory Committee (FDAC)  
Contact Information and Terms**

Region 1	Pam George, North Panola School District January 1, 2019 - December 31, 2021 Phone: 662-526-5817 Email: pgeorge@northpanolaschools.org	Region 4	Ginny Hill, Starkville Consolidated Schools January 1, 2020 - December 31, 2022 Phone: 662-615-0028 Email: ghill@starkville.k12.ms.us
Region 2	Kenny Coker, Itawamba County Schools January 1, 2018 - December 31, 2020 Phone: 662-862-5823 Email: kcoker@itawamba.k12ms.us	Region 5	Sue Ellen Coddling, McComb School District January 1, 2020 - December 31, 2022 Phone: 601-248-9663 Email: coddings@mccomb.k12.ms.us
Region 3	Myra Tims, Grenada School District January 1, 2019 - December 31, 2021 Phone: 662-226-1606 Email: mtims@grenada.k12.ms.us	Region 6	Danny Dillistone, Petal School District January 1, 2018 - December 31, 2020 Phone: 601-545-3020 Email: danny.dillistone@petalschools.com
	Region 7		Karen Albrecht, Hancock County Schools January 1, 2018 - December 31, 2020 Phone: 228-255-0344 Email: kalbrecht@hancockschools.net

**Purchasing Product Management Committee (PMC)  
Contact Information and Terms**

Superintendent	Tim Dickerson, Nettleton July 1, 2018-June 30, 2021	Region 5	Christell Hicks, Clinton Public Schools July 1, 2017-June 30, 2020 Phone: 601-924-4002 Ext. 126 Email: Chicks@clintonpublicschools.com
Proxy	Carolyn Barber, Nettleton Phone: 662-963-7409 Email: cbarber@nettleton.k12.ms.us	Region 6	Lisa Little, Jones County Schools July 1, 2017-June 30, 2020 Phone: 601-425-2588 Email: lkittle@jones.k12.ms.us
Region 1	Alexandra Hallmark, Desoto County July 1, 2019-June 30, 2022 Phone: 662-449-7267 Email: Alex.hallmark@dcsms.org	Region 7	Ashley Harris, Jackson County July 1, 2018-June 30, 2021 Phone: 228-826-2133 Email: ashley.harris@jcsd.ms
Region 2	Susannah Walker, West Point Schools July 1, 2018-June 30, 2021 Phone: 662-495-2411 Email: swalker@westpoint.k12.ms.us	Head Starts	Mary Maiten Reed, Wash. Co. Opportunities. July 1, 2019-June 30, 2022 Phone: 662-321-1521 Email: mmaiten@wcoihs.com
Region 3	Clara Adams, Leland County Schools July 1, 2019-June 20, 2022 Phone: 662-686-5005 Email: claraadams@lelandk12.org	Non Publics	Martha Montiforte, Nativity BVM July 1, 2017-June 30, 2020 Phone: 228-432-2269 Email: shrmpqn@hotmail.com
Region 4	Pam Kirby, Rankin County Schools July 1, 2019-June 30, 2022 Phone: 601-825-2257 Email: pkirby@rcsd.ms		

**From:** Bill Urban  
**Sent:** Friday, December 6, 2019 12:06 PM  
**To:** MS Schools  
**Subject:** High Importance - Romaine Lettuce Update  
**Importance:** High

School Food Service Administrators -

Please read the following from the CDC and train your produce receiving staff on observing labels indicating region of origin for Romaine Lettuce and products containing Romaine Lettuce. If you have any questions please feel free to call us at 601-576-4980.

The Center for Disease Control (CDC) advises that consumers not eat and retailers not sell any romaine lettuce grown in the Salinas, California, growing region. This includes all use-by dates and brands of romaine lettuce from this region.

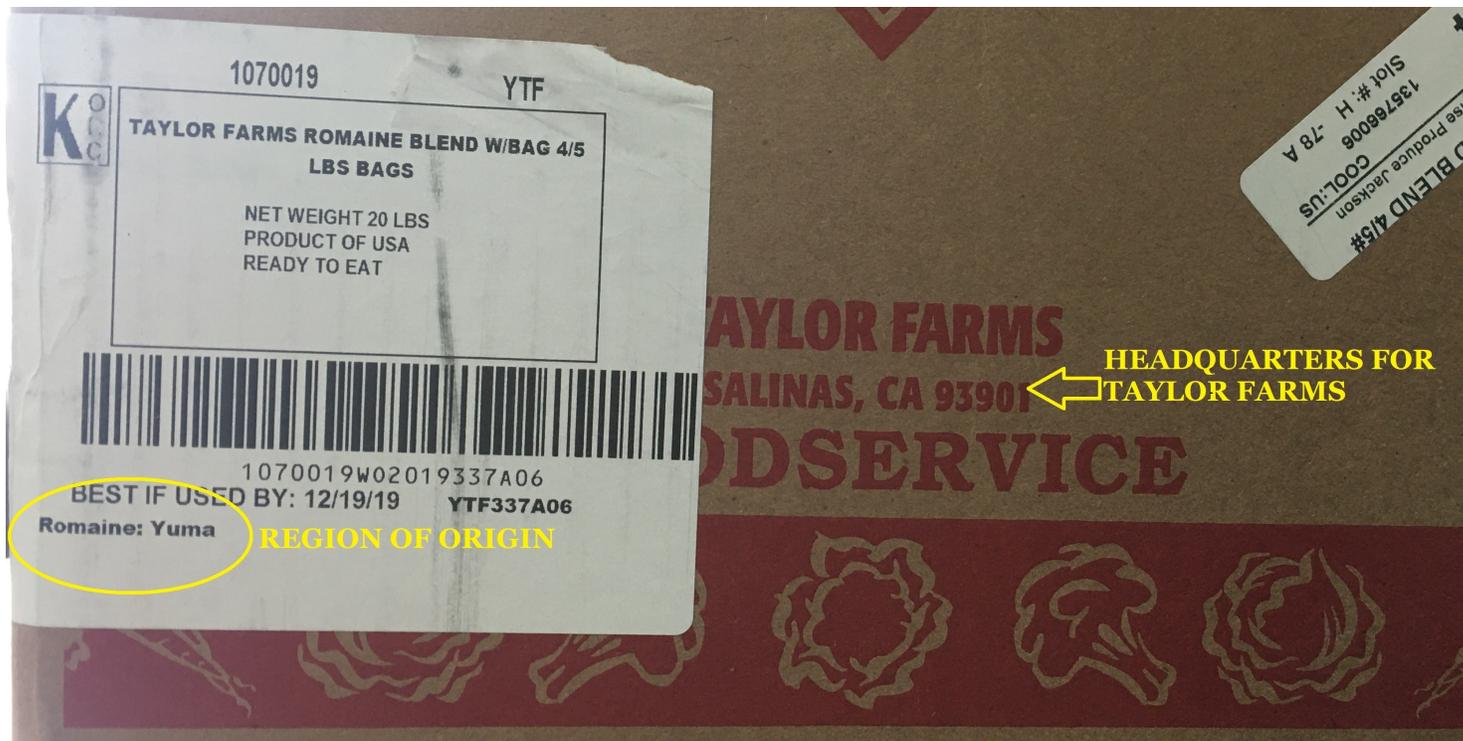
Most romaine lettuce products are labeled with a harvest location showing where they were grown.

This advice includes all types of romaine lettuce grown in Salinas, California, such as whole heads of romaine, organic romaine, hearts of romaine, romaine in salad wraps, and packages of precut lettuce and salad mixes which contain romaine, including baby romaine, spring mix, and Caesar salad.

If you have romaine lettuce or packaged foods containing romaine:

- o Look for a label showing where the romaine lettuce was grown. It may be printed on the package or on a sticker.
- o If the label says “**grown in Salinas**” (whether alone or with the name of another location), don’t eat it. Throw it away.
- o If it isn’t labeled with a growing region, don’t eat it. Throw it away.
- o If you don’t know if the lettuce is romaine or whether a salad mix or wrap contains romaine, don’t eat it. Throw it away.
- o Wash and sanitize drawers or shelves in refrigerators where romaine lettuce was stored.

\*Please note, Taylor Farms boxes will have Salinas listed on the package as this is the location of their home office. The region of origin should be listed separately. For example, a Taylor Farms product originating from Yuma, AZ (as indicated in the picture below) is acceptable for use.



Latest Outbreak Information:

A total of 102 people infected with the outbreak strain of E. coli O157:H7 have been reported from 23 states. A total of 58 hospitalizations have been reported. Ten people have developed hemolytic uremic syndrome, a type of kidney failure. No deaths have been reported. Epidemiologic, laboratory, and traceback evidence collected to date indicate that romaine lettuce from the Salinas, California, growing region may be contaminated with E. coli O157:H7 and is making people sick. The investigation is ongoing to determine the source of contamination and if additional products are linked to illness. CDC will provide more information as it becomes available.

## Purchasing and Food Distribution Staff Directory

Bill Urban	Director	601-576-4980
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Adrienne Ealy	Product/Testing Specialist	601-576-4983
Donna Stubbs	Donated Foods Specialist	601-576-4978
Brianna Stringer	Donated Foods Specialist	601-576-4948

