



Spokane Public Schools
excellence for everyone

MEMORANDUM OF UNDERSTANDING
BETWEEN
THE SPOKANE SCHOOL DISTRICT
AND
THE SPOKANE EDUCATION ASSOCIATION
REPRESENTING
NUTRITION SERVICES

The District and the Association agree to the following Memorandum of Understanding (MOU) for the 2018-19 school year.

Nutrition Services (NS) staff will receive training by August 30, 2018, on a new point of sale process, which will not require the use of a roster for late breakfast students. During September 2018, a point of sale process review will be conducted and summary of the findings will be presented at the October 2018 NS leadership team meeting.

NS staff preparing allergy and digestive disorder meal substitutions that result in additional time may seek supervisor support and approval for additional time. NS supervisors will track the additional time for these specialty meal preparations and present the findings at the October 2018 NS leadership team meeting.

Per prior agreement, the District and the Association agree that students learning such work skills are not intended to take away work normally assigned to bargaining unit members. By October 31, 2018 a study will be conducted to determine if this is the case and a summary of the finding will be presented at the November 2018 NS leadership team meeting.

NS leadership will communicate to NS staff the detailed plan regarding students with Severe Allergy Reaction Plans and Digestive Disorder plans.

FOR THE ASSOCIATION:


FOR THE DISTRICT:



Katy Henry, President
Spokane Education Association



Kevin O'Neill, Executive Director
Human Resources



Michelle Jenner, UniServ Director
Spokane Education Association



Ramon Alvarez, Director, Employee &
Labor Relations



Date



Date

Nutrition Service - Allergy Menuing Demand to Bargain

District Counter to Association Proposal #2

Presented on 8/7/18

1. This shall be an MOU in effect for the 2018-19 school year.
2. The District shall no longer require that Nutrition Services staff print the allergen list.
 - a. Allergens for menu ingredients and recipes will be listed in the Mosaic back of the house software and the District website.
 - b. In the event the vendor or the warehouse supply a food product substitution, Nutrition Services administration shall immediately notify the sites of the substitution and any allergens that are contained in the substituted product.
 - c. Sites shall notify central administration of unexpected substitutions from the HACCP freight processing so allergens can promptly be identified.
3. A standardized food substitution form will be used in all Elementary kitchens.
4. Nutrition Services leadership will proactively communicate to school sites standardized food substitutions for the major dietary allergens (dairy, soy, and wheat).
5. Nutrition Services staff shall meet with school nurses or their designee and students, who are new to the school site, regarding health care plans. Meeting time that results in additional time/overtime shall be recorded on an exception sheet, with supervisor approval.