

RESCUE UNION SCHOOL DISTRICT

AGENDA ITEM: **Openers for 2025-2026 California School Employee Association (CSEA) Chapter 737 Negotiations**

RECOMMENDATION:

The Superintendent recommends the Board of Trustees open the public hearing, receive comments from the public regarding CSEA Negotiations, and close the hearing.

BACKGROUND:

At the March 10, 2026 Regular Board meeting, the Board of Trustees set the date of the April 14, 2026 meeting as the date upon which to conduct the required public comment on negotiations reopens with the CSEA bargaining unit. The following topics will be discussed during upcoming bargaining sessions.

STATUS:

The CSEA bargaining unit has presented the District with the following topics to be discussed in the negotiations process for 2025-26:

- Article IV: Grievance Procedures
- Article XV: Health Benefits
- Article XVI: Salary
- Article XIX: Proposed New Article: Technology and AI Usage

The Rescue Union School District intends to negotiate the following Articles of the CSEA contract for the 2025-2026 reopens:

- Article V: Working Hours
- Article VI: Vacation
- Article XV: Health Benefits
- Article XVI: Salary

FISCAL IMPACT:

Unknown at this time.

BOARD GOAL:

I. CONTINUOUS IMPROVEMENT

Create and promote practices and environments that foster a culture of continuous improvement by systematically analyzing data, engaging in reflective dialogue, and implementing evidence-based strategies to enhance student learning outcomes, staff professional growth, and overall district performance. **Reflected in LCAP GOAL(S) 1-2-3**

III. STAFF SUPPORT

Attract and retain diverse, knowledgeable, dedicated individuals who are skilled and supported in their commitment to provide quality education for our students. **Reflected in LCAP GOAL(S) 1-2-3**

V. FISCAL ACCOUNTABILITY

Keep the district fiscally solvent and stable through prudent LCAP aligned budget processes in order to meet the needs of all of our students, staff and schools. **Reflected in LCAP GOAL(S) 1-2-3**

RESCUE UNION SCHOOL DISTRICT
2390 BASS LAKE ROAD
RESCUE, CA 95672

NOTICE

OF PUBLIC HEARING

NOTICE IS HEREBY GIVEN that the Board of Trustees of the Rescue Union School District will hold a public hearing at the District Office Board Room, located at 2390 Bass Lake Road, Rescue, CA, on Tuesday, April 14, 2026 at 6:30 p.m.

The Public Hearing for Public Comment on Openers for CSEA Bargaining, 2025-2026, will be held during the Regular Board Meeting.

If you wish to address the Board regarding this item, you may do so during the hearing.

If you have any questions, you may contact Dustin Haley, Assistant Superintendent of Curriculum and Instruction at the District Office at (530) 677-4461.



Food Services

RESCUE UNION SCHOOL DISTRICT
NUTRITION SERVICES

APRIL 2026

Meet Our Team

Central Kitchen Office

Nicole Briggs is the Food Service Secretary. Nicole wears many hats to ensure the department runs smoothly. She keeps the menus up to date, handles the nutritional analysis, takes care of invoices, makes sure all the kitchens are fully staffed each day and so much more. She is a great addition to the team this year!



Meet Our Team

Central Kitchen Cooks



Tashina Clarin and JoAnne Ruggeri

JoAnne's and Tashina's day starts at 5am! They handle all food orders and deliveries, oversee food production, transport records and more.

Meet Our Team

Central Kitchen Staff

Our Central Kitchen staff help make all our freshly prepared items, process fresh fruits and veggies and make sure the sites have everything they need for the day.



Mandy Sebastian



Chanda Sjtovedt



Julie Fruge

Meet Our Team

Rescue Elementary

This is our busiest elementary school, serving an average of 500 meals/day!



Julie Fruge, Amy Warney and Autumn Sierra

Avg # breakfast: 140

Avg # Lunch: 360



Meet Our Team

Green Valley Elementary

Green Valley had new flooring put in over the summer.

Avg # breakfast: 140

Avg # lunch: 230



Heather Rexford and Dawn Shelton



Meet Our Team

Jackson Elementary

Avg breakfast #: 163

Avg lunch #: 231



Irene Areia and Izzie De La Garza



Meet Our Team

Lakeview Elementary

Avg breakfast #: 200

Avg lunch #: 222



Justine Ramquist, Elissa Gentemann and Kerry Jeffrey



Meet Our Team

Lake Forest Elementary

Avg breakfast #: 111

Avg lunch #: 211



Heather Sweet and Michaela George



A new before-school breakfast option was tested in September and was a success. We serve about 30 meals before school starts.

Meet Our Team

Marina Village Middle School

Avg breakfast #: 178

Avg lunch #: 374

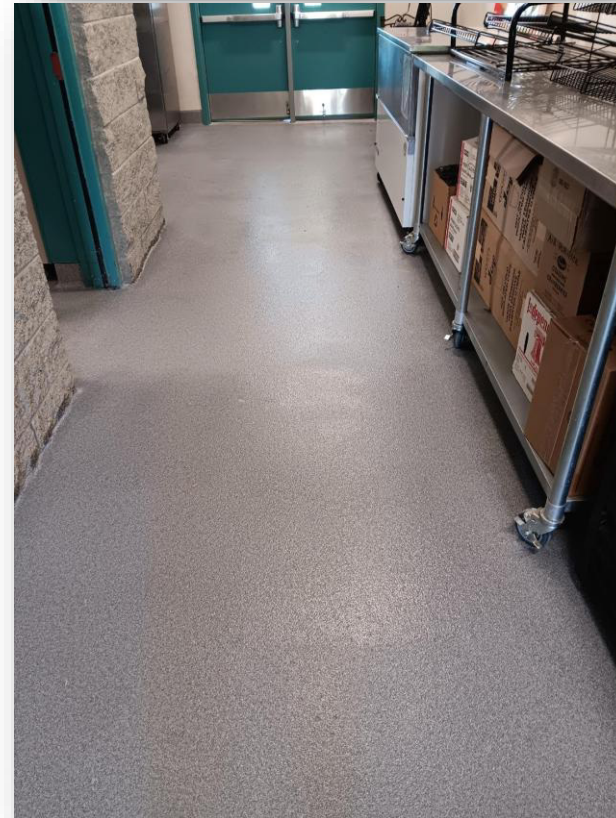


Leslie Thompson, Sue Peiffer, Becca Harte



Marina Village Middle School

Over summer the Marina Village kitchen had new flooring, a 3-compartment sink and a long wall shelf installed. It also had a new coat of paint. The staff loves the upgrade.



Meet Our Team

Pleasant Grove Middle School

Avg breakfast #: 42

Avg lunch #: 321



Tashina Clarin, Chanda Sjotvedt, Charisse James



This School Year

Procurement Review

- ▶ Reviews occur every 8 years
- ▶ CDE looks at an overview everything you have purchased in the last school year, including written procurement procedures and code of conduct documents.
- ▶ They choose to do a deep dive into one vendor from each purchasing category: Micropurchase, Simplified Acquisition, Formal Bid
- ▶ Vendors chosen were Linq School Nutrition, Kahler General Contractors and Francis Distributing
- ▶ 40 documents were provided
- ▶ The review closed on April 2nd with no findings.



This School year



Administrative Review

- ▶ Review occurs every 5 years
- ▶ CDE looks at EVERYTHING! (Financial info, menus, meal applications and more)
- ▶ Starts with the OAT (Offsite Assessment Tool): 11 sections, 85 questions, over 30 documents uploaded
- ▶ Month of Review - March, look at meal applications, DC lists, claims, menus
- ▶ Week of Review - Week of March 23rd . Choose 2 sites and look at production records and all meal documentation and nutritional information for the menu that week
- ▶ Day of Review - 2 sites are chosen for an on-site visit and review. Sites chosen are Jackson elementary and Marina Village.
- ▶ CDE will be onsite: May 4th to review documentation and observe the Central Kitchen
May 5th at Marina Village to observe lunch service
May 6th at Jackson elementary to observe breakfast and lunch service

Continuous Improvement

Listening to feedback

- ▶ Training overlap for new staff
- ▶ Welcoming environment
- ▶ District Services Survey Feedback
- ▶ How can we improve long student lines

Growth from 2024-25 to 2025-26

- ▶ 4 new staff had overlap to help with the onboarding and training
- ▶ Kindness and patience were emphasized as core priorities throughout our professional development trainings and staff meetings, reinforcing their importance in our daily interactions with students and colleagues.
- ▶ District Services Survey “Attitude Score” improved from 4.25 to 4.50 (the goal is a 4.0)
- ▶ Focus on Lake Forest

This School Year

Helping TK/K students in the meal line

Question: How can we help the TK/K students get through the meal line faster?

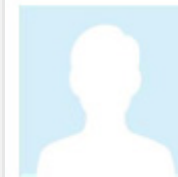
- ▶ The TK/K students can find it difficult to remember and enter their lunch # in the pin pads
- ▶ This can slow the meal line

Answer: Install pin pads with built-in scanners

- ▶ We piloted new pin pads with built in scanners at Lake Forest.
- ▶ TK/K students were given id cards they could scan.
- ▶ This worked really well and we brought in new pin pads for all elementary sites.



Rescue Union Elementary School District



Test Test
Kindergarten Grade

Lake Forest Elementary
2025/2026



This School Year

Collaboration with School Gardens

Goal: Reduce food waste and support the gardens by providing scraps for composting.

- ▶ Met with Gina Johnston to brainstorm ideas
- ▶ Purchased buckets to help sites store scraps for the garden
- ▶ One barrier: not all sites can compost at this time.

Goal: Use food from the gardens in the kitchen

- ▶ We'd love to be able to serve students veggies grown in their school garden
- ▶ Some barriers: harvest amount doesn't meet volume we need, need food safety protocols in place
- ▶ We are working on setting up protocols and are discussing which veggies we can use (sugar snap peas, tomatoes, cilantro)



This School Year

Our a-la-carte items contain no artificial dyes!

California Assembly Bill 2316:

- ▶ California schools must eliminate foods containing certain synthetic dyes from items sold or served on campus by December 31, 2027.
- ▶ These dyes include Red 40, Yellow 5, Yellow 6, Blue 1, Blue 2, and Green 3.
- ▶ To support compliance with this law, we have already removed all à-la-carte items containing these dyes from our offerings.





This School Year



Farm to School Expansion

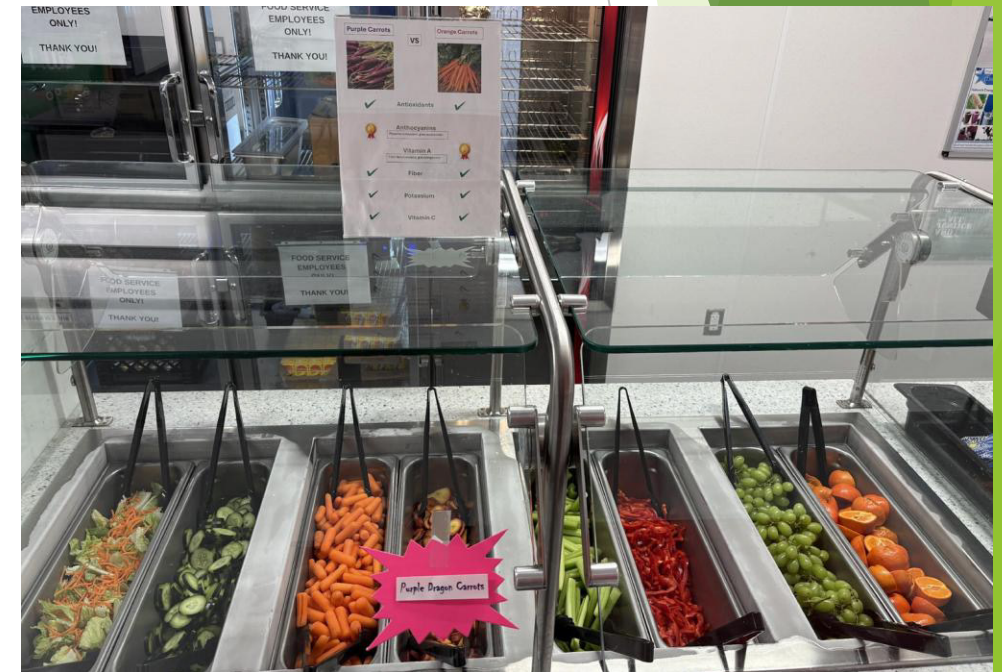
We remain committed to purchasing locally grown farm fresh produce.

We have continued our partnership with Spork Food Hub:

- ▶ Salad mix from Spade and Plow Organics, San Martin CA
- ▶ Strawberries from Royally Grown Farm, Salinas CA
- ▶ Kiwis from Wild River Fruit, Marysville

This year we added another local food hub called The Farmers Marketplace:

- ▶ Mandrins from Bearing Fruit Orchards in Penryn and Fable Farms Citrus in Loomis
- ▶ Cilantro from Triple B Farmstead in Loomis





This school year



Fruit/Veggie of the Month

Each month we highlight a fruit or vegetable from a local farm. In March we brought in strawberries.

Other produce highlighted:

- ▶ Red Pears from Stillwater Orchards in Courtland
- ▶ Purple Dragon Carrots from Alemaya Farms in Guinda
- ▶ Jicama from Sweet Valley Produce in Merced
- ▶ Blood Oranges from Yanez Farm in Davis



Rescue Union Food Service

Fruit of the Month: *Strawberries*



Strawberries are nutrient dense, low calorie and packed with Vitamin C... more Vitamin C than oranges! Their red color comes from anthocyanins, powerful antioxidants providing anti-inflammatory and cardiovascular benefits. Strawberries are also high in fiber and other vitamins and minerals such as folate, manganese and potassium.

You might be thinking... "is it strawberry season?" Well, on the Central Coast of CA, it's always strawberry season! The delicious red, ripe strawberries we are serving in our schools are from L.O.V. farms in Santa Maria, CA. They are a caring, family run farm, committed to delivering delicious, fresh produce. They can be found at the Davis Farmers Market and our schools. We remain committed to supporting local farmers and serving California grown produce whenever possible.

This School year

Nutrition Education

We also post flyers in kitchen highlighting our produce of the month and providing nutritional information.



Veggie of the Month
Sweet Potatoes




Orange Glazed Sweet Potatoes with Cranberries

Sweet potatoes are a sweet starchy root vegetable. They come in a variety of sizes and colors, including orange, white and purple. Sweet potatoes are high in fiber which helps digestion and gut health. They contain vitamins A, B, C and E and minerals copper, potassium and manganese which help support vision and immunity.

The sweet potatoes are being purchased from **We Grow Farms**. It is grown and harvested locally in West Sacramento. They are a community farm that plays an active role in the local food system as they regenerate the land they cultivate.

Purple Carrots	VS	Orange Carrots
		
✓	Antioxidants	✓
🏆	Anthocyanins <small>Powerful antioxidant, gives purple color</small>	🏆
✓	Vitamin A <small>From Beta Carotene, give orange color</small>	🏆
✓	Fiber	✓
✓	Potassium	✓
✓	Vitamin C	✓

Kumquats



What the heck is a Kumquat???

A kumquat is a citrus fruit with a sweet rind and tart pulp.

How do you eat it?

Eat the **whole thing!** No need to peel.

- 1) Squeeze between your fingers
- 2) Chew **quickly** to mix the sweet rind and tart pulp.



Kumquats have

- ✓ Vitamin C for immunity
- ✓ Fiber for digestion
- ✓ Antioxidants for fighting inflammation





This School Year

Entree Hits and Misses

What worked?

- ▶ Charcuterie Bistro Box
- ▶ Pasta w/ Meat Sauce for Middle School
- ▶ Strawberry Salad
- ▶ Sloppy Joes
- ▶ Teriyaki Dunkers with F



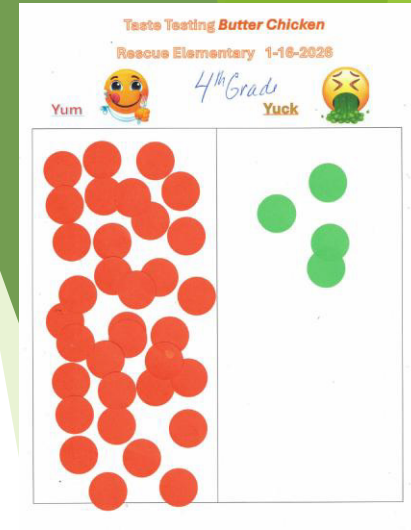
What didn't?

- ▶ Hot Ham and Cheese Croissant
- ▶ Asian Noodle Salad



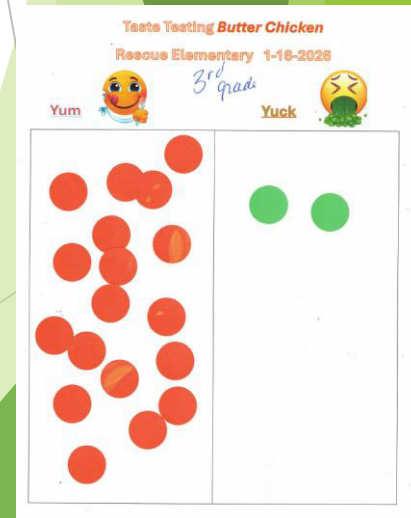
Next School Year

New Menu Items



We will be trying some new flavor profiles next year, such as:

- ▶ Butter Chicken Curry
- ▶ Sweet and Sour Chicken
- ▶ Thai Sweet Chili Chicken
- ▶ Italian Salad
- ▶ Bbq Chicken Bacon Wrap
- ▶ Bbq Rib Sandwich
- ▶ Breakfast Croissant Sandwich



Next School Year

Trends in the National School Lunch Program (NSLP)

California legislature is focused on ultra-processed foods and phasing them out of school meals

- ▶ AB 1264, signed in 2025
- ▶ Defines ultra-processed foods and a timeline for phasing them out of school meals
 - **2026-2028:** State agencies define and identify the foods of concern.
 - **2028-2029:** Schools begin phasing them out.
 - **2032:** Vendors cannot sell those foods to schools.
 - **2035:** Full prohibition in school meals.

“A food or beverage that contains certain industrial additives AND is high in saturated fat, sodium, or added sugar, or contains a non-nutritive sweetener.”

Added Sugar Limitations

- ▶ This school year
 - Breakfast cereal - 6 gm or less per ounce
 - Yogurt - 12 gm or less per 6 oz
 - Flavored milk - 10 gm or less per 8 ounce
- ▶ 2027-28
 - Added sugars must be <10% of total weekly calories

USDA and the Department of Health and Human Services released new dietary guidelines in January.

- ▶ Currently no changes to NSLP guidelines
- ▶ Changes might include:
 - What types of milk can be offered at Breakfast and Lunch.
 - Increased protein requirements.
 - Possible elimination of vegetable sub-groups.

