



Fiscal Year 2025-26

Food Service Program Update

Dr. Kimberly McGrath, Superintendent

Dr. Chris J. Kim, Chief Business Official

Introduction

Dr. Kimberly McGrath

REED UNION SCHOOL DISTRICT

Update on Dee's Organics

The District recently received notice that Dee's Organics will be withdrawing from the school lunch program. Their final day of service will be Friday, December 19th, 2025, which is the last school day of the calendar year.

Secured Partnership with Revolution Foods

Under CA Public Contract Code §20118 a Districts may “piggyback” onto a contracts awarded by other Districts’ competitively bid contract.

Why a “Piggyback” MOU?

Speed: Allowed RUSD to transition vendors quickly (3 week turnaround).

Compliance: Maintains alignment with state procurement rules and federal NSLP procurement requirements.

Cost Consistency: Ensures pricing matches competitively bid rates.

Reduced Administrative Burden: No need to run a full RFP while still maintaining audit-defensible procurement.

REED UNION SCHOOL DISTRICT

Revolution Foods

A Certified B Corporation and registered Public Benefit Corporation founded in 2006.

An Experienced School Food Vendor with partnerships with more than 22 School Districts.

Production Kitchen located in the East Bay Area.

<https://www.revolutionfoods.com/about/>

“Piggyback” MOU and Contract Key Points

Service to begin on January 6, 2026.

MOU extends through June 30, 2026 (6 Months).

Contract rates of \$4.25 per lunch and \$2.90 per breakfast—both below current NSLP reimbursement rates of \$5.69 and \$3.46.

School Food Authority Designation

RUSD remains as the School Food Authority (SFA) for Ross and Kentfield School Districts.

REED UNION SCHOOL DISTRICT

Key Dates

Monday, December 15th: Revolution Foods Introduction and Staff Training

Friday, December 19th: Last Day of Service by Dee's Organics

Tuesday, January 6th: First Day of Service by Revolution Foods

Key Metrics

Increasing Student Participation Rates

Use of Recyclable/Compostable Containers

Ongoing Feedback on Food Quality

Delivery Window Compliance (7am - 10am)

Compliant Production Records, Temperature, and Transit Logs

Timely Lunch Menus and Allergen Lists

Secure Distribution Networks (i.e. Milk and Fruit)

Correct and Timely Invoicing