The Chopping Block



A Publication of the Wisconsin Association of Nutrition & Foodservice Professionals

Issue No: 5

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September is

National Food Safety

Month

About National Food Safety Month

The National Restaurant Association's National Food Safety Month was created in 1994 to heighten awareness about the importance of food safety education. Each year, a new theme and free training activities and posters are created for the restaurant and foodservice industry to help reinforce proper food safety practices and procedures. The training materials are based on the association's ServSafe food safety training and certification program, which is the industry's gold standard for such programs.

For more information, visit FoodSafetyMonth.com.

Founded in 1919, the National Restaurant Association is the leading business association for the restaurant industry, which comprises more than 1 million restaurant and foodservice outlets and a



workforce of 14.4 million employees. We represent the industry in Washington, D.C., and advocate on its behalf. We operate the industry's largest trade show (NRA Show May 20-23, 2017, in Chicago); leading food safety training and certification program (ServSafe); unique career-building high school program (the NRAEF's ProStart); as well as the Kids LiveWell program promoting healthful kids' menu options.

For more information, visit <u>Restaurant.org</u> and find us on <u>Facebook</u>, <u>Twitter</u>, and <u>Instagram</u>.



Hope to see you all next week. It's not to late to join the Fall Conference in Eau Claire. We will have some great speakers and a tour of Chippewa Veteran Home.

Just a reminder that we will be collecting for the Eau Claire food pantry at our conference. Our goal is to get at least 200# of goods. I will post the list of items needed in this newsletter again. Make sure nothing is outdated as they can't use those just like us in our facilities. Everyone that donates will get a raffle ticket for some great/fun prizes. The more you donate the more raffle tickets you get. 1 ticket for up to 5#, 2 tickets for up to 8# and 3 tickets for anything over. If you prefer to donate money that is great also. It is a very good cause. Also, if you have done something for your local food pantry please share info with me because it will all count and help us work towards the Diamond award.

Please feel free to contact me or any of the board members if you have any questions/concerns.

I am very honored to be your WI ANFP President and I will do my best to help our organization grow with your help.





Save the Date!!!

September 12 – 13, 2019 A.N.F.P. Fall State Conference: "Sharing our Knowledge with Others"; Sleep Inn and Suites Conference Center, Eau Claire, Wisconsin 54703 (See program details in newsletter)



April 23-24, 2020 A.N.F.P. Wisconsin State Conference; The Plaza Hotel, Wausau, Wisconsin. Details upcoming!

September 17-18, 2020 A.N.F.P. Wisconsin Fall State Conference

Location: La Crosse, Wisconsin

Join us and our Minnesota A.N.F.P. members for great networking opportunities, collaborative professional development C.E.U.'s and a river boat cruise! Watch our website for updates!





The Government Affairs Committee Impact Team ANFP Members for 2018/2019 is: Renee Taylor, Marcia Kittleson, Laura Knutson, Marlene Adelmeyer, Penny Matuszewski and Millie Zarate.

On July 16, 2019, CMS posted a document of PROPOSED changes to the Long Term care CoP's conditions of Participation/Medicare and Medicaid Programs Requirements for Long Term care Facilities.

One item CMS is proposing to changes to, is the education requirement for Director of Food and Nutrition Services. Their rationale is because stakeholders are "concerned about a workforce shortage of certified dietary managers and the financial costs imposed on existing experienced staff to obtain specialized training". CMS acknowledges that set standards for the person leading the department is important.

This is only a proposal and is open for comments, so the CURRENT RULES ARE STILL IN EFFECT. Once the comment period is over, CMS will review and thoroughly vet them before any decisions and rule changes will be made. ANFP is currently analyzing this proposal and preparing comments to help maintain the standards of our CDM CFPP credential.

CMS looks forward to feedback until September 16, 2019. Comments may be submitted electronically:

https://www.federalregister.gov/documents/2019/07/18/2019-14946/medicare-and-medicaid-programs-requirements-for-ong-term-care-facilities-regulatory-provisions-to

As a Certified Dietary Manager, Certified Food Protection Professional, we need to share our expertise with the Government Officials, so they better understand how we are trained and qualified professionals. A Certified Dietary Manager, Certified Food Protection Professional (CDM, CFPP) has passed a nationally recognized credentialing exam offered by the Certifying Board for Dietary Managers. Continuing education is required to maintain this credential. The exam is written by content experts, and administered by an independent professional testing company. The exam consists of 160 questions that have been pre-tested and proven valid and reliable. Questions cover five competency areas which fall under these major headings: Nutrition, Foodservice, Personnel and Communications, Sanitation and Food Safety, and Business Operations. Please contact members of the Impact Team or Sheila Luhman CDM,CFPP—Sheila.luhman@atticangel.org.

Items needed in food pantries Healthy cereals and oatmeal

Kids' snack items (juice boxes, individual applesauce's, etc.)

Toilet paper

Diapers and wipes

Jars and pouches of baby food

Personal hygiene products, like sanitary pads

Toiletries like toothbrushes, toothpaste, shampoo, deodorant, lip balm

Dry pasta





Jars of pasta sauce

Canned fish and meat (salmon, tuna, ham, turkey pop-top cans are best)

Canned vegetables and fruit

Milk, (canned, or powdered)

Peanut butter

Canned beans

Canned and dry soups

Baking mixes that require only water

Spices

Mission: Position the Certified Dietary Manager as the expert in foodservice management and food safety.

Vision: The Certified Dietary Manager is the cornerstone of the collaborative Dietetics profession.



September 12, 13, 2019 Fall Conference, Sleep Inn Suites Conference Center, Eau Claire, WI

April 23, 24, 2020Spring Conference, Plaza Hotel, Wausau, WI



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It's been a fast moving and very busy summer! Where did the summer go? The high school and college football season has started, and the pro season is getting underway on Sept. 5th. Have you got your tailgate parties planned at your facilities? Sunday or Monday night football specials planned. Share them with us! We want to know what you did in your facility. Send me what you did along with some pictures and I will get it in the newsletter.

September is National Food Safety Month. What did you do to promote this in your facility. I know there are creative minds out there. Again, share with everyone so that we can get everyone doing September National Food Safety Month events.

Until next month....Live Long, and remember......Failing to Plan is Planning to Fail!









3rd – Wanda Scholl

4th - Courtney Holub, Sheree Malvitz

6th - Analee Maynard

8th – Lorinda Duffy

12th – Judy Verges

13th - Bruce Link

14th - Susan Birkey

15th – Rebecca Chenier, Laura Malcak

16th – Mary Merkley-Zimmerman

17th – Brandon Wolf

19th - Barbara Orcutt, Carolyn Pearson, Amy Robb

20th - Kurt Seebacher

21st - Cheryl Paradise

22nd - Tanya Beck, Rebecca Tessman, Sandra Wankowski

25th – Amanda Kosiboski, Julie Magerowski, Ann Olson

27th - Faustina Nath

30th - Amanda Jones





Eat Better, Eat Healthier Month

National Apple Month

National Caramel Month

National Cookie Month

National Pickled Peppers Month

National Popcorn Poppin' Month

National Pretzel Month

Vegetarian Awareness Month

1st Week of October – No Salt Week

1st Week of October – National Chili Week

2nd Week of October – American Beer Week

2nd Week of October – National Food Bank Week

2nd Week of October – National School Lunch Week

2nd Week of October – National Pasta Week

3rd Week of October – National Kraut Sandwich Week

3rd Week of October – Pickled Peppers Week

4th Week of October – Chicken Soup for the Soul Week

2nd Thursday – National Dessert Day

3rd Saturday – Sweetest Day

1st – World Vegetarian Day; Pudding Season Begins; Home-made Cookies Day

Eat Country Ham Month

National Applejack Month

National Chili Month

National Dessert Month

National Pizza Festival Month

National Pork Month

National Seafood Month

- 2nd National Fried Scallops Day
- 3rd National Caramel Custard Day
- 4th Cinnamon Roll Day (Sweden)
- 5th National Apple Betty Day
- 6th National Noodle Day
- 7th National Frappe Day
- 8th National Fluffernutter Day
- 9th Moldy Cheese Day; Submarine-Hoagie-Hero-Grinder Day
- 10th National Angel Food Cake Day
- 11th National Sausage Pizza Day; World Egg Day
- 12th National Gumbo Day
- 13th National Yorkshire Pudding Day
- 14th National Dessert Day
- 15th National Chicken Cacciatore Day; National Roast Pheasant Day
- 16th World Food Day
- 17th National Pasta Day; Four Prunes Day
- 18th National Chocolate Cupcake Day
- 19th National Seafood Bisque Day; Oatmeal Muffin Day
- 20th National Brandied Fruit Day
- 21st Apple Day; National Pumpkin Cheesecake Day; Caramel Apple Day;
- 22nd National Nut Day
- 23rd National Boston Cream Pie Day; National Canning Day
- 24th National Bologna Day; Good and Plenty Day
- 25th National Greasy Foods Day
- 26th National Pumpkin Day; Pretzel Day; Mince Meat Pie Day
- 27th National Potato Day
- 28th National Chocolate Day; Wild Foods Day

- 29th National Oatmeal Day
- 30th National Candy Corn Day; Buy a Donut Day
- 31st National Candy Apple Day

Kitchen Safety

Ε	С	Ι	Р	R	F	L	Α	М	Ε	S	Т	0	Н
Α	C	R	Ε	Т	Α	W	Α	S	D	Т	Т	V	0
Ε	W	Ε	Т	F	L	0	0	R	Н	Ε	S	K	T
Ε	R	С	Н	I	Р	P	Α	N	Н	P	W	S	Ι
В	N	С	Α	Α	S	0	٧	E	N	D	0	0	R
C	U	Р	В	0	Α	R	D	D	0	0	R	E	0
0	R	Α	W	М	E	Α	Т	E	0	E	S	0	N
S	Р	Ι	L	L	Α	G	Ε	D	L	R	С	0	0
R	E	L	Т	Т	E	K	G	N	I	L	I	0	В
0	L	P	0	I	S	0	N	I	N	R	S	Α	M
D	I	R	Т	Υ	D	I	S	Н	Ε	S	S	N	L
Α	V	Н	С	Α	Ε	L	В	L	T	Ε	0	K	0
Ε	F	I	N	K	P	R	Α	Н	S	Ε	R	Α	Н
٧	W	Ε	L	D	N	Α	Н	N	Α	P	S	Ε	0

ICE DIRTY DISHES **BOILING KETTLE** CUPBOARD DOOR WET FLOOR OVEN DOOR **PETS** CHIP PAN PAN HANDLE RAW MEAT **BLEACH** FLAME POISON **SPILLAGE** SCISSORS SHARP KNIFE WATER HOT IRON

Play this puzzle online at : https://thewordsearch.com/puzzle/38067/



CDMs Cultivating Roots

Rallying Organizations & Officials in Training Standards

CULTIVATE

cul·ti·vate

- 1. grow or maintain
- 2. apply oneself to improvement or development
- [] Yes, I would like to support CDMs Cultivating Roots.*

 *Corporate contributions cannot be accepted; only personal contributions can be made to ANFP-PAC.

Cultivate, Grow, REAP!

CONTACT INFORMATION

Membership ID#:	Full Name:		
Address:	City:	State:	Zip:
Phone:	Fax:	E-mail:	
Occupation:	Employer:		

PAYMENT INFORMATION

[]\$1 []\$5 []\$10 []\$25 []0	ther			
[] Enclosed is my money order or check, payable to ANFP-PAC					
Please check one: [] Visa[] Discover [] Mastercard [] American Express					
Name on card:					
Credit Card #:	A. I.	CVV#:	Exp. Date	e: / /	
Billing Address:					
City:	Stat	e:	Zip:	_	
Signature:	Date	e:	3		

QUESTIONS? Contact Mindy Theesfeld at 800.323.1908 x128.

Paid for by Association of Nutrition & Foodservice Professionals Political Action Committee (ANFP-PAC). Contributions or gifts to ANFP-PAC are not deductible for Federal income tax purposes.

Learn about...



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Getting to know you:	
Name:	
Mailing Address:	
Email Address:	
Place of Employment:	
Adminstrator Name:	
Administrator Email Addre	ess:
Birthdate:	(birth year optional)
Husband:	Children:
Siblings:	
Family:	
Where I was born:	
Where I grew up:	
My Dream job:	
Hobbies:	
Interesting facts:	
Favorites (movies, tv, boo	oks, color, flower(s), etc)
Your favorite getaway:	
	to: Bruce Link, CDM, CFPP, 504 Russell 971 or fssolutions13@live.com



ANFP Wisconsin Fall Conference September 12th and 13th, 2019

Sleep Inn and Suites Conference Center

5872 33rd Avenue, Eau Claire, Wisconsin 54703

Reservations: (715) 874-2900 Booking #: ANFP

Room Rate: \$70.00 plus tax

Please make your reservations by August 28, 2019 to get this reduced rate.

Conference Registration Fees:

Early Bird: \$55.00 before August 28, 2019; After August 28, 2019: \$100

Students: 50% off your first year of membership (write "student" on registration). Retired members \$50; Guest rate same as member. Registration day of conference: \$115.00					
Name:	Member #:				
Name and facility	as you would like it to appear on your name badge:				
Address:	Email:				
Thursday: Soup and S	andwich Luncheon Friday: Motel Continental Breakfast				
Do you have any die	etary restrictions for meals?				
Send registration	Send registration and check made payable to: ANFP Wisconsin by				

Wednesday August 28, 2019 to:

Joh Holfeltz, 527 South 17th Avenue, West Bend, WI 53095