

Wren Notes



2026 Spring Conference - Registration at US Foods, Lexington
The SCANFP Spring Conference was held March 11 - 13, 2026.
Thank you to US Foods for your partnership and use of your amazing facility.

Join Us on Facebook to Stay Connected

Search - South Carolina ANFP

(Official Site has a cover photo of Myrtle Beach)



The SCANFP will be presenting a “One Day” seminar on August 7th. Cost of registration will be \$100. Six CEUs - Lunch Provided More information coming soon!

2026 Annual Conference & Expo
June 15-17, 2026
Rosen Centre Hotel
Orlando, FL
Registration Now Open!



Food Safety and Sanitation Training

The South Carolina Department of Agriculture has an entire page on their website to help you with your training needs in English, Spanish and Chinese.

Check out the site at

<https://agriculture.sc.gov/divisions/consumer-protection/retail-food-safety/educational-materials/>

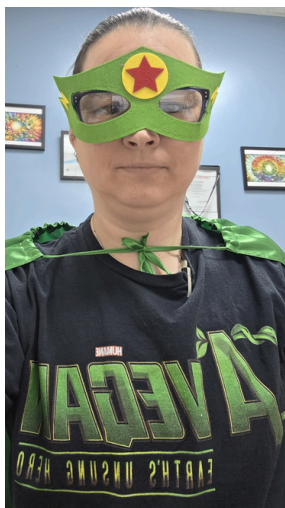
Monthly Newsletters, Fruit & Vegetable Reports, Livestock Reports, Recalls, and other Industry Information



Letter from the President:

Hello beautiful SC ANFP Members! I miss having fun with you all and can't wait to do it again with you soon. I hope you all are not sick of seeing my face just yet as I will be your SC ANFP President for another year. SC ANFP is working on a few upcoming exciting things, like Colliding with NC ANFP once again this fall, double the fun!

As you all know, being on the board or a committee is a volunteer position so I would like to take a few minutes to just recognize our hardworking board! *Sheila Fudge* and *Crystal Grant* have really stepped up and taken on their roles as President Elect and Vice President a few months early after having a board member needed to step down for personal reasons. These ladies are really killing it when it comes to learning their new roles! After years of having *Jeri* as our treasurer, I was fearful for our money to be in anyone else's hands; however, *Paige Thibault* has far exceeded expectations and is a wonderful steward of the SC ANFP money. *Ian Gooding*, as your Brand Ambassador is working diligently to get the CDM name out there and recognized with the help of *Rick Schmitt*, who is also your wonderful Newsletter Editor/Webmaster and my cohort when it comes to keeping up with the Facebook and Instagram pages. *Fareeda Alston*, as your secretary is a voice for you all when it comes to ensuring that we are keeping on track with ensuring that we remember we are working for YOU! Last, but certainly not least, *Audrey Thomas*, as busy as that woman is, she is a great support as the Past President for everyone on the board. Not to forget our committee chairs, *Jo Labelle*, even through retirement works hard to ensure that our new and student members feel welcomed into the state as your membership chair and *Jeri Tallon* is still around as your hospitality chair (who doesn't love shopping for door prizes, candy and give aways for the members) LOL 😊💎 (Continued on Page 7)



Hero Day

for Nursing Home Week

at E. Roy Stone Veteran's Pavilion

Columbia, South Carolina

Brandy Layne, BSHM, CDM, CFPP

Photo from 5/15/26

Share your photos with fellow CDMs on
Facebook or Instagram

SCANFP Members

Remember to update your Profile information when you renew your ANFP Membership. This helps us all stay in touch with important association news and offers and assures that you are a member in South Carolina.



**CDMs
Update Your
Disaster Plans!**

***ANFP Mission - Build an inclusive and diverse community of experts in foodservice management and food safety through:
Education, Advocacy and Research.***



**SC and NC ANFP
have joined forces for the
2026 Fall Conferences in
Myrtle Beach, SC.**

Save the Date!

October 7-9, 2026

**Quality Industry Education
Networking
Great Venue & Food
Fun Getaway**

***More information will be available in
August for Registration***

**Grande Shores Ocean Resort
877-219-8878**





CMS: General Competencies for All Foodservice Workers

CMS requires that all foodservice workers demonstrate the following key competencies:

1. **Infection Control** - Proper hand hygiene, glove use, and cross-contamination prevention; hair restraints; covering wounds; understanding foodborne illness causes.
2. **Food Safety** - Following facility policies on food brought in by visitors; safe equipment/facility use; fire safety knowledge; reporting accidents.
3. **Hygiene** - washing hands before and after food handling, after contact with residents' skin/secretions; proper handling of utensils and dishware.
4. **Compliance** - Adhering to resident dietary plans, respecting cultural/religious preferences, and following menu and nutritional adequacy guidelines.

Keep training records on file as you may be asked for documentation to verify training programs. Prepare your staff for interviews with inspectors.

Tips for a Successful Survey

1. Be Hospitable - Show off your operation. Provide snacks, beverages and meals to inspectors. Check on them often and refresh ice.
2. Create a binder of all pertinent information that inspectors will ask for - menus, certifications, diet policies, disaster agreements. Have this information ready to present at the beginning of the survey.
3. Prepare your staff for food temp checks, proper portion sizes, hand hygiene and glove use, employee health procedures, labeling and date marking, dented can procedures, cleaning list location, SDS location, how to use fire extinguishers and Ansul system.
4. Funnel all documents requested through facility ED or Director of Nursing and keep copies of everything submitted.
5. Train staff to be pleasant and restrain poor attitudes and rudeness.
6. Keep all foodservice areas clean and sanitary, organized, and free of refuse/boxes.
7. Make sure that all products are dated. Remove any product that is expired or out of date by labels.
8. Inspect all produce for quality and useability. Toss anything questionable.
9. Place dented cans in holding area.
10. Keep chemicals out of the food production area except when in use.
11. Keep dumpster area clean and doors/lids shut. Keep lids clean and on trash cans.

AI: The Cutting Edge Advantage in Foodservice Management

Rick Schmitt, CDM, CFPP



Greg Ray, CDM, CFPP, presented a superb training session on AI at the SCANFP Spring Conference. For those of you that are sceptical about using data systems to complete tasks, you should try it before you knock it. AI is a time saving tool developed to make your life easier and increase your production as a manager.

Here are six ways that I have found that AI can help you tremendously:

1. Writing performance evaluations and commendations.
2. Creating forms and spreadsheets to track numerous functions of your operation.
3. Accurately predicting/forecasting product usage.
4. Creating professional grade print media - menus, flyers, logos. The logos for “Beat the Heat” and “When the Carolinas Collide” were created with AI.
5. Creating training PowerPoint presentations. The data you input will give you a structure of slides to modify. Add information, change the style, etc., how you see fit.
6. Create design renders for remodeling service space.

Play with AI to get used to it. ChatGPT has free use, and there are several other AI generators available on the internet - possibly even licensed for your operation already through your corporation.

SCANFP Needs You: Call for Volunteers

Behind every successful organization is a group of dedicated people who step up and make things happen—and SCANFP is no exception. Our association doesn't run itself. It thrives because of members who are willing to share their time, ideas, and leadership.

We are currently seeking volunteers for key board positions, including Secretary, Treasurer, and Vendor Expo Chair, as well as committee members to support our ongoing programs and events. Whether you're an experienced leader or looking to get more involved, there's a place for you to contribute.

Volunteering is more than filling a role—it's an opportunity to shape the future of our organization, strengthen our professional community, and grow your own leadership skills along the way.

If you've ever thought about getting more involved, now is the time. Step forward, get engaged, and help move SCANFP forward.

Article written with AI

Letter From the President (Continued)

We are still looking for a few good volunteers to take on Education and Social Media. If you are interested, please reach out. Even through busy lives and chaotic work schedules, these people work hard to ensure they can provide the best possible education for the SC ANFP members. Please take a moment to thank them the next time you see them, Lord knows I appreciate every single one of them.

Look forward to information about the summer 1-Day conference on August 7, 2026 at Rolling Green Village in Greenville, SC and the fall conference October 7-9, 2026 at Grande Shores in Myrtle Beach. If you know a speaker or vendor that would like to be a part of one of these meetings please reach out.

I hope everyone has a safe and happy summer. I look forward to seeing your smiling faces soon!

Sincerely,

Your SC ANFP President

Brandy Layne, BSHM, CDM, CFPP



SCANFP Financial Transparency



From the Treasurer

Greetings. I am providing a financial breakdown for the fall (2025) conference. As you can see a great deal was spent on F&B.

I have a couple of surveys for the membership that I will be emailing out over the summer. In the meantime, I would like you to think about what we can do to not be wasteful in the future.

1. We can ask people to RSVP to any extra events.
2. We can Not do a Welcome Reception and have a buffet style lunch on Thursday of the fall conference. This, of course, would be an added expense.

The Fall conference is not meant for the Association to make money, but losing over \$3000.00 annually is also not sustainable. There are operating expenses, and we only receive \$1600.00 from ANFP annually. Please think about my proposals and let me know if you have any ideas or insights. You can email me @ treasurerscanfp@gmail.com . Thank you!

Paige Thibault, CDM, CFPP
SCANFP Treasurer

Fall Conference 2025

Revenue

Registrations: 33

Registration Income: \$6000.00

Total Vendor Income: \$437.50

Revenue: \$6437.50

Expenses

Grande Shores: \$5948.36 (F&B \$3920.42)

Fall Membership: \$1699.63

Door Prizes: \$202.24

CDM Award: \$74.25

Speaker Fees: \$1496.85

Candy: \$140.02

Tip for Conference Attendant: \$100.00

Total Expenses: \$9661.35

F&B Breakdown

Welcome Reception (Booked for 50 ppl)
\$838.93 (20 attended)

Daily Breakfast, Lunch Thursday and
Snacks - \$3081.49

Spring 2026 Conference

Revenue

Registration - \$1950.00

Expenses

Hotel - \$1438.56 (Rooms for Board)

Door Prizes - \$151.49

ANFP Session - \$50.00 (Technical Issues)

Speaker Fees - \$118.50

Candy & Ice - \$69.48

Total Expenses: \$1828.03

