



**OrganicFreshFingers**  
*The Better Way to Feed Your Kids!*

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## **About Organic Fresh Fingers**

Everyone knows that school lunch must improve. Four years ago, we set out to make it happen. Organic Fresh Fingers, Inc. has invented a new model for providing lunch which allows us to provide fresh, local, natural and organic, high quality food. We have developed our Fresh n' Local meal program for schools and corporate childcare facilities allowing 11,768 children to participate in our school lunch programs to date.

In our 3 ½ years in business, we have developed approximately 25 entrees following and reimbursable by both the USDA Child and Adult Food Program as well as the National School Lunch and Breakfast Programs.

Facilities receive an aluminum bake pan with a frozen, handmade entrée inside – our “Homestyle Bakes” – by direct delivery once or twice per week. They also receive fresh fruit and vegetables that when combined with the entrée and milk complete the reimbursable meal.

The convenient design of the “Homestyle Bakes” allows facilities to serve fresh, hot, handmade, delicious food by simply re-heating the entrée and combining it with fresh fruits and veggies. We never use any artificial colors, ingredients or preservatives, or high fructose corn syrup.

We provide a customized menu (sample menus attached) for each facility and we provide nutritional analysis for each of the entrée items. Our delivery driver loads food into the facility's cold storage, rotates older foods to the front and generally makes the food easily accessible to anyone preparing the lunch on any given day.

We assist our customers in all aspects of creating and storing compliance documents for federal reimbursement requirements and we provide expert consulting to ensure correct administration of the government reimbursement programs. Our facilities pay us directly and sell meals to individual students themselves.

Our Fresh N' Local meal program is providing healthy delicious food and expert service to schools and facilities in Oregon. We currently provide a complete, customized lunch program for charter schools, private schools, childcare development centers, and community organizations such as YMCAs and Boys & Girls Clubs.

## **Our Team**

**Evann Remington**, Founder/President

**Patrick Ireland**, Director of Operations

**David Bair**, Head Chef

**Alexis Jean**, Director of Marketing and Communications

**Loren Heacock**, Customer Service and Delivery

## **Fresh n' Local Lunch Program At-A-Glance**

- Fresh, Local, Organic and Nutritious Food handmade with care
- Organic fresh fruits and vegetables and hormone-free milk
- Convenient and easy heating and serving of food
- No artificial colors or flavors or high-fructose corn syrup
- No worrying about what time food will arrive each day – meals are delivered two days in advance
- No need to hold or reheat food at safe temperatures for hours before service
- Sustainable and environment-friendly
- Child and Adult Care Food Program compliant with expert assistance
- Dedicated delivery and customer service representative
- Monthly customized menus provided
- Will provide special diet accommodations
- Vegetarian students able to participate in hot meal program.

## **Introduction to a Fresh n' Local Hot Lunch**

Organic Fresh Fingers works with child care facilities and schools to provide healthy, locally-sourced hot lunch, breakfast and snack programs. Our food is all vegetarian, and is a combination of organic, healthy, locally-sourced, and fresh ingredients. Every entrée is served with a fresh organic fruit and vegetable and hormone-free milk. Most of our snacks and breakfasts are served with either a fresh fruit or vegetable. We never use artificial colors or flavors or high-fructose corn syrup in our food. Our menus are well-balanced, nutritious, and, in the children's opinion as well as our own, delicious.

Additionally, all our food follows the National School Lunch Program guidelines as well as the USDA Child and Adult Food Program guidelines, and we provide expert service to initiate and maintain documentation that is compliant with those programs. Our program is designed to make serving a handmade, healthy hot lunch as easy and convenient as possible.

Following is a description of how our Fresh N' Local meal program works from start to finish. Our lunch program requires a freezer and refrigerator, oven, knives, cutting boards, dishes, cups and utensils (or disposables) in each facility.

We work with each facility to develop a monthly menu that reflects their needs and preferences. The food is then prepared and baked at our kitchen facility in Salem, OR. Entrees – what we call our “homestyle bakes” – are prepared from scratch, fully cooked and then frozen in aluminum pans designed to go straight from freezer to oven. Fresh vegetables are delivered fresh or prepared and frozen. Fresh fruit is washed and delivered whole. Milk will be delivered in gallon jugs or half-pint cartons.

Food will be delivered to the facility 1-2 times each week, with meals delivered two days in advance of the day of service. At the time of delivery, our delivery and customer service specialist will place food in the facility's freezer and rotate meals from freezer to fridge so that each meal is thawed and ready to be baked on the correct day.

Each day an hour and a half before lunch time, the appointed lunch coordinator at each facility will remove the thawed bake from the fridge and place it in a 350 degree oven to bake for an hour and a half, until it reaches an internal temperature of 165 degrees. Fifteen minutes before service, the vegetables will also be heated for 15 minutes when necessary. Fruit will be sliced or served whole, according to the facility's preference. Entrée bakes and vegetables are intended to be served hot from the oven, with little to no waiting time.

After service, aluminum baking pans are discarded. Dishes and utensils are recycled (if using disposable) or washed.

Breakfasts and snacks are delivered ready to serve with minimal preparation required.

## **Advantages of a Fresh n' Local Hot Lunch**

The advantages of our Fresh n' Local meal program are many. We strive to be as sustainable as possible, with little waste. We are experts at implementing, documenting, and administrating the USDA Child and Adult Food Program and National School Lunch Program, and provide this service to every facility. We provide nutritional information, ingredient list and nutritional analysis prepared with USDA-approved software for every entrée.

Monthly menus are prepared and supplied. Food is served hot, with no waiting time between heating and serving. This prevents the need to hold or reheat food at a safe temperature, and decreases the possibility of bacteria and germs. Meals are always delivered at least two days in advance, so that there is never any question whether food will be ready and available at the time of lunch service.

The facility will have a dedicated delivery and customer service representative who will insure that food is delivered on time, meals are rotated and ready on the day of service, milk jugs are recycled, and anything else the facility might need is taken care of.

Prior to implementation, our company will hold a parent and teacher night, where we will explain the program, answer any questions, and offer samples of the food that will be served. We will also hold a training session prior to beginning service and can be available onsite during the first two weeks of service to help transition to the new program.

The greatest advantage of our Fresh n' Local meal program is that children are fed natural, handmade, fresh, healthy meals that will enhance their growth physically, emotionally and mentally.



## **Sensational Entrée Selection** (2010-2011 school year)

### **Homestyle Pot Pie**

A delicious blend of garbanzo beans, carrots, onions, celery, and peas topped with a buttery flaky crust like no other. No one can ever believe this is a vegetarian option!

### **Chili Verde**

A Southwestern favorite! Navy beans, tomatillos, green chiles, and a blend of Mexican spices combine to make a hearty, filling meal.

### **Mozzarella Pasta Bake**

Penne pasta tossed in ripe tomato sauce layered with fresh mozzarella cheese provided by Spring Valley Dairy.

### **Enchilada Bake**

Corn tortillas, black beans, green chilies, and enchilada sauce with cheddar cheese makes a wonderful south-of-the border lunch. This is always a favorite!

### **Spaghetti w/ Lentil Tomato Sauce**

A thick, hearty marinara sauce flavored with fresh herbs and spices. Lentils add protein and texture similar to your favorite meat sauce, and hearty whole wheat pasta completes the meal.

### **Bean and Rice Burrito**

There is nothing better that can be wrapped in a flour tortilla than our special blend of brown rice, pinto beans, tomato sauce, and spices.

### **Mac and Cheese**

The real thing...cheesy, creamy and delicious!

### **Tamale Pie**

A delicious filling of pinto beans, cheddar cheese, veggies, tomatoes, and spices with a yummy homemade, cornbread topping.

### **Red Lentil Hash**

A healthy, hearty hash made from lentils, potatoes and onions mixed with fresh herbs.

### **Veggie Quiche**

Our homemade, flaky pastry crust and a delicious egg custard studded with fresh veggies and cheddar cheese.

### **Vegetable Soup**

A hearty, filling soup! Fresh veggies, kidney beans, lentils, and whole wheat mini star pasta in a savory broth and paired with a fresh, whole wheat roll.

### **Split Pea Soup**

This isn't your mother's split pea soup! This delicious soup is served with a fresh, whole wheat roll to make a complete meal.

### **Egg Fried Rice**

An Asian-inspired favorite! Rice tossed with green onions, scrambled eggs, peas, carrots, sesame oil and soy sauce.

### **3 Cheese Pizza Bagel**

Large handmade bagel half, coated with our secret fresh pizza sauce and loaded with mozzarella, cheddar and parmesan cheeses.

### **Roasted Garlic Pizza Bagel**

Large handmade bagel half, coated with our decadent white roasted garlic sauce and sprinkled with fresh mozzarella cheese.

### **Messy Moes**

Just like your mom's sloppy joes, but better! Lentils, onions and bell peppers with a yummy, tomato based sauce served on a whole wheat hamburger bun.

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## **Organic Fresh Fingers Snack Options:** *(choose two per snack)*

Raisins	Cheddar Cheese Stick
Fresh Organic Veggie Sticks	Yogurt
Fresh Baby Carrots	Graham Crackers
Fresh Fruit	Whole Wheat Crackers
Apples Slices	Hummus
Organic Blueberry Granola	Hard Boiled Egg
Organic Raspberry Granola	Bagel & Cream Cheese
String Cheese	Cottage Cheese
Sunflower Seeds	Applesauce
Bran Muffin	

## **Organic Fresh Fingers Breakfast Options:**

Oatmeal & Raisins	French Toast with Fresh Fruit Topping
Hard Boiled Egg & Applesauce	Bran Muffin & Fresh Fruit
Cereal with Fresh Fruit	Fresh Fruit & Yogurt
Waffles with Fresh Fruit Topping	Fresh Fruit & Cottage Cheese
Pancakes with Fresh Fruit Topping	

Organic Orange Juice  
rBST Free 2%, whole, and skim milk