

Portland Public Schools Nutrition Services Purchasing Profile

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Statistical Information:

- Operating Budget: \$22 million
- Purchased Food Budget: \$7.0 million
- Supplies Budget: \$500,000
- Food Cost per meal: ~\$1.48
 - * Entrée: \$0.50-0.65
 - * Fruit/Vegetable: \$0.25-0.31 (~\$0.12-\$0.15 per serving)
 - * Grain/Bread: \$0.10-0.15
 - * Milk: \$0.22

Free and Reduced Price Meal Eligibility:

- 30% of Portland's 50,000 students are eligible for free and reduced price meals.
- 33 schools (out of 85 schools total) have more than 50% of students eligible for free and reduced price meals.
- 13 CEP sites

Participation Data:

Average Daily Breakfast	8,000
Average Daily Lunch	18,000
Average Daily Suppers	3,000
Fruit & Vegetable Program	23 school sites
A la carte sales	0

Nutrition Services Key Purchasing Initiatives:

- Identify origin of purchased products for purposes of tracking food miles.
- To the extent allowed by Law, give preference to goods and services produced within the State of Oregon when all things are equal with competing offers.
- Promote Harvest of the Month and increase purchases from Oregon farmers to the extent allowed by law.
- Reduce-eliminate the following ingredients:
 - High fructose corn syrup
 - Artificial colors

- Artificial preservatives
- *Trans* fats
- Artificial sweeteners
- Antibiotics in chicken and turkey (CRAU) and other animal products
- Hormones in beef and other animal products
- Bleached flour
- Purchase products grown and produced using sustainable practices.
- Purchase food as close to its natural form as possible, minimally processed.
- Purchase food with minimal ingredients.
- Assist with implementation of district-wide wellness policy and administrative directive.

Food production:

- On-site food production kitchens: 86

Procurement/Bid information:

- PPS uses PlanetBids as their bid platform. Interested parties are encouraged to sign up with PlanetBids for notifications and information.

Delivery requirements:

Product	Delivery Site	Frequency
Milk	Schools	2-3 times per week
Bread	Central Warehouse	4-5 times per week
Fresh Produce	Central Warehouse	Daily
Dry Groceries	Central Warehouse	2-3 times per week
Frozen Food	Central Warehouse	2-3 times per week
Disposable Supplies	Central Warehouse	Monthly

Sales Calls Policy:

- Samples accepted on initial sales call: Yes
- Appointment necessary: Yes
- Preferred day and time of sales calls and scheduled appointments: Monday through Friday, 8am-2pm
- The following product documentation needs to be provided for each item when making a sales call:
 - CN Label or Manufacturer’s Formulation Statement
 - Nutrition facts label
 - Ingredient list
 - Approximate price per serving
 - Cooking instructions
 - Case and pack size
 - Preferred: suggested recipes and menu descriptions
 - Preferred: examples of school districts currently using food