



YCSUD NUTRITION SERVICES NEWSLETTER

October 2026



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October Birthdays

10-8 Florence Atkerson
10-12 Carina Devaughn
10-14 Heidi Long
10-14 Brennan Sargent
10-18 Dianna Pantoja
10-19 Hilda Valle
10-25 Adriana Rivera
Rangel
10-26 Martha Zaldivar
10-29 Pardeep Kaur

ALL STAFF MANDATORY KEENAN TRAINING

All staff must complete their Keenan Training online. When you sign into your Keenan Account, your assignments will be listed, along with due dates. Please work with your kitchen manager to complete the mandatory training before their respective due dates. If you need assistance with your login information, please reach out to Ann Waid in the Nutrition Services Office at (530) 790-2628.

SAFETY IN THE KITCHEN

Take a minute and calibrate your thermometers. Thermometers should be calibrated weekly at a minimum. If a thermometer is dropped, it must be washed and sanitized and recalibrated.

Here are the steps to calibrating a probe thermometer:

You can calibrate a food thermometer using an ice water bath to ensure it reads 32°F (0°C).

Ice Water Method (Recommended)

1. Fill a glass with crushed ice, then add cold water until the glass is full. Stir well.
2. Insert the thermometer stem at least 2 inches into the ice water. Make sure it does not touch the bottom or sides of the glass.
3. Wait 30 seconds or until the temperature reading stabilizes.
4. Check the temperature. The thermometer should read 32°F (0°C).

How to Adjust Your Dial Thermometer

Keep the probe in the ice water. Use a small wrench or pliers to hold the calibration nut under the dial head, then turn the face until the needle points to 32°F.



SEAN AVRAM

Cafeteria Manager,
Butte Vista School



Sean is a wonderful Kitchen Manager who brings kindness, positivity, and a sense of calm to everything he does. He always wears a smile and treats both staff and students with genuine patience, respect, and care.

His warm and peaceful spirit creates a welcoming environment, and his positive attitude is something those around him truly appreciate.

Sean approaches tasks with dedication and attention to detail, always willing to step in and lend a helping hand whenever and wherever he is needed. His willingness to help, work together, and contribute wherever he can is a wonderful example of what it means to be a true team player. He is a genuine pleasure to work with, and we are grateful for the kindness, positivity, and dedication he brings each day.

Thank you, Sean, for all that you do, for the care you show to others, and for being such an important part of our team. We are so happy to celebrate you and all that you bring to Nutrition Services!



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