

COMPLIANCE:

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Is your National School Lunch Program 100% compliant with state and federal regulations?

Superintendents are not necessarily experts in running a NSLP program, or adding breakfast choices, or snack offerings, or grab-n-go items, or staying up on the regulations from the USDA, rather they are experts in education. In one of our most recent company-wide seminar training sessions, we discussed the latest USDA regulations and the complexities. The USDA regulations book is a few inches thick, hard to understand, and not a particularly compelling read.

As a food service expert, the sum is greater than individual parts. You have the power and resources of an entire team focused on delivering nutritional services to your school community, all while being 100% compliant. Why not take advantage of this strength? Solving day-to-day operational issues are no longer your problem. Delegating has its perks. You can focus on increasing test scores, welcoming new staff and faculty, and building relationships with school board members and parents. Taher, Inc. has decades of food service experience in operating a successful school lunch program. It is our company's expertise.