

Dining Room Advisory Council-Minutes

Thursday June 13, 2024 1:30pm Roadrunner Lounge
Representative and Residents Invited- in Person Meeting

1. Call to Order and Determine Quorum

- A. The meeting was called to order at approximately 1:30.
- B. With 10 representatives present, quorum was acknowledged.
- C. May Minutes were approved as presented.

2. Announcements and Comments – Leo Bell, Jr., Chair

- A. There will not be a DRAC meeting in July, consistent with the by-laws and common practice in years past.
- B. The next meeting will be on Thursday August 8, 2024.

3. Dining Services - Ex-Officio Member Reports.

A. Guy Fanelli- Director Dining Services

- The tilapia served in the Lakeview is sustainable farm raised seafood. The supplier is Compass. It vets the quality of all food that it provides very carefully so that the tilapia its customers receive does not come from tainted sources. In addition, except for salmon, all ocean caught seafood is IQF (individually quick frozen) on the boat when caught to ensure quality and freshness. Compass only provides major brands like Kraft. It supplies food for 18 other food services, including Wolfgang Puck restaurants and Chartwells Dining Services for schools, grades K-12.
- Effective July 1, and for the first time in 3 years, the price of cycle meals will increase by 5% to \$12.10. (In case you are not familiar with the jargon, cycle meals are the choice of 3 entrees served with 2 sides and soup or salad on the cafeteria line at lunch, two of which are available for supper.) At this rate and with the new allotment of \$384 per month for meals, residents will still be able to have one meal each day on the meal plan and the current level of service can be sustained. By comparison, the increase in cost of other “away from home” or restaurant dining is currently 8%.

- The number of flies has been greatly reduced. Two methods of eradication have been implemented. First, in the evening poison plates have been placed in the Lakeview and in the kitchen. Within the first 30 minutes after they were set out, there were 20 dead flies on a plate. The areas near the dumpsters and by the doors were also sprayed with poison. Second, commercial UV light fly traps were installed at entry points into the buildings. These traps attract flying insects which are caught on glue boards reducing the number of flies.
- Whenever anyone submits a comment card and requests a reply, they get a reply unless the comment is a statement for which no reply is appropriate.

B. Brian Graybeal -New Resident Services Director BSTW is on a vacation planned before he accepted this position. He will return June 17, 2024.

C. Nikki Villa-Dining Services Manager

- At present, with the arrival of the most recent hire, the front of the house is at full staffing. The most recent additions to the staff are Abigail and Matilda. Welcome to them. Temporary name tags for new staff are ordered for use until permanent ones are made.
- Father's Day brunch reservations are full at 312. Take out is from 10:30 until 11. Buffet closes at 2:30. On June 15, the Saturday before, early dine-in service is in effect (4 to 5:30).
- Thanksgiving in June, the next theme day meal, will be Wednesday June 19th.
- The next **Prix Fixe Dinner** is Saturday June 22. **Reservations are required** for all meals—both take-out and dine-in. Those wanting take-out meals must reserve their meals by signing up on the clipboards at the cashier's stand in the Lakeview.
- On July 1, the quarterly sides will be revised. Chicken Tenders will replace the shrimp basket on the menu (fried shrimp will still be available in the mixed seafood basket) and Spaghetti Bolognese will replace the chicken fettucine Alfredo. The vegetarian entrees will carry over to the dinner menu.

- The July 4 meal from Rudy's BarBQue is a resident sponsored event with Susan Griffith as host in charge. This meal will be charged to the catered living account, NOT the meals account.

D. Jeronimo Espiritu – Chef

- Welcome to the three new cooks are Margarita, Roger and Johnathan.
- Henry, one of the dishwashers has been helping out on the serving line.
- Chef will address the firmness of pasta, especially when served in casseroles.

E. BOTH and FOTH nominations

Henry Beas was voted July BOTH employee of the month.

Adela Chimal was voted June FOTH employee of the month.

4. Standing and Ad Hoc Committee Reports

A. Dining Room Committee-Chair Leo Bell, Jr.

The Kitchen Tour on June 26 at 2 p.m. is full. After that tour, the next Kitchen Tour will be in September. Date to be determined.

The next Wine Tasting from 1 to 3 on Friday July 12th is full. If interested, please add your name to the wait list. It may be possible to increase the available spaces a bit. The \$28 fee covers the cost of both wines and the charcuterie board prepared by Chef.

The next Coffee with the Chef should have been July 4. This has been rescheduled to Tuesday, July 2, 2024.

The recent marriage of Bette Ann Adams' was acknowledged with congratulations and well wishes for a long and happy marriage.

B. Quality Control Committee-Vice Chair Sandi Snyder's report was presented by Secretary Barbara Wilson.

44 cards were received showing 71% compliments and 127.3% critiques; 55% positive quality and 20% negative quality and 57% positive taste and 2% negative taste. There were many compliments for the Mother's Day Buffet and the B&A. Report attached.

C. Menu Committee –No meeting was held this month.

D. Webmaster Committee-Webmaster Ron Miller

- June website Reports for May usage were emailed to all representatives. The reports confirm DRAC features of both

Uniguest (formerly TouchTown) and the Portal continue to be well used by residents. Report attached.

- Uniguest training that will cover all aspects of the app will be provided on Monday June 17, 2024 from 2 to 4. There will be 4 speakers and an opportunity for Q&A. Residents may attend the full presentation or only the topics that relate to services they will use—like ResEasy.

5. DRAC Representative Comments.

- A. A selection of fresh fruits and vegetable for purchase from the Bistro was requested. Response: This has been tried in the past. Sales were affected when the appearance of fruit was not perfect. At times, it was necessary to throw out unpurchased fruit. Packaging issues exist because the smallest quantity that could be purchased was too large, For example, apples are only sold in lots of 88 and oranges are only sold in lots of 120. During Covid, the store stocked some produce.
- B. Recently chicken legs and meatloaf seem to have been on the menu several times a week.

6. Old Business None discussed.

7. New Business As previously noted, there will be no July DRAC meeting,

8. Resident Comments

Two residents expressed differing impressions about the red beans and rice. One felt there was too much rice. Another thought there was an abundance of red beans and the proportions were just right.

There was a request for more desert options for our diabetic residents—more sugar-free ice cream, sugarless jello, also some non-dairy frozen desert items.

There was an inquiry about gluten free pasta. Some chick pea pasta is used. There are already buns and crusts available on request.

9. Adjourn The Meeting was adjourned at approximately 2:09 p.m.

10. NOTICE OF NEXT MEETING

The next meeting will be held on **August 8, 2024, at 1:30 p.m., in the Roadrunner Lounge.**

ATTACHMENT FOR 4.B.

DRAC QC Report Number 6
Period covered May - June 2024

DRAC MEETING June 13, 2024

Each monthly QC report covers mid-month to mid-month due to official DRAC meeting schedule.

Staff Mentions

FOH

Kirsten
Michael
Beatrice
Dee
Adela
Victor

BOH

COMMENT CARD REPORT

<u>Breakdown</u>	Percentage
Total Cards Received (44)	100%
Complements (31)	71 %
Critiques (12)	27.3%
Quality (pos 24)	55%
(neg 9)	20%
Taste (pos 25)	57%
(Neg 1)	2%

Notable

- Many complements for Mother's Day Buffet and B&A
- Flies in the Lakeview, anything to fix this?

Respectfully Submitted
Sandra Snyder
DRAC QC Chairman

