

Cafeteria Chronicles: Maysville School District 7

At **Maysville School District 7** in Maysville, OK, switching from prepackaged donuts and snack cakes at breakfast to hot, scratch-made meals resulted in a big reduction of added sugars. At lunch, the district began sourcing local beef to replace processed meat in tacos, meatballs, burgers and spaghetti, which helped reduce sodium by 50% in their lunch offerings! Funding from the Healthy Meals Incentives (HMI) grant allowed the district to purchase critical equipment such as a double oven, dishwasher, garbage disposal and generator. Not only did the new equipment provide efficiency, but they also reduced stress on the staff and improved food quality overall.

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