

Roseville City School District



René Yamashiro
Director of Food Services

Roseville City School District

School Nutrition Program

400 Derek Place, Suite D
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Water Source
Municipal

Brief Description of Business:

René Yamashiro is the Director of Food Service for the Roseville City School District and manages the School Nutrition Program, which is responsible for preparing breakfast and lunch for students in 30 individual schools. There are over 17,000 students, ranging from kindergarten through eighth grade, serviced in this School Nutrition Program. Full prep kitchens heat and serve kid-friendly meals with a variety of fruits and vegetables available on salad bars and in salads.

Application:

For the Roseville City School District two separate Element FS2180 ozone systems are used to protect their students against food borne pathogens and greatly decrease the opportunity for cross contamination. Ozonated water is used to wash and sanitize their produce and to sanitize the hands of employees preparing food for students.



Produce is a particular concern for school food service programs. Meat and seafood are served fully cooked – a process that kills common food borne microorganisms. Produce is most often served uncooked; the only step to reduce pathogens on the surface of produce is rinsing during the preparation process,

and most food service operators use only municipal water, which does not kill microorganisms or remove chemical residues, such as pesticides and herbicides. Rinsing produce with ozonated water introduces a highly effective antimicrobial intervention step at the food service location, an additional barrier against food borne illness for students.



FS2180



with René Yamashiro

How long have you been in this profession?

19 years

What did you do before coming to the Roseville School District?

I was the Production Supervisor of a food processing center for another school district which had the capability of producing 23,000 school meals/day. Prior to that, I was a food service supervisor for a county pre-school program and dietary manager for a skilled nursing facility.

What is your biggest sanitation concern as a manager?

A child getting food poisoning is my biggest concern.

What made you decide to try ozone for your food safety program?

Any additional safety feature I can use in my operation benefits my customers.

What did you use before?

Produce was washed with municipal water, and although this is a common practice, water alone does not kill microorganisms – ozone does. For hand washing we used antimicrobial soaps and continue to do so but have added ozonated water for a more effective final rinse.

Did the ecological aspect of ozone (the “green” aspect) factor into your decision?

Somewhat. The fact that ozone is a “clean technology” is great, but I am mostly interested in the effectiveness of ozone as an antimicrobial agent on food.

How is ozone better for your operation?

Ozone makes our food safer. We are bringing in more and more fresh produce to provide our students with healthier options. Washing our produce with ozonated water kills many more pathogens on produce than plain water.

How would you justify the cost benefit of ozone?

The health and welfare of our students is my number one priority. Anytime you can prevent food poisoning it’s a benefit. I don’t lose customers or get a reputation of making kids sick.

What advice can you give other school food service program managers who are considering ozone?

Any school foodservice program serving fresh produce should consider ozone for produce washing.