

Service Model Options

Below are summaries of the three service models available to charter schools that choose the Charter School Institute (CSI) as their SFA:

Self-Operational

This option gives the school the ability to prepare meals on site and allows the school to control its menu and food quality.

- A competitive bid must be done for food and milk. Currently CSI works with the RPS Food Cooperative and helps schools with milk and bread bids.
- The school would hire staff to prepare meals and run the food service operation. CSI would train school staff in School Nutrition Regulations and help with Meal Benefit Applications, School Applications for CDE, Food Processing with CDHS, and complete the school's monthly reimbursement claim.
- The school would need a fully operational kitchen and must meet all state and local health codes and obtain a license to operate a retail food establishment.
- Prices for paid and adult meals are determined based on food, labor, and other direct and indirect costs. The price of paid and adult meals should cover the cost of production. Schools may sell a la carte items as well to generate revenue.

Contract with a Food Service Vendor

Meals are either delivered hot or cold and heated before serving. Schools do not have to prepare the food, and don't need a fully operational kitchen to use this method.

- Using the Request for Proposal (RFP) process, CSI secures a fixed-fee contract per meal, which may include labor. RFPs are approved by the state agency and sent to all state-approved vendors to solicit proposals. This may also be done by CSI for milk if not provided by the vendor.
- The fixed cost per meal can include the labor needed to serve the meal and run the point-of sale provided by the vendor. Otherwise, the school will provide staff to serve and/or run the point of-sale. Depending on the labor duties outlined in the RFP, the school may need to provide staff to complete other admin duties, such as the submission of weekly/monthly logs or sending out account balance notices to families.
- The school will likely need a commercial refrigerator and warmer. The school must meet all state and local health codes and obtain a license to operate a retail food establishment.
- Prices for paid and adult meals are determined with consideration for the fixed cost per meal.

Contract with the Local School District

Meals are delivered by the Local School District. This is typically cheaper than purchasing meals from a Food Service Vendor.

- CSI approves a contract for meal delivery between the school and local district. The school pays a fixed cost for each meal ordered.
- While dependent on the district, the school will likely need to provide staff to serve, run the point-of-sale, clean, and complete other admin duties, such as the submission of weekly/monthly logs or sending out account balance notices to families. These services may be included in the contract to be provided by the district but is not common.
- The school may need a commercial refrigerator and food warmer. The equipment may be provided by the local district. The school must meet all state and local health codes and obtain a license to operate a retail food establishment.
- Prices for paid and adult meals are determined by considering the fixed cost per meal ordered and the school's labor needs.

We would love to hear from you!

CSI is honored to partner with Colorado charter schools. For a free consultation to identify which service model may be right for your school, feel free to call or email us! Please contact our Director of School Nutrition, Ilene Agustin, at IleneAgustin@csi.state.co.us or call (720)765-2981.

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