



Woodbridge School District:
Wellness & Tools for Schools
Committee Reports

2025-2026

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2025-2026 Wellness Committee



Tri Annual Assessment Results

- 1) Wellness Policy-Beecher has very strong Policies on Nutrition Education, promoting healthy eating, and providing adequate time for physical breaks.
- 2) Opportunities for Growth- Beecher will continue to monitor the local and federal requirements and try to stay ahead of the curve when reviewing the wellness policy.
- 3) Conclusion- Overall Beecher has a wonderful Wellness plan that is put in place in the cafeteria, classroom and beyond. Students are encouraged and taught to make healthy choices at school. The hope is the choices can be reinforced in the community as the students grow.

Farm to School

June -Farm to School Team attended CT Farm to School Institute

CT Grown for CT Kids Week October

- All School Corn Shucking event- followed by tasting
- Hydroponic lettuce tasting (on salad bar daily)
- Massaro Farm Salsa Tasting (now on menu when salsa is served)

All School Events

- Pasta tasting-local 2 ingredient fresh pasta made with CT grown grain fresh milled- (on menu when pasta is served)
- Sunflower Planting
- Milk Blind taste test. Current 1% vs farm fresh 1%

Won CSDE Spring Great Plates competition

Cafeteria

- Extended Day Cooking club with Miss Jen
- Staff trained to encourage taking of fruit and vegetables
- More scratch cooking when possible
- More diverse menu with culturally relevant menu items
- Smart Snacks- only snacks approved by USDA and CSDE are sold

Cafeteria

- In August the staff had hands on training with regional farm to school coordinator for Local Food Prep
- Selected for CT Grown for CT Kids Grant for a meet the farmer event in Fall 26
- Selected for New England Dairy Council Bulk Milk Grant
- Harvested Lettuce and served on the salad bar grown in the green house
- Partnered with PTO for Arts Night Fruit and Vegetable edible display



Beecher Road School
BLIND MILK TASTE TEST

Can you taste the difference with Local Milk?



Mountain Dairy for the Win!

CT FRESH ED

Winner: Great Plates K-12 Sprouted

Woodbridge Public Schools
Jessica Hill, Food Service Mgr.

Local Pasta with Meat Sauce

- Pasta from Passionately Pasta, Wallingford (Grain from Thrall Farm in Windsor)
- Lettuce from H2O Farm in Guilford

CT FRESH ED
CAFETERIA



2025-2026 Tools for Schools Report



What is Tools for Schools?

Tools for Schools is an Indoor Air Quality (IAQ) and healthy school environment program developed by the EPA to assess and improve indoor air quality and maintain the health of students and staff

The Components of IAQ Preventive Maintenance



HVAC and Equipment



Integrated Pest Management



Mold and Moisture



Source Control



Green Cleaning and Materials Selection



Energy Efficiency

Areas of Review

- IAQ questions and concerns
- Review School cleanliness and seek areas for improvement
- Alert/remind staff of policies, procedures, and recommendations to create and maintain a healthy school environment.

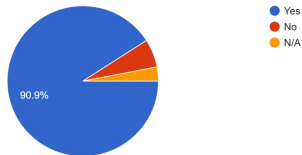
How did we work to achieve our goals in 2025-2026?



2025-2026 Timeline of Events

- TFS introduction at faculty meeting (September)
- Staff survey release (Late September)
- Compile survey results & investigate/address/rectify as many concerns as possible (September/October)
- Meeting #1 - Review results & look for new trends and/or changes from previous data (November)
- Walkthrough #1 - North School (December)
- Submit "classic" TFS surveys to DAS and post to BRS website. (December)
- Walkthrough #2 - South School (February)
- Review written report from IAQ consultant (April)
- Wrap-up meeting to suggest areas of improvement and set goals for next school year. (May)

I understand where fresh air enters my room, and I am keeping it free from obstruction
66 responses



Notable Items Addressed in 2025/2026

Accomplishments

- Introduction and implementation of the Annihilare cleaning system.
- A renewed focus on our classroom area rug replacement cycle.
- 100% staff respondent awareness of the FIXIT work order system & classroom HVAC intake/exhaust locations.
- Identified areas of improvement for the custodial staff.
- Increased reporting and location monitoring of pest activity and strategies to eliminate pests.

Goals for next year

1. Improve staff participation (66 responses this year)
 2. Heighten focus on identifying issues that could be addressed/eliminated in a new building. (e.g. better building-wide dehumidification)
 3. Raise awareness of more CONN-OSHA standards that affect classrooms teachers.
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Thank you for your support!



<https://www.woodbridge.k12.ct.us/district-information/indoor-air-quality>