



Cafeteria Feedback

Questions & Answers

What happened to the O'odham homemade tortillas and fry bread? – Thanks for asking. James Johnson, a Community member and former Museum employee was making them for us by hand when we opened. We had to stop producing hand-made tortillas for several reasons. First, SRPMIC Health & Human Services informed us that we could not continue making the bread on our plow share grill behind the cafeteria kitchen because a) the plow share was not "kitchen grade" equipment; and b) we did not have a fire-grade tent/tarp cover to protect the grill from possible overhead contamination sources (birds, airborne contaminants, etc.). The acquisition of this additional equipment would not have been cost-effective, given the fact that we were only producing 48 to 60 tortillas per day. Additionally, we tried to make arrangements with the Museum to use the covered grill there, but ran into scheduling conflicts, especially since we needed access to the equipment very early in the morning AND five days per week.

Another significant reason we had to stop producing the tortillas was that they cost approximately \$1.00 each. When we explored other options (such as Community members who make them out of their homes), we ran into the same problems as making them ourselves. They were \$10 per dozen; and, the process of making them was not in harmony with Community health codes. As a result, we simply had to stop making the tortillas from scratch on a regular basis. That is not to say we will never do it again -- for special occasions, celebrations, etc. Fry bread is still being made from scratch, but only on Fridays and with a modified recipe. The lard used in the authentic recipes caused production issues, not the least of which was a soggy and/or heavy end product. Thanks, again, for asking.

Will the Sobe Lean you had when the cafeteria opened ever return? It was great – It's back! Sobe Red Grapefruit Lean on the soda machine.

What about a "penny jar" for the penniless? – Good idea! We'll start them soon.

What are you doing for the people who have a 10 am lunch? – We now have daily Grab 'n Go sandwiches in the Java City area out by 10 am every day, together with Grab 'n Go salads, hard boiled eggs, fresh fruit, vegetables & dip, and desserts. Typically, the soups are also ready to go by 10 am. Come on over and check it out if you have the early lunch schedule.

Why is the nutritional information for desserts missing? – The nutritional information shown on line is for items made according to specific ARAMARK recipes where the nutritional information has already been computed in the ARAMARK test kitchens. However, most of the desserts we serve in the cafeteria are from local recipes. As a result, the exact nutritional information has not been calculated. Manager Miriah Smith is working with ARAMARK nutritionists and we hope to be able to supply the information for our local recipes soon. Thanks for asking.

I'm on a low sodium diet. What are you doing for those of us with low sodium diets? – Thanks for asking. We certainly try to limit the amount of salt/sodium added to our daily recipes. However, in order for the content information that is posted on the internet to be accurate, recipes need to be followed. Individuals concerned with their sodium intake can check the content of most items on the internet. Very little salt is added to our soups – sometimes, none at all – relying on other spices, such as cilantro, oregano, dill, etc., to add flavor. We will be highlighting low-sodium offerings on the published menus. Another great choice for low sodium dieters are "made to order" items (some exhibition salads, tacos, stir fry, pizza, etc.) and individuals ordering those items can ask for no salt to be added. Daily at the grill we offer grilled chicken and salmon so that health-conscious individuals will have those no-salt, no-sugar choices. There are diabetic sugarless cookies, sugarless Jell-o, hard boiled eggs, no-salt oatmeal, the salad bar, grab 'n go salads, no-sodium turkey sausage, and seemingly dozens of options for health-conscious folks to choose from to help them follow their diets. If there is anything specific you would like to see (or if you have some great low-sodium recipes for us to try) please pass them along.

Would we get avocado as an alternative condiment at the deli? – Done! Fresh avocado slices are available daily.

Is the salmon served Atlantic or wild caught? – We serve Atlantic Salmon in the cafeteria.

You always seem to be out of Oatmeal late in the morning... – We've noticed – and increased production. Glad you like it!

Is there any MSG in the food? -- ARAMARK adds no MSG to items made in the cafeteria. The only items we know of to contain MSG are the made from scratch Ranch Dressing at the salad bar and some of the Egg/Spring Rolls.

What happened to the Chocolate Frozen yogurt? – We rotate the flavors. It should make an appearance about one week per month.

Kudos & Clouts (Customer Comments, Good & Bad)

- The food is always delicious and the staff is consistently nice. Thank you.
- Recently the muffins and baked goods taste like old refrigerator...they say "fresh" but taste says different.
- I love your smoothies and all of the... individuals that work at the cafeteria are always so friendly and helpful.
- I would suggest extra help at the Java City in the afternoon. They always seem to be backed up.
- The cranberry scones at the open house were wonderful.
- Thank you for everything you did to help make the open house a success. The food and service were fantastic.
- I went to the café on June 8 expecting to purchase Apricot Glazed Pork. It was not available. I was disappointed.
- We had a lot more guests than we expected (at our catering). Thank you so much for your help. Your efforts and timeliness in feeding the unexpected extra guests was greatly appreciated. You are lifesavers.
- I just picked up my sugar free Red Bull from the vending machine! Thanks for getting it in!
- Thanks for the contests. It keeps things interesting.
- Double chicken noodle soup today was great!
- I have been pleasantly pleased with the cafeteria. I find the prices extremely reasonable, and I visit the cafeteria daily. The employees are very friendly and professional.
- Love the fresh deli sandwiches.
- The food is excellent, especially the breakfast omelets. I also enjoy the salad bar with so many ingredients to choose from.
- The Chai latte is great!...The coffee is fantastic!...Thanks for putting a water tab on the soda machine!
- You should get some children's booster seats for when families come – (Great idea! We'll get some!)

To submit your feedback...

1. You can fill out a yellow comment card and leave it in the boxes on the condiment station in the cafeteria. OR...
2. Go on the SRPMIC intranet home page. At the bottom of the right column, click on the link that says "Two Waters Cafeteria". On the next page, click on "Two Waters Cafeteria." On the next page, click on "Feedback." Then, fill in the blanks. **BE SURE TO INCLUDE YOUR E-MAIL ADDRESS**, name and/or phone number if you want a response. We have received several questions that we were unable to answer because we didn't know who sent them. (To skip the process and arrive at the feedback page, [click here](#)) OR...
3. E-mail Paul.Johnston@srpmic-nsn.gov