



Dining Services Committee Agenda

February 19, 2020

Spring DSC Meeting Dates – March 4th, March 25th, April 8th, April 22nd, May 6th.

Please note that all DSC meetings for the spring will be held in **Education Building, Room 110**.

Visit tcnj.sodexomyway.com for more information!

Customer Satisfaction Survey – Take our survey (**February 24th – March 6th**) to let us know how we are doing! Every voice matters! Text “TCNJDining” to 82257 for a survey link, or access the following link in your web browser: <https://tinyurl.com/y45b4vsz>

Chef Frank: We try to utilize all of the feedback that we receive through these surveys, but would love to see and hear constructive feedback - this will allow us to customize and better present YOUR dining program.

Vegan Entrée of the Week – Here at TCNJ Dining Services, we are committed to providing delicious and nutritious foods to ALL of our guests, including those who are vegan! Each week we will be highlighting a Vegan Entree of the Week as a way to showcase options across campus! Not vegan? You can still enjoy these foods! Follow us on social media to see what’s cooking!

- **Week of February 17th** – Vegan Chicken Salad Sandwich at SubConnection at The Lions Den!
- **Week of February 24th** – Vegan Black Bean Burger at Traditions!

BITE App – The BITE App is available to download for FREE from the Apple Store and Google Play, users can now search up menus and nutritional information for The Atrium at Eickhoff and The 1855 Room right from their mobile device! Enter the code **Q6QU6** to find TCNJ in the search results. Let us know what you think!

myDtxt – Did you know you can text message TCNJ Dining directly for information, questions, or feedback?

- Text “TCNJDining” TO 82257 to opt in for info, promotions, upcoming events and details on the dining program!
- Text “TCNJRDN” TO 82257 followed by your message to contact our Registered Dietitian, Puneet Sethi RDN, directly with any dietary questions or concerns!
- Text “TCNJFamilies” TO 82257 followed by your message to be in the know for everything related to your student's dining!

Resident Dining

1. The Atrium at Eickhoff

- **Upcoming Events**
 - Black History Dinner – Thursday, February 20th from 4pm to 9pm with the Black Student Union and the Office of Institutional Diversity, Equity, and Inclusion
 - Mardi Gras Luncheon – Tuesday, February 25th from 11am to 4pm

2. The 1855 Room

- CityScapes: Los Angeles – Wednesday, March 4th from 11:30am to 2pm
- Chicken & Waffles Action Station – Wednesday, March 11th from 11:30am to 2pm

- Chef Spotlight: K’La East – Wednesday, March 25th from 11:30am to 2pm

Retail Dining

1. Fresh Pride Cafe

- It’s a Breakfast Morning! 7:30am – 10:30am | Buy any sized coffee, get a Mindful Muffin 50% off!

2. Education Cafe

- Specialty wraps at Education Café are available as a full wrap or a half wrap! Make it a combo! Add a side salad for **\$2.79** or hot soup for **\$2.69**!
- Save **\$0.20** when you fill your 12oz – 20oz hot mug!
- **NEW!** Pretzel Thursdays! Enjoy a freshly-baked pretzel for only **\$1.09**!

3. The Library Cafe

- Coffee Break | 7pm – 9pm | Daily | Buy any sized coffee, get a bakery item 50% off!
- Save **\$0.20** when you fill your 12oz – 20oz hot mug!

4. STEM Forum Café

- **NEW!** Popcorn Wednesdays! Bags of popcorn will be available for \$2.00!
- Coffee Break | 3pm – 5pm | Monday – Friday | Buy any sized coffee, get a bakery item 50% off!
- It’s a Breakfast Morning! 7:30am – 10:30am
 - a. Enjoy a breakfast sandwich (egg, cheese, meat) and any size coffee for **\$5.39 (over \$0.50 in savings!)**
 - b. Enjoy a breakfast sandwich (egg and cheese) and any size coffee for **\$4.39 (over \$0.50 in savings!)**

5. Traditions

- **Limited Time Offers!**
 - Meatball Parm | February 17th – February 28th | \$8.99
- **NEW!** Pretzel Tuesdays! Enjoy a soft pretzel with beer cheese, jalapeno cheese, and buffalo chicken dip for **\$10.99**
- **NEW!** Churro Thursdays! Enjoy churros with chocolate, caramel, and strawberry dipping sauces for **\$6.99**. Enjoy churros with dipping sauces and two scoops of ice cream for only **\$9.99**!
- Pasta Fridays! Enjoy one of two pasta specials every Friday! **\$5.99**
 - Will be on a weekly rotation – spaghetti & marinara, penne & marinara. The shareable jumbo meatball will be available every week for **\$3.99**
- Roscoe’s Hour – buy an entrée and enjoy an appetizer 50% off! Available 3pm – 6pm, Monday – Friday.

6. TDubs Dining

- **New!** Chipotle Chicken and Queso Fresco Tacos are available until February 29th for **\$4.79**!
- **NEW!** The yogurt bar has arrived! Enjoy an assortment of yogurt, fresh berries, granola, and more and make your own yogurt for snack or meal at TDubs!
Student: Where is the yogurt bar located in TDubs?
Kevin: The yogurt bar has been built into the existing salad bar and will be available daily.
- TDubs Weekly Schedule
 - Monday – Gyros at TDubs Grill
 - Tuesday – Taco Tuesday at TDubs Mexican
 - Two tacos & nachos **\$8.99**
 - Two tacos & chips with sour cream, guacamole, and salsa **\$6.19**
 - Wednesday – Food & Fun Night, S’mores Wrap at TDubs Mexican

- Thursday – Sausage Sandwich at TDubs Grill
- Friday – Chicken & Waffles at TDubs Grill
- Saturday – Waffle Sundae at TDubs Bakery

NEW! Simply To Go Limited Time Offers

- Buffalo Chicken Salad Wrap
- Apple & Peanut Butter Snack

Dietitian’s Events

- Eat Right at Eick – March 5th from 11am to 1pm at The Atrium at Eickhoff
- Mindful Moments – March 26th from 11am to 1pm at Brower Student Center

TCNJ Catering

- All students and student groups are eligible for 20% off their food orders through TCNJ Catering – great for meetings, events, socials and more!

Question & Answer – We invite students, faculty, and staff to share any comments, concerns, or suggestions they may have – what they would like to see in one of the dining locations, etc.

New Business

Date	Issue	Response	Results
2/19/2020	<p>Student Government: Can The Atrium at Eickhoff offer the brown sugar/Sugar in the Raw packets at the coffee station, similar to other cafes that offer brown sugar packets?</p>	Thank you for your suggestion.	<p>Leigh-Ann Herbert: We will need to check with our distributors to see if this type of product is obtainable. Regardless, we will consult with Executive Chef Tony regarding the brown sugar packets.</p>
2/19/2020	<p>Student Government: Will the World Fusion station in The Lions Den be featuring any sort of new cuisine? Do you have anyone that is designated to work at that station specifically? <i>The SG representative shared the idea of potentially offering Korean BBQ as a burrito option.</i></p>	Thank you for your comment.	<p>Chef Frank: The concept at World Fusion is depicted by how well sales do. Currently, the order kiosks are not functioning properly for that station, but once those kinks are resolved, we believe the burrito station will work better.</p> <p>We do have an employee assigned to that station, but if the station is a little slow while the neighboring SubConnection station is busy, he or she will move over to help temporarily but will be available for assistance at the burrito station. They will assist other operations as needed, but are there to serve the burrito station.</p> <p>In regards to the Korean BBQ, that could be an option that we can look into. We changed our name from Eastern Sensations to World Fusion to be able to accommodate whatever concept students would respond to best. We are trying to find something that can keep the parameters of the requirements at the World Fusion station.</p>

2/19/2020	Student: I loved the popcorn at the Red Carpet event and would love to see it more often at Eickhoff! Also, thoughts on maybe a Jewish foods event? Perhaps offer matzo, smoked salmon, etc.	Thank you for your suggestion.	Leigh-Ann Herbert: We enjoyed having the popcorn machine and love being able to provide these kind of experiences at Eickhoff, so please let us know your feedback and what you'd like to see! Ron Pritchard: We will look into the idea of a Jewish foods event, perhaps we can tie it in with the upcoming Passover holiday? Thank you for your idea and I will be happy to discuss with my team regarding future events.
2/19/2020	Student: Yesterday on February 18, 2020, I ordered pesto pasta from The Lions Den and the container was incredibly leaky, it seems that the server added too much pasta and sauce to the container.	Thank you for your concern.	Todd O'Grady: I will touch base with my team and ensure that we are following proper portioning as to avoid these kind of leaks and unstable containers.
2/19/2020	Student Government: Is there anything that we can bring up at our meeting for Dining?	Thank you for your comment.	Ron Pritchard: The feedback is really useful so please focus on that. If you have ideas for upscale dinners, we love doing things like this (Red Carpet, Dining through the Decades, Under the Sea) and combining fun and education. Getting feedback is super important so we know what to focus on.

Resolved Business 2/5/2020

Date	Issue	Response	Results
2/5/2020	Student: Can pasta be served on other days than Fridays at Traditions?	Thank you for your suggestion.	Jen Ekelmann: Friday is the day we chose to offer pasta as different days of the week dictate what events/special offerings are available (such as Pretzel Tuesdays, Churro Thursdays, Dining in the Dark Wednesdays). At this time, pasta is available on Fridays. In the future, we may switch up the specials, and add pasta as a permanent item to the menu. In the meantime, we welcome your feedback and will utilize it as we enhance our menus and offerings at Traditions. Chef Frank: It's difficult to offer pasta on a wider scale in Traditions due to current kitchen restrictions and the lack of a stove, but we are working on solutions as pasta proves to be a popular dish.

Resolved Business 12/4/2019

Date	Issue	Response	Results
12/4/2019	Student: Can there be hot chocolate in the Brower Student Center?	Thank you for your suggestion.	<p>Jen Ekelmann: At this time, we offer hot chocolate at The Atrium at Eickhoff, the C-Store, The Library Café, and Education Café. We also have the Ultimate Hot Chocolate available at Traditions, and will work with the Executive Chef to see if we can offer specialty hot chocolate drinks. We will also partner with the dietitian to see if a Mindful hot chocolate recipe can be provided at Fresh Pride Café.</p> <p>Chef Frank: We like to offer different things at different locations instead of having identical or very similar menus across all locations. The Ultimate Hot Chocolate, in my opinion, is the best hot chocolate we offer and you should try it at Traditions!</p> <p>Student: Doesn't Traditions close early on weekends?</p> <p>Frank: Yes, but Traditions is open late Monday through Friday.</p>
12/4/2019	Student Government: Students would like to see more cream cheese options at OBC Grill at The Lions Den – such as veggie cream cheese.	Thank you for your suggestion.	<p>Jen Ekelmann: That should not be a problem; I will work with The Lions Den management team to see if we can add veggie cream cheese as an offering for bagels.</p> <p>Todd O'Grady: We specify certain items to certain locations. While the veggie cream cheese is available for bagels at other locations such as The Library Café and Education Café, we do not offer it at OBC Grill at this time.</p>
12/4/2019	RHA: Could there be a better system for labeling/sectioning for C-Street Grill options in The Atrium at Eickhoff?	Thank you for your concern.	<p>Alison Peters: We can look into this and work on a solution for the spring semester.</p> <p>Leigh-Ann Herbert: We are working with the Marketing team to see if we can implement clings or other means to help organize and identify offerings at the grill. At this time, our daily offerings can be viewed on the digital screen at the station, and our specials are marked on menu identifiers atop the sneezeguard.</p>
12/4/2019	RHA: Some students have observed gnats near the bakery/drinks machine/ice cream machine in The Atrium at Eickhoff.	Thank you for your concern.	<p>Alison Peters: We do have a certified vendor who helps us combat these pests while upholding the safety and integrity of our food offerings and we will also be more diligent as our staff routinely cleans and wipes down stations as students use them.</p>

12/4/2019	RHA: Are there eggs in the vegan/gluten free food options in The Atrium at Eickhoff?	Thank you for your concern.	Puneet Sethi: You can most certainly request a manager or dietitian to check the package labeling for food items, or if you have questions/concerns, they can be texted to myDtxt and we will be in touch with you. Additionally, you can grab vegan burgers, vegan omelets, and scrambled tofu at our all-vegan station, Vegan Loop.
12/4/2019	Student: Bagels tend to run out at OBC Grill in The Lions Den and sometimes I will get my breakfast sandwich on a roll.	Thank you for your concern.	Jen Ekelmann: I will work with The Lions Den management team to ensure we have enough bagels available for future orders. The management team will be monitoring inventory levels for bagels to ensure we are in stock daily.

Resolved Business 11/20/2019

Date	Issue	Response	Results
11/20/2019	Student: Students are unaware of a no-swipe in time at The Atrium at Eickhoff. Additionally, someone noticed mold on their hot dog roll at C-Street Grill.	Thank you for your concern.	In the event you run into an issue with food or service or notice something that is not up to standards, please let a manager or supervisor know as soon as possible so we may correct the situation for you in a timely manner. In this case, the situation would have been corrected immediately. Should you wish to contact a manager by phone or email, please visit the Meet the Team page at tcnj.sodexomyway.com for contact information.

Resolved Business 11/6/2019

Date	Issue	Response	Results
11/6/2019	Jen: We only have two more meetings left in this semester so please continue to bring your feedback in regards to the dining program – we aim to enhance the dining program based on the feedback from YOU!	Thank you for your comment.	No further action necessary.
11/6/2019	Karen: Food Insecurity Awareness Week is coming soon – TCNJ is creating language and signage to spread awareness of this particular week.	Thank you for your concern.	No further action necessary.

11/6/2019	RHA: Students are unaware of the non gluten-free microwave located in The Atrium at Eickhoff.	Thank you for your concern.	Please feel free to spread the word to students that the microwave is available for use!
11/6/2019	RHA: At around 10pm in TDubs, there was no one staffed at the bakery/ice cream station.	Thank you for your concern.	The Retail dining team will look into this. The schedule was reviewed by the team to ensure all stations are appropriately staffed. In the event this issue occurs again, please let an employee or supervisor know and you will be helped at the bakery.

Resolved Business 10/30/2019

10/30/2019	Student: Who is in charge of sustainability initiatives and what have you done?	Thank you for your question.	Ben: Wherever you see “Sustainable Roscoe” on a flyer, poster, etc., the Roscoe indicates that item as a sustainability initiative. We have Sustainability Interns and they have organized our Earth Week programming back in April.
10/30/2019	SG Rep: I have received feedback that there are not enough vegan options in The Atrium at Eickhoff.	Thank you for your concern.	Ben: Dietitians Puneet and Anne would be more than happy to show any guest around the dining hall and identify the vegan options available at each station. We also have maps that serve as a guide at each entrance, and encourage students to visit Vegan Loop as it offers a variety of options.
10/30/2019	RHA Rep: Students really enjoyed burritos yesterday on October 29 th at The Atrium at Eickhoff.	Thank you for your feedback.	No further action required.
10/30/2019	RHA Rep: In regards to the Halal options in the cooler located at the salad bar at The Atrium at Eickhoff – it is full in the beginning of the week, but it empties very quickly. Also, is the Halal refrigerator monitored?	Thank you for your concern.	Ron: We only get a delivery once a week to stock this cooler. Unfortunately, many of these products are stolen. We are trying to limit how much we put out at once to limit how many items taken. We are working to address this issue. Karen: We would like students to be able to take their food freely. It may not be feasible to staff a person to just monitor.
10/30/2019	Student: Single use plastic on campus. How can it be reduced in retail dining locations? Are there more biodegradable options? Corporate Sodexo has these options.	Thank you for your concern.	Ben: We are following a “Straws on Demand” method at our cafes in an attempt to reduce straw usage/waste. Guests can request a straw if they feel they need one, but they are longer automatically handed out with drinks. The cups at The Library and Education Cafes are strawless. Additionally, we are looking into handing out more re-usable bags (Carte Blanche meal plan holders were given bags in mid-October). We can look into the options of more biodegradable items.
10/30/2019	Ariel: If Trivia Nights were a half an hour earlier I could go. Trivia is good. The timing conflicts	Thank you for your concern.	The Retail dining team will look into this and evaluate for next semester.

	with other club meetings (Harry Potter Club, Debate Club, 3 or 4 others starting at 8:30pm)		
10/30/2019	RHA Rep: We have received reports that utensils are not always clean at The Atrium at Eickhoff.	Thank you for your concern.	The Eickhoff dining team will look into this. Ron: The machine is working correctly, so not sure if it malfunctioned or a few utensils slipped through. Please let a manager know if you observe any other utensils that are of concern.
10/30/2019	Ariel: Why are all sizes for water charged at the same price in TDubs?	Thank you for your concern.	The Retail dining team will look into this. Jen: Only the 20oz+ sizes of water cups will be charged.

Resolved Business 10/16/2019

Date	Issue	Response	Results
10/16/2019	RHA Representative: During Meal Equivalency it seems as if there are not a lot of employees stationed at the Food Court. The pasta station and SubConnection seem to be greatly affected by this. This usually occurs around 12:30pm. Maybe more technology may help such as being able to put your phone number in on the kiosk and get a text when your food is ready.	Thank you for your concern.	Ben: Thank you for your feedback. We will have our Retail dining team look into this as in regards to scheduling. Chef Frank: The team is very aware of the congestion during these peak hours of Meal Equivalency. We go on a first come first serve basis and the food is made as it is ordered, therefore people who get their tickets in later will have longer wait times. Ben: We have looked into the feasibility of mobile ordering and text notifications but unfortunately, we do not have the technology available to procure this at the current time. Please note that you would like to see more of this when you take the survey and tell your friends to note their thoughts as well, as this feedback is greatly considered.
10/16/2019	Ariel Steinaltz: Workers at Roscoe's Tacos in Eickhoff seem confused by the taco specials. I asked for nachos and they just gave me regular chips.	Thank you for your concern.	The Eickhoff team will look into this issue. Update: Ron Pritchard and his management team spoke with the staff at Roscoe's Tacos to ensure they understand what the taco specials are to ensure customers receive what they ask for.
10/16/2019	Jen: It is great to see the number of participants increasing. We all appreciate you coming to these meetings! The more feedback the merrier. It is your dining program and we are just here to serve you so the more feedback we have the better it will be!	Thank you for your feedback!	No further action required.

10/16/2019	RHA Representative: I went to The Atrium at Eickhoff approximately a week ago and I got soup. There was shrimp in the soup, although it was not labeled as shrimp. I have a minor shrimp allergy.	Thank you for this concern.	Ben: Mislabeling of food is very serious and we are working diligently to make sure that this does not happen. Please notify the staff for the safety of yourself and the fellow guests. We do routine training sessions with staff detailing the seriousness of allergens. Our employees are our first line of defense and subsequently the supervisors and the managers. We have everyone checking stations to assure that this does not happen. We will be hosting re-training sessions to assure this does not happen again and the team is taking this very seriously.
10/16/2019	Student: What has been done regarding composting on campus since the last meeting?	Thank you for your inquiry.	Ben: We are still looking into this and while it is a project, it is in its infantile stages. We are looking into who our trash manager is currently. Karen: Composting on campus is definitely a goal for Dining but the contract with the trash manager is through Facilities Services. It is a matter of whether or not we are institutionally set up for composting.
10/16/2019	Student: We did a cooking class last semester and it would be great to have that opportunity again.	Thank you for your inquiry.	Chef Frank: We are definitely interested in doing one of these events again. What I want to do this time is design a class based on what students want to learn so that attendance is strong and people enjoy it! Scheduling is hard because it has to coincide with days where there are minimal catering events, Lions Days, other special events, and the hours of operation. We also have to have conversations with various parts of the dining team, such as the Dietetic team. There will definitely be more information to come!

Resolved Business 10/2/2019

Date	Issue	Response	Results
10/2/2019	RHA Representative: There are fruit flies near the beverage dispensers in Eickhoff.	Thank you for your concern.	Jen: I will look into this and assure that the staff is properly trained.
10/2/2019	Student: Is there any donation programs in place by Sodexo?	Thank you for your inquiry!	Chef Tony: Most of the produce we get is cut by the provider and as such there is not much leftover food. Our cooks are instructed to cook in a manner that reduces excess food so that there is not a lot of leftover food. Safety protocols are in place for the health of the consumers and usually prevent us from donating food due to conditions such as special refrigeration, storage, etc. Sodexo does make charitable donations with less fragile food such as iced tea after Commencement and even with the recent water crisis. We will be

			<p>donating the water and the juice that we obtained. Food is prepped in batches so there is ideally not extra food. Sodexo is big on food production in front of the people consuming it. Our kitchen team works hard to make sure they are not over preparing.</p> <p>In the past we have also worked with student organizations to perform a Plate Scrape in Eickhoff, which is where all the wasted food is collected and weighed to raise student awareness on their waste.</p> <p>We also do not use trays to help reduce food waste and water consumption.</p> <p>We would love to chat more about solutions to reduce food water!</p>
10/2/2019	RHA Representative: We have been getting compliments regarding the Dining Services staff!	Thank you for your feedback!	No further action is required.
10/2/2019	RHA Representative: The beverage station runs out of ice and condiment station runs out of food.	Thank you for your concern.	The Eickhoff team will keep an eye and try to refill these stations more periodically. Please feel free to get a manager and these items will be replenished on the spot.
10/2/2019	RHA Representative: The toaster was acting weird.	Thank you for your concern.	Unfortunately, the toasters do break and we recently had one fixed. We deployed a loaner toaster for a brief period of time but now we have the toaster back and it is operational!
10/2/2019	RHA Representative: What happens to all of the plastic waste when the dish washer breaks?	Thank you for your question.	Chef Tony: All of the plastic plates do get recycled.
10/2/2019	SG Representative: Students are excited about Trivia Night.	Thank you for your feedback!	No further action is required.
10/2/2019	SG Representative: Students were impressed with your response to the water issue!	Thank you for your feedback!	No further action is required.

Resolved Business 9/18/2019

Date	Issue	Response	Results
9/18/2019	Ben Zingaro: Does anyone have any ideas as to how we can better reach the student body?	Thank you for raising this concern.	<p>Ariel Steinaltz: Most students are unaware that Dining Services Committee meetings exist. We could try to advertise these meetings more. I found out through a school project last year and I was on the email list for this year already. Most students do not check their email in my opinion so I think social media would be best. I use Instagram the most. Advertising the free samples may also help.</p> <p>AJ of Residence Hall Association: I like to read</p>

			<p>the posters across campus, as I do not use social media.</p> <p>Mallory of Student Government: I found out about this meeting as I am the representative for SG. I will be talking about this meeting and giving highlights to the rest of Student Government after this meeting.</p> <p>Moving forward, we hope to have a representative from Staff Senate attending these meetings. We hope everyone can come back with feedback and we can discuss further next meeting.</p>
9/18/2019	<p>Brian Lawton: For Homecoming, Traditions will be handing out different treats and prizes. A magnet with the Traditions logo was handed out. Sealed envelopes with a prize inside of them will be handed out during Spirit Week. The envelopes can be opened the following week by either myself or Jen. Students can win free meals, gift cards, and more! Come hangout in Traditions!</p>	Thank you for sharing this information.	No further action required.
9/18/2019	<p>Ariel Steinaltz: I was recently charged for water at The Lions Den, why is this the case?</p>	Thank you for sharing your concern.	<p>Jen Ekelmann: I will follow up with The Lions Den staff and re-train them on this matter. Please do not hesitate to speak with a manager should this occur again, they will be happy to correct the situation on the spot.</p>
9/18/2019	<p>AJ of RHA: During dinner hours at The Atrium at Eickhoff, there tends to be little to no ice available in the soda dispensers.</p>	Thank you for raising this concern.	The Eickhoff team will look into this situation.
9/18/2019	<p>AJ of RHA: The chicken pizza at The Lions Den, the pork chops at The Atrium at Eickhoff, and SubConnection overall have been getting great reviews from students!</p>	Thank you for sharing your feedback.	No further action needed.
9/18/2019	<p>AJ of RHA: I ran into a girl with a gluten allergy and she did not know that there was a gluten-free zone for her in the dining hall.</p>	Thank you for sharing this concern.	<p>We are pushing for students with dietary restrictions to get in contact with Puneet or Anne, our registered Dietitians, as this will give them a personalized experience and showcase all of their dietary options. Students are invited to talk to managers in Eickhoff as well and they will happily help them navigate through their options.</p>
9/18/2019	<p>Ben Zingaro: Jen and I are working on a schedule for our samplings at the future Dining Services Committee meetings!</p>	Thank you for sharing your feedback.	No further action required.

Resolved Business 9/4/2019

Date	Issue	Response	Results
9/4/2019	AJ of Residence Hall Association (RHA): There have been positive reviews regarding the Lemon Water available in The Atrium at Eickhoff.	Thank you for sharing your feedback.	No further action needed.
9/4/2019	AJ of RHA: Students are excited about all the new changes happening to The Atrium at Eickhoff.	Thank you for sharing your feedback.	No further action needed.
9/4/2019	Chef Frank: We have samples available featuring the Oreo Sweetshot if you'd like to try them out and let us know what you think!	Thank you for sharing your feedback.	No further action needed.