

PRESS RELEASE



Commonwealth Healthcare Corporation

Commonwealth of the Northern Mariana Islands
1 Lower Navy Hill Road, Navy Hill, Saipan, MP 96950



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FOR IMMEDIATE RELEASE

“CHCC Guest Chef Series to Feature Poki Yaki this November”

The Commonwealth Healthcare Corporation (CHCC) has been working diligently to see that it provides nutritious food and a comfortable dining environment at its cafeteria for patients, staff, and the general public. We believe that what we eat, and how we eat it, contributes significantly to the health and wellness of the community. Through this dedication to food, the CHCC supports the Biba Healthy Restaurant Program and has recently begun featuring Guest Chefs at its cafeteria.



Biba Bowl <small>Made with tuna poki, brown rice, greens, cucumbers, edamame, green onions, sesame seeds, and wasabi mayo.</small>	\$10
California Bowl <small>Made with tuna poki, crab meat, avocado, shredded nori, and spicy mayo, on top of your choice of brown rice, greens, or white rice.</small>	\$10
Aloha Bowl <small>Made with tuna poki, avocado, green onions, sesame seeds, and macadamia nuts, on top of your choice of brown rice, greens, or white rice.</small>	\$10
Japanese Bowl <small>Made with tuna poki, edamame, gari, green onions, masago, and wasabi mayo, on top of your choice of brown rice, greens, or white rice.</small>	\$10
Poki Nachos <small>Made with tuna poki, wonton chips, shredded lettuce, avocado, green onions, and spicy mayo.</small>	\$10



This month, the Guest Chef program is featuring poki-based meals from Poki Yaki, a locally owned restaurant located on Middle Road in Gualo Rai, next to the 670 Rock Steady Shop. The Guest Chef menu includes a Biba Bowl, which meets the healthy restaurant program’s standards for healthy meals, along with a California Bowl, Aloha Bowl, Japanese Bowl and Poki Nachos. Patrons have the option of choosing brown rice or greens as a healthier alternative to white rice in their poki bowl.

Orders must be placed through our online form before midnight on Monday, November 4, and can be picked up between 11AM and 1PM on Tuesday, November 12 at the CHCC cafeteria.

Payment is accepted at pick-up. Cash and credit card are both accepted. Orders can be placed at this link <https://forms.gle/52QQ1DwyXZAo7BBc7> which is also available on the CHCC’s Facebook page.

The Guest Chef Series was created to unite local chefs with new opportunities to showcase their talent, promote their businesses, provide nutritious lunch options to CHCC cafeteria patrons, and contribute to the unmet needs of CHCC patients. It is an exciting approach to enhancing exposure for local businesses while providing cafeteria guests with unique food experiences. This program was rolled out this year with the first guest, Oba Sushi, in late August. Oba Sushi has decided to donate \$700 of proceeds from event to pediatric services at the CHCC.

If you are interested in having your restaurant participate, please email bibamenu@gmail.com and you will be provided a general information packet on the program. An in-person meeting will be scheduled to discuss details and logistics.

For more information about CHCC programs, please follow us on Facebook and Twitter at @cnmichcc, check out our website at www.chcc.gov.mp or call us at (670) 234-8950.

This press release may be found online at <http://www.chcc.gov.mp/index.php/press-releases>

CHCC Point of Contact:

Zoe Travis, *Communications and Public Relations Specialist*
(670) 234-8950 Ext. 3359, communications@chcc.gov.mp