***SUPPORTING CONSIDERATIONS:   
NUTRITION SERVICES***

PREPARATION

Communications

* When should emails, phone calls or text messages be leveraged to communicate feeding of school meals for children with multiple different schedule options?
  + Who will be continuously responsible for posting this information on the district website?
  + Should meal service information be placed in multiple locations on the website (COVID page, home page and Nutrition or School Meals page)?
  + Can Social media be used to communicate with families and students? Reminder app, etc.
* How can information that needs translation that will be shared with families be built into message development? (very important! Equity)
  + How can ESUs or other community members be utilized to provide these services for ALL families and ALL communications?
* Should weekly newsletters be used and sent out to households to cover all COVID updates, including children nutrition/meal service information?
  + If so, how will they be translated?
  + Will they be provided in a paper format for families who do not have internet access, etc.?
* Can we create “How to videos” both for staff and students going through the lunch line for grab and go meals, cleaning up in the classroom, accessing breakfast meals for the following day if doing hybrid (in-person and stay at home education across the week)?
  + Can we work with technology staff/teachers and teachers’ children to create short videos that can be shared on social media?
* How can we ensure that afterschool programs and staff are included in this conversation?
  + Videos would also be helpful here, what is their capacity/funding for training staff?
  + Afterschool program staff need training- what is the best time for this?
  + Will feeding spaces in the after-school setting look different in the fall?
* How can we ensure that visual materials are printed, laminated and placed in every lunchroom/classroom to show what proper procedures look like?
  + Handwashing (CDC posters: <https://www.cdc.gov/handwashing/posters.html>)
  + Visual cues such as trash disposal, cold lunch vs school lunch students?
  + What if we have students with food allergies? There is less control now for spacing out of hot and cold lunch students when eating in the classroom.
  + Poster showing staff standing 6’ apart in the cafeteria serving line
* How can we ensure everyone in school will be included in the conversation that will take place over the summer as things evolve?
* Are we prepared to have a Plan A, Plan B, options, etc.?
* How to videos - Can staff make a how-to video (for both staff and students) of how things should/will look like - going through the lunch line?
  + Can the videos be interactive and used for training?
* Can we provide visualizations of new norms: “X’s” indicating 6’ distances for lunch/food lines, pictures/graphics/posters of what new norms should look like?

Teacher and Staff Supports

* How will we train teachers/staff outside of nutrition services on food safety if students are eating in the classroom?
* Can a one-page handout for teachers and staff that describes a safe eating plan be used for training?
  + Should we provide one handout for each type of eating plan?
* Can videos be used as training prior to school starting and as refresher training?
* Can we make videos showing how to wear masks properly, making them comfortable for students, if mandated?
* How will the kitchen’s conduct health screenings (temp checks, etc.) each day - what does this look like?
* How will food service staff overcome/enforce concern about the importance of fragile/high-risk workers?
  + Concerned about both children and adult staff

IMPLEMENTATION

Considerations for Food Service Staff

* How will we plan production and food preparation schedules to allow employees to maintain an appropriate social distance of 6’ when possible?
* Do we have markers on the floor indicating to staff and students should maintain a 6’ distance in work and serving areas?
* Are we providing cloth masks & aprons (including reminders for properly cleaning and/or re-use) personal protective equipment?
* Reading lips is an important part of communication in the kitchen. Will we consider the use of face shields instead of masks as an option if the shields adequately cover the face and are sanitized regularly?
* Have we reinforced the use of wearing gloves at all times while preparing food?
* How are we providing reminders for frequent handwashing, sanitizer use and avoidance of touching one’s face?
* Will there be additional sanitizer and/or handwashing stations in the cafeteria?
  + Visuals that depict proper handwashing and use of sanitizer
  + CDC posters: <https://www.cdc.gov/handwashing/posters.html>
  + Lunch Assist: [https://www.lunchassist.org/covid-19](https://gcc02.safelinks.protection.outlook.com/?url=https%3A%2F%2Fwww.lunchassist.org%2Fcovid-19&data=02%7C01%7Cjessie.coffey%40nebraska.gov%7C9a6fc45632a14effbaf608d806554c55%7C043207dfe6894bf6902001038f11f0b1%7C0%7C0%7C637266310700450655&sdata=WeIN7NLJk1Dsg3HWkCbQYMlHN%2FuGziNbwu%2BhOK7OnWo%3D&reserved=0)
* What is the process for notifying the supervisor and the need to stay home if having symptoms (cough, shortness of breath, fever or other symptoms)?
* Do we have a plan for substitute kitchen staff if permanent staff are ill for an extended period of time?
* How will we limit visitors to the cafeteria/kitchen? School staff should not use kitchen equipment (e.g. refrigerator, ice maker, coffee machine). How will we make this equipment unavailable?

Consideration for Meal Service

* What facilities marking would need to be put into place to adopt a one-way entrance into and exit out of the cafeteria?
* Will it be possible to establish a staggered meal service (time/schedule/duration) to ensure the least amount of contact possible?
* Can the meal period be extended to allow for extra time to follow the protocols?
  + Will it be possible to…
    - Add 5 minutes to lunch period to allow for handwashing;
    - Allow extra time for social distancing while going through the line;
    - Determine the most efficient way to guide students through the line while following social distancing guidelines?
* Will we need to modify the daily schedule for food service staff? (classroom meal delivery, pick-up)
* Is there a possible need for more team members for meal service (in some capacity)?
* How can we ensure proper hygiene/sanitization in classrooms and cafeteria, before, during & after meal service - allow extra time to wash hands before meals?
* How can we reinforce the need to decrease cross-contamination?
* When using Offer versus Serve (OVS) when serving meals; if it is not possible, must each meal contain all meal components in the required minimum portion sizes?
* What needs to be done to ensure schools have enough disposable trays (heavy/sturdy) or to ensure proper washing of reusable trays?
* What needs to be done to ensure schools have enough disposable pre-packaged plasticware (no knives or salt) or pre-wrapped silverware with procedures in place to reduce discarding them in the trash cans accidentally:
  + Is it possible that staff who serve can place silverware on trays at the beginning of the line?
* Will Sneeze guards need to be modified or added for serving menu items that are not pre-packaged?
* How will we train students that use of a share table/returning items is no longer allowed?
  + How will unused items be discarded?
* What would outdoor meal service entail, could this be a feasible option at times to increase social distancing?
* How will we cover trays and/or sack lunch type meals if eating in the classroom or outdoors?
* Can some or all items in a meal be purchased prepackaged?
* Smart snacks should not be self-service. How will we train staff and students that these items should be served by food service staff?
* Can pre-packaged options be purchased and sent to the classroom?
* Should milks be sent to the classroom in rolling coolers or should designated staff members supervise the milk cooler/serve milk (with proper hygiene/precautions)?
* Open self-serve bars will not be allowed at this time. Can fruit and vegetables be pre-portioned and packaged?
  + Is staff available to serve these items from the line or the fruit/vegetable bar so students do not touch other packages? (may need the help of teachers and paras)
  + Can these items be packaged ahead of time?
  + If students are allowed to physically choose items, do we have enough space to place the items far enough apart so only the chosen item is touched?
  + How can food waste be minimized with the use of pre-packaged fruit and vegetable items?
* How will point-of-service meal count be completed without student contact (e.g. POS staff punch in student numbers)?
  + Can students go through line in alphabetical order to allow for ease in marking off students on paper rosters?
  + Can student ID’s be scanned without contact? (students hold badge, the cashier scans card through the plastic guard)
* Will plastic barriers need to be installed at the point of sale between staff and students at POS?
* Should meal components be sent to the classroom and teachers/paras record meals in the classroom?
* How will students be trained to maintain 6’ distance between students? (use of floor stickers, tape, etc.)
* When distancing, is it possible for students to face students the same way, especially when eating?
* Water fountains should not be used as a source of water for meals. Can we offer bottled water or water served by an adult in the cafeteria or classroom?
* Who will be responsible for sanitizing all flat surfaces between each meal service?
* Can pre-packaged, single-serve condiments be purchased? How will they be served?
* If room allows, is it possible to purchase more tables, etc. to increase the amount of seating space in the cafeteria?
* Training is essential for every food service staff member and everyone helping in any way with meal service such as paras, teachers, administrators, etc. Everyone in the school should be trained on the protocols for meal service.
  + How will that training be conducted? (i.e., videos, webinars, posters, etc.)
  + How often will this training be conducted?

Meals in the Classroom

* What supplies/accommodations are needed to facilitate that?
* Are larger trash cans and trash bags available or can they be purchased?
* How will the sanitizing of desks/eating areas be monitored?
* Who will be responsible for sanitizing these areas?
* Can students sanitize their own desks/areas?
* Is it possible to use tri-fold shields for students who eat in the classroom?
* How will meals be tracked in the classroom? (POS)
* If washable trays are used, how will they be gathered in the classroom and transported to the kitchen?
* Will students go to the cafeteria to get their meals or would the meals be delivered?

Take Home Meals

* Is it allowed to send a prepackaged breakfast home with students for the next morning to reduce time and contact among students at the beginning of the next school day?
* If students attend on alternate days, how will meals be provided on the days they are not attending school in the building?
  + What will be the packaging needs?
  + How will meals be stored and distributed?
* Is pre-portioning fruit in plastic cups and then freezing it a possible option to help keep items cold in a sack lunch that will be transported home?
* How will confidentiality be maintained when sending meals home with students who qualify for free/reduced meals? (track meals with POS)

Meal/Tray Disposal

* Will all students be required to take all foods?
* Who will ensure the custodial staff and tray cleaners wear gloves?
* Who will be responsible for sanitizing all surfaces at the conclusion of the meal service?
* Can documentation be provided if we have been told food service trays may be used because the use of the dishwasher will kill the virus?

Receiving Food Deliveries from Vendors

* Can no contact reception be accomplished?
* Can food be dropped off on the dock, if available?
* If possible, can food be dropped in a storage space or in the kitchen far from the food prep area?
* How will availability of items necessary for the types of meals offered be determined? e.g. packaging items for take-home, in the classroom or outside meals
  + Will there be shortages?
  + Will items be difficult to find?

Considerations for After Schools Snacks

* How will students be trained to maintain 6’ distance between students and staff when distributing snacks and disposing of trash? (use of floor stickers, tape, etc.)
* Will it be possible to purchase/use pre-packaged items?
* Will disposable pre-packaged plasticware (no knives or salt) or pre-wrapped silverware be used?
  + Will procedures be in place to reduce discarding them in the trash cans accidentally?
* Who will monitor the disposal of snack items that are not consumed? There will be no share tables, so once an item is touched it must be disposed of if not consumed.

Considerations for Concession Stands/Family Events

* Who will be responsible for monitoring the storage of food for the concession stand as it should not be kept in kitchen storage areas?
* How will it be possible to limit outside visitors to the kitchen area if concession food must be stored in the kitchen?
* Is it possible for the vendor to deliver concession stand items directly to the concession area?

Considerations for Community Partners/Summer Feeding

* Who will ensure:
  + Delivery staff is trained to follow appropriate PPE guidelines? i.e. masks, gloves
  + Gloves are changed when appropriate and as often as necessary such as between deliveries, after touching money (if adult meals are sold), etc.?
* Who will be responsible for purchasing cleaning and disinfectant sprays or disposable wipes and trash bags for use in the delivery vehicles?
* Who will be responsible for cleaning and disinfecting commonly touched surfaces at the beginning and end of each shift, particularly if the vehicle is also used by multiple drivers? (Frequently touched surfaces include the steering wheel, gearshift, signaling levers, door handles and seat belt buckles.)
* Can contactless delivery service be used?
* Who will be responsible for coordinating drop-off time/area for individual household deliveries prior to starting the delivery route?
* How will drivers/delivery staff maintain 6’ distance?
* How will meals be tracked appropriately?

Other Considerations

* Will it be possible to find opportunities to obtain local meat due to the current market situation?
* Will an effort be made to contact distributors to determine if the Farmers to Families box program is available?
* If participating in the Fresh Fruit and Vegetable Program, can fresh, local produce be purchased?
  + If fresh produce is not available from distributors, will local be considered if it is available?
  + Is there interest in connecting to community partners that may provide garden plants, seeds, or kits to send home to families?
  + Is it possible to offer student garden opportunities for students?
* How will the pandemic affect meal prices?
  + Is it possible the school will experience increased food and labor costs?
* Do we have guidelines for volunteer involvement?

School Learning Environments

* Meal Service options - Can we make videos that would help students know what to anticipate?
* Will eating in the classroom be an option?
  + Maybe just for older students?
  + When students go to the cafeteria to get food and take it to the classroom, how much time will it take?
  + Is delivering food to the classroom a better option for us?
* Can students eat outside if weather permits?
  + If so, what will that look like? How will they be spaced, etc.?
* If students attend school on different days, what would that look like?
  + Will students eat in the cafeteria or classroom the days they are in the building and take meals to consume the days they are home?
  + Can this type of schedule be customized according to grade and type of meal service chosen?
* How will social time be impacted? (think about that from student and staff perspective)
  + Can seats be assigned to students in the cafeteria to help with social interactions and allow time for peer interactions?
* Farm to School - What are the safety concerns when using produce from gardens?
* How will disposable utensils/etc. be used?

RESOURCES

* Overall Considerations- Nutrition/Food Security

<https://www.cdc.gov/coronavirus/2019-ncov/community/pdf/ReOpening_America_Cleaning_Disinfection_Decision_Tool.pdf>

* CDC posters: <https://www.cdc.gov/handwashing/posters.html>
* Considerations for re-opening from the larger facilities perspective:

<https://docs.google.com/document/d/1xCYGUCweBat0eXilg6GaNZAfOviitoD-_9ZUCusX5qQ/edit#heading=h.gjdgxs>

* Nutrition Services/School Meals, facilitators: Beth Hass and Donna H Child Trends recommendations: <https://www.childtrends.org/states-can-do-more-to-help-students-access-nutritious-school-meals-during-pandemic-related-school-closures>
* OSHA site for Schools
  + [https://www.osha.gov/SLTC/indoorairquality/schools.htm](https://gcc02.safelinks.protection.outlook.com/?url=https%3A%2F%2Fwww.osha.gov%2FSLTC%2Findoorairquality%2Fschools.html&data=02%7C01%7Cjessie.coffey%40nebraska.gov%7C9a6fc45632a14effbaf608d806554c55%7C043207dfe6894bf6902001038f11f0b1%7C0%7C0%7C637266310700450655&sdata=g6Yhu6MOEaS37yvtQ15JFYeJgIybuu15HEL6IUh2Z10%3D&reserved=0)l
  + [https://www.osha.gov/SLTC/indoorairquality/faqs.html](https://gcc02.safelinks.protection.outlook.com/?url=https%3A%2F%2Fwww.osha.gov%2FSLTC%2Findoorairquality%2Ffaqs.html&data=02%7C01%7Cjessie.coffey%40nebraska.gov%7C9a6fc45632a14effbaf608d806554c55%7C043207dfe6894bf6902001038f11f0b1%7C0%7C0%7C637266310700460650&sdata=ujhPnLlZsEh2x6VS1pbyi1M9YHJEVpwD7xOIPWHJpiY%3D&reserved=0)
  + [https://www.osha.gov/SLTC/indoorairquality/building\_ops.html](https://gcc02.safelinks.protection.outlook.com/?url=https%3A%2F%2Fwww.osha.gov%2FSLTC%2Findoorairquality%2Fbuilding_ops.html&data=02%7C01%7Cjessie.coffey%40nebraska.gov%7C9a6fc45632a14effbaf608d806554c55%7C043207dfe6894bf6902001038f11f0b1%7C0%7C0%7C637266310700460650&sdata=mteg9AZuguZ0SEubmZ4Iq%2FWM3vXIX9giWBQjz2ZO%2Boo%3D&reserved=0)