



## Considerations for Foodservice Written by Nebraska Food Service Directors



**This document is not meant to provide answers but is intended to provide an opportunity to share concerns.**

When will the "health measures" surrounding the school lunch program be made available? Are they available now? With over 300 schools in Nebraska, the distributors need time to get in the products we need to start the school year. We faced many shortages for packing lunches. Bigger schools need so much that there is not enough for smaller schools.

Is there any way we could run the SFSP program next summer in the same manner it is being run this year with the COVID 19 allowances? Our district encompasses 700 miles and the main school kitchen is located in the country not in a town. We have 7 different towns in our district. We are still delivering meals. We could never run the SFSP with the regulations as they were. Could there be special considerations if we show our participation numbers are high?

If students are required to eat in classrooms, but able to pick up food in the cafeteria (served by kitchen staff), would we have to use disposable trays or just serve grab'n go bags?

Do all food items need to be covered or packaged to go down hallways?

Consider: Salad Bars, Fresh fruit Bars, Self-serve areas such as condiments, milk coolers

Strategies for maintaining 6' distance

Can we cup canned fruit with a lid and would kids be able to take it from the cold bar? Or salads to be able to do offer versus serve? What about condiments do they have to be prepackaged individuals because pumps won't be allowed?

Does USDA have a timeline on any waivers they may have for next school year?

Will they still be able to do offer vs serve? (How?)

If schools go half days how will we still feed the kids? Grab'N'Go sack as they leave?

How do we ask for extra time for staff that will be needed to get breakfast, lunches, snacks, supper ready?

How do we get our administration & leaders to follow the rules for the cafeteria? And see possible need to amend school day schedule to allow for more lunch period time?

How to get staff and administration, teachers, to accept what needs to be done?? (e.g. reinforcing handwashing, rules for meal service line, etc.)

We need to start ordering and making menus so we don't overwhelm the Sysco, Cashwa, U.S. foods, etc. on grab n go items, paper products, cleaning and disinfection products, etc. so the items are in our hands when we need them.

How will a grab -n-go look like with choices? And if we are not able to give a lot of choices will the food waste go up?

Will we need preorders for breakfast and lunch?

Paper work, point of sale, keeping things hot and cold

Preschool is on a grant and requirements are family style pitchers for milk (which will be touched by all kids) do we use cartons instead?

Not only milk, but all the food is in bowls and passed. Our head start partners should be on board with necessary changes. Family style would be impossible with all the health directives at this point, correct?

If students do not come to cafeteria to get food, how do we give each class long enough time to eat along with extra delivery times?

Where do students eat for breakfast, some of our kids are at school at 7:15? And if all kids eat in one area how do we keep the 6' distance?

Do we use lunch regular trays or paper to go containers with lids?

Will restrictions for the fall be based on each county's cases? So if your county has less cases then the restrictions would be less for those schools?

Schools that have open campuses, will this be allowed to continue or will it present more issues and concerns with kids bringing the virus and germs from convenience stores back into schools?

If we deliver or if the children eat in the classroom, how do we abide by the must have access to water regulation?

If the students come through the cafeteria to pick up their meals, do they need to be wearing masks as they come through the line?

As each class is considered 'a family unit' I am assuming we will have to clean cafeteria line surfaces between each 'family', not each child?

Questions regarding a modified enrollment scenario:

- How can meals be served to students that are remote learning from home and still be claimed for reimbursement?
- What waivers would need to be in place to allow for meal distribution flexibilities in these conditions?
  - Non congregate feeding
  - Service times
  - Parent/Guardian Meal Pick Up (depending on distribution model)
- With the above waivers in place would this allow for a "pick up" model for students to pick up meals from a designated part of the building on day of service (example: a student on remote learning day would come to the building to pick up their meal, possibly via curbside)?
- Or, could a student in school on Monday pick up a meal after school on Monday and have it available for their Tuesday remote learning, while still claiming the meal for reimbursement?
- Will the area eligible waivers be extended if a modified school day/week is necessary? Otherwise, with the above mentioned questions students would be charged according to their Free/Reduced/Paid status.