



## Serving Up Great School Meals Webinar Discussion Considerations for Foodservice

6/23/2020



Four questions were used as the basis of group discussion during this webinar. The questions and resulting Considerations for Foodservice written by webinar participants are shown below.

### **1. How do you see foodservice changing – student safety, food safety, staff safety**

- Many hope to use regular lunch trays and take trays to classroom
- Some districts are planning to offer grab 'n go breakfast only
- Temperatures of students are taken in vehicles by staff before students can exit vehicle and come get grab 'n go breakfasts that will be eaten in classrooms
- Condiments - prepackaged or adults serve condiments
- Some districts will have plexiglass installed in serving line
- One district is classifying each classroom a "family"
- We talked about pre-packaging salads and vegetables
- Where the kids will be eating
- Lots of disposable trays and silverware used in the serving lines
- Prepackaged foods and condiments
- Kids eating in classrooms, gyms, and lunchrooms
- Spreading kids out in the lunch rooms
- Wearing masks
- Kids going half time with online classes at home/sending meals home for days they are not at school
- Can teachers/para/aides dispense dressings, ketchup, hand out silverware, milk? While using protective gear?
- Would a clear face shield be more manageable for kitchen staff to wear? We are already hot (lol)

### **2. How will procurement & purchasing change?**

- Not sure what we are serving yet, hot meals or grab 'n go
- Do we order prepackaged food items and condiments?
- Some are waiting until July 1st to proceed and see if any guidelines get released

- We talked about purchasing trays and silverware if it would be necessary
- Shortages on items
- Start ordering early
- Plan ahead
- Lots of Grab & Go's
- More expense for the meals
- How will vendors keep up with portion containers, pre-cupped items or individually wrapped items?
- Will feeding in the classrooms change what we serve on, throwaway trays?
- Can our vendors be a part of this conversations? Should all of us voice our concerns to our vendors as well as have a spokesperson?

### **3. How will students and staff be trained on the new way(s) meal service will take place?**

- Get recommendations from our health district
- We don't know what will happen yet, so we don't know what to tell the staff or the students
- This is something that will be a change for staff and students
- Lots of training - walking the kids & staff thru the process of what is not allowed
- Prepare yourself for changes because we may start school 1 way and change could happen overnight, kind of like when it started

### **Additional Considerations for Foodservice from the webinar.**

- We are all in a different areas with different health inspectors so we all could have to do things a little different, Could depend on levels of the virus is in our area
- Some of my group use volunteers, will they be allowed to help? Other schools have paras, will they be available to help?
- Some questions that did pop up were: how our menus are going to change, if feeding students offsite, feeding in classrooms?
- With schools starting mid-August, how soon will we have guidelines?
- Point of service -how will this be affected?

- We discussed grab and go for the elementary schools, but high schools were going to be the challenge, especially when it came to food safety and food productivity, Plan A vs. Plan B
- This was an absolutely eye opening session and so glad to hear that everyone is in the same boat, and what a great group to be able to bounce ideas off of!!
- We all had the questions that were raised by everyone.
  - How are we going to be able to serve? In cafeteria? In classrooms?
  - Can the teachers serve the ketchup onto plates, or do we have to have individual packets? Someone mentioned putting dressings and condiments in portion cups with lids. That would be helpful in using the current provisions that we have.
  - I got the feeling that NE Dept of Ed will not be giving guidelines and that each individual school district will decide what is going to be best for their situation.
- My question then, is:
  - Do we need to have the local health department approve a plan for our school? I got that impression from our principal... but what is your input on that subject?
  - Will we be able to have students in the cafeteria? It will be very difficult for the Kindergarteners to carry a tray up the stairs to their classroom. We are hoping that at least that one class will be able to eat in the cafeteria.