



**Serving Up Great School Meals Webinar Discussion
Considerations for Foodservice
7/7/2020**



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

1. Will COVID 19 risk levels determine the type of meals you will provide? If so, share what your school has planned concerning how meals will be provided based on the different levels of risk.

Risk Level Tiers: Red, yellow, green

- Green was good to eat in cafeteria
- Yellow, serving in classrooms, alternating days serving in classrooms and eating in cafeteria
- Red, (at home learning) continue with summer models, parent/student pick up, or delivery system. Using bus drivers, paras and kitchen staff.

2. How are you communicating your meal service ideas, concerns, and needs to administration, vendors, local health department and others at school?

How were schools planning to talk with the superintendent, and principal?

- I guess I feel lucky in this sense. I have a very open communication with my bosses. I am able to discuss and plan with them. We have Department Head Meetings regularly, and a Crisis Team that we had implemented last year because of flooding along the Platte River. I am actively involved in both of them. I think sometimes they may roll their eyes at me, but they rely on the kitchen for a lot. There are 4 of us, and 3 of us drive buses, so if we should get sick...it really puts a wrinkle in our system. However, they are trying to hire, and get us back to mainly kitchen duties. I have very loyal team members.

3. What is your school planning for meal service alternatives? (E.g. lunchroom, classroom, grab and go)

- Grab and go breakfast options, teachers would get a meal count have students sign up the day before, staff will prepare bags to send to classrooms. Teachers will do point of sale, or check off and turn in to secretary or kitchen.
- Some schools are dividing cafeteria with dividers and then arranging by grades.
- Other schools are doing classroom only and will be delivering.

- Some have decided to start with paper sacks and others are starting with trays.
- Most do not have a definite plan yet but will be having meetings in the next couple of weeks. It sounds like most are leaning towards having each try individually dished and somehow delivered. Until schools know how many students are returning it is hard to know for sure how to plan spacing.

4. How will you ensure an accurate Point of Service (POS) Meal Count will be taken for each Meal?

- Grab n go breakfast options, teachers would get a meal count have students sign up the day before, staff will prepare bags to send to classrooms. Teachers will do point of sale, or check off and turn in to secretary or kitchen.
- Point of service count...some have a plan for breakfast to write down students name and grade as they grab and take to classroom.
- Others are still working on this.
- If students eat in classroom one school thought they may take a crate of milk to classroom and then pass out to each individual or see if classroom teacher may be able to help.

Additional topics/questions:

- We also talked about dispensing water. Talked about providing the large water coolers to classrooms without sinks or cafeterias that do not have water available. (which I think all of us do anyway)
- Some schools have safety teams, and it was suggested to get kitchen members on the safety/crisis team as well.
- We don't know what the fall is going to be yet. We all must work together for our student's wellbeing.
- General feeling is until we get closer and actually do hands on we won't know or be sure what is going to work best.

Questions sent to Nutrition Services (NS). Responses from NS shown in blue.

1. What is the recommendation at the POS, as far as should there be plexiglass or could PPE be worn instead?
Best practice would be to use both. You need to think about the safety of the staff as well as students.
2. Will the drink vending machine need to be turned off this year?
Now this is a good one! It is a school decision. You need to think about how often it will be used and how often it will be possible to disinfect it during the day to keep it safe at your current health risk level.