



**Serving Up Great School Meals Webinar  
Considerations for Foodservice Q&A  
7/21/2020**



**Are homemade masks required to be 3 layers?**

The World Health Organization recommends 3 layers, and the CDC recommends "several layers" of fabric.

**If students will not be required to wear masks, will we have to wear them?**

Check with your local health department but wearing masks is highly recommended.

**Did you say wash hands after removing gloves?**

Yes, this is a standard food safety practice.

**Can milk be picked up by student to be put on tray?**

It is recommended that an adult with gloves and a mask place the milk on the tray.

**Should milk and juice be handed out or can students get their own?**

It is recommended that an adult with gloves and a mask place the milk on the tray.

**Can a teacher dispense water into a glass for the students to drink at lunch?**

Yes, if the teacher is wearing gloves, a mask and any other appropriate PPE.

**Can face shields be worn in the kitchen in place of masks?**

The CDC does not recommend use of face shields as a substitute for cloth face coverings.

**Are pre-packaged utensils a better option?**

You will need to wrap or place the silverware on the tray if you are not using prepackaged plastic ware. Dish machines in good condition will destroy the virus.

**What is the protocol for water fountains and making water available to students?**

It is recommended that water fountains be turned off. If you have a fountain and a bottle filler and can turn off the fountain. We encourage the school to have the students bring their own bottles or the school provides refillable water bottles.

**What about the water stations through the school?**

School decision - need to think about how it will be clean and sanitized if you are using coolers with spouts. Would it be easy to contaminate? What are the risks?

**Can we reuse prepackaged food items that have not been opened? Such as milk or grab and go breakfast items.**

As long as it is time and temperature controlled and you hold it for several days before you use it.

**Is it acceptable to use cleaning cloths rather than disposables?**

Yes, the cleaning cloths may be used. Cleaning cloths must be kept in the sanitizer water when not in use. Sanitizer water should be checked frequently for concentration.

**If I have a sneeze guard, do my individual salads have to be lidded and vegetables wrapped?**

If there is a Plexiglas barrier on your salad bar, you can serve students from the bar or offer pre-portioned items with no lids only if someone is serving them. The server must wear gloves and a mask.

**Can they grab their own salad bar items?**

Only if they are lidded and spread apart so that the student does not touch the other items. Recommend an adult staff member help with this.

**I have observed our cafeteria staff wash 2 or 3 tables with sanitizer before rinsing the towel out. Is there a better way to train them or is this ok?**

Train them at the beginning of this year on how you want them to wash and sanitize the tables. Covid is a great excuse to retrain.

**What is the best sanitizer?**

Use the sanitizer you commonly use. Follow label instructions for sanitizing food contact surfaces, utensils and dishes.

**Has anybody used the ice mats?**

Yes. Ice mats are easy to use and clean. They can be cut to fit your equipment.

**Would you be able to rinse the juice box, refrigerate and serve a couple of days later?**

Mandy did say this practice was ok to do as long as you track the days too. Example; You put the juice in on the 15<sup>th</sup> and use on the 19<sup>th</sup>.

**What is better to sanitize with bleach or quat?**

Either can be used. Follow label instructions for sanitizing food contact surfaces, utensils and dishes.

**Any updates on the Spanish F & R forms?**

They should be available by July 31 at the latest.

**Are there any videos to put on school websites for parents to watch?**

Need more information on what kinds of videos you are referring to

**Where do you go to get the cde hrs?**

Many good sources including: the Office of Nutrition Services' website, the Institute for Child Nutrition, and USDA's Profession Standards website.

**Students here really love the open salad bar. Do you think we will get to have one this school year?**

At this time it is difficult to anticipate what the school year may look like.

**Can hot lunch kids sit with cold lunch kids?**

School decision.

**When serving 9-12 students, we are taking meals to the rooms. Can we pre portion covered 1/2 cup of vegetable and fruit on each tray and offer 1/2 cup portion prepackaged fruits and vegetables on the side to meet their fruit and vegetable requirements?**

For meals that are served in the classroom or that are assembled, meal pattern requirements must be met. This includes serving all five food components in the required portion sizes for each grade group.

**Will salad bars be allowed to be used if foods are not lidded but have a sneeze bar?**

Recommend that if you do this you have an adult staff member who has a mask and gloves on to hand out the unlidded items.

**Where do we obtain the civil rights poster?**

Contact our office and we can get poster(s) mailed out to your school.

**What is the veg sub group that was mentioned earlier?**

A list of the sub vegetable groups can be found on our website:

<https://www.education.ne.gov/wp-content/uploads/2017/07/Vegetable-Subgroups-2019.pdf>.

**Can we saran wrap trays and have student's pick up and take to classroom?**

Yes, as long as the trays are completely covered.

**Do delivery drivers need to have temps checked before entering the building?**

School decision.

**Is it allowable to post a copy of the F/R lunch application on our school website for patrons to download even if we can't process them that way?**

Yes, applications can be posted on the school website for households to download. You must still offer paper copies.

**Is anyone considering sending home breakfast with students the end of the day before?**

There are many considerations with doing this. Please contact Nutrition Services for further guidance.

**If the student goes thru the serving line and gets their tray they cannot take it back to class without a cover?**

Correct. Trays must be covered if students pick them up in the cafeteria and take them back to the classroom.

**We cater for our Child Development Center. When they pick up will they need to pick up in the hallway by the lunchroom and have masks? Or do we need to meet them at the door?**

This is school decision.

**Personal Hygiene question, can an employee wear a watch?**

Nothing below the wrist. A single wedding band can be worn. Food Code Jewelry 2-303.11 Prohibition. Except for a plain ring such as a wedding band, while preparing FOOD, FOOD EMPLOYEES may not wear jewelry including medical information jewelry on their arms and hands.

**Do any other schools have boarding for students? We are a school for special needs children. Would like to hear how other schools are handling this.**

Serving in the classroom.

**Can parents bring in treats?**

No homemade items. School decision on pre-packaged shelf stable items.

**Will there be administrative reviews this year?**

Our office has not received notification of any changes to Administrative Reviews for SY 2020-21.