



No Lunchline? No Problem!

Top Tips & Tools for Developing Your School's COVID-19 Safe Feeding Plan



"The decision to reopen schools for in-person educational instruction [this] fall is among the greatest challenges that the US has faced in generations."

- Donohue and Miller wrote in an editorial on July 29, 2020.
<https://jamanetwork.com/journals/jama/fullarticle/2769033>

About Us

- Wholesome Kitchens has been serving kids healthy nutritious meals since 2007.
- Headquartered in Orlando, Florida
- On a mission to make “fresh, nutritious, and exciting foods available to everyone everywhere.”
- Today, we help schools and community organizations run nutritious and profitable food programs

Why a COVID-19 Safe Feeding Plan?

- It takes a lot of strategy, manpower, and planning to open a school in *normal* circumstances. Schools need help.
- Lots of guidance on how to safely re-open schools, but most of it leaves out food service
- Schools scrambled to create alternate feeding solutions in March 2020 but now it's time to create organized systems
- Our company conducted parent and school surveys in July 2020 and schools can benefit from the results
- 95% of schools are developing a COVID-19 Safe Feeding Plan
- 78% of schools want more info on how to create a plan

Schools need a Plan A, B, C, and D !

COVID-19 Has Forced Our Hand

“We have to think differently.”



The New Normal

“Everything [we do now] has to minimize cross-contamination and possible spreading of disease. We won’t have salad bars and self-service stations. There will be a lot more disposable ware.”

- Bertrand Weber
- Director of Culinary & Wellness Services
- Minneapolis Public Schools, MN
- 36,000 students served

Time To Create Your NEW Meal Program

“As pandemic conditions evolve, schools and school districts may need to adjust to or **toggle back and forth** from traditional school-based meal distribution to grab and go meal distribution.”

- Revolution Foods Whitepaper July 2020
- “Reinventing School Meal Programs for Health and Flexibility During COVID-19”
- https://42pnxkmdf4j26aylx10m1rxh-wpengine.netdna-ssl.com/wp-content/uploads/2020/07/RevolutionFoods_whitepaper-ReinventingDuringCOVID_July2020.pdf

Think Like a Restaurant

“More than 80% of schools now offer food via drive-through pick up. Over half offer walk up services, and 42% deliver meals directly to student homes.”

-School Nutrition Association Survey, May 2020

<https://schoolnutrition.org/news-publications/press-releases/2020/sna-survey-reveals-covid-19-school-meal-trends-financial-impacts/>

Top Down

Federal and State
Officials

County
Superintendents

Local Health
Officials

Schools are in the middle!

Teachers

Parents

Students

Bottom Up

School Food Service on COVID-19

Bottom Up –

What Do Parents Want?

What Parents Want

59% of parents are concerned about their child eating meals at school this fall.

Our survey showed that parents expect schools to provide clear plans that specify how social distancing and safety precautions are being enforced during meal time to keep their child safe.

What Parents Want

We asked parents how they prefer their child eat meals at school:

- 66% prefer outside dining
- 48% prefer classroom dining
- 28% prefer cafeteria dining

What Parents Want

Did you know?

75% of parents prefer their child eats school meals in individually packaged, pre-sealed containers.

What Parents Want

To keep students safe at meal time, enforce these actions:

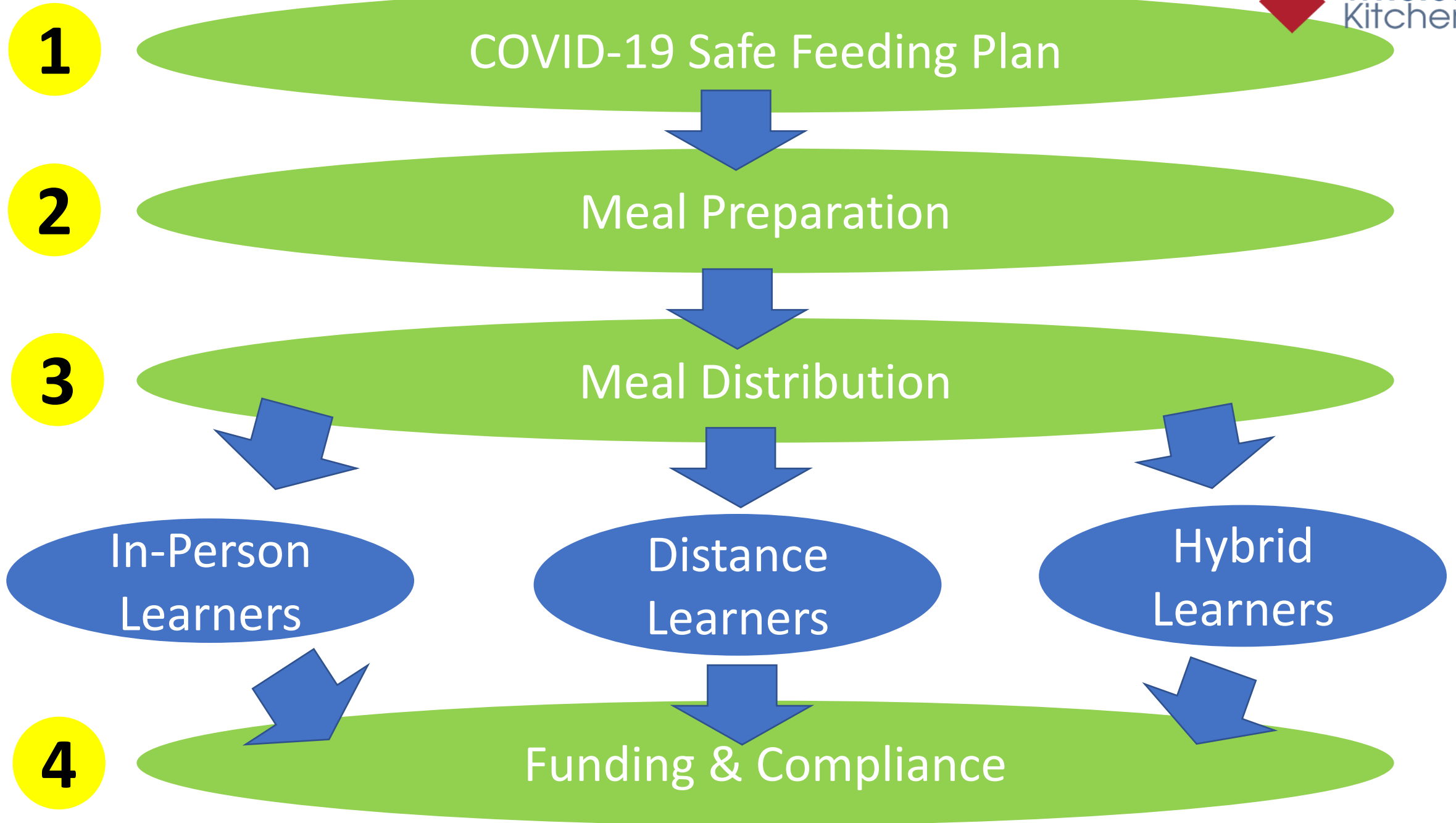
- place hand sanitizing stations in all eating area(s)
- have several meal shifts and/or locations to reduce dining headcount
- have strict student hand washing guidelines, monitored by teachers
- clean & sanitize all dining surfaces before and after meals
- anyone handling food must wear disposable gloves and masks
- anyone handling food must be temperature checked daily
- if leaving classroom, enforce mask wearing en route to dining area
- practice safe social distancing in dining area
- disallow sharing of food or utensils at meal time
- use only disposable utensils
- avoid congregate dining by individually assigning meals to each students
- serve food in individually packaged, pre-sealed containers

Source:
Wholesome
Kitchens Parent
Survey July 2020

School Food Service on COVID-19

Top Down –

What Do Health Officials Want?



1

COVID-19 Safe Feeding Plan Tips

1. Create a Plan - Create a plan that details operational protocol for Meal Production, Meal Distribution, and Funding/Compliance measures. You need a plan!
2. Have a Back-Up Plan - Create a Plan A, B, C, and D.....You will need it!
3. Communicate Your Plan - Communicate in writing and verbally all safety measures that are being adopted. Use text messages, robo-calls, emails as well as on-site signage as appropriate. Communicate in all languages spoken within the school / school district. Communicate this info prior to meal distribution and repeat during meal distribution as needed
4. Communicate Other Important Info - the menu, allergy info, and the expectation that whoever comes to pick up food should always wear a face covering that covers both their mouths and noses

2

Meal Preparation Tips

Foodservice staff should:

1. Create Safety Checklists – Opening Checklist to prepare kitchen for food production and service. Deep Cleaning Checklist for opening and following a COVID-positive test. Pre-Shift Wellness Checklist before any kitchen employee is allowed to work.
2. Always Wear PPE - Always wear gloves and face covering that covers both mouth and nose when working with others and/or preparing or packaging food
3. Always Wash & Sanitize Hands - Exercise proper hand washing practices
4. Pre-Package and Unitize Complete Meals – Provide pre-packaged foods or those that require minimum preparation to limit time food service staff handles food and works together in enclosed space
5. Provide Additional Training – provide specific training in food safety protocols for storing and distributing school meals at alternate locations (e.g. using ice or gel packs, proper use of insulated containers)



3 Meal Distribution Tips – IN-PERSON Learners

1. Always Wear PPE - wear gloves and a face covering over the mouth and nose when interacting with anyone. Consider different colored gloves.
2. Pre-package & Unitize Complete Meals - for easy (and reimbursable!) distribution
3. Ensure Social Distancing - Shorten service times and limit face to face. Consider staggered meal shifts. Determine how to schedule meals throughout the day to ensure staff and students aren't crowding the halls. Consider distribution hubs on campus. Consider doing away with "lunch periods" in favor of eat-while-learning approach.
4. Allow for Extra Time - additional time needed for distribution if students picking up from cafeteria. Add time required to clean and sanitize between classes.
5. Provide Additional Training – specific training for staff and students for delivery, equipment cleaning, managing waste

Meal Distribution Tips – IN-PERSON Learners



Bridgedale Academy

For Service on Monday, September 14, 2020

Distribution Report

Grade	TEACHER NAME	STUDENT FIRST NAME	STUDENT LAST NAME	MEAL SIZE	ENTREE	A LA CARTE
6	SMITH	Patrick	Dixon	Medium	1-Chicken Tenders	NONE
8	JENKINS	Kai	Visione	Large	1-Burger (+Cheese)	NONE
8	JOHNSON	Martin	Marnatin	Large	1-Pancakes & Sausage	NONE
8	JOHNSON	Colleen	Gotlng	Large	1-Mac & Cheese (+BBQ Chicken)	1 - Smoothie - Very Berry 12oz
9	DEARING	Peter	Simpsonia	Large	1-Salad - Caesar	NONE

****TOP TIP****

Use a pre-order software system to aid in classroom distribution, reduce food cost, and increase a la carte sales for in-person learners!

Meal Distribution Options - DISTANCE Learners

A

Outdoor Distribution

- Outdoor highly preferable to inside
- Parking lot, lawn, park, other non-profit area
- Allows for social distancing
- Implement no-contact pick-up protocols
- Limit person to person contact
- If pick up by car, staff person puts food in trunk or back seat

B

Meal Delivery

- Ideal for rural schools where families may have hard time getting to pick up site
- Enlist help of bus drivers and use bus routes to drip of meals near student homes
- Consider other options such as school faculty, staff, PTA members, delivering to homes of high need students or families testing COVID-positive

C

Indoor Distribution

- *This is the least preferable option.*
- If outside area not available or practical
- Choose large inside area (gym, cafeteria) that allows for social distancing
- Use clear signage in all languages spoken with markers spaced 6' apart
- Designate person with face covering to enforce social distancing
- Prop doors open to limit contact

Meal Distribution Tips – DISTANCE Learners

1. Always Wear PPE - always wear gloves and a face covering over the mouth and nose when interacting with anyone. Consider different colored gloves.
2. Pre-package & Unitize Complete Meals - for easy (and reimbursable!) grab & go
3. Bundle Meals for Pick Up - Develop a Pantry Box or otherwise distribute multiple meals at once. Consider 5 days of breakfast & lunch meals at one pick up. Consider keeping siblings meals together for quick & easy family pick up.
4. Ensure Social Distancing – Ensure pick up periods last at least 3 hours – easier for families, better social distancing
5. Include Instructions with Meal Pick Up - Include food safety and reheat instructions to ensure proper food safety protocol is followed once meals are brought home by families

Meal Distribution Tips – DISTANCE Learners



Sample 10 Day Cycle Menu Fall 2020

MEAL OF THE DAY

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Orange Chicken & Rice**	Hot Dog	Chicken Penne Alfredo	Crispy Chicken Sandwich	Pizza Friday
				(Cheese or Pepperoni)
Fresh Fruit	Fresh Fruit	Fresh Fruit	Fresh Fruit	Fresh Fruit
Lemon Pepper Green Beans	Baby Carrots	Bean & Corn Salad	Lettuce & Tomato Salad	Carrots, Corn & Peas

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Mac & Cheese	Chicken Parm Pasta	Burger Day!	Mini Corn Dogs	Pizza Friday
		(No cheese, Cheddar, or Pepper Jack)		(Cheese or Pepperoni)
Fresh Fruit	Fresh Fruit	Fresh Fruit	Fresh Fruit	Fresh Fruit
Bean & Tomato Salad	Baby Carrots	Corn & Tomato Salad	Coleslaw	Broccoli & Ranch

** Can substitute with Polynesian Meatballs & Rice

****TOP TIP**** Create a 10 Day Cycle Menu streamlines this (temporary) aspect of your food service organization. If you are not using pre-ordering software, implement a mobile POS system to track orders at parent pick up.

Meal Distribution Tips - HYBRID Learners

Food service staff should:

- Incorporate procedures for both In-Person and Distance Learners
- Consider sending in-person students home with next day's (or several days worth of) meals to save parents a trip to school

OR

- Follow meal pick up procedures for off campus students

4

Funding & Compliance – Financial Impact

Critical that all NSLP programs ensure compliance and secure funding as food service with COVID-19 will cost more:

- 90% of schools cite financial losses to their school nutrition program due to COVID-19 as a serious or moderate concern
- The median loss per school district was \$200,000, among the largest districts (25K+) the median loss was over \$2M
- 80% of districts reported serving fewer meals since COVID-19 hit. Of these, 59% have seen participation drop by greater than 50%
- Traditional revenue streams such as full-paid students and a la carte sales (typically 30% of sales) have evaporated
- Additional expenses include grab & go carts, packaging supplies, transportation costs, PPE, increased cost of goods due to increased product demand

-School Nutrition Association Survey, May 2020

Funding & Compliance – USDA Waivers

Need a Waiver...

USDA waivers will now be in effect until June 30, 2021

If needed, apply for your Waivers NOW! They will:

1. Allow for non-congregate feeding, which means schools can serve meals outside of the normally-required group settings to support social distancing and consuming school meals at home.
2. Waive the requirement that children must be present when parents pick up grab-and-go meals for them.
3. Waive requirements related to standard serving times, allowing more flexibility for mass distribution.
4. Waive the high school requirement of “offer versus serve” to allow complete meals to be served

Funding & Compliance

- Ensure accurate counting and claiming procedures.
- Apply for nationwide USDA waivers before school year starts. Waivers extended until June 30, 2021
- If you are NSLP, meals **MUST** be offered to distance learners. This means you must ensure meals are counted and claimed as reimbursable. To be compliant, each distance learner meal must be recorded to a student based on eligibility
- Consider applying for grants from nonprofit organizations, corporations, philanthropic organizations, or community-based organizations and others such as Share Our Strength, World Central Kitchen, or Action for Healthy Kids
- Consider expanding to provide weekend meals to students and/or adult meals in addition to student meals

Top 8 **TO DO's** Before the First Day of School

1. Remember to put students first!
2. Review and follow updated protocols established by your State Education Agency, Local Education Agency, and the CDC
3. All school nutrition personnel should:
 - ✓ Follow social distancing measures
 - ✓ Frequently wash hands or use hand sanitizer
 - ✓ Use protective gear
 - ✓ Limit non-essential visitors and screen all employees prior to shift
 - ✓ Complete daily reports on site sanitization and employee healthy for review by principal or school nutrition director
4. Develop a communication plan.
5. Train employees on new procedures
6. Identify partners who can help you respond to changing demands
7. Make sure you have PPE and tools needed to distribute meals
8. Be mindful of how your numbers may change

More Information

<https://wholesomekitchens.com/covidfeedingplan/>

We look forward to working with you on
returning to school in 2020-21

WE ARE

#BetterTogether

