

## Food Safety

- Establish procedures to ensure all school staff involved in meal service are aware of basic food safety principles and the differences between cleaning, sanitizing, and disinfecting.
- Develop menus that adhere to United States Department of Agriculture (USDA) meal pattern regulations that do not rely on students self-serving (i.e., salad bar) items.
- Develop strategies for alternative serving models:
  - Serving meals in the cafeteria (at reduced occupancy levels, consistent with statewide guidelines) with:
    - Spaced serving lines (marked on floors);
    - Spaced seating (use outdoor space as practicable and appropriate); and
    - Longer meal periods for more staggered meal delivery.
  - Classroom service/classroom dining.
  - Audit necessary supplies to ensure that schools are prepared to operate alternative serving models (i.e., serving meals in the classroom, disposable food service items).
  - Coordinate food service operations with teachers and administrators.
- Ensure that USDA Civil Rights requirements (i.e., special diets, protected classes) are followed.
- Have meal service contingency plans in place for remote learning scenarios.
- Instruct staff on proper use of personal protective equipment (PPE).
- Utilize point-of-service models that do not rely on students entering their own lunch number.
- Practice social distancing during food preparation and serving.
- Ensure students are practicing social distancing during meal service periods. Allow student hand washing before and after meal service.
- Ensure students have adequate time for breakfast and lunch meal consumption in accordance with state regulation. Schedule flexibilities for all students to have adequate time to obtain and consume meals.