

Community of Practice Call

COVID-19 Emergency Food Service

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California Food for California Kids is an initiative of the Center for Ecoliteracy



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Education, inspiration, and support for school nutrition professionals.
Partnering with over 50 California school nutrition programs since 2016.



gratitude

BRAVE

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CARING

STRONG

Thank You

#SchoolNutritionHeroes



school food innovators

all hands on deck

santa rosa city schools



supporting local farms

natomas unified
school district



protective equipment

oceanside unified
school district



safety

updated!

school food service
safety precautions

NOVEL CORONAVIRUS DISEASE 2019 (COVID-19)

School Food Service Safety Precautions

for

SCHOOL NUTRITION PROGRAMS



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face coverings & masks

Use of Cloth Face Coverings to Help Slow the Spread of COVID-19

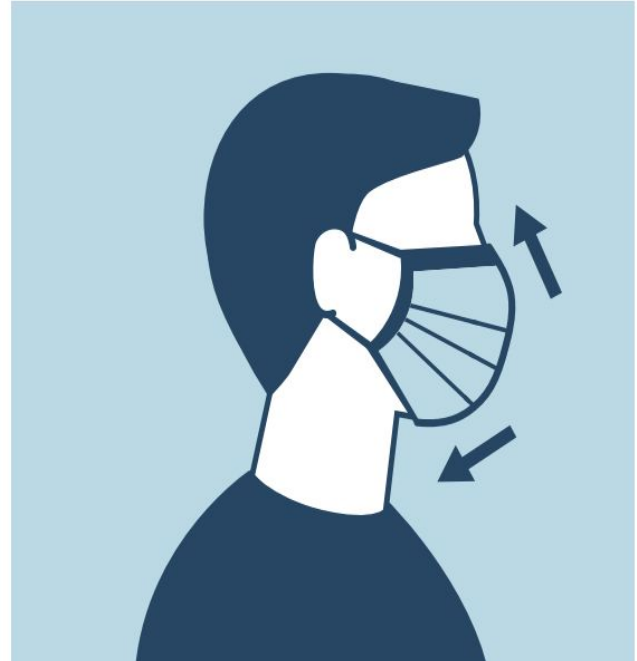
How to Wear Cloth Face Coverings

Cloth face coverings should—

- fit snugly but comfortably against the side of the face
- be secured with ties or ear loops
- include multiple layers of fabric
- allow for breathing without restriction
- be able to be laundered and machine dried without damage or change to shape

CDC on Homemade Cloth Face Coverings

CDC recommends wearing cloth face coverings in public settings where other social distancing measures are difficult to maintain (e.g., grocery stores and pharmacies), **especially** in areas of significant community-based transmission.



Face Mask Safety Precautions

COVID-19 BASICS for SCHOOL NUTRITION PROGRAMS



A Collaborative Resource from
Center for Ecoliteracy, LunchAssist
and Eat REAL

Putting on a Mask is as Easy as... 1, 2, 3!



Step 1:

Clean hands for 20 seconds with soap and water or hand sanitizer.



Step 2:

Inspect the mask and check that it is clean and there are no tears or holes. Determine which side of the mask is the top, and which side is the front.



Step 3:

Masks with ear loops: Hold by the ear loops and place around each ear.

Masks with ties: Hold by the ties. Bring the mask to nose level. Secure ties with a bow behind your head.

Masks with bands: Pull the straps over your head and secure comfortably.



Do not touch mask while wearing it, even when talking to others. If you do, wash or sanitize hands and change gloves.

Tip: Make sure masks are fitted over your face and nose with no gaps between your face and mask.

REMOVING YOUR MASK

Clean hands before removing and do not touch the front of your mask.

Masks with ear loops: Hold both ear loops and gently lift and remove mask.

Masks with ties: Untie bottom bow first then untie top bow and pull mask away from you.

Masks with bands: Remove bottom band first then the top band and pull mask away from you.

This is unofficial guidance based on best practices as of 4/3/20 for using face masks in school nutrition settings.

Updated April 3, 2020 ©LunchAssist 2020 For more information go to www.lunchassist.org

Medidas de seguridad para el uso de mascarilla cubrebocas

COVID-19 BÁSICOS para los PROGRAMAS DE NUTRICIÓN ESCOLAR



Un recurso creado con la colaboración de
LunchAssist, Center for Ecoliteracy & EatREAL.
Traducción generosamente provista por
nuestra amiga Paloma Perez-Bertrand de
Nayarit, MX.

¡Ponerse una mascarilla es tan fácil como... 1, 2, 3!



Paso 1:

Limpiar las manos por 20 segundos con jabón y agua o desinfectante de manos.



Paso 2:

Inspeccionar la mascarilla y revisar si está limpia y asegurarse de que no haya desgarros o rupturas. Determine cuál es el lado superior y cuál es el lado frontal.



Paso 3:

Mascarillas con cintas para colocar detrás de las orejas: Sujete las cintas y colóquelas alrededor de cada oreja.

Mascarillas con lazos: Sujétela por los lazos. Colóquela al nivel de la nariz. Asegúrelo haciendo un moño detrás de la cabeza.

Mascarillas con cintas elásticas: Tire las cintas sobre la cabeza y sujételas cómodamente.



No toque la mascarilla cuando la este usando o hablando con otros. Si lo hace, lave o desinfecte sus manos y cambie sus guantes.

Consejo: Asegure que las mascarillas se ajusten sobre su cara y nariz sin huecos entre su cara y la mascarilla.

CÓMO QUITARSE LA MASCARILLA CUBREBOCAS

Lave las manos antes de remover y no toque la parte frontal de la mascarilla.

Mascarillas con cintas para colocar detrás de las orejas: Sostener las dos cintas, levantar suavemente y remover.

Mascarillas con lazos: Desatar el moño de abajo y después el de arriba, jalar la mascarilla.

Mascarillas con cintas elásticas: Tire las cintas sobre la cabeza y sujételas cómodamente.

EL CUIDADO DE SU MASCARILLA CUBREBOCAS

Mascarillas de tela: Limpie con jabón y agua caliente después de cada uso.

Las mascarillas de un solo uso que no se puedan lavar inmediatamente: Almacenar en una bolsa de papel por 3-4 días antes de usar.

Reemplace los cubrebocas de un solo uso si se ensucian, humedecen o mojan, o si es difícil respirar a través de la mascarilla.

Esta guía no es oficial y esta basada en las prácticas recomendadas para usar mascarillas cubrebocas en establecimientos de nutrición escolar a partir de 4/3/20.

Actualizado el 3 de Abril, 2020 ©LunchAssist 2020 Para más información visite www.lunchassist.org

face coverings

We kindly ask that all families picking up meals consider covering their face with a cloth face covering or face mask.

Let's help keep everyone as safe as possible during these challenging times.

Looking for tips on how to make a mask at home? Visit [cdc.gov](https://www.cdc.gov) for ideas!



WEAR A
MASK
LIKE A PRO



protocols

social distancing + sanitation protocol

sample from
san diego county

SOCIAL DISTANCING AND SANITATION PROTOCOL

Business Name: sample protocol

Facility Address:

Businesses must implement all mandatory measures listed in A, B, and F below. Businesses shall select applicable measures listed in C, D, and E below and be prepared to explain why any measure that is not implemented is inapplicable to the business.

A. Signage (Mandatory):

- ☒ Signage at each public entrance of the facility to inform all employees and customers that they should: avoid entering the facility if they have a cough or fever; maintain a minimum six-foot distance from one another; and not shake hands or engage in any unnecessary physical contact.
- ☒ Signage posting a copy of the Social Distancing Protocol at each public entrance to the facility.

B. Measures To Protect Employee Health (Mandatory):

- ☒ Everyone who can carry out their work duties from home has been directed to do so.
- ☒ All employees have been told not to come to work if sick.
- ☒ All desks or individual work stations are separated by at least six feet.
- ☒ Break rooms, bathrooms, and other common areas are being disinfected frequently, on the following schedule:

☒ Breakrooms:

Daily by the site custodial staff

☒ Bathrooms:

Daily by the site custodial staff

☒ Other: Kitchen & Food Prep Areas : Daily by custodial & nutrition staff

- ☒ Disinfectant and related supplies are available to all employees at the following location(s):

Custodial supplies located in the custodial supply areas.

Bleach and/or Quat disinfectant are available for use by Nutrition staff in the site kitchen.

- ☒ Hand sanitizer effective against COVID-19 is available to all employees at the following location(s):

Hand sanitizer is located in all food prep and meal service areas for use by nutrition employees.

Comidas de Auto-Servicio

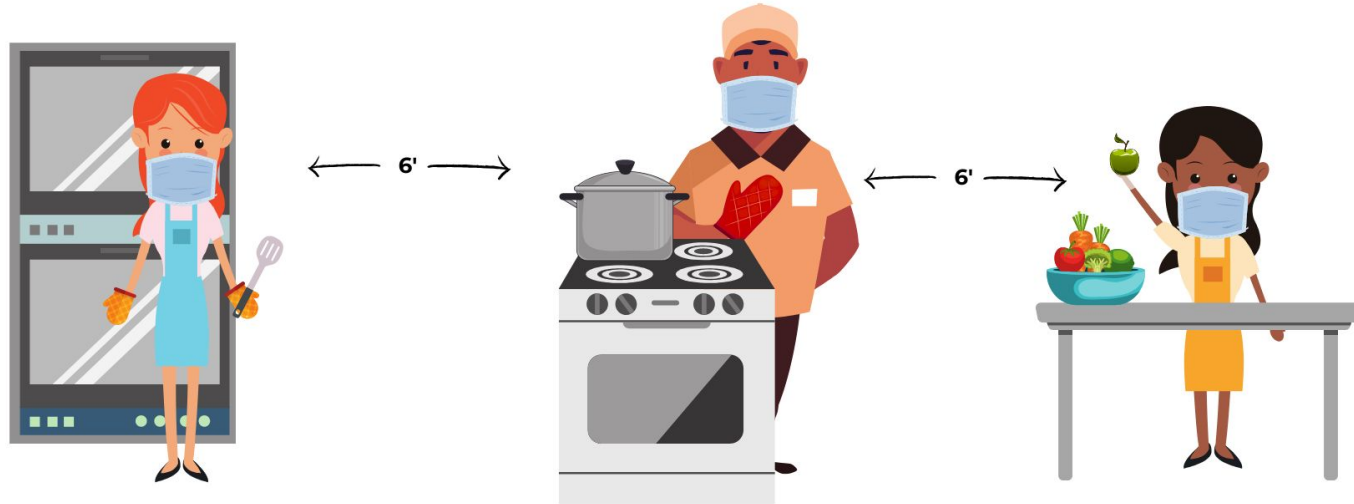
Cómo Mantenerse a 6 Pies (6') de Distancia al Servir los Alimentos



Practique la entrega sin usar las manos. Cuando le de la comida a las familias, no toque o se acerque hacia adentro de los vehículos, ni haga contacto con otros. Desinfecte sus manos y superficies regularmente.

Kitchen & Food Prep Areas

How to Stay 6 Feet (6') Apart While Preparing Meals



Space workstations 6 feet apart to avoid making physical contact with others. Sanitize hands and surfaces regularly.

safety & sustainability

smart staffing

divide staff into alternating shifts

- Less crowded
- Decreased risk of exposure
- Decreases spread of infection
- Provides adequate rest time
- Reduces staff replacements



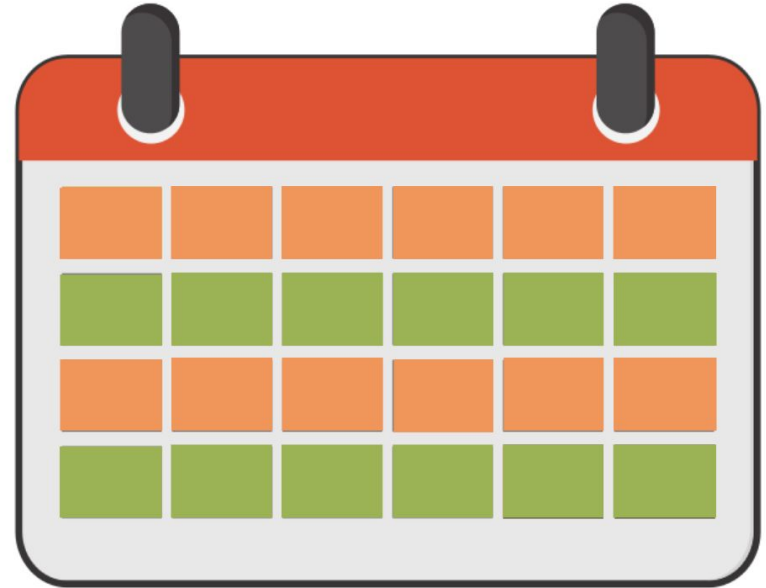
Team A

Employee 1
Employee 2
Employee 3



Team B

Employee 1
Employee 2
Employee 3



isolate from other teams

Example:

- Team 1 prepares and serves meals at Site 1
- Team 2 prepares and serves meals at Site 2
- If Team 1 needs something from Team 2:

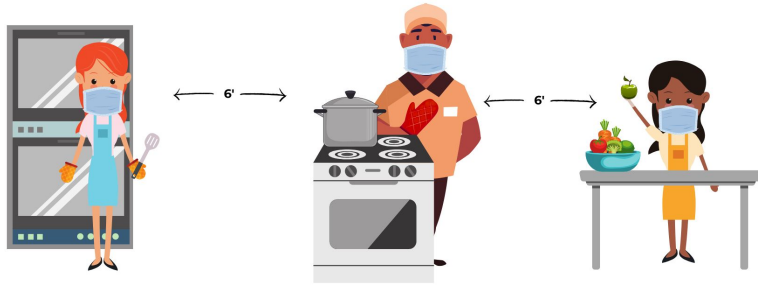
Set up a “No Contact Hand-off”

isolate your production team

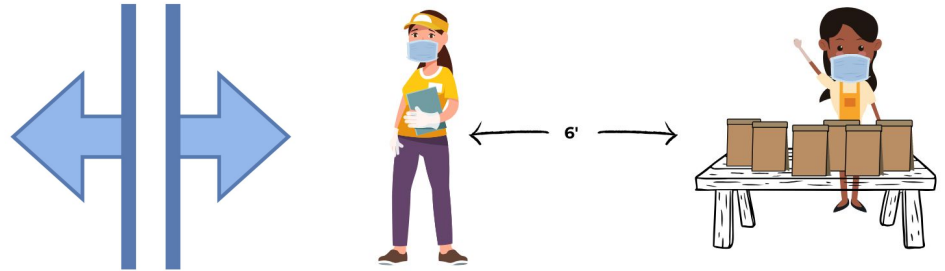
Example:

- Team A prepares meals for all sites (trained food handlers)
- Team B serves meals for all sites (front of house or volunteer staff)

Team A (Production)

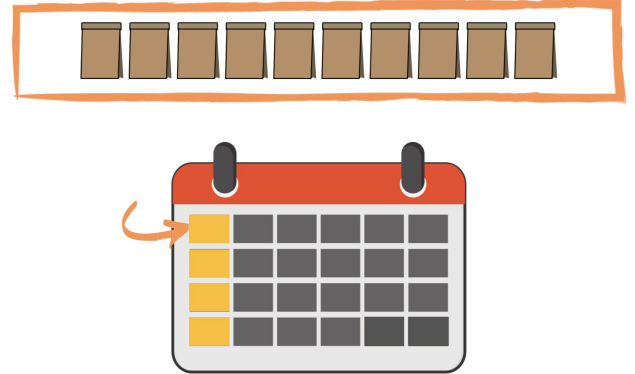


Team B (Front of House)



serve meals for multiple days

- Reduces staff interaction with each other
- Reduces staff interaction with public
- May offer 2 pickup times
- **Requires** approval from your State Agency



contingencies

**work with your local
health authority**

questions to consider

1. if someone tests positive, do we need to close down?
2. how long do we need to close?
3. what needs to occur during the closure (cleaning, etc.)?
4. how do we communicate decisions with the public?
5. are perishable meals still safe to distribute?
6. where can we send perishable goods if needed?

**work with district
leadership**

los angeles county department of education

facilities

1. **close off** areas used by sick employee
2. wait **24 hours** before cleaning/ disinfecting
 - o [cleaning and disinfecting your facility](#) (CDC)



staff

- close contact with sick employee **2 days before** symptoms? **14-day quarantine**
- all staff had close contact? **backup staff**
- no backup staff? **2-week closure**



leadership tools

“What leaders need during a crisis is not a predefined response plan but behaviors and mindsets that will prevent them from overreacting to yesterday’s developments and help them look ahead.”

McKinsey & Company

5 behaviors + mindsets

1. network of teams
2. elevate + empower
3. pause, assess, anticipate, act
4. empathy first
5. transparent, frequent communication

Reading List:

["Leadership in a crisis: Responding to the coronavirus outbreak and future challenges"](#)

Taking Care of Your Team During COVID-19

Leadership Checklist



Daily

Check-in with **each** site lead at the end of the day.

Check-in with **each** member of your support team.

Spend time **helping** at a site (rotate sites).

Thank your staff for their hard work.

Weekly

Visit as many feeding locations and prep kitchens as possible each week.

Spend at least **30 minutes** training site leads on safety precautions, updating staff on recent developments, and discussing strategies for keeping staff safe.

Plan ahead for anything that may affect meal service in the next **2 weeks**.

Surprise and **delight** your team with words of affirmation and acts of gratitude.

Communicate with District Office Administration. Update them on what is happening. Ask for help where you need it most!

Helpful Tips

Delegate administrative tasks.

Adjust your schedule... plan the next day's itinerary in **advance**. Even if you don't stick to it, this will give you a game plan for the next day.

Allow your team to **shine** while keeping them as **safe** as possible.

Taking Care of Your Team During COVID-19

Daily Check-in



Questions to Ask Your Team Every Day

1. What feedback do you have from our last meal service?
2. Is there anything we should change?
3. How can we better support each other?
4. What can we do to feel more safe?
5. How is everybody feeling?
 - Survey each individual working today:
 - Have you or anyone in your home recently had any of these symptoms?*
 - Fever >100.4° F
 - Difficulty Breathing
 - Cough
 - Sore Throat
 - Have you recently been in contact with someone with COVID-19?*

*If anyone answers yes, send them home and/or refer to your District policies for next steps.

Notes:



discussion

BRAVE

PASSIONATE



CARING

STRONG

Thank You

#SchoolNutritionHeroes



thank you!