Community of Practice Call

COVID-19 Emergency Food Service

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Center for Ecoliteracy

California Food for California Kids®
CALIFORNIA FOOD FOR CALIFORNIA KIDS

California Food for California Kids is an initiative of the Center for Ecoliteracy
Education, inspiration, and support for school nutrition professionals. Partnering with over 50 California school nutrition programs since 2016.
gratitude
Thank You

#SchoolNutritionHeroes

LunchAssist
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
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

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

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**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.

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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.

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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.

CARING FOR YOUR MASK
Fabric masks:
- Clean with soap and hot water after each use.
- Single-use or fabric masks that can’t be immediately washed: Store in a paper bag for 3-4 days before reuse.
- Replace single-use masks if they become dirty, damp, wet or hard to breathe through.

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

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Medidas de seguridad para el uso de mascarilla cubrebocas
COVID-19 BÁSICOS para los PROGRAMAS DE NUTRICIÓN ESCOLAR

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

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**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. Asegúrela haciendo un lazo detrás de la cabeza.
- **Mascarillas con cintas elásticas:** Tire las cintas sobre la cabeza y sujetelas cómodamente.

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

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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:** Sostenga las dos cintas, levante suavemente y remueve.
- **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 sujetelas cómodamente.

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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: Almacénelas 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.

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Esta guía no es oficial y está 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 for ideas!
WEAR A MASK
LIKE A PRO
protocols
social distancing + sanitation protocol

sample from san diego county
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
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)
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
   - 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:

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discussion
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