Community of Practice Call

COVID-19 Emergency Food Service
August 6, 2020

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CENTER FOR ECOLITERACY

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School Nutrition Professionals

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SY 20-21 Professional Development
agenda

● school food innovators
● funding updates
● policy updates
● reopening schools brainstorm

usda professional standards
1110, 1130, 3230, 3240, 3250, 4150, 4160

1 hour of professional development
upcoming call

join us on 8/20
9-10 a.m. PDT

september dates coming soon!
school food innovators
Tomorrow is meal pick up day! In addition to meals we are distributing Farmers to Families boxes, Tasty Subs pizza and SCUSD Farm produce! August 3 will be our last Summer meal distribution. The next one will be Monday, August 17 and will require student ID for pickup. More information soon. #scusdproud #scusdfarm #eatlocal #schoolmealsrock #trayblazers
Taste of the Farm Dinner
Tuesday, August 4

Grilled Salmon GF
**cumin and coriander spiced wild salmon topped with mango salsa**
Dinner for 1 $30  Dinner for 2 $58

Or

Grilled Vegetable & Black Bean Enchiladas
**corn tortillas filled with seasonal farm vegetables**, black beans
Monterey Jack cheese, and topped with a chipotle farm roasted tomato sauce.
Dinner for 1 $20  Dinner for 2 $38

All meals include:

**Summer Green Salad GF**
mixed greens, grilled corn, black beans, heirloom tomatoes
served with cilantro vinaigrette

**Spanish Style Rice**

**Calabacitas * GF**

**Sautéed Zucchini** with Corn, Heirloom tomatoes, onion, jalapeno and garlic

**Caramel Flan**
*item from SCUSD Farm

Preorder your dinner www.SCUSDtasteofthefarm.com
by Monday, August 3rd at 10am

Touchless pick up at Wilcox High school
Tuesday, August 4th, 4-6pm
policy & funding updates
new waivers

#38 - Meal Pattern Extension #5

- SFSP meal pattern flexibility extended until 8/31
reminders

- **required:** 1 nutritionally adequate meal per day, even with distance learning (CA)
- **required:** NSLP / SBP for SY 20-21 in lieu of SSO / SFSP
- **allowable:** consolidation of meal sites
  - **action item** → update meal counting/claiming procedures
    - submit claims for the site where the student is enrolled in order to prevent claiming errors due to meal counts that exceed enrollment
    - may also claim where meals are served if district is able to serve by student eligibility category and meal counts do not exceed enrollment (reference USDA guidelines for “visiting” students)
- **allowable:** bulk meal service
  - **action item** → update meal counting/claiming procedures
- **not included:** weekend / holiday meals
- **do not** need to reapply for new Meal Pattern Waiver (CA)
  - if you need to edit your original waiver, please revise
letter to USDA & congress from CA legislators

- asks USDA to extend and expand waivers for 2020–2021, including:
  - extending the non-congregate waiver for SSO and SFSP
  - extending the area eligibility waiver for SSO and SFSP
  - waiving the after school activity requirement
  - allowing districts to serve three meals a day
  - extending waivers for the fresh fruit and vegetable program (FFVP)

- over 20 California legislators have signed on so far, with bipartisan support!
pandemic child hunger prevention act

- all students temporarily eligible for **free meals during SY 20-21**
- schools + non-profit community partners can operate meal services (including off-site) **under SFSP / SSO and waive area eligibility**
- schools + non-profit community partners can serve **afterschool meals and snacks**, without having to certify eligibility
reopening schools
reopening schools: public health considerations

california: in-person learning elementary education waiver process

- scientific evidence & support remains stable
- availability of safety equipment & access to testing
- capacity for “cohorting” and small groups
- local public health trends
- buy-in from staff, unions, and community & parent organizations
reopening schools: public health considerations

- considerations for different age groups
  - American Academy of Pediatrics: mitigation strategies more important for older students

- monitoring emerging evidence
  - e.g. Chicago Children’s Hospital study

- community buy-in for safety precautions
  - Case study: reopening in Georgia
additional reopening considerations...

- access to drinking water
- food waste & waste management
Healthy, Hunger-Free Kids Act of 2010
National School Lunch Program

Require[s] that schools make potable water available and accessible without restriction to children at no charge in the place where lunches are served during the meal service.
drinking water during covid-19

public health recommendations

centers for disease control (cdc)

- flush water systems after system shutdowns
- frequently sanitize shared water systems
- encourage water from home

case study: los angeles county office of education
Ways to provide water outside the cafeteria
Thank you!

Christina Hecht, ceahecht@ucanr.edu
food waste: what schools can do

- provide recycling bins at meal pickup
- bulk meal service
- implement ovs (modified)
  - offer 1 type of milk
  - offer milk on the side
  - if serving bulk, offer ½ gallon jugs

LOVE FOOD

NOT WASTE
**update: the spectrum of ovs**

- prepackaged meals are allowable under ovs
- ovs may apply to one or more of the components
- serving a prepackaged meal + offering milk on the side is allowable

“Pre-packaged meals are allowed at all age/grade levels... If this is the only system available for the NSLP... these schools are encouraged to have some food components/food items with choices and/or the option to decline, such as fruit or milk.”


See pages 5 and 6 for pre-plated and grab n' go meals.

This slide was added for further clarification after the call.
imperfect produce!
food waste: what families can do
DECIPHERING DATES ON PRODUCTS

Food date labels have little to do with safety and are only loosely related to quality. Many foods will still be good to eat well after those dates.

Here's how to sort out just what those dates mean:

**BEST IF USED BY / BEST BEFORE**
These dates refer to peak quality or freshness. They do not mean the food is spoiled or unsafe. Food with these dates should be safe to eat after the date has passed.

**SELL BY**
Ignore these dates as they are meant for store staff. They actually build in quality so that if the food is sold by that date, you will have top-quality shelf life once it's home.

**FREEZE BY**
One way to extend the life of food beyond its date is to freeze it. It's like pushing the pause button on your food.

**BEWARE THE DANGER ZONE**
The main criterion for evaluating food safety is the amount of time food spends in the temperature “danger zone” (40 - 120°F). Food left in a hot car for too long could be unsafe even before the date on the package. Also, be sure your fridge is kept below 40°F.

**USE YOUR EYES AND NOSE**
For the most part, you can trust your senses to know when food has gone bad. The products to be careful with are those that pregnant women are told to avoid.

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THE REFRIGERATOR DEMYSTIFIED

40% of food in the U.S. is never eaten. Stocking your fridge with these tips will help your food stay fresh the longest.

1. **TEMPERATURE**
   - 40°F or below to help food last longer.

2. **HUMIDITY DRAWERS**
   - The levers on crisper drawers change humidity. Set one to high and one to low.

3. **THE UPPER SHELVES**
   - Warmer. Store leftovers and drinks.

4. **DOOR**
   - Warmer! No milk or eggs here, best for butter, condiments, and drinks.

5. **HIGH-HUMIDITY**
   - Most veggies, especially those that wilt.

6. **LOW-HUMIDITY**
   - Fruits, along with veggies that may break down and rot.

7. **LOWER SHELF**
   - Meats and fish are better off at the bottom—it’s usually the coldest and reduces risk of contamination.

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For more tips, visit SavetheFood.com.

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grants & resources
grants

carton council grant

$1,000 - $5,000 awards

○ nationwide
○ public + private schools
○ only in areas that permit milk and juice carton recycling

application process:

1. check if cartons are accepted in your area: https://www.recyclecartons.com
2. email Debbi Dodson at ddodson@san.rr.com
grants

farm to ECE implementation grant

$75,000 - $100,000 awards

- national
- state agencies may apply
- support early child care

for more information:
Emia Oppenheim, PhD, RD, LD
emia@asphn.org

deadline: august 25
resources

- CDE Tuesdays @2 | Q&A Session
  - Aug. 11, 1 p.m. PST
- Healthy Schools Campaign | Change for Good Town Hall
  - Aug. 13, 1 p.m. ET
EQUIPMENT TIPS FOR SERVING MEALS IN THE CLASSROOM

A GUIDE TO SOCIALLY DISTANT MEAL SERVICE IN SY20-21

As schools plan for the 2020-21 school year, it is anticipated that students will consume more meals in classrooms while also practicing social distancing. This resource was created to offer guidance as schools consider how to handle meal delivery, whether to the classroom or to other areas on campus. It also offers suggestions as to what equipment may be needed.

Before implementing a meals in the classroom delivery model, it can help to survey school stakeholders such as teachers and custodial staff to find out what they would need to make this system work. It would also be helpful to gather feedback from students about what they would like to see on the menu. In this current situation, gathering feedback may be via email, using social media to survey students, or setting up a virtual call.

GETTING STARTED - Determine what equipment you may need.

Equipment list for meal service SY 20-21 can help get you started.

1. Transport: of food from the cafeteria to the classroom: rating ovens, thermal bags, bins for food storage, and travel carts.
2. Classroom: items needed include: packages for each desk, separate backpacks for classroom trash, and cleaning supplies for students/teachers.
3. Tracking: train staff (teachers) to accurately count and claim students. A Point of Sale (POS) system can be used to track participants for reimbursement by local student ID's, or using student names.

MEAL SERVICE OPTIONS FOR SCHOOL YEAR 20-21

This resource reflects nationwide waivers and guidance available as of 7/15/2020. This document will continue to be updated as new guidance comes out.

In addition to reviewing possible school schedule models, this resource includes:
- Possible Meal Service Models
- Limitations and Considerations for Possible Meal Service Models
- Child Nutrition Program Waivers Available for School Year 2020-2021
- Waivers Not Currently Available to Support Child Nutrition Programs
- Potential Challenges Under Current Waivers

Possible School Schedule Models

Before discussing meal service models, it’s important to first understand the context in which those meals might be served. In reviewing various plans for school schedules and operations in the fall, several potential models have emerged for districts to consider:

100% Distance Learning
- All students learn remotely full-time.

Grade-Level Return
- Younger students return to school while older students continue distance learning, or vice versa.

Targeted Return
- Certain students return to school (e.g., students with IEPs, English language learners, children of essential workers, etc.) while others learn remotely.

Alternating Schedule
- Groups return to school for in-class learning part of the time and then switch off with distance learners.

Hybrid Learning
- This could be either a day or week, mornings vs. afternoons, or MW/F one week with T/Th the next.

100% In-Class Learning
- All students return to school full-time with enhanced cleaning and distancing protocols.

Each model offers pros and cons and requires additional considerations. For example, in-class learning may come with added costs, especially in crowded school buildings. These districts may also want to be prepared to adopt another model should an outbreak occur within a school or cases in the community surge. Alternating schedules give more students an opportunity for in-person learning while reducing the number of students in school buildings or riding school buses at any one time, but families must navigate a variable schedule. For a targeted return, how schools prioritize who returns to in-class learning may be based on equity considerations or other risk factors, or it could be based on household needs and preferences.

In all cases, district leaders must consult state and local education and health guidelines to determine what is allowable in their area under current conditions. Additionally, they must consult critical stakeholders within the district, including teachers, parents, the school nutrition director, business and operations officials, including those overseeing transportation and custodial staff, and community partners, such as those who provide afterschool programming or care for children of essential workers.
COVID-19 brief

- Academy of Nutrition & Dietetics
- Center for Ecoliteracy
leadership
conquer your to-do list

1. write out a comprehensive “to-do” list
2. define how you measure “importance”
3. define how you measure “urgency”
4. organize your tasks on a matrix
important, but not time sensitive

Schedule these!

important + urgent

Tackle head-on!

less important, + not time sensitive

Close these out quickly.

urgent, but less important

Enlist the help of others.
discussion