

Community of Practice Call

COVID-19 Emergency Food Service

August 20, 2020

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



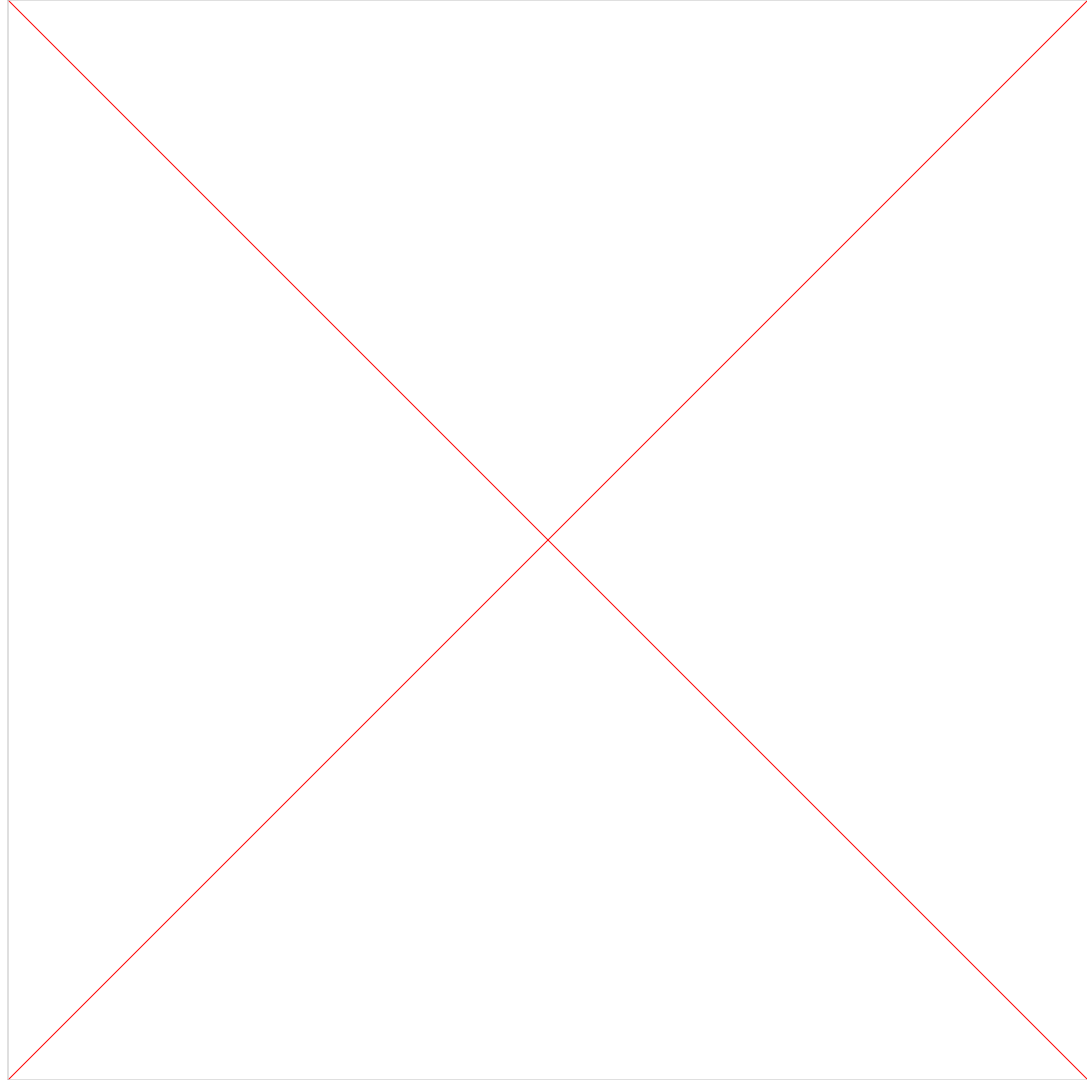
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LunchAssist PRO

SY 20-21 Professional Development





agenda

- back-to-school innovations
- reopening schools
- policy updates
- menu planning
- grants & resources
- leadership

usda professional standards

1110, 1130, 1140, 3240, 3450, 4130, 4150, 4160

1 hour of professional development



SY 20-21 call schedule



join us...
the first thursday of each month!

9-10 a.m. PDT

**back-to-school
innovations**

Ed Burke, RD

Director of Child Nutrition Services
Santa Rosa City Schools

Michael Jochner

Director of Student Nutrition & Records Retention
Morgan Hill Unified School District

reopening schools



reopening schools: **california**

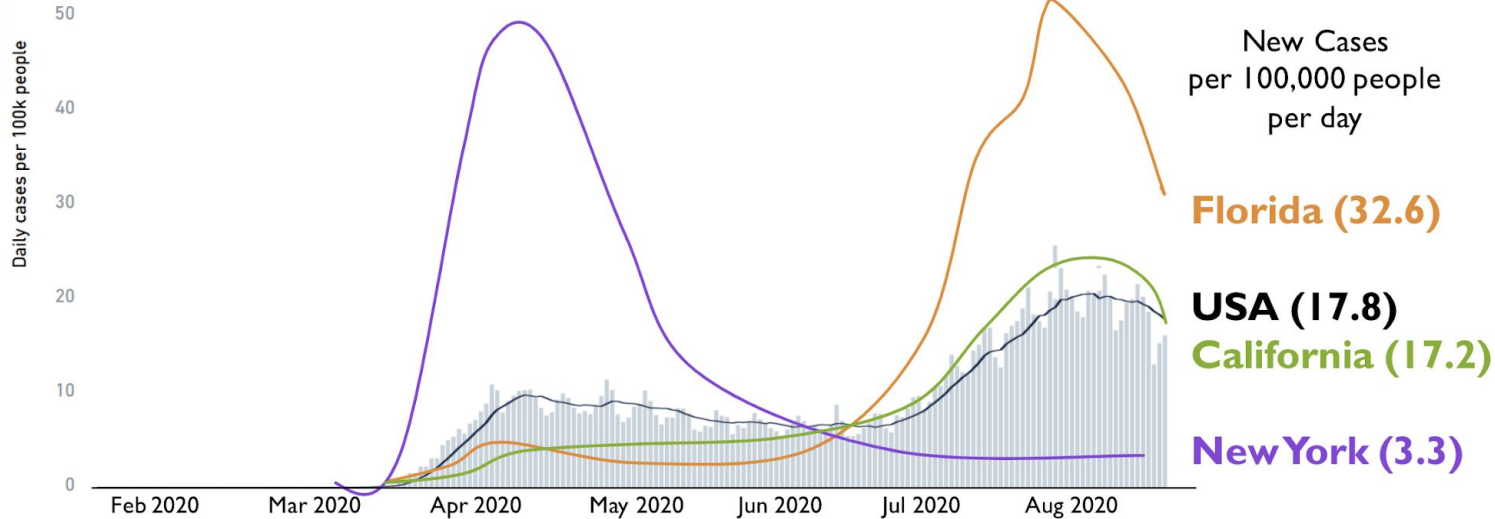
august 12th SSPI broadcast:

- 97% of CA schools are planning to open with distance learning
- FRPM access a top priority!
- honing in on special education & supporting children with disabilities
- push for family engagement to offset issues related to distance learning
- talking regularly with work groups & physicians

reopening schools: **national trends**

- kids between 5 - 17 now have the highest positivity rate of all age groups
 - testing bias?
- no public tracking for:
 - # of COVID-19 cases in K-12 schools
 - # of students quarantined
 - # of related deaths
 - # of school closures
- learning from increased media coverage on school reopening challenges
 - georgia, texas, mississippi
- likelihood of school outbreaks directly linked to community infections

WHEN TO SAFELY REOPEN?





UCSF Collaborative to Advise on Re-opening Education Safely

Session 2: Considerations for Preparing for In-Person Learning during COVID -19

Welcome: Dr. Michael Anderson, President, UCSF Benioff Children's Hospitals

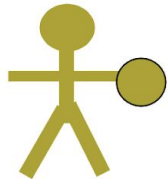
Speakers: Dr. Sohil Sud, Pediatrician, UCSF; Dr. Emily Frank, Pediatrician and Public School Teacher, UCSF; and Dr. Noemi Spinazzi, Pediatrician and Medical Director, Down Syndrome Clinic, Benioff Children's Hospital Oakland.

Moderator: Dr. Elizabeth Rogers, Chief Experience Officer, Department of Pediatrics, UCSF Benioff Children's Hospitals

August 12, 2020

PROTECTION AGAINST CONTACT SPREAD

Contact with Object



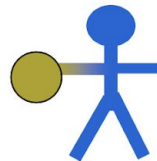
1. Home-based screening
2. School-based screening
3. Cohorting
4. Staggered school re-entry
5. Staggered class times
6. Masks
7. Testing
8. Vaccination

Survive on Object



9. Cleaning/disinfecting
10. Being outdoors

Object → Hand



11. Hand hygiene

Hand → Face



12. Avoid touching face
13. Masks
14. Other face coverings

PROTECTION AGAINST RESPIRATORY SPREAD

Minimizing Exposure



1. Home-based screening
2. School-based screening
3. **Masks**
4. Cohorting
5. Staggered school re-entry
6. Staggered class times
7. Testing
8. Vaccination

Mitigating Exposure



9. Physical distancing
10. Being outdoors
11. Improving ventilation
12. One-way traffic flow

Physical Obstruction



13. **Masks**
14. Other facial coverings
15. Physical barriers



REALITY CHECK: MANAGING FINITE RESOURCES

Focusing on These

Object → Hand



11. **Hand hygiene**

Hand → Face



12. **Avoid touching face**
13. **Masks**
14. Other face coverings

Can Reduce the Need for This

Survive on Object



9. **Cleaning / disinfecting**

10. Being outdoors

ENCOURAGING HYGIENE IN SCHOOLS

Focusing on These

Object → Hand



11. **Hand hygiene**

Hand → Face



12. **Avoid touching face**

13. **Masks**

14. **Other face coverings**

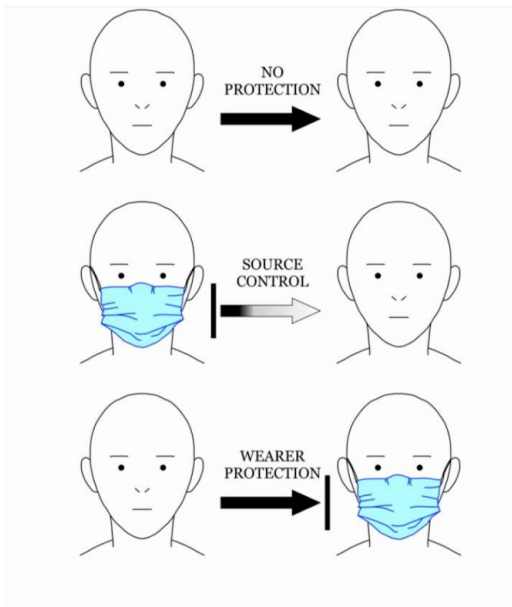
- Ample hand sanitizer, soap, and paper towels are needed
- Gel in and out of all communal spaces
- Soap and water if hands visibly dirtied
- Spend time teaching, practicing, and positively reinforcing

MASKS

**Individual Infected
with COVID-19**

**Exposed
individual**

Protecting others...



... and protecting yourself

Figure 1. The use of masks and face coverings for source control contrasted with the use of masks for wearer protection.

MASKS - TYPES

Fabric



Acceptable

Surgical



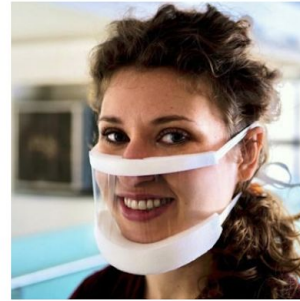
Acceptable

N95



Reserve for
healthcare
settings, including
within schools

Clear



Acceptable;
(single use?)

Valved



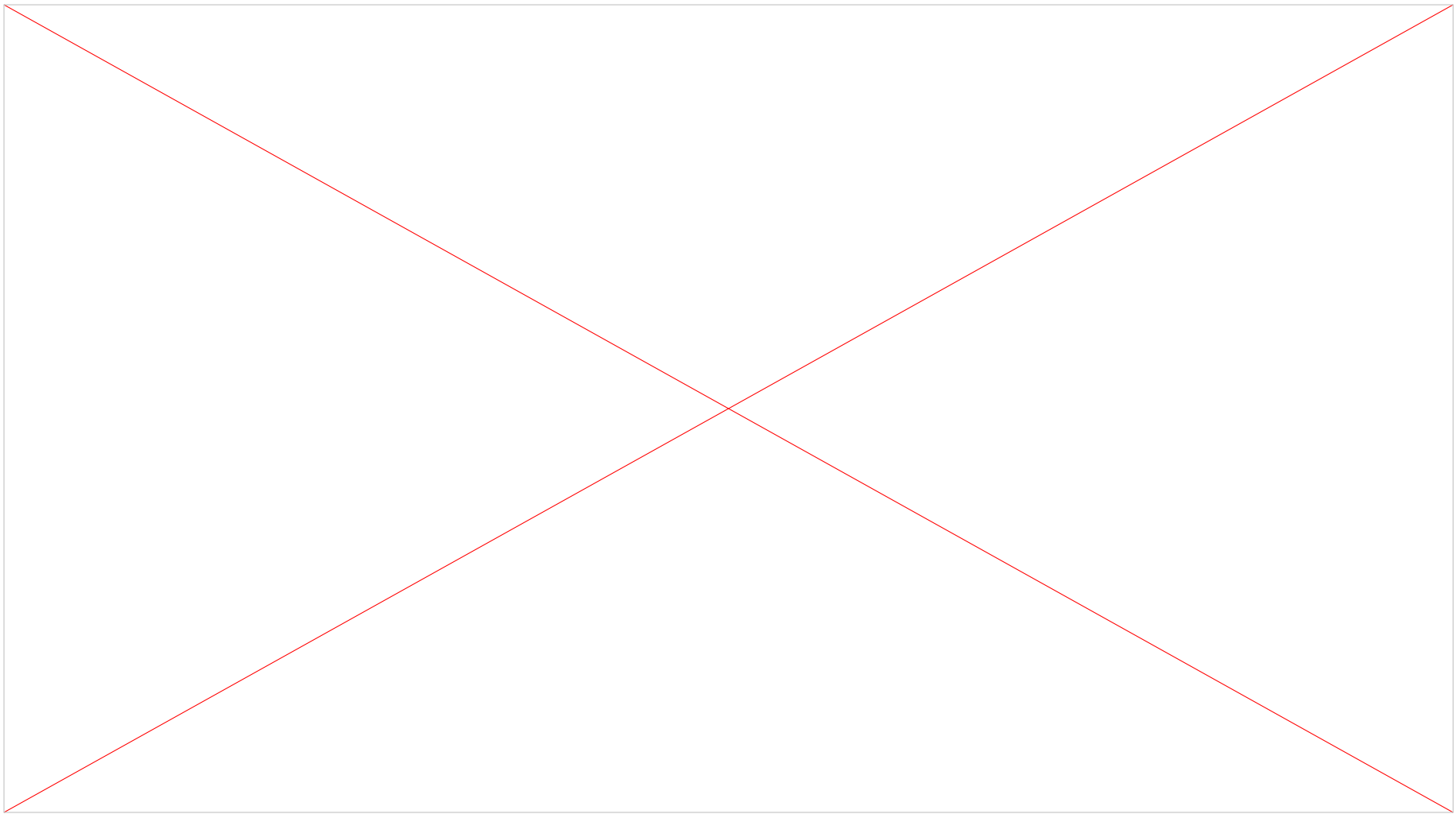
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policy updates

CA budget survey

- CA legislature could **double \$112M investment** in school food
- your input needed **by 3pm today** to support advocacy efforts:
 - do you have a budget deficit because of COVID-19?
 - what would this additional funding mean for your community?
 - survey link: <https://www.surveymonkey.com/r/AdditionalStateFunding>
- data provided to key policymakers and media!

menu planning



service models

1. cafeteria meals
2. delivery to classroom
3. grab and go Meals
4. meals for multiple days at one time
5. mobile meals

menu planning considerations

- dining setting
- farm to school
- food Ideas
- equipment
- meal types
- nutrition education
- packaging
- point of sale
- offer vs. serve
- temperature

menu planning considerations: grab and go

food ideas: *"bistro box" style meals with fresh ingredients inside a clamshell or other container. paper boats or bags with pre-wrapped items. students take the unit to go. milk can be taken on the side or not.*

farm to school: *whole produce or freshly-cut, pre-packaged local produce.*

nutrition education: *to-go taste test cups, recipes for families, harvest of the month newsletters for seasonal produce.*

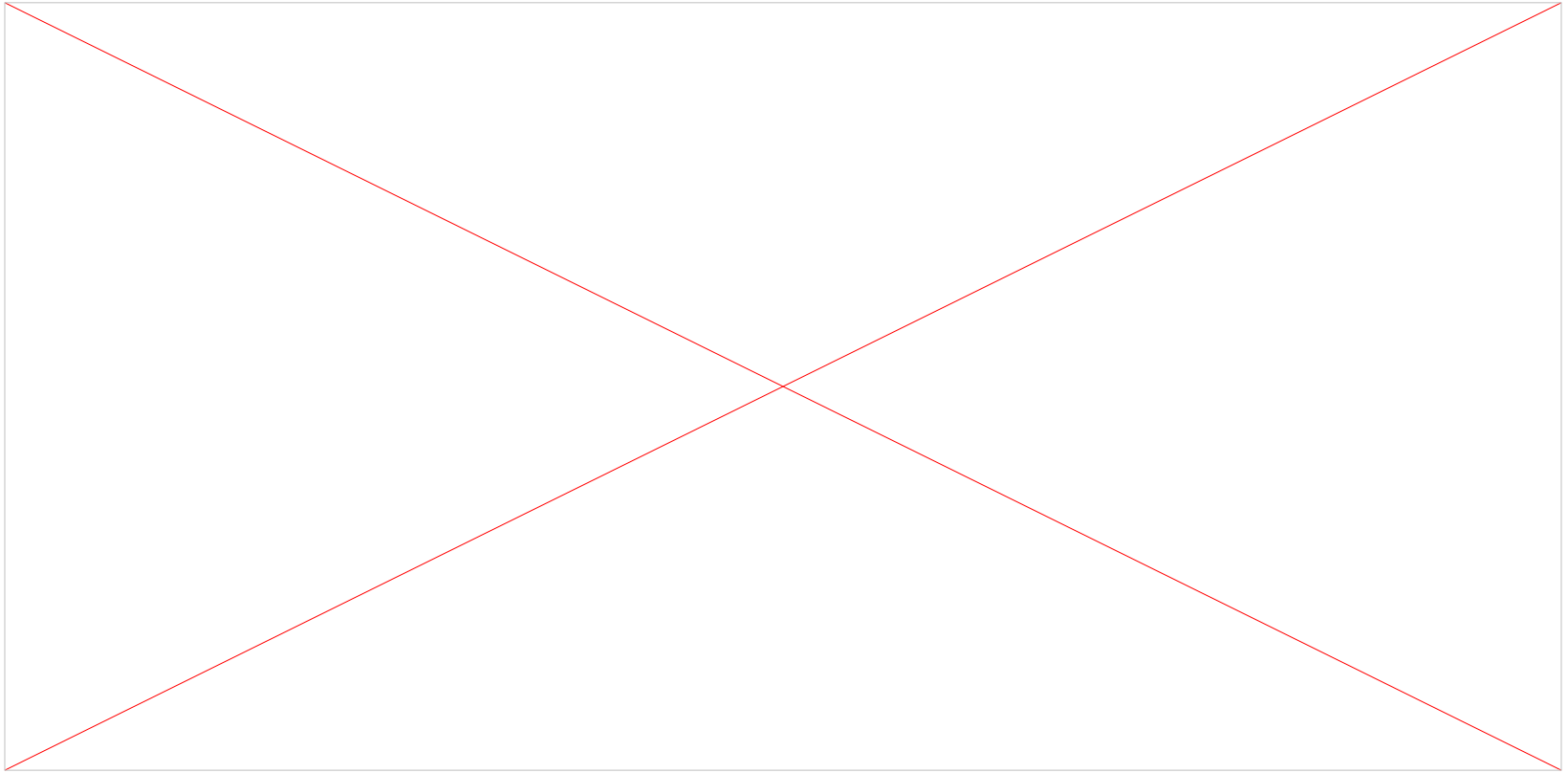
menu planning considerations: meals for multiple days at one time

food ideas: choose food items that will hold well over multiple days. you may send bulk ingredients such as slices of bread, heads of broccoli, carton of strawberries, half gallons of milk, etc.

farm to school: offer bulk fruits and vegetables from local farms in the food box or bag.

nutrition education: recipe resources, including videos and recipe cards, for utilizing foods in bulk.

bulk produce calculator



meal service options: daily pick-up

pros	cons	considerations
<ul style="list-style-type: none">• daily hot meals• scratch cooking• meals are ready to eat for children	<ul style="list-style-type: none">• risk of lower participation #'s• parents + staff exposed daily	<ul style="list-style-type: none">• check that service times don't conflict with online learning• coordinate with local districts about service times

meal service options: weekly pick-up

pros	cons	considerations
<ul style="list-style-type: none">• likely increase in participation #'s• parents + staff exposed less frequently• able to send home produce, milk, and other items in bulk	<ul style="list-style-type: none">• fewer hot meals handed out• more reliance on prepared/packageged foods in lieu of scratch cooking	<ul style="list-style-type: none">• longer pickup time frame?• two pickup times per day (early am/evening)?• options for families who cannot heat, refrigerate, or chop food

grants & resources

grants

CalRecycle reuse grant

\$300,000 - \$500,000 awards

- California only
- 3 year grant cycle
- replacement of single-use containers, food service ware, or packaging with reusable items

application process:

1. questions about the grant must be submitted by today
2. grant deadline: september 24, 2020
3. grants award: december 2020
4. application [webpage](#)



grants

learn about ag

\$100 monthly gift card

- Raley's, Bel Air and Nob Hill or Stater Bros
- CA produce
- teachers are eligible to apply

application process:

1. grant deadline: august 23, 2020
2. grants award: september
3. application [webpage](#)

resources

- **FRAC** | [Expanding Access to Afterschool Meals and Snacks during COVID](#)
 - Aug. 20, 10 a.m. PDT
- **FoodCorps** | [Virtual Town Hall on School Meals During COVID-19 and Beyond](#)
 - Aug. 25th, 10 a.m. PDT
- **Lifelab/School Garden Network** | [Garden Educator Distance Teaching and Learning Virtual Gathering](#)
 - Aug. 26th, 11 a.m. PDT
 - [Even more from school garden network webinars](#)

LunchAssist back-to-school checklist

leadership

compassion and communication

1. take time to check in with yourself
2. hold space for people to connect with each other
3. communicate and appreciate
4. have compassion for yourself and others



discussion