Community of Practice Call

COVID-19 Emergency Food Service
September 3, 2020

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LunchAssist

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
LunchAssist PRO

SY 20-21 Professional Development and The Collective
agenda

- district spotlights
- policy updates
- reopening schools
- meal services & menu planning
- grants & resources
- leadership
- discussion

usda professional standards

1110, 1130, 1140, 2630, 3240, 3450, 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
district spotlights
west contra costa usd
west contra costa usd
san ramon valley usd
Nutrition Services COVID Safety Practices

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

- Only ONE person at the sink at a time.
- Space workstations 6 feet apart to avoid making physical contact with others. Sanitize hands and surfaces regularly.
How to Pack Grab-and-Go Meals
The gratitude and appreciation from the community is what kept our staff coming back each day. Regardless of the rain or heat or moving heavy pallets, the smiles, the thank you’s and knowing we are serving our community made it all worth it.
Breakfast Week of 8/31

Combo #1
Pancake with Sausage, Juice & Milk
Chorizo Stick, Juice & Milk
Assorted Cereal, Crackers, Juice & Milk (3 days)

Lunch

Combo #1
(Hot Meal) Orange Chicken with Brown Rice, Apple, & Milk
(Fresh) Turkey Sub Sandwich, Frozen Fruit Cup & Milk
(Frozen) Pupusa, Apple, & Milk
(Frozen) Pizza, Nectarines, & Milk
(Frozen) Chicken Tenders, Celery & Milk

Combo #2 All Frozen
Corn Dog, Apple, & Milk
Chalupa, Frozen Fruit Cup & Milk
Beef Taco, Apple, & Milk
Chicken Tenders, Nectarines, & Milk
Burrito, Celery & Milk
policy updates
new waivers! 🎉

#48-56: SSO/SFSP + area eligibility!

- #48 area eligibility closed enrolled sites
- #49 waive first week site visits SFSP
- #50 meal service times SFSP + SSO
- #51 OVS in the SFSP
- **#52 extend area eligibility**
- #53 meal pattern flexibility in SFSP + SSO
- #54 non-congregate feeding SFSP + SSO
- #55 parent meal pick up SFSP + SSO
- #56 allow SFSP + SSO through dec 2020
new waivers! 🎉

#52 extend area eligibility
- meals claimed for free at all sites

#56 allow SFSP + SSO
- in lieu of NSLP/SBP during
  - distance learning
  - hybrid learning
  - in person learning
- all children 18 & under
- community sites

extended through dec 31, 2020
next steps

● update application with state agency
  ○ CA: CNIPS SY 19-20 SSO app
● consider weekend or holiday meals
  ○ request approval from state
● community outreach
● update meal counting procedures
● get started now!
weekend meals: CACFP, SSO, & SFSP

- weekend meals may be permitted as a normal part of CACFP, SSO, SFSP
- great way to combat food insecurity & maximize participation!
- state agency approval is required
  - CA - add these details to your CNIPS application & update operating days in SSO application
  - update Sept 8: CDE is waiting for further USDA guidance before approving.
  - other states - check with your state agency
- policy references:
  - SP 09-2017, Q. 46
  - SP 14-2020, Q. 22
mobile meals: **home deliveries, bus routes, community sites**

- permitted under existing waivers
- great way to combat food insecurity & **maximize participation!**
- home deliveries:
  - require parental consent and state agency approval
  - great for children with special needs, rural communities, families with working parents where children might be home alone
- bus stops:
  - add the bus route as a “site” under SSO or SFSP
- community sites:
  - libraries
  - parks
applications: **free and reduced price meals**

- **continue to collect meal applications**
  - may need eligibility data in January
  - especially important for California LCFF & eRate calculations

- **strategies for obtaining applications**
  - outreach via phone, email, text, social media, etc.
  - online applications
  - couple with other “mandatory” district forms
  - incentives
  - others?
outstanding: questions

- august claim
  - claim August NSLP/SBP meals as SSO
- administrative review process for SY 20-21
- 30-day carryover of eligibility
- verification process
- more?
Food Corps Pledge for School Food:

https://p2a.co/YfNSzfz

Academy of Nutrition & Dietetics Action Alert:

https://www.eatrightpro.org/advocacy/take-action/action-center?fbclid=IwAR2f6XI2IKWzjeyv0fUP60akdL_UPTOkQUWL9uUCc-LWfMwC39UQhtcyDU4
california: COVID-19 disaster relief funding

COVID-19 Disaster Claims

- disaster claim funds to provide money to schools for meals not served
- temporary closure or reduced participation (Mar–June)
- application required, deadline extended to 9/30!

https://www.cde.ca.gov/LS/nu/disasterreliefreimburse.asp
California: CARES Act 75 cents per meal

Meals served in March 2020

- Funds to provide up to 75 cents extra for each meal served March-August
- No application required, however...
  - Survey for March data due 9/11!
    https://surveys2.cde.ca.gov/s.asp?k=159597647284
  - April-August will be calculated automatically based on CNIPS claim details
california: $80m for school food heads to governor’s desk

- California legislature allocated additional $80m for school food
- Complements $112m allocated in June
- Total of $192m to provide additional $0.75 per breakfast or lunch served between mid-March through August 2020 (or until funding runs out)

**Thank you for your input!** This report was key:

- More advocacy needed to secure funding for 2020-21 school year
reopening schools
reopening schools across the nation

sourced from cnn and ed week on 9/2/20:

<table>
<thead>
<tr>
<th>AK</th>
<th>ID</th>
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</table>

- Varies by school/district/dependent on local health authorities
- State-ordered in-person instruction available part-time or full-time*
- State-ordered regional closure in effect
- Only hybrid or remote instruction allowed
- State ordered closure in effect (including states where openings are delayed)
reopening schools: **California**

- 97% distance learning
- some counties may reopen sept-oct
  - napa
  - san diego
  - soon san francisco
- waiver exceptions
  - elementary schools
  - specialized small groups
    - (2 adults: 14 children)
California: Blueprint for a Safer Economy

Find the status of activities in your county

<table>
<thead>
<tr>
<th>County risk level</th>
<th>New cases</th>
<th>Positive tests</th>
</tr>
</thead>
<tbody>
<tr>
<td>WIDESPREAD</td>
<td>More than 7 daily new cases (per 100k)</td>
<td>More than 8% Positive tests</td>
</tr>
<tr>
<td>SUBSTANTIAL</td>
<td>4 - 7 daily new cases (per 100k)</td>
<td>5 - 8% Positive tests</td>
</tr>
<tr>
<td>MODERATE</td>
<td>1 - 3.9 daily new cases (per 100k)</td>
<td>2 - 4.9% Positive tests</td>
</tr>
<tr>
<td>MINIMAL</td>
<td>Less than 1 daily new cases (per 100k)</td>
<td>Less than 2% Positive tests</td>
</tr>
</tbody>
</table>

sourced from office of the governor's website on 9/2/2020
California: Blueprint for a Safer Economy

- **Statewide Metrics**
  - 10.9: New COVID-19 Positive cases per day per 100K
  - 6.0%: Positivity Rate

Sourced from office of the governor’s website on 9/2/2020
- faq’s: COVID-19
- food safety + other precautions
- best practices for meal service
- stay 6’ apart while serving meals in a variety of settings
- prevention + prompt identification of sick employees
- what to do if someone on your team is positive for COVID-19
safety precautions toolkit: **what’s new**

- latest science on COVID-19
  - transmission
  - mask use
  - positive case procedures
- all service models included
- new references & resources
meal service
+ menu planning
maximizing participation

- considerations:
  - menu (see new menu planning tool)
  - meal service model
  - how many days per week are you serving?
  - service times and locations
  - community needs & partnerships
  - marketing + communications
menu planning considerations

- dining setting
- farm to school
- food ideas
- equipment
- meal types
- nutrition education
- packaging
- point of sale
- offer vs. serve
- temperature
### K-8 School 5-Day Lunch Meal Pattern using Scratch Recipes

#### Monday
- **Grains:** Roasted Vegetable Pasta Salad
- **M/M/A:** 2 oz G
- **Fruits:** Peaches
- **Vegetables:** Red Bell Pepper Sticks
- **Milk:** Assorted Nonfat or 1% Milk Served Daily
- **Notes:** Homemade Caesar Dressing

#### Tuesday
- **Grains:** Brown Rice
- **M/M/A:** Chile Verde with Pork
- **Fruits:** Grapes
- **Vegetables:** Cilantro Lomei Corn Salad
- **Milk:** Assorted Nonfat or 1% Milk Served Daily
- **Notes:**

#### Wednesday
- **Grains:** 2 WGR
- **M/M/A:** Power Up! Caesar Salad
- **Fruits:** Plums
- **Vegetables:** Kale in Entree
- **Milk:** Assorted Nonfat or 1% Milk Served Daily
- **Notes:**

#### Thursday
- **Grains:** 1 oz WGR
- **M/M/A:** Garden Vegetable Chili
- **Fruits:** Fresh Cherries
- **Vegetables:** Tomato Sauce in Chili
- **Milk:** Assorted Nonfat or 1% Milk Served Daily
- **Notes:**

#### Friday
- **Grains:** 2 WGR
- **M/M/A:** Noodles
- **Fruits:** Asian Pear and Broccoli
- **Vegetables:** Broccoli in Entree
- **Milk:** Assorted Nonfat or 1% Milk Served Daily
- **Notes:**

### K-8 School 5-Day Lunch Meal Pattern using Scratch Recipes

#### Monday
- **Grains:** Bean & Cheese Pupusa
- **M/M/A:**
- **Fruits:** Grapes
- **Vegetables:** Jicama Sticks
- **Milk:** Assorted Nonfat or 1% Milk Served Daily
- **Notes:** Salsa Cup

#### Tuesday
- **Grains:** 2 oz WGR
- **M/M/A:** Cheese Cubes, Whole Grain Crackers, Hummus, & Snickerdoodle Cookie
- **Fruits:** Orange Wedges
- **Vegetables:** Celery Sticks
- **Milk:** Assorted Nonfat or 1% Milk Served Daily
- **Notes:** Ranch Dressing Cup

#### Wednesday
- **Grains:** 2 WGR
- **M/M/A:** Slice of Pizza
- **Fruits:** Peaches
- **Vegetables:** Baby Carrots
- **Milk:** Assorted Nonfat or 1% Milk Served Daily
- **Notes:** Chipotle Ranch Dressing Cup

#### Thursday
- **Grains:** 2 oz WGR
- **M/M/A:** Chicken and Cheese Tamale
- **Fruits:** Plum
- **Vegetables:** Mixed Green Salad
- **Milk:** Assorted Nonfat or 1% Milk Served Daily
- **Notes:**

#### Friday
- **Grains:** 2 oz WGR
- **M/M/A:** Asian Chicken & Rice Bowl
- **Fruits:** Seasonal Melon
- **Vegetables:** Edamame
- **Milk:** Assorted Nonfat or 1% Milk Served Daily
- **Notes:**
menu planning considerations: grab and go

● **food ideas:**
  ○ "bistro box" style meals
  ○ fresh ingredients
  ○ clamshell containers
  ○ paper boats / bags
  ○ pre-wrapped items
  ○ students take the unit to go
  ○ milk can be taken on the side, or not

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

● **farm to school:**
  ○ whole produce
  ○ fresh-cut, packaged local produce
menu planning considerations: **meals for multiple days**

- **food ideas:**
  - foods that hold well for multiple days
  - bulk ingredients (sliced bread, heads of broccoli, pints of berries, etc.)

- **nutrition education:**
  - recipe resources (recipe cards, videos, etc.)
  - how to use foods provided in bulk

- **farm to school:**
  - bulk fruits + veggies
  - sourced from local farms when possible
## Bulk Produce Calculator

**Instructions:**
1. Download spreadsheet by clicking File > Download > Excel Spreadsheet.
2. Customize the quantities in Column B to calculate the corresponding Meal Contributions in Column J.

Example: if you enter "1" in cell B4, you will see that 1 head of broccoli will yield 2.5 cups DGV.

**To request additional items to be added to the table, email mickinzie@lunchassist.org**

<table>
<thead>
<tr>
<th>Vegetable</th>
<th>#</th>
<th>Unit (AP)</th>
<th>Creditable Cups Per the USDA Food Buying Guide</th>
<th>Component</th>
</tr>
</thead>
<tbody>
<tr>
<td>Broccoli, crowns, raw</td>
<td>1</td>
<td>head</td>
<td>2.50</td>
<td>DGV</td>
</tr>
<tr>
<td>Carrots, baby, raw</td>
<td>1</td>
<td>1 lb bag</td>
<td>3.00</td>
<td>ROV</td>
</tr>
<tr>
<td>Celery, raw</td>
<td>1</td>
<td>bunch/stalk</td>
<td>2.50</td>
<td>OV</td>
</tr>
<tr>
<td>Corn on the cob, fresh, with husks</td>
<td>1</td>
<td>medium ear</td>
<td>0.50</td>
<td>SV</td>
</tr>
<tr>
<td>Cucumbers, raw</td>
<td>1</td>
<td>medium (7&quot;)</td>
<td>1.00</td>
<td>OV</td>
</tr>
<tr>
<td>Cucumbers, raw</td>
<td>1</td>
<td>large (8-1/4&quot;)</td>
<td>1.50</td>
<td>OV</td>
</tr>
<tr>
<td>Jicama, raw</td>
<td>1</td>
<td>medium (1-1/2 lb)</td>
<td>3.75</td>
<td>SV</td>
</tr>
<tr>
<td>Jicama, raw</td>
<td>1</td>
<td>large (2-1/2 lb)</td>
<td>7.00</td>
<td>SV</td>
</tr>
<tr>
<td>Lettuce, green leaf, raw</td>
<td>1</td>
<td>head</td>
<td>1.25</td>
<td>DGV</td>
</tr>
<tr>
<td>Potatoes, sweet, with skin, raw</td>
<td>1</td>
<td>medium (5 oz)</td>
<td>0.50</td>
<td>ROV</td>
</tr>
<tr>
<td>Potatoes, sweet, with skin, raw</td>
<td>1</td>
<td>large (8 oz)</td>
<td>0.75</td>
<td>ROV</td>
</tr>
<tr>
<td>Potatoes, white, with skin, raw</td>
<td>1</td>
<td>medium (2-1/4&quot; - 3-1/4&quot; dia)</td>
<td>1.00</td>
<td>SV</td>
</tr>
<tr>
<td>Potatoes, white, with skin, raw</td>
<td>1</td>
<td>large (3&quot; - 4-1/4&quot; dia)</td>
<td>1.75</td>
<td>SV</td>
</tr>
<tr>
<td>Tomatoes, cherry, raw</td>
<td>1</td>
<td>pint</td>
<td>1.75</td>
<td>ROV</td>
</tr>
<tr>
<td>Tomatoes, red, raw</td>
<td>1</td>
<td>medium (2-3/8&quot; dia)</td>
<td>0.50</td>
<td>ROV</td>
</tr>
<tr>
<td>Tomatoes, red, raw</td>
<td>1</td>
<td>large (3&quot; dia)</td>
<td>0.75</td>
<td>ROV</td>
</tr>
</tbody>
</table>

**Fruit**

<table>
<thead>
<tr>
<th>Fruit</th>
<th>#</th>
<th>Unit (AP)</th>
<th>Creditable Cups Per the USDA Food Buying Guide</th>
<th>Component</th>
</tr>
</thead>
<tbody>
<tr>
<td>Apple, whole</td>
<td>1</td>
<td>medium fruit</td>
<td>0.50</td>
<td>F</td>
</tr>
<tr>
<td>Applesauce, canned</td>
<td>1</td>
<td>#2.5 can</td>
<td>5.75</td>
<td>F</td>
</tr>
<tr>
<td>Apricot, whole</td>
<td>1</td>
<td>medium fruit</td>
<td>0.25</td>
<td>F</td>
</tr>
<tr>
<td>Bananas, fresh</td>
<td>1</td>
<td>bunch (about 6 fruits)</td>
<td>3.50</td>
<td>F</td>
</tr>
<tr>
<td>Blueberries, fresh</td>
<td>1</td>
<td>pint</td>
<td>2.50</td>
<td>F</td>
</tr>
<tr>
<td>Cantaloupe, whole</td>
<td>1</td>
<td>medium fruit, 40 oz</td>
<td>2.00</td>
<td>F</td>
</tr>
<tr>
<td>Clementine, whole</td>
<td>1</td>
<td>fruit, all sizes</td>
<td>0.25</td>
<td>F</td>
</tr>
<tr>
<td>Honeydew melon, whole</td>
<td>1</td>
<td>large fruit, 47 oz</td>
<td>1.50</td>
<td>F</td>
</tr>
<tr>
<td>Juice, 100% fruit or vegetable</td>
<td>1</td>
<td>pint</td>
<td>2.00</td>
<td>F</td>
</tr>
<tr>
<td>Kiwi, whole</td>
<td>1</td>
<td>fruit</td>
<td>0.25</td>
<td>F</td>
</tr>
<tr>
<td>Mango, whole</td>
<td>1</td>
<td>small fruit, 7 oz</td>
<td>0.50</td>
<td>F</td>
</tr>
<tr>
<td>Mango, whole</td>
<td>1</td>
<td>large fruit, 12 oz</td>
<td>0.75</td>
<td>F</td>
</tr>
<tr>
<td>Nectarine, whole</td>
<td>1</td>
<td>fruit, all sizes</td>
<td>0.50</td>
<td>F</td>
</tr>
<tr>
<td>Orange, whole</td>
<td>1</td>
<td>138-count</td>
<td>0.50</td>
<td>F</td>
</tr>
<tr>
<td>Peach, whole</td>
<td>1</td>
<td>medium fruit</td>
<td>0.50</td>
<td>F</td>
</tr>
<tr>
<td>Pear, whole</td>
<td>1</td>
<td>100-count</td>
<td>1.25</td>
<td>F</td>
</tr>
<tr>
<td>Pear, whole</td>
<td>1</td>
<td>150-count</td>
<td>0.50</td>
<td>F</td>
</tr>
<tr>
<td>Pineapple, fresh</td>
<td>1</td>
<td>fruit</td>
<td>1.50</td>
<td>F</td>
</tr>
<tr>
<td>Plum, whole</td>
<td>1</td>
<td>fruit</td>
<td>0.50</td>
<td>F</td>
</tr>
<tr>
<td>Strawberries, fresh</td>
<td>1</td>
<td>pint</td>
<td>1.75</td>
<td>F</td>
</tr>
<tr>
<td>Tangerine, whole</td>
<td>1</td>
<td>fruit</td>
<td>0.25</td>
<td>F</td>
</tr>
<tr>
<td>Watermelon, whole</td>
<td>1</td>
<td>large fruit (15&quot; long x 7-1/2&quot; dia)</td>
<td>9.25</td>
<td>F</td>
</tr>
<tr>
<td>Watermelon, whole</td>
<td>1</td>
<td>mini fruit</td>
<td>2.50</td>
<td>F</td>
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</tbody>
</table>

**Key:** Dark Green Vegetable (DGV), Red / Orange Vegetable (ROV), Other Vegetable (OV), Beans / Peas Vegetable (BPV), Starchy Vegetable (SV), Fruit (F)
vending to community partners

- preschools, charter schools, private schools, libraries, boys & girls clubs, YMCA, parks, youth recreation, homeless shelters, etc.
- sample interagency agreement
- partner with the community:
  - good for your community
  - good for your bottom line!
addotional resources
Civil Rights in the USDA Child Nutrition Programs

As school nutrition professionals, it is our duty and responsibility to ensure that all of the children and families we care for are treated with equality, respect, and access to our nutritious meals. That is why we review this information each year through the annual civil rights training.

This year, let LunchAssist help you meet this requirement. Take a sneak peek into our PRO Membership by watching one of our favorite new lessons from the Back-to-School Training Series. The full Civil Rights training is available to all school districts, free of charge. Be sure to check out our resources and quiz below, and if you enjoy the lesson, please consider joining LunchAssist PRO for more lessons and resources to support your team during SY 20-21!
COVID-19 WAIVERS & FLEXIBILITIES

USDA Waiver Toolkit

Includes Waivers #1-56

UPDATED SEPTEMBER 2, 2020

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more resources!

- StopWaste Flyer
- Procurement Survey, Center for Science in the Public Interest
webinars + virtual gatherings

- **Food Corps**
  - [Virtual Town Hall on School Meals During COVID-19 and Beyond](#) | Recording

- **FRAC**
  - [Serving Meals this Fall: USDA Waiver Update](#) | Sep. 8th, 1 p.m. PDT

- **CA Environmental Literacy Initiative**
  - [Call to Action for Environmental Literacy](#) | Sep. 16th, 3 p.m. PDT

- **National Farm to School Network**
  - [Food Justice is Racial Justice: NFSN Movement Meeting](#) | Oct. 14th, 10 a.m. PDT
leadership
adaptability
flexibility
learning
resilience
natural response
pause...

then respond
- take a few deep breaths
- notice how you feel, and why
- choose how to respond
discussion