

Community of Practice Call

# COVID-19 Emergency Food Service

September 3, 2020

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**CALIFORNIA FOOD**  
FOR CALIFORNIA KIDS™



# CALIFORNIA FOOD FOR CALIFORNIA KIDS®

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



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# LunchAssist PRO

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SY 20-21 Professional Development  
*and The Collective*





THANK  
Y♥YOU



## 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



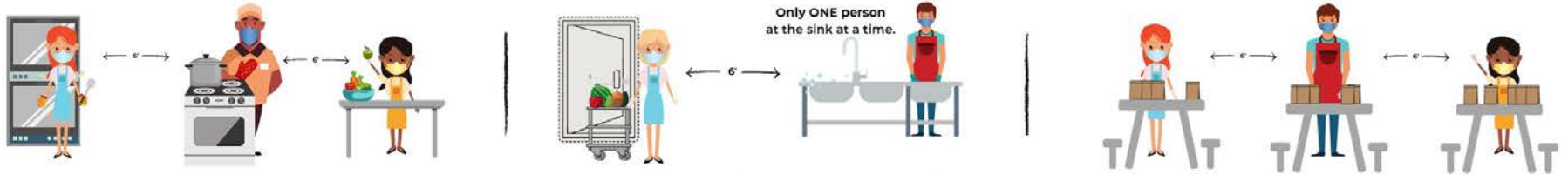
san ramon  
valley usd



# twin rivers usd



## Nutrition Services COVID Safety Practices 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.



A Collaborative Resource from Center for Ecotherapy & LunchAssist  
With expert guidance from School Meals, Thrill Shack and Lake & Shore Unified School District

Updated March 30, 2020 ©LunchAssist 2020 For more information go to [www.lunchassist.org](http://www.lunchassist.org)

This institution is an equal opportunity provider

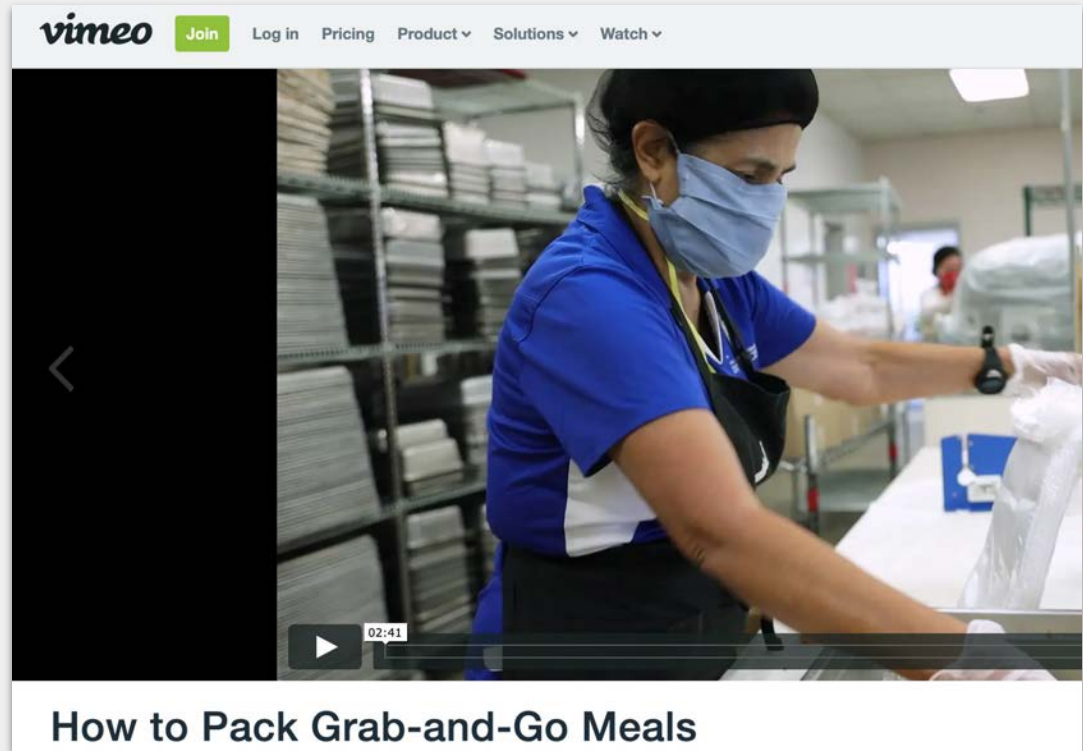


@TRUSDNutritionServices



[www.twinriversusd.org/nutrition](http://www.twinriversusd.org/nutrition)

fontana  
usd





4,517,552

A photograph of three female staff members from a school food service department. They are standing in a kitchen or food preparation area, wearing blue short-sleeved shirts, black aprons with a logo, and light blue surgical masks. The woman in the center is holding a white sign that reads "THANK YOU for feeding our kids School Nutrition You are amazing" with a red heart drawn on it. The background shows kitchen equipment and posters on the wall.

**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.**



GLOBAL  
GREEN  
GENERATION

A VAUGHN NEXT CENTURY LEARNING CENTER CHARTER SCHOOL

## Breakfast Week of 8/31

### Combo #1

Pancake with Sausage, Juice & Milk

Chorizo Stick, Juice & Milk

Assorted Cereal, Crackers, Juice & Milk (3 days)

*hot*

## 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! 🎉

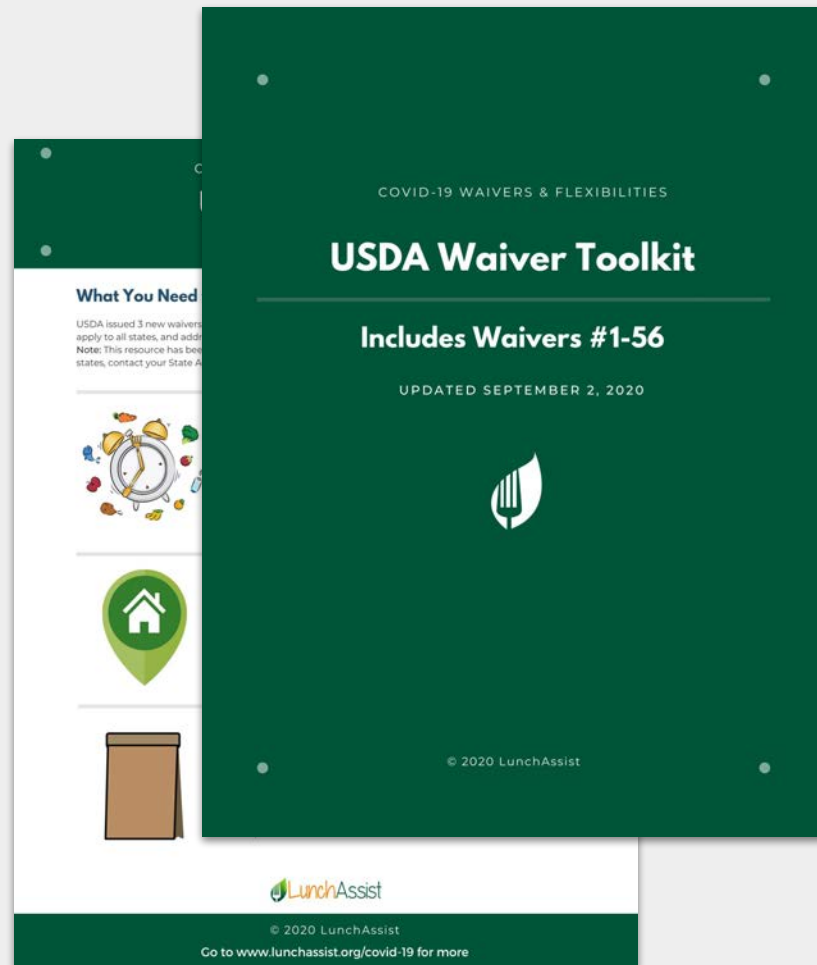
## #52 extend area eligibility

- 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!**

# GREAT NEWS!

¡BUENAS NOTICIAS!

## free meals

comidas gratis



now available for all  
children 18 & under

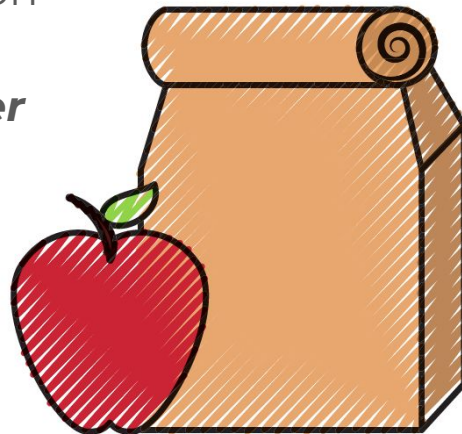
ahora disponible para todos  
los niños menores de 18 años



This institution is an equal opportunity provider.  
Esta institución es un proveedor que ofrece igualdad de oportunidades.

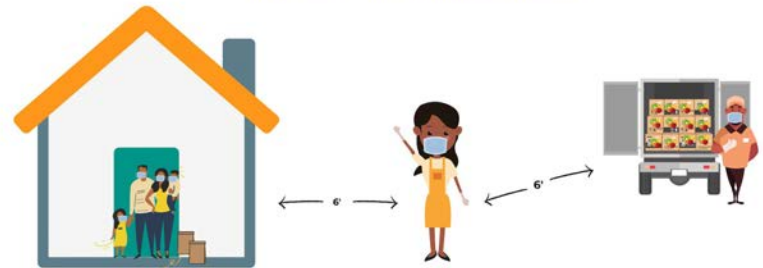
## weekend meals: **CACFP, SSO, & SFSP**

- 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?**





## Take the #PledgeforSchoolFood

*"We're rallying around how much we can provide to our communities in this time of need, but we're also seeing ways that school nutrition programs can bring us all together." —Bertrand Weber, Director of Culinary and Wellness Services for Minneapolis Public Schools*

**This election season, take the #PledgeForSchoolFood.**

As we head into an uncertain school year, child food insecurity is at its highest in recent history. COVID-19 has left too many kids hungry and families struggling. And while school nutrition professionals are working on the frontlines to feed thousands of kids, they're working with limited resources — and lots of uncertainty.

The pandemic has illuminated what we've long known to be true: School food is essential. School meals provide nourishment to kids whose families struggle to make ends meet, and who come from communities where systemic racism denies families [access to healthy food](#). School food is also a tool for cultural

### Take the pledge for school food

 \* \* \* city and state not required \*

**Submit →**

- ☐ Send me emails about FoodCorps action alerts
- ☐ Send me text messages about FoodCorps action alerts

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=IwAR2f6XIZIKWzjew0fUP60akdL\\_UPTOkQUWl9uUCc-LWfMwC39UQhtcyDU4](https://www.eatrightpro.org/advocacy/take-action/action-center?fbclid=IwAR2f6XIZIKWzjew0fUP60akdL_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



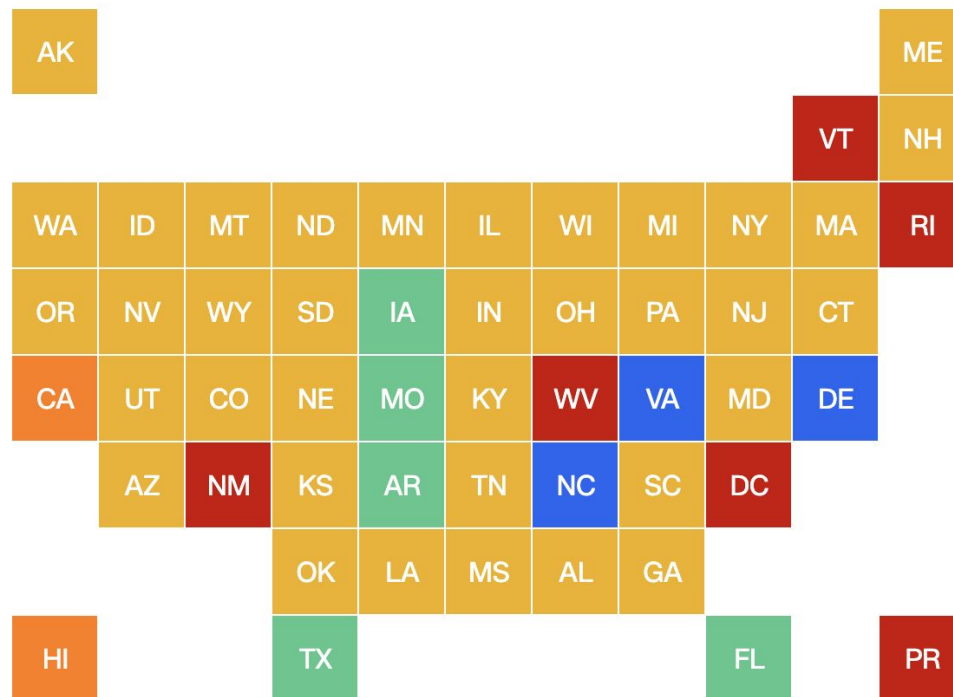
## california: **\$80m for school food heads to governor's desk**

- 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:  
<https://www.californiafoodforcaliforniakids.org/survey-report-school-food-budget-deficits-during-covid-19>
- more advocacy needed to secure funding for 2020-21 school year

# reopening schools



# reopening schools across the nation



- 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)

sourced from cnn and ed week on 9/2/20:  
<https://www.cnn.com/interactive/2020/health/coronavirus-schools-reopening/>  
<https://www.edweek.org/ew/section/multimedia/map-covid-19-schools-open-closed.html>

# CORONAVIRUS DISEASE 2019 (COVID-19)

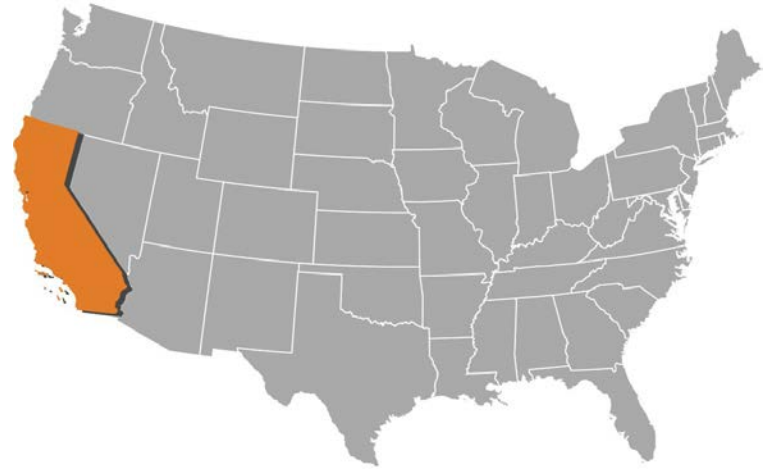


[cdc.gov/coronavirus](https://cdc.gov/coronavirus)



## 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

sourced from office of the governor's website on 9/2/2020

### Find the status of activities in your county

County	Activity
<input type="text" value="Enter county"/>	<input type="text" value="Enter a business or activity"/>
<button>GET LATEST STATUS</button>	

County risk level	New cases	Positive tests
<b>WIDESPREAD</b> Many non-essential indoor business operations are closed	<b>More than 7</b> daily new cases (per 100k)	<b>More than 8%</b> Positive tests
<b>SUBSTANTIAL</b> Some non-essential indoor business operations are closed	<b>4 - 7</b> daily new cases (per 100k)	<b>5 - 8%</b> Positive tests
<b>MODERATE</b> Some indoor business operations are open with modifications	<b>1 - 3.9</b> daily new cases (per 100k)	<b>2 - 4.9%</b> Positive tests
<b>MINIMAL</b> Most indoor business operations are open with modifications	<b>Less than 1</b> daily new cases (per 100k)	<b>Less than 2%</b> Positive tests

# california: blueprint for a safer economy

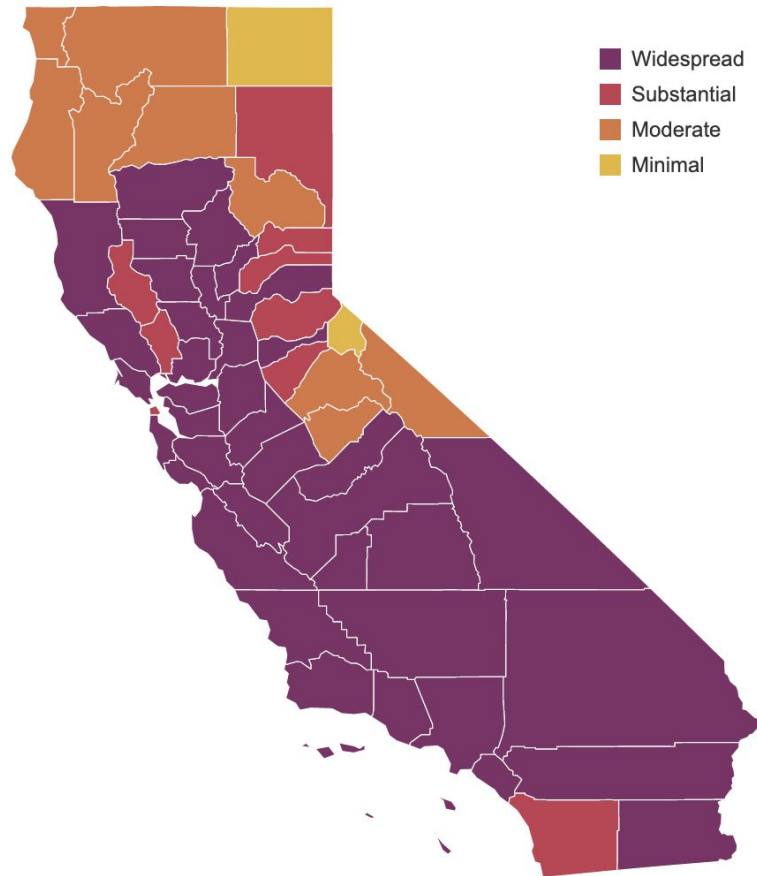
## Statewide Metrics

**10.9**

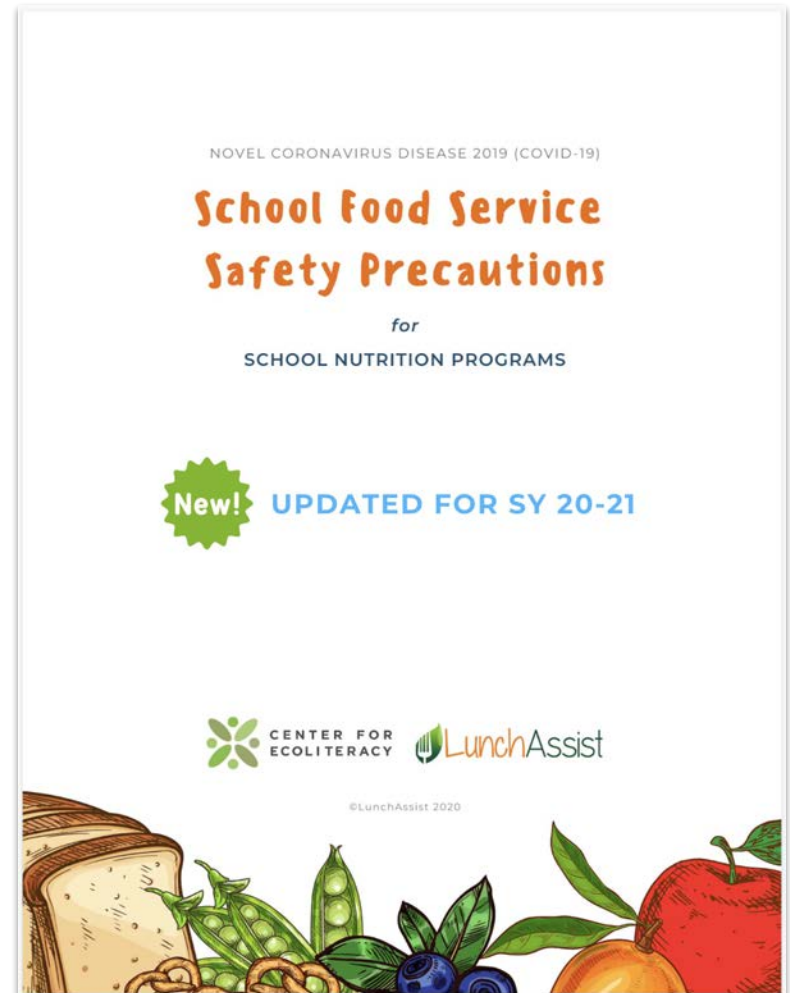
New COVID-19 Positive  
cases per day per 100K

**6.0%**

Positivity Rate



- 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





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

	Monday		Tuesday		Wednesday		Thursday		Friday		
<b>Grains:</b>		2 oz G	Brown Rice	2 WGR		1 oz WGR	<a href="#">WG Cornbread</a> or Tortilla Chips	1.75 oz WGR	Noodles	2 WGR	8.75 WGR
<b>M/MA:</b>	<a href="#">Roasted Vegetable Pasta Salad</a>	2.5 M/MA	<a href="#">Chile Verde with Pork</a>	1.75 M/MA	<a href="#">Power Up! Caesar Shaker Salad</a>	2 oz M/MA	<a href="#">Garden Vegetable Chili</a>	1.25 oz M/MA	<a href="#">Asian Beef and Broccoli</a>	2 M/MA	9.5 M/MA
<b>Fruits:</b>	Peaches	1/2 c	Grapes	1/2 c	Plums	1/2 c	Fresh Cherries	1/2 c	<a href="#">Cucumber Melon Mint Salad</a>	1/2 c	2.5 c
<b>Vegetables:</b>	Red Bell Pepper Sticks <a href="#">Hummus</a> Other Veggies in Entree	1/2 c ROV 1/2 c BP 5/8 c OV	<a href="#">Cilantro Lime Corn Salad</a> Other Veggies in Entree	1/2 c SV 3/8 c OV	Kale in Entree	7/8 c DGV	Tomato Sauce in Chili Other Veggies in Chili	1/2 c ROV 7/8 OV	Broccoli in Entree Cucumber in Salad	1/2 c DGV 1/4 c OV	5.5 c
<b>Milk:</b>	Assorted Nonfat or 1% Milk Served Daily										
<b>Notes:</b>					<a href="#">Homemade Caesar Dressing</a>						

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

	Monday		Tuesday		Wednesday		Thursday		Friday		
<b>Grains:</b>		2 oz WGR	Bistro Box:	2 WGR		2 oz WGR		2 oz WGR		2 WGR	10 WGR
<b>M/MA:</b>		2 M/MA	Cheese Cubes, Whole Grain Crackers, Hummus, & Snickerdoodle Cookie	2 M/MA	Slice of Pizza	2 oz M/MA	Chicken and Cheese Tamale	2 oz M/MA	Asian Chicken & Rice Bowl	2 M/MA	10 M/MA
	Bean & Cheese Pupusa										
<b>Fruits:</b>	Grapes	1/2 c	Orange Wedges	1/2 c	Peaches	1/2 c	Plum	1/2 c	Seasonal Melon	1/2 c	2.5 c
<b>Vegetables:</b>	Jicama Sticks	3/4 c SV	Celery Sticks	3/4 c OV	Baby Carrots	3/4 c ROV	Mixed Green Salad Cherry Tomato	1/2 c DGV 1/4 c ROV	Edamame	3/4 c BP	3.75 c
<b>Milk:</b>	Assorted Nonfat or 1% Milk Served Daily										5 c
<b>Notes:</b>	Salsa Cup				Ranch Dressing Cup		Chipotle Ranch Dressing Cup				

## 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 be added to the table, email [mickinzie@lunchassist.org](mailto:mickinzie@lunchassist.org)**

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

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

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

**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!

## Interagency Agreement

Return a signed copy of this form by one of the following methods:

- Upload to: CNIPS in "Checklist Items"
- Fax: 916-445-5731
- Mail: School Nutrition Programs Unit County Analyst California Department of Education  
1430 N Street, Suite 4503  
Sacramento, CA 95814

Please check appropriate box:

We did not change this sample ☐

We changed this sample and highlighted our changes ☐

### Agreement

This Interagency Agreement between the parties named below authorizes the school food authority (SFA) to claim reimbursement in the Child Nutrition Information and Payment System (CNIPS) for meals it serves to students enrolled in the recipient school or agency. Both parties agree that the recipient school or agency is listed as a site under the administering SFA's Permanent Single Agreement (PSA) with the California Department of Education (CDE) Nutrition Services Division (NSD) to operate the federal child nutrition programs.

SFA Name \_\_\_\_\_

CNIPS ID: \_\_\_\_\_

Vendor ID: \_\_\_\_\_

Recipient School/Agency Name \_\_\_\_\_

CNIPS ID (if applicable): \_\_\_\_\_

Vendor ID (if applicable): \_\_\_\_\_

If the recipient school/agency was previously operating under the Permanent Single Agreement of another SFA, identify that SFA below.

SFA Name \_\_\_\_\_

CNIPS ID: \_\_\_\_\_

Vendor ID: \_\_\_\_\_

**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



## Foodservice, Dine & Sort Models for Schools during COVID-19

Due to the varying plans for reopening schools this year, the following are recommendation for food distribution, waste reduction, clean up and waste handling models designed to maintain school sustainability goals. With safety of students and staff as a top priority, this resource demonstrates three options to consider. A more detailed and technical guide is also available to assist you and your team during the 2020-21 school year.

### Take-Home

**PROS**

- Reduced food waste. Extra food eaten at home.
- No sorting needed at school.
- Option to collect feedback on school menu from both family and students.

**TIPS**

- Minimize plastic packaging where possible.
- Use recyclable brown paper bags.

**EDUCATION**

- At-home and at-school sorting signs, guides, videos, and short classroom lessons available.

### Outdoors

**PROS**

- Central sort station reduces clean up.
- Surplus food can be collected for donation.

**TIPS**

- Use paper boats or trays for pick-up food.
- Wrap with foil or paper when possible.
- Offer birchwood utensils or chopsticks.

**EDUCATION**

- Technical assistance for outdoor sort station set up and monitoring.
- Short classroom lessons on proper sorting, food waste and litter prevention.

### In the Classroom

**PROS**

- Hallway or outdoor sort station = less clean up.
- Surplus food can be collected for donation.

**TIPS**

- Encourage students to bring reusable utensils and water bottles.
- Use water jug to refill reusable water bottles.
- Post signs to educate students on new system.

**EDUCATION**

- Technical assistance for sort station set up.
- Short classroom lessons on proper sorting, food waste and litter prevention.

For more information, visit [stopwaste.org/schools](https://stopwaste.org/schools)

This resource is provided by a collaboration between StopWaste Schools and StopWaste Advisory Group in Education.

# 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