Community of Practice Call

COVID-19 Emergency Meal Service
February 4, 2021

Jen McNeil
Founder
LunchAssist

Krysta Williams
Program Manager
Center for Ecoliteracy

Mickinzie Lopez
Administrative Dietitian
LunchAssist

Paloma Perez Bertrand
Multicultural Nutritionist
LunchAssist
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
hola, from lola!
agenda

- district spotlights
- Funding & policy
- reopening updates
- Grants, events + resources
- leadership
- discussion

usda professional standards
1110, 1310, 22430, 3240, 3450, 4120, 4130, 4160

1 hour of professional development

We have so MUSHROOM in our hearts for our students! ❤️🍄
SY 20-21 call schedule

MARCH 4

join us...

9:00-10:15 a.m. PST / 12:00-1:15 p.m. EST
district spotlights
madera, ca
brentwood, ca
brentwood, ca
desert sands, ca
desert sands, ca
funding + policy
federal COVID relief funding

what is it?
additional federal reimbursement for march-june 2020
(55% of the difference between 2019 and 2020 revenue)

can you show me an example?
april 2020 payment = (april 2019 reimb. - april 2020 reimb.) x 0.55

more info:
USDA policy memo SP 06-2021 + Q&A
released january 26, 2021
CA COVID relief funding

what is it?

**additional** reimbursement for **march - aug 2020**
(75 cents for each meal served during school closures)

**can you show me an example?**

*april 2020 payment = # of breakfasts + lunches served x $0.75*

**more info:**

CNIPS → claims tab → payment summary
**usda nationwide waivers + memos**

- **FFCRA waiver** - January 15, 2021
  - USDA foods for SY 20-21 *and* SY 21-22 will be based on SY 18-19 lunch counts
  - States must have opted in by Jan 31, 2021

- **USDA Q&A #4** - January 6, 2021
  - For at-risk supper: allows documentation of meal pick-up to count for attendance
  - CDE has not allowed any additional flexibilities based on this Q&A and maintains that student names must be collected
  - What are other states doing?
procurement

“in the event that a contract expires... federal regulations allow program operators to use a non-competitive proposal to negotiate one-year contracts given the public health emergency”

- contracts negotiated or extended through emergency procurement may not be renewed (must do a new negotiation)
- state agency approval may be required for an FSMC (CA)

references:
- Waiver #71 - January 6 (extension)
- Q&A SP-21, see Q #5
what’s next?

- **community eligibility provision**
  - data as of april 1, 2021
  - due june 30, 2021

- **LSWP triennial assessment**
  - due june 30, 2021
what’s next?

- **advocate!**

“Last year, Congress made it possible for schools to serve meals at no cost to families. This policy is a win-win for both hungry children and schools: families don’t have to worry about paying for meals, and schools can more easily serve food to children in need. But the policy is at risk of expiring by the summer. Policymakers should put children first and make eliminating childhood hunger and ensuring access to good nutrition a priority... in the next federal stimulus.”

- dr. katie wilson, SNS
Reopening updates
Executive Order on Supporting the Reopening and Continuing Operation of Schools and Early Childhood Education Providers

JANUARY 21, 2021 • PRESIDENTIAL ACTIONS

By the authority vested in me as President by the Constitution and the laws of the United States of America, to ensure that students receive a high-quality education during the coronavirus disease 2019 (COVID-19) pandemic, and to support the safe reopening and continued operation of schools, child care providers, Head Start programs, and institutions of higher education, it is hereby ordered as follows:
K-12 schools can have in-person learning with limited in-school COVID-19 spread

17 K-12 schools in rural Wisconsin opened and implemented measures to limit spread:

- Used masks
- Established groups of 11-20 students
- Staff maintained 6 feet of distance, if possible
- Quarantined after exposures

Teachers reported more than 92% of students used masks

During 13 weeks of in-person learning:

- 7 of 4,876 students
- 0 of 654 staff

No spread is known to have occurred to or from staff in school despite some times with high community spread.

*Weekly incidence of 34 to 1,189 per 100,000 persons in the community; 7-40% positive COVID-19 tests

CDC.GOV bit.ly/MMWR12621
Reopening Considerations Checklist

How to Use this Tool: Download (Click the button) this checklist and keep it handy as you work through all of the considerations for reopening your meal service program. Pick and choose what will work best for you and your district. Continue to consult with your state agency and local health authority.

**SERVICE MODELS + AREAS**
- Bus routes
- Cafeteria / MIP / gyms
- Cafeteria / kitchen
- Classroom
- Curriculum
- Custodial
- Drive-thru
- Food truck
- Grab-and-go
- Home delivery
- Kosher
- Other authorized meal sites (public libraries, parks, community centers)
- Outdoor
- Shorter, more frequent meal periods
- Special events
- Take-out plan (what if the kitchen/school shuts down?)

**SCHEDULING**
- Extra time for meal assembly
- Extra time for meal distribution
- Extra time for meal prep
- Extra time for sanitation
- Extra time to deliver meals
- High-risk staff that might be limited
- Staff that may be unable to work due to other reasons (illness/disability)

**FOOD PREPARATION**
- Adjust shifts to minimize number of staff in the kitchen at one time
- PPE & sanitation products easily accessible throughout kitchen
- Social distancing workflow
- Use tape to mark 6’ work stations
- Wrapping/containers for cold items
- Wrapping/containers for hot items

**MEAL SERVICE**
- Hand sanitizer available at meal service
- Individually wrapped condiments
- More trash cans
- Pause salad bars for now
- Pause self-service buffets for now
- Pause share trays for now
- Physical barriers
- Sanitize between meal times
- Smaller groups of students
- Social distancing at tables

**STAFFING**
- Cross-training (train an essential employee in case of key absences)
- Dietary interns
- Health check in
- More staff may be needed
- Multiple work teams
- Promote employee wellness
- Recruit other school employees
- Recruit unemployed restaurant workers
- Training back-to-school (LunchAssist Training available in August)

**ACCOUNTABILITY**
- Touchless paper/scanner solutions
- Adapt BRC procedures for lunch
- Adapt BRC procedures for take-home
- Apply for CEP
- Download Framework to Keep on File
- Download Waiver To Do List
- Maintain MIP’s & daily meal counts
- Procedures to count reimbursable meals (roster, checklist, electronic 50% of where they are served
- Receipt of written consent from family for home delivery of meals
- Training and oversight for teachers or alternative staff who may be newly responsible for meal counts

**MENUS**
- 1-2 entries per day
- Breakfast
- Bento box-style meals
- Continue to offer culturally relevant and vegetarian options when possible
- Limit a la carte
- Plan for specialty meals
- Promote Farm to School
- Serve student favorites
- Utilize USDA & surplus foods

**FOOD**
- Collaborate with distributors regarding availability
- Connect with local suppliers
- Maintain inventory of shelf-stable food
- Modify annual bid items
- Modify annual bid quantities
- Plan for increased food waste

**EQUIPMENT + SUPPLIES**
- Clear plastic countertop shields
- Disposable aprons
- Disposable dishwashing gloves
- Disposable trays
- Disposable utensils
- Face coverings

**HAND SANITIZER**
- Hand sanitizer
- Paper towels
- Hands-free water bottle fill stations
- Insulated bags
- Items for self-packing
- Masking tape
- Portable POS
- Portable refrigerators for beverages
- Sanitize meal delivery carts
- Mobile warming & coolers
- Sanitize meal delivery carts
- PPE

**COMMUNICATIONS**
- English as a second-language class
- Families - meal applications
- Families - meal service options
- Families - Special Diets protocols
- Students - meal service options
- Students - nutrition education
- Teachers - food allergies (classroom)
- Teachers & staff - meal service options
- Volunteers
- Email
- e-Newsletters
- Media releases
- Print materials
- Robocalls
- School marquee
- Social media
- Text messages
- Website
COVID-19 food service FAQs

- cafeterias
- ventilation
- layouts
- self-service stations
- disposable items
- procedures for when a food worker tests positive

updated dec. 23, 2020
COVID-19 Quarantine Calendar Examples

**Scenario 1:** The individual receives a PCR COVID-19 viral test, and the result is **NEGATIVE**.
- Close contacts do not need to quarantine.
- Close contacts remain in school.

**Scenario 2:** The individual receives a PCR COVID-19 viral test, and the result is **POSITIVE** or a note from a licensed healthcare provider defines the case as **PRESUMED COVID-19 VIRUS** based on symptoms and circumstances, or the student/staff member is not tested.
- Close contacts are notified and quarantine for 10 days from last exposure to confirmed case.
- Close contacts quarantine for 10 complete days from last exposure and can return to school on the 11th day from last exposure.

**Scenario 3:** The individual receives a PCR COVID-19 viral test, and the result is **POSITIVE** or a note from a licensed healthcare provider defines the case as **PRESUMED COVID-19 VIRUS** based on symptoms and circumstances. A close contact in the household (such as a sibling), quarantines.
- Close contacts quarantine for 10 days from last exposure to confirmed case. Due to the possibility of re-exposure, quarantine may be extended.
- Close contacts quarantine for 10 complete days since last exposure and can return to school on the 11th day from last exposure.

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**COVID-19 Quarantine Calendar Examples**

Scenario 3: The individual receives a PCR COVID-19 viral test, and the result is **POSITIVE** or a note from a licensed healthcare provider defines the case as **PRESUMED COVID-19 VIRUS** based on symptoms and circumstances. A close contact in the household (such as a sibling), quarantines. Due to the possibility of re-exposure, quarantine may be extended.

<table>
<thead>
<tr>
<th>October 2020</th>
<th>Sunday</th>
<th>Monday</th>
<th>Tuesday</th>
<th>Wednesday</th>
<th>Thursday</th>
<th>Friday</th>
<th>Saturday</th>
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<tbody>
<tr>
<td>4</td>
<td>5</td>
<td>6</td>
<td>7</td>
<td>8</td>
<td>9</td>
<td>10</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Positive individual begins isolation.</td>
<td>Household member begins quarantine (Day 0).</td>
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<tr>
<td>11</td>
<td>12</td>
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<td>15</td>
<td>16</td>
<td>17</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Positive individual and household member are negative to end isolation (Day 10).</td>
<td></td>
<td>Households member ends quarantine (Day 10).</td>
<td></td>
<td>Positive individual and household member may return to school (Day 10) if they were not involved in close contact during quarantine. If there was contact, household member completes another 10 days from last day of face-to-face’s isolation period.</td>
<td></td>
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<tr>
<td>18</td>
<td>19</td>
<td>20</td>
<td>21</td>
<td>22</td>
<td>23</td>
<td>24</td>
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</tr>
<tr>
<td></td>
<td>Last day of quarantine for household members if there was close contact with the case during initial quarantine and isolation.</td>
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</tr>
</tbody>
</table>

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san diego HHSA: resources for schools
san diego HHSA: resources for schools

multilingual posters
recommendations & expectations

food

- pre-plated meals
- individually plated, boxed, bagged, or wrapped meals
- IW cartons, bottles, and condiments - served with the meal

meal service

- more meal service access points
- meals in the classroom
- grab-and-go stations
- restricted use of utensils/containers brought from home

safety

- gloves and masks (staff & students)
- social distancing (staff & students)
- physical barriers

other

- collaborative relationships with local purveyors and farmers
- creative marketing
- creative food packaging
not recommended

meal service

- family-style meal service
- share tables
- self-service food bars
- salad bars
- shared serving utensils
Maureen Pisanick
President/Chief Nutrition Officer
Pisanick Partners, LLC.

maureen@pisanickpartners.com

8225 Brecksville Rd
Brecksville OH 44141
440-922-6770
Reopening Trends

- Challenges - Participation and multiple modes of service
- Successes - Food favorites and gratitudes
- Considerations - Multi tiered service models / team approach
Reboot à La Carte

Google pre-order forms to mimic our competitors

Sales

Touch points
“Pick 3 & It’s FREE!”
Pick a Bundle

**YOGURT PARFAIT**
- 1/2 cup yogurt
- 1/2 cup fruit
- 1 granola packet

**MUSCLE BUILDER**
- 1 hard-boiled egg
- 1 banana
- Milk

**BACK TO BED**
- 1 Cereal Bowl
- 1 Milk
- 1 Fruit

**CHEESE PLEASE!**
- 1 Cheez-Its
- 1 String Cheese
- 1 Juice

**ANTS ON A LOG**
- 1 cup Celery
- 1 box raisins
- 1 peanut butter cup
MT-Go

- “Made-to-Order” → “Made-to-GO”
- **Behavioral Economics** - thought process as it relates to economics/spending
  - https://www.cde.ca.gov/ls/nu/he/smarterlunchrooms.asp
Behavioral Economics, in a Nutshell

Factors that affect our choices

- Price
- Appearance
- Convenience
- Info
- State of Mind
- Habit
- Expectations
Yogurt Parfait Bar

On Site, it might look like this:
- Self Serve
- Bulk Products
- Multiple Options

But for curbside, it might look like this:
- Everything IW or pre-portioned
- Fewer options
- Served in bags via curbside service

Pisanick Picks & Packaging Tips:

<table>
<thead>
<tr>
<th>Item/Ingredient</th>
<th>GFS # &amp; Price/Serving</th>
<th>Packaging</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Parfait Pro Vanilla Yogurt</td>
<td>811500 ($0.25/serv)</td>
<td>IW</td>
<td>$0.10</td>
</tr>
<tr>
<td>Granola Packet (1 WG)</td>
<td>649742 ($0.27/ea)</td>
<td>IW</td>
<td>$0.02</td>
</tr>
<tr>
<td>Frozen Strawberries</td>
<td>150440 ($2.95/case)</td>
<td>672524</td>
<td>$0.02</td>
</tr>
<tr>
<td>Frozen Blueberries</td>
<td>764740 ($2.95/case)</td>
<td>195987</td>
<td>$0.01</td>
</tr>
<tr>
<td>Diced Peaches</td>
<td>110706 ($0.02/serv)</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

ALTERNATIVE OPTIONS & FUN MIX-INS:
- Sprinkles 283660 ($0.12/1/4 oz) 79590 0.01
- Grapix 805640 ($0.19/ea) 794010 0.01
- Dry Cereal (-$0.16/1 WG serv.) IW
Pisanick Partners Bar Box Concepts

**Burrito & Nacho Bar**

*On Site, it might look like this:*
- Multiple Grain Options
- Multiple Meat Options
- "Unlimited" condiments & toppings

*But for curbside, it might look like this:*
- All products separated or IW
- Likely only 1 protein option
- Fewer topping options
- May be pre-portioned & frozen depending on service style

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**Pisanick Picks & Packaging Tips:**

<table>
<thead>
<tr>
<th>Item/Ingredient</th>
<th>QTY # &amp; Price per Serving</th>
<th>Packaging/Cost</th>
<th>Price/Cost</th>
</tr>
</thead>
<tbody>
<tr>
<td>Taco Meat</td>
<td>72 (0.20/0.4 oz)</td>
<td>IW/42 cents</td>
<td>$0.50</td>
</tr>
<tr>
<td>Fajita Chicken</td>
<td>150 (0.30/0.5 oz)</td>
<td>IW/39 cents</td>
<td>$0.65</td>
</tr>
<tr>
<td>Tortilla Chips (IW)</td>
<td>133/373 (0.30/1.5 oz)</td>
<td>IW/7 cents</td>
<td>$0.25</td>
</tr>
<tr>
<td>Tortilla Chips - Bulk</td>
<td>160 (0.30/1 oz)</td>
<td>IW/17 cents</td>
<td>$0.50</td>
</tr>
<tr>
<td>Rice</td>
<td>613/71 (0.80/1 c cooked)</td>
<td>Package/9 cents</td>
<td>$0.62</td>
</tr>
<tr>
<td>Shredded Cheese</td>
<td>712 (0.07/0.35 cup)</td>
<td>759 (90)</td>
<td>$0.61</td>
</tr>
<tr>
<td>Cowboy Corn Salsa</td>
<td>725/38 (0.03/0.5 cup)</td>
<td>825/34</td>
<td>$0.02</td>
</tr>
<tr>
<td>Sour Cream</td>
<td>749/03 (0.03)</td>
<td>IW/3 cents</td>
<td>$0.61</td>
</tr>
<tr>
<td>Taco Sauce</td>
<td>154/11 (0.04)</td>
<td>IW/4 cents</td>
<td>$0.50</td>
</tr>
</tbody>
</table>
Bar Concepts To-Go
Children are Our Customers!

- Age-appropriate surveys to gauge interest for new menu items

Questions to Consider

- What were your favorite meals?
- What were your least favorite meals?
- What meals maintained their quality?
- How long did the food last?
- Was it too much/too little for your child?
Featured Recipes
Maureen Pisanick
President/Chief Nutrition Officer
Pisanick Partners, LLC.
maureen@pisanickpartners.com
8225 Brecksville Rd
Brecksville OH 44141
440-922-6770
grants · events · resources
national grants

- **gro more good grant**
  - new or expanding youth gardens that serve at least 15 youth
  - open to all non-profits, including schools
  - awards: $500 - $1,000
  - application due **February 5th**

- **USDA: team nutrition training grant for school meal recipes**
  - varies by state ([states already awarded funds](#))
  - awards: support for developing recipes that reflect local agriculture
  - letter of intent due **February 8th**
national grants

- whole kids foundation: **garden grant**
  - k-12 schools or nonprofits that serve k-12 students
  - awards: $3,000 edible education gardens
  - application due **March 31**
CA grants

- **CDFA: farm to school incubator grant**
  - june 2021 - march 2023
  - school districts and supporting community organizations
  - [grant Q&As](#)
  - [application](#) due February 16th

- **CDE: school breakfast and summer meal expansion**
  - SY 21-22
  - awards: up to $15,000 per school site, for non-recurring expenses
  - [application](#) due March 1st
CA grants

- **CDE: NSLP equipment assistance grant**
  - healthier meals, disaster service, food safety, or school breakfast program
  - application due **march 2nd**

- **CDE: fresh fruit and vegetable program (FFVP)**
  - july 1, 2021 - june 30, 2022
  - eligible elementary schools
  - use enrollment data from oct. 2019
  - application due **march 5th**
lunchassist resources

● SY 20-21 CACFP AR checklist
● SY 20-21 winter checklist
● SY 20-21 program integrity plan
  ○ updated jan. 2021
● professional development
  ○ civil rights, free
  ○ 4 hours available in your library
  ○ lunchassist pro demo for new members
  ■ thursday, 2/11 at 9 am PST - english
  ■ friday, 2/12 at 9 am PST - spanish
Scratch Cooking To-Go

EMERGENCY FEEDING

One of the most challenging things in emergency feeding is identifying scratch cook recipes that can be easily packaged, transported, and stored until ready to eat. Brandy Dreibelbis, Director of School Food Operations at the Chef Ann Foundation, curated a list of the top recommended foods for districts to serve to-go style.
organic school food: a road map for success | friends of the earth
Join us for a FREE Wednesday webinar series

Healthy, Climate-Friendly School Food: Strategies for Success

A FREE series for school food staff and stakeholders on bringing climate-friendly cuisine to your district. Opportunities for USDA Professional Standard Credits will be provided.

The State of School Menus in CA: Policy and Funding Options for Expanding Climate-Friendly Meals

February 10th, 2:30-3:30pm

What were California’s top school lunch items in the Fall of 2019? How often were schools serving climate-friendly, plant-based meals? Friends of the Earth will share exciting new menu research, along with policy and funding opportunities for expanding school food investments in farm to school programming and healthy, organic, and plant-based food. Join us for a rich discussion and learn how to take action to secure the resources that school districts need to be successful!

Register at foe.org/SchoolFoodWebinars
culinary institute of america | global plant forward culinary summit
March is National Nutrition Month | Academy of Nutrition and Dietetics
leadership
"You do not rise to the level of your goals. You fail to the level of your systems."

James Clear
DAILY ROUTINE
NEARLY

50% OF OUR DAILY ACTIONS ARE BASED ON HABIT
THE HABIT LOOP

CUE
sleepy person

ROUTINE
coffee

REWARD
perky person
**SY 20-21 Cafeteria Team Checklist**

**Site Name:** ________  
**Site Lead:** ________

**Day:** (Circle one): M Tu W Th F Sa Su  
**Date:** _______ _______ _______

**Instructions:** This form is to be completed by the cafeteria team each day, and saved with other records. Child Nutrition Directors/Supervisors may review this form periodically and provide feedback to the teams.

**Daily Team Questions:** Review these questions as a group, at the start of each day.

- How is everybody feeling (emotionally, physically, etc.)?
- COVID-Check: Does anyone have any COVID symptoms (fever, cough, sore throat, loss of taste, etc.), or has anybody been in contact with someone who has COVID-19? If you follow the school/district protocol.
- How did the last meal service go? What went well? What could be improved?
- Is there anything special that we should know for today’s meal service?
- Is there anything we can do to better support each other or feel more safe today?

<table>
<thead>
<tr>
<th><strong>Meal Prep Tasks</strong></th>
<th><strong>Meal Service Tasks</strong></th>
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<tbody>
<tr>
<td>Record refrigerator temperatures.</td>
<td>Record food items prepared, served, and leftover on the Menu Production Record or Transport Record.</td>
</tr>
<tr>
<td>Record freezer temperatures.</td>
<td>Take meal counts at the time of service (using a POS, tally, clicker, or other approved method).</td>
</tr>
<tr>
<td>Record storage area temperatures.</td>
<td>Is the “And Justice For All” poster visible at all points of service (except for home delivery)?</td>
</tr>
<tr>
<td>Record hot food temperatures.</td>
<td>Is hand sanitizer easily available?</td>
</tr>
<tr>
<td>Record cold food temperatures.</td>
<td>Is a sanitizing spray/bucket easily available?</td>
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<table>
<thead>
<tr>
<th><strong>Miscellaneous Tasks</strong></th>
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discussion