

Community of Practice Call

# COVID-19 Emergency Meal Service

February 4, 2021

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# CALIFORNIA FOOD FOR CALIFORNIA KIDS®

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





# LunchAssist PRO

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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](#)



**BLACK**

**HISTORY**

**MONTH**

**district spotlights**



madera , ca



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



BRIEFING ROOM

# 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

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



Teachers reported more than 92% of students used masks

During 13 weeks of in-person learning

**7** of 4,876 students and


**0** of 654 staff

are known to have gotten COVID-19 at school

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



## 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 / MPR / gyms
- Campus cruiser carts
- Classroom
- Curbside
- Drive-thru
- Food truck
- Grab n' go
- Home delivery
- Kiosk
- Other authorized meal sites (public libraries, parks, community centers)
- Outdoor
- Shorter, more frequent meal periods
- Weekend & holiday meals
- \*Have a backup plan: what if the kitchen/school shuts down!
- \_\_\_\_\_

### FOOD PREPARATION

- Adjust shifts to minimize number of staff in the kitchen at one time
- PPE & sanitation products easily accessible throughout kitchen
- Social distance 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 tables for now
- Physical barriers
- Sanitize between meal times
- Smaller groups of students
- Social distancing at tables

- Staggered meal times
- Use tape to mark 6' for students
- Water stations w/sanitizer
- \_\_\_\_\_

### SCHEDULING

- Extra time for meal assembly
- Extra time for meal distribution
- Extra time for meal prep
- Extra time for sanitization
- Extra time to deliver meals
- High risk staff that might be omitted
- High risk staff that might need alternative tasks
- Staff that may be unable to work due to other reasons (illness/child care)
- \_\_\_\_\_

### STAFFING

- Cross-training (train on essential duties in case of key absences)
- Dietetic interns
- Health check-ins
- 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!)
- Training - COVID-19 protocols (LunchAssist Training Available in August!)
- Update list of staff available for in-person, remote, and on-call work
- Update sick policy, if applicable
- Volunteers
- \_\_\_\_\_

### POINT OF SALE

- Alternate POS stations
- Cashless operation
- Hand sanitizer available at POS
- Physical barriers

- Touchless pin pad/scanner solutions
- \_\_\_\_\_

### ACCOUNTABILITY

- Adapt BIC procedures for lunch
- Adapt BIC procedures for take-home
- Apply for CEP
- Download [Paperwork to Keep on File](#)
- Download [Waiver To Do List](#)
- Maintain MPR's & daily meal counts
- Procedures to count reimbursable meals (roster, checklist, portable electronics) regardless 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 Entrées per day
- 1-2 Week cycle
- Bento box-style meals
- Continue to offer culturally relevant and vegetarian options when possible
- Limit à la carte
- Plan for special diets
- Promote Farm to School
- Serve student favorites
- Utilize USDA & surplus foods
- \_\_\_\_\_

### FOOD

- Collaborate w/distributors regarding availability
- Connect w/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 disinfectant wipes
- Disposable gloves
- Disposable trays
- Disposable utensils
- Face coverings

- Food packaging supplies
- Hand sanitizer
- Hand soap
- Hands-free water bottle fill stations
- Insulated bags
- Items for self-packaging
- Masking tape
- Meal bags/boxes
- Meal count solutions for meals in classroom
- Mobile serving carts
- Mobile warmers & coolers
- Paper towels
- Physical barriers/partitions
- Portable POS
- Promote prepaid meals/update meal charge policy
- Recycling bins
- Reusable water bottles for staff
- Social distancing decals
- Stickers to designate special diets
- Surface sanitizer
- Thermometers
- Tissues
- Transport boxes/bags
- Utility carts and wagons
- Water solutions for students
- \_\_\_\_\_

### COMMUNICATIONS

- Custodial - extra trash cans
- Families - meal applications
- Families - meal service options
- Families - Special Diet protocols
- Students - meal service options
- Students - nutrition education
- Teachers - food allergens (classroom)
- Teachers & Staff - meal service options
- Banners
- Email
- e-Newsletters
- Media releases
- Print materials
- Robocalls
- School marquees
- 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

The screenshot shows the CDC website page for COVID-19 FAQs for institutional food service operators. The page includes a search bar, a section titled 'Serving in Communal or Congregate Settings', and a dropdown menu for 'What should operators consider if food and beverages are served in a communal or congregate setting (e.g., cafeteria, dining room)?'. The content under this menu includes instructions on staggering mealtimes, encouraging hand hygiene, and cleaning/disinfecting surfaces.

**CDC** Centers for Disease Control and Prevention

## COVID-19

### Frequently Asked Questions about Coronavirus (COVID-19) for Institutional Food Service Operators

Updated Dec. 23, 2020 Print

What are you looking for?

Search

#### Serving in Communal or Congregate Settings

What should operators consider if food and beverages are served in a communal or congregate setting (e.g., cafeteria, dining room)?

Stagger mealtimes to reduce indoor (and outdoor) seating capacity, and seating should be spaced with at least 6 feet of distance in between. Encourage diners to remain at least 6 feet apart in food service lines and at tables while eating, and wear masks over their nose and mouth between periods of eating and drinking. Provide a clean place for diners to store mask when eating (e.g., disposable paper bag).

Encourage diners to wash hands with soap and water for 20 seconds or use hand sanitizer with at least 60% alcohol before and after meals.

- Encourage proper hand hygiene by providing handwashing stations or hand sanitizers with at least 60% alcohol in prominent locations for diners and staff.
  - Place hand hygiene stations in locations where diners can access them before eating and after discarding food.

Clean and disinfect frequently touched surfaces and utensils with an Environmental Protection Agency (EPA)-registered product on List N [5].




- Establish a disinfection routine and train staff on proper cleaning timing and procedures to ensure safe and correct application of disinfectants.
  - Determine cleaning and disinfection frequency based on how frequently diners and workers touch surfaces. Consider increased frequency during peak business hours.
- Develop a schedule for increased routine cleaning and disinfection.
  - Increase frequency of cleaning and disinfection of doorknobs and handles that are touched by diners and workers.
- Clean and disinfect tables between use. Ensure the table is dry before diners sit down.
- Ensure that cleaning or disinfecting product residues are not left on table surfaces. Some residues could cause allergic reactions or cause someone to ingest the chemicals.
- Have a system in place to identify clean and dirty eating areas (e.g., red card for soiled and green card for clean).

Additional precautions include:

<https://www.cdc.gov/coronavirus/2019-nCoV/community/workplace/businesses/faq-institutional-food-service-operators.html#Serving-in-Communal-or-Congregate...> 1/5

# san diego HHSa: resources for schools

COVID-19 Quarantine Calendar Examples

SCENARIO 	QUARANTINE 	RETURN TO SCHOOL 
<b>Scenario 1:</b> The individual receives a PCR COVID-19 viral test, and the result is <b>NEGATIVE</b> .	Close contacts do not need to quarantine.	Close contacts remain in school.
<b>Scenario 2:</b> The individual receives a PCR COVID-19 viral test, and the result is <b>POSITIVE</b> or a note from a licensed healthcare provider defines the case as <b>PRESUMED COVID-19 VIRUS</b> 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 since last exposure and can return to school on the 11 <sup>th</sup> day from last exposure.
<b>Scenario 3:</b> The individual receives a PCR COVID-19 viral test, and the result is <b>POSITIVE</b> or a note from a licensed healthcare provider defines the case as <b>PRESUMED COVID-19 VIRUS</b> 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 11 <sup>th</sup> if they had no contact with the positive case in their household during their quarantine. If there is continued close contact or exposures with the positive case during their quarantine, then the sibling must stay home for an additional 10 days and can return to school on the 21 <sup>st</sup> day.

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.



quarantine calendar examples



# san diego HHSa: resources for schools

**帮助防止新型冠状病毒病 (COVID-19) 的传播**

COVID-19 是一种由新型冠状病毒引起的呼吸系统疾病。

**症状包括:**  
突然发热  
咳嗽  
呼吸困难  
疲劳  
身体疼痛  
流鼻涕  
鼻塞  
喉咙痛  
最近丧失味觉或嗅觉

访问 [CDC.gov/coronavirus/2019-ncov](https://www.cdc.gov/coronavirus/2019-ncov) 以获取完整的症状列表。

帮助防止病毒传播并保护自己，请遵循这些建议：  
如有疑问，请咨询您的医疗保健提供者或拨打 2-1-1

如需获取最新资讯，请访问：  
[www.coronavirus-sd.com](https://www.coronavirus-sd.com)

HHSa | LIVE WELL SAN DIEGO

**DISTANCIAMIENTO SOCIAL**  
AYUDE A PREVENIR LA PROPAGACIÓN DE LA ENFERMEDAD DEL CORONAVIRUS (COVID-19)

COVID-19 se propaga a través de gotitas respiratorias producidas cuando una persona infectada tose, estornuda, canta o habla.

Practique el distanciamiento social creando seis pies de espacio físico entre usted y personas que no viven en su hogar.

**¿CUÁNTOS SON SEIS PIES DE DISTANCIA?**

- Un hombre grande acostado
- Una bicicleta para adultos
- Una caña de pesca para adultos
- Un sofá
- Una mesa de picnic
- Una tabla de surf para adultos
- Los brazos estrechos de un hombre

**¿POR QUÉ SEIS PIES?**

Las gotitas respiratorias pueden viajar hasta seis pies antes de caer al piso o sobre otra superficie.

Mantener seis pies de distancia reduce la posibilidad de estar en contacto con el virus o respirarlo.

Lavarse las manos y limpiar superficies de uso común pueden remover las gotitas infectadas.

**¡Es la Responsabilidad Social de TODOS!**

Para más información, visite: [www.coronavirus-sd.com](https://www.coronavirus-sd.com)

HHSa | LIVE WELL SAN DIEGO

**FACE SHIELDS BEST PRACTICES**

**Best Practices for using Face Shields when interacting with individuals with hearing loss or disabilities**

- Face coverings should be worn by employees who are interacting with the public at businesses.
- When interacting with a person who may need access to important facial cues, properly place the face shield on your face after washing or sanitizing your hands.
- Remove your facial covering and continue to maintain physical distancing during your interaction.
- After the interaction, place your facial covering back on your face.
- Once you have put on your facial covering, remove the face shield and wash or sanitize your hands.

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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

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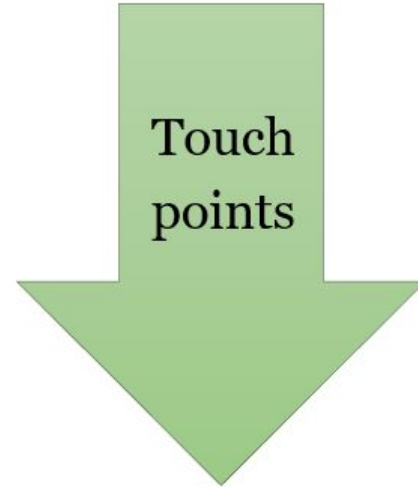
440-922-6770



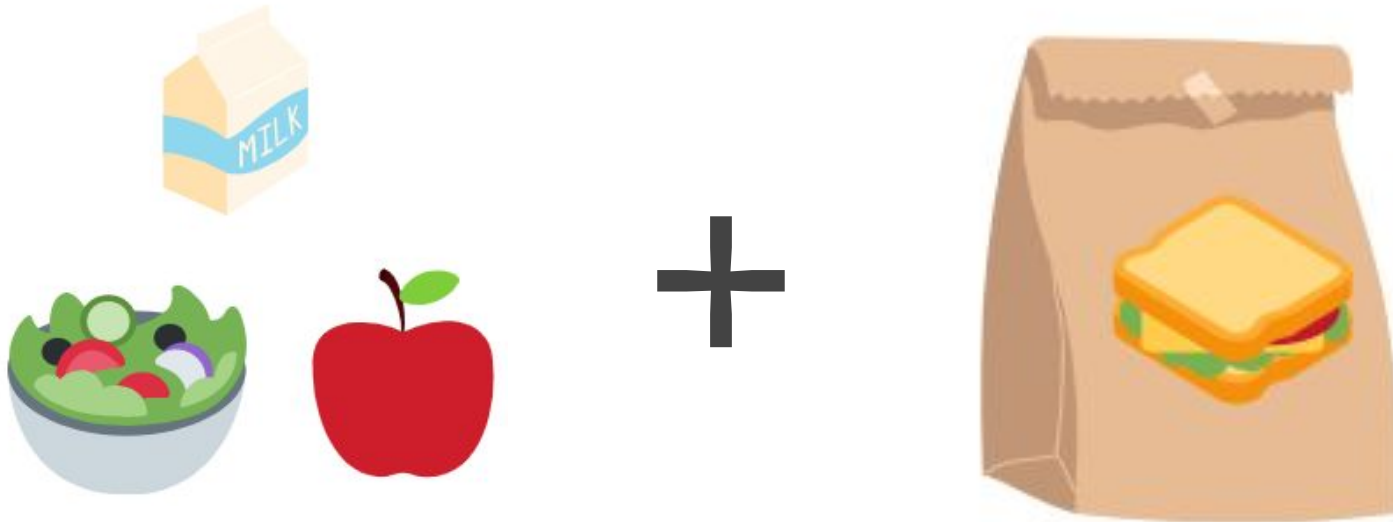
- Challenges - Participation and multiple modes of service
- Successes - Food favorites and gratitudes
- Considerations - Multi tiered service models / team approach



Google pre-order forms to mimic our competitors



“Pick 3 & It’s FREE!”



# Pick a Bundle

## YOGURT PARFAIT

- 1/2 cup yogurt
- 1/2 cup fruit
- 1 granola packet



## BACK TO BED

- 1 Cereal Bowl
- 1 Milk
- 1 Fruit



## MUSCLE BUILDER

- 1 hard-boiled egg
- 1 banana
- Milk



## CHEESE PLEASE!

- 1 Cheez-Its
- 1 String Cheese
- 1 Juice

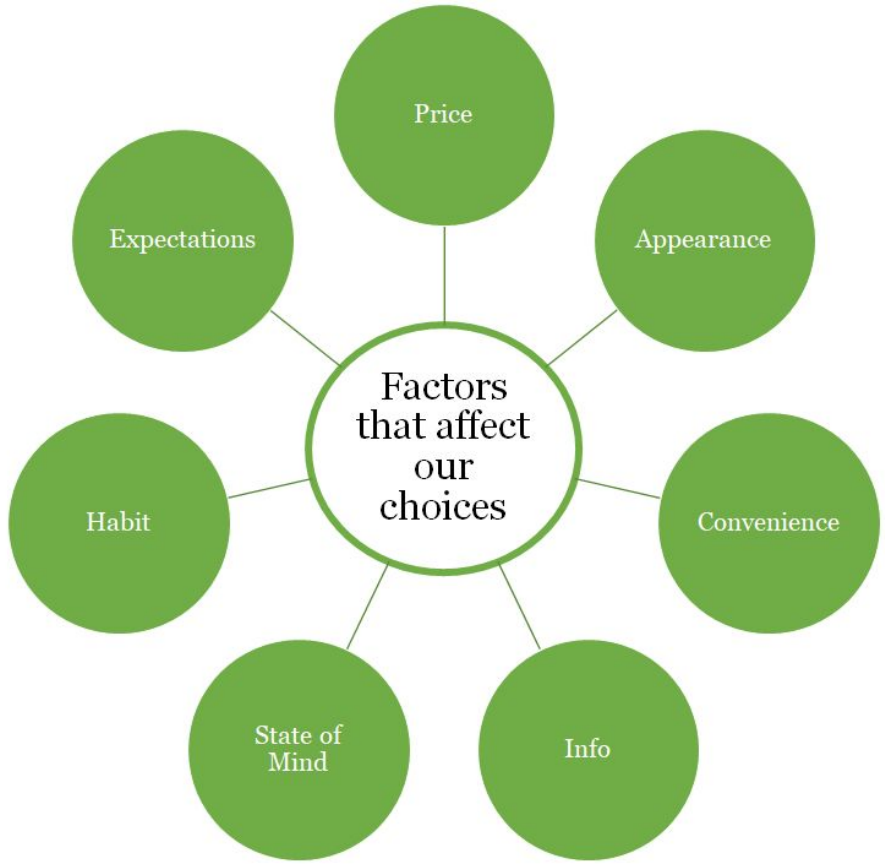


## ANTS ON A LOG

- 1 cup Celery
- 1 box raisins
- 1 peanut butter cup




- “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>




Pisanick Partners Bar Box Concepts

## 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:

Item/Ingredient	GFS # & Price/Serving	Packaging	Price
Parfait Pro Vanilla Yogurt	811500 (\$0.25/serv)	807441 792201	\$0.10 \$0.02
Granola Packet (1 WG)	649742 (\$0.27/ea)	IW	
Frozen Strawberries	150450 (\$2.95/case)	672524	\$0.02
Frozen Blueberries	764740 (\$2.95/case)	195987	\$0.01
Diced Peaches	110700 (\$0.02/serv)		
<b>ALTERNATIVE OPTIONS &amp; FUN MIX-INS:</b>			
Sprinkles	283660 (\$0.12/ 1/2 oz)	795930 796010	\$0.01 \$0.01
Gripz	805640 (\$0.19/ea)	IW	
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



## Pisanick Picks & Packaging Tips:

Item/Ingredient	GFS # & Price/Serving	Packaging	Price
Taco Meat	722330 (\$0.20/3.1 oz)	877821	\$0.20
Fajita Chicken	150160 (\$0.33/3 oz)	305995	\$0.03
Tortilla Chips (IW)	133273 (\$0.30/1.5 oz)	IW	
Tortilla Chips - Bulk	163020 (\$0.09/1 oz)	415440	\$0.03
Rice	516371 (\$0.06/ 1c cooked)	Package w/meat	
Shredded Cheese	712131 (\$0.07/ 0.25 cup)	795930 796010	\$0.01 \$0.01
Cowboy Corn Salsa	Recipe # 121528 (\$0.03/ 0.5 cup)	672524 195987	\$0.02 \$0.01
Sour Cream	745903 (\$0.23)	IW	
Taco Sauce	156911 (\$0.04)	IW	

# Bar Concepts To-Go





- 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

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**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**



**CACFP At-Risk Afterschool Meals  
Remote Administrative Review Checklist  
School Year 20-21**

**Instructions:** Compile the following documents for your SY 20-21 CACFP AR.

**Financial Management**

*Tip: We recommend that all eligible programs file an Inter-Program Vending (IPV) Agreement. In California, this can be done by emailing the CDE. In other states, please check with your State Agency and see our [resources](#) on The Collective.*

**All Programs:**


- Statement of Income/Expenditures for 5320 (also known as a "CACFP Profit-Loss Statement")
  - Statement for the month of review
  - Annual statement for the SY 19-20 school year
- Bank statement showing that the most recent reimbursement check was deposited
- Copy of approved Budget Agreement (if applicable)


**Programs with an IPV Agreement:**

- Copy of Vending Agreement
- Invoice for month of review
- PAR Report for one position for the month of review (usually the CN Director)
- Duty statement for position above

**Programs without an IPV Agreement:**


- All invoices for month of review (food, supply, misc.)
- PAR Reports for the month of review
- Names and titles for staff charged to 5320
- Duty statements for employees above
- Evidence of any other expenses charged to 5320 (indirect costs, mileage, etc.)


 [Sample CACFP IPV Agreement](#)

 [Sample PAR Report](#)

**Procurement**

- Code of Conduct signed July 2020
- Procurement Procedures signed July 2020
- Copy of bids or solicitations purchases made with CACFP funds:
  - One formal bid example (if applicable)
  - One small purchase solicitation example (if applicable)

 [Sample Procurement Code of Conduct](#)

 Indicates additional resources available for LunchAssist PRO Members on *The Collective*.

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# bulk meal recipes | chef ann foundation

The image is a screenshot of the Chef Ann Foundation website. At the top, there is a navigation menu with several categories: 'WHY SCRATCH COOKING?', 'RECIPES & MENUS', 'EMERGENCY FEEDING' (highlighted in orange), 'MANAGEMENT', 'PROCUREMENT', 'MARKETING', 'LUNCHROOM EDUCATION', and 'FRESH FOOD INITIATIVES'. Below the navigation menu is a purple banner with the text 'Scroll to: Bulk Meal Packs Recommended Recipes Additional Recipes Discover More'. The main content area features a portrait of Brandy Dreibelbis, a woman with long brown hair wearing a white chef's coat with the Chef Ann Foundation logo and her name on it. To the right of the portrait is the article title 'Scratch Cooking To-Go' in orange, followed by the sub-heading 'EMERGENCY FEEDING' in bold black. The article text reads: '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.'



## 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**



**Organic School Food:  
A Roadmap for Success**



 **Friends of  
the Earth**



**Friends of the Earth**  
**Climate-Friendly Cuisine**  
For Healthy Kids and a Healthy Planet

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](https://foe.org/SchoolFoodWebinars)**

# cdfa | farm to school network conference

**MARK YOUR CALENDAR**

CA FARM TO SCHOOL NETWORK CONFERENCE

FEB 2

2021

MAR 10 - 12

CONFERENCE DATES

REGISTRATION OPENS

**culinary institute of america |**  
global plant forward culinary summit



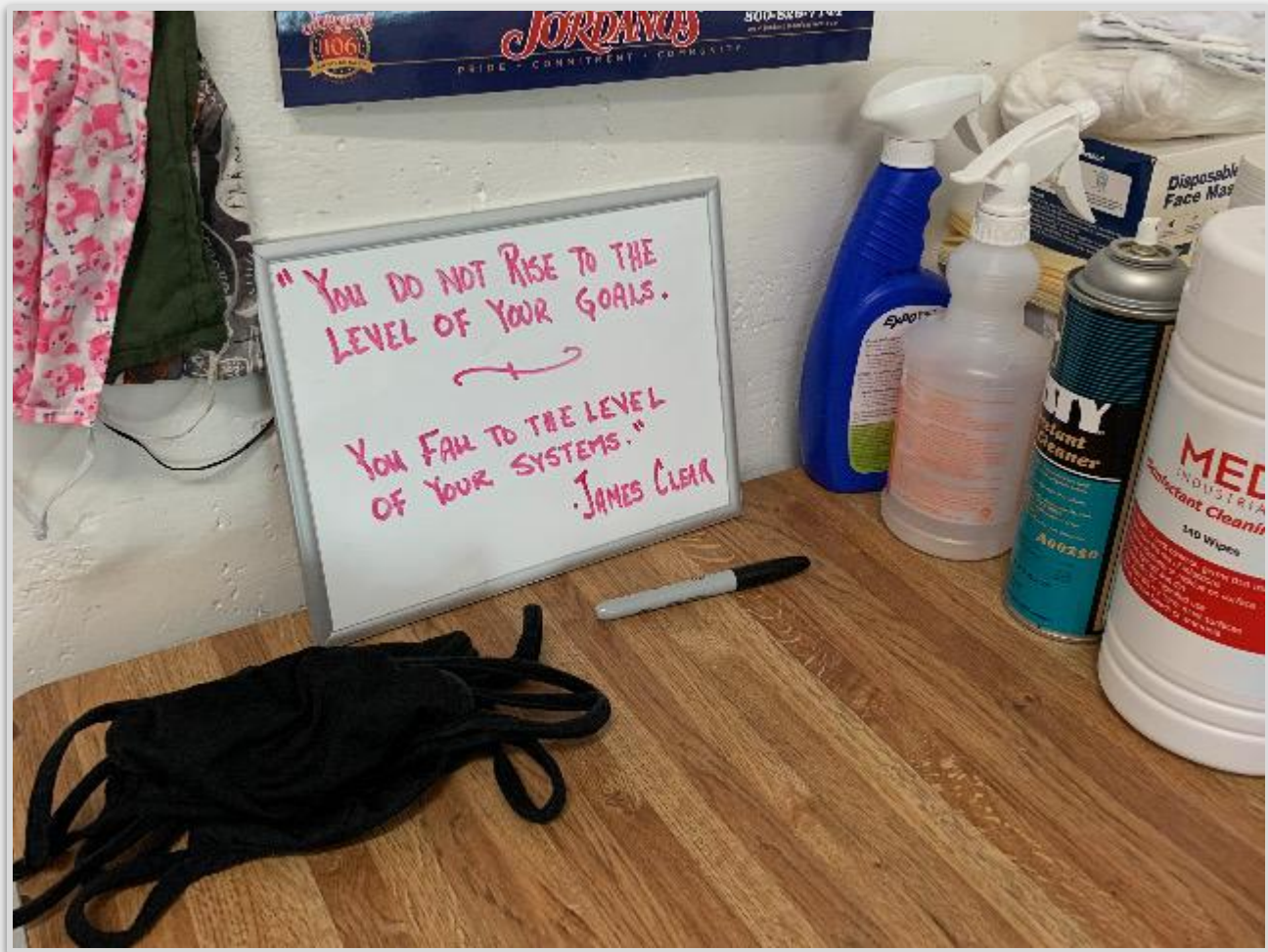
Global Plant-Forward  
Culinary Summit Snapshot

march is national nutrition month |  
academy of nutrition and dietetics



leadership





"YOU DO NOT RISE TO THE LEVEL OF YOUR GOALS."  
—  
"YOU FALL TO THE LEVEL OF YOUR SYSTEMS."  
- JAMES CLEAR





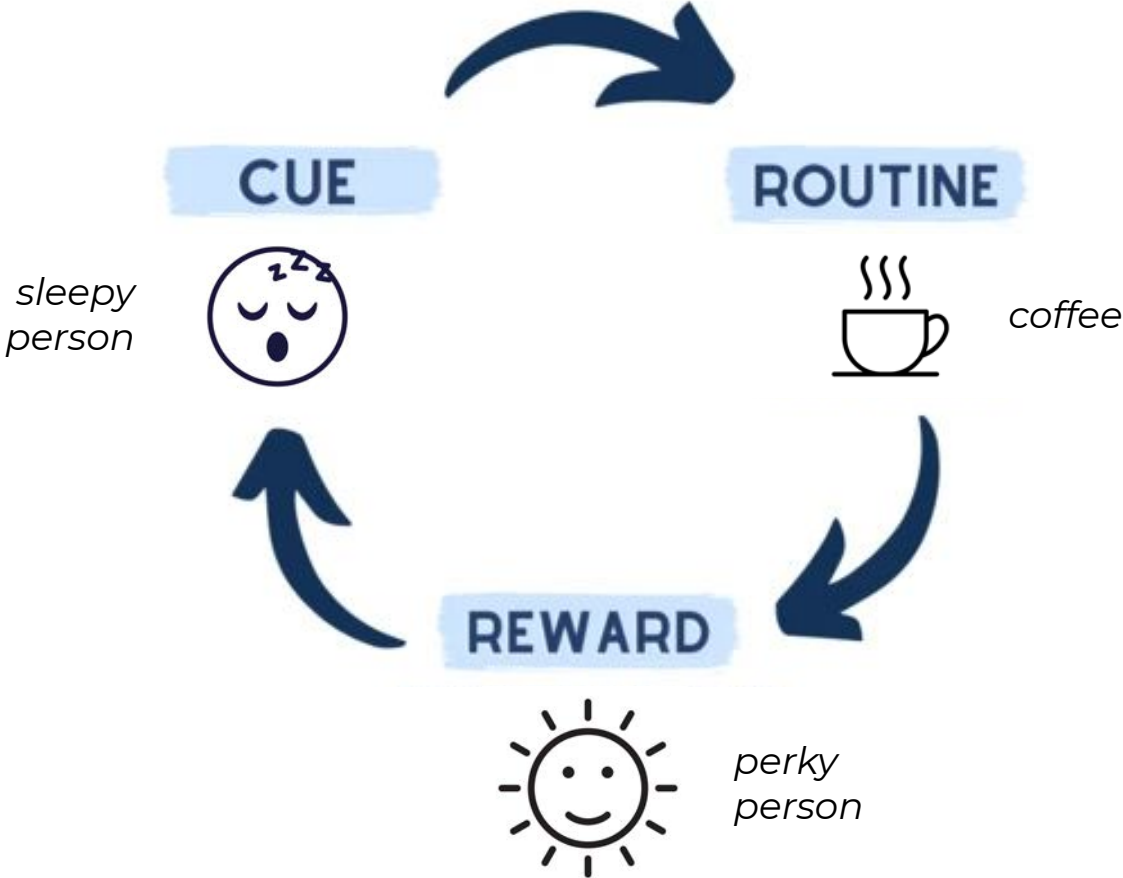
NEARLY

50%

OF OUR DAILY ACTIONS

ARE BASED ON HABIT

# THE HABIT LOOP



## 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 team.*

**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 yes, 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?

### Meal Prep Tasks

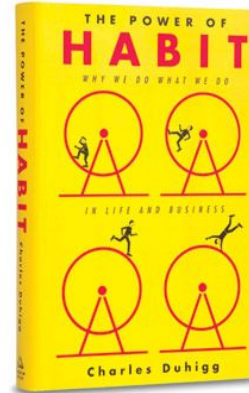
- Record refrigerator temperatures.
- Record freezer temperatures.
- Record storage area temperatures.
- Record hot food temperatures.
- Record cold food temperatures.
- \_\_\_\_\_
- \_\_\_\_\_

### Miscellaneous Tasks

- \_\_\_\_\_
- \_\_\_\_\_
- \_\_\_\_\_
- \_\_\_\_\_
- \_\_\_\_\_

### Meal Service Tasks

- Record food items **prepared, served, and leftover** on the Menu Production Record or Transport Record.
- Take meal counts at the time of service (using a POS, tally, clicker, or other approved method).
- Is the "And Justice for All" poster visible at all points of service (except for home delivery)?
- Is hand sanitizer easily available?
- Is a sanitizing spray/bucket easily available?
- Are extra face masks available?
- Is a box of gloves available?
- CACFP At-Risk Only* - Record names of each student receiving a meal or snack.
- \_\_\_\_\_
- \_\_\_\_\_
- \_\_\_\_\_



# Done

A Simple Habit Tracker

discussion