Community of Practice Call

COVID-19 Emergency Food Service

March 4, 2021

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CALIFORNIA FOOD FOR CALIFORNIA KIDS®

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







agenda

- district spotlights
- funding + policy
- reopening + safety
- plant-forward meal kits
- grants, events, + resources
- leadership
- discussion

usda professional standards 1110, 1130, 2430, 3240, 3450, 4130,

1 hour of professional development



CENTERS FOR DISEASE
CONTROL AND PREVENTION

SY 20-21 call schedule

April

join us...

9:00-10:15 a.m. PST / 12:00-1:15 p.m. EST

district spotlights

san diego, ca



san diego, ca



calistoga, ca









policy + funding

waiver updates | national

urge congress to:

- make school meals free for all students
- give school nutrition operators \$\$ to continue feeding kids
- extend increased assistance benefits

https://p2a.co/MiBanGs



waiver updates | cacfp

- USDA Q&A #4 january 6, 2021
 - at-risk after school meals: allowed states to issue flexibility so sponsors did not have to take attendance or keep sign-in sheets
- california update february 18, 2021
 - flexibility finally granted!
 - open sites: enrollment rosters may be used in lieu of attendance
 - closed sites: attendance/sign-in sheets still required (no change)

policy reminders | CEP

- community eligibility provision
 - o april 1: extract data
 - o april-june: determine ISP
 - o june 30: deadline to apply

Getting ready to apply for CEP SY20-21

DEADLINE TO APPLY IS JUNE 30, 2021

Data needed must be as of April 1, 2021

CALPADS DIRECT

ENROLLMENT

List for all students who are: S - SNAP/CalFresh

T-TANE

M - MediCal-free

Don't include: R - MediCal reduced N - Not certified List of all children enrolled as of April 1:

- Original list from Student Information System
- Enrollment for Head Start students if not on SIS list (if applicable)

OTHER

ELIGIBLE STUDENT LISTS FOR CHILDREN ON THE FOLLOWING PROGRAMS AS OF APRIL (OR AS OF THE DATE OF THE CALPADS LIST IF AFTER JUNE 1)

> Migrant Homeless Runaway Foster Head Start (if applicable)

Direct Certification from the County (if applicable)

TIP! Save all lists in excel format if possible

CALCULATE YOUR ISP GROUP SCHOOLS TO MAXIMIZE REIMBURSEMENT (If applicable)





policy reminders | procurement

"federal regulations allow [us to] use a non-competitive proposal to negotiate one-year contracts... given the public health emergency"

3 easy steps:

- specify the goods or services needed
- 2. request pricing from at least one vendor
- 3. enter into a new, one-year contract (ie: july 1, 2021 june 30, 2022)

references:

- Waiver #71 January 6 (extension)
- Q&A SP-21, see Q #5

funding updates | national

emergency operational costs reimbursement program 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

funding updates | national

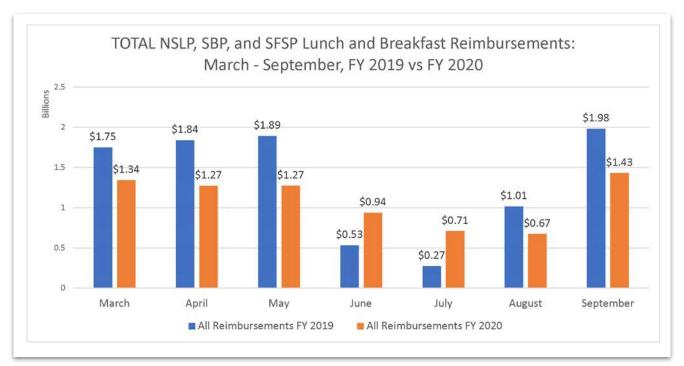
in FY 2020, reimbursement dropped by \$1.4 B





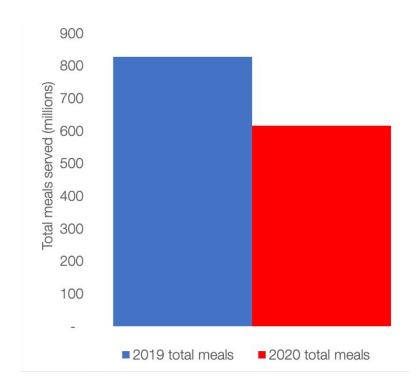
funding updates | national

during mar-sept 2020, reimbursement dropped by \$1.6 B

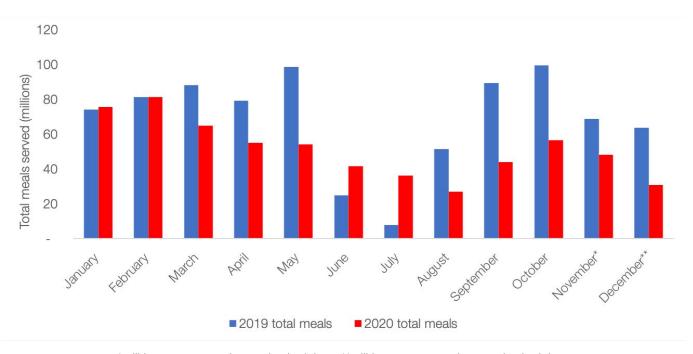




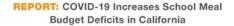
- 2019 vs. 2020
- CA meal participation drops 30%



CA summer meal participation



*still have one month to submit claims; **still have two months to submit claims



Schools Face Increased Costs, Lower Revenues

When schools physically closed in March 2020, school nutrition professionals rose to the challenge of feeding millions of students in a time of massive economic crisis. However, providing emergency school meab has increased costs and complicated logistics at a time when revenue has dropped—causing budget deficits that could amount to over half a billion dollars. A vast majority of surveyed school food service directors warn that without additional funding, they will be forced to use school districts' general funds, settling off a cascade of deficit.



The Center for Ecoliteracy and the School Nutrition Association surveyed more than 140 school districts across California in the fall of 2020. Findings from these surveys show that budget deficits for school nutrition programs are worsening:

THE FACTS

2019-2020 School Year (Last Year) 2020-2021 School Year (This Year)

School districts reporting or projecting a net loss

64%

84%

School districts with a net loss that have enough in reserve to cover the loss

54%

18%

Estimated statewide deficit

-\$355 million

-\$558 million

Note: Current relief funding will not cover these deficits. The \$192 million of state relief funding expires in August 2020, doing title to cover the deficits in the 2020–21 school year. Federal funding relief is restricted to March-June 2020, with no funding currently available for the 2020–21 school year.





IN THEIR OWN WORDS: Food Service Directors Speak to the Importance of Additional Relief Funding

Supporting Communities, Preventing Hunger



"If our budget collapses, so will our department. Our community is very low income and relies on school meals! If our department is cut, the quality of school meals will suffer and so will the children who rely on them."

Protecting School Budgets



"If funding has to be diverted from the General Fund to Food Services — jobs, student enrichment programs, and other community services supported by the General Fund will be lost."

Keeping Frontline Staff Employed



"Additional funding to make us whole would mean no layoffs next year for the school nutrition employees who stayed through this entire crisis and worked with the public. Please take care of them."

REFERENCES

Results about the percentage of school districts reporting net losses and whether their reserves would be enough to cover these losses are California specific data extracted from the School Natrition Association's larger nationwide survey.

Key findings on estimated statewide budget deficits are from the Center for Ecoliteracy's survey from December 2020.





- CDFA farm to school incubator grant
 - \$10M for F2S in Jan. budget
 - o program extended 1 year



"School meals for all" bill introduced in CA





plant-forward meal kits

san luis coastal, ca



4 tips

for implementing a plant-forward menu

from

Erin Primer

"Food should be delicious, whether it has meat or not."



"Use taste-focused labels."



"Share what you're doing with the families you serve."

Menu 1/12-1/15

Tuesday- **Monterey chick<mark>en sandwich,</mark> **green bean salad, **turkey<mark>/egg/cheese</mark> breakfast sandwich

Wednesday- **cheesy chicken+broccoli bake,

**CA spinach+cranberry salad, buttery
maple Snack'n waffle

Thursday- chicken hot dog, **tajin corn, Dave's muffin & yogurt cup

Friday- pizza, **zesty chickpeas, **overnight oats

all meals served with fresh CA fruit and optional milk. **
made from scratch in our central kitchen in Seaside

"Start with one thing."



chef ann foundation

plant-based recipes + videos

- portobello fajitas
- broccoli pesto
- butternut soup



center for ecoliteracy

coming soon!

 plant-forward virtual culinary professional development



D.o.D. organic

coming soon!

- organic apples
- organic pears





reopening + safety updates

vaccine updates | national

march is school and child care staff COVID-19 vaccination month



vaccine updates | CA

- school nutrition staff are now eligible!
- how to I sign up?
 - o check with your school district to determine when & where to access your vaccine
- vaccine roll out varies by county/ district



reopening updates | national

miguel cadrona, new US secretary of education

5 point plan for safe reopening:

- 1. host a national summit on safe reopening
- 2. share best practices
- 3. update the COVID-19 handbook for educators
- 4. track progress through a national survey
- 5. funding: \$130 B

reopening updates | CA

california schools must reopen by april 1

- students must be back to in-person learning:
 - homeless and foster youth
 - english learners
 - chronically absent students
 - students without access to the internet
 - students with disabilities
 - o grades K-2
- \$2 B in incentives + \$4.6 B in additional funding

reopening considerations

• feed children:

- learning in-person
- learning online
- who are part of the community*



^{*}if operating an open site

sample meal service plan

scenario 1:

- students on-campus 5 days per week for half-days (8 am noon)
- distance learners and the community also need meals

solution:

- during in-person learning, students receive meals on campus
- weekend meals sent home with in-person learners on fridays
- distance learners/community pick up 7-day meal kit
- no more than 7-days worth of meals are served each week

sample meal service plan

scenario 2:

- students on-campus 2 days per week for full days (A/B cohorts)
- distance learners and the community also need meals

solution:

- during in-person learning, students receive meals on campus
- all children eligible to pick up a 5-day meal kit
- no more than 7-days worth of meals are served each week

program integrity

- **remember**: does not need to be 100% "bullet-proof".
- make a reasonable effort to prevent duplicate meals
 - signage
 - flow of service lines
 - verbal reminders
 - staff training
- sample template provided in Tools + Resources, coming up next!



Neha Cramer, MPH Brianna Dumas, MPH, RDN, LD

Centers for Disease Control and Prevention (CDC)



resources · events · grants

CDC resources

Safely Distributing School Meals during COVID-19

- NEW! Meals Eaten at School (In-Person Learning)
 - Meals in the Classroom
 - Meals in the Cafeteria
- Meals Eaten Away from School (Virtual/Hybrid)
 - o Drive-Through or Walk-Up Models
 - Delivery Models
 - Home Delivery
 - Mobile Route Delivery
 - Bus Route Delivery
- NEW! Checklist for School Nutrition Professionals
 Serving Meals Eaten at School

Checklist for School Nutrition Professionals Serving Meals Eaten at School Stay home if you are sick, have tested positive for COVID-19, are showing symptoms of COVID-19, or have recently had close contact (less than 6 feet for 15 minutes or more) with a person with COVID-19. Wash hands with soap and water for at least 20 seconds or use hand sanitizer with at least 60% alcohol before, after, and during shift, before and after eating, after using the toilet, and after handling garbage, dirty dishes, or removing gloves. Wear a mask during your shift. Clean and disinfect frequently touched surfaces. Surfaces that ome in contact with food should be washed, rinsed, and sanitized. Encourage students and staff to remain at least 6 feet apart in areas that can easily become crowded (for example, waiting in food service lines or trash disposal area) and while eating by providing physical guides, such as tape or graphics on floors or sidewalks and signs on walls. Reduce crowding by arranging food service lines and seating in ways that encourage physical distancing (at least 6 feet). Increase ventilation by offering meals outside or opening windows and doors. Maintain low occupancy in areas where outdoor ventilation cannot be increased. Avoid offering any self-serve food or drink options, such as hot and cold food bars, salad or condiment bars, and drink stations. Instead, serve grab-and-go items or individually plated meals. Clearly label or set aside meals for students with food allergies or dietary restrictions Ensure students are not sharing food or utensils. Install physical barriers in areas where it is difficult for people to remain at least 6 feet apart (for example, cash registers, tables). Encourage students and staff to wear masks when not eating or drinking. Hang posters that encourage staying home when sick and good hand hygiene practices. Place posters in highly visible locations. for example, around the school and kitchen. cdc.gov/coronavirus

served digizine

the policy pulse with LunchAssist

new article!



LunchAssist Jennifer McNeil, RDN, SNS

For those of us who have been working in school nutrition for a while,we've grown accustomed to program regulations more complex than the federal tax code. What began as less than five pages of text passed into law on a sunny day in June of 1946, has ballooned into thousands of pages of rules that are so overwhelming even the most seasoned school nutrition professionals get confused How did feeding children get so... complicated?

To make matters worse, there are as many different interpretations of how to apply our federal regulations as there are states in the union. During the COVID-19 pandemic, the problem has been amplified by the introduction of more than 70 waivers and nearly 20 Q&A memos (and counting!).

So, what's a girl gotta do to make sense of all this? If the thought of reading another USDA memo sounds worse than getting a nasopharyngeal COVID test, then rest assured. We've organized a quick recap to help you make sense of it all - and you don't even have to stick a swab up your nose.

Here's what you need to know right now:

Funds are on the way! School nutrition programs and CACFP. sponsors will be able to recover 55% of the federal reimbursement dollars lost during March-June 2020. Here is an example:

April 2020 Payment = (April 2019 Reimbursement-April 2020 Reimbursement) x 0.55



You can expect to get paid before January 2022. To learn more about the Emergency Operational Costs Reimbursement Program, check out this summary from FRAC or read this from USDA. And yes, efforts are already underway to help secure similar funding beyond June 2020. Fingers crossed!

Our friends at No Kid Hungry have the very best summary of current walvers and Q&A documents. At the time of writing, many of the most important waivers are scheduled to expire on June 30, 2021. You can urge Congress to offer meals at no cost permanently available by signing on to this action alert from FoodCorps.

Child Nutrition Reauthorization (CNR) is the process by which Congress updates laws that govern all Child Nutrition Programs. Keep an eye out for opportunities to advocate for changes to our rule book during the upcoming CNR, which is expected to begin

Each month, The Center for Ecoliteracy and LunchAssist host the Community of Practice call where hundreds of our colleagues from across the field come together to share inspiring stories, best practices from the field, and catch up on the latest policy changes. all - they're on the first Thursday of each month.





Jennifer McNeil, RDN, Director and the Four Farm-to-Fork capital for local produce. She enjoy through the administrative red tape so serving the healthiest, freshest meals possible.

LunchAssist PRO is the newest community in school nutrition where members have exclusive access to hundreds of school nutrition resources and over 12 hours of fun and empowering professional development specifically designed for this school year. See what all the buzz is all about by visiting www.lunchassist.org.

program integrity plan

PRO Tip: Download and edit this document to best fit your district's needs and file it away for your next audit. Reminder - you do not need to submit it to the State at this time. Just make sure to file it somewhere where your staff can easily access and review it!

sample Program Integrity Plan (Insert SFA Name)

Instructions: Utilize this sample program integrity plan as a jumping-off point for your own internal departmental policy and procedure. This sample plan lists the program integrity measures that can be taken to ensure compliance with the nationwide COVID-19 waivers during 5-bool Year 20-21.

To edit: Click "File" then "Download as" and select "Word Documents. Be sure to save to your computer before making edits.

Editor's Note: Hyperlinks (blue underlined text) indicate additional resources are available for <u>Lunchasisst PRO</u> Members on The Collective. Click the hyperlinks below to view these exclusive resources!

Eligibility

- For sites with over 40-50% of children eligible for free or reduced-price meals, eligibility
 documents are maintained on file (direct certification documents, meal applications, evidence
 of approval for CEP or P.2, etc.)
- For sites with less than 40-50% of children eligible for free or reduced-price meals, the area eligibility waiver has been filed and a copy is saved.

Meal Counting

- · Meal counts are recorded using the following method:
 - o Point of Sale Computer
 - o Tally sheet
 - Clicker form
 - o (other)
- Meal counts are taken on a daily basis, for each reimbursable meal served during each meal service, and each location.
- · Meal count records are reviewed for accuracy on a regular basis.
- . Meal count records are saved on file for a minimum of three years plus the current school year.
- Meal count records are saved on file for a minimum of three years plus
 More details are included in the Meal Count and Collection Procedures

Parent/Guardian Meal Pickup and Preventing Duplicate Meals

- · Parents, guardians, or their designee(s) are permitted to pick up meals for their child(ren).
- When a parent/guardian arrives to pick up a meal(s), the program staff shall verbally confirm that meal(s) are being picked up for a child(ren) of age 18 or under.
- Optional: Program staff may request the parents to say the first and last name of the child(ren) for whom meals are being picked up.
- For closed enrolled sites only: Program staff shall verbally confirm that children are enrolled in the site.



cafeteria team checklist

- daily team questions
- daily meal prep tasks
- daily meal service tasks

PRO Tip: Download and edit this document to best fit your district's needs. Designate one staff member at each site to complete this checklist daily. Have them save the checklists in a binder for periodic review. Remember to check these occasionally and provide guidance if the checklists are incomplete!

SY 20-21 Cafeteria Team Checklist

Site Name: Day (circle one): M Tu W Th F Sa Su		Site Lead:			
		Date:	1		
	ctions: This form is to be completed by lutrition Directors/Supervisors may re				
Daily T	eam Questions - Review these questi	ions as a group	p, at t	he start of each d	ay.
O.	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.				
0	How did the last meal service go? What went well? What could be improved?				
0	Is there anything special that we should know for today's meal service?				
۵	Is there anything we can do to better so	upport each oth	er or f	eel more safe toda	P
Meal P	Prep Tasks		Meal S	ervice Tasks	
0	Record refrigerator temperatures. Record freezer temperatures.		0		s prepared, served, and enu Production Record or
0	Record storage area temperatures. Record hot food temperatures.		0	Take meal counts	at the time of service (using or other approved method).
0	Record cold food temperatures.		o	is the "And Justice	for All" poster visible at all except for home delivery)?
- 5			0	Is hand sanitizer e	
-			0	Is a sanitizing spra	y/bucket easily available?
Miscellaneous Tasks			0	Are extra face ma	sks available?
			D.	Is a box of gloves	available?
- 0			D	A CONTRACTOR OF THE PARTY OF TH	v - Record names of each
· ·				student receiving	a meal or snack.
0			0		
0			0		
0			O.		



HACCP plan supplement

- hand washing & sanitizing
- employee health & hygiene
- glove & mask use
- home delivered meals
- food safety
- allergens
- and more!

PRO Tip: Download and edit this document to best fit your district's needs and file it away for your next audit. Reminder make sure to file it somewhere where your staff can easily access and review it!

How to Use this Took: Download and save this file to your computer. Open in Word and edit for your district. Insert updated addendum into your current HACCP Plan and make available to staff at all sites.

Sample Summary HACCP Plan for Emergency Meal Service during the COVID-19 Outbreak

(insert district name)

Hand Washing & Sanitizing

Wash hands as often as necessary during food preparation and service. This includes before starting work, when changing tasks, and/or when changing gloves and face coverings. Use hand sanitizer in combination with handwashing or where hand washing is not available. Use hand sanitizer that contains at least 60% alcohol.

Food service workers are required to report information about their health as they relate to COVID-19 or diseases that are transmissible through food.

Personal Cleanliness & Hygienic Practices

According to this policy, each person who handles or serves food is required to:

- · Report to work in clean clothing and closed-toe shoes.
- · Wear a clean or disposable apron. Remove before leaving the kitchen.
- . Wear hair restraints. No fake eyelashes, beanies, clip-on hair extensions, or excessive makeup. . Keep fingernails trimmed, filed, and maintained. No acrylic nails.
- . Limit jewelry to a plain-banded ring only. Medical alert identification tags are permitted.
- Cover cuts or open sores on hands with a waterproof bandage and gloves.
- · Store personal items in designated locations. . Eat, drink, or chew gum in designated areas.
- Refrain from use of any tobacco products.

Glove & Mask Use

Wear gloves and a mask or cloth face covering at all times when receiving deliveries, during food preparation or service, and during cleaning and sanitizing tasks. Change gloves and masks in between tasks, when returning to work from a break, when gloves become dirty or torn, or any other time when gloves/masks may have become contaminated.

- . Use appropriately sized gloves and masks to ensure proper fit;
- . Ensure gloves and masks are intact, without tears or imperfections;
- Dispose of gloves after they have been removed:
- . Cloth face masks may be reused if washed with soap and hot water after each use, or stored in a paper bag for 3-4 days before reusing.

Washing and Handling Fresh Fruits & Vegetables

Wash all raw fruits and vegetables thoroughly, even if sending in bulk.

Cleaning and Sanitizing Food Contact Surfaces

All food contact surfaces are washed, rinsed, and properly sanitized. Food contact surfaces include but are not limited to: cutting boards, cutting blades on can openers, immersion type thermometers and probes, and cooking and serving

CACFP | 2021 national conference

- virtual
- april 19-23
- registration rates & deadlines
 - standard registration: march 1-31
 - \$169 member | \$299 non-member
 - o late registration: april 1-15
 - \$199 member | \$349 non-member



culinary institute of america | global plant forward culinary summit

mar. 30-apr 1.



cdfa | CA F2S network conference

mar. 10-12



national nutrition month

2021 weekly key messaging

- week 1: eat a variety of nutritious foods every day
- week 2: plan your meals each week
- week 3: learn skills to create tasty meals
- week 4: consult a registered dietitian nutritionist

additional resources:

- NNM campaign toolkit
- 40 ideas to get involved in NNM



grants | national

- whole kids foundation: garden grant
 - k-12 schools or nonprofits that serve k-12 students
 - o awards: \$3,000 edible education gardens
 - application due march 31



grants | CA

- CDE: FFVP
 - o july 1, 2021 june 30, 2022
 - o eligible elementary schools
 - o use enrollment data from oct. 2019
 - o <u>application</u> due **march 5th**



leadership



leading through COVID-fatigue

1. empathy

 "Requires stepping outside of your own needs, assessing and removing bias and privilege, actively listening to people, and then taking action." - HBR

2. building psychological stamina

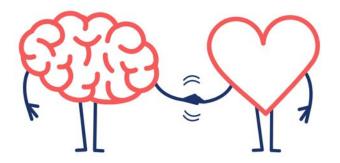


leading with empathy

examples

- human moments remind people they're **not alone**
- positive reinforcement of personal contributions and human qualities may provide a sense of stability
- analyze voiced issues and address priorities
- reinforce self-care
- o schedule "thinking time" at work
- o energize your team... regularly

- respond to...
 - cynicism with progress & achievement
 - unpredictability with stability



discussion