

School Nutrition Team Stakeholder Calls: Back to School Planning



Ground Rules

- Thank you for joining the Back to School Planning discussion today; we look forward to your thoughts and ideas.
- By clicking the link, you have joined this event as an “attendee” and do not have the ability to speak to the group.
- We will be posing Questions in the Q&A Tab and publishing your responses throughout our 1 hour conversation.
- For those who have called into this meeting, your phone will be muted. To unmute, press *6

Agenda

- Brief Introductions
- School Model Ideas
- Back to School Planning
- School Food Authority Concerns
- Waiver Ideas
- Next Steps
- Questions

School Model Ideas

All students are
online/virtual

Blended A: Some students
learn virtually, while some
come in building

Blended B: all students
attend a building with
some frequency, such as
alternating days or weeks

All students are back in
the classroom

School Model Ideas

Question

Are there other learning models that your SFA is thinking of?

Back to School Planning

Back to School Roadmap for Food Service

Interim COVID-19 Cafeterias and
Food Service Guidance

Back to School Planning

- Serve individually plated meals in classrooms instead of in a communal dining hall or cafeteria areas. School districts must continue to meet the requirements under Special Dietary Needs, including [ensuring the safety of children with food allergies](#). Children do have the option of bringing meals from home.
- Students should be dismissed by classroom/cohort to come to cafeteria to pick up their meals and take them back to the classroom. This avoids groups of students congregating.
- Use disposable food service items (e.g., utensils, dishes). If disposable items are not feasible or desirable, ensure that all non-disposable food service items are handled with gloves and washed with dish soap and hot water or in a dishwasher. Individuals should [wash their hands](#) after removing their gloves or after directly handling used food service items.

Back to School Planning

Each food service department should consider a
Back-Up Staffing Plan

- Assess staff ability to work and their ability to work at different locations as needed.
- Some staff may not be available if they are part of a high-risk group, or if they need to care for someone in a high-risk group (e.g., persons over age 60 and persons with pre-existing health conditions).

School Food Authority Concerns

Point of Service Concerns	Physical Barriers	Meal Pattern Concerns	Funding
Collection of Money	Personal Protective Equipment Access and Mask Usage	Food availability related to shortages and disruption in supply	Reimbursement Rates
Meals served at both school and non-congregate locations.	In school meals served in cafeteria vs. in the classroom	No potable water if meals served in classrooms	Need for expensive equipment in the short term
Meals in the classroom. Bundled meals or teachers are POS?	Internet Access	Conducting OVS in high schools	Less meals served (if students = virtual) means less reimbursement

School Food Authority Concerns

Question

Are there additional concerns that you have?

Waiver Ideas

Related to meal pattern:

Meal Pattern,
including vegetable
subgroups

Meal flexibility –
allow 2 fruits in lieu of
vegetable

Remove OVS
requirement for High
School Lunch

Potable water if
eating in a classroom
setting

Milk waiver: if unsafe
to transport home

Waiver Ideas, continued

Related to other programs:

Continue all FFVP
Waivers

Non-congregate meals for
all programs, including
SMP

Family style meals
waiver for preschool

Waiver Ideas, continued

Related to operations:

Meal time waiver for
multi-day distribution and
longer lunch periods

Parent Pick-up in
schools with closures
due to outbreaks

Unanticipated School
Closures – SSO/SFSP

Allow uniform income
eligibility application

Professional
standards training
hours

Waiver Needs

Question

What other waivers do you think your
SFA would benefit from?

Next Steps

- SNT will take concerns to USDA
- USDA has asked for a state plan regarding what school will look like in Fall
- Plan is to have state planning ideas to USDA by the end of June
- SNT will work on putting together statewide waiver requests for SY 2020-21

Waiver Needs

Question

Any interest in another stakeholder call?

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