

Braxton County Schools



Re-Entry Toolkit

Child Nutrition COVID – 19 Guidance



Office of Technology, Assessment, Accountability, Communications and Child Nutrition

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School Food Service

The following protocols are established for Braxton County food service.

Schools will be required to:

- ❖ Cafeteria areas will be thoroughly cleaned and sanitized before resuming dine-in services and this process will be continued regularly. Focusing on cleaning and sanitation of high-contact areas and areas with through traffic or areas that would be touched by staff or students throughout the day or the prior evening.
- ❖ Standard Operating Procedures (SOPs) will be utilized from the Hazard Analysis of Critical Control Points Plan (HACCP Plan) for kitchen operations.
- ❖ Classrooms will be thoroughly cleaned and sanitized before serving meals to students.
 - All students should be facing the same direction and be spaced according to social distancing guidelines (at least 1 meter) for meal service in the classroom.
- ❖ Student handwashing should occur before the meal is provided to the student. Schools will establish handwashing schedules to ensure that all students wash hands prior to meal service and after meal service.
- ❖ Schools will establish longer meal serving periods for more staggered delivery of food to classrooms and to allow for social distancing in cafeteria spaces.
- ❖ All schools will develop a process for breakfast in the classrooms each morning. Social distancing and handwashing guidelines will be followed by all schools.
- ❖ Schools will establish lunch schedules and procedures that maintain cafeteria capacity at or below 50%.
 - When using the cafeteria schools will designate an entrance for the food service line and an exit for the food service line allowing for maximum social distancing.
 - All students will face one direction, if eating in the cafeteria space.
 - Students will be seated apart to respect social distancing guidelines at cafeteria tables.
 - Students will be seated in a manner that allows the back seats and or tables to be filled first to prevent student passing tables/desks or walking between tables/desks, while others are seated and eating.
 - Students will maintain social distancing of 6 feet when getting food.
 - Students will be dismissed in an organized fashion to a designated trash bins for the disposal of items at the end of the meal service and maintain proper social distancing guidelines.
- ❖ Schools will serve milk and water to student in individual containers. Secondary students will be allowed to retrieve their own milk from the cooler in the cafeteria area. Coolers will be cleaned and sanitized between dining groups. Elementary schools will serve milk and water to students.
- ❖ Schools will post the *And Justice for All Poster* in each classroom.
- ❖ School will eliminate self-serve garden bars.
- ❖ School will eliminate shared tables.

- ❖ Family style meal service will be eliminated for pre-k collaborative settings.
- ❖ Person in Charge (PIC) decision guides will be established and followed by food service employee that need to report an employee illness.
- ❖ Schools will discard any single-use items or leftover food at the end of service.
- ❖ All school staff will be trained on cleaning and sanitizing food contact surfaces.
- ❖ Cleaning
 - Employee will wear disposable gloves to clean and disinfect.
 - Surfaces will be cleaned using soap and water, then disinfectant.
 - Cleaning with soap and water reduces the number of germs, dirt and impurities on a surface. Disinfecting kills germs on the surface.
 - Routine cleaning will be practiced on frequently touched surfaces (e.g. tables, doorknobs, light switches, countertops, desks, phones, keyboards and sinks).

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Best Practices for Pre-Packaged Meals during Unexpected School Closures

When food must be held outside of temperature control, it is advised to select non-TCS (time/temperature control for safety) foods and lower risk TCS foods for meals when possible. Lower risk TCS food are not as likely to provide a favorable environment for bacterial growth and toxin production. Use time as public health control (TPHS=Time as public health safety procedure) to mitigate the risk of foodborne illness when it is not possible to hold TCS foods above 135F or below 41F.

Suggested Foods which are non-TCS or lower risk TCS foods:

Dairy	<ul style="list-style-type: none">• Shelf-stable milk boxes• Shelf-stable alternative milk boxes• Individually packaged cultured dairy products (sour cream)
Meat/Meat Alternates	<ul style="list-style-type: none">• Hard Cheeses (cheddar, parmesan, Romano)• Individually packaged cultured yogurt• Individually wrapped cheese sticks• Hard-boiled, air-cooled eggs with intact shells (unbroken eggs should be drained and cooled at ambient or cooler temperatures. If the shell is not compromised this results in a non-TCS food)• Shelf-stable, dry fermented meats such as pepperoni• Nut or seed butters (individually packaged if possible, to reduce cross contact)
Fruits and Vegetables	<ul style="list-style-type: none">• Whole or cut fresh fruit and vegetable (except leafy greens, tomatoes, and melons); Consider baby carrots, celery, peppers, cherry or grape tomatoes, apples bananas, grapes, berries and citrus fruits• Fruit salad• Commercially packaged fruit cups• Canned fruits pre-portioned for individual servings• Fruit Juice
Grains	<ul style="list-style-type: none">• Breads, rolls and buns• Muffins and baked goods without TCS fillings• Crackers, pretzels, popcorn• Granola bars• Tortilla Chips

Foods to Avoid:

- Sandwiches or salads with cut tomato, leafy greens or spouts
- Fruit cups with cut melon
- Baked potatoes wrapped in foil
- Dishes with broth, thick sauce or gravy, such as Sloppy Joe's, hot dog chili or baked spaghetti (Dishes including meat in a thick sauce or gravy are often associated with *Clostridium perfringens*.)
- Rice-based dishes

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Virtual School Meal Service Protocols and Procedures

The follow protocols will be utilized by schools for providing meals to Virtual School students.

- ❖ Each school will be given a list of virtual school students for their attendance area by the Attendance Director and an order form for meals.
- ❖ Virtual school students will place a meal order by _____ on _____ each week.
- ❖ The school secretary will compile the order form and provide it to the cooks by _____ on _____.
- ❖ Cooks will prepare the meals and store them in a designated location by _____ for the pickup day and time as outlined above.
- ❖ Parents will call ahead and the secretary will set the meal on the designated pickup table for curbside pick-up.
- ❖ Students will receive 5 breakfasts and 5 lunches each week.
- ❖ If parents or students do not call their meal orders in by the day and time outlined above, they will not have meals available for pickup that week.

Remote Learning Meal Service Protocols and Procedures

- ❖ Service will be consolidated at Braxton County High School for parent pickup.
- ❖ Parents will be allowed to pick up meals without students present.
- ❖ Parents will be asked to load meals into their own vehicle to respect safe social distancing guidelines.
- ❖ Meals will be served in meal boxes with 5 breakfasts and 5 lunches.
- ❖ Milk will be served with all meals unless milk is not available.

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