COVID-19 School Lunch Room & Food Service Considerations

Webinar Video Link: https://vimeo.com/427457735/58afd6141e
“Dining Room and Food Safety: Keeping Lunch Safe” presented by Flik Independent School Dining and co-hosted by MISBO and SAIA

Three-Phase Approach

#1—Gearing Up
- School administrators need to research their state guidelines for school lunch programs.
- Lunch managers and administrators should meet to establish protocols and menu.
- All management needs to complete training/certification for new standards.
- PPE and safety kits should be ordered in bulk (6-month supply) and shipped to the school.
- Lunch managers need to set up health and safety equipment and adapt for effective use.
- Administrators need to communicate to their school community the changes made to ensure a safe lunch program.

#2—Starting School
- Lunch managers execute the established protocols to ensure a safe lunch program.
- Conduct ongoing training for associate staff members who work for the lunch service program (e.g. parent volunteers).
- Routinely evaluate new protocols to ensure effective use and service.

#3—Looking Ahead
- Administrators should gather feedback from students, parents, and teachers.
- Lunch managers should make adjustments/changes as necessary to communicate the importance of student health and safety.

Service Scenarios

#1—Classroom Delivery
Prepared and delivered single-serve beverages and classroom kits (enclosed or pre-packaged food items)

#2—Dining Hall
- Grab-n-go or served by lunch attendant
- Single-serve condiments and beverages
- Staggered meals for social distancing
- Floor markers for social distancing and traffic flow

#3—Custom
A hybrid model using many scenarios

Sanitation Procedures

- Increased table sanitation
- Floor-standing dispensers for wipes
- Social distancing guidelines and signage
- Increased disposable containers
- All lunchroom equipment disinfected
- Kitchen staff training for proper sanitation

- Sanitation resources
- Portable hand sinks
- Portable adjustable sneeze guards
- Disinfectant station
- Poly disposable hand gloves
- Protective glasses and/or face shields
- PPE use

A six-month supply of hygiene & sanitization supplies (including PPE equipment) should be ordered ASAP.