

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

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| <ul style="list-style-type: none"> • 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 | <ul style="list-style-type: none"> • Sanitation resources • Portable hand sinks • Portable adjustable sneeze guards • Disinfectant station • Poly disposable hand gloves • Protective glasses and/or face shields • PPE use |
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A six-month supply of hygiene & sanitation supplies (including PPE equipment) should be ordered ASAP.