

School Safety Precautions During COVID-19

Health Enhancement & Safety Division

April 9, 2020 Webinar



Please Type in the Chat Box



- School District Name
- Full Name of Attendees
- Email address
- If participating by phone, email kbark@mt.gov to receive the handout.

THANK YOU

REAL SUPERHEROES

Gary Varvel
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What we will review today:

Montana School Safety Precautions During COVID-19

1. Educational Supplies
2. Meal Preparation and Service
3. Question and Answers
4. Resources and Announcements

Sensational Strawberries on Grab and Go Menu –Stevensville School District



Presenter



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Presenter



Katie Bark, RDN, Project Director

Montana Team Nutrition Program

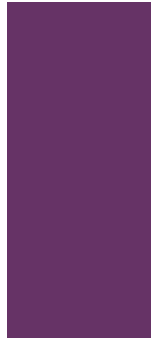
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COVID-19 Information:

<https://dphhs.mt.gov/publichealth/cdepi/diseases/coronavirusmt>



Sanitation of Educational Materials

Sanitation of Materials



- Don't recommend disinfecting text books
- Don't recommend sharing of text books
- Copy and distribute necessary materials

Last Resort – Sharing of Text Books



- Quarantine book with time

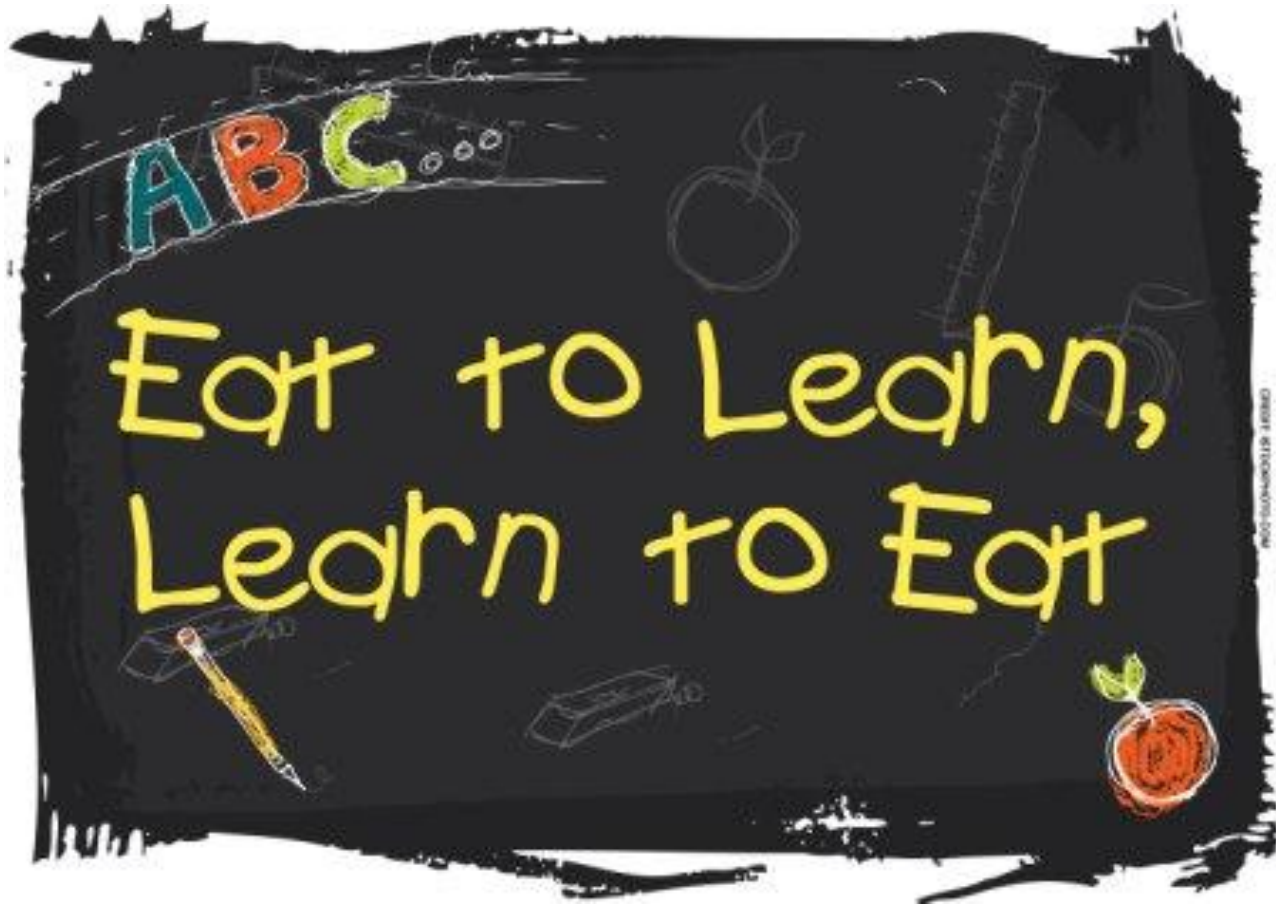
OR

- Laminate the cover of the book, disinfect with COVID-19 disinfectant and limit use to 2-4 students.



Don't share materials

Think Food as Kids Can't Think
Without it.



Noxon School Meals



Chicken Fajita Salad, Pizza to Go, and Montana Beet Daikon Slaw

Grab and Go Salad Ideas

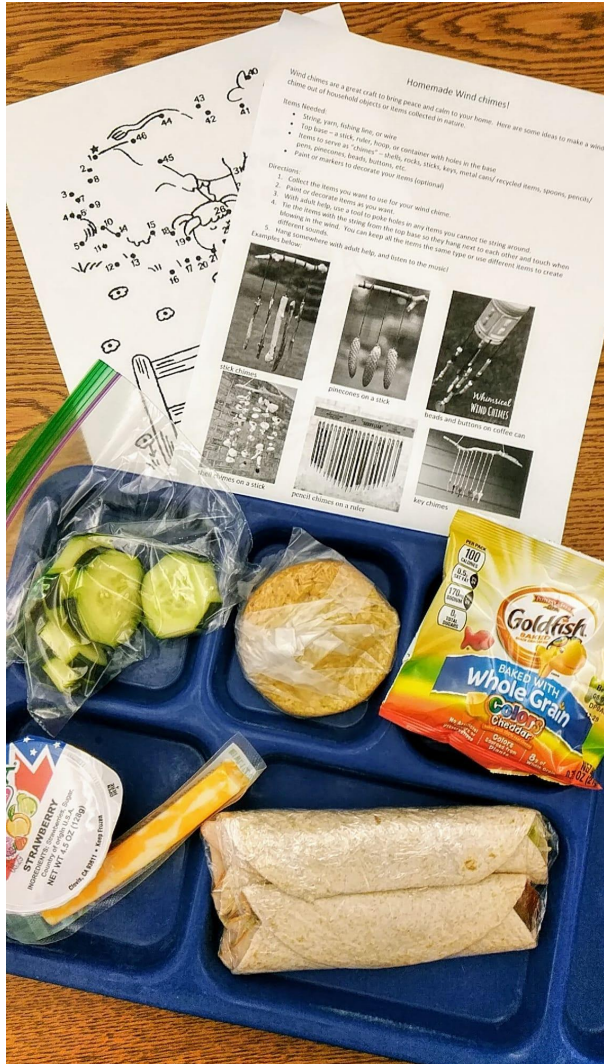


Stevensville Chef Salads



Glasgow Chef Salads

Livingston's Lunchables and Roll Ups



Food Service Safety Precautions



- Stay 6 feet away from each other-
- Recommended Hygiene Habits
- Proper Cleaning of Services
- Point Of Service: Practice Hands Off Contact

HANDOUT:

[http://opi.mt.gov/Portals/182/COVID-19/MT Student Education Meals Materials COVID%20Handout.pdf?ver=2020-04-07-110623-780](http://opi.mt.gov/Portals/182/COVID-19/MT_Student_Education_Meals_Materials_COVID%20Handout.pdf?ver=2020-04-07-110623-780)

Proper Food Safety and HACCP Practices



- Follow standard operating procedures as trained in ServSAFE and documented in your School's HACCP Plan
- Delivery and Storage of Inventory
- Meal Preparation
- Meal Service, Delivery of Meals, Clean Up

Standard Operating Procedures

- Institute of Child Nutrition COVID-19 Resources

https://theicn.org/prevent?utm_source=home&utm_medium=slider&utm_campaign=icn_prevent

- HACCP-Based Standard Operating Procedure: -Viral Pandemic Response – Kansas Dept. of Education

Handwashing Videos:

<https://www.youtube.com/watch?v=SGeofsvF3U&feature=youtu.be>





Delivery and Storage

What is your risk of contracting the coronavirus from freight, parcels and packages?

Low Risk

- **HOWEVER, Practice same Proper Safety Precautions...**

Stay 6 feet away from each other and delivery person

Wash hands before accepting the delivery

Properly wear gloves and a face mask

Wipe down packages with sanitizing solution

Wash hands after putting items away

<https://www.cdc.gov/coronavirus/2019-ncov/faq.html>

<https://www.who.int/news-room/q-a-detail/q-a-coronaviruses>

Ideas for “Contact-less” Deliveries

- Designate a receiving area outside of your building. Set out a table, lay down a tarp, or otherwise indicate to the driver where they should unload
- Have a sanitizing station set up near the delivery point
- Communicate your process to the driver:
 - “As you unload we will sanitize the cases and move them inside”*
 - or
 - “When all items are unloaded please return to your vehicle. We will check the order in and sign the paperwork, leaving your copy. When you have left we will proceed with sanitizing and moving the cases into our building.”*

Delivery Procedures are Determined Locally

- Many school districts are reviewing and documenting the steps of their receiving process
- This is especially important with modified school hours and reduced staff in the building
- If possible, communicate new procedures with delivery personnel in advance. This will save time and minimize the opportunity for physical contact during the delivery
- Provide multiple delivery contacts – including at least one cell number






Meal Preparation

Follow Same Food Safety Practices + Stay 6 feet a part

- Stay Home if Sick
- Personal Hygiene
- Cleaning and Sanitizing Surfaces
- Handwashing
- Proper use of Gloves and Masks
- Keep Hot Foods Hot, Cold Foods Cold
- Stay 6 feet a part

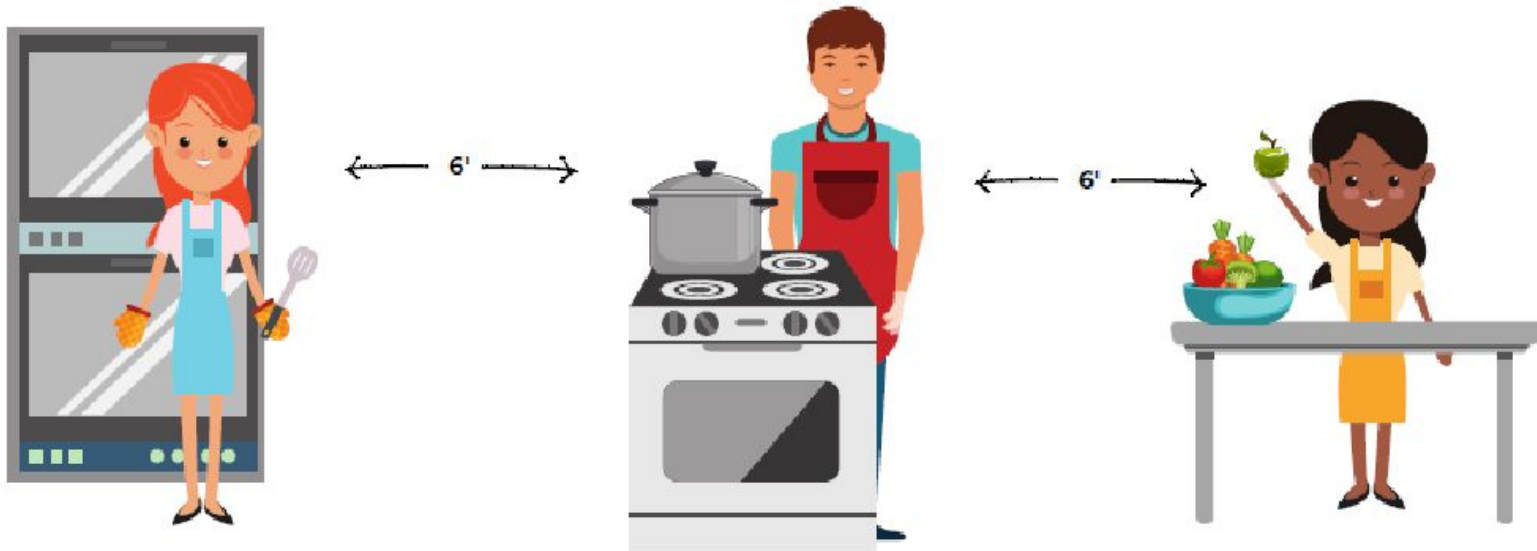




Staying 6 feet away
from each other

Kitchen & Food Prep Areas

How to Stay 6 Feet (6') Apart While Preparing Meals



Space workstations 6 feet apart to avoid making physical contact with others. Sanitize hands and surfaces regularly.

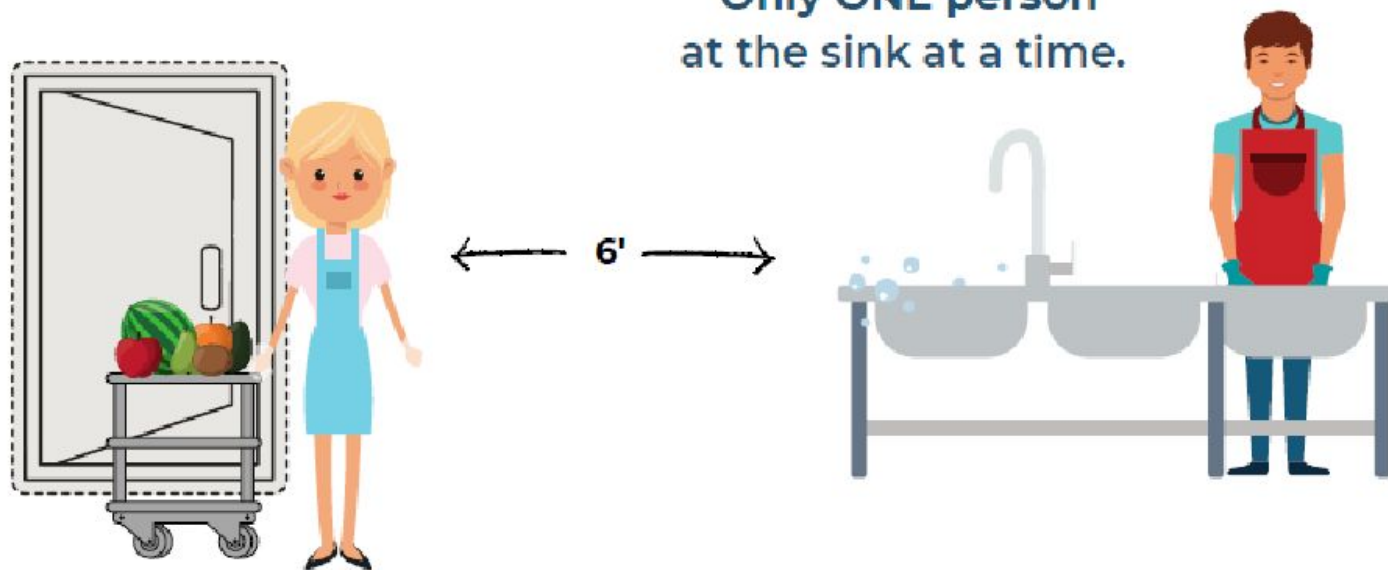


A Collaborative Resource from Center for Ecoliteracy & LunchAssist
With expert guidance from School Meals That Rock and Lake Elsinore Unified School District

Kitchen & Food Prep Areas

How to Stay 6 Feet (6') Apart While Preparing Meals

Only ONE person
at the sink at a time.



Space workstations 6 feet apart to avoid making physical contact with others. Sanitize hands and surfaces regularly.



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With expert guidance from School Meals That Rock and Lake Elsinore Unified School District

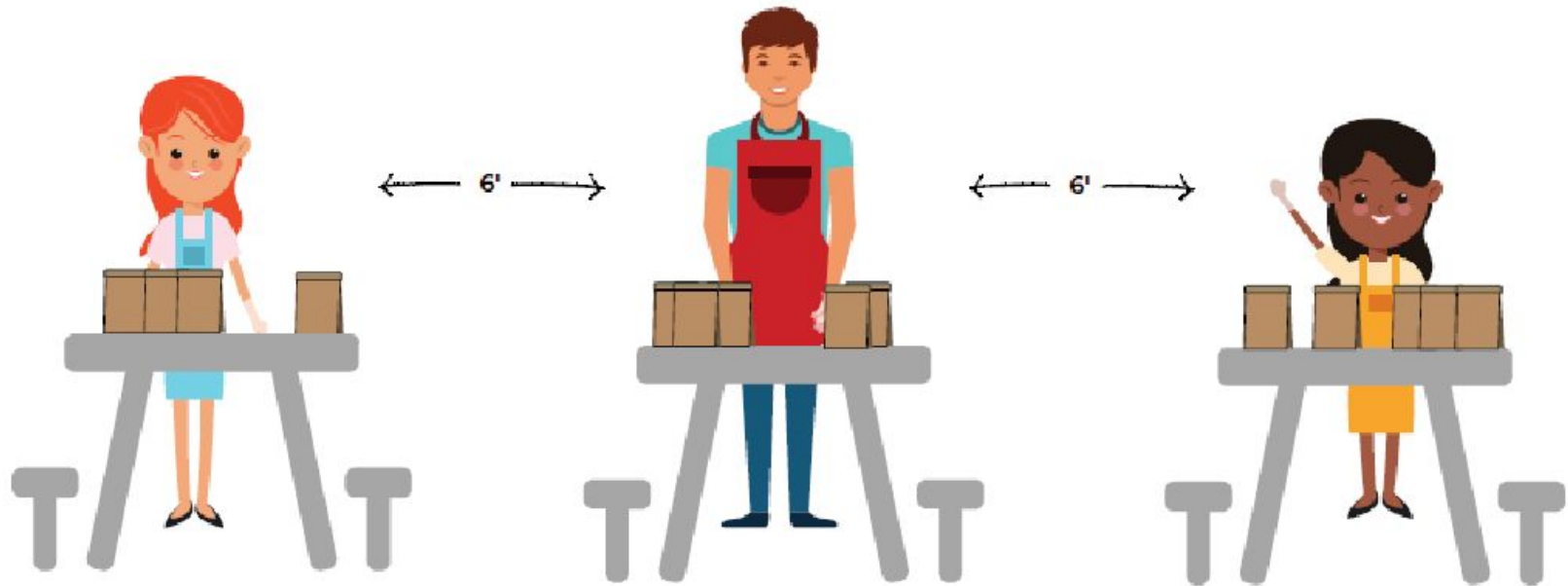
Point Of Service Procedures



- Practice No Contact – Hands Off at all delivery sites
- Use Traffic Cones or Tape on the Floor
- Transfer only enough meals for one family to pick up meals
- Sanitize hands and surfaces regularly

Multipurpose Room (MPR)

How to Stay 6 Feet (6') Apart While Preparing Meals



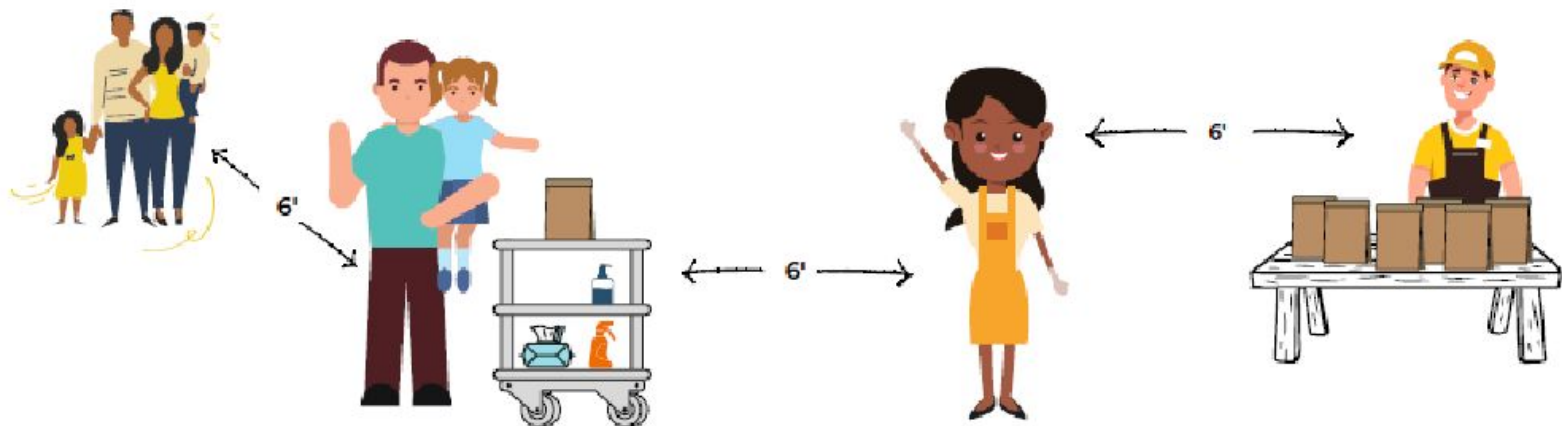
Space workstations 6 feet apart to avoid making physical contact with others. Sanitize hands and surfaces regularly.



A Collaborative Resource from Center for Ecoliteracy & LunchAssist
With expert guidance from School Meals That Rock and Lake Elsinore Unified School District

Walk-Up Meal Service

How to Stay 6 Feet (6') Apart While Serving Meals



Practice no contact hand-offs.

When you give food to families, don't touch or make physical contact with others. Sanitize hands and surfaces regularly.



A Collaborative Resource from Center for Ecoliteracy & LunchAssist
With expert guidance from School Meals That Rock and Lake Elsinore Unified School District

Drive-Thru Meal Service

How to Stay 6 Feet (6') Apart While Serving Meals



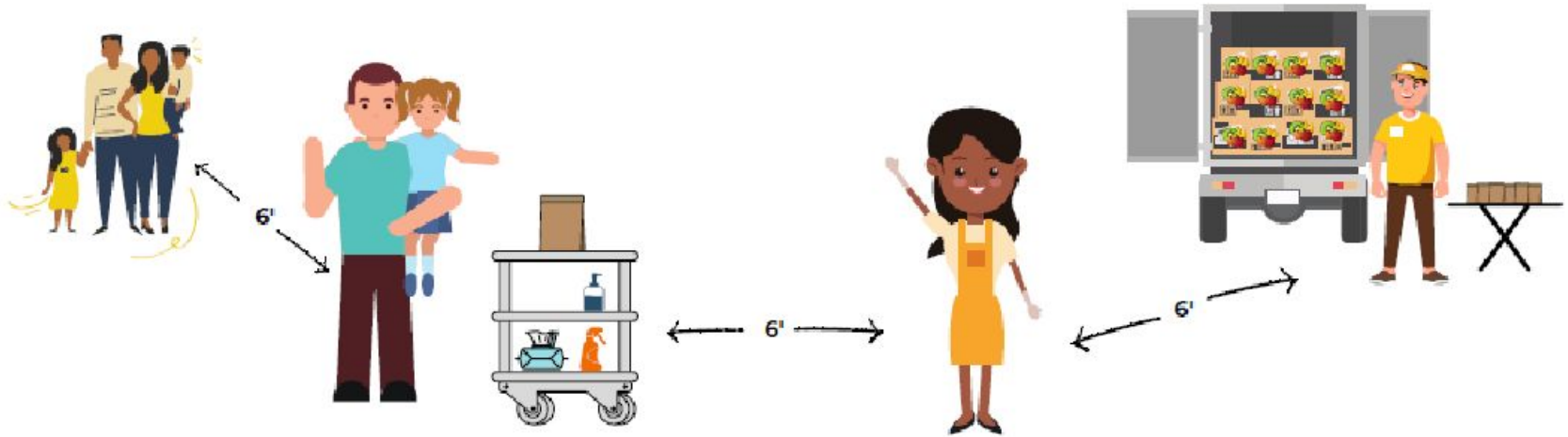
Practice no contact hand-offs. When you give food to families, don't touch or reach into vehicles, or make physical contact with others. Sanitize hands and surfaces regularly.



A Collaborative Resource from Center for Ecoliteracy & LunchAssist
With expert guidance from School Meals That Rock and Lake Elsinore Unified School District

Meals Delivered to Outdoor Locations

How to Stay 6 Feet (6') Apart While Serving Meals



Practice no contact hand-offs.

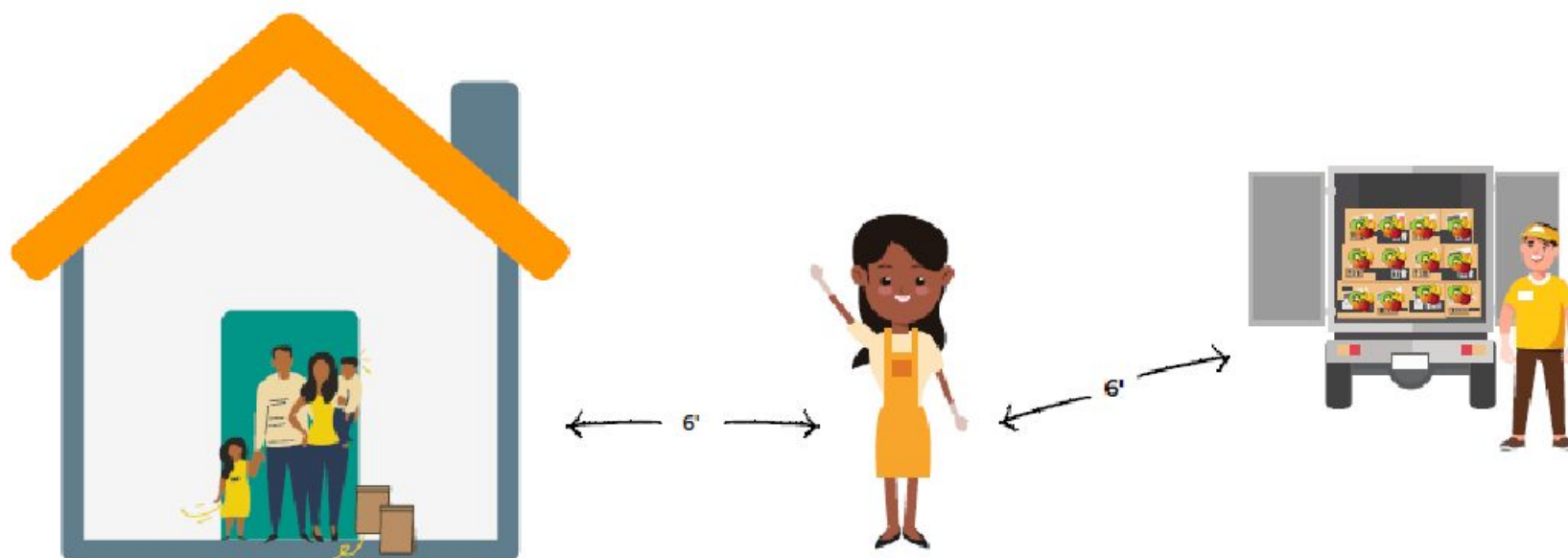
When giving food to families, don't make physical contact with others. Sanitize hands and surfaces regularly.



A Collaborative Resource from Center for Ecoliteracy & LunchAssist
With expert guidance from School Meals That Rock.

Home Delivered Meals

How to Stay 6 Feet (6') Apart While Serving Meals



Practice no contact hand-offs. When delivering food to families, don't go into the home or make physical contact with others. Notify families when meals have been delivered. Wash hands and change gloves after knocking or ringing door bells.



A Collaborative Resource from Center for Ecoliteracy & LunchAssist
With expert guidance from School Meals That Rock.



Meal Service

KEEP FOOD SAFE

Hot Foods

Consume immediately or discard within 2 HOURS.

Cold Foods

Refrigerate as soon as possible, or within 2 HOURS.

Frozen Foods

Store in freezer immediately.

Cooking Instructions

Remove packaging. Microwave or heat in oven until piping hot (165°F). Use caution when handling hot food. Enjoy. Discard any leftovers.

Please discard all remaining foods within 5 DAYS or use by expiration date.



Hygiene Habits

Recommended Hygiene Habits

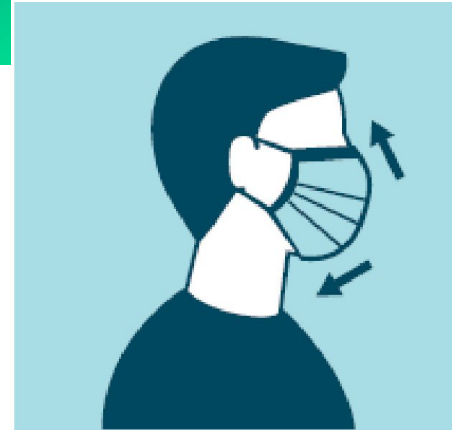


- Stay home if sick or been exposed to COVID-19
- Wash Hands Frequently; or Sanitize Hands when hand washing isn't possible
- Proper use of Gloves; Clean Aprons
- Proper Use of Masks

CDC's Recommendation

Use of Cloth Face Coverings to Help Slow the Spread of COVID-19

- Wear face coverings in public settings where other social distancing measures are difficult to maintain, especially in areas of significant community-based transition.
- These ARE NOT surgical masks or N-95 respirators.
- Three Mask Patterns



Making Sure Masks are Effective



Masks should be...

- Used in combination with frequent hand-cleaning with soap and water or alcohol-based hand rub
- Worn properly, and
- Put on and taken off properly

How to Properly Wear a Mask?

EAT REAL

Mask Video

<https://www.youtube.com/watch?v=uelPM19v0Y&app=desktop>

Face Mask Safety Precautions

COVID-19 BASICS for SCHOOL NUTRITION PROGRAMS



A Collaborative Resource from
Center for Ecoliteracy, LunchAssist
and Eat REAL



Putting on a Mask is as Easy as... 1, 2, 3!



Step 1:

Clean hands for 20 seconds with soap and water or hand sanitizer.



Step 2:

Inspect the mask and check that it is clean and there are no tears or holes. Determine which side of the mask is the top, and which side is the front.



Step 3:

Masks with ear loops: Hold by the ear loops and place around each ear.

Masks with ties: Hold by the ties. Bring the mask to nose level. Secure ties with a bow behind your head.

Masks with bands: Pull the straps over your head and secure comfortably.

Proper Removing, Storing and Disposing of Masks

REMOVING YOUR MASK

Clean hands before removing and do not touch the front of your mask.

Masks with ear loops: Hold both ear loops and gently lift and remove mask.

Masks with ties: Untie bottom bow first then untie top bow and pull mask away from you.

Masks with bands: Remove bottom band first then the top band and pull mask away from you.

CARING FOR YOUR MASK

Fabric masks: Clean with soap and hot water after each use.

Single-use or fabric masks that can't be immediately washed: Store in a paper bag for 3-4 days before reusing.

Replace single-use masks if they become dirty, damp, wet or hard to breathe through.

This is unofficial guidance based on best practices as of 4/3/20 for using face masks in school nutrition settings.

Updated April 3, 2020 ©LunchAssist 2020 For more information go to www.lunchassist.org

Daily Check In

Taking Care of Your Team During COVID-19

Daily Check-in

Questions to Ask Your Team Every Day

1. What feedback do you have from our last meal service?
2. Is there anything we should change?
3. How can we better support each other?
4. What can we do to feel more safe?
5. How is everybody feeling?




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Questions? Comments?
Tips from the front line?



COVID-19 Resources

- Montana DPPHS <https://dphhs.mt.gov/publichealth/cdepi/diseases/coronavirusmt>
- Montana OPI <http://opi.mt.gov/COVID-19-Information> 
- CDC <https://www.cdc.gov/coronavirus/2019-ncov/index.html>
- Lunch Assist <http://www.lunchassist.org/covid-19.html>

Grab and Go Menu Ideas and Cycles 4 Week Cycle Menus for K-8 and 9-12

<https://extension.sdstate.edu/grab-and-go-style-meal-service-resources-schools>



Training Opportunities

- SNA Wednesday Webinars

<https://www.pathlms.com/sna/events>



educate
culinary skills
ethics webinars
financial tools
procurement
training

- Food Safety Course

<https://foodhandlersolutions.com/coronavirus/?fbclid=IwAR1-sqWuChKJDTHGj2zHhiw4yN341rfiyBvEzjHNvP8XGkrxzFt7nqdE6iE>

- OPI School Nutrition Program Wednesday Webinar

April 15th Topic *Summer Food Service Program*

NEW! April 16th Thursday School Nutrition Chat

Social Media



Face Book

Montana School Nutrition Association

Montana Farm to School

School Meals that Rock - Dayle Hayes

Ask to join TIPS for School Meals That Rock

Lunch Assist Blog: www.lunchassist.org

Funding Opportunities

- GenYouth Grant: COVID-19 Emergency Funding needed for schools to serve kids meals- (\$3,000)
<https://www.genyouthnow.org/news/covid-19-emergency-school-nutrition-funding-grant-applications-open>
- No Kid Hungry Grants



TIPS FOR KEEPING SCHOOL LUNCH HEROES SAFE



Extraordinary times call for extraordinary measures. During the COVID-19 pandemic, school nutrition staff should continue to follow all existing food safety policies and SOPs, while taking additional precautions to keep staff members healthy and safe. ALWAYS CHECK WITH STATE/LOCAL HEALTH DEPARTMENT FOR LATEST GUIDELINES.

BE A HYGIENE SUPER STAR



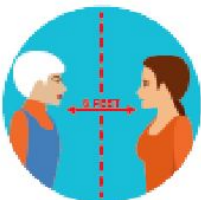
- Hand-cleaning stations should be widely available and frequently used. Staff should wash their hands with soap and warm water for at least 20 seconds as often as possible, or use hand sanitizer that is greater than 60% alcohol.
- Staff should wash their hands thoroughly before touching food, after touching their faces, as well as after eating or using the restroom.
- All surfaces should be wiped down frequently with EPA-approved disinfectants.
- When unloading deliveries, staff should discard as much of the outer packaging as possible. Wash hands after handling deliveries.
- Staff should make every effort not to touch their faces for any reason, but especially after handling food, touching un-sanitized surfaces, or coming into contact with other people.

GEAR UP



- All staff should wear gloves and disposable aprons at all times, particularly when handling/delivering food.
- If disposable or DIY face masks are worn, proper procedures must be followed for putting on, wearing, taking off and disposing of them. Check with STATE/LOCAL HEALTH DEPARTMENT on procedures. WHO has downloadable posters at <https://bit.ly/2UrLv0w>.

KEEP A SAFE DISTANCE — STAY 6 FEET APART



- Staff should make every effort not to touch one another for any reason, including greetings (no handshakes, high-fives, elbow bumps, or group selfies).
- In kitchens and other food prep areas, maintain a minimum of 6 feet between individuals, preferably at different tables or workstations.
- Staff should maintain a distance of 6 feet from families when delivering food and minimize time spent talking during deliveries.
 - » Ask families how many meals they need, put packages on cart or table and then step away.
 - » Social interactions among individuals should be limited to less than 5 minutes (conversations, hand-offs, etc.).

STAY HOME TO SAVE LIVES



- If a staff member is ill for any reason, they should not be present. If they become ill, they should leave the premises immediately. This includes fever, aches, coughing, GI issues, sore throat, or other cold/flu symptoms.
- If temperature scans are implemented, they should be done by trained personnel using proper equipment. Sick people should not come to work/volunteer, and anyone who feels sick should go home.
- If a staff member has been in direct contact with a known COVID-19 case, they should be self-quarantined at home for 14 days.

Thank you!

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What's In Your Inventory?



Procurement Options:

- USDA Foods - April Shipment
- Regular Distributors
- Montana Vendors





Support Montana Economy with Montana Menus

Try these colorful, tasty Harvest of the Month recipes:

[Roasted Chickpeas](#)

[Turkey, Spinach, Apple Wrap](#)

[Lentil Squash Hummus](#)

[Magenta Root Slaw](#)



USDA Foods During School Closure



- Shipment 9 is the final delivery of USDA Foods for SY20
- Expected to run April 6 through April 30
- All orders have been allocated, and “official” adjustments are not possible
- Contact Pam Fruh if you absolutely cannot accept part or all of your delivery
- Check with your delivery driver for extra items that might become available
- OPI School Nutrition Programs is not associated with either the MT Cooperative Services (MCS) Co-Op or the School Services of Montana (SSoM) Co-Op. Contact those organizations for assistance with orders and delivery policy

USDA DoD Fresh During School Closure



- Due to reduced usage, Grasmick Produce has eliminated Thursday/Friday deliveries
- All deliveries are now “Early Week”
- Order on Monday or Tuesday for delivery the following week
- For example: Order on Monday APR 6 or Tuesday APR 7 for delivery the week of APR 13.
- Find the link to FFAVORS on the OPI School Nutrition website or here: https://ffavors.fns.usda.gov/ffavors_web/usdaproduce/default.aspx
- Contact Pam Fruh if you need additional funds pamela.fruh@mt.gov or 406-444-4412



What's Your Capacity for
Serving Meals Safely
Staying 6 Feet A Part

What To Serve?

Breakfast and Lunch Meal Patterns

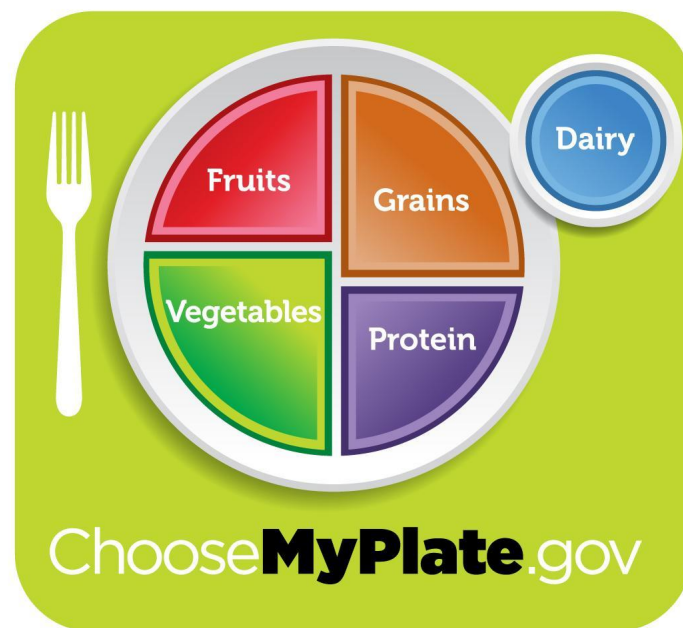
Protein Sources (Meat and Meat Alternate)

Grains

Vegetable (5 Sub Groups)

Fruits

Milk



What's In Your Inventory?



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