

Adapting to a COVID-19 World in Child Nutrition

Updates from the Office of School Support

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VISION

To create a world-class educational system that gives students the knowledge and skills to be successful in college and the workforce, and to flourish as parents and citizens

MISSION

To provide leadership through the development of policy and accountability systems so that all students are prepared to compete in the global community

LEARNING OBJECTIVES

- Considerations for Adapting to Coronavirus
- Waivers
- Share Tables
- MARS online Application
- FAQs
- COVID-19: MS Guide on School Re-opening

Considerations for

Adapting to COVID-19

Meal Counting /Claiming

- Schools would continue to claim and be reimbursed for meals based on the eligibility status of the individual student.

What the New Normal?

MDE charged each district/CDC/ to draft multiple plans, tailored to every possible scenario.

- What your contingency plan?
- Meal services
- Fewer staff working in the cafeteria lunch programs for the coming year.

What the New Normal?

- Breakfast and lunch in their classrooms (Students picking up meals from the cafeteria on a classroom-by-classroom basis, then eating during their lessons).
- What menu do you serve?
- How do you deal with options?
- How do we deal with food allergies?
- Will it be feasible during colder months of the year.

What the New Normal?

- Students attending school in person on alternating days?
- Distance Learning
- Serving Multiple days meals - grab N go
- Wearing personal protective equipment all staff?

CDC Considerations for Schools

Food Service

Serve **individually plated meals in classrooms** instead of in a communal dining hall or cafeteria, while ensuring the safety of children with food allergies

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.

CDC Considerations for Schools

Food Service

If food is offered at any event, have **pre-packaged boxes or bags** for each attendee instead of a buffet or family-style meal. Avoid sharing food and utensils and ensure the safety of children with food allergies.

For Breakfast: Provides kids with food during their first period rather than before the bell.

FOOD SERVICE PLANNING

- Determine if modifications are needed in the cafeterias to comply with **social distancing guidelines**.
- Determine **delivery and serving methods** if students eat in the classroom, outside patio, cafeteria, or another area.
- Determine if modifications are needed in **janitorial schedules** to accommodate changes to the meal service location.

MDE's Considerations for Reopening MS Schools

FOOD SERVICE PLANNING

- Develop a contingency plan if a **cafeteria worker tests positive** for COVID-19.
- Explore **options for meal offerings** (use menu sheets for ordering in the morning & deliver to classroom).
- Develop a contingency plan for continuing food service during a **building closure**.
- Develop a plan to **repurpose the cafeteria** to help address social distancing needs in the building

Delivery and Service Methods

- Non-congregate settings that enable social distancing guidelines to be followed:

Strategies to achieve these goals may include:

- Identifying the equipment, supplies or resources needed for the meal service method(s) that will be utilized.
- Staggering meal service periods so that arrival and dismissal times limit the amount of contact between students in high-traffic situations.

Janitorial Considerations

- Prepare for increased trash volume in areas where meals are served such as hallways and classrooms. Ensure that janitorial staff are ready and equipped to accommodate the increase.

Contingency Plans: What if a Worker Tests Positive?

- Following district procedures when employee test positive
- Put in place a **Tracking** system of all workers exposed.

Contingency Plans: What if our Building Closes?

- Check with your public health department and/or district policy for specifics.
- Make sure you are ready to serve **grab n go** during the closes.

Meal Service Models:

- Classroom Service/Classroom Dining
- Cafeteria Service/Classroom Dining
- Take-Home Meals – Grab N Go

Meal Offerings & Meal Patterns

- Menu Planning – must meet meal pattern!
- If you change your cycle menu to better accommodate streamlined service, make sure you re-analyze it!
- Calories, sodium, fat
- Veg subgroups

Meal Services Extra

- No salad bars and self-service stations,
- Using more disposable ware.” (example: clamshells)
- No Share Tables - minimize cross-contamination

Offer Versus Serve (OVS)

- USDA waived High School OVS
- Look at temporarily suspend OVS in Elementary or Middle School settings.
- REMEMBER, without OVS Student **MUST** take all **FIVE** **food** components at Lunch and three food components at breakfast.

- Note: sometimes it can be hard to get full quantities of all 5 components in 3 compartment clamshells! **If the meal pattern calls for a full cup of fruit or veg, make sure your staff know to serve it!** Especially if they are used to OVS and half cup servings!
- Make sure staff are thoroughly trained on any change.

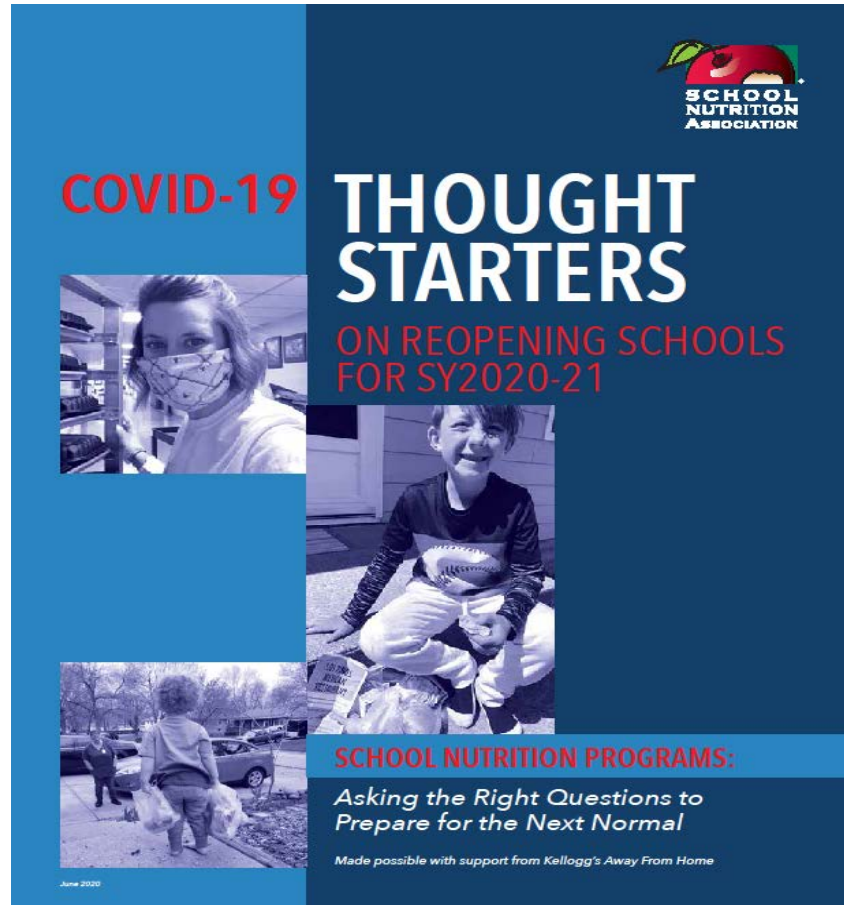
Food Safety

- Safe Temp Zones for delivery outside the cafeteria?
- Sending meals home?
- Just like SFSP – send food safety tips home
- How to storage foods/ maintaining proper temperature

Ensuring Health and Safety

- Strategies for Staff
- Strategies for Students
- Self Assessment

Resources



COVID-19

THOUGHT STARTERS

ON REOPENING SCHOOLS FOR SY2020-21

SCHOOL NUTRITION ASSOCIATION

SCHOOL NUTRITION PROGRAMS:
Asking the Right Questions to Prepare for the Next Normal

Made possible with support from Kellogg's Away From Home

June 2020

Resources



CONSIDERATIONS FOR REOPENING MISSISSIPPI SCHOOLS JUNE-AUGUST 2020



Considerations for Schools

- <https://www.cdc.gov/coronavirus/2019-ncov/community/schools-childcare/schools.html>

WAIVERS (NSLP)

Meal Pattern Flexibility in the CND - EXTENSION 4

- Memo #36 (*Extends existing waivers # 26, #24, #13, and #4*)
- Applies to NSLP, SBP, CACFP, SFSP
- Issued 7/1/2020 ; Expires 6/30/2021
- In order to participate under this waiver, local program operators must contact the SA for **approval.**
- This waives the requirement to serve meals that meet the meal pattern during the COVID-19 pandemic.

Meal Pattern Flexibility in the CND - EXTENSION 4

- Meal pattern flexibility with State Agency (MDE/OCN) approval to utilize this waiver
- **Reminder: OCN must approve exceptions to the meal pattern before they occur.**
- **Must meet Meal Patterns!**
- **The waiver for the Summer Food Service Program remains in effect through July 31, 2020.**

Offer Versus Serve Flexibility Waiver

- Memo #37
- Applies to NSLP in High School
- Effective 7/1/2020 ; Expires 6/30/2021
- This waiver removes the requirement for high schools to provide students the option to select some of the foods offered in a meal.

Meal Service Time Flexibility Waiver EXTENSION 4

- Memo #34 (*Extends waiver #23, #1*)
- Applies to NSLP, SBP, CACFP
- Issued 7/1/2020 ; Expires 6/30/2021
- This waiver allows for the serving of meals outside of the standard meal times.
- **The waiver for the Summer Food Service Program remains in effect through August 31, 2020.**

Non-congregate Feeding Waiver- EXTENSION # 2

- Memo #34; (*Extends waiver #22, #2*)
- Applies to NSLP, SBP, CACFP
- Issued 7/1/2020 ; Expires 6/30/2021
- This waiver allows program operators to provide non-congregate meals.
- The waiver for the Summer Food Service Program remains in effect through August 31, 2020.

Parent/Guardian Meal Pick-up Waiver- EXTENSION #2

- Memo #35 (*extends waiver #25, #5*)
- Applies to NSLP, SBP, CACFP
- Issued 7/1/2020 ; Expires 6/30/2021
- This waiver allow parents and/or guardians to pick up meals for their children, without the student needing to be present. SA must have a plan for ensuring accountability and program integrity.
- **Reminder: MDE/OCN must approve each district/school Parent Pick-Up Plan.**
- **The waiver for the Summer Food Service Program remains in effect through August 31, 2020.**

- Memo #19
- Applies to NSLP, SFSP
- Issued 4/24/2020 ; Expires 9/30/2020
- This waives FSM contract duration requirements at 210.16(d) and 225.6(h)(7). The waiver allows FSM contracts set to expire by or around June 30, 2020 to be extended through SY 20-21. To ensure program integrity, extended contracts are limited to one-year only.

- Memo #18
- Applies to NSLP, SBP
- Issued 4/23/2020
- LEAs wishing to accept new deadline must inform the SA by June 30, 2020.
- This waives the requirement that LEAs conduct triennial assessments of LSWP by June 30, 2020, and instead allows LEAs to conduct assessments by June 30, 2021.

- Memo #12
- Applies to NSLP, SBP, CACFP, SFSP
- Issued 4/1/2020
- This waives 60-day claims for reimbursement deadlines (only for claims covering operations in January/Feb 2020).

Nationwide Waiver of Onsite Monitoring Requirements in the SMP - REVISED - EXTENSION

- Memo #29 (*This waiver is an extension of the waiver #9*)
- Applies to NSLP, SBP
- Issued 6/8/2020 ; Expires 8/31/2020
- This waives onsite monitoring requirements and the requirement that the onsite portion of the AR be completed during the SY in which the Review began (210.8 / 210.18 / 220.8(h) / 210.18(c)).

Nationwide Waiver of CEP Deadlines in the NSLP & SBP

- Memo #6
- Applies to NSLP, SBP
- Issued 3/25/2020; Expires 8/31/2020
- Waives statutory and regulatory deadlines related to CEP reporting and election.

SHARE TABLES

Share Tables

- Many schools have implemented Share Tables to reduce food waste
- Memo: SP 41-2016, Share Tables Guidance / Must work with MSDH
- Operators choosing to use share tables must follow the food safety requirements outlined in 7 CFR 210.13, 220.7, 226.20(I), and 225.16(a)
- **DURING THE COVID-19 PANDEMIC – OCN strongly encourages you to discontinue the use of Share Tables.**

MARS online Application

MARS Online Application

Special notices:

- Waivers: Districts will be applying for? Attach in MARS for approval.
 1. Meal Time Service Requirement Waiver
 2. Non-congregate Feeding Waiver
 3. Parent/Guardian Meal Pick-up Waiver
 4. Offer Versus Serve Flexibility Waiver
 5. Meal Pattern Flexibility

MARS Online Application

Site Level Questions:

- A2 & B2.-Meal Service Times: the waiver flexibility- for each site need a time period. It can be attached as a separate document in MARS.
- A3, A4, B3 & B4 – Offer Versus Service, indicate the district intent. Yes or **NO**

MARS Online Application

Site level questions:

- A5 & B5-Counting Procedures – be specifics, attach in MARS a separate document.
- A6 & B6 - The point of service count is taken at: explain who and how the food service staff assures each meal is reimbursable.

MARS Online Application

Special notices:

Section C - After School Care Program (ASCP)

- Check with district Administrators for guidance.
- Caution before adding to the contract in MARS.

FAQs

Subhead

Weekend Feeding

Question: Could I operate NSLP/SBP on Monday through Friday and then do SFSP on Saturday and Sunday by sending meals home with students?

Answer: No, once you transition to NSLP/SBP, you may no longer participate in SFSP.

Hybrid Schedules & Sending Meals Home

Question: If our district chooses to implement a hybrid schedule comprised of distance learning and traditional face-to-face learning, what options do we have for feeding students on the days when they are not physically in the building? Can we send meals home?

Answer: Yes, Memo #34: This waiver allows program operators to provide non-congregate meals.

The NSLP contract in MARS/ notifying the State Agency of your schedule. Attach in MARS in the attachment file.

Centralized Kitchens

Question: Will we be allowed to centralize our production operation in just a few schools and distribute to other sites? Would we need to submit an application to do so?

Answer: Yes, make the note at the site level in MARS at question 8, indicating the site will be a satellite site, receiving meal from central kitchen.

Prepping Multiple Days

Question: Would we be allowed to prepare multiple days worth of meals at one time? Would we need to submit an application to do so?

Answer: Yes, grab n go meals - Non-congregate Feeding – memo 34- make note at question A2 & B2 – Meal Service Times.

Bus Routes and Off-Site Distribution

Question: Will we be allowed to distribute meals via buses or at pre-determined, off-site distribution points?

Answer:

Meal Pattern Requirements

Question: Is there a possibility that meal pattern requirements will be relaxed (for example, challenges with keeping food hot and cold while delivering to classrooms or on a bus – specifically concerned with milk)?

Answer:

Physical Barriers

Question: Do we need any plexiglass separation while you employees are in kitchen?

Answer: follow CDC and Health Department guidance.

Serving Methods and OVS

Question: Will students be allowed to come through the cafeteria serving line and then return to the classroom to enable us to continue implementation of OVS?

Answer: Memo #37 : This waiver removes the requirement for high schools to provide students the option to select some of the foods offered in a meal waived the OVS requirement at the High School.

Staff Health and Well-being

Question: any ideas on what can be improved to help keep your staff safe? (ex. Mask, gloves, face-shields)

Answer: Contact the Health Department for ways to improve your staff safety.

Cleaning Supplies

Question: Any special cleaning supplies needed?

Answer: Follow CDC/ Health Department Guidance.

Serving Infrastructure & Supplies

Question: Any special supplies needed to serve food in classrooms ?

Answer: Identifying the equipment, supplies or resources needed for the meal service method(s) that will be utilized.

Opting out of OVS at the K-8 Level

Question: If we chose not to do OVS in our K-8 schools, do I reflect that on my SNP application?

Answer: Yes, the question is asked at the site level on the application at question A3 & B3.

Provision of Potable Water

Question: if we are serving meals in the classroom or location outside of the cafeteria, what is the expectation regarding the provision of potable water?

Answer:

Resources

COVID-19: MS Guide on School Re-opening

Resources

- <https://www.fns.usda.gov/disaster/pandemic/covid-19/fns-frequently-asked-questions#school>
- <https://www.fns.usda.gov/ofs/food-safe-schools>
- MDE: <https://msachieves.mdek12.org/msdh-safer-at-school-guidance/> Dr. Thomas Dobbs and Dr. Paul Byers from the Mississippi State Department of Health (MSDH) presented during the June 23 to Superintendent.

Non-Discrimination Statement

This institution is an equal opportunity provider.

Full Non-Discrimination Statement:

<https://mdek12.org/sites/default/files/documents/0CN/usda-nondiscrimination-statement.pdf>



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