

# Adapting to a COVID-19 World in Child Nutrition

Updates from the Office of School Support

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## VISION

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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

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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

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- 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

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

# What the New Normal?

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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?

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- 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?

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- 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

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## 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

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- 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?

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



# Contingency Plans: What if our Building Closes?

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- 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:

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

# Meal Offerings & Meal Patterns

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- 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

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

# Offer Versus Serve (OVS)

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- 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

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- 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

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- 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)

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# 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

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- 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

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- 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

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- 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

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# 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

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# MARS Online Application

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## 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

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## 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

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## 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

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## 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

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**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

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**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

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**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

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

**Answer:**

# Meal Pattern Requirements

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**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

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

**Answer:** follow CDC and Health Department guidance.

# Serving Methods and OVS

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**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

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**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

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**Question:** Any special cleaning supplies needed?

**Answer:** Follow CDC/ Health Department Guidance.

# Serving Infrastructure & Supplies

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**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

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**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

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**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

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## 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/foodsafeschools>
- 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

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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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EDUCATION

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