



NSLP Annual Training

2020-21 School Year

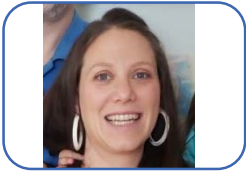
July 28, 2020 and July 30, 2020

Thank You, School Nutrition Professionals!

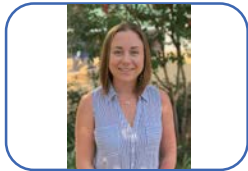
Agenda

- Introductions and Objectives
- Health and Safety Guidance
- Meal Service
 - Reimbursable meal programs and waivers
 - Meal preparation
 - On-site service
 - Serving for distance learning
- 2020-21 Updates
- Food support outside of the school nutrition programs
- Recap and thank you

Introductions



Elizabeth Leach
School Nutrition Programs
Manager, OSSE



Elysia DiCamillo
Program Specialist, OSSE



Alex Dobbs
Program Specialist, OSSE



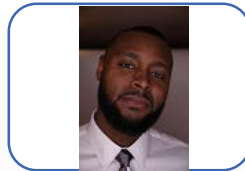
David Esquith
Director of Policy, OSSE



Caitlin Shauck
Policy Analyst, OSSE



Elizabeth Hanna
Program Specialist, OSSE



Nigel Henley
Training & Communications
Specialist, OSSE



Ahn Ei Sweeney
Program Specialist, OSSE

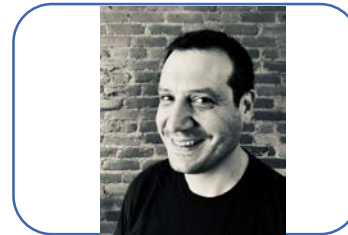


Kimberly Thompson
Program Specialist, OSSE

SFA Introductions



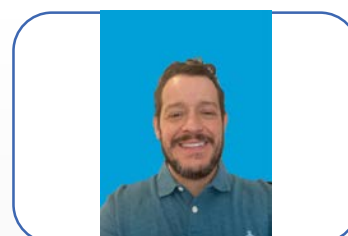
Heather Hesslink
Director of Operations and
Compliance , Creative Minds



Sebastien Durand
Operations Manager, E.L. Haynes
PCS



Dionna Day
Food Program Manger, KIPP
DC



Harold Chacon
Field Operations Specialist, DCPS

Objectives

School Food Authorities (SFAs) will be able to:

- Identify and compare options for meal service in the 2020-21 school year, including pros and cons of each type of service.
- Apply meal program customizations to meet school, student, and community needs.
- Summarize updates for the 2020-21 school year including Healthy Schools Act (HSA), alternative breakfast serving models, and COVID-19 waivers.
- Recognize the importance of developing food and employee safety protocols ensuring safety standards.
- Feel empowered to provide meals to students in a safe environment.
- Relay information about food resources available in the District to families and the community.
- Locate additional guidance, resources, and tools to support in the operation of school nutrition programs.



Health and Safety Guidance

Policy Guidance for Re-opening Schools: Understanding the Public Health Lens

- Public Health Lens
- District of Columbia and COVID-19
 - Trending in the right direction
 - Impact of COVID-19 on children and youth
 - Rate of coronavirus-related deaths per 100,000 persons:
 - DC rates 6th highest in the country.
- Students in our public school system live in households with individuals who are at high risk for serious complications if they contract the virus.
- All schools must serve meals following the physical (social) distancing and hygiene guidance.

Basics of OSSE School Re-opening Guidance: Physical Distancing

- Schools must ensure appropriate physical distancing by:
 - Maintaining a distance of 6 feet distance between each individual, to the maximum extent feasible, in both indoor and outdoor settings.
 - For indoor classes or activities, no more than 12 individuals (staff and students) clustered in one room. One additional staff member (13 total individuals) can briefly be added to the group if necessary.
 - For outdoor activities, each group of 12 (or, briefly, 13) individuals must interact only with their own group and not mix between other groups. Each group must have extra physical (social) distance (more than 6 feet) between them and the next group.

Provision of Meals: Physical Distancing, Hand Hygiene, and Cleaning

- To the extent feasible, allow students to eat lunch and breakfast in their classrooms rather than mixing in the cafeteria. If not possible, then stagger lunch by class and/or divide outdoor eating area by class, cleaning and sanitizing between groups.
- Schools must pre-package meals, including silverware, napkins, and seasonings, or serve meals individually plated.
- Students must wash hands before and after eating, and may not share utensils, cups, or plates.
- Staff must wash hands before and after preparing food, and after helping children to eat.
- Tables and chairs must be cleaned and sanitized before and after the meal.



2020-21 School Year Meal Service Guidance

Guidance for SFAs to Serve Meals in the 2020-21 school year

- Policy guidance was released on July 21, 2020 and can be found [here](#).
 - Guidance will be updated as needed to include new information

Meal Service in the 2020-21 School Year

- SFAs should utilize the following programs to serve meals in the 2020-21 school year, whether students are physically in school or distance learning.
 - School Breakfast Program (SBP),
 - National School Lunch Program (NSLP),
 - Afterschool Snack Program (ASSP)
 - Child and Adult Care Food Program (CACFP)

Meal Service in the 2020-21 School Year

Implications

- Serving meals via open feeding sites will not be reimbursable as of the first day of school for each SFA.
- Students that have been accessing meals via open feeding sites ***will rely on their enrolled LEA to provide meals.***
- SFAs must follow meal patterns for each applicable program*.
- Meals must be accounted for based on free, reduced, or paid eligibility status, or community eligibility provision (CEP) status.

Recommendations

- OSSE ***urges*** every SFA to explore all options for serving meals on school operating days and non-operating days, and to customize meal operations in order to provide continuous access to meals for students including students physically in the building and those distance learning.
- Customize meal operations to meet your student and school community.

*Unless a meal pattern waiver has been approved.

Reimbursable Meal Programs

Times of Operation	Reimbursable Meal Programs	Meals that can be Served
Operational School Days <i>•Includes in-person and distance learning</i>	School Breakfast Program (SBP)	Breakfast
	National School Lunch Program (NSLP)	Lunch
	Afterschool Snack Program (ASSP) <i>Afterschool, provided there is an activity offered</i>	Snack
	At-Risk Child and Adult Care Food Program (CACFP) <i>Afterschool, provided there is an activity offered</i>	One meal (breakfast, lunch, or supper) and one snack (AM or PM)

Reimbursable Meal Programs

Times of Operation	Reimbursable Meal Programs	Meals that can be Served
Non-Operational School Days <ul style="list-style-type: none">· <i>Professional development days</i>· <i>Breaks during the school year</i>· <i>Weekends</i>	At-Risk Child and Adult Care Food Program (CACFP) <i>Activities must be offered</i>	One meal (breakfast, lunch, or supper) and one snack (AM or PM)

Reimbursable Meal Programs

Times of Operation	Reimbursable Meal Programs	Meals that can be Served
Summer <i>May – September for traditional school calendars</i>	Summer Food Service Program (SFSP) Seamless Summer Option (SSO)	<ul style="list-style-type: none">• Up to two meals each day• Meals may be any combination of breakfast, lunch, AM or PM snack, or supper, EXCEPT for lunch and supper
Unanticipated School Closures <ul style="list-style-type: none">• Resulting from emergencies (e.g., hurricane; note: COVID-19 is NOT an eligible emergency after June 30, 2020)• October – April		
Student Vacations for Year-Round Schools ONLY <ul style="list-style-type: none">• SFSP: 15 days or more• SSO: 10 days or more		

Meal Waivers/Flexibilities

Waiver	Brief Explanation
<u>Non-congregate feeding</u>	Allows for consumption of meals off-site and outside of group settings. Further, this allows for serving models like grab-n-go, curbside pickup, mobile/bus routes, and home delivery.
<u>Meal Service Time Flexibility</u>	Provides flexibility for serving times. Allows for serving multiple meals at one time including multiple days' worth of meals. The combination of the non-congregate feeding waiver and the meal service time waiver allow for bulk items to be served. SFAs must still establish meal service or delivery times.
<u>Parents/Guardian Pick Up</u>	Allows for distributing meals to adults without a child present. SFAs <u>must</u> ensure integrity and have a system to verify that adults have eligible children.
<u>Meal Pattern Flexibility</u>	With OSSE approval, allows SFAs to claim for reimbursement even if a meal does not meet all meal pattern requirements or include all meal components. Waivers granted on a case-by-case basis.
<u>High school Offer Versus Serve (OVS) Flexibility</u>	Eliminates the requirement for high schools to implement OVS. This is intended to make it easier for schools to serve pre-plated meals in the classroom if needed or to offer multi-day meal kits to students engaged in distance learning.

*USDA waivers in effect through June 30, 2021 for SBP, NSLP and CACFP

Electing Use of Waivers

- SFAs must elect the use of each waiver they want to utilize.
 - The waiver form can be found [here](#).
 - Waiver forms must be completed and submitted by email to your program specialist for approval.
 - Approvals will be provided via email.



Q&A



Meal Preparation

Preparing Meals

- Meals are prepped in the kitchen or serving area following food safety guidelines
- Institute measures to physically separate and increase distance between people
- Use tape to mark 6-foot workstations and waiting points
- Stagger shifts, start times, and breaks
- Inform third-party delivery drivers about social distancing
- Routinely clean, sanitize and disinfect surfaces, objects and areas that are frequently used

Preparing Meals

- Staff should wear gloves whenever handling food products and change gloves and wash hands when changing activities.
- Staff must wash hands before and after preparing food

Preparing Meals

- Meals are packed out depending on the type of service being used
 - Temperature controlled bags (ideal)
 - Grab and go cart
 - Kiosk
 - Cafeteria serving line
 - Box or Bag
- Keep hot food hot and cold food cold
- Ensure each meal component is packed out:
Meat/meat alternate, grain, fruit, vegetable,
two types of milk

Serving Meals



Meals in the Classroom

Meals are served to students in the classroom.



Mobile Cafeterias

Meals are served on mobile food carts located throughout a school's campus.



Offsite Meals

Students that elect to continue distance learning are provided meals through delivery or a grab-and-go model.



On-Site Service

Eating Meals in the Classroom

- Meals can be provided in two ways:
 - Meals delivered directly to the classroom
 - Meals picked up by students via “Grab and Go”
- School nutrition staff, administrators, teachers, and custodians should collaborate and use breakfast after the bell best practices to evaluate models and develop a revised plan to serve school breakfast and lunch in a way that supports access.
- Think about what is best for you school
- Remember it does not have to be an all or nothing mode

Eating Meals in the Classroom: How does it work?

- Same as alternative breakfast serving models, but used for lunch as well
- Meals are prepped in kitchen or serving area
- Meals are delivered/picked up
- Point of Sale (POS) is taken
- Meals are eaten in the classroom
- Clean up

Delivering Meals

Delivered to Classrooms

- Bags are delivered to each classroom

Grab and Go

- Grab and go does not have to be done from a cart: gym, auditorium, cafeteria, empty classroom
- Carts are placed in predetermined locations

Serving the Meals

- Designated staff member (teacher, administrator, cafeteria staff, etc) knows the components of a reimbursable meal
- Tables and chairs must be cleaned and sanitized before the meal
- Designated staff member serves the meal
- Students are served at their desk or pick up from grab and go location
- Designated staff member takes POS
- POS needs to be taken at each serving point
- Students wipe desk during clean up



E.L. Haynes PCS

Sebastien Durand, Operations Manager

Positive outcomes of serving meals in classrooms

- Ability to engage in enriching conversations during meals
- Save time (particularly in transition and waiting lines)
- Flexible transitions from and to learning activities
- Provide opportunities for teachers to build stronger relationships with their students
- *POS should be as easy as possible for teachers so they are engaged in the process while staying compliant*
- *Email: sdurand@elhaynes.org*



School Lunch Heros



5 Minute Break



Meals Service for Students Engaged in Distance Learning

Meal Service - Distance Learning

- School Food Authorities (SFAs) should use the School Breakfast Program (SBP), National School Lunch Program (NSLP), Afterschool Snack Program (ASSP) and Child and Adult Care Food Program (CACFP) to provide meals for students physically in school, and those distance learning
- USDA waivers in place through June 30, 2021
- Specifically, meals service for students distance learning can be provided through these models:
 - Grab and go meals
 - Multiple meals
 - Bulk food items
 - Parent/guardian pick-up meals
 - Home delivery meals
- Key elements of distance learning models of meal service include:
 - Election of USDA waivers
 - Accountability/point of sale (POS)
 - Recordkeeping
 - Food safety considerations
 - Cost and staffing

Grab and Go Model

- School nutrition staff pack meals into bags or containers to be picked up from designated areas
- Meals are unitized or can be easily picked up
- Packaged meals include silverware, napkins, and seasonings in addition to food items and components
- Can be utilized for all meal types (not just breakfast)
- Grab and go meals can be consumed in the classroom or at home
- POS is taken during meal distribution

Multiple Meals Model

SFAs may provide up to seven days' worth of meals at one time

- SFAs must inform students on how long each menu item can remain in the refrigerator and continue to be safe for consumption
- SFAs should:
 - Use CDC guidance for storing leftovers when planning menus
 - Provide a menu and guidance on cold food handling, and holding and reheating. Menus should ensure that the food will last for seven days or be replaced with a shelf-stable item.
 - Provide instruction for when students should consume meals and when they should be discarded

Multiple Meals Model

Example 1:











- A elementary student attends school in-person on Mon. - Tues., and is distance learning Wed. – Fri.
- All meals served on Mon. – Tues. are eaten in the classroom. POS is taken in the classroom during meal service.
- On Tuesday students take home grab and go meals for Wed. – Fri. POS is taken for grab and go meals during distribution.

Example 2:

- A high school student is distance learning Mon. – Fri.
- Student, parent, or guardian picks up five days worth of meals on set pick-up day
- POS for all five days is taken on distribution day

Multiple Meals Model

Menu for Grades K-8

Breakfast		
Meal Component	Day 1	Day 2
 Milk¹	1 Cup Milk	1 Cup Milk
 Fruits	1 Cup Canned Peaches	1 Cup Canned Mixed Fruit
 Grains	1 Bowl Toasted O's Cereal ²	1 Blueberry Muffin ²
 Meats/Meat Alternates	1 Container Vanilla Yogurt	1 Cheese Stick
Lunch		
Meal Component	Day 1	Day 2
 Milk¹	1 Cup Milk	1 Cup Milk
 Fruits	½ Cup Canned Peaches	½ Cup Canned Mixed Fruit
 Vegetables	¾ Cup Baby Carrots with Veggie Dip	¾ Cup Baby Carrots with Ranch Dip
 Grains	1 Grilled Chicken on Bun ²	1 Turkey and Cheese Wrap ²
 Meats/Meat Alternates	 Reheat chicken to 165 °F before placing on a bun.	

- Menu provided for multiple meals
- Amount of each component is specified
- Reheating instruction is provided for components as needed



KIPP DC

Dionna Day, Food Services Director

Serving Multi-Day Non-Congregate Meals

Tuesday, July 28, 2020



Serving Multi-Day Non-Congregate Meals

KIPP DC
PUBLIC SCHOOLS

What Did We Do

- Served door side grab and go meals twice a week
- Offered 3 serving locations
- Served 7 days' worth of meals to include weekend meals
- Provided 3 and 4-day meals
- Provided breakfast and lunch daily
- Provided frozen meals
- Parent pick up was permitted

Our Successes

- Minimized disruptions in food accessibility for children
- Increased social distancing for families and staff
- Increased program participation and maximized opportunities to claim reimbursable meals
- Improved waste management
- Increased morale and productivity for staff

How Did We Get There

- We surveyed our families, staff and vendors
- Marketed through social media, email blasts, and posted posters at each of our meal sites
- We aligned with our vendors in terms of needs and expectations
- We applied for multiple OSSE waivers



KIPP DC: Meal Distribution

For all eligible children 18 and under



Now Providing 7 days

3 days on Monday & 4 days on Wednesday

Breakfast and lunch served for each child

Distribution Times
Mondays & Wednesdays
10 AM – 1 PM

NOTE: Parents can now pick up meals on behalf of their children

Verification Documents Needed

Students Enrolled in School

- Student ID
- Report Card from the current school year
- My School DC Lottery/enrollment info
- Enrollment letter from school

Students Not Enrolled in School

- Childcare Verification
- TANF letter
- Snap Benefits Letter
- Birth Certificate

Bulk Food Items Model

- SFAs may provide **bulk items** as long as individual meals are easily identifiable as a reimbursable meal
- SFAs must:
 - Include required food components in the proper minimum amounts for each reimbursable meal being claimed;
 - Ensure that food items are clearly identifiable as making up reimbursable meals; and,
 - Provide menus with directions indicating which items are to be used for each meal and the portion sizes
- SFAs should consider:
 - Whether households have access to needed appliances (e.g., refrigerator, stove, microwave) when providing food that requires refrigeration or further preparation, such as reheating
 - Requiring minimal preparation (e.g., recipes that do not require chopping, mixing, baking)

Bulk Food Items Model

		Grades K-8			Grades 9-12		
		2-day	3-day	4-day	2-day	3-day	4-day
Milk		8 fl oz per serving			8 fl oz per serving		
1 quart of milk = 4 cups (32 fl oz)							
½ gallon of milk = 8 cups (64 fl oz)							
Milk (B)		16 fl oz (2 cups)	24 fl oz (3 cups)	32 fl oz (4 cups)	16 fl oz (2 cups)	24 fl oz (3 cups)	32 fl oz (4 cups)
Milk (L)		16 fl oz (2 cups)	24 fl oz (3 cups)	32 fl oz (4 cups)	16 fl oz (2 cups)	24 fl oz (3 cups)	32 fl oz (4 cups)
Total Milk		1 qt (32 fl oz)	1.5 qts (48 fl oz)	0.5 gal (64 fl oz)	1 qt (32 fl oz)	1.5 qts (48 fl oz)	0.5 gal (64 fl oz)
Applesauce (23-oz jar)		Serving amount varies			Serving amount varies		
Applesauce (B)		Breakfast: 1 cup			Breakfast: 1 cup		
		0.79 jar (2 cups)	1.18 jars (3 cups)	1.58 jars (4 cups)	0.79 jar (2 cups)	1.18 jars (3 cups)	1.58 jars (4 cups)
Applesauce (L)		Lunch: ½ cup			Lunch: 1 cup		
		0.40 jar (1 cup)	0.59 jar (1.5 cups)	0.79 jar (2 cups)	0.79 jar (2 cups)	1.18 jars (3 cups)	1.58 jars (4 cups)
Total Jars (23-oz jars) of Applesauce		1.19 jars (3 cups)	1.77 jars (4.5 cups)	2.37 jars (6 cups)	1.58 jars (4 cups)	2.36 jars (6 cups)	3.16 jars (8 cups)

These are common container sizes.

Reminder

Round up when the amount needed is only part of a jar. For example, provide 2 jars if the amount needed is 1.19 jars.

These are common container sizes.

Reminder

Round up when the amount needed is only part of a jar. For example, provide 2 jars if the amount needed is 1.19 jars.

- 1 qt (32 fl oz) provides 8 oz of milk for 2 breakfast and 2 lunch meals
- 1.5 qt (48 fl oz) provides 8 oz of milk for 3 breakfast and 3 lunch
*(Round to 2 qt when the amount needed is only part of a quart)

Parent Pick-up Model

- SFAs may allow parents or guardians to pick up meals for a student, without the student being present
- Parents/guardians may pick-up meals at the end of a in-person learning day or another specified pick-up time
- POS is taken when a parent/guardian picks up meals
- SFAs must
 - Have a plan in place to ensure accurate accountability and verify that adults have eligible children
 - Include a process to ensure that meals are distributed only to parents or guardians of eligible children
 - Ensure that duplicate meals are not distributed
- Example: A parent picks up five days worth of meals for their child who is engaged in full-time distance learning. Meals should be accounted for and documented for each of the five days not just the day of pick-up



DCPS

Harold Chacon, Field Operations Specialist



Food & Nutrition Services

What are we doing?

- 30 meal sites
- Breakfast and lunch packaged together
 - Participants can take up to 3 bags per person
- Parent pick up
 - We are also allowing adult meals (not reimbursable, but draws attention to the sites)
- Honor system for student identification
- High quality menu
 - Cold, fresh items and hot options to reheat at home
- Tracking with meal count sheet (students and adults separately)





Successes

- >10k meals served per day
- Communication
 - Email and text blasts from Principals
 - DC's coronavirus website
 - Social media posts #DCPSeats
- Safety
 - Floor stickers for social distancing
 - Security guards help with social distancing
 - PPE for all staff
- Customer Service
 - Families that visit regularly, our staff make them feel comfortable
- Grocery distribution through Martha's Table and DC Central Kitchen
 - Increased number of meals served on days with groceries available



Meal Patterns

- OSSE encourages SFAs and sponsors to maintain and meet the nutrition standards for each program to the greatest extent possible
- If there are specific and justified reasons the meal pattern cannot be met based on disruptions to the availability of food products resulting from impacts of COVID-19, OSSE may waive the requirement that meals meet meal pattern requirements
- Specific food components can be waived with justification
- SFAs are not relieved of their obligation to provide meal modifications for participants with disabilities.
 - When planning a non-congregate meal service, SFAs should consider how individuals who require meal modifications will be identified and served.

Home Delivery Model

- SFAs may deliver school meals directly to **students' homes** to support social distancing
- Home delivery can be utilized for families who elected full time distance learning or those electing a hybrid learning model
- Delivery can be completed by mail or delivery service, or hand-delivered by school staff, volunteers, community organizations, or others
- SFAs must:
 - Obtain written consent from households of students (this could be email or other electronic means) that the household wants to receive delivered meals
 - Follow Family Educational Rights Privacy Act (FERPA) and protect the confidentiality of students and their households throughout this process.
 - Have a memorandum of understanding (MOU) with the vendor to protect students' personally identifiable information (PII) if a school is using a private vendor to deliver meals
 - Take POS when each meal is dropped-off at a student's house
- SFAs should:
 - Confirm the household's current contact information and number of eligible students to ensure correct number of meals are delivered



Creative Minds, PCS

Heather Hesslink, Director of Operations and Compliance



HOME DELIVERY SERVICE MODEL

HEATHER HESSLINK

JULY 30, 2020

PANDEMIC HOME DELIVERY PROGRAM

SINCE APRIL 2020



Overview

Weekly home delivery
of 14 meals



Delivery

Contactless
Directly to children's
houses

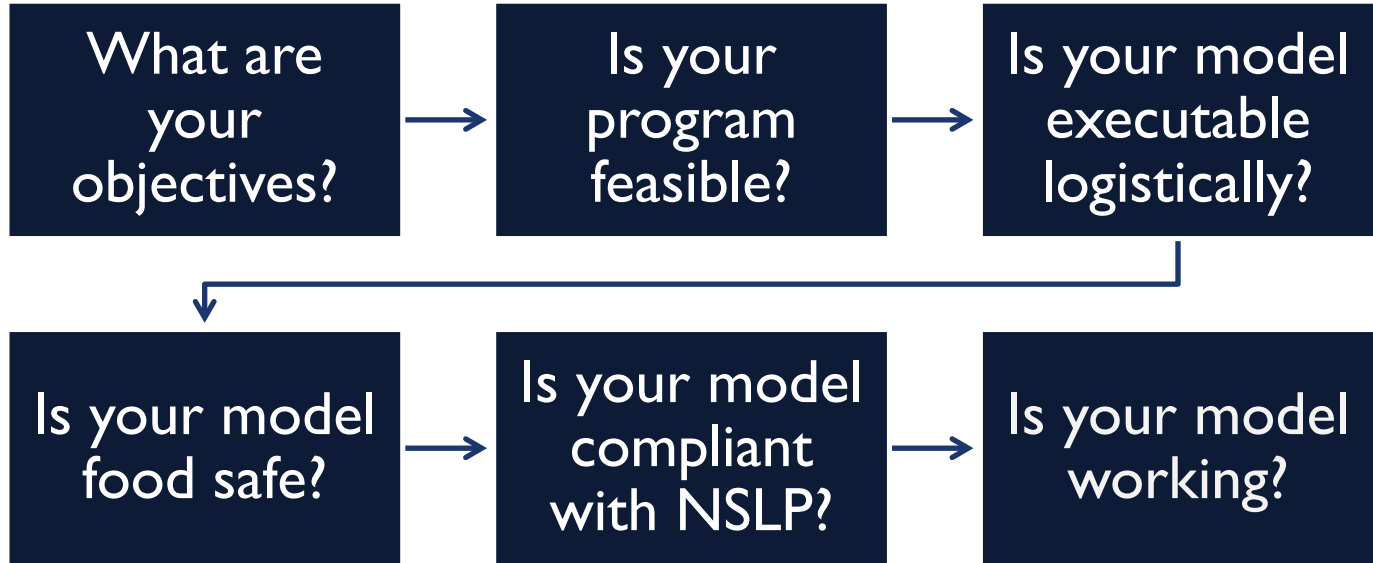


Achievements

~2500 meals a week
35,000+ meals served

"Thank you for organizing the food deliveries. I almost cried when I got ours today and saw the bread and bagels and all the fresh fruit! Our four-year-old is medically complex, with a history of respiratory failure, and so every trip to the grocery store is filled with anxiety for me. Deliveries have become very difficult to get. You saved me a trip to the store today and I honestly could not be more grateful to you." – Family feedback

HOW TO DEVELOP A HOME DELIVERY MODEL



OBJECTIVES



Mission

Does it align
with your
mission?



Goals

What do you hope to
achieve?



Viability

Will stakeholders'
support?

Our Aims

Viable

- Sustainable economically
- Robust

Equitable

- Connect food resources with children irrespective of location

Safe

- Minimize health risks due to exposure to COVID-19

Inclusive

- Minimize barriers
- Reduce stigma

FEASIBILITY



Analyze

Is it economically feasible?



Assess

Does it meet your community's needs?



Communicate

Will stakeholders' support?

Our Results

Analysis

- Model was within budget

Assessment

- Equitable access
- Flexibility to adapt

Buy-in

- OSSE NSLP team thought partner
- Full support of our board and leadership
- Families embraced the concept

EXECUTABILITY



Human power

Proper personnel
to consistently
execute



Equipment

Necessary equipment
such as vehicles,
insulated bags, etc.



Processes

Procedures to ensure
reliability

Our Logistics

Human power

- Model staffing – in-house vs. outsourced

Equipment

- Vehicles
- Insulated bags, coolers

Processes

- Manage opt-in
- Delivery routes
- Day-of delivery routines

FOOD SAFETY



Shelf-stability

Balance between
perishable and
shelf stability



Handling

Proper equipment for
preparation and
transport



Storage

Proper storage and
knowledge of safe food
handling

Our Strategy

Mix perishable & shelf stable

- Pro – More menu variety
- Con – Risk of foodborne illness
- Con – Additional equipment

100% shelf stable

- Pro– Eliminates improper handling
- Con – Less menu diversity

Our strategy

- Opted for 100% shelf stable
- Only option to eliminate risk of improper food handling
- As the 1st home delivery model, important to remove potential issues

COMPLIANCE



Opt-in

Privacy issues
require written
consent to
participate



POS/Claims

Meal counting vs. when
claimed on monthly
submission



Recordkeeping

Long-term records
retention for audit

Our Method

Opt-in

- FARM application
- Written consent

Point of Service

- Taken on delivery day (Wed)
- At time of delivery

Claims

- Intended service day (Th-Wed)
- Track by FARM status

Records retention

- Opt-in list
- Production logs
- Menus & Nutrition Analysis, etc.

EVALUATION



Evaluate

Is it economically feasible?



Analyze

Does it meet your community's needs?



Refine

Will stakeholders' support?

Our Process

Review

- Collect data from processes
- Solicit feedback from stakeholder

Assess

- Data analysis of trends
- Develop models & forecasts

Improve

- Be honest about what is working
- Communicate with stakeholders
- Make changes based on findings



QUESTIONS?

EMAIL:
HEATHER.HESSLINK@CREATIVEMINDSPCS.ORG

Electing Waivers to Serve Distance Learners

Model of Service	Waivers to Elect
Grab and go	<ul style="list-style-type: none">• Non-congregate feeding• Meal service time flexibility• High school offer versus serve (OVS) flexibility (if serving grades 9-12)
Multiple meals	<ul style="list-style-type: none">• Non-congregate feeding• Meal service time flexibility• High school offer versus serve (OVS) flexibility (if serving grades 9-12)
Bulk food items	<ul style="list-style-type: none">• Non-congregate feeding• Meal service time flexibility• High school offer versus serve (OVS) flexibility (if serving grades 9-12)
Parent pick-up	<ul style="list-style-type: none">• Non-congregate feeding• Meal service time flexibility• Parents/guardian pick-up
Home delivery	<ul style="list-style-type: none">• Non-congregate (requires a home delivery plan)• Meal service time flexibility• High school offer versus serve (OVS) flexibility (if serving grades 9-12)

***Meal pattern waiver can be requested for any model of service**

Things to Consider

- Accountability and POS must be taken
- Ensure Records are being maintained
- Food Safety considerations for different types of meal services
- Meal Accommodations
- Cost and staffing

Summary

- There are a number of different methods each SFA can utilize to ensure students have access to meals whether students are in-person or distance learning.
- SFAs should customize their meal service to meet student and family needs.
- SFA must submit the NSLP waiver request form before implementing meal service for distance learning students





Healthy Schools Act



The Healthy Schools Act is HELPING SCHOOLS, STUDENTS AND FAMILIES....

1



1. Eat Healthy

All schools are serving free, nutritious breakfasts
Meals are tastier with more fruits, veggies, whole grains, and local foods

2



2. Stay Active

Schools are increasing amounts of time for physical activity and physical education each year
Schools are promoting ways for students to be active throughout the week

3



3. Learn Healthy Habits

Students are learning the skills and knowledge to live safe and healthy lives
Schools are tobacco-free on school property and at off-campus school-sponsored events

4



4. Care for the Environment

Gardens are blossoming across the District schools
Recycling programs are helping conserve our natural resources

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5. Create Healthy School Communities

School wellness teams are key to promoting the Healthy Schools Act
Schools are adopting healthy vending and fundraising

Together we can put the Act into action!

For more information, visit
<http://osse.dc.gov/service/healthy-schools-act>



Healthy School Communities

Share one thing you are planning that contributes to creating a healthy school community.

HSA Nutrition Updates

- Schools shall provide **daily vegetarian options** and are encouraged to provide **plant-based** food options
- Schools shall provide **reasonable** accommodations for religious and non-medical dietary restrictions.
- All milk shall be **unflavored**.
- All grain products shall be **whole-grain rich**.

Resources:

- [Healthy Schools Act Informational Guide](#)
- [HSA Nutrition Overview](#)
- [Healthy Schools Act Nutrition Webinar](#)

Alternative Breakfast Serving Models

Models:

- Breakfast in the Classroom
- Grab and Go
- Breakfast After the Bell
- Home Delivery



Farm to School

- SFAs should serve **locally-grown**, locally-processed, and unprocessed produce from growers engaged in sustainable agriculture practices whenever possible...and must complete and submit a quarterly [Tracking Log](#).
- Local products:
 - Are available through vendors, DoD Fresh, or directly from growers;
 - Suit any meal service model ([NFSN Resource](#)); and
 - Can include produce from the school garden (School Garden Safety Guide).

Contacts:

- Beth Hanna, Farm to School Specialist
 - Elizabeth.Hanna@dc.gov
- Sam Ullery, School Garden Specialist
 - Sam.Ullery@dc.gov
- Patrilie Hernandez, Healthy Tots Management Analyst
 - Patrilie.Hernandez@dc.gov



Q&A



5 Minute Break



Food Support outside of the School Nutrition Programs

Background

- Network of nonprofits across the District who provide food for individuals in need
 - They obtain food through: purchasing food from retailers, private and retail donations, partnership with our local food bank
- Food Banks:
 - Operate a warehouse, supplying food to intermediaries like food pantries, soup kitchens and other front-line organizations
 - Operate direct distribution programs

Food Resources in the District of Columbia

Available to everyone:

- Food for home preparation and consumption
 - Food Pantries
 - Mobile Distribution Sites
- Prepared meals served on site
 - Soup kitchens
- Weekend Bags
 - Groceries typically provided bi-weekly to students for home preparation and consumption
- COVID-19 specific District resources: [Food Resources](#)

Food Resources in the District of Columbia

The Emergency Food Assistance Program (TEFAP)

- Provides groceries for home preparation and consumption
- Can be accessed as often as needed through food pantries
- Eligibility:
 - 185% of federal poverty line
 - SNAP, TANF, Medicaid recipients

Commodity Supplemental Food Program (CSFP)

- Provides a monthly food box to individuals 60 and older
- Eligibility:
 - 130% of federal poverty line

How to Find Food Resources

- Capital Area Food Bank: [“Get Help” search and phone number](#)
- [Map of food resources in the district](#)
- Reach out directly to local food pantries using the phone number from the map

How to Communicate with Students and Families

- Create a brochure with food resources close to your school campus using the map of food resources in the District
 - Connect with OSSE for assistance with developing this
- Provide the food bank get help phone number in back to school packets

How You Can Provide Support

- Create partnerships with local food pantries and soup kitchens by calling or visiting them directly
- Provide weekend bags to students by partnering with a nearby food pantry who can provide bags for your school
- Partner with a nearby food pantry to host pop up distributions in your school



Q&A



Announcements and Resources

Announcements

- Re-Opening Meal Plans Portal
- [Waiver request forms](#) can be submitted at any time and will be prioritized for review and approval. Waivers must be approved prior to utilizing their flexibilities in meal service.
Submit via email to your program specialist.
- CEP elections are due August 15, 2020.
Submit via email to your program specialist.
- NSLP applications are due August 31, 2020.
Complete in [Orchard](#)
 - New format and layout
 - [NSLP Application Training](#)
 - [Required Documents Checklist](#)

School Nutrition Programs Team Resources

- [NSLP Google Drive](#)
- [Master Responsibilities Spreadsheet](#)
- [Shared Calendar](#)
- [2020-21 Calendar of Deliverables](#)
- [SNP Team Contact List](#)
- [USDA and State Agency Memos Webpage](#)
- [SNP Training and Resources Webpage](#)
- [Beyond the Tray](#)
- NEW-Training Timeline
- Meal Service in the Classroom
 - [Breakfast Resource Folder](#)

Health and Wellness Re-Opening Resources

Meals

- [Meal policy guidance](#)
- [Waiver request form](#)
- [Bi-weekly call series slide decks and recordings](#)

Health & Safety

- [Health and Safety Guidance for Schools](#)
- [Health and Safety Guidance for Schools: FAQ](#)

Thank you, DC School Nutrition Professionals

This upcoming school year might be the toughest ever to be a school nutrition professional.

It also might be the most exciting and revolutionary year ever to be a school nutrition professional.

Mindset will be critical.

Honoring School Food Heroes Campaign



Q&A



Thank you