

Meal Service in the 2020-21 School Year

Child Nutrition Programs

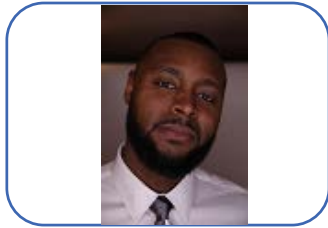
July 9, 2020



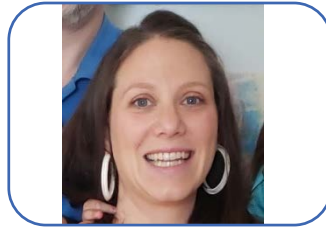
Agenda

- Introductions
- Purpose
- Updates and guidance
- Peer sharing
- Q&A
- Recap and next steps
- Resources

Introductions



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Training & Communications
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Program Specialist, OSSE



Dionna Day
Food Program Manager, KIPP
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Purpose

Provide up-to-date information and review any new guidance available

Respond to questions submitted ahead of time

Provide a platform for peer-to-peer sharing of effective practices

Space for additional questions and answers



Updates and 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 prepackage 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.



Meals in the 2020-21 School Year

Meal Service in the 2020-21 School Year

- School Food Authorities (SFAs) are to utilize the School Breakfast Program (SBP), National School Lunch Program (NSLP), Afterschool Snack Program (ASSP) and Child and Adult Care Food Program (CACFP) to serve meals in the 2020-21 school year, whether students are physically in school or distance learning.
- Prior to June 30, 2020, transitions to distance learning due to COVID-19 were considered unanticipated school closures and allowed for meals to be served via the Summer Food Service Program (SFSP) or the Seamless Summer Option (SSO).
- As of July 1, 2020, distance learning due to COVID-19 is **no longer considered an unanticipated school closure, and does not meet qualifications to serve meals during the school year under SFSP or SSO.**
- Breakfast (SBP), lunch (NSLP), and afterschool snack (ASSP) are only reimbursable on school operating days.
- At-Risk meals (CACFP) are reimbursable on both school operating days and non traditional days **provided there is an activity offered.**

Meal Service Options

Times of Operation	Reimbursable Meal Programs
Operational School Days <i>Includes in-person and distance learning</i>	School Breakfast Program (SBP) National School Lunch Program (NSLP) AfterSchool Snack Program (ASSP) At-Risk Child and Adult Care Food Program (CACFP) <ul style="list-style-type: none"> • <i>Afterschool, provided there is an activity offered</i> • <i>Can serve one meal (breakfast, lunch, or supper) and one snack (AM or PM)</i>
Non-Traditional/Operational School Days – Activities must be offered <i>Professional development days</i> <i>Breaks during the school year</i> <i>Weekends</i>	At-Risk Child and Adult Care Food Program (CACFP) <ul style="list-style-type: none"> • <i>Can serve one meal (breakfast, lunch, or supper) and one snack (AM or PM)</i>
Summer <i>May – Sept. for traditional school calendars</i> Unanticipated School Closures <i>Emergencies (e.g., hurricane)</i> <i>COVID-19 is NOT considered an emergency after June 30, 2020</i> Student Vacations <i>SFSP: 15 days or more for year round schools only</i> <i>SSO: 10 days or more for year round school only</i>	Summer Food Service Program (SFSP) <ul style="list-style-type: none"> • <i>Up to two meals each day. Meals can be any combination of breakfast, lunch, AM or PM snack, or supper, EXCEPT for lunch and supper.</i> Seamless Summer Option (SSO) <ul style="list-style-type: none"> • <i>Up to two meals each day. Meals can be any combination of breakfast, lunch, AM or PM snack, or supper, EXCEPT for lunch and supper.</i>

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 school to provide meals.
- SFAs will need to plan to provide meals to enrolled students whether they are physically in the school building or in continuous education.
- 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 encourages food service directors and those planning meal service to engage with LEA leadership as scheduling and operational decisions are being made.
- Explore options for making meals as accessible as possible for all students – those in continuous education and those physically in the building.
- Customize meal operations to meet your student and school community.

Questions?

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Meal Waivers/Flexibilities

Waiver	Brief Explanation
<u>Non-congregate feeding</u>	Allows for consumption of meals off-site and outside of group settings. This allows for serving models like grab-n-go, curbside pick-up, mobile/bus routes, and home delivery.
<u>Meal Service Time Flexibility</u>	Provides flexibility for serving times. Allows for serving multiple meals for the same day at one time and also meals for multiple days at the same time. 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 must ensure integrity and have a system to verify that adults have eligible children.
<u>Meal Pattern Flexibility</u>	SFAs must get advance approval from OSSE. With 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 will need to elect the use of each waiver
- A waiver form will be available for submission with the 2020-21 school year NSLP and CACFP applications
- The waiver form will include required information such as waiver type, a brief summary of operations, and planned accountability measures

Questions?

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KIPP DC

Dionna Day, Food Program Manager

Serving Multi-Day Non-Congregate Meals

Thursday, July 9, 2020



KIPP DC:
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Non-Congregate Meals

“Non-congregate” means that meals may be taken away from the site and consumed elsewhere, allowing for social distancing. This is often referred to as “Grab and Go”.

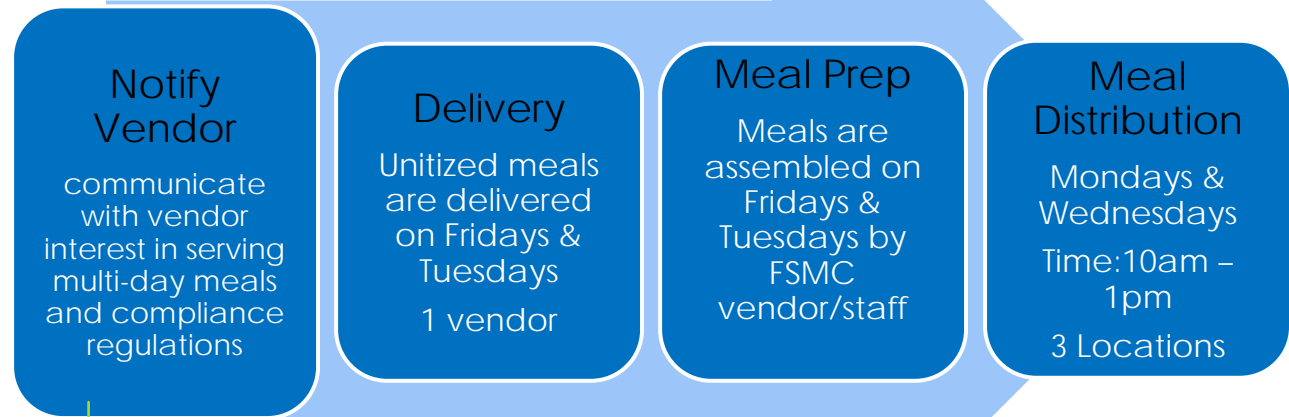
Why?

- Support social distancing guidelines by decreasing opportunities for public contact for both staff and families
- Precautionary to minimize staff contact with the public and to alleviate staff anxiety during the pandemic
- Support families by minimizing any disruptions in food accessibility by making their commuting worthwhile
- Increase program participation and maximize opportunities to claim reimbursable meals by reducing food waste

OSSE Allowances for SSO and SFSP Unanticipated School Closures

- Serve up to 7 days' worth of non-congregate meals
- Serve up to two reimbursable meals per day
- Serve meals on previously scheduled days off to include weekends
- Parent Pick Up on behalf of children 18 and younger

Food Operations



- Allows for a change in their production
- Ensures that you and your vendor are aligned

Food Operations

- Meal distribution on Mondays and Wednesdays between 10:00 am – 1:00pm
- 3 serving locations – Benning, Douglass and Webb Campus
- Unitized 3 day meals (6 meals) are served on Mondays + 4 day meals (8 meals) are served on Wednesdays to include weekends = 14 meals for 7 days
- Breakfast and lunch is served for each day
- Frozen or cold meals are served for families to reheat at home and are accompanied with cold storage/reheating guides, along with meal pattern compliance
- Parents/guardians can pick up meals on behalf of their children by identifying how many children are in their household and showing verification



KIPP DC: Meal Distribution

For all eligible children 18 and under



Now Providing 7 days of meals

3 days on Monday & 4 days on Wednesday

Breakfast and lunch served for each day

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 Letter
- TANF letter
- Snap Benefits Letter
- Birth Certificate

Food Operations

- Food Service Management Company food service workers and/or KIPP staff distribute meals
- Designated staff roles include keeper of POS, bag handlers and runners on distribution day
- Food is held in insulated bags while the rest remains in the refrigerator until needed
- Routine spot checks are conducted by manager to ensure program compliance
- Implement social distancing measures and require masks in the building by all staff



MONDAY WEEK 2	TUESDAY WEEK 2	WEDNESDAY WEEK 2	THURSDAY WEEK 2	FRIDAY WEEK 2	SATURDAY WEEK 2	SUNDAY WEEK 2
Breakfast: Pancakes 🌱	Breakfast: Sausage & Cheddar Bagel ❄️	Breakfast: Waffle ❄️	Breakfast: Egg & Cheese English Muffin 🌱	Breakfast: French Toast Sticks ❄️	Breakfast: Cornbread & Omelet ❄️	Breakfast: Cheerios ❄️
Lunch: Hot Dog 🌱	Lunch: Mac & Cheese ❄️	Lunch: Chicken Bites ❄️	Lunch: Cheese Enchilada 🌱	Lunch: Crispy Chicken Sandwich ❄️	Lunch: Cheese Pizza ❄️	Lunch: Bean & Cheese Burrito ❄️
with Baby Carrots & Whole Fruit 🌱	with Broccoli & Whole Fruit 🌱	with Corn & Whole Fruit 🌱	with Corn & Whole Fruit 🌱	with Baby Carrots & Whole Fruit 🌱	with Baby Carrots & Whole Fruit 🌱	with salsa & Whole Fruit 🌱



These foods should be **refrigerated** until ready to enjoy. Follow heating instructions on reverse.

Los alimentos deben **refrigerarse** hasta que estén listos para disfrutar. Siga las instrucciones de calentamiento en el reverso.

冷藏這些食品直到享用時間。請遵循後頁的加熱指示。



These foods should be **frozen** until ready to enjoy. Follow heating instructions on reverse.

Estos alimentos deben **estar congelados** hasta que esté listo para disfrutar. Siga las instrucciones de calentamiento en el reverso.

冷凍這些食品直到享用時間。請遵循後頁的加熱指示。



Milk should be refrigerated immediately and used "first-in, first-out". Please throw away if past the expiration date.

have fun, heating may take 5-10 minutes longer than listed. Cook time may vary depending on oven temperature, so please use these instructions as a guide. Please cook until heated throughout*.

3. Precalentar el horno a la temperatura indicada a continuación. Use la configuración de convección si es posible. Si el horno no tiene ventilador, el calentamiento puede durar 5 a 10 minutos más de lo indicado. Los hornos varían, así que utilice estas instrucciones como guía. Cocine la comida hasta que se caliente por completo*.

Meals in the Nogar / 店家食物加熱指南

Meals para calentar

請在家使用以下儲存及加熱食物的指示：

Food should be consumed within 2 or 3 days for best quality.

Use in the oven. No

1. 冷藏食物在華氏41度以下直到準備食用前。領取食物後請在兩天內食用，或冷凍食物以保持新鮮。
2. 把食物放在金屬盤上；不要拆開包裝。
3. 預熱烤箱至以下溫度；若可能，請使用對流(風扇)設置。如果烤箱沒有風扇，則加熱時間可能比所列時間長5-10分鐘。加熱時間會因烤箱溫度而有所不同，請使用以下指示作為參考。請加熱食物直到完全熟透*。

Vendor reheating and holding guides

MEALS PLATILLO 食物	OVEN TEMPERATURE TEMPERATURA DEL HORNO 烤箱溫度	APPROXIMATE HEAT TIME TIEMPO APROXIMADO DE CALENTAMIENTO 大約加熱時間
All hot breakfasts & breakfast-for-lunch meals (i.e. bagels, waffles, pancakes, French toast, cornbread) / Todos los desayunos y desayunos para el almuerzo (rosquillas, gófrs, panqueques, tostadas francesas, pan de maíz) / 所有熱食早餐及早午餐 (麵包圈、薄餅、法式吐司、玉米麵包)	245° F 華氏245度	15-25 minutes / minutos / 分鐘
Hot dogs / Perros calientes / 熱狗		
All hot sandwiches, sliders, burgers, pizza, tacos, chicken bites, shredded beef meals / Todos los sándwiches calientes, hamburguesitas, hamburguesas, pizzas, tacos, nuggets de pollo, carne de res deshebrada / 所有熱食三文治、迷你漢堡、漢堡、比薩餅、塔科、雞塊、牛肉絲餐食	255° F 華氏255度	20-30 minutes / minutos / 分鐘
All pastas (except lasagna) / Todas las pastas (menos lasaña) / 所有麵食 (千層麵除外)		
All scoops meals (including chilaquiles) / Todas las comidas de totopos (incluyendo los chilaquiles) / 所有玉米勺餐 (包括恰拉基爾)		
Other – burritos, tamales, enchiladas, calzones, gumbo, chili, chicken drumsticks, lasagna / Otros platillos: burritos, tamales, enchiladas, calzones italianos, gumbo, chile, pata de pollo, lasaña / 其他 - 墨西哥捲餅、玉米粽、辣醬玉米餅、意大利餅、gumbo湯、辣豆湯、雞腿、千層麵	265° F 華氏265度	25-35 minutes / minutos / 分鐘

*meals should reach an internal temperature of 165° F before consumption / las comidas deben alcanzar una temperatura interna de 165° F antes de consumir /

*食用前，食物內部溫度應達到華氏165度。

Note: oven heating is recommended. If you do not have access to an oven, please use the reheating instructions on the back of the food container. / Nota: se recomienda calentar los platillos en el horno. Si no tiene acceso a un horno, por favor use las instrucciones de calentamiento en la parte posterior del contenedor de la comida.

注意：我們建議用烤箱加熱食物。如果您無法使用烤箱，請使用食物容器背面的加熱指示。

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Advantages and Disadvantages

Pros	Cons
<ul style="list-style-type: none"> Increased morale for staff and allowed them to be more invested in serving the community Allowed time for staff to reset on non-distribution days Increase participation because we made it worthwhile for families to pick up multiple days of food rather than one day and we did not lose participants to other sites who were offering multi-day meals Increased food security for children Increased productivity – served more meals in less time Allowed for better waste management – can more adequately assess trends 	<ul style="list-style-type: none"> Decreases the number of opportunities for families to pick up meals if they missed a serving day



Best Practices

- Ensure the accountability and integrity of the program
- Keep families at the forefront when planning logistics
- Consider food safety for safe handling
- Consider the safety of your staff and the families you are serving

Things to consider

Ensure the accountability and integrity of the program

- Procedure to ensure that meals are distributed only to parents/guardians of children 18 and younger
- Meals are distributed only to children 18 and younger
- Procedure to ensure duplicate meals are not distributed
- Procedure to manage food waste

Things to consider

Keep families at the forefront

- Ability for families to transport meals
 - be sure container is durable, but yet feasible for families
 - Limit the number of days by providing up to two serving days
- Ability for families to prepare meals at home and refrigerator capacity for cold holding
- Identify optional days for families to pick up meals in the event that younger children or children with multiple siblings are unable to transport meals home
- Minimize cross contamination of handling outside items – use plastic bags and allow families to place bags in their own reusable bags

Things to consider

Consider food safety for safe handling

- Ensure that you have adequate refrigerator storage to store multiple meals for the volume meals needed for students
 - You may want to consider a combination of shelf stable and refrigerated meals
- Ensure that you have the necessary equipment to properly hold meals during distribution (i.e. insulated bags)

Looking Forward to School Re-Opening

- Students are divided into cohorts (i.e. cohort A – D)
- Classroom service for most meals with grab-and-go breakfast for older children
- Boxed or bagged meals to students equipped with all items such as food, condiments, napkins and utensils
- Simplifying the process by scaling back on the number of daily meal options
- FSMC contract, so it gives us accessibility to more staff to support with execution
- *Distributing meals for remote learning days:*
 - classrooms distribution at the end of the school day
 - curbside/door-side pick up on the last in-session school day
 - scheduled distribution days (on non-school session days) with the possibly of two pick up windows
 - Home delivery for 100% remote learners

SURVEY, SURVEY, SURVEY parents and other stakeholders



Q&A

Next Steps

Guidance

- [OSSE Healthy and Safety Guidance for Schools](#)
- [OSSE Health and Safety FAQ](#)
- July release: Meal service guidance for reopening

Communication

- [Survey](#) – Preparing to serve meals in the 2020-21 school year
- Complete the open call evaluation form sent via email at the conclusion of today's call
- Bi-weekly calls – deep dives will focus on topics requested in the survey
 - July 23: Serving Meals to students who are Distance Learning
- National School Lunch Program (NSLP) annual training – July 28 and 30, 2020
- Beyond the Tray Newsletter
- OSSE Website

Resources

- [Providing Multiple Meals at a Time During the Coronavirus \(COVID-19\) Pandemic](#)
- [Feeding Kids When Schools are Closed Due to Coronavirus](#)
- [Best Practices for Parent Pick-Up of Meals and Snacks](#)

Contact Us

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Thank you