

Return to Learn Plan - Nutrition Services

In alignment with the District's plans for returning to school, Nutrition Services would be offered to students in the building (onsite feeding) and meals would be made available for those learning at home via a curbside grab and go meal site from a single centralized location. Our hybrid plan would combine the elements of the Onsite Feeding plan and the Grab and Go Feeding plan.

Style of Service (Learning Style)	Needs	Procedures
Feeding in the Building (Onsite Learning Model)	Where will Students Be	<p>All students will be in the building.</p> <p>Ideally, students would eat in the cafeteria physically distanced from other classes/cohorts.</p> <p>Alternatively, students eat in classrooms, but going to the lunchroom to get their meal will be required and necessary. The district does not have enough time or equipment to deliver meals to each classroom within a building.</p>
	USDA Waivers Available for Service	<p>https://www.fns.usda.gov/disaster/pandemic/covid-19/iowa#cn Waivers extended through June 30, 2021 (as of 7/8/20) - Iowa has opted into all waivers, which expands options for flexibility in service.</p> <ul style="list-style-type: none"> ● Non-congregate meals ● Meal service time flexibility ● Meal pattern flexibility ● Parent pick up without children present ● Offer vs. serve requirement lifted
	Protocols for disinfecting and sanitizing lunch tables and contact surfaces	Use of EPA approved emerging viral pathogen and coronavirus claims. Refer to the product label for complete directions for use. Rinse the surface with potable water and sanitize using FDA approved food contact sanitizer according to label directions.
	Traffic Flow	<p>Students would be encouraged to wash hands before eating, but if time does not allow hand sanitizer stations will be available in all cafeterias for students to use prior to eating.</p> <p>Eating in classrooms could be a possibility and should be decided on a school-by-school, grade-by-grade basis as some classes are larger than others. Our general recommendation for all buildings is that students need to come to the cafeteria to get their meals and eat in the cafeteria if possible with the understanding that other spaces may have to be utilized based on</p>

the number of students in a grade level.

Elementary:

- Students with cold lunch (eating location will be determined by individual buildings based on facilities available)
 - Use a common space to send all cold lunch kids so they stay separate from hot lunch, but don't need supervision for each classroom
 - One option: set up white folding tables and plastic chairs in the hallway or other common spaces.
 - Main consideration should be how to minimize chance for allergen contact for our students with severe allergies
- Students will enter the cafeteria by cohorted class with students from the same cohort spaced a minimum of 3 ft apart when feasible. Separate classes should remain at least 6 ft apart in the hallway while they wait to enter the lunchroom.
- Students who want milk or juice with a cold lunch should be the first in their class to go through so they could quickly return to the designated cold lunch areas as determined by each building.
- Lunch clerks will scan student's barcodes from classroom rosters printed from PrimeroEdge nutrition software. Special instructions (allergies or special notes in the account) can be included on the roster.
 - Staff will have an instructions document created that details how to create the rosters and use them during meal service.
- Students will walk up to the serving window and select the option they want.
- Staff will serve all items onto a disposable tray (Hot Lunch and Sandwich options) or hand the student the boxed item (Kydzable and Salad Options). The student's silverware will be placed on the tray by Nutrition Services staff behind the serving window.
- Milk and condiments will be served at the end of the line by a staff member and/or lunch associate
- **Recommendations for where students eat - Each building will create their own plan for where students eat based on facilities available.**
 - Students sit at assigned tables by class. Tables will be spaced at least 3 ft apart within cohorts and 6 ft apart between cohorts
 - Students will be spaced at least 3 ft apart within their cohorts when possible.
 - Different class table groupings should be 6 ft apart
 - Utilize alternate locations to spread students out for lunch service (related arts rooms if teachers are traveling, multipurpose rooms, gyms, outside, etc.)
 - Once a class goes through, the serving window counter will be cleaned and

sanitized.

Middle Schools:

- It is recommended that students be dismissed to lunch in smaller groups (pod, class, etc.) and if possible, only one group will be in the serving area at a time.
- Students from the same cohort select a serving line and wait a minimum of 3 ft apart.
- Buildings could consider two entrance points to the serving area - one for each hot option offered
 - Stanchions will be used where necessary to direct students
- Students will be expected to present their SchoolCafe barcode at the register on a smart device via the School Cafe app
 - There will be posters and signage in the hallways for students with instructions to pull up their barcode while they wait in line. Information will also be sent to parents before or at the start of the school year.
 - If a student does not have a smart device, they will be able to enter their number on the pin pad.
 - Each time the pin pad is used, it must be sanitized.
- Sanitizer stations before they go through the lunch line. Silverware stations will be set up after hands are sanitized.
- **Recommendations for where students eat - Each building will create their own plan for where students eat based on facilities available.**
 - Utilize alternate locations to spread students out for lunch service (multipurpose rooms, in pods, outside, computer labs, etc.)

High School:

- Students will be dismissed at lunch as they have been in the past.
- A short video will play on serving area TV monitors to encourage physical distancing and other protocols.
- Coffee Shop - To start, use it as a grab and go station (no coffee).
 - Put grab and go cold options here (available in both serving area and coffee shop). Hot a la carte option will only be available at this stand and not in the regular serving area to help reduce congestion.
- Two entrance points to the serving area - one for each hot option offered
 - Stanchions will be used where necessary to direct students
- Students will be expected to present their SchoolCafe barcode at the register on a smart device via the School Cafe app
 - There will be posters and signage in the hallways for students with instructions to pull up their barcode while they wait in line. Information will also be sent to parents before or at the start of the school year.

		<ul style="list-style-type: none"> ○ If a student does not have a smart device, they will be able to enter their number on the pin pad. ○ Each time the pin pad is used, it must be sanitized. ○ Any change due to the student would be placed in their meal account rather than handed back to them. ● Sanitizer stations before they go through the lunch line. Silverware stations will be set up after hands are sanitized. ● Recommendations for where children eat - Each building will create their own plan for where students eat based on facilities available. <ul style="list-style-type: none"> ○ Utilize alternate locations to spread students out for lunch service (multipurpose rooms, outside, etc.)
	Menu/Food	<p>The district will continue to offer at least one option that is meatless or could be made meatless (ex., removing a portion cup of meat from a boxed salad).</p> <p>Water bottle refill stations are going to continue to be operational in buildings so students have access to water for their meal if needed.</p> <p>Elementary:</p> <ul style="list-style-type: none"> ● Continue to offer all options (all reimbursable meals). All options will be served by staff. ● Hot Lunch and Sandwich Options will be served onto a disposable tray. ● Kyzdable and Salad Options will be packaged into enclosed clamshell containers. ● Juice boxes and small bottles of water will still be available a la carte, but will be handed to the student by the lunch clerk (students will not self-select). <p>Middle Schools/High School:</p> <ul style="list-style-type: none"> ● 2 Hot Lunch options (reimbursable meals) will be offered and all items, including side dishes, will be served by staff. ● Cold, packaged reimbursable meal options will be offered (salads, wraps, etc.) ● Limited a la carte options will be offered and all will be packaged in some manner.
	Paper Products	All food will be served on disposable trays or in clamshell containers at the beginning of the school year. Transition to reusable trays will occur based on evaluation of service model and state department regulations.
	Labor	Staff will wear face coverings (masks and/or face shields) and follow all district and CDC

		<p>protocols.</p> <p>PPE will be provided by the Operations department (masks and face shields).</p>
	Service Sites	<p>Each school will operate its own kitchen.</p> <p>In the event that a building must shut down due to COVID, potentially have an alternate building where families from the closed school could go to receive curbside pickup meals or direct the families to the central grab and go meals site.</p>
	Student Allergies	<p>Student allergies will be handled in the same manner as they are during normal operations. Families will turn in the appropriate paperwork and work with the Dietitian and Kitchen Supervisor to coordinate days the student will eat school meals.</p> <p>Students with cold lunch will sit separate from hot lunch students.</p>
	Account Deposits	<p>Families will be highly encouraged to make payments online.</p>

Style of Service (Learning Style)	Needs	Procedures
Grab and Go (Continuous Learning)	Where Students Will Be	Students will be learning from home. Meals served in grab and go style curbside.
	USDA Waivers Available for Service	https://www.fns.usda.gov/disaster/pandemic/covid-19/iowa#cn Waivers extended through June 30, 2021 (as of 7/8/20) - Iowa has opted into all waivers, which expands options for flexibility in service. <ul style="list-style-type: none"> ● Non-congregate meals ● Meal service time flexibility ● Meal pattern flexibility ● Parent pick up without children present ● Offer vs. serve requirement lifted
	Traffic Flow	Pick up would be located on the west side of Waukee High School. Families would enter the first entrance as they come north on SE Ashworth from University Ave. Once they arrive at the serving location, families would be asked if they want lunch and/or breakfast for the following day for their student(s). Person serving would charge accordingly using an iPad with PrimeroEdge Express Point software.
	Menu/Food	Meals would be pre-packaged and unitized - no offer vs. serve and no a la carte options. Have a weekly grab and go menu with various cold lunch-style options made up of options that are available at the High School Grab and go menus will be posted on the website with the PDF menus for onsite feeding.
	Labor	1 person running curbside operation to start - More could be needed if demand grows Those in the kitchen would be available should more meals need to be made (at least at first until numbers stabilize).
	Student Allergies	Accommodations made available based on requested need. Our dietitian will coordinate accommodations needed with parents.
	Service Sites	Grab and go meals would be available from one central site at Waukee High School for families who have elected to learn online.
	Account Deposits	Families need to deposit money into their student's account(s) via RevTrak.