School Safety Precautions During COVID-19

Health Enhancement & Safety Division

April 9, 2020 Webinar
Please Type in the Chat Box

- School District Name
- Full Name of Attendees
- Email address

If participating by phone, email kbark@mt.gov to receive the handout.
THANK YOU

REAL SUPERHEROES

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What we will review today:

**Montana School Safety Precautions During COVID-19**

1. Educational Supplies
2. Meal Preparation and Service
3. Question and Answers
4. Resources and Announcements

Sensational Strawberries on Grab and Go Menu – Stevensville School District
OPI’s School Nutrition:

Christine Emerson, MS, RDN, -- State Director  
Montana Office of Public Instruction  
School Nutrition Programs  
406.444-2502  
Cemerson@mt.gov


Camille Biazzo RDN – Assistant Director  406-444-4415  
Camille.Biazzo@mt.gov

Pam Fruh, Food Distribution Program Manager   406-444-4412  
pam.fruh@mt.gov
Department of Public Health & Human Services:

**Communicable Disease Epidemiology:** 406-444-0273
https://dphhs.mt.gov/publichealth/cdepi
Stacey Anderson (sanderson2@mt.gov) or Erika Araos (Erika.araos@mt.gov)

**Food and Consumer Services**
Ed Evanson, RS  406-444-5309 eEvanson@mt.gov
Alicia Love, RS –  406-444-5303 Alicia.love@mt.gov

**COVID-19 Information:**
https://dphhs.mt.gov/publichealth/cdepi/diseases/coronavirusmt
Sanitation of Educational Materials
Sanitation of Materials

■ Don’t recommend disinfecting text books

■ Don’t recommend sharing of text books

■ Copy and distribute necessary materials
Last Resort – Sharing of Text Books

- Quarantine book with time

OR

- Laminate the cover of the book, disinfect with COVID-19 disinfectant and limit use to 2-4 students.
Don’t share materials
Think Food as Kids Can’t Think Without it.

Eat to Learn, Learn to Eat
Noxon School Meals

Chicken Fajita Salad, Pizza to Go, and Montana Beet Daikon Slaw
Grab and Go Salad Ideas

Stevensville Chef Salads

Glasgow Chef Salads
Livingston’s Lunchables and Roll Ups
Food Service Safety Precautions

- Stay 6 feet away from each other-
- Recommended Hygiene Habits
- Proper Cleaning of Services
- Point Of Service: Practice Hands Off Contact

HANDOUT:

Proper Food Safety and HACCP Practices

- Follow standard operating procedures as trained in ServSAFE and documented in your School’s HACCP Plan

- Delivery and Storage of Inventory

- Meal Preparation

- Meal Service, Delivery of Meals, Clean Up
Standard Operating Procedures

- Institute of Child Nutrition COVID-19 Resources
  
  [Link](https://theicn.org/prevent?utm_source=home&utm_medium=slider&utm_campaign=icn_prevent)

- HACCP-Based Standard Operating Procedure: -Viral Pandemic Response – Kansas Dept. of Education

  Handwashing Videos: [Link](https://www.youtube.com/watch?v=SGeeofsvF3U&feature=youtu.be)
Delivery and Storage
What is your risk of contracting the coronavirus from freight, parcels and packages?

Low Risk

- HOWEVER, Practice same Proper Safety Precautions...

  Stay 6 feet away from each other and delivery person
  Wash hands before accepting the delivery
  Properly wear gloves and a face mask
  Wipe down packages with sanitizing solution
  Wash hands after putting items away

https://www.who.int/news-room/q-a-detail/q-a-coronaviruses
Ideas for “Contact-less” Deliveries

- Designate a receiving area outside of your building. Set out a table, lay down a tarp, or otherwise indicate to the driver where they should unload.

- Have a sanitizing station set up near the delivery point.

- Communicate your process to the driver:
  
  “As you unload we will sanitize the cases and move them inside”

  or

  “When all items are unloaded please return to your vehicle. We will check the order in and sign the paperwork, leaving your copy. When you have left we will proceed with sanitizing and moving the cases into our building.”
Delivery Procedures are Determined Locally

- Many school districts are reviewing and documenting the steps of their receiving process.
- This is especially important with modified school hours and reduced staff in the building.
- If possible, communicate new procedures with delivery personnel in advance. This will save time and minimize the opportunity for physical contact during the delivery.
- Provide multiple delivery contacts – including at least one cell number.
Meal Preparation
Follow Same Food Safety Practices + Stay 6 feet a part

- Stay Home if Sick
- Personal Hygiene
- Cleaning and Sanitizing Surfaces
- Handwashing
- Proper use of Gloves and Masks
- Keep Hot Foods Hot, Cold Foods Cold
- Stay 6 feet a part
Staying 6 feet away from each other
Kitchen & Food Prep Areas

How to Stay 6 Feet (6’) Apart While Preparing Meals

Space workstations 6 feet apart to avoid making physical contact with others. Sanitize hands and surfaces regularly.
Kitchen & Food Prep Areas

How to Stay 6 Feet (6') Apart While Preparing Meals

Only ONE person at the sink at a time.

Space workstations 6 feet apart to avoid making physical contact with others. Sanitize hands and surfaces regularly.
Point Of Service Procedures

- Practice No Contact – Hands Off at all delivery sites
- Use Traffic Cones or Tape on the Floor
- Transfer only enough meals for one family to pick up meals
- Sanitize hands and surfaces regularly
Multipurpose Room (MPR)

How to Stay 6 Feet (6′) Apart While Preparing Meals

Space workstations 6 feet apart to avoid making physical contact with others. Sanitize hands and surfaces regularly.

LunchAssist
A Collaborative Resource from Center for Ecoliteracy & LunchAssist
With expert guidance from School Meals That Rock and Lake Elsinore Unified School District

Updated March 26, 2020 ©LunchAssist 2020 For more information go to www.lunchassist.org
Walk-Up Meal Service
How to Stay 6 Feet (6’) Apart While Serving Meals

Practice no contact hand-offs.
When you give food to families, don't touch or make physical contact with others. Sanitize hands and surfaces regularly.

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Drive-Thru Meal Service

How to Stay 6 Feet (6’) Apart While Serving Meals

Practice no contact hand-offs. When you give food to families, don't touch or reach into vehicles, or make physical contact with others. Sanitize hands and surfaces regularly.
Meals Delivered to Outdoor Locations

How to Stay 6 Feet (6') Apart While Serving Meals

Practice no contact hand-offs.
When giving food to families, don't make physical contact with others. Sanitize hands and surfaces regularly.

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Home Delivered Meals

How to Stay 6 Feet (6') Apart While Serving Meals

Practice no contact hand-offs. When delivering food to families, don't go into the home or make physical contact with others. Notify families when meals have been delivered. Wash hands and change gloves after knocking or ringing door bells.

Updated March 26, 2020 ©LunchAssist 2020 For more information go to www.lunchassist.org
Meal Service
KEEP FOOD SAFE

Hot Foods
Consume immediately or discard within 2 HOURS.

Cold Foods
Refrigerate as soon as possible, or within 2 HOURS.

Frozen Foods
Store in freezer immediately.

Cooking Instructions
Remove packaging. Microwave or heat in oven until piping hot (165°F). Use caution when handling hot food. Enjoy. Discard any leftovers.

Please discard all remaining foods within 5 DAYS or use by expiration date.
Hygiene Habits
Recommended Hygiene Habits

- Stay home if sick or been exposed to COVID-19
- Wash Hands Frequently; or Sanitize Hands when hand washing isn’t possible
- Proper use of Gloves; Clean Aprons
- Proper Use of Masks
CDC’s Recommendation

Use of Cloth Face Coverings to Help Slow the Spread of COVID-19

- Wear face coverings in public settings where other social distancing measures are difficult to maintain, especially in areas of significant community-based transition.

- These ARE NOT surgical masks or N-95 respirators.

- Three Mask Patterns

cdc.gov/coronavirus
Making Sure Masks are Effective

Masks should be...

• Used in combination with frequent hand-cleaning with soap and water or alcohol-based hand rub

• Worn properly, and

• Put on and taken off properly
How to Properly Wear a Mask?

EAT REAL Mask Video

https://www.youtube.com/watch?v=ueIPM19v0Y&app=desktop
Putting on a Mask is as Easy as... 1, 2, 3!

Step 1:
Clean hands for 20 seconds with soap and water or hand sanitizer.

Step 2:
Inspect the mask and check that it is clean and there are no tears or holes. Determine which side of the mask is the top, and which side is the front.

Step 3:
Masks with ear loops: Hold by the ear loops and place around each ear.
Masks with ties: Hold by the ties. Bring the mask to nose level. Secure ties with a bow behind your head.
Masks with bands: Pull the straps over your head and secure comfortably.
Proper Removing, Storing and Disposing of Masks

<table>
<thead>
<tr>
<th>REMOVING YOUR MASK</th>
<th>CARING FOR YOUR MASK</th>
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<tbody>
<tr>
<td>Clean hands before removing and do not touch the front of your mask.</td>
<td>Fabric masks: Clean with soap and hot water after each use.</td>
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<tr>
<td>Masks with ear loops: Hold both ear loops and gently lift and remove mask.</td>
<td>Single-use or fabric masks that can't be immediately washed: Store in a paper bag for 3-4 days before reusing.</td>
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<tr>
<td>Masks with ties: Untie bottom bow first then untie top bow and pull mask away from you.</td>
<td>Replace single-use masks if they become dirty, damp, wet or hard to breathe through.</td>
</tr>
<tr>
<td>Masks with bands: Remove bottom band first then the top band and pull mask away from you.</td>
<td>This is unofficial guidance based on best practices as of 4/3/20 for using face masks in school nutrition settings.</td>
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Updated April 3, 2020 ©LunchAssist 2020 For more information go to www.lunchassist.org
What’s In Your Inventory?

Procurement Options:

- USDA Foods - April Shipment
- Regular Distributors
- Montana Vendors
Questions? Comments? Tips from the front line?
COVID-19 Resources

- Montana DPPHS  
  https://dphhs.mt.gov/publichealth/cdepi/diseases/coronavirusmt

- Montana OPI  
  http://opi.mt.gov/COVID-19-Information

- CDC  

- Lunch Assist  

Grab and Go Menu Ideas and Cycles  
4 Week Cycle Menus for  K-8 and 9-12  
https://extension.sdstate.edu/grab-and-go-style-meal-service-resources-schools
Training Opportunities

■ SNA Wednesday Webinars
https://www.pathlms.com/sna/events

■ Food Safety Course
https://foodhandlersolutions.com/coronavirus/?fbclid=IwAR1-sqWuChKJDTHGj2zHhiw4yN341rfiyBvEzjHNvP8XGkrxzFt7nqdE6iE

■ OPI School Nutrition Program Wednesday Webinar

April 15th  Topic

Summer Food Service Program
Social Media

Face Book
Montana School Nutrition Association
Montana Farm to School
School Meals that Rock - Dayle Hayes
   Ask to join TIPS for School Meals That Rock

Lunch Assist Blog: www.lunchassist.org
TIPS FOR KEEPING SCHOOL LUNCH HEROES SAFE

Extraordinary times call for extraordinary measures. During the COVID-19 pandemic, school nutrition staff should continue to follow all existing food safety policies and SOPs, while taking additional precautions to keep staff members healthy and safe. ALWAYS CHECK WITH STATE/LOCAL HEALTH DEPARTMENT FOR LATEST GUIDELINES.

BE A HYGIENE SUPER STAR

- Hand-cleaning stations should be widely available and frequently used. Staff should wash their hands with soap and warm water for at least 20 seconds as often as possible, or use hand sanitizer that is greater than 60% alcohol.
- Staff should wash their hands thoroughly before touching food, after touching their faces, as well as after eating or using the restroom.
- All surfaces should be wiped down frequently with EPA-approved disinfectants.
- When unloading deliveries, staff should discard as much of the outer packaging as possible, wash hands after handling deliveries.
- Staff should make every effort not to touch their faces for any reason, but especially after handling food, touching unsanitized surfaces, or coming into contact with other people.

GEAR UP

- All staff should wear gloves and disposable aprons at all times, particularly when handling/delivering food.
- If disposable or DIY face masks are worn, proper procedures must be followed for putting on, wearing, taking off and disposing of them. Check with STATE/LOCAL HEALTH DEPARTMENT on procedures. WHO has downloadable posters at https://bit.ly/2Zurlv0.

KEEP A SAFE DISTANCE — STAY 6 FEET APART

- Staff should make every effort not to touch one another for any reason, including greetings (no handshakes, high-fives, elbow bumps, or group selfies).
- In kitchens and other food prep areas, maintain a minimum of 6 feet between individuals, preferably at different tables or workstations.
- Staff should maintain a distance of 6 feet from families when delivering food and minimize time spent talking during deliveries.
  - Ask families how many meals they need, put packages on cart or table and then step away.
  - Social interactions among individuals should be limited to less than 5 minutes (conversations, hand-offs, etc.).

STAY HOME TO SAVE LIVES

- If a staff member is ill for any reason, they should not be present. If they become ill, they should leave the premises immediately. This includes fever, chills, coughing, GI issues, sore throat, or other cold/flu symptoms.
- If temperature scans are implemented, they should be done by trained personnel using proper equipment. Sick people should not come to work/volunteer, and anyone who feels sick should go home.
- If a staff member has been in direct contact with a known COVID-19 case, they should be self-quarantined at home for 14 days.
Funding Opportunities

- GenYouth Grant: COVID-19 Emergency Funding needed for schools to serve kids meals- ($3,000)

- Montana Department of Ag -
What’s In Your Inventory?

Procurement Options:

■ USDA Foods - April Shipment
■ Regular Distributors
■ Montana Vendors
Support Montana Economy with Montana Menus

Try these colorful, tasty Harvest of the Month recipes:

- Roasted Chickpeas
- Turkey, Spinach, Apple Wrap
- Lentil Squash Hummus
- Magenta Root Slaw
Daily Check In

Taking Care of Your Team During COVID-19

Daily Check-in

Questions to Ask Your Team Every Day

1. What feedback do you have from our last meal service?
2. Is there anything we should change?
3. How can we better support each other?
4. What can we do to feel more safe?
5. How is everybody feeling?
Self Care or Inspiring Closing Message
Thank you!

Katie Bark, RDN
Montana Team Nutrition
406.994.5641
kbark@mt.gov

www.montana.edu/teamnutrition

P.O. Box 173370, 325 Reid Hall
Montana State University
Bozeman, MT 59717
USDA Foods During School Closure

- Shipment 9 is the final delivery of USDA Foods for SY20
- Expected to run April 6 through April 30
- All orders have been allocated, and “official” adjustments are not possible
- Contact Pam Fruh if you absolutely cannot accept part or all of your delivery
- Check with your delivery driver for extra items that might become available
- OPI School Nutrition Programs is not associated with either the MT Cooperative Services (MCS) Co-Op or the School Services of Montana (SSoM) Co-Op. Contact those organizations for assistance with orders and delivery policy
USDA DoD Fresh During School Closure

- Due to reduced usage, Grasmick Produce has eliminated Thursday/Friday deliveries

- All deliveries are now “Early Week”

- Order on Monday or Tuesday for delivery the following week

- For example: Order on Monday APR 6 or Tuesday APR 7 for delivery the week of APR 13.

- Find the link to FFAVORS on the OPI School Nutrition website or here: https://ffavors.fns.usda.gov/ffavors_web/usdaproduce/default.aspx

- Contact Pam Fruh if you need additional funds pamela.fruh@mt.gov or 406-444-4412
What’s Your Capacity for Serving Meals Safely Staying 6 Feet Apart
What To Serve?

Breakfast and Lunch Meal Patterns

Protein Sources (Meat and Meat Alternate)

Grains

Vegetable (5 Sub Groups)

Fruits

Milk