

Operations - School Nutrition

Plan A - Minimum Social Distancing

- Social distancing is required while students dine in the classroom
- Follow HACCP and Guidance from the Cumberland County Health Department as well as the USDA.

Considerations

- Personnel
 - Will wear masks
 - Will practice social distancing, when possible
 - Will wear gloves and follow protocols/procedures for washing hands while wearing gloves.
- Work Area/Kitchen
 - Will be cleaned, sanitized and disinfected before and after meal preparation/cooking
 - Will be disinfected routinely
 - Will prepare, cook and serve meals following Hazardous Analysis Critical Control Points (HACCP) Procedures
- Meals
 - Breakfast and lunch will be eaten in the classroom
 - Students will be requested to pre-order breakfast and lunch meals
 - All students will be encouraged to participate in the School Breakfast Program and the National School Lunch Program.
 - Meals will be picked up through the kitchen, practicing social distancing.
 - Students in K-8 will be served by EC Aides and/or kitchen staff for their Offer vs. Serve
 - School Nutrition will provide cups of water to students upon request.
 - Students will be given adequate time to wash and sanitize their hands prior to meal service.
 - Students are to be given adequate time to sanitize their eating space before and after eating
 - TCEA recommends that parents send students with bottled water or water bottles as a beverage option.

Plan B - Moderate Social Distancing

- More restrictions for social distancing and reduced density, students will continue to dine in classroom
- Follow HACCP and Guidance from the Cumberland County Health Department as well as the USDA.

Considerations

- Personnel
 - Will wear masks
 - Will practice social distancing, when possible
 - Will wear gloves and follow protocols/procedures for washing hands while wearing gloves.
- Work Area/Kitchen

- Will be cleaned, sanitized and disinfected before and after meal preparation/cooking
- Will be disinfected routinely
- Will prepare, cook and serve meals following Hazardous Analysis Critical Control Points (HACCP) Procedures
- Will prepare and package frozen breakfast and lunch as take home meals following HACCP Procedures for students who are learning remotely.
- Meals
 - Breakfast and lunch will be eaten in the classroom
 - Students will be requested to pre-order breakfast and lunch meals
 - All students will be encouraged to participate in the School Breakfast Program and the National School Lunch Program.
 - Meals will be picked up through the kitchen, practicing social distancing.
 - Students in K-8 will be served by EC Aides and/or kitchen staff for their Offer vs. Serve
 - School Nutrition will provide cups of water to students upon request.
 - Students will be given adequate time to wash and sanitize their hands prior to meal service.
 - Students are to be given adequate time to sanitize their eating space before and after eating
 - TCEA recommends that parents send students with bottled water or water bottles as a beverage option.
 - On rotation days of A/B, students will be given meals (breakfast and lunch) to be taken home at the end of the day following the Cumberland County Department of Public Health guidelines.
 - Example: A student is on the A rotation. At the end of Monday, the student will be given a prepackaged bag, consisting of breakfast and lunch, for Tuesday.
 - When leaving on Wednesday, the student will be given a prepackaged bag, consisting of breakfast and lunch, for Thursday.
 - Example Two: A student is on the B rotation. At the end of Tuesday, the student will be given a prepackaged bag, consisting of breakfast and lunch, for Wednesday.
 - When leaving on Thursday, the student will be given TWO prepackaged bags, consisting of breakfast and lunch, for Thursday and Monday.
 - For Friday Rotations, students will receive food their final school day of the week.
 - In all, students will receive five days of meals during the week (10 meals total, consisting of five breakfast meals and five lunch meals)

Plan C - Remote Learning Only

- Suspend in-person service. Students will receive meals by drive-thru.
- Follow HACCP and Guidance from the Cumberland County Health Department as well as the USDA.
- *This plan will also cover our 100% virtual students who wish to be provided school meals. *

Considerations

- Personnel
 - Will wear masks

- Will practice social distancing, when possible
- Will wear gloves and follow protocols/procedures for washing hands while wearing gloves.
- Work Area/Kitchen
 - Will be cleaned, sanitized and disinfected before and after meal preparation/cooking
 - Will be disinfected routinely
 - Will prepare and package frozen breakfast and lunch as take home meals following HACCP Procedures for students who are learning remotely.
 - Will store packaged meals in the designated cooler for drive-thru pick up.
- Meals
 - Meals will be available via drive-thru service between the hours of 9:00am and 3:00pm on serving days.
 - Meals will be served on Mondays, covering Monday, Tuesday, and Wednesday, and on Thursdays, covering Thursday and Friday.