

Returning to the Workplace: K-12 Schools Food Service & Other Considerations

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Some Food for Thought

- 1) According to the FDA to date, no evidence exists that COVID-19 is transmitted via food.
- 2) The virus IS transferred via humans ... so how do we keep our food service staff and students safe until a vaccination is available in this very fluid environment?
- 3) Check with government and regulatory agencies, for current procedure guidance and compliance requirements:
 - 1) USDA: www.USDA.gov
 - 2) FDA: www.fda.gov
 - 3) CDC: www.coronavirus.gov
 - 4) Local & state health agencies
 - 5) Governor's executive orders
- 4) What will the new food service model with social distancing look like?
 - 1) Cafeteria dining
 - 2) Classroom dining
 - 3) Take home
 - 4) Bring your own
 - 5) Discontinue food service
 - 6) Combination of above, or still undetermined

Consider Recent Lessons Learned

- 1) Carefully consider potential lessons learned from summer breakfast and lunch program experience to reduce risk and support positive future outcomes.
 - 1) Evolving staff roles, responsibilities
 - 2) Social distancing -6ft-
 - 1) Necessary training & implementation signage (floors/walls)
 - 2) Work stations
 - 3) Delivery
 - 3) Sanitation/PPE/Employee Testing/Quarentine
 - 4) Uncertain schedule (determination & implementation)
 - 5) Menu development
 - 1) Challenges
 - 2) Process
 - 3) Hands-free
 - 4) Water

Supply Chain Strategies

- 1) Proactively manage & prevent supply chain disruption for food, ingredients, necessary supplies in higher demand resulting in unanticipated shortages or delayed shipments.
 - 1) Trusted vendors may no longer be in business, are temporarily shut down or are at reduced capacity due to government orders, labor shortages, have furloughed or are operating without quarantined employees.
 - 2) Review redundancy/necessary deviations to vet new and additional alternative primary 3rd party vendor and service providers.
- 2) Proactively review and re-negotiate 3rd party contract agreements to district advantage - suppliers, service providers and vendors:
 - 1) Audit qualifications of all 3rd parties upstream/downstream for recommended insurance to transfer liabilities
 - 2) Navigate uncertainty of meal counts with vendors via estimates based upon multiple scenarios.
 - 3) Discuss these scenarios with vendors now to brainstorm potential fulfillment strategies.
 - 4) Determine if and how pre-orders may be easily placed by students and logistics tracked for increased efficiency.
 - 5) Create/review/update continuity plans contemplating potential food service vulnerabilities.
- 3) Some remaining challenges to overcome and decisions to be made:
 - 1) Individually pre-packaged cold versus warm menu options
 - 2) Special diet needs/requirements -capacity
 - 3) Process
 - 4) Hands free / ease of transport
 - 5) Prep & packaging
 - 6) Financial impact
 - 7) More to come

Proactive Communication Leads to Success

- 1) Engage stakeholders in policy & procedure development and proactively communicate to all prior to reopening and as revisions occur via surveys, websites, email correspondence and hard copy letters, etc.
 - 1) Families; students, parents
 - 2) Staff (including food service :)
 - 3) Board members
 - 4) 3rd party partners
 - 5) Community

- 2) Continue to assess exposures to determine and validate key contacts:
 - 1) Students / Parents / Staff
 - 2) Engage legal counsel regarding appropriate waivers & notices.
 - 3) Pay attention to government guidelines: building occupancy, layout/design to support social distancing recommendations.
 - 4) Monitor to improve implementation of recommended safeguards
 - 5) Continue cross training of staff for multiple roles

Please join Gallagher for our **COVID-19 and K-12 Schools Reopening FAQs webinar!**

Thursday July 23rd at 2:30 P.M. CST

Register now:

<https://event.on24.com/wcc/r/2501851/9C33349E26E0748A19039E0C01A91D8A>

Thank you!

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