

Community of Practice Call

COVID-19 Emergency Food Service

August 6, 2020

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Inspiration • Support • Guidance

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School Nutrition Professionals

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LunchAssist PRO

SY 20-21 Professional Development



agenda

- school food innovators
- funding updates
- policy updates
- reopening schools
brainstorm

usda professional standards

1110, 1130,, 3230, 3240, 3250, 4150, 4160

1 hour of professional development



upcoming call



join us on 8/20

9-10 a.m. PDT

september dates coming soon!

school food innovators





santaclaraunifiednutrition • Follow ...



santaclaraunifiednutrition Tomorrow is meal pick up day! In addition to meals we are distributing Farmers to Families boxes, Tasty Subs pizza and SCUSD Farm produce! August 3 will be our last Summer meal distribution. The next one will be Monday, August 17 and will require student ID for pickup. More information soon. [#scusdproud](#) [#scusdfarm](#) [#eatlocal](#) [#schoolmealsrock](#) [#trayblazers](#)



146 views

JULY 26

Add a comment...

Post



Taste of the Farm Dinner

Tuesday, August 4



Grilled Salmon GF

cumin and coriander spiced wild salmon topped with mango salsa*

Dinner for 1 \$ 30 Dinner for 2 \$ 58

Or

Grilled Vegetable & Black Bean Enchiladas

corn tortillas filled with seasonal farm vegetables*, black beans Monterey Jack cheese , and topped with a chipotle farm roasted tomato sauce*.

Dinner for 1 \$20 Dinner for 2 \$38

All meals include:

Summer Green Salad GF

mixed greens, grilled corn, black beans, heirloom tomatoes* served with cilantro vinaigrette

Spanish Style Rice

Calabacitas * GF

Sauteed Zucchini* with Corn, Heirloom tomatoes*, onion, jalapeno and garlic

Caramel Flan

*Item from SCUSD Farm

Preorder your dinner www.SCUSDtasteofthefarm.com
by Monday, August 3rd at 10am

Touchless pick up at Wilcox High school
Tuesday, August 4th. 4-6pm





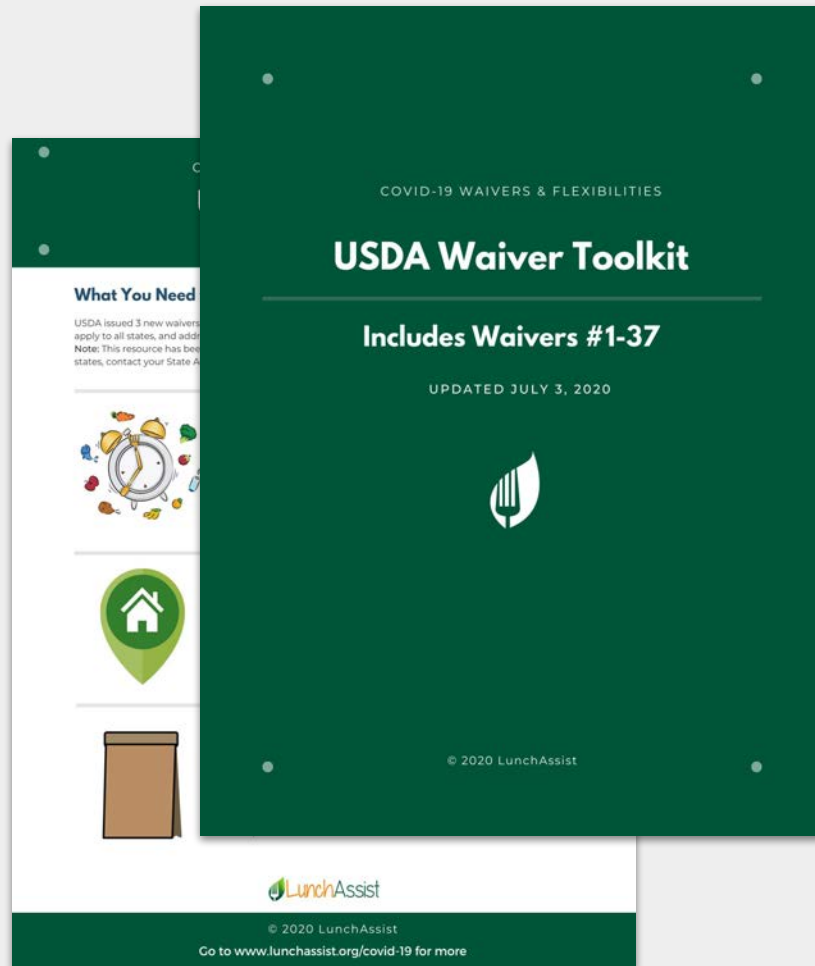


policy & funding updates

new waivers

#38 - Meal Pattern Extension #5

- SFSP meal pattern flexibility extended until 8/31



reminders

- **required:** 1 nutritionally adequate meal per day, even with distance learning (CA)
- **required:** NSLP / SBP for SY 20-21 in lieu of SSO / SFSP
- **allowable:** consolidation of meal sites
 - **action item** → update meal counting/claiming procedures
 - submit claims for the site where the student is *enrolled* in order to prevent claiming errors due to meal counts that exceed enrollment
 - may also claim where meals are served if district is able to serve by student eligibility category and meal counts do not exceed enrollment (reference USDA guidelines for “visiting” students)
- **allowable:** bulk meal service
 - **action item** → update meal counting/claiming procedures
- **not included:** weekend / holiday meals
- **do not** need to reapply for new Meal Pattern Waiver (CA)
 - if you need to edit your original waiver, please revise

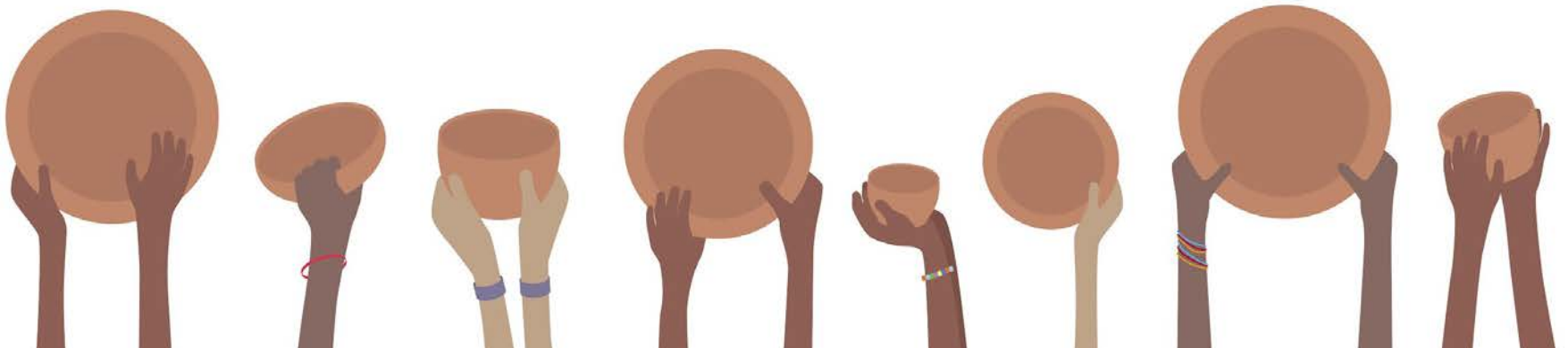
letter to USDA & congress from CA legislators

- asks USDA to extend and expand waivers for 2020–2021, including:
 - extending the non-congregate waiver for SSO and SFSP
 - extending the area eligibility waiver for SSO and SFSP
 - waiving the after school activity requirement
 - allowing districts to serve three meals a day
 - extending waivers for the fresh fruit and vegetable program (FFVP)
- over 20 california legislators have signed on so far, with bipartisan support!



pandemic child hunger prevention act

- all students temporarily eligible for **free meals during SY 20-21**
- schools + non-profit community partners can operate meal services (including off-site) **under SFSP / SSO and waive area eligibility**
- schools + non-profit community partners can serve **afterschool meals and snacks**, without having to certify eligibility



reopening schools



reopening schools: public health considerations

california: in-person learning elementary education waiver process

- scientific evidence & support remains stable
- availability of safety equipment & access to testing
- capacity for “cohorting” and small groups
- local public health trends
- buy-in from staff, unions, and community & parent organizations



reopening schools: public health considerations

- **considerations for different age groups**
 - american academy of pediatrics: mitigation strategies more important for older students
- **monitoring emerging evidence**
 - e.g. chicago children's hospital study
- **community buy-in for safety precautions**
 - case study: reopening in georgia

additional reopening considerations...

- access to drinking water
- food waste & waste management

Healthy, Hunger-Free Kids Act of 2010

National School Lunch Program

Require[s] that schools make potable water available and accessible without restriction to children at no charge in the place where lunches are served during the meal service.



drinking water during covid-19

public health recommendations

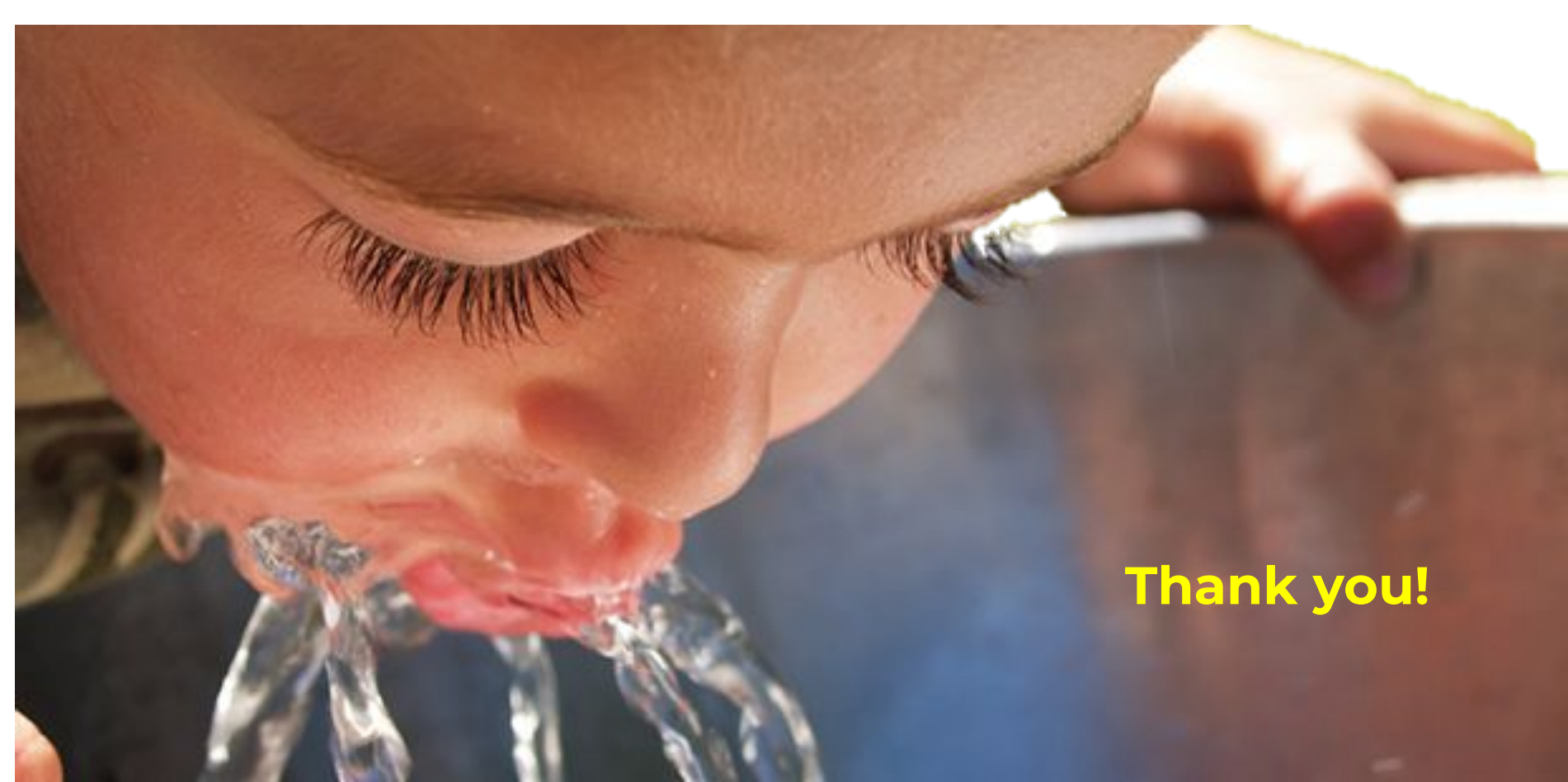
centers for disease control (cdc)

- flush water systems after system shutdowns
- frequently sanitize shared water systems
- encourage water from home

case study: los angeles county office of education

Ways to provide water outside the cafeteria





Thank you!

Christina Hecht, ceahecht@ucanr.edu



UNIVERSITY OF CALIFORNIA
Agriculture and Natural Resources

■ Nutrition Policy Institute

food waste: what schools can do

- provide recycling bins at meal pickup
- bulk meal service
- implement ovs (modified)
 - offer 1 type of milk
 - offer milk on the side
 - if serving bulk, offer ½ gallon jugs

LOVE
FOOD
NOT
WASTE



update: the spectrum of ovs

- prepackaged meals are allowable under ovs
- ovs may apply to one or more of the components
- serving a prepackaged meal + offering milk on the side **is allowable**

“Pre-packaged meals are allowed at all age/grade levels... If this is the only system available for the NSLP... these schools are encouraged to have some food components/food items with choices and/or the option to decline, such as fruit or milk.”

Source: OVS Manual <https://www.fns.usda.gov/sites/default/files/cn/SP41-2015av2.pdf>

See pages 5 and 6 for pre-plated and grab n' go meals.

This slide was added for further clarification after the call.

imperfect
produce!



food waste: what families can do



DO GOOD: SAVE FOOD!

nine easy tips to reduce food waste.

WHAT IS FOOD WASTE? "Food waste" refers to all the food wasted even though it would have been good to eat: if something goes off in your fridge because you haven't eaten it in time, for example, or you have put too much on your plate and throw away your leftovers instead of eating them later... this is food waste.

WE NEED TO STOP WASTING FOOD BECAUSE:

- > Wasting food means wasting money, labour and resources such as energy, land and water that go into producing the food.
- > Wasting food increases greenhouse gas emissions and contributes to climate change.

1 ASK FOR SMALLER PORTIONS

Make sure you start your meals with a small portion on your plate. You can always go back for more if you're still hungry.

2 LOVE YOUR LEFTOVERS

Instead of scraping leftovers into the bin, use them as ingredients for tomorrow's meal, or simply reheat them as the same meal again. Remember, if you want to use leftovers, it's very important to store them in the fridge or freezer within two hours of preparing your meal.

3 SHOP SMART

We often buy more food than we can eat before it goes off. To avoid over-shopping, try to plan ahead, make a shopping list, and don't go shopping on an empty stomach!

4 BUY "UGLY" FRUITS AND VEGETABLES

Many shops and farmers' markets offer irregularly shaped fruit and vegetables, which are just as good to eat as regularly shaped and coloured ones. Buy "ugly" fruits and vegetables to show that you do not want any food wasted!

5 CHECK YOUR FRIDGE

To make sure that food is properly stored and kept fresher for longer in your fridge, set it to the right temperature (between 1 and 5 °C), store products in the right places in the fridge, and follow the instructions on the packaging or the fridge manual. Don't pack the fridge too full: you will use less energy and you'll be less likely to forget to use the food you bought.

6 PRACTICE FIFO: FIRST IN, FIRST OUT!

When you put your shopping away, rotate the food in your fridge and cupboard so that the older food comes forward and the most recent shopping – which will keep the longest – goes to the back. But keep an eye on the use-by and best-before dates – some of the new food you have bought may need to be eaten quickly.

7 UNDERSTAND DATES ON YOUR FOOD

After the "use-by" date has passed, food is not safe to eat anymore. "Best-before" dates, on the other hand, only show when the food is at its best quality in terms of smell, texture, and taste. If well stored, most of non-perishable food is still edible after the "best-before" date!

8 TURN WASTE INTO COMPOST

If you do end up wasting some of your food, recover it by turning it into garden food: instead of throwing it in your regular bin and contributing to the greenhouse-gas emissions connected to the transport and disposal of waste, why not set up a compost bin for food waste and fruit and vegetable peelings?

9 SHARING IS CARING: GIVE TO HELP

When you put your shopping away, rotate the food in your fridge and cupboard so that the older food comes forward and the most recent shopping – which will keep the longest – goes to the back. But keep an eye on the use-by and best-before dates – some of the new food you have bought may need to be eaten quickly.

SAVE FOOD

Global Initiative on Food Loss and Waste Reduction

Food and Agriculture Organization
of the United Nations (FAO)
Viale delle Terme di Caracalla
00153 Rome, Italy

www.fao.org/save-food
Save-Food@fao.org



03/03/2017
17/03/2017

DECIPHERING DATES ON PRODUCTS



Food date labels have little to do with safety and are only loosely related to quality. Many foods will still be good to eat well after those dates.

Here's how to sort out just what those dates mean:

BEST IF USED BY / BEST BEFORE

These dates refer to peak quality or freshness. They do not mean the food is spoiled or unsafe. Food with these dates should be safe to eat after the date has passed.

SELL BY

Ignore these dates as they are meant for store staff. They actually build in quality so that if the food is sold by that date, you will have top-quality shelf life once it's home.

FREEZE BY

One way to extend the life of food beyond its date is to freeze it. It's like pushing the pause button on your food.

BEWARE THE DANGER ZONE

The main criterion for evaluating food safety is the amount of time food spends in the temperature "danger zone" (40 - 120° F). Food left in a hot car for too long could be unsafe even before the date on the package. Also, be sure your fridge is kept below 40° F.

USE YOUR EYES AND NOSE

For the most part, you can trust your senses to know when food has gone bad. The products to be careful with are those that pregnant women are told to avoid.

SAVETHEFOOD.COM

For more tips, visit SaveTheFood.com.

From Waste Free Kitchen Handbook by Dana Gunders, 2015.
Used with permission from Chronicle Books, San Francisco.



THE REFRIGERATOR DEMYSTIFIED

40% of food in the U.S. is never eaten. Stocking your fridge with these tips will help your food stay fresh the longest.

1 TEMPERATURE

40°F or below to help food last longer.

2 HUMIDITY DRAWERS

The levers on crisper drawers change humidity. Set one to high and one to low.

3 THE UPPER SHELVES

Warmer. Store leftovers and drinks.

4 DOOR

Warmest! No milk or eggs here, best for butter, condiments, and drinks.

5 HIGH-HUMIDITY

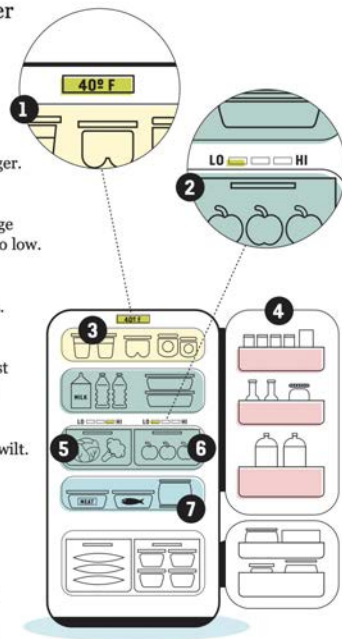
Most veggies, especially those that wilt.

6 LOW-HUMIDITY

Fruits, along with veggies that may break down and rot.

7 LOWER SHELF

Meats and fish are better off at the bottom—it's usually the coldest and reduces risk of contamination.



SAVETHEFOOD.COM

For more tips, visit SaveTheFood.com.

From Waste Free Kitchen Handbook by Dana Gunders, 2015.
Used with permission from Chronicle Books, San Francisco.



grants & resources

grants

carton council grant

\$1,000 - \$5,000 awards

- nationwide
- public + private schools
- only in areas that permit milk and juice carton recycling

application process:

1. check if cartons are accepted in your area: <https://www.recyclecartons.com>
2. email Debbi Dodson at ddodson@san.rr.com



grants

farm to ECE implementation grant

\$75,000 - \$100,000 awards

- national
- state agencies may apply
- support early child care

for more information:

Emia Oppenheim, PhD, RD, LD

emia@asphn.org

deadline: august 25



Interested in promoting healthy habits at a young age, supporting local economies, and addressing equity in your state?

Consider an exciting new farm to early care and education (ECE) opportunity: ASPHN 2020-21 Farm to ECE Implementation Grant (FIG)



- ✓ Strengthen and build diverse, multi-organizational state farm to ECE coalitions
- ✓ Network and access other states and experts working on farm to ECE
- ✓ Identify policy, systems, practices and environment changes to support farm to ECE
- ✓ Help sustain local food systems in your state
- ✓ Implement robust, comprehensive state-wide farm to ECE
- ✓ Help farm to ECE stakeholders respond to COVID-19 challenges and rebuilding after the pandemic to ensure long-term sustainability.

resources

- **CDE Tuesdays @2** | [Q+A Session](#)
 - Aug. 11, 1 p.m. PST
- **Healthy Schools Campaign** | [Change for Good Town Hall](#)
 - Aug. 13, 1 p.m. ET

EQUIPMENT TIPS FOR SERVING MEALS IN THE CLASSROOM

A GUIDE TO SOCIALLY DISTANT MEAL SERVICE IN SY20-21

As schools plan for the 2020-21 school year, it is anticipated that students will consume more meals in classrooms while also practicing social distancing. This resource was created to offer guidance as schools consider how to handle meal delivery, whether to the classroom or to other areas on campus. It also offers suggestions as to what equipment may be needed.

Before implementing a meals in the classroom delivery model, it can help to survey school stakeholders such as teachers and custodial staff to find out what they would need to make this system work. It would also be helpful to gather feedback from students about what they would like to see on the menu. In this current situation, gathering feedback may be via email, using social media to survey students, or setting up a virtual call.

GETTING STARTED - Determine what equipment you may need. [Equipment list for meal service SY 20-21](#) can help get you started.



Transport: of food from the cafeteria to the classroom: rolling coolers, thermal bags, bins for food storage, and travel carts.

Classroom: items needed include placemats for each desk, separate trashcans for classroom trash, and cleaning supplies for students/teachers.

Tracking: train staff (teachers) to accurately count/claim students. A Point of Sales (POS) system can be used to track participants for reimbursement by scanning student IDs, or using student rosters.

MEAL SERVICE OPTIONS FOR SCHOOL YEAR 20-21

This resource reflects nationwide waivers and guidance available as of 7/15/2020. This document will continue to be updated as new guidance comes out.

In addition to reviewing possible school schedule models, this resource includes:

- [Possible Meal Service Models](#)
- [Limitations and Considerations for Possible Meal Service Models](#)
- [Child Nutrition Program Waivers Available for School Year 2020-2021](#)
- [Waivers Not Currently Available to Support Child Nutrition Programs](#)
- [Potential Challenges Under Current Waivers](#)

Possible School Schedule Models

Before discussing meal service models, it is important to first understand the context in which those meals might be served. In reviewing various plans for school schedules and operations in the fall, several potential models have emerged for districts to consider:

100% Distance Learning	All students learn remotely full-time.
Grade-Level Return	Younger students return to school while older students continue distance learning, or vice versa.
Targeted Return	Certain students return to school (e.g. students with IEPs, English language learners, children of essential workers, etc.) while others learn remotely.
Hybrid Learning	Groups return to school for in-class learning part of the time and then switch off with distance learners.
Alternating Schedule	This could be every other day or week, mornings vs. afternoons, or M/W/F one week with T/Th the next.
100% In-Class Learning	All students return to school full-time with enhanced cleaning and distancing protocols.

Each model offers pros and cons and requires additional considerations. For example, in-class learning may come with added costs, especially in crowded school buildings. These districts may also want to be prepared to adopt another model should an outbreak occur within a school or cases in the community surge. Alternating schedules give more students an opportunity for in-person learning while reducing the number of students in school buildings or riding school buses at any one time, but families must navigate a variable schedule. For a targeted return, how schools prioritize who returns to in-class learning may be based on equity considerations or other risk factors, or it could be based on household needs and preferences.

In all cases, district leaders must consult state and local education and health guidelines to determine what is allowable in their area under current conditions. Additionally, they must consult critical stakeholders within the district, including teachers, parents, the school nutrition director, business and operations officials, including those overseeing transportation and custodial staff, and community partners, such as those who provide afterschool programming or care for children of essential workers.

COVID-19 brief

- Academy of Nutrition & Dietetics
- Center for Ecoliteracy

Issue Brief

COVID-19 School Reopening: Supporting School Meals and Students' Health in School Year 2020-2021

July 2020



Prepared by:

 Academy of Nutrition
and Dietetics

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SY 20-21 Professional Development / Trainings / Back-to-School Training Series - Available Now!

Back-to-School Training Series - Available Now!**Lesson 1: Safety during COVID-19**

15 minutes Lesson Notes Resources: Presentation Slides K-12 Readiness and Planning Tool Lea...

**Lesson 1: Quiz**

Test your knowledge and take this quiz before moving on to the next lesson!

**Lesson 2: Meal Service during COVID-19**

20 minutes Lesson Notes Resources: Presentation Slides Bulk Produce Calculator Food Safety ...

**Lesson 2: Quiz**

Test your knowledge and take this quiz before moving on to the next lesson!

**Lesson 3: Meal Patterns + OVS**

30 minutes Lesson Notes Resources: Presentation Slides Menu Production Record, Blank NSLP &...

**Lesson 3: Quiz**

Test your knowledge and take this quiz before moving on to the next lesson!

**Lesson 4: Food Safety**

45 minutes Lesson Notes Resources: Presentation Slides HACCP Plan Addendum for COVID-19 HAC...

**Lesson 4: Quiz**

Test your knowledge and take this quiz before moving on to the next lesson!

**Lesson 5: Kitchen Math**

Time to complete: 20 minutes Lesson Notes Resources: Presentation Slides Culinary Basics at ...

**Lesson 5: Quiz**

Test your knowledge and take this quiz before moving on to the next lesson!

**Course Creators**

Original content for the Back-to-School series was created, developed, and translated by the following school nutrition professionals:

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**Agenda & Sign-in Sheet**

for
 SY 20-21
 Back-to-School Training
 Includes all Learning Codes!

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SY 20-21 Back-to-School Training

[◀ Volver](#)

Lección 13 of 16

[Siguiente ▶](#)**Lección 7: Derechos civiles**

Tiempo previsto: 10 minutos

Recursos: Diapositivas

- "And Justice for All" Poster
- Civil Rights Complaint Policy & Procedure
- Diapositivas, 4x4
- Medical Statement for Special Diets
- Nondiscrimination Statement
- Public Media Release for CEP
- Public Media Release for Provision 2

Instructor

Paloma Perez Bertrand
 Nutrióloga multicultural

Paloma Perez Bertrand, MPA, es exdirectora de nutrición escolar, aboga por la reducción de la inseguridad alimentaria en las comunidades y desempeña el papel de Nutrióloga multicultural en LunchAssist. Durante los últimos 8 años, ha desarrollado varias funciones dentro de los programas de nutrición infantil, incluyendo su trabajo en los sectores no lucrativos, proporcionando asistencia, apoyo y asesoría a escuelas y agencias comunitarias para que todos los niños tengan acceso a alimentos nutritivos a

leadership

conquer your to-do list

1. write out a comprehensive “to-do” list
2. define how you measure “importance”
3. define how you measure “urgency”
4. organize your tasks on a matrix



important, but
not time sensitive

Schedule these!

important
+ urgent

Tackle head-on!

less important, +
not time sensitive

*Close these out
quickly.*

urgent,
but less
important

*Enlist the help
of others.*

discussion