

# FOOD SERVICE

## Introduction

USD 439 believes it is important to ensure all children have access to school meals, regardless of the learning environment. For the health and wellbeing of students, continuation and adaptation of meal service in some form will remain a priority.

## In-Person, Hybrid and Online Learning Environments

Regardless of the learning model, in person, online or hybrid, USD 439 will continue to serve breakfast and lunch to all enrolled students at typical meal costs.

Due to safety concerns, visitors will not be allowed to eat in the building. If a parent wishes to bring their own and have their student join them in a designated area outside, then they may do so.

## Free and Reduced Meal Applications

Families are encouraged to apply for free or reduced meals. Applications are available both on the food service website and in school offices.

## On-Site Meal Service

- All students will wash their hands in their classrooms prior to coming to the serving line.
- Hand sanitizer will be available prior to entering the kitchen.
- An adult will be at the doorway of the serving area to help with traffic flow, ensure 6-foot distancing, and monitor students.
- Lunch schedule has been adapted to allow for fewer students in the serving area at one time.
- Proper dishwashing (per Kansas health code) is effective in killing viruses and bacteria. However, due to social distancing some grades will use disposable serving trays.
- Sneeze guards will be used on serving lines and cashier station. Serve single-use condiments.
- All breakfast will be grab-n-go to classrooms.
- Students will not be self-serving items.
  - Lunchroom staff will hand out milk to limit touching of milk.
  - Condiments will be served to the students rather than grab and go.

- We will utilize a variety of spaces around the school to allow students more space while consuming meals/snacks.
- Pre-K and Kindergarten along with 3rd and 4th grade students will eat in their classroom.
- Jr. high and high school students will get their lunches and return to eat in the secondary commons area and/or old gym. Proper cleaning and disinfecting, as well as refuse collection will be ensured.
- Secondary lunch will be divided into three lunch sessions instead of two.
- Lunch tables will be marked to allow for social distancing.
- Seats will be assigned to help with contact tracing.
- Tables/seating will be disinfected between serving periods.
- A separate location will be provided for high risk students upon request.

## **Food Bar**

Salad Bar will not be available, at least through the first semester.

There will not be a shared milk table this school year. High school and junior high students will be served in the kitchen line and carry their food to the secondary building. Therefore, high school students wishing to get seconds will need to ask at the time they are served.

## **Food and Personnel Safety for all Learning Environments**

USD 439 will follow all county health department guidance, the Kansas Food Code and Hazard Analysis Critical Control Points (HACCP) Plan, and the district plan.