



Office of Health and Nutrition Services

Town Hall

July 1, 2020

Please hold off on questions

- We have shut down the chat box and will open once the presentation is complete. Thanks!
- Reminder, State of Michigan staff are on layoff status 1 day per week (either Friday or Monday) and we are unable to do any work on that day (email, phone calls, text messages). Response times will be delayed! We will get to you as soon as possible.

Town Halls

- PowerPoints will be posted at:
 - [Office of Health and Nutrition Services Town Hall Meetings](#) webpage
- Q & A will be updated weekly and posted at:
 - [MDE COVID-19 Health and Nutrition Services Resources](#) webpage
- Next: July 15 and 29

Child Care Relief Fund Grants

- The Office of Childcare and Development is accepting [applications for the May Child Care Relief Fund grants](#)
- 4,572 applications received so far, there is still time to apply
- The goal of the grant is to help providers who are in need of financial assistance to reopen
- The last day to apply is Monday, July 6, 2020
- Apply at www.michigan.gov/childcare

Office of Great Start

- Seeking for feedback on its quality rating and improvement system
- Your voice matters! Please give your input here <https://bit.ly/36Itomy>
- This survey is open until July 13, 2020

New Executive Order

- Schools must develop 3 plans, one for each reopening stage:
 1. Stages 1-3
 - Schools are not open for in-person instruction
 - Schools are required to enact food distribution programs
 2. Stage 4
 - Schools are open for in-person instruction with stringent safety protocols
 3. Stage 5
 - Schools are open for in-person instruction with moderate safety protocols

Stage 1-3, A Closer Look....

- Ensure
 - Ensure a plan for nutrition services and student meals is in place and provide a list of alternative meal options to families.
- Solidify
 - Solidify food service processes, device distribution, delivery sites, and communication plans as necessary.

Stage 4, A Closer Look....

- **Required**

- Face coverings must be worn by all except during meals

- **Strongly Recommended**

- Scheduled hand washing every 2-3 hours
- Everyone stays 6 feet apart (including hallways)
- Staggered schedules if space is an issue
 - Potentially with safe community locations identified for children whose parents cannot be home
- Classrooms or outdoor areas should be used for students to eat meals at school, if distancing guidelines cannot be met
- If cafeterias must be used, mealtimes should be staggered to create seating arrangements with six feet of distance between students
 - Serving and cafeteria staff should use barrier protection including gloves, face shields, and surgical masks
 - Students, teachers, and food service staff should wash hands before and after every meal
- If possible, school-supplied meals should be delivered to classrooms with disposable utensils
- Utilize buses to provide food service and delivery of instructional materials (no in person instruction)

Stage 5, A Closer Look....

- **Required**

- Face coverings must be worn by all except during meals
- Serving and cafeteria staff should use barrier protection including gloves, face shields, and surgical masks
- Students, teachers, and cafeteria staff wash hands before and after every meal

- **Strongly Recommended**

- Scheduled hand washing every 2-3 hours
- Maintain 6 feet distance from others
- If possible, classrooms should be used for eating in place, taking into consideration food allergies
- If cafeterias need to be used, mealtimes should be staggered to create seating arrangements with six feet of distance between students
- If possible, school-supplied meals should be delivered to classrooms with disposable utensils

Relevant USDA Waivers

Approved and Effective

- Non-Congregate Feeding in Child Nutrition Programs
- Meal Service Time Flexibility (outside the 10 a.m. to 2 p.m. window)
- Parent/Guardian Meal Pick Up for Children
 - All expire June 30, 2021
 - Covers NSLP, SBP, CACFP
- Offer vs Serve Flexibility for Senior High Schools
 - Expires June 30, 2021
 - Covers NSLP

NOT Yet Approved

- Potable Water Requirement
- FFVP Flexibilities
- After School Flexibilities
- Area Eligibility

Approved – More Guidance to Come

- Meal Pattern Flexibilities
 - Expires June 30, 2021
 - Covers NSLP, SBP, CACFP

Meal Service Options

For Students Onsite

- Classroom vs. Hallway vs. Cafeteria
- Pre-order where possible
- Stagger meal periods to minimize congregation of students
- Discontinue self-service bars and share tables
- Increase trash collection locations
- Keeping students with food allergies safe
 - Create a plan for each student based on their food allergies.
 - The person who is supervising meal service should be trained in food allergies and choking prevention.
 - Avoid cross contamination on classroom surfaces.
 - Do not discriminate against students who have allergies

For Students Offsite

- Continue to operate NSLP, SBP, and CACFP, not UCS SFSP.
- Complete meals must be provided
- Multiple days of meals may be provided at one time
- Weekend meals are only allowed for approved At Risk After School (CACFP) sponsors
- Parents/guardians may pick up complete meals
- Complete meals may be delivered by bus routes

Counting and Claiming

- Without an area eligibility waiver, everyone will maintain their “traditional NSLP” counting and claiming method:
 - CEP schools/districts will continue to serve all children for free no matter what service model is chosen
 - Free/Reduced/Paid counting and claiming districts will continue to count all meals at the free/reduced/paid rates no matter what service model is chosen.

Recommended Safety Precautions

- If cards are used, they need to be cleaned daily and handled by cashier with gloves and returned in a sanitary way back to teacher.
- If using a keypad, hand sanitizer should be available for students prior to entering their code.
- May use roster in laminated sheets, cashier scans student name as they come through the line.
- Mark floor with signage to space students in line and direct traffic flow through cafeteria and/or hallway.
- Limit sharing of utensils, tools and equipment by staff members.
- Avoid student self-service stations and salad bars.
- Common table for condiments and cutlery is discouraged.
- Share tables should not be used.
- Use disposable utensils and dishes for student use.
- Encourage use of individually wrapped food items as feasible and available.
- Create written procedures for new processes and update HACCP Plan for each building.
- Promote online free/reduced applications and direct deposits into meal accounts.

Menu Considerations

- Write menus that are sustainable within the supply chain.
- Allow menu choices to keep up participation, but limit options to simplify food preparation.
- Pre-packaged, grab and go or bagged meals may help to speed up serving.
- Portability of menu items—including spilling.
- Consider a hot meal and a cold sack lunch option.
- Offer a 'sides' bag with fruit and milk ready to go and a hot vegetable on the line.
- Keep emergency menu on hand for unanticipated shut down.
- Minimize self-service options by serving food directly to students.
- Your food distributor or consortia may have a sample menu cycle available.
- Cost out the menu to make sure it is feasible to maintain.
- Expect higher menu cost with additional packaging needed.
- Pre-Ordered meals through web-based system, so kids or parents could order and then come to cafeteria for pick up.

Financial Considerations

- Increased food cost due to individually wrapped items and packaging.
- Increased cost for additional equipment needed to meet service model (transport carts, spill clean up kits, mobile POS, etc.)
- Decreased participation and revenue is likely.
- Increased labor costs due to higher staffing needs (lower meals per labor hour).
- Consider working with other directors for consolidating purchases and maximizing consortia membership.
- Maximize use of entitlement for high price/center of plate items – do not leave entitlement on the table!
- Consider limiting a la carte menu and maximizing online payments for safety and efficiency purposes.
- Consolidate meal deliveries with distribution of educational materials for shared transportation costs.
- Explore Community Eligibility Provision

So Now What?

- Decide how to serve meals
- Decide where to eat meals
- Communicate, Communicate, Communicate!
 - Parents/families/students
 - Administration
 - Consortia partners
 - Each other!



WHAT QUESTIONS DO YOU HAVE?

**Please enter
your
questions in
the chat box.**