TIPS FOR KEEPING SCHOOL LUNCH HEROES SAFE

Extraordinary times call for extraordinary measures. During the COVID-19 pandemic, school nutrition staff should continue to follow all existing food safety policies and SOPs, while taking additional precautions to keep staff members healthy and safe. ALWAYS CHECK WITH STATE/LOCAL HEALTH DEPARTMENT FOR LATEST GUIDELINES.

BE A HYGIENE SUPER STAR

- Hand-cleaning stations should be widely available and frequently used: Staff should wash their hands with soap and warm water for at least 20 seconds as often as possible, or use hand sanitizer that is greater than 60% alcohol.
- Staff should wash their hands thoroughly before touching food, after touching their faces, as well as after eating or using the restroom.
- All surfaces should be wiped down frequently with EPA-approved disinfectants.
- When unloading deliveries, staff should discard as much of the outer packaging as possible. Wash hands after handling deliveries.
- Staff should make every effort not to touch their faces for any reason, but especially after handling food, touching un-sanitized surfaces, or coming into contact with other people.

GEAR UP

- All staff should wear gloves and disposable aprons at all times, particularly when handling/delivering food.
- If disposable or DIY face masks are worn, proper procedures must be followed for putting on, wearing, taking off and disposing of them. Check with STATE/LOCAL HEALTH DEPARTMENT on procedures. WHO has downloadable posters at https://bit.ly/2UrUv0w.

KEEP A SAFE DISTANCE — STAY 6 FEET APART

- Staff should make every effort not to touch one another for any reason, including greetings (no handshakes, high-fives, elbow bumps, or group selfies).
- In kitchens and other food prep areas, maintain a minimum of 6 feet between individuals, preferably at different tables or workstations.
- Staff should maintain a distance of 6 feet from families when delivering food and minimize time spent talking during deliveries.
  - Ask families how many meals they need, put packages on cart or table and then step away.
  - Social interactions among individuals should be limited to less than 5 minutes (conversations, hand-offs, etc.).

STAY HOME TO SAVE LIVES

- If a staff member is ill for any reason, they should not be present. If they become ill, they should leave the premises immediately. This includes fever, aches, coughing, GI issues, sore throat, or other cold/flu symptoms.
- If temperature scans are implemented, they should be done by trained personnel using proper equipment. Sick people should not come to work/volunteer, and anyone who feels sick should go home.
- If a staff member has been in direct contact with a known COVID-19 case, they should be self-quarantined at home for 14 days.

These recommendations may not be comprehensive and they will continue to change. They were drafted in consultation with RDs, DTRs, school food professionals, public health experts and infectious disease clinicians by Dayle Hayes, MS, RD, and Jeanne Reilly, NDTR, SNS of School Meals That Rock. This information is current as of 3/30/2020.