

## Nutritional Services update 8/10/2020

Nutritional Services in cooperation with transportation and security will continue to serve meals through August 30<sup>th</sup> under the nationwide area eligibility waiver from the USDA. Special accommodations will be made for any families that request additional support until school begins on September 8th. Please contact Rhonda Ketner, [rketner@sbschools.net](mailto:rketner@sbschools.net) or 802-652-7160 for questions/assistance.

The U.S. Department of Agriculture has extended its waivers on meal pattern flexibility, congregate meals, meal times, and parent and guardian meal pickup through June 30, 2021. This will allow us to continue to operate smoothly in the event of another school closure as well as serve meals in nontraditional areas, such as the classroom.

The USDA has also introduced a new waiver that allows nutrition programs to not use “offer versus serve” in high schools, citing that the practice would be hard to execute if schools were serving meals in classrooms and trying to maintain social distancing measures.

Based on guidance from the USDA and VT AOE and in an effort to limit touch points, the following changes in meal service will occur.

- Meals will be unitized and packaged in recyclable, covered, meal trays or containers. This will allow for easy service in or outside of the cafeteria.
- Meals will be available via bus delivery to all students on the days they are engaged in remote learning. These meals will need to be ordered in advance, via an online ordering survey that will be sent to parents on a weekly basis.
- There will be two menus for each school, an onsite and a remote menu. At the beginning of the year all meals being delivered by bus to remote learners will be cold lunches. As the year progresses and we get used to the new “normal” we will expand those offerings.
- Breakfast will be served in the classroom, there will be at least 2 options daily.
- Silverware will be prepackaged with napkins.
- Condiments will be served in individualized portions.
- The Point of sales system will be touchless.
- Share tables will be eliminated.
- Salad bars and self-service stations will be closed.
- Cashiers will not be handling cash during meal service. No payments will be processed at the registers.
- The HACCP plan (Hazardous Area Critical Control Point) is being reviewed and any new procedures specific to the pandemic and increased sanitation will be added in a separate COVID specific addendum.
- All staff will receive the required enhanced food safety and sanitation training prior to the first day of service.

