

Department/ School Covid 19 Plan

Department: Food Service – Green Plan

Meal Service

- Meals prepared in safe environment
- Meals will be packaged in a container with lid served with plastic utensils as students go through lines with appropriate distancing.
- Additional servers at each line to help with flow of students
- Limited menu to expedite service in line.
- Seating with adequate distance.
- Eliminate touch points for students on serving lines
- Serving lines will be cleaned between serving periods
- No Food Rescue tables allowed

Personal Protection Equipment

- Staff will wear protective face coverings as much as reasonably possible throughout the day
- Delivery drivers will be asked to wear face coverings when entering areas where students and staff are located.
- Protective face coverings will be available for staff.
- Staff will wash hands before reporting to work station.
- Latex gloves will be worn by all kitchen staff and changed for each new task that is started.

Social Distancing:

- Distancing of staff at work stations will be planned

- Students will maintain a social distance in serving lines
- Distancing will be in place for staff meetings

COVID-19 Screening

- Staff will take a health screening questionnaire before reporting to work each day.
- Staff will be asked to report if they have been exposed to the virus and/or, have had symptoms of the virus.
- Staff member will take the temperature each day.

Cleaning/Disinfecting

- Kitchens and serving areas will be cleaned daily by trained staff.
- High touch points such as light switches and faucet handles will be clean through the work day.
- Staff will use approved COVID cleaning supplies to disinfect.
- Equipment will be wiped down after each use.
- Serving areas will be cleaned between each meal service.
- Staff will be identifying practices that reduce student touching of common surfaces.
- Breakfast and Lunch will consist of a meal prepared in a safe environment and packed in a bag/container for students.

Professional Development

- Staff will be trained on attendance procedures for calling off
- Staff will be trained on screening themselves for Corona virus symptoms/exposure.

- Staff will reinforce accepted personal hygiene practices developed by the CDC and local health department.
- Posters reinforcing Covid hygiene practices will be displayed in prominent areas for staff
- Families First Coronavirus Response Act posters will be displayed in staff workrooms
- Staff will be advised as to how to reduce student touching of common surfaces in their assigned areas
- Covid 19 exposure and positive case reporting.

Department/ School Covid 19 Plan

Department: Food Service – [Yellow Plan](#)

Meal Service

- Package meal service on day/s students are in buildings
- Meals prepared in safe environment
- Mark spacing lines on floor to enter and exit serving lines, path flows.
- Cafeteria seating with adequate distance.
- Eliminate touch points for students on serving lines
- Conduct cleaning of cafeteria serving lines between meal service
- Remote learning day/s would be meal packaging for pick up at approved sites with approved waivers from USDA and IDOE for service.
- No Food Rescue tables allowed

Personal Protection Equipment

- Staff will wear protective face coverings as much as reasonably possible throughout the day
- Delivery drivers will be asked to wear face coverings when entering areas where students and staff are located.
- Protective face coverings will be available for staff.
- Kitchen staff, cashiers and servers will wear protective face covering
- Staff will wash hands before reporting to work station.
- Latex gloves will be worn by all kitchen staff and changed for each new task that is started.

Social Distancing:

- Distancing of staff at work stations will be planned
- Students will maintain a social distance in serving lines
- Distancing will be in place for staff meetings

COVID-19 Screening

- Staff will take a health screening questionnaire before reporting to work each day. Temperature will be taken.
- Staff will be asked to report if they have been exposed to the virus and/or, have had symptoms of the virus.
- Staff member will take the temperature each day.

Cleaning/Disinfecting

- Kitchens and serving areas will be cleaned daily by trained staff.
- High touch points such as light switches and faucet handles will be clean through the work day.
- Staff will use approved COVID cleaning supplies to disinfect.
- Equipment will be wiped down after each use.
- Serving areas will be cleaned between each meal service.
- Staff will be identifying practices that reduce student touching of common surfaces.
- Breakfast and Lunch will consist of a meal prepared in a safe environment and packed in a bag/container for students.

Professional Development

- Staff will be trained on attendance procedures for calling off
- Staff will be trained on screening themselves for Corona virus symptoms/exposure.
- Staff will reinforce accepted personal hygiene practices developed by the CDC and local health department.

- Posters reinforcing Covid hygiene practices will be displayed in prominent areas for staff
- Families First Coronavirus Response Act posters will be displayed in staff workrooms
- Staff will be advised as to how to reduce student touching of common surfaces in their assigned areas
- Covid 19 exposure and positive case reporting.

Department/ School Covid 19 Plan

Return to your immediate Superior

Department: Food Service – Red Plan – Remote learning

Meal Service

- Drive up Service – Approved sites will be posted along with information for the public.
- All meals will be package in a safe environment.
- Staff will observe social distancing guidelines for meal assembly.
- Meals will be bagged and delivered to approved sites for pick up
- Gloves and face coverings will be worn and social distancing will be in place

Personal Protection Equipment

- Staff will wear protective face coverings as much as reasonably possible throughout the day
- Delivery drivers will be asked to wear face coverings when entering areas were students and staff are located.
- Protective face coverings will be available for staff.
- Kitchen staff, cashiers and servers will wear protective face covering
- Staff will wash hands before reporting to work station.
- Latex gloves will be worn by all kitchen staff and changed for each new task that is started.

Social Distancing:

- Distancing of staff at work stations will be planned

COVID-19 Screening

- Staff will take a health screening questionnaire before reporting to work each day.
- Staff will be asked to report if they have been exposed to the virus and/or, have had symptoms of the virus.
- Staff member will take the temperature each day.

Cleaning/Disinfecting

- Kitchen, dish room and prep areas will be cleaned daily by trained staff.
- High touch points such as light switches, cooler/freezer handles and faucet handles will be clean through the work day.
- Staff will use approved COVID cleaning supplies to disinfect.

Professional Development

- Staff will be trained on attendance procedures for calling off
- Staff will be trained on screening themselves for Corona virus symptoms/exposure.
- Staff will reinforce accepted personal hygiene practices developed by the CDC and local health department.
- Posters reinforcing Covid hygiene practices will be displayed in prominent areas for staff
- Families First Coronavirus Response Act posters will be displayed in staff workrooms
- Covid 19 exposure and positive case reporting.