

Georgia's K-12 Restart Working Group: School Meals

Georgia's K-12 Restart: School Meals Working Group members:

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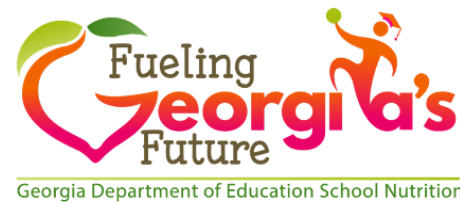
Atlanta Community Food Bank

Leveraging their expertise and experience, members of Georgia's K-12 Restart Working Group have developed this document to provide guidance around three meal service models:

- Traditional/Cafeteria
- Mobile
- Packed/Delivery

Districts have the flexibility and authority to adopt and implement the meal service model(s) that best meet their needs throughout the 2020-2021 school year.

The level of COVID-19 community spread will be determined by state and local public health officials.



**Regardless of service model being used, individual student dietary needs will be addressed based on student's IEP, 504, and/or Medical form.*



Schools may select any of the three meal service models, or a combination of models. Guidance is included for implementing each model in areas of substantial, minimal/moderate, or low/no spread of COVID-19.

Georgia's K-12 Restart Working Groups provide considerations, recommendations, and best practices to ensure a safe and successful 2020-2021 school year. This guidance is not mandated, or state required. Local school districts have the authority and flexibility to meet their individual needs and be responsive to their communities. Broader guidance for school districts is available at GaDOE.org/K12recovery.



Traditional/Cafeteria Meal Service

Traditional/Cafeteria Meal Service > School Nutrition Equipment

	District/School Considerations
	(School Closure- See Mobile and/or Packed Service)
	<ul style="list-style-type: none">▪ Serving Line(s)▪ Point of Sale (POS)▪ Barcode Scanners▪ Sanitizing Station▪ Kiosks▪ Food Transport Carts▪ Plexi-Glass Barriers
	<ul style="list-style-type: none">▪ Serving Line(s)▪ Point of Sale (POS)▪ Barcode Scanners▪ Sanitizing Station

Traditional/Cafeteria Meal Service > School Nutrition Personnel

	District/School Considerations
	(School Closure- See Mobile and/or Packed Service)
	<ul style="list-style-type: none"> ▪ Normal labor allocation based on Meals Per Labor Hour (MPLH) ▪ Additional staff may/will be required for kiosks or classroom delivery
	<ul style="list-style-type: none"> ▪ Normal labor allocation based on Meals Per Labor Hour (MPLH)

Traditional/Cafeteria Meal Service > Packaging & Supplies

	District/School Considerations
	(School Closure- See Mobile and/or Packed Service)
	<ul style="list-style-type: none"> ▪ Trays ▪ Wraps ▪ Coolers ▪ Warmers ▪ Containers for Shelf Stable Food ▪ PPE (Gloves, masks, hand sanitizer) PPE= Personal Protection Equipment
	<ul style="list-style-type: none"> ▪ Trays ▪ Wraps ▪ Coolers ▪ Warmers ▪ Containers for Shelf Stable Food ▪ PPE (Gloves, masks, hand sanitizer)

Traditional/Cafeteria Meal Service > Supplemental Support

	District/School Considerations
	(School Closure- See Mobile and/or Packed Service)
	<ul style="list-style-type: none"> ▪ Increased School Nutrition Staff ▪ Teachers, Paraprofessionals to assist in meal distribution ▪ School Administration ▪ Custodial Support
	<ul style="list-style-type: none"> ▪ Custodial Support

Traditional/Cafeteria Meal Service > Accountability for Meal Service

	District/School Considerations
	(School Closure- See Mobile and/or Packed Service)
	<ul style="list-style-type: none"> ▪ Cafe Point of Sale (POS) ▪ Sale by Homeroom ▪ Meal Card Scan ▪ Mobile Ordering ▪ Rosters ▪ Mobile POS (iPads, Tablets)
	<ul style="list-style-type: none"> ▪ Cafe Point of Sale (POS) ▪ Sale by Homeroom ▪ Meal Card Scan ▪ Mobile Ordering ▪ Rosters ▪ Mobile POS (iPads, Tablets)

Traditional/Cafeteria Meal Service > USDA Waivers

	District/School Considerations
	<ul style="list-style-type: none"> ▪ Meal Pattern Flexibility – Expires June 30, 2021 ▪ Parent Pick-Up – Expires June 30, 2021 ▪ Meal Service Times– Expires June 30, 2021 ▪ Non-congregate Meal Distribution– Expires June 30, 2021
	<ul style="list-style-type: none"> ▪ Meal Pattern Flexibility– Expires June 30, 2021 ▪ Meal Service Times– Expires June 30, 2021 ▪ Non-congregate Meal Distribution – Expires June 30, 2021
	<ul style="list-style-type: none"> ▪ Meal Pattern Flexibility– Expires June 30, 2021 ▪ Meal Service Times– Expires June 30, 2021 ▪ Non-congregate Meal Distribution – Expires June 30, 2021

Traditional/Cafeteria Meal Service > HACCP: Hazardous Analysis Critical Control Points

	District/School Considerations
	(School Closure- See Mobile and/or Packed Service)
	<ul style="list-style-type: none"> ▪ Holding Hot and Cold Potentially Hazardous Foods ▪ Time as a Public Health Control ▪ Standard Operating Procedures ▪ Non TCS vs TCS Foods TCS: Temperature Control for Safety ▪ Personal Hygiene/Employee Health Policy

	<ul style="list-style-type: none"> ▪ Holding Hot and Cold Potentially Hazardous Foods ▪ Time as a Public Health Control ▪ Standard Operating Procedures ▪ Non TCS vs TCS Foods ▪ Personal Hygiene/ Employee Health Policy
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Traditional/Cafeteria Meal Service > Additional Considerations

	District/School Considerations
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	(School Closure- See Mobile and/or Packed Service)
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	<ul style="list-style-type: none"> ▪ Increased labor costs due to additional staff and additional hours ▪ Determine whether there is administrative support to deliver meals to the classroom ▪ Measures to keep staff safe ▪ Consider how to incorporate a la carte sales ▪ Train staff on new procedures ▪ Simplify menus to accommodate meal service model ▪ Provide staff with detailed production assignments to include social distancing requirements in the kitchen ▪ Consider how to accomplish breakfast meal service if students are not permitted to go to the café first ▪ Encourage online payments ▪ Encourage online meal applications submissions ▪ Breakfast After the Bell/Second Chance Breakfast
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	<ul style="list-style-type: none"> ▪ Increased labor costs due to additional staff and additional hours ▪ Determine whether there is administrative support to deliver meals to the classroom ▪ Measures to keep staff safe ▪ Consider how to incorporate a la carte sales ▪ Training staff on new procedures ▪ Simplify menus to accommodate meal service model ▪ Provide staff with detailed production assignments to include social distancing requirements in the kitchen ▪ Field Trips: Will meals be provided?
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Mobile Service

Mobile Service > School Nutrition Equipment

	District/School Considerations
	<ul style="list-style-type: none"> Buses/Vans/Cars for Distribution Heavy Duty Carts Sealing Machine
	<ul style="list-style-type: none"> Buses/Vans/Cars for Distribution Heavy Duty Carts Sealing Machine Plexi-Glass Barriers
	<ul style="list-style-type: none"> Mobile Carts for Classroom Delivery Heavy Duty Carts Mobile Serving Lines Plexi-Glass Barriers

Mobile Service > School Nutrition Personnel

	District/School Considerations
	<ul style="list-style-type: none"> Increased labor to package meals and transport
	<ul style="list-style-type: none"> Increased labor to package meals and transport
	<ul style="list-style-type: none"> Normal to increased labor to transport meals to classroom

Mobile Service > Packaging & Supplies

	District/School Considerations
	<ul style="list-style-type: none"> ▪ Trays ▪ Wraps ▪ Coolers ▪ Warmers ▪ Containers for Shelf Stable Food ▪ PPE (Gloves, masks, hand sanitizer) PPE= Personal Protection Equipment ▪ Bags
	<ul style="list-style-type: none"> ▪ Trays ▪ Wraps ▪ Coolers ▪ Warmers ▪ Containers for Shelf Stable Food ▪ PPE (Gloves, masks, hand sanitizer) ▪ Bags
	<ul style="list-style-type: none"> ▪ Trays ▪ Wraps ▪ Coolers ▪ Warmers ▪ Containers for Shelf Stable Food ▪ PPE (Gloves, masks, hand sanitizer) ▪ Bags

Mobile Service > Supplemental Support

	District/School Considerations
	<ul style="list-style-type: none"> ▪ Increased School Nutrition Staff ▪ Volunteers to transport into community ▪ School Resource Officers (SRO) ▪ Transportation ▪ Faith-Based organizations/Non-Profit community members to distribute meals
	<ul style="list-style-type: none"> ▪ Increased School Nutrition Staff ▪ Volunteers to transport into community ▪ School Resource Officers (SRO) ▪ Transportation ▪ Faith-Based organizations/Non-Profit community members to distribute meals
	<ul style="list-style-type: none"> ▪ Teachers, Paraprofessionals to assist in meal distribution ▪ Administration

Mobile Service > Accountability for Meal Service

	District/School Considerations
	<ul style="list-style-type: none"> ▪ Cafe Point of Sale (POS) ▪ Sale by Homeroom ▪ Meal Card Scan ▪ Mobile Ordering ▪ Rosters ▪ Mobile POS (iPads, Tablets)
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Mobile Service > USDA Waivers

	District/School Considerations
	<ul style="list-style-type: none"> ▪ Parent Pick Up– Expires June 30, 2021 ▪ Non-congregate Feeding– Expires June 30, 2021 ▪ Meal Pattern Flexibility– Expires June 30, 2021 ▪ Area Eligibility Flexibility- Pending approval ▪ Unanticipated School Closure- Pending approval ▪ Meal Service Times– Expires June 30, 2021
	<ul style="list-style-type: none"> ▪ Meal Pattern Flexibility– Expires June 30, 2021 ▪ Meal Service Times– Expires June 30, 2021 ▪ Non-congregate Meal Distribution– Expires June 30, 2021 ▪ Unanticipated School Closure- Pending approval
	<ul style="list-style-type: none"> ▪ Meal Pattern Flexibility– Expires June 30, 2021



Mobile Service > HACCP: Hazardous Analysis Critical Control Points

	District/School Considerations
	<ul style="list-style-type: none"> ▪ Holding Hot and Cold Potentially Hazardous Foods ▪ Time as a Public Health Control ▪ Standard Operating Procedures ▪ Non TCS vs TCS Foods TCS: Temperature Control for Safety ▪ Personal Hygiene/ Employee Health Policy ▪ Transporting Food
	<ul style="list-style-type: none"> ▪ Holding Hot and Cold Potentially Hazardous Foods ▪ Time as a Public Health Control ▪ Standard Operating Procedures ▪ Non TCS vs TCS Foods ▪ Personal Hygiene/ Employee Health Policy ▪ Transporting Food
	<ul style="list-style-type: none"> ▪ Holding Hot and Cold Potentially Hazardous Foods ▪ Time as a Public Health Control ▪ Standard Operating Procedures ▪ Non TCS vs TCS Foods ▪ Personal Hygiene/ Employee Health Policy ▪ Transporting Food

Mobile Service > Additional Considerations

	District/School Considerations
	<ul style="list-style-type: none"> ▪ Will we have enough help to transport? ▪ Can we get the food that we need to transport? ▪ Increased labor/food cost ▪ How to keep employees safe?
	<ul style="list-style-type: none"> ▪ How do we maintain participation to break even? ▪ How do we promote school lunch over packed from home? ▪ Increased labor/food/supplies cost ▪ How to keep employees safe?
	<ul style="list-style-type: none"> ▪ How do we maintain participation to break even? ▪ How do we promote school lunch over packed from home? ▪ Increased labor/food/supplies cost ▪ How to keep employees safe?





Packed/Delivery Service

Packed/Delivery Service > School Nutrition Equipment

	District/School Considerations
	<ul style="list-style-type: none"> Insulated Bags/Boxes for food storage and service Sealing System with hot/cold bags Mobile POS system for meal pick up
	<ul style="list-style-type: none"> Insulated Bags/Boxes for food storage and service Sealing System with hot/cold bags Mobile Carts for transition to classrooms/Mobile POS
	<ul style="list-style-type: none"> Bags/Boxes for food storage and service Sealing System with hot/cold bags Mobile Carts for transition to classrooms/Mobile POS

Packed/Delivery Service > School Nutrition Personnel

	District/School Considerations
	<ul style="list-style-type: none"> Provide flexible hours/environments to accommodate employee needs, especially those at high risk Work with supplemental support to distribute meals Training provided to staff based on district approved waivers
	<ul style="list-style-type: none"> Provide flexible hours/environments to accommodate employee needs, especially those at high risk Stagger work hours to cover prep/service times Work with school-level administration to create time in schedule for proper sanitation between meal groups Training provided to staff based on district approved waivers
	<ul style="list-style-type: none"> Provide flexible hours/environments to accommodate employee needs, especially those at high risk Training provided to staff based on district approved waivers

Packed/Delivery Service > Packaging & Supplies

	District/School Considerations
	<ul style="list-style-type: none"> ▪ Time Temperature Controlled (TTC) packaging ▪ Funding to help cover cost of individually wrapped items ▪ PPE materials for staff (Gloves, masks, hand sanitizer) PPE: Personal Protection Equipment
	<ul style="list-style-type: none"> ▪ Time Temperature Controlled packaging ▪ Bags to send food home (t-shirt bags) ▪ Funding to help cover cost of individually wrapped items ▪ PPE materials for staff
	<ul style="list-style-type: none"> ▪ Time Temperature Controlled packaging ▪ Funding to help cover cost of individually wrapped items ▪ PPE materials for staff

Packed/Delivery Service > Supplemental Support

	District/School Considerations
	<ul style="list-style-type: none"> ▪ Transportation Department ▪ SROs at school-based sites (SRO: School Resource Officer) ▪ Faith-Based organizations/Non-Profit community members volunteering for packing/distribution ▪ Administration support with personnel ▪ Community outreach for needed supplies and communication
	<ul style="list-style-type: none"> ▪ Schedule conducive to food distribution ▪ Faith-Based organizations/Non-Profit community members volunteering for packing/distribution ▪ Administrative support with personnel and schedule961 ▪ Community outreach for needed supplies and communication
	<ul style="list-style-type: none"> ▪ Administrative support with personnel, schedule, and procedures ▪ Custodial support for clean-up in classrooms

Packed/Delivery Service > Accountability for Meal Service

	District/School Considerations
	<ul style="list-style-type: none"> ▪ Ideally SSO and claiming meal counts via Tally Sheets ▪ Mobile POS system for meal claiming ▪ Staff/volunteer training for meal claiming ▪ Plan for ensuring integrity of claiming procedures ▪ Communication SOP (SOP: Standard Operating Procedure) for ordering/canceling orders so food is not lost/wasted
	<ul style="list-style-type: none"> ▪ Mobile POS system for meal claiming ▪ Utilize non-contact options if possible, to claim student meals ▪ Sanitation procedures for pin-pad usage if non-contact options are not available ▪ Following district guidelines, if students are not going through serving line, utilize practices such as updated Coded Rosters to order and claim meals in absence of POS ▪ Plan for ensuring integrity of claiming procedures ▪ Communication SOP for ordering/canceling orders so food is not lost/wasted
	<ul style="list-style-type: none"> ▪ Utilize non-contact options if possible, to claim student meals ▪ Following district guidelines, if students are not going through serving line, utilize practices such as updated Coded Rosters to order and claim meals in absence of POS ▪ Communication SOP for ordering/canceling orders so food is not lost/wasted

Packed/Delivery Service > USDA Waivers

	District/School Considerations
	<ul style="list-style-type: none"> ▪ Meal Service Times– Expires June 30, 2021 ▪ Non-congregate Meal Distribution– Expires June 30, 2021 ▪ Meal Pattern Flexibility– Expires June 30, 2021 ▪ Parent Pickup– Expires June 30, 2021 ▪ Area Eligibility Flexibility – Pending approval ▪ Unanticipated School Closure- Pending approval
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Packed/Delivery Service > HACCP: Hazardous Analysis Critical Control Points

	District/School Considerations
	<ul style="list-style-type: none"> ▪ Employee Personal Hygiene ▪ Time as a Public Health Control ▪ Meal Heating/Cooling Instructions SOP (SOP: Standard Operating Procedure) ▪ Parent Pickup SOP ▪ Meal Counting/Claiming SOP ▪ Emergency Feeding SOP
	<ul style="list-style-type: none"> ▪ Employee Personal Hygiene ▪ Time as a Public Health Control ▪ Meal Heating/Cooling Instructions SOP (for flex schedule & distance learning students) ▪ Parent Pickup SOP ▪ Meal Counting/Claiming SOP ▪ Student Meal Ordering SOP (distance learning students) ▪ Emergency Feeding SOP
	<ul style="list-style-type: none"> ▪ Employee Personal Hygiene ▪ Time as a Public Health Control ▪ Meal Heating/Cooling Instructions SOP (distance learning students) ▪ Parent Pickup SOP ▪ Meal Counting/Claiming SOP ▪ Student Meal Ordering SOP (distance learning students) ▪ Emergency Feeding SOP

Packed/Delivery Service > Additional Considerations

	District/School Considerations
	<ul style="list-style-type: none"> Georgia Conditional Employee Document Update
	<ul style="list-style-type: none"> If food is sent home with students, what is preventing them from opening/sharing on bus? Will students be capable of physically managing up to 5 days' worth of meals during transportation? Switch to Time and Temperature Control (TTC) for service of food sent home There may be parents who are uncomfortable sending their child to school and elect to continue distant learning. A system will be needed making food available for these families to order and pick up curbside Georgia Conditional Employee Document Update Survey staff to gauge interest in helping in the event of school closure
	<ul style="list-style-type: none"> There may be parents who are uncomfortable sending their child to school and elect to continue distance learning. A system will be needed making food available for families to order and pick up curbside Georgia Conditional Employee Document Update Staff survey to gauge interest in helping in the event of school closure



Share on Social Media > #KeepGAFed

Use the hashtag **#KeepGAFed** on social media to share your efforts to keep Georgia's students and families fed during the COVID-19 crisis.



Food-based Learning

Food is more than just a basic need as it can also serve as a powerful education tool. Discussions surrounding food origin and cultural connections, food preparation, food safety, nutritional value of food, and manners and social graces related to food all directly align to learning standards across all academic areas.

Food-Based Learning resources identify easy access points for incorporating nutrition into cross-curricular areas, facilitating the collaboration between school nutrition professionals and educators. Classroom materials that align with menu promotions and meet education standards and are an excellent way to highlight the fact that School Nutrition Meals are part of the academic day. Students learn in both passive and active learning opportunities all while also enjoying school meals. Food-based learning demonstrates food and nutrition education opportunities that exist in the school community. Food-based learning provides coordinated support for student achievement.

[Food-based Learning Resources](#)

Resources

Georgia Department of Education's School Nutrition Program

- [Website](#)

Georgia Department of Education

- [COVID-19 K-12 Resource Website](#)

United States Department of Agriculture COVID-19 Resources:

- [General information](#)
- [School meal information](#)
- [Food and Nutrition Services Response to COVID-19](#)

Georgia Department of Public Health

- [Website](#)

School Nutrition Association

- [COVID-19 Resources](#)

CDC COVID-19 Guidance:

- [Considerations of Schools](#)

Institute of Child Nutrition

- [Website](#)

Children's Healthcare of Atlanta

- [Website](#)



GaDOE.org/K12recovery

