

Reopening Schools

Child Nutrition Services Plan



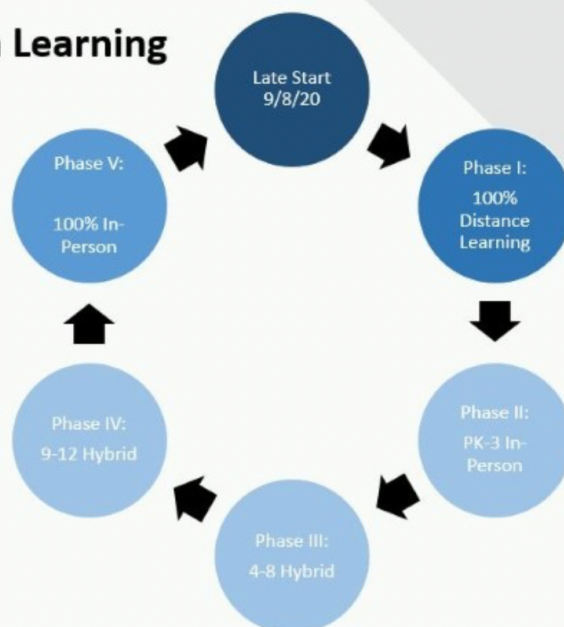
The COVID-19 pandemic is a national crisis that poses a serious health risk for everyone. With this in mind, we will be moving forward with a phased back-to-school plan for the 2020-2021 year. This will start on Tuesday, Sept. 8 with 100 percent distance learning or virtual learning for all students. In-person classes will start for students in pre-K through grade 3 only after the number of COVID-19 cases in our community decreases for 14 days in a row. This process will be repeated in phases for upper elementary, middle school and high school students. Our goal is to be back to 100 percent in-person learning when it is safe to do so.

The decision to reopen our school buildings for in-person classes will be based on data and science. We will work closely with public health officials before re-opening any of our school buildings. This process will not follow any predetermined timeline but will rather evolve based on the status of the pandemic in our community. Our response will balance the need to protect public health and provide a public education.

KCPS Recommendation for SY 2020-2021

GOAL: 100% In-Person Learning

Has Kansas City seen a consistent decline in COVID cases for 14 days? (Collaborate with KC Health Department)



Has Kansas City seen a consistent decline in COVID cases for 14 days? (Collaborate with KC Health Department)

Breakfast Model: Sack Breakfast in the Classroom

Sack Breakfast in the Classroom - Time and logistics will vary by school site

This plan drastically reduces student exposure to high touch areas and to large groups of other students.

Procedure:

- Café Manager will collect class rosters each Friday from the Secretary by 10 am for the following week.
- Café/ School/ LINC Staff will pick up breakfast wagons from cafeteria and deliver to the designated area. (Classroom Delivery will be the preferred method)
 - Teachers will retrieve breakfast wagon from designated area.
- Students will select their meal upon entry into the classroom.
- Teachers will denote meal participation on the approved DESE Meal Claim Form.
- Breakfast should last no more than 20 minutes.
- Trash receptacles will be available in all hallways for breakfast waste.
- Unopened, leftover food items will be returned to the Café for tracking and discard.
- DESE Meal Claim Forms and Wagons will be placed outside the classroom upon completion.

Cleaning Protocol:

- Kitchens are disinfected at the beginning and end of the day and sanitized throughout the day.
- At the end of breakfast, student desks/eating surfaces should be disinfected by students &/or Teachers.
- Classrooms will receive cleaning supplies/refills from custodial services.
- Building custodians will collect trash receptacles and perform



Additional Supplies/Expenses:

Face masks for all CNS staff, face shields for CNS staff interacting with students/non-CNS staff, packaged entrées, pre-packaged fruits, pre-packaged veggies, paper bags, IW condiments, IW napkin/silverware, additional disinfectant chemicals, mobile carts, equipment and significant more staff support to execute.

Training / Communication

A= School Administration, T = Teacher, S = Student, C= CNS Staff, J= Custodial Services

| | | | | |
|---|---|---|---|---|
| A | | | C | Café Manager will collect class rosters each Friday from the Secretary by 10 am for the following week. |
| | | | C | Wagons will be ready and prepared 10 minutes before the designated pick-up time. |
| | | | C | Wagons will hold enough sack meals for each student and one sack for the teacher. |
| | T | | C | Café/ School/ LINC Staff will pick up breakfast wagons from cafeteria and deliver to the designated area. (Classroom Delivery will be the preferred method) |
| | T | | | Teachers will retrieve breakfast wagon from designated area. |
| | T | | | Wagons should be placed right inside the classroom. |
| | T | S | | Students will pick up their meal as they enter classroom. |
| | T | | | Teachers will denote meal participation on the approved DESE Meal Claim Form. |
| | | S | C | All students will be offered a sack breakfast which they can accept or decline. |
| | T | S | C | All components will be served in the sack. Students will have the option to not eat all of the components in the sack. |
| | T | S | | Students wash or sanitize their hands prior to eating in the classroom |
| A | T | S | | DESE Meal Claim Forms and Wagons will be placed outside the classroom upon completion. |
| | | | J | Trash receptacles will be available in all hallways for breakfast waste. |
| | T | | C | Unopened, leftover food items will be returned to the Café for tracking and discard. |
| | T | S | C | Precautions will be made for students with severe allergies/intolerances, such special meals/components and eating at their own (uncontaminated) desk/workspace, washing a communal desk/workspace with hot soapy water prior to eating (disinfectant/sanitizer does not remove allergens), or eating in a different area from their peers, such as the cafeteria or school office. |
| | T | S | C | No share tables will be utilized. |
| | | | C | Kitchens are disinfected at the beginning and end of the day and sanitized throughout the day. |
| | T | S | | At the end of breakfast, student desks/eating surfaces should be disinfected by students &/or Teachers. |
| | | | J | Classrooms will receive cleaning supplies/refills from custodial services. |

Breakfast Model: Grab & Go Sack Breakfast

Sack Breakfast in the Classroom

This plan drastically reduces student exposure to high touch areas and to large groups of other students.

Procedure:

- Grab & Go Stations will be at designated location(s) to assure social distancing and breakfast accessibility for all students.
- Café Staff will manage each station and record meals on DESE Meal Claim Form.
- School Leadership to determine where students eat their meal.
- Breakfast should be scheduled for the first 20 minutes of the day.

Cleaning Protocol:

- Kitchens are disinfected at the beginning and end of the day and sanitized throughout the day.
- At the end of breakfast, student desks/eating surfaces should be disinfected by students &/or Teachers.
- Classrooms will receive cleaning supplies/refills from custodial services.
- Building custodians will collect trash receptacles and perform deep cleaning as needed.

Additional Supplies/Expenses:

Face masks for all CNS staff, face shields for CNS staff interacting with students/non-CNS staff, packaged entrées, pre-packaged fruits, pre-packaged veggies, paper bags, IW condiments, IW napkin/silverware, additional disinfectant chemicals, mobile carts, equipment and significant more staff support to execute!

Training / Communication

A= School Administration, T = Teacher, S = Student, C= CNS Staff, J= Custodial Services

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| | T | S | C | Grab & Go Stations will be at designated location(s) to assure social distancing and breakfast accessibility for all students. See building specific schedule for staggered pick up times for breakfast. |
| | | S | C | All students will be offered a sack lunch, which they can accept or decline. |
| | | S | C | CNS Staff will remain stationed at designated service area 20 minutes after the start of the school day, additional time may be allotted if communicated from School Administration – i.e. late buses. |
| | | S | C | All students will be offered a sack breakfast which they can accept or decline. |
| | T | S | | All components will be served in the sack. Students will have the option to not eat all of the components in the sack. |
| | | | C | Café Staff will manage each station and record meals on DESE Meal Claim Form. |
| | T | S | | Students wash or sanitize their hands prior to eating breakfast. |
| A | | | | School Leadership to determine where students eat their meal. |
| | T | S | C | Precautions will be made for students with severe allergies/intolerances, such special meals/components and eating at their own (uncontaminated) desk/workspace, washing a communal desk/workspace with hot soapy water prior to eating (disinfectant/sanitizer does not remove allergens), or eating in a different area from their peers, such as the cafeteria or school office. |
| | T | S | C | No share tables will be utilized. |
| | | | C | Kitchens are disinfected at the beginning and end of the day and sanitized throughout the day. |
| | T | S | | At the end of breakfast, student desks/eating surfaces should be disinfected by students &/or Teachers. |
| | | | J | Classrooms will receive cleaning supplies/refills from custodial services. |
| | | | J | Building custodians will collect trash receptacles and perform deep cleaning as needed |



Lunch Model: Service in the Café

Limited Menu Choices & Pre-Packaged Items for Lunch in the Cafeteria

Procedure:

- Principal will create staggered lunch schedule to ensure classes are not co-mingled and eat at separate tables.
- Principal will create cafe seating chart (by classroom).
- Principal will schedule café supervision during each lunch period.
- Each Café will have a designated enter and exit route.
- Students should have a minimum of 15 minutes eating time.
- Students should maintain a minimum of 6 feet social distance during meal service.
- Students will be escorted by teacher to the cafeteria and will sit at designated tables.
- Café Staff will serve each student one table at a time wearing appropriate PPE.
- Custodial and Café Staff will clear tables and sanitize between classrooms.
- Upon meal completion teachers will retrieve students from cafeteria.

Cleaning Protocol:

- Kitchens are disinfected at the beginning and end of the day and sanitized throughout the day.
- At the beginning, during, and end of each lunch shift, eating surfaces should be disinfected by café and custodial staff.
- Building custodians will collect trash receptacles and perform deep cleaning as needed.



Additional Supplies/Expenses:

Face masks for all CNS staff, additional gloves for front of the house use, three sided clear shields to protect cashiers/students, packaged entrées, pre-packaged fruits, pre-packaged veggies, disposable foam trays, IW condiments, IW napkin/silverware, additional disinfectant chemicals, tape on floor to designate 6 ft, hand sanitizer at the entrance and exit of every cafeteria. Classes will need to be staggered, which will result in longer meal times. In this model; teachers or additional building staff will need to remain with students to ensure social distance is adhered.

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| A | | | | Principal will create staggered lunch schedule to ensure classes are not co-mingled and eat at separate tables. |
| A | | | | Principal will create cafe seating chart (by classroom). |
| A | T | | | Principal will schedule café supervision during each lunch period. |
| A | T | | | Each Café will have a designated enter and exit route. |
| | T | S | | Students will be escorted by teacher to the cafeteria and will sit at designated tables. |
| | | S | C | All students will be offered a sack lunch, which they can accept or decline. |
| | T | S | | All components will be served in the sack. Students cannot refuse any of the components in the sack, although they can save for later or throw away whatever they don't want to eat. |
| | T | S | | Students wash or sanitize their hands prior to eating. |
| A | T | S | | Students should have a minimum of 15 minutes eating time. |
| A | T | S | | Students should maintain a minimum of 6 feet social distance during meal service. |
| | | S | C | Café Staff will serve each classroom one table at a time wearing appropriate PPE. |
| | | | C J | Custodial and Café Staff will clear tables and sanitize between classrooms. |
| | T | S | C | Precautions will be made for students with severe allergies/intolerances, such special meals/components and eating at their own (uncontaminated) desk/workspace, washing a communal desk/workspace with hot soapy water prior to eating (disinfectant/sanitizer does not remove allergens), or eating in a different area from their peers, such as the cafeteria or school office. |
| | T | S | | Students avoid high touch points in the serving area and seating area (tongs, merchandisers, handles, condiment pumps, etc.), to the maximum extent possible. |
| | | S | C | Menu choices are limited. All items are pre-packaged. Students will be served a reimbursable meal with the option not to each selected item. |
| | T | S | | Non-CNS staff assist in handing out pre-packaged/IW items, such as condiments, napkins, and silverware with smaller students. |
| | T | S | | Upon meal completion teachers will retrieve students from cafeteria |
| | T | S | C | No share tables will be utilized. |
| | | | C | Kitchens are disinfected at the beginning and end of the day and sanitized throughout the day. |
| | | | C J | At the beginning, during, and end of each lunch shift, eating surfaces should be disinfected by café and custodial staff. |
| | | | J | Building custodians will collect trash receptacles and perform deep cleaning as needed |

Lunch Model: Sack Lunch served in Classroom

Sack Lunch in the Classroom- Time and logistics will vary by school site

This plan drastically reduces student exposure to high touch areas and to large groups of other students.

Procedure:

- Café Manager will collect class rosters each Friday from the Secretary by 10 am for the following week.
- Café/ School Staff will pick up Lunch wagons from cafeteria and deliver to the designated area. (Classroom Delivery will be the preferred method)
 - Teachers will retrieve lunch wagon from designated area.
- Students will select their meal.
- Teachers will denote meal participation on the approved DESE Meal Claim Form.
- Lunch should last no more than 30 minutes.
- Trash receptacles will be available in all hallways for lunch waste.
- Unopened, leftover food items will be returned to the Café for tracking and discard.
- DESE Meal Claim Forms and Wagons will be placed outside the classroom upon completion.

Cleaning Protocol:

- Kitchens are disinfected at the beginning and end of the day and sanitized throughout the day.
- At the end of lunch, student desks/eating surfaces should be disinfected by students &/or Teachers.
- Classrooms will receive cleaning supplies/refills from custodial services.
- Building custodians will collect trash receptacles and perform deep cleaning as needed.



Additional Supplies/Expenses:

Face masks for all CNS staff, face shields for CNS staff interacting with students/non-CNS staff, packaged entrées, pre-packaged fruits, pre-packaged veggies, paper bags, IW condiments, IW napkin/silverware, additional disinfectant chemicals, mobile carts, equipment and significant more staff support to execute.

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| A | | | C | Café Manager will collect class rosters each Friday from the Secretary by 10 am for the following week. |
| | | | C | Wagons will be ready and prepared 10 minutes before the designated pick-up time. |
| | | | C | Wagons will hold enough sack meals for each student and one sack for the teacher. |
| | T | | C | Café/School Staff will pick up lunch wagons from cafeteria and deliver to the designated area. (Classroom Delivery will be the preferred method) |
| | T | | | Teachers will retrieve lunch wagon from designated area. |
| | T | | | Wagons should be placed right inside the classroom. |
| | T | S | | Students will pick up their meal as they enter classroom. |
| | T | | | Teachers will denote meal participation on the approved DESE Meal Claim Form. |
| | | S | C | All students will be offered a sack lunch which they can accept or decline. |
| | T | S | C | All components will be served in the sack. Students will have the option to not eat all of the components in the sack. |
| | T | S | | Students wash or sanitize their hands prior to eating in the classroom |
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| | T | S | C | No share tables will be utilized. |
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