

Meal/Food Service concerns with reopening?

what is happening with the salad bar?

How can we ensure healthy and tasty meals?

Quality of meals

we all know that many students put their fingers and/or mouths directly on the spout or dispensers? Will screens or plexiglass coverings be placed over them so that if someone sneezes or coughs nearby the dispensers are not

Should we restrict campus? No "outsiders" coming in, no kids leaving?

High School students often leave campus for lunch, is that a good idea?

students if eating in rooms having to walk in hallway with trays and young ones can't go alone

Many students can't independently open food items/containers. In the past students have had teachers support them in doing this. Will we still be responsible for doing this?

remember many of our STAFF is high risk and I understand we are essential but SAFETY for ALL is important

Where will meals be served?

Would it be possible to eat outside? Move tables outside?

Can cafeterias still operate as normal but staggered? Come get food and go back to classrooms or designated areas?

Students with special dietary needs. What will be our plan?

will we also do breakfast for some students or just lunch? Are we sending home backpack of food for the weekend?

Breakfast in the Classroom/Delivery System?

Students who can't feed themselves? and/or require food at timed intervals throughout the day?

Open Campus Further Discussions

Out of district students and a lot of staff commute from out of county? Cross-county contamination

High enrollment from out of state in the fall? Can we prioritize our locals?

Can meals be ordered electronically?

Pre-ordering lunch system. Currently none.

Are we looking at "go" meals? Pre-packaged type opportunities?

how are students going to stand in line, on pizza Friday it goes all the way up the ramp at the elem and how that is supervised

Stigma - Will most students come with own lunch now for safety purposes and only f & r eat at school?

Equity: If high unemployment continues it is likely that free/reduced lunch needs will increase. Need to anticipate increased demand.

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AHS Cafe?

Group and gathering size requirements?

are we assuming there is no need for social distancing in this scenario

We need to provide social distanced meals. Meals in the classrooms with the teachers!

Student spacing when serving meals. What will this

Congestion in the HS commons

high school open lunch, is it still open? Will there still be a common lunch time

schedule so we are following guidelines with health department on how many people in one area

Cohorts?

If we eat in classrooms, how will this be monitored? Cleaned?

If meals are in the classrooms what would clean up look like? What if someone spills a tray or drops a milk?

What products will be used for cleaning?

where food trash will go if not in cafeteria due to mice in many of the buildings already

How will we support/monitor student hand washing prior to and during lunch?

How will we ensure that we have adequate cleaning supplies? What is our plan in the event of a shortage of cleaning supplies?

hand washing

Staffing?

Financials\$ Increase costs for to-go packaging etc

What would teacher expectations be? Para expectations?

what kind of protections will the food staff wear, what will students be required to do?

If Lunch in the classroom - Delivery system, Equipment, utensils will need to be purchased

Do we go re-usable or disposable?

Meals/Food Services recommendations regarding reopening?

Stagger meals in the cafeteria

Robust trash system for meals in rooms.

Lunch in the Classroom

Can we do meals on a cart?

We can't stigmatize the kids on Free and Reduced--that can be offset with CRF monies.

clear information for parents in different formats

Keep the kids in cohorts.

Stagger meals in the cafeteria

Signage on floors of cafe to maintain social distancing

Cold lunch bag?

one way entry and exit to cafes

Maybe stagger the approach through the lunch room--maybe cut it by half or a third, other classes go to recess first and then lunch.

Explore other spaces for lunch rooms.

Reduce cafeteria from grade level to individual class times

Hand washing signs

Bagged lunches outside

A week and B weeks. On A week the lunch is in the classroom. B week they can go through the lunch line?

No self service salad bars - only food service employees serving food.

Additional hand washing stations throughout schools

Are meals outside an option for the first couple months?

Elementary/Middle designated spaces within the lunch room. Maybe create a new space to spread them out.

AHS Cafe congestion - only visit by class?

Out blue X's on the floor every six feet. As they move through the lines.

Cycle Lunch/Snack

Sack lunch outside - maybe add additional outdoor covered areas?

Staff Hygiene/adequate facilities