

Appendix H

Critical Area of Operation #8 – Meals

This school district should include in Appendix H the locally developed protocols addressing the anticipated minimum standards as required by the NJDOE Guidance and referenced in the Board's Plan – Section A.1.h.

Minimum Standards as required by the NJDOE Guidance:

- Stagger times to allow for social distancing, and clean and disinfect between groups.
- Discontinue family style, self-service, and buffet.
- Clean and sanitize tables/surfaces between each meal service, pursuant to the protocols outlined by the Environmental Protection Agency (EPA).
- Space students at least six feet apart.
- Individuals must wash their hands after removing their gloves or after directly handling used food service items.

In order to address these minimum standards, BRIEFLY EXPLAIN GRAB AND GO BREAKFAST AND LUNCH

1. Implement workplace controls to reduce transmission among employees:
 - o Pre-screen employees prior to starting work for any symptoms of illness. Temperature checks will be taken daily and documented.
 - o Provide face masks and gloves to all employees and instruct them on how to properly wear the mask and proper use of the disposable gloves
 - o Disinfect and clean work spaces and equipment before opening and at closing each day, using EPA products that meet criteria for SARS Cov-2. Our partner EcoLab has provided us with all cleaning, sanitizing and disinfecting products that meet EPA standards.
 - o Practice cleaning of high touch surfaces once every hour or more frequently.
 - o We're assessing the layout of your food prep areas and determine if social distancing can be put in place so that employees stay at least 6 feet from other people whenever possible.
 - o We've considered staggered work shifts, downsizing operations, delivering services remotely, and other exposure-reducing measures.
2. Emphasize effective hand hygiene:

- o All employees will wash hands prior to first entering facility for each shift and for each change of duty
 - o Monitor all employees for proper handwashing. A hand washing drill throughout the day to assure gloves are removed, hands are washed and new gloves are put on.
 - o Monitor that all handwashing stations are stocked with necessary items.
 - o Constantly remind employees to avoid touching their eyes, nose, mouth or face mask covering.
 - o Use gloves to avoid direct bare hand contact with any items that reach the customer
3. Make sure:
- o The 4 key steps to food safety are followed: Always — Clean, Separate, Cook, and Chill.
 - o Wash, rinse, and sanitize food contact surfaces dishware, utensils, food preparation surfaces, and beverage equipment after use.
 - o Sanitizing buckets and wiping cloths are at every food prep area
 - o Frequently disinfect surfaces repeatedly touched by employees or customers such as door knobs, equipment handles, check-out counters, and grocery cart handles, etc.
 - o Maintaining proper cold holding temperatures and hot holding temperatures
 - o Maintaining Warewashing stations and Mechanical Dishwashers.
4. Customer infection control and social distancing:
- o We have discontinued operations, such as salad bars, buffets, and beverage service stations that require customers to use common utensils or dispensers.
 - o Make sure spacing between customers while in line for service or check out in accordance with the applicable State or local requirements.
 - o Make sure distancing in the dining room between customers is in accordance with the Governor's mandate: **KEEP IN MIND DISTANCING IS MEASURED FROM SEAT TO SEAT NOT TABLE TO TABLE.**

- o Remove table coverings and sanitize all condiments in between customer seatings. Individual servings of condiments will be served during this time.

5. Managing Pick-up & Delivery of Food Items:

- o Practice social distancing when delivering food, e.g., offering “no touch” deliveries and sending text alerts or calling when deliveries have arrived. Pre packaged will be offered

- o Immediate handwashing when reentering the restaurant upon delivery. Gloves and sanitizer usage for deliveries.

- o Routinely clean and sanitize coolers and insulated bags used to deliver foods.

Employee Responsibilities:

1. Regularly self-monitor (e.g., take temperature and assess symptoms of/for coronavirus).

2. Do not come to work if you are sick. Advise employer immediately if you are sick and showing symptoms of Covid 19 or are quarantined due to close contact with someone who tested positive

3. Wear a mask or face covering at all times while working (per governor mandate Covid 19)

4. Practice social distancing and stay at least 6 feet from other people whenever possible.

5. Don't share utensils or equipment whenever possible / clean and sanitize in between use

6. Effective hand hygiene:

- o Washing hands for at least 20 seconds, especially after going to the bathroom, before eating, and after blowing your nose, coughing, or sneezing.

- o Always wash hands with soap and water. If soap and water are not readily available, then use an alcohol-based hand sanitizer with at least 60% alcohol and avoid working with unwrapped or exposed foods.

7. Avoid touching your eyes, nose, mouth and mask.

8. Use gloves to avoid direct bare hand contact with ready-to-eat foods.

9. Before preparing or eating food, always wash your hands with soap and water for 20 seconds for general food safety.

10. Cover your cough or sneeze with a tissue, then throw the tissue in the trash and wash hands after.

Additional Resources:

www.fda.gov/food/food-safety-during-emergencies/food-safety-and-coronavirus.

www.fda.gov/food/guidance-regulation-food-and-dietary-supplements/retail-food-protection

www.cdc.gov/coronavirus/2019-ncov/community/guidance-business-response.html

Grab & Go Breakfast & Lunch:

- **AA/BB Schedule Breakfast:** The days of in-district learning, breakfast will be served as “breakfast in a bag”. Cereal, baked good, 100% fruit juice, fruit, and milk. All items will be sealed and or wrapped. The students will then take their meal to their classroom. A sealed cutlery kit will be provided.
- **AA/BB Schedule Lunch:** The days of in-district learning, lunch will serve as a grab and go hot meal. Meals will be served in a closed container with sealed cutlery (from the serveries). Students will go back to their designated areas including at the end of the schedule day.
- **Full Time Virtual Schedule:** Staffing needs as many as 3-5 days due to serving “heat and eat” meals. Labor intensive, re-heating instructions in each bag, packaging portions as per NJ USDA guidelines. **On Monday** High School would serve the 5 days worth of meals, Alder, Davenport Primary, and Miller would serve the 3 days worth of meals.
- In the event that the Atlantic Community Charter School opts for total virtual operation, our district will again provide food services as they had during the latter part of the past school year. This will be for our students who are residents of your school district.

- Training will be ongoing with an anticipated in person training session from the Atlantic County Division of Public Health . TBD