

COVID-19 Emergency Youth Meals Resources provided by LunchAssist

Lunch Assist Emergency Meal Service Toolkit:

http://www.lunchassist.org/uploads/8/5/0/2/85026524/covid-19 emergency meal service toolkit.pdf

Planning Ahead: Emergency Checklist and sample documents:

http://www.lunchassist.org/uploads/8/5/0/2/85026524/step_2-_emergency_checklist.pdf

Provides a logistics checklist of meal service sites like

- Meal service method(s)
- Location(s) for serving meals
- Method(s) for counting meals served
- Method(s) for informing families of meal services offered
- Determining which Meal Pattern to follow
- Planning for food safety

COVID-19 Food Service Safety Precautions for School Nutrition Programs:

Lunch Assist Safety Precautions

Guidance that outlines how to protect food service teams and the families they serve during the coronavirus outbreak.

Printable Food Safety Cards:

http://www.lunchassist.org/uploads/8/5/0/2/85026524/covid-19 food safety cards 4 x4 .pdf

In order to reduce the risk of foodborne illness, practice food safety guidelines according to your existing Hazard Analysis Critical Control Points (HACCP) food safety plans. Print a copy to have on hand at each feeding location.

CDE Application for Meal Reimbursement During Disaster:

For program sponsors, submit <u>Meal Reimbursement Form</u> as soon as the disaster is over. Note that as of 3/20/2020 this application only covers NSLP (SFSP and SSO).

Meal Counting:

- <u>LunchAssist Daily Meal Count Form for COVID-19.</u>
- CDE Daily Meal Count Form SNP25a

Separate meal counts and records must be maintained for meals served under a COVID-19 waiver. For schools in California, free meals are available to all children under 18. Meal counts must be recorded at the time of service. Individual students' information (names, pin numbers, etc.) does not need to be recorded. A bulk count can be taken utilizing one of the following methods.

Menu Planning:

Breakfast and Lunch Templates- Blank

Blank 5-day emergency menu templates. Consider adding menu to peach jar or site social media page.

Food Production:

Print Blank Emergency Menu MPR to fill out by hand, if necessary.

Generate production records for your staff to use during the closure, to match your Emergency 5-Day Menu.

