

EATING IN THE CLASSROOM

THROUGH
COVID-19

The classroom is a place for learning, growth and development. It is also where students will enjoy their meals and snacks each day!

Take steps to ensure students enjoy meals in a safe, clean space.

WORK WITH SCHOOL ADMINISTRATION

- Discuss how to share the responsibility of cleaning and sanitizing surfaces and proper waste removal.
- Speak to the class about what a student's role is in keeping the school a clean, safe environment to learn and grow.

Cafeteria staff are another great resource, they know all about food safety concerns!

ENSURE CLEAN EATING SURFACES

- Wash desks with soapy water.
- Sanitize surfaces with food safe (custodian recommended) disinfectant.

Even if a desk looks clean there can be unseen dirt and bacteria!

BUILD HAND WASHING INTO CLASSROOM ROUTINE

- Post a hand washing poster to show students how to wash their hands properly. Consider a lesson on hand washing at the start of the year.
- Have students line up and wash their hands at a designated hand-washing station.
- No one may touch their food until their hands have been washed.

Teachers can act as role models by washing their hands first!

BE ALLERGY & SHARE AWARE

- **No sharing of food and/or beverages.**
- The most common food allergens are peanuts, tree nuts, seafood (fish, shellfish, crustaceans), egg, milk, sesame, soy, mustard, and wheat.
- Follow your school's allergy awareness policy and restrict identified food allergens from the classroom.

Did you know? Almost 500,000 Canadian children have food allergies.

HAVE A CLEAN UP ROUTINE AFTER EATING

- Place all waste into the appropriate bins following classroom protocols.
- Wash desks with soapy water.
- Sanitize surfaces with food safe (custodian recommended) disinfectant.
- Ensure that students wash their hands again.

For more support, contact your RCE/CSAP or Public Health Partner.