



COVID-19 School Food Service Guidance – Phase 4

- Have students eat in classrooms if possible
 - Food should either be transported to each classroom, or students should, at staggered times, get food from the cafeteria and take it back to their classrooms
- If students can't eat in classrooms, they should be seated at least 6 feet apart in the cafeteria/dining area
 - This may require staggered meal times or the use of multiple dining/seating areas
 - Utilize outdoor seating if possible
- Self-service stations, such as salad bars, must be closed
- Students in line for food should be kept 6 feet apart
 - Use floor markings, signs, etc. to help students maintain distance and direct traffic flow
- Per the MI Safe Schools Roadmap, students must wear masks when in hallways or common areas, which includes the cafeteria. Students should keep their masks on until they are seated or return to their classroom.
- Disposable trays, utensils, and other items should be used if possible.
 - If re-usable tableware is used, staff should wear gloves when handling used or dirty items prior to being washed. Staff should wash hands prior to handling clean tableware.
- Protective barriers and partitions should be installed in areas where 6 feet of distance cannot be maintained between food service staff and students.
 - Consider installing barriers or partitions in areas where food service staff cannot maintain 6 feet of distance from each other
- Food service staff should be provided with appropriate PPE and instructed on when to wear it.
 - Per the MI Safe Schools Roadmap, staff must wear masks at all times, except when eating.
 - While cleaning, staff must wear a mask, gloves, and a face shield.
- Students, teachers, and food service staff should wash their hands before and after every meal.
 - Students should have access to adequate hand washing facilities and should be given time to wash their hands.
 - Hand sanitizer should also be made readily available to students, teachers, and staff.
- Tables or desks where students sit to eat should be cleaned and disinfected between groups and/or meal periods.
 - Make sure to use an EPA-approved disinfectant
 - Staff must wear a mask, gloves, and a face shield while cleaning.
- If a member of the food service staff becomes symptomatic while working, the cafeteria must close immediately and go through a deep clean.
 - Schools should develop an emergency plan for feeding students if this occurs.
 - Schools should also prepare for the possibility of having to operate with limited food service staff in the event that some staff members need to be quarantined.
- Consider developing a plan for providing meals to students who are in quarantine and may not have adequate food at home.

Additional Considerations:

- Using pre-packaged, grab-and-go or bagged meals may help speed up serving
- Limiting menu options, or going to a model of offering a hot meal and a cold sack lunch option, can cut down on prep and serving time
- Choose menu items that are easily portable or can be packaged to prevent spilling
- Offer a "sides" bag with fruit and milk ready to go
- Keep an emergency menu on hand for an unanticipated shut down