



Feeding Students Safely in COVID-19: OPI SNP Webinar Wednesday

Video Transcript

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KATIE BARK: Good afternoon everyone my name is Katie Bark and I'm the project director with Montana Team Nutrition and I want to thank you for taking time to attend this webinar today called grab-and-go menus during Covid-19. I'm very pleased to present this webinar also with Kim Lloyd who is the Summer Food Service Program specialist Camille Biazzo who is the Assistant Director and Pam Fruh will also be attending who is the Food Distribution Program Manager. We are recording this webinar so it will be posted in the MAPS hopefully by tomorrow if not Friday and then we will be emailing you the copy of some handouts which will provide some cycle menus for grab-and-go menus and some ideas for menu planning with USDA foods and some other training resources. I have everyone on mute right now just so we don't hear any background noise, as I'm assuming many of you are still obviously in your kitchens. If you need to communicate please do so through the chat box and we will have people monitoring the chat box in case there are questions but we will provide time for question and answers and sharing time. We encourage you to share some ideas through the chat box and/or I can unmute you if you do have a microphone on your computer.

So, my name is Katie Bark and I have the pleasure to work at Montana Team Nutrition along with Molly Stenberg Aubrey Roth and Gretchen Groves, along with Farm to School Coaches that are out in the field Faith Oakland and Ginger Buchanan. If you haven't already done so, if you don't mind typing your school district name and the name of the attendees that are with you in the chat box so we can keep a record of who is attending today. Thank you for doing that. First of all, we want to start off with just thanking you. You are definitely superheroes and you are on the front lines of this pandemic, so we really appreciate all that you and your staff are doing. We just want to wish you the best in staying healthy and again want to thank you for serving Montana families, your students and their families. I want to first start off with thanking Miss Dayle Hayes, who many of you know. She's a Registered Dietitian and she's a national consultant. She also manages School Meals That Rock

Facebook page, Instagram and then she has Tips for School Meals that Rock, which has been excellent in sharing information. If you aren't on that yet I'd encourage you to join, we've been getting a lot of information and resources through that through Dayle.

So, this cartoon you may have seen if you're on the School Meals That Rock is from Gary ... And I really think says it all. You guys are really superheroes so thank you. In today's webinar what we hope to do is Kim Lloyd will start off with providing an overview of the Summer Food Service Program that you're using to serve grab-and-go meal service during meal closures and she will include an overview and then also including information on the meal pattern waiver and then I will go over some menu ideas, cycle menu ideas and resources and then also upcoming training opportunities. We hope that you'll be able to share some of the ideas you have from around grab and go menus as you know things seems to be changing every day, but I hope you're taking really good care of yourselves and trying to stay calm in this unprecedented event. So, without further ado I'm going to share my screen and let Kim take it over.

KIM LLOYD: Great, thank you Katie. Just give us a moment to switch over our screens here.

KATIE BARK: Kim I just made you the presenter so you should be able to share your screen.

KIM LLOYD: Yes, I see that. Perfect. Okay can you see my screen, Katie?

KATIE BARK: Yes.

KIM LLOYD: Wonderful that was very smooth, okay thanks. Thank You Katie and thank you everyone again for joining us my name is Kim Lloyd and I am the Summer Food Service Program Manager at OPI School Nutrition, and I just wanted to go over a couple of resources that we have on our website and in the MAPS forum that may be of use to you right now. So right now, I am on the OPI.MT.gov web page. This is the Office of Public Instruction's homepage and pretty prominent on the front here is the coronavirus and schools page and if you click on this coronavirus information updates this is a place that I recommend everyone check into frequently as we are constantly getting new information, new waivers and additional information so please continue to check in here for the latest news require regarding of school closures. There is information for the education side of things but if we scroll down, we can also see school nutrition information and the info in here helps explain what our options are right now during our unanticipated school closures.

I know some of you are opting to stick with the NSLP program which you are welcome to do if you're providing distance learning or for those of you that are eligible for the Summer Food Service Program that is an option as well so that you can serve all kids eighteen and under free meals during this time. So, on this page underneath school nutrition we have info on all of the waivers to the program right now and I wanted to briefly look through them. If you click these dropdowns you can learn more about the stay at home directive, the options if you're providing distance learning, the options if you're not providing distance learning and then right below here it's really important to stay updated on what the waivers for the programs are. As we all know during the school year and for those of you that maybe have run a Summer Food Service Program during normal summer, we know that these programs are often provided in a congregate setting where we are providing meals and sitting together to enjoy nutritious foods, however during the unanticipated school closures we have waivers for these programs to be operated as grab-and-go and so that means picking up a meal and taking it away from the school so that we're not congregating and sharing germs which we all know is not allowed at this time.

So, if we scroll down you can see the different waivers that we've had for this program. Non-congregate feeding was allowed through both Summer Food Service Programs and the National School Lunch Program. Right now, we have also gotten a waiver to waive the meal pattern. So, to waive the meal pattern we are allowed to waive specific meal pattern requirements when certain foods are not available due to the novel coronavirus. We haven't really seen a wide outbreak of this issue yet in the states, but we have heard it from some communities that they have trouble now or will in the near future to continue meeting the meal pattern requirements and so if that is the case we do have the option to waive some of the meal pattern requirements if you are unable to get certain foods to meet the meal pattern requirements.

So, in order to participate in any of these waivers we have developed a survey and that is also linked on this page. We will be updating this this afternoon so this may not be available for a little bit of time but if you come to this site you can click on school nutrition waiver survey and there are options for each of the waivers that we would need additional information for in case you would like us to participate in these waivers. The ones that are listed in here right now, I should have mentioned another waiver is the Parent Guardian Meal Pick up waiver. So, we've had a lot of communities ask if they can have parents or guardians pick up meals instead of the child having to be present. We know that it can be hard to get all the kids in the car and go to pick up a meal every day, so we do have a waiver for parents and guardians that pick-up meals. If you'd like to participate in the meal pattern waiver you would enter that information in this school nutrition waiver survey and again these links can be accessed by clicking on OPI.MT.gov and scrolling down and clicking on this coronavirus information updates from the OPI home page and scroll down to School Nutrition.

I should mention in here that as questions come up whether you're doing the Summer Food Service Program or the National School Lunch Program you are welcome to contact your Regional Specialist and that is also linked under this section of the COVID-19 OPI homepage. Regional Specialists are located throughout the state and we're all here to answer your questions but it's a great place to start to reach out to your Regional Specialists for assistance with any of these questions and I believe we have a couple of them on the call right now, too so as you have questions feel free to type them into the chat box.

And then one more thing I'd like to review is the meal patterns for the Summer Food Service Program. So, what I have up here on the page is the Maps Summer Food Service Program. This is how the Summer Food Service Program is accessed through MAPS and where you may enter your claims or fill out your applications. And underneath 'download forms' we have an emergency closure checklist, and, on this page, we have links to what the meal patterns are for the different meals for the Summer Food Service Program. So just to open one up here - lunch is the most common meals being served right now - but all the meals are listed right there, the meal pattern requirements are pretty simplified for the Summer Food Service Program. For lunch you have the 8 ounces of fluid milk, 3/4 cup fruit and vegetable, two types, an ounce of grains and 2-ounce meats or meat alternate to meet the meal pattern requirements. The options for summer to serve meals are that you can serve two meals per day through the Summer Food Service Program and that could include any combination of breakfast and AM snack, lunch, PM snack and supper. However, you cannot serve lunch and supper in the same day. So, you are welcome to serve only lunch, you're welcome to serve lunch and a snack, breakfast and lunch, whichever combination works for you and your community. We do have a number of schools right now opting to not only serve multiple meals at one time, so serving maybe breakfast and lunch as pick up grab and go from 11 to noon so that you have the two meals for the day - they're doing that- but they are also providing meals for multiple days at a time too, so you have that option. Again if you are not following that every single day option, if you're doing a different kind of meal service than you normally would, we do ask that you fill out that

waiver survey that I pointed out on the OPI COVID page down here below the School Nutrition Waiver Surveys just so that we have an idea of what is happening at each school, as we'll have to submit all this information to the USDA eventually. So, okay I think I finished off everything, but please let me know if you'd like me to cover anything else.

KATIE BARK: Thank you, Kim. Can you hear me?

KIM LLOYD: Yes, I will stop sharing my screen.

KATIE BARK: Okay, can everybody see my screen now? Yes? Okay thank you. So if you have questions for Kim we will make sure you have time to ask them after I go through some ideas for menu planning ideas and I do hope that people in the chatbox will share some of their ideas when you have time to do that. Okay as Kim went over, she went over the menu and I guess the basics for serving meals. I think there's some background noise so if you can make sure that you mute yourselves if you're not talking. Yeah right okay. So I guess in looking at menu planning basics, whether you're doing it, you know, you were doing it in your school or now for grab-and-go, the grab-and-go basics are obviously you have to decide what your capacity is for serving meals. So, you may be serving just cold or you may be doing just hot meals or a combination, so it really depends on what your capacity is for your facility right now and your staffing. The delivery system also obviously makes the difference in what you can serve. If you're going to serve it possibly at school for walk-up or drive up delivery or are you going to do it through a food truck or a bus, your production and service staff obviously are depending on what your capacity is with your staffing. That will also determine your menu - your inventory and vendors, we will go over that, and then obviously the cost in the reimbursement of what you're getting because as you know, this meal for grab-and-go does not offer an offer versus serve option. So, you're providing the whole meal using the pattern that Kim just went over as far as the Summer Food Service Program or if you're following the regular lunch meal pattern, unless you get a meal pattern waiver. So those are just some factors I just wanted to start with. I'm sure they are review for you, but I just wanted to make sure we just start with some basics.

The other thing that is really important right now is the safety of you and your staff when you're preparing the meals or serving the meals and this is where again thinking about what your capacity is for serving meals safely, and one of the one of those things right now, for your safety, is staying six feet apart. As you know, what we're all trying to do is what's called social distancing. You know working from home and all of our staff are, staff are so it's important that when you're thinking up kitchen and food prep areas you want to make sure you're staying six feet apart as much as you can for your own safety and the safety of your employees. With food safety, I know I'm speaking to the choir. We are so proud of the excellent food safety practices that food service personnel do throughout your programs, so again you are still maintaining those good sanitation practices such as sanitizing hands and surfaces regularly. As you know clean hands are so important and especially at this time the proper use of gloves. If any of you are using masks, the proper use of those. The gloves would be to not contaminate food. So, this is a graphic that is available from Lunch Assist and if you don't know about Lunch Assist yet, this is why I want to make sure you know about this resource. It's www.lunchassist.org. There are graphics here, like this social distancing graphic that is on the slide but there's about four other ones that if you want to use them for your meal delivery and in training your staff, they are available there. So, when we're thinking about what you're going to be planning on your grab-and-go menus, I think the first thing you are going to do, which I'm sure you probably

have already done this, is look at what's in your inventory. Obviously using up what you have, I think we're all doing that at home, but then looking at what your procurement options are.

And this is where we'll start with obviously USDA foods and there will be an April shipment coming. Your regular distributors who you can get food from and looking at Montana vendors, what a great way to support the Montana economy right now. If you can utilize some Montana vendors to help you know have Montana foods on your menus. So, I just wanted to go over a couple things - Pam Fruh is on the call and she will be able to further clarify - but she wanted to make sure that you are aware that shipment 9 will be coming. It is the final delivery of USDA foods for this school year. You should expect it between April 6th and April 30th. All orders have been allocated and official adjustments are not possible at this time. Again, contact Pam if you have questions or if you absolutely cannot accept part or all of your delivery. Check with your delivery driver for extra items that might become available.

As you know OPI School Nutrition Programs is not associated with either of the Montana cooperatives, which are listed here so really make sure you contact them directly if you have questions about those orders. We want you to know that you can utilize your USDA DoD orders, your fresh fruit and vegetable orders, throughout this time. Pam also wanted to let you know of some changes that are occurring during this time due to the reduced usage, Grasmick produce has eliminated the Thursday and Friday deliveries. So, all deliveries now are early in the week. You order on Monday or Tuesday for delivery the following week. For example, if you order on Monday April 6th or Tuesday April 7th, you'll have a delivery the next week on April 13th. You can go to the FFAVORS link and/or contact Pam and ask her a question in a few minutes if you need more information.

Like I said, we'll be going over some menu ideas with USDA foods and then looking at some ideas for, again, really supporting the Montana economy with some Montana menus. If you are on the Harvest of the Month Program you've seen some of these recipes that I've linked here. You know, roasting chickpeas or Turkey spinach wrap. There are different vegetable salads like a lentil squash hummus if you are using any kind of a hummus, or a magenta root slaw. So those are just some ideas. I would also encourage you to contact any of your local produce vendors because unfortunately with the closures, a lot of the restaurants are just serving less people or are just serving through grab-and-go meal. Some restaurants and some purveyors are wanting to donate some of their food, so we'd love to hear about it from you. If you want to put anything in the chat box about if any of you have been contacted by a local purveyor with donations to your program. I understand that it's been happening in other states. Okay so what to serve - obviously use the breakfast meal pattern or the lunch meal pattern if you're doing breakfast and lunch or if you're doing the snack program pattern. I think most people are doing breakfast and lunch if they're providing two meals a day, so follow the pattern that provides a variety of foods. You know the meat/meat alternate is providing good sources of protein, the grains, the vegetables - you can do the vegetables subgroups (5 subgroups) to provide a variety fruits, and then milk is offered.

So I'm not going to spend time going over the meal pattern because I know you know those already but just wanted you to think about, as we go through different menu ideas for the different components of the meal pattern or whether you have some new ideas. Now many of you may be just doing cold meals and this is where I just tried to provide a list. We're going to make sure you get a copy of this PowerPoint but also, we have handouts that also have the same information that we'll be emailing you if you want menu ideas. You'll see with a lot of the cold items you can utilize USDA foods. We tried to list on this slide the USDA foods that came either in February or March or are coming in April again so things that you would have in your storage. I know schools are trying to provide - like Roger from Big Fork I spoke to him yesterday - and one of his goals is to really serve real

food, trying to serve foods that are on not all packaged foods in this time. So, looking at making hummus with your chickpeas, or tuna-salad. I know when talking with Betty from Sims, she says her kids are loving the chicken salad and she's using the fajita chicken. She does cook it a little bit to get the water out of it - you don't have to cook it that long to get some of the water out of the chicken - she cooks it and then she chills it and makes a chicken salad for a sandwich or chicken salad in a cup with some crackers.

So, you know there's a variety of different ideas for protein. If you can serve some protein at breakfast that will just really boost the nutrition of that meal and I know many of you may be using Mozzarella cheese sticks or boiled eggs for breakfast. When we look at grain items obviously if you can do whole grain as much as possible. I realized sometimes there might be a supply problem, but you can get the whole grain tortillas through USDA foods, the rotini is going to be available, there's some sweet breads, pancakes, things that offer a variety of grains. I know many of you are maybe doing the little packages of crackers. So just trying to provide a variety of grains.

If you are looking at some of your vegetables, maybe you have canned sweet potatoes, you could make pumpkin bread or sweet potato bread that tastes like pumpkin bread. Betty from Sims has a great scone recipe if you're looking to make that - I don't know if you can do any baking at this time, it might be unrealistic, but we're going to share that scone recipe. You can make it a savory scone or a sweet like a berry scone. Vegetables, as you know with the meal pattern, we are trying to offer students a variety of vegetables, which is where the vegetable subgroups come in. The five different subgroups are dark greens, red and orange, starchy vegetables, and legumes and others. This is where these subgroups can provide a variety of vegetables that you can serve with grab-and-go. It might be a lot of salads - many of you are doing this as a main entree. As far as grab-and-go salads or vegetable sticks, salsa, some people I know- Noxon has done a cold pizza meal that obviously has the vegetables with the tomato sauce on it. Doing salads with black beans or garbanzo beans or again roasting the garbanzo beans or even putting a little cinnamon sugar on them could be a breakfast protein. So, there is a variety of fruits and vegetables, and this is where you can utilize your DoD program. Shelli, thanks for sharing in the chat box that the pizza has been a big hit in Deer Lodge. I appreciate that.

With looking at fruits, this is where again I'm trying to just offer a variety of fruits - fresh, dried, canned, juice - do what you can. I know the USDA foods that will be coming include some mixed berry cups, some applesauce cups came, strawberries, there's a lot of different canned fruits if you're looking for those to use. So just again a variety of fruits and vegetables really add color and a lot of vitamins to your meals. When you look at salad ideas, I think this is where there's a lot of options that you could make a whole meal with salad ideas. With your USDA rotini you could make a macaroni salad but then also adding some protein to it through cheese adding peas to it or adding lentils. I mean there's an endless variety of trying to make different salads. I saw Livingston's school district they are doing cold cucumbers but also a cucumber salad. Also, broccoli salad and frozen peas you know in the cheese salad, three bean salad - you'll be getting some green beans I with the USDA food shipmen. Also, fruit salad. So again, trying to just have some varieties and that could be made into a main meal with some protein.

I have to thank people for sharing pictures on Facebook and I want to thank Tammy Wham and Louise Chandler from the Montana School Nutrition Association. Tammy is in Ennis and Louise is up in Noxon. Whoever is sharing pictures, I even wanted to share some of the ideas because your meals look awesome! And I know you guys are under extreme stress, so we really appreciate all you're doing. You see that chef's salads are very popular in Stevensville. Katie Porter from Glasgow posted this picture on the right. They're doing the chef salads with deviled eggs. Livingston's doing what they called their "lunchable" or "roll-ups". Looks that they may give the children two ham and cheese

roll-ups along with some cucumbers, yogurt, cheese, and crackers and milk is obviously served with these. Then their lunchable idea was like sandwich meat with cheese and crackers, fruit, yogurt and just different things. Noxon served their salad in a cup and the one on the left is sort of a like a taco salad with salsa on the top with fresh tomato with chips and other things. On the right is their pizza meal that's has pizza with a bread stick, carrots, milk and little graham crackers and an orange and banana. So those are the choices.

I talked to Roger yesterday - I really appreciated him calling and he has offered to share his two-week menu cycle with us so we will be emailing this to you. If it's you, we will have your email from you getting on the computer today, but he has allowed us to share his two-week breakfast and lunch menu. He's doing cold items, all cold menus offering breakfast and lunch with a three-day meal service that they provide breakfast and lunch for two days at a time and their meal service is through a walk up or drive up at the school and a bus delivery. So, some of the items that he's had on his menu are listed here on this slide. Some of them I thought were really creative as far as doing an Asian sweet and sour rice bowl with a mandarin orange cup and a fortune cookie and milk or juice for lunch. Another breakfast was ham and egg cheese biscuit with fresh strawberries milk and juice. Beef taco salad with tortilla chips, chipotle ranch salsa in a pineapple cup with milk and juice. So just different ideas some like deli sandwiches and chicken salad is also popular in Big Fork. We really appreciate Roger sharing that. If you guys have recipes or recipes, you'd love to share please send them either to myself or Kim or the specialists. Everybody shares them and we will get them out to people through lunch line or you know try to share them with people. I know you guys are looking for ideas. Talking with Betty from Sims, they are doing cold and hot meals and she was just really utilizing a lot of her USDA foods like I mentioned, she talked about the chicken salad being really popular. The other one that she did that the kids loved was a meatloaf sandwich using the USDA foods ground beef. Pulled pork, different casseroles, yogurt, parfaits and they make their own granola. She did promise to share her scone recipe with us. Ok this is where I wanted to turn it over for questions. For some reason I can't see my chat box now so I might unmute people and see if anybody has a question and or type it in the chat box and Kim do you mind going over and checking if there are questions in the chat box?

KIM LLOYD: Katie your box might be minimized, and you can look into that, but I am happy to read through the questions as well. I think Caroline and I have both been keeping up on them.

KATIE BARK: Oh good. Do you want to start answering the questions or let's see I just found it again? Does anybody want to ask a question?

KIM LLOYD: I see Lisa's question here: They are running the bus around; will those meals get paid? Lisa it depends on if you're running them - if you're doing the Summer Food Service Program or the National School Lunch Program. If you are doing the Summer Food Service Program and they're in an eligible area or you're making sure that at least half are eligible then you can reimburse those through the Summer Food Service Program. Just make sure that your site and your application is in and has been approved.

KIM LLOYD: [inaudible] going to ask if anyone's concerned with kids receiving meals, I don't think we want to have people type their responses in the chat box or respond as a group.

KATIE BARK: Yeah why don't we have them respond in the chat box.

KIM LLOYD: Okay sorry, I see questions pouring in Katie at know if you want to address these or not.

KIM LLOYD: "I'm getting worried about milk already, so many fresh and breakfast ideas we can't get or only getting limited amounts of. Anyone have any ideas of how to manage the milk?" I don't know if that's a question for you or for the general group.

KATIE BARK: Is the issue, Shelli, that you're afraid you're going to run out of milk? Okay, she was limited today. Well I think this is where the meal pattern waiver comes in if you aren't able to get it, you know, you can't do anything about it. I don't know if it would be trying to serve something else from the calcium group and if you're doing that. Roger just said from Big Fork that Sysco and USA foods and FSA do have shelf-stable milk right now so if you are ordering from them you will be able to get it. Thank you for sharing that Roger. And Renata is sharing milk with through gallons - using gallons is okay. Camille or Kim do you have anything else to say about the milk?

KIM LLOYD: No, I think that's been the most common one that people are short on right now as far as the meal pattern and yeah, I think the shelf-stable is a great option if you're able to get that or the gallon milk. Those are great suggestions. I don't know Caroline if you have anything to add to.

CAROLINE OLSON: Yeah I was going to going to say worst case scenario if you do get to that point where you find yourself where the shipment doesn't come in and you don't have milk to serve, make sure you document it um because you know obviously we understand that things like that happen or as time goes on there's an increase of it happening so be sure and call us and document it and you know obviously still send out the rest of the meal. Don't think that you have to like close your doors that day or something um but make sure you well document it that you were not able to get it and notify us about that kind of thing and you can still serve that meal.

KATIE BARK: Okay I think Cindy has a question on can we just keep track of our menus as we serve or do we have to do it daily for both grade schools and high schools. She hasn't done it daily but she's just keeping track of what we are serving. Caroline or Kim can you take that question please?

CAROLINE OLSON: This is Caroline. So, you'll still need to do daily production records. They don't have to be like as in-depth as you might have done regularly where you know you're forecasting, keeping track of over short amounts but basically it kind of sounds Cindy, it kind of sounds like you if you're keeping track of what you served, it sounds like you're doing most of what you need to do. Just make sure that you're writing those serving sizes for whatever the items are. It sounds like you're kind of essentially already doing it but um maybe you might need to add a little bit more detail like okay we did this many ounces of raisins or whatever but still keep track of it from a protection record standpoint, but just not as in-depth as like you would need to during this school year if that makes sense.

KATIE BARK: It sounds like Renata in Alder is doing some hot meals but actually sending them home frozen and with instructions on how to cook the meals for the kids and I know that came up yesterday and talking with Roger if you do want any food labels on the packages, they are not required but you know work with the state's sanitarian to get some guidance. But if you do want any labels we were trying to come up with a template of a label that you could print off like 30 to a page if you wanted to put what it was on there and any kind of instructions for cooking instructions or if

you wanted to say know this is to keep the foods cold and to consume within so many days but it's not required.

CAROLINE OLSON: This is Caroline again I wanted to address Kathy Martin's question of how you are handing out meals keeping the six-foot rule. There are a couple great resources gosh I don't know where they are off the top of my head. I believe they're in the area of the COVID 19 page, Kim, I can't really remember the one with tips but basically create like a staging table where you set the meals and parents can individually come grab them like without you having to like hand it you know but basically having like a set down point where they can pick it up. Also, a good thing to employ if you can be with tape or cones or whatever you have, creating six feet of distance so that there's a visual reminder for families that they need to be maintaining that spacing. Basically, like you can put it in crates. The goal is to separate out the meals individually so that you're not having to hand them out directly and then having like a staging area that you can set them if that makes sense.

KIM LLOYD: Yeah and making sure that all meals are unitized. We don't want to do offer versus serve or anything like that either.

KATIE BARK: I was going to try to bring up these files to show in a picture of what Caroline was just talking about with practicing no contact when you're delivering the meals as far as if you can, like Caroline said, have either the orange cones or tape on the floor so you space people out that they come up and get one meal at a time. You know one family comes up and gets it at a time. But if I can't seem to find these, I was going to try to bring up the graphic, we can again show you or...

KIM LLOYD: Katie, I can put the link in the chat box. Then click on it.

KATIE BARK: That would be great.

CAROLINE OLSON: Really fast, to Margie, in case this um this hadn't been addressed: "Is it alright to send out precooked food and have the parents warm it up or should it be made at the school before being sent out?" It's fine to have those items included in your menu. I know all plenty of schools who are doing that where they're sending like sausage or eggs - just make sure that you're sending directions. This is an area that we encourage you to work with your local sanitarian in terms of cooking directions, like reheating directions to families but that's not unallowable or anything from our standpoint. Just make sure that you include a little note or directions on the bag as to what temperature it needs to be properly preheated to or when it should be consumed and that sort of thing.

KATIE BARK: Caroline did you or Kim did you want to go over about do you have to get a lunch count before serving?

KIM LLOYD: Yeah so for counting meals for the Summer Food Service Program you need to be counting as they are picking up so keeping a tally or we do have a meal count sheet in download forms on the Summer Food Service Program application in MAPS. That's just marking each student or each parent or child as they come through the line to pick up meals.

CAROLINE OLSON: This is Caroline, Kim's absolutely right. For anyone who gets those counts beforehand, that's completely fine. If you're doing that just as a way to know how much to prepare but just make sure that the actual count that you're claiming does reflect how many meals were taken that day. A lot of schools will do like an email thing where parents can sign up and say, "Okay we would like meals". That's totally fine, you can get your count that way if that's the system that you guys have set up to know how many meals to prepare but make sure that the number you're actually claiming and recording for the account that day is that number of how many meals were actually served.

KIM LLOYD: Thank you for clarifying that.

CAROLINE OLSON: Yes, and then Shelli for your question, "We just need a tally, you don't have to have names attached, correct?" That depends on your situation if you are running the Summer Meals Program you know you're claiming meals through SFSP as an open site, then you don't need any names attached. But if you're a school who for whatever reason hasn't previously qualified for Summer and you kept running an NSLP to be able to provide meals, that will change the requirements obviously because that is associated with children's benefit issuance designation but if you are just doing SFSP you don't need names attached.

KATIE BARK: Are there are any other questions on USDA foods for Pam?

CAROLINE OLSON: This is Caroline - for Kathy Martin's question: "With the parent pick up waiver, do we just trust that they're taking food that they actually have children for?" Yes, I mean it's tough for schools when its unknown but yes, the whole point of the waiver is to make social distancing more effective to make it more conducive to our situation right now. So, yeah just trust that the parents are - I mean obviously it needs to be communicated, in case there's someone of the community that has no idea what they're getting, and they don't know that it's just for kids. We recommend having a sign somewhere or a handout taped to the bag that says "This is for consumption of children ages 18 and under only" but yes you can just trust that they are have kids. But the waiver it does make it, so the kids don't have to be present. And then Cindy - Katie can we pull up [inaudible] the handout that talks about the six feet rule. We have the Q&A one that Dayle consulted on, and I wanted pull that up on the screen.

KIM LLOYD: I put the link in the chat box Katie if you want to pull that one up.

KATIE BARK: I think I can just do it right here.

CAROLINE OLSON: Yes, okay so I was going to say so [inaudible] the direct link is in the chat box for you to like to save this and then you can also see on the screen there's great food safety tips on this sheet. OPI also has a Q&A document that talks about specifically how to address the six feet requirement regarding bus delivery. Hang on let me see if we have it. Is that one do you know Kim, is that one on our section of the COVID page? [inaudible]Gosh I don't think it's posted yet. Basically, okay here we go. Nice.

KATIE BARK: This is one of the graphics and there's six or seven of these graphics that Lunch Assist just developed. Can you guys see this one that shows the drive-through meal service? There's a table with lunches or the meals six feet between the person that's giving it to the parent and they put it

you know as somebody drives up, they put the meals on the cart and then the family takes it and so there's no contact between the server or your staff possibly or it could be a non-food service staff and the parent.

CAROLINE OLSON: Yes, that is wonderful and if you're thinking specifically for bus delivery something you could do is like bringing even like a little card table with and at each stop, like setting it out. Bringing some sort of like a platform or something with you – even you know a chair or something that you can take out of the vehicle, put it six feet - at least six feet away and then have that be your staging area so people can kind of like take from there.

KATIE BARK: So, is this what you're thinking?

CAROLINE OLSON: Absolutely those are awesome.

Katie: So just no contact, hands off and this is what you were talking about Caroline - having a safety area and then obviously using sanitizing solution frequently on the table if needed.

KIM LLOYD: And trying to keep people, I don't know if you guys have noticed in our grocery stores now, they're putting tape on the floor, so people are not less than six feet away from each other even when they're checking out. This one is the drive thru; I think we showed that and then there's ones here that show...

CAROLINE OLSON: I don't know why but for whatever reason the only one that I had to post Katie was like the first page. So maybe it would be a good idea - could I get those files from you of the other of the graphics?

KATIE BARK: Yes, and these are on the lunch assist website you know but I can email them to you but all these handouts that Caroline's been talking about like the one that we just showed is on www.lunchassist.org. If you go to their coronavirus section of the website, they are all there.

CAROLINE OLSON: Awesome thank you.

KATIE BARK: Okay what other questions are there?

KIM LLOYD: There is a FFVP question that I found, Caroline.

CAROLINE OLSON: Oh, I missed it what does it say? "Can we use any of our FFVP money during this closure period?" Okay hi, Ramona! So, if you are running summer, if you are serving meals through SFSP, you cannot unfortunately use FFVP funds. I know it's a huge bummer. If you are still providing distance learning and still running the NSLP, you still have access to those dollars but unfortunately FFVP dollars, those are housed under the umbrella of NSLP and so when there when schools are closed and you're operating under the SFSP funding pool, those dollars are no longer available, it's as if the school year is over. My apologies, I wish we could still use them. Diane it's always, a good idea to be disinfecting incoming like shipments but it's not something that you need to be spending - I don't know - it's kind of cost-benefit analysis, like I would say with the labor that you have available, whatever you guys can do, but mostly like whatever surfaces - even if you can't disinfect packages that are coming in, that's where frequent hand washing really comes in to play. We always say this but do not reuse gloves. I mean I know we're in a PPE shortage but reusing gloves negates any

benefit. So if you're using gloves making sure you're changing them - like if you receive a shipment and you don't have time to clean it - then changing your gloves after you open the box kind of a thing.

Jolene, unfortunately you can't operate both programs to my knowledge. Since you guys are operating SFSP you can only use those dollars claiming wise. That that's not to say though that you can't - like a lot of schools will be claiming under both for March since we did two weeks of school regularly, um so that's completely fine but just not running both of those programs at the very same time, that's not allowable. Okay I think those are all the questions or questions that we missed. Katie, thank you so much this was a lot of awesome information.

KATIE BARK: Ok great, well I do want to just go through this - South Dakota State Extension Service came up also with a four-week menu cycle for K-8 and one for 9-12, and it's on this website. So, we'll make sure we'll send this out to you. Some people are still also using lunchbox recipes from Chef Ann. And then again if you're looking for connections through social media, I definitely would recommend the Facebook pages of Montana School Nutrition Association, Montana Farm to School and School Meals That Rock, that as you know from Dayle Hayes. You have to ask to join the Tips for School Meals that Rock but that's where school districts around the nation have been sharing all sorts of resources. Like if somebody was looking for a meal count excel file, you know somebody developed one and put it there, so if there are any kind of resources you're looking for please let us know and we will try to either locate and find them for you or develop them. On the Lunch Assist blog there is also another good way to connect if you're wanting to do this - And then there are more training opportunities available. School Nutrition Association has a Wednesday Webinar - they are at noon, but they are recorded, and they're open to anybody. You don't even have to be a member because they are on the COVID 19 pandemics, so they're trying to provide free resources. There's a free food safety course, if you have any new employees or people that are not your food service employees and you want to make sure that they are trained in food safety there's a free course. And then next week we are going to look at food safety in food service and some of the things we've gone over today as a Wednesday Webinar topic. So just let us know how we can help you and stay in touch. Anything else that Kim or Caroline or Pam would like to say before we are out of time?

KIM LLOYD: No, thank you so much Katie.

CAROLINE OLSON: Yes, thank you and thanks everyone so much for everything you're doing and all the hard work you put in to navigate this unprecedented situation, we appreciate all of it.

KATIE BARK: That's for sure and please take good care and stay well and contact us. We will email the handouts that we referred to and Roger from Big Forks menu cycle and a handout on how on some menu ideas for USDA foods and local foods. Thank you very much and have a good day. Goodbye.



The Montana Harvest of the Month program showcases Montana grown foods in Montana communities. This program is a collaboration between Montana Farm to School, Office of Public Instruction, Montana Team Nutrition Program, National Center for Appropriate Technology, Montana State University Extension, Gallatin Valley Farm to School, FoodCorps Montana, and Montana Department of Agriculture. More information and resources are available at: www.montana.edu/mtharvestofthemoth.

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