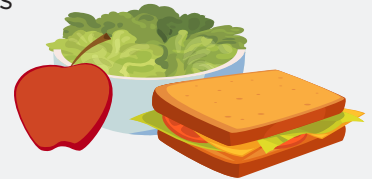


# MEALS IN THE CLASSROOM: TEACHERS

**Our mission is to make the process of providing meals in the classroom as safe and easy as possible. If you have questions, please reach out directly to our School Nutrition Manager or staff. We are here to serve. You can count on us!**

## ORDERING MEALS

- Accurate meal orders from the classroom help us provide the correct amount of meals.
- Meals for students with food allergies or special diets will be labeled for the individual student.
- Never disclose the Free or Reduced-Price meal eligibility of students...it's the law...really!



## PREPARING FOR MEAL SERVICE

- Instruct students to wear a mask until it is time to eat, and then re-mask after eating. Store masks in a space designated for each student that is separate from others when not being worn.
- Instruct students to wash hands immediately before and after meals.



## MEAL SERVICE

- Students and staff should physically distance while meals are served.
- Staff assisting with meal service should wash their hands before and after.
- Check the meal count form only as students receive their meals.
- Students must be present to receive a meal.
- Meals are counted as “served” when students receive meals. Please do not complete meal count forms ahead of time!



## DURING MEALS

- Allow time for students to collect and consume their meal (20 minutes).
- Instruct students to not share food, beverages, napkins, or utensils.
- Instruct students to focus on eating their meal and minimize conversation with neighbors.



## AFTER MEAL SERVICE

- Students should place their disposable plates, cups and utensils immediately in a lined garbage can, which should be tied off at the end of meal service. Additional garbage can liners will be provided in the classroom.
- If meal service items are recyclable, follow the school's instructions for separating and collecting.

