

Appendix I: School Meals Protocol

- Summit will continue to work with the Sweet Home School District food service to have meals delivered to Summit that meet all school nutrition guidelines.
- Students needing lunches on days they are not attending in-person instruction may be provided one by their school district.
- All staff will wear appropriate PPE, including masks and gloves, when handling food.

Actions Taken/Procedures:

- Student meals will be prepped in Summit's kitchen.
- The kitchen will be cleaned and disinfected according to the "Cleaning, Disinfection and Spacing Policy".
- All students will eat breakfast and lunches with their cohort, either in the classrooms or outside.
- Students with allergies will have clearly designated signs placed in their work areas.
- Staff will ensure all student work surfaces are cleaned before meals are served.
- All meals will be served in single-serve containers. Buffet style options will not be available.
- Meals will either be delivered to classrooms by food services staff, or classroom staff will be sent to the cafeteria to pick up meals.
- Foods, plates and utensils will not be shared among students.
- If needed, condiments that are not available in single-serve packets will be dispensed by classroom staff.
- A second lunch will be made available for students who finish their first lunch and are still hungry.
- Families who send in breakfasts/lunches will be asked to do so in disposable containers.
- Families will be notified if a student with a severe food allergy is in their child's cohort. They will be asked to refrain from sending in any foods that a student is allergic to.
- No uneaten food or containers will be sent back home with the student.

7/30/2020