MEAL DELIVERY SERVICE FOR SCHOOL NUTRITION STAFF

Communicate expectations for receipt of meals. (i.e. accountability, distancing, masks, safety)

Maintain 6 feet of distance from family.

Keep hot food hot, and cold food cold or use Time as a Public Health Control.

Mask your nose and your chin, smile with your eyes to show your grin!

Clean, sanitize, disinfect... ...clean, sanitize, disinfect!
Consider Location, Location, Location!

- Work with transportation staff and/or volunteers.
  - Develop a route with primarily right-hand turns.
  - Avoid left-hand turns for efficiency and less traffic hazards.
  - Avoid peak traffic times.
  - Choose safe, familiar bus stops for students.
  - Use clearly marked school district vehicles or vehicles with signs.
  - Vet all delivery staff/volunteers according to district policy.
- Communicate approximate meal delivery schedule to all customers.
- Communicate expectations for receipt of meals (i.e. accountability, distancing, masks, safety).

Making the Delivery

- Ensure delivery staff and volunteers wear appropriate uniforms, PPE, and identification.
- Do not hand meals directly to family.
- Place meals on a porch or other surface.
- Maintain 6 feet of distance from family.
- Do not enter home or make physical contact.
- Use knuckles to ring doorbell or knock on door.
- After delivery, sanitize hands and change gloves.

Following the Food Safety Rules

- Keep hot food hot, and cold food cold or use Time as a Public Health Control.
- Utilize written time-temperature control for safety (TPHC) procedures for delivery when appropriate.
- Provide handling, storage, re-heating, or cooking instructions – consult with the local health inspector for guidance.

Setting the Example

- Mask your nose and your chin, smile with your eyes to show your grin!
- Wear all required PPE.
- Repeat after me...clean, sanitize, disinfect...clean, sanitize, disinfect...

Stay safe! Stay healthy!
We depend on you!