Checklist for School Nutrition Professionals Serving Meals Eaten at School

Accessible version: https://www.cdc.gov/coronavirus/2019-ncov/community/schools-childcare/nutrition_resources.html



∪ s		re tested positive for COVID-19, are showing ave recently had close contact (less than 6 feet a person with COVID-19.
	with at least 60% alcohol before	ater for at least 20 seconds or use hand sanitizer ore, after, and during shift, before and after eating, after garbage, dirty dishes, or removing gloves.
<u>'</u>	Wear a mask during your shif	ft.
\ /	Clean and disinfect frequentle come in contact with food should lead to the contact with	ly touched surfaces. Surfaces that be washed, rinsed, and sanitized.
U t	that can easily become crowd	to remain at least 6 feet apart in areas led (for example, waiting in food service lines ting by providing physical guides, such as tape and signs on walls.
	6 FEET	Reduce crowding by arranging food service lines and seating in ways that encourage physical distancing (at least 6 feet).
		Increase ventilation by offering meals outside or opening windows and doors.
	/ / ()	Maintain low occupancy in areas where outdoor ventilation cannot be increased.
		Avoid offering any self-serve food or drink options, such as hot and cold food bars, salad or condiment bars, and drink stations Instead, serve grab-and-go items or individually plated meals. Clearly label or set aside meals for students with food allergies or dietary restrictions.
		Ensure students are not sharing food or utensils.
	SET ARIAN	Install physical barriers in areas where it is difficult for people to remain at least 6 feet apart (for example, cash registers, tables).
	A STATE OF THE STA	Encourage students and staff to wear masks when not eating or drinking.



cdc.gov/coronavirus

Hang posters that encourage staying home when sick and

for example, around the school and kitchen.

good hand hygiene practices. Place posters in highly visible locations,