

School Nutrition Food Safety Precautions



School Nutrition Programs providing meals during unanticipated school closures related to COVID-19 are to take the following actions:

Health of School Nutrition Staff and Volunteers

- Closely monitor school nutrition staff and volunteers for signs of illness and send ill workers home immediately.
- Food nutrition staff and volunteers should stay home for seven days after they start having symptoms AND three days after fever and other symptoms stop.
- Immediately implement flexible leave policies and educate all food workers to stay home while they are ill.
- Do not require healthcare provider notes for food workers to return to work. Closely monitor food employee hand washing and hygiene practices.

Cleaning, Disinfection and Sanitization

- Increase cleaning, sanitizing, and disinfection frequencies for all areas of the establishment, especially high-contact surfaces such as door handles, tables, chairs, and restroom fixtures.
- Ensure disinfecting and sanitizing agents are effective for COVID-19
<https://www.epa.gov/pesticide-registration/list-n-disinfectants-use-against-sars-cov-2>
- Visit the Association of Food and Drug Officials Coronavirus resource page
<http://www.afdo.org/coronavirus-resources> for food industry specific guidance.

Hygiene Habits

- Wash hands frequently with soap and water, including prior to putting on gloves.
- If soap and water is not available to employees, they should not be involved in the food preparation step. Sanitizers are not intended to be a replacement for handwashing during food preparation.

Follow the Rule of 6 Feet Apart

- School Nutrition Staff and Volunteers should stay 6 feet apart from each other when preparing and distributing meals.
- Educate families about the 6 feet apart rule when providing serving time and location about meals.
- Strive for no hand contact when giving families meals.

Reminders of Food Safety Requirements

- Meals must be produced in a licensed food service establishment.
- There must be a Person-in-charge, on-site, who can demonstrate knowledge of food safety practices and provide guidance to others assisting in the production.

Resources

[Iowa Department of Public Health and Iowa Department of Inspections and Appeals COVID-19 Guidance for the Food Industry](#)

[ServeSafe Coronavirus - What Can You Do?](#)

[ServeSafe Delivery and ServeSafe Takeout](#) (10 minute online trainings)