



COVID-19 Protocol 18

Meal (Breakfast/Lunch/Snack) Program

The health and safety of all individuals is of utmost importance. The Thames Valley District School Board recognizes the importance and educational value that these programs provide. Any questions regarding this protocol shall be directed to their supervisor. This protocol is for internal use only.

Scope

This protocol applies to all TVDSB locations that deliver a meal (breakfast/lunch/snack) program to students as a daily food source. This protocol does not allow for fundraising activities such as pizza or hot dog days, bake sales, etc. It also does not allow for food delivery services such as “Skip the Dishes / Uber Eats”.

1.0 General Guidance

When possible, single served items are preferred for delivery to students. When that is not possible the following guidelines will be followed:

1.1 Preparing food items:

- If a staff member or senior student is limited to handling pre-packaged food products, they would not require Safe Food Handler Certification.
- If a staff member or senior student has their Safe Food Handler Certification, they can prepare food and portion food into individual packaging for distribution, provided it is prepared and packaged in an approved kitchen.
- Individuals delivering food donations shall be met at school door and shall not enter the building.
- Persons preparing foods must wear any additional COVID-related PPE required to prepare food (i.e. medical masks).
- Ensure proper hand hygiene is followed by all staff involved in the program.
- Food that needs to be prepared, should be packaged individually (e.g., brown bags) for distribution to students.
- Food that is provided to a school by a community organization must have followed the proper health & safety processes and preparation of food should only be done by individuals with Food Handling Certifications, in a certified kitchen.

1.2 Serving food items:

- Meals must be served to students in individual portions.
- Shared utensils / items (e.g. condiments) must be avoided and self-serve items must be removed. A staff member, if available and can stay under care and control of such items, can offer them to students provided appropriate PPE (as above) is worn and physical distancing can be maintained.

Initial Release: September 24, 2020

Revision Date: NR

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Please refer to online version for most current, protocol will be updated as required.

- Utensils (e.g. tongs) should be used to prepare food items (e.g. food donations) for individual distribution (e.g. paper bags). Each student will receive their own paper bag with their meal items inside of it.
- Reinforce message to students to not share their food or drinks with others.

1.3 Cleaning of food handling items:

- Utensils/items used to prepare or serve food must be washed per industry standards following each meal service.
- Items that are single use only will be disposed of in the regular waste stream.
- Cleaning of the lunch room/area will follow the outlines provided in Protocol #9 – Enhanced Cleaning and Disinfecting

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