


<p>Serving Meals</p> 	<ul style="list-style-type: none"> • Implement standard operating procedures outlined in <i>Practicing Prevention</i> • Promote good hand hygiene. Allow student hand sanitizing before and after meal service. • Require School Nutrition Staff to wear face coverings and gloves. • Conduct cleaning of cafeterias and high-touch surfaces throughout the school day • Use disposable trays and pre-packaged utensils • Eliminate self-serve option • School specific serving plans will be posted on individual school's website. • School serving plans will be designed by school administration to reduce the number of students accessing the cafeteria at one time. Options could include: <ul style="list-style-type: none"> ○ Spaced serving lines (marked on floors) ○ Utilize outdoor space and larger common spaces to encourage social distancing as practicable and appropriate ○ Longer meal service times for more staggered lunch periods ○ Pre-packaged boxes or bags, if possible, for students instead of traditional serving lines. ○ Serving meals in classrooms, if feasible ○ Designate entrance and exit flow paths 	<p>In addition to minimal section guidelines:</p> <ul style="list-style-type: none"> • Student numbers reduced due to hybrid schedule 	<p>School buildings are closed.</p> <ul style="list-style-type: none"> • Initiate Grab-and-Go Meals at select locations across Sumner County • Require School Nutrition Staff to wear face coverings and gloves.
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