



## Student Nutrition Program Set-Up Options

### Grab & Go

- Grab & Go format is preferred
- All surfaces, bins and containers should be disinfected before and after each use, using an appropriate sanitizer and concentration
- Volunteers should use hand hygiene thoroughly and frequently
- Create a designated route for students to access food in a way that allows for physical distancing (For example one-way routes in hallway; markers on the floor spaced 6 feet apart)
- Students should not serve themselves – volunteers can put food on plates for students using appropriate utensils
- Remove chairs and tables
- Students should be encouraged to eat in their classrooms, and should perform proper hand hygiene before and after eating
- Remove any shared condiments and containers
- Utensils should be rolled or packaged
- Discontinue self-serve models (for example, avoid buffet-style options, and increase staff-serving options)
- Reduce touching of food by individually wrapping or packing food when on display

### Bin Programs

- All surfaces, bins and containers should be disinfected before and after each use, using an appropriate sanitizer and concentration. Volunteers should use hand hygiene thoroughly and frequently.
- Food should be individually packaged (in food-grade paper, plastic, etc.)
- Students will perform proper hand hygiene before and after choosing their food
- Do not involve the students in food preparation or serving at this time

### Off-Site Food Preparation

- Some schools may choose to ask volunteers to prepare food in alternate locations (for example, community centre kitchens or another inspected kitchen space)
- **No food preparation should be done in people's homes**