

# 2021-2022 FALL SCHOOL FOOD SERVICE PLAN

## FREQUENTLY ASKED QUESTIONS

The health department is following the CDC's [K-12 COVID-19 Requirements for Summer 2021 and the 2021-2022 School Year guidance](#). It is up to each individual school and school district to decide what precautions to take in relation to COVID-19 safety protocols for food service. The following are responses to frequently asked questions concerning the upcoming school year and reintroducing key features of school food service.

Guidance around COVID-19 safety precautions are subject to change. This document is current as of August 23, 2021.

### MASKING

Correct use of cloth face coverings or masks helps prevent the spread of COVID-19 and is required by the Washington state department of health when indoors at K-12 facilities for all school personnel, students and visitors. This includes while in the kitchen preparing food, in the common areas while serving and for vendors entering the school. Note Clark County Public Health and school districts do not have authority to do anything less restrictive with masks.

### PHYSICAL DISTANCING & MEALTIME

At this time, CDC's guidance remains to position students 6 feet apart while consuming foods and while moving through food service lines. For information on modifying mealtime school spaces to reduce the risk of spreading COVID-19 check out the CDC's [Modifying School Spaces During Mealtimes to Reduce Spread of COVID-19](#)

### REUSABLE VERSES DISPOSABLES

Per the CDC, given very low risk of transmission from surfaces and shared objects, there is no need to limit food service approaches to single use items and packaged meals. Reusable service items (such as utensils, dishes and trays) are approved to be used. Proper washing, rinsing and sanitizing of the dishes and utensils is sufficient.



### SERVICE LINES & SALAD BARS

At the school's discretion, self-service lines and salad bars can be open with monitoring for physical distancing, providing designated walking paths and by implementing previously approved procedures for food safety. If tongs or serving utensils are handled by the students, they should be switched out for clean ones in between lunch groups.

### MILK DISPENSERS

Milk dispensers can be used as previously approved. Follow the school's guidance for physical distancing, providing designated walking paths and by implementing previously approved procedures for food safety.

### SHARE TABLES

The health department still approves the use of share tables. As always, the tables are to be monitored to ensure returned whole fruit with edible peels are washed prior to serving again. To review what is required for share tables, check out our [share table guidance](#).

### SORT TABLES & COMPOSTING

Waste sorting in the cafeteria is still encouraged with physical distancing guidelines in place. Clark County Green Schools is available for cafeteria waste reduction education. Please email [info@clarkgreenschools.org](mailto:info@clarkgreenschools.org) to request sort tables, composting materials, or to reinstate a waste reduction program.



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