



**BLACK MESA COMMUNITY SCHOOL**

**PO Box 97**

**Pinon, Arizona 86510**

BOARD MEMBERS:

LARRY BILTAH-PRESIDENT

MARVIN YELLOWHAIR-VICE PRESIDENT

CAROLYN BEN-SECRETARY

VACANT-MEMBER

**SY 2021-2022**

## **SCHOOL FOOD SERVICE OPERATION PLAN DURING THE DURATION OF PANDEMIC**

It is critical for School Food Service Program to focus on the well-being of all students, employees, and parents while preparing, serving, packing, and delivering meals to enrolled students of Black Mesa Community School; and to make sure food safety is part of packing and handle properly while delivering.

To solidify the food service process, distribution, and delivery of meals to students' home, the following guidelines will be followed by all food service workers and packing/delivery helpers:

### **Food Preparation and Cooking: Two Food Service Workers**

1. Wash hands with soap and water for 20 seconds upon arrival before, during and after handling any items (food, supplies, utensils. etc.)
2. Wipe all door handles, counters, knobs, and other high-touch amenities with chlorine water



3. Masks, gloves, and aprons to be use at all times when preparing food
4. Always keep individually space between employees
5. Keep routine cleaning of all counters and other common areas after each prep
6. Keep food item separate to avoid cross-contamination
7. Rinse fresh fruits and vegetables under running water before use
8. Put away all unused food items right away or after each use
9. Put all non-disposable food service items (dishes, utensils, pans, knives, cutting boards) in the sink that is filled with hot, soapy water

### **Boxing Food Items in Containers: Food Service Worker and 2-3 helpers**

1. Wash hands and wear new gloves be packing
2. Always keep appropriate spaces between employees
3. Use individually food service items
4. Put drink and individually wrapped spoon, forks, and napkin in paper sack
5. Properly packed individually meal in ice chests
6. Load ice chests into the school vehicles for deliveries
7. Each driver to take student daily meal count sheet for each delivery route

### **Cleaning of Kitchen Area After Packing and Loading: Food Service Worker**



3. Food Service Workers will pre-pack all foods and beverages in closed containers in the kitchen.
4. Food Service Workers will use rolling carts and coolers to deliver non-contact meals to the classroom
5. Food Service Workers will deliver meals directly to classroom and each student will pick up their meal one at a time, eat at their desk or outside when weather permits, 6 ft. apart
6. Covered rolling trash can will be provided outside of classroom to dispose of used containers and utensils
7. Teachers will monitor each meal and will be serve a meal
8. Students will only be allowed food, beverages, utensils and containers provided by the school.