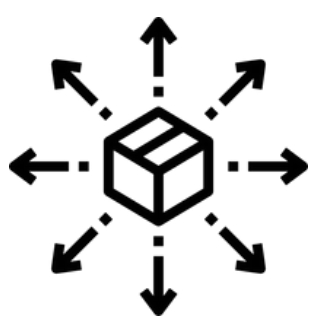


SCHOOL MEALS DURING COVID-19

Best practices for implementing emergency school meal programs



1. DISTRIBUTION PROCESS

- Locate grab-and-go sites where they where can be reached easily
- Adjust staffing and days and hours of operation to maximize efficiency and access



2. MENU DEVELOPMENT

- Stock up on fruit and vegetable components to ensure compliance with federal nutrition standards
- Revise equipment and packaging needs to create meals to-go



3. STAFFING PRACTICES

- Support staff morale by spending time together in person
- Prioritize and ensure staff safety



4. COMMUNICATION

- Use every channel available - phone calls, emails, social media, text messages, and banners in the community
- Ensure that messages are available in all languages spoken in your community
- Clarify misconceptions - meals are provided at no-cost for everyone, even if you have P-EBT



5. COMMUNITY PARTNERSHIPS

- Engage the local charitable food system and collaborate on outreach efforts
- Create Community Information Hubs around meal sites to promote other resources (e.g., SNAP enrollment, library books, kindergarten registration, voter registration)



6. GROWTH MINDSET

- Recognize that this is a new challenge for all of us; be flexible and willing to change course if necessary
- Appreciate that parents can now see the quality of school meals
- Team confidence will build as you experience success