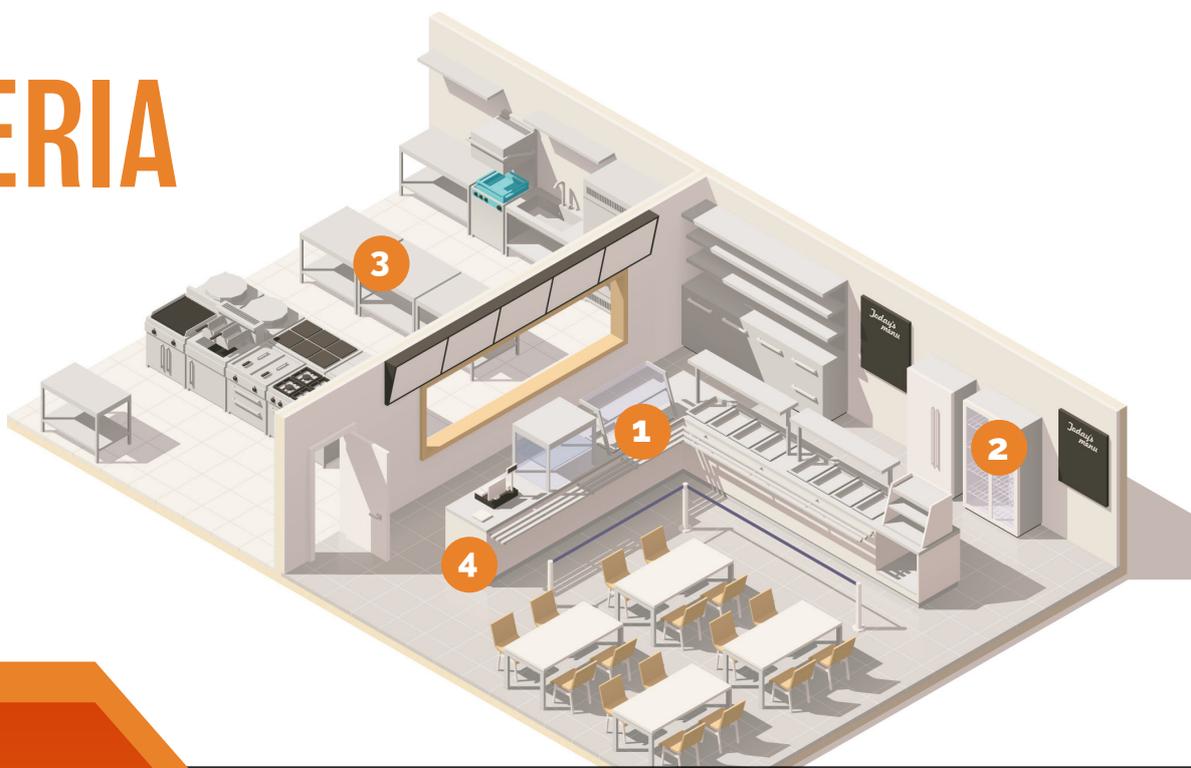


CAFETERIA

The cafeteria and kitchen provide a unique challenge given the need to ensure food safety. Schools need to make sure they are using a sanitizer that is appropriate for use on food-contact surfaces and must also consider a variety of unique items and surfaces.



PARTNERS IN PROTECTION

FOOD SERVICE SAFETY

Specific best practice protocols need to be implemented to reduce the risk of transmission in both the kitchen and cafeteria.



HAND HYGIENE REIGNS

The cafeteria should have at least one hand sanitizer dispenser for every 25 or 50 students who will eat during a meal period (unless regulations prohibit such quantity). Students should be required to sanitize their hands upon entering the cafeteria. If the school is not able to place the required number of hand sanitizer dispensers, designated staff members should be stationed at each entrance to provide students with hand sanitizer.

COLLABORATIVE CLEANING

- Tables/seats should be wiped prior to each meal period by students or designated staff member.
- The school will need to assign a specific staff representative to perform sanitizing functions.
- Appliances should be sanitized following food prep activities by the kitchen staff or custodial team.
- Make wipes available in a designated location. Ensure the wipes are safe for food contact surfaces.
- Kitchen staff should be constantly reminded of the importance of washing their hands.

Food Service Counters



Have a staff member wipe after a group of students get their food. Students should be called in groups of no more than 10.

Vending Machines



Consider removing vending machines and making items available in the lunch line.

Food Prep Areas



Food preparation surfaces should be cleaned and sanitized following food prep activities for the day.

Water Fountain



Consider turning off water fountains or converting them into refillable water bottle stations.