COVID-19 Update

Child Nutrition Program Meal Service during COVID-19 Outbreaks

April 10, 2020, 4:00 pm


Thanks to everyone who participated in the Town Hall meeting today and shared the number of meals you are providing daily. These numbers will be provided to the Governor, per her request to hear the good news about heroism going on throughout Kansas. Governor Kelly expressed her gratitude during the Superintendent ZOOM meeting today, stating she is grateful that children are receiving meals providing the nutrition they need to learn and also providing security in that the meals show someone cares.

New USDA Guidance

- **SP 11-2020, SFSP 05-2020: Questions and Answers related to the Child Nutrition Program Monitoring and Reporting Nationwide Waivers.** This information will be discussed in the required SFSP Administrative Training (see below for dates and links to the training webinars).
- **SP 12-2020: Fresh Fruit and Vegetable Program during COVID-19.** Fresh Fruit and Vegetable (FFVP) schools may provide the fruit or vegetables to students outside the regular school day in the non-congregate setting due to the unanticipated school closures. Emily Brinkman, KSDE FFVP Coordinator, sent an email to all schools participating in the FFVP with detailed information after the Town Hall.

Serving Meals Past End of School Year. Sponsors wishing to serve meals in a non-congregate setting past the end of the school year should update their non-congregate waiver application in KN-CLAIM to reflect the dates the sponsor intends to serve non-congregate meals. At this time, the end date for the non-congregate waiver cannot go past June 30, 2020. If USDA extends the non-congregate waiver past June 30th KSDE will let sponsors know via an update as well as a Town Hall meeting.

Infant meals cannot be served and claimed in a non-congregate setting due to the need for infant formula to be prepared and offered in a clean bottle. The food safety risks are too great. Direct families to SNAP or WIC for assistance with obtaining infant formula.

Required SFSP Training for Renewing SFSP Sponsors. All Sponsors are required to have at least one representative participate in KSDE training for Summer 2020 participation in the SFSP. All SFSP Administrative Training will be conducted via webinar for Summer 2020. SFSP Webinar Training Opportunities will be held:
- April 17th at 9:30 a.m. – https://ksde.zoom.us/j/675746765
- April 23rd at 8:30 a.m. – https://ksde.zoom.us/j/180926346
- April 29th at 2 p.m. – https://ksde.zoom.us/j/477109298

 Kansas leads the world in the success of each student.
If you are unable to participate in one of the webinars, an online training will be made available at a later date to complete this training requirement. To ensure you complete the training as quickly as possible, plan to attend one of the webinars.

Sponsors currently operating the Seamless Summer Option who would like to start providing meals under the Summer Food Service Program (SFSP) can make that transition if they attend training and complete the necessary paperwork in KN-CLAIM. Training will be held on April 20th at 2 p.m. To join use the following link: https://ksde.zoom.us/j/701804793. As long as sponsors participate in training on the 20th, complete the application process, and are approved for the SFSP in KN-CLAIM, meals could be served and claimed under the SFSP beginning May 1st. Email your Child Nutrition Consultant with your Sponsor Number, Sponsor Name, and indicate you would like to have the SFSP application opened in KN-CLAIM.

Food Safety Q & As

Q: Can an ultraviolet disinfection lamp or microwaves kill the new coronavirus?
A: The World Health Organization (WHO) has warned that ultraviolet light should not be used as a disinfectant against COVID-19. While a certain type of UV radiation is effective against the virus, this type of UV light can damage skin and adversely affect some materials used to make personal protective equipment.

The use of microwaves is also not recommended for destroying the virus. While some studies have shown that microwaves can kill the virus at certain frequencies, using specified moisture contents, it is not effective every time. Variables that hinder success include low frequency, low moisture, surface quality, surface texture, and positioning of the item in the microwave. It can also be dangerous to put certain items made from unknown materials in the microwave. Microwaves can also adversely affect some materials used to make personal protective equipment.

Q: Can we rinse fresh fruits and vegetables in vinegar water, soapy water, or bleach water to remove viral contaminants?
A: The current position of the Food & Drug Administration is that there is no evidence to suggest that food produced in the United States transmits COVID-19. Rinsing fruits and vegetables in soapy water and/or bleach solutions are not approved practices in child nutrition programs. Using chemicals could result in chemical contamination. Rinsing fruits and vegetables in vinegar could remove potential bacteria, but not viruses. The best practices for washing fruits and vegetables has not changed or been revised in light of the COVID-19 pandemic. The same food safe principles still apply, use clean drinkable water to remove debris, surface pesticides, and harmful microorganisms from fresh produce. When handling ready-to-eat fruits and vegetables, apply the no bare hand contact rule.

Q: Are program staff and volunteers required to wear a face mask?
A: CDC continues to study the spread and effects of the novel coronavirus across the United States. Recent studies show that individuals with coronavirus may lack symptoms and can transmit the virus to others before showing symptoms. In light of this new evidence, CDC recommends wearing cloth face coverings in public settings where other social distancing measures are difficult to maintain, especially in areas of significant community-based transmission.
If a cloth face covering is worn, it should...

- Fit snugly but comfortably, so there is little need to touch the face to adjust the mask.
- Be secured with ties, elastics, or ear loops.
- Include multiple layers of fabric, but allow for breathing without restriction.
- Be removed from behind, pulling it forward and being careful not to touch eyes, nose, and mouth. Hands must be washed immediately after removing.
- Be routinely washed depending on the frequency of use.

Note: On April 3, the CDC released an updated recommendation regarding the use of cloth face coverings to help slow the spread of COVID-19. CDC recommends the use of simple cloth face coverings as a voluntary public health measure in public settings where other social distancing measures are difficult to maintain (e.g., grocery stores and pharmacies).

Announcements

- Continue to update waiver and site applications with any changes. If a School District is considering suspension of meal service, call Cheryl Johnson at 785-224-8479 or email cjohnson@ksde.org. Governor Kelly has asked to be made aware, so KSDE will report to her.
- CEP Notification Reporting will be completed this year using proxy data from KSDE's Direct Certification Application. All Sponsors will be given the opportunity to update the proxy numbers in early June. Watch Updates for further details.
- Adult meals and Food Service Meals must be reported on the claim but no reimbursement is given for these meals.
- Sponsors implementing the Seamless Summer Option (SSO) will not receive the extra 4 cents per meal for lunches, but the numbers of meals served through the SSO will be counted when calculating the percentage for each Sponsor's end of state fiscal year additional payment that distributes the remainder of the state match funds.
- A new resource has been developed to assist with multi-day meal distribution to show number of servings in larger packages for instance when single serving packages are not available or practical. Find the resource, Servings for Large Quantity Packages, at www.kn-eat.org, School Nutrition Programs, What's New and also at www.kn-eat, Summer Food Service Program, What’s New.

Thank you all for making it possible to do the right thing for the health of Kansas children by providing meals during the unanticipated school closures due to COVID-19. The entire Child Nutrition & Wellness team is proud of the heroic efforts and sends appreciation for your leadership.

Cheryl, Jill and Julie

For more information, contact:

Cheryl S. Johnson
Director, Child Nutrition & Wellness
(785) 296-2276
www.kn-eat.org
csjohnson@ksde.org

Kansas State Department of Education
900 S.W. Jackson Street, Suite 102
Topeka, Kansas 66612-1212
(785) 296-3201
www.ksde.org

This institution is an equal opportunity provider.

The Kansas State Department of Education does not discriminate on the basis of race, color, national origin, sex, disability or age in its programs and activities and provides equal access to the Boy Scouts and other designated youth groups. The following person has been designated to handle inquiries regarding the nondiscrimination policies: KSDE General Counsel, Office of General Counsel, KSDE, Landon State Office Building, 900 S.W. Jackson, Suite 102, Topeka, KS 66612, (785) 296-3201.