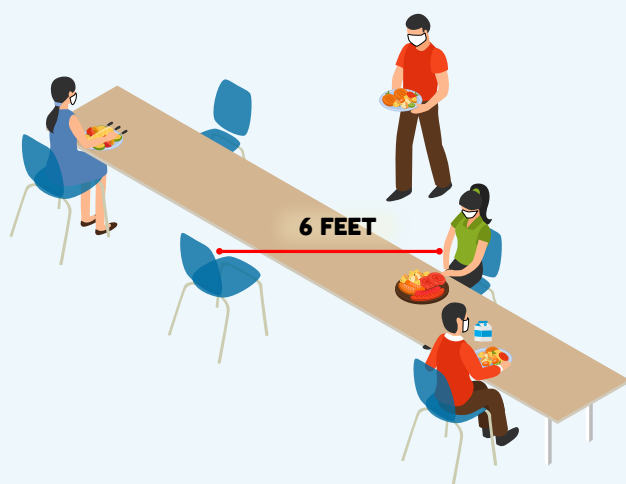


Checklist for School Nutrition Professionals Serving Meals Eaten at School



- Get vaccinated as soon as possible to protect against COVID-19.
- Stay home if you are sick, have tested positive for COVID-19, have symptoms of COVID-19, or have recently had close contact with a person with COVID-19.
- Staff who are preparing and handling food should wash their hands with soap and water for at least 20 seconds. Other key times to clean hands include before, after, and during shift, before and after eating, after using the toilet, and after handling garbage, dirty dishes, or removing gloves.
- Staff should wear a mask at all times in the school including during their shift and breaks.
- Ensure that students wear a mask when going through the serving line in the cafeteria or when picking up a meal to eat outside or in another location.



- Avoid serving meals in spaces where at least 6 feet of physical distance cannot be maintained.
- Keep students and staff at least 6 feet apart in areas that can easily become crowded including food service lines or trash disposal areas, and while eating. Provide physical guides, such as tape or graphics on floors or sidewalks and signs on walls.
- Clean frequently touched surfaces. Surfaces that come in contact with food should be washed, rinsed, and sanitized.
- Improve ventilation by offering meals outside as much as possible or by opening windows and doors.
- Reduce occupancy in areas where outdoor ventilation cannot be increased. Ensure HVAC systems are functioning optimally.
- Ensure students are not sharing food or utensils.
- Hang posters that encourage staying home when sick and promote good hand hygiene practices. Place posters in highly visible locations, for example, around the school, cafeteria, and kitchen.



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