



Date: Friday, July 10, 2020

Name of Work Group: Food Service

Name of Recorder: Martin Turney

Workgroup OBJECTIVE or TOPICS Considered in today’s meeting (You are welcome to attach an agenda if that is easier):

Base Assumptions Creation of Topics to Be Addressed <ul style="list-style-type: none"> • Lunch Structure and Schedule – covered at this meeting • Food Service Staff Safety Measures • Cleaning Protocols • Food Service Vendor Deliveries • Remote Student Lunch Service

What about your discussion do you feel is ultimately non-negotiable? It either MUST BE or MUST NOT BE part of the plan:

MUST BE PART	MUST NOT BE PART
LUNCH STRUCTURE AND SCHEDULE <ul style="list-style-type: none"> • No salad bars, all self-service items served by staff to students • Consistent lunch model between all elementary schools • Consistent lunch model between all secondary schools • Limit menu options 	

What challenges do you foresee that you are taking into consideration or that you do not have an answer to:

CONSIDERATIONS:	UNANSWERED:
LUNCH STRUCTURE AND SCHEDULE <ul style="list-style-type: none"> • Current lunchroom configuration does not allow for social distancing • Students with food allergies • Coordination of lunch schedules 	

What concerns have surfaced regarding today’s Objective or Topics?

LUNCH STRUCTURE AND SCHEDULE

- Inadequate staff to monitor multiple eating locations
- Custodian availability to clean multiple eating locations between lunch groups
- Class / Cohort of students will not all fit at one lunchroom table due to social distancing guidelines
- Increase of costs and food waste by using disposable service items and “serve” vs “offer” model

What questions, input, or feedback must you have from the Steering Committee in order to move forward with your work group discussion to reach a recommendation?

QUESTIONS	INPUT OR FEEDBACK
<p>LUNCH STRUCTURE AND SCHEDULE</p> <ul style="list-style-type: none"> • At Elementary – preorder for lunches <ul style="list-style-type: none"> ○ Can this be done at MS/HS? • Can paras monitor hallways when students eating in classrooms? • Would students going through lunchroom line still “punch in” numbers? <ul style="list-style-type: none"> ○ Further cleaning involved between each transaction 	<p>LUNCH STRUCTURE AND SCHEDULE</p> <ul style="list-style-type: none"> • Hybrid option – students bring lunch eating in classrooms while students buying lunch eating in lunchroom / commons <ul style="list-style-type: none"> ○ Additional eating spaces could be used - MPR’s, Gyms, Stage ○ Outside areas could be considered for eating space • Recommendation to not have lunch delivery to classrooms <ul style="list-style-type: none"> ○ Less waste in not partitioning / wrapping individual food items

What are general questions or considerations that arose as part of the work group discussion that may not be part of your task, but that the group felt should be considered by the Steering Committee?

PARKING LOT QUESTIONS or CONSIDERATIONS:

Other: Please use this space to capture notes and other ideas not easily categorized in the above. If you are taking notes and are categorizing later, please attach the notes to this document and include them in your email.

BASE ASSUMPTIONS

- School Buildings open 4 days/week for students
 - K-1: All attend M,T,Th, F; W – remote for all
 - 2-12: Two Groups attending 2 days/week; W – remote for all
 - Group A: attend M,T
 - Group B: attend Th, F
- Wednesday dedicated cleaning day for school building
- 20% of all students are 100% remote – initial survey data

Please email the completed form and any accordant notes to your Work Group Lead(s); Superintendent Ron Thiele at thieler@issaquah.wednet.edu with a copy to Assistant Superintendent Lisa Hechtman at hechtmanl@issaquah.wednet.edu.