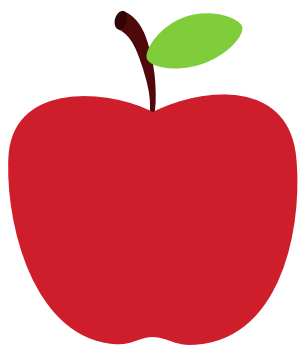


CCSD SCHOOL NUTRITION



SCHOOL MEAL SAFETY

School meals are so important to students and families. Here's what we're doing to serve food safely.

CLEANING

Daily deep cleaning and sanitizing in all kitchens. Frequent sanitizing of serving lines and all high-touch surface areas. Our kitchens consistently rank high on health inspections.

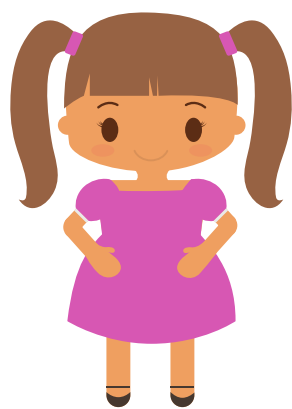
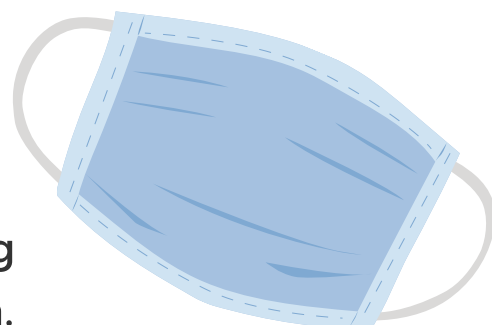


HANDWASHING

We wash our hands before and after every task.

PERSONAL PROTECTIVE EQUIPMENT

Masks will be worn at all times by CCSD School Nutrition staff. Frequent changing of gloves to prevent cross-contamination.



STUDENT SAFETY

Plexiglass is installed at all registers. Contactless point of sale methods will be used at all grade levels.

EMPLOYEE SAFETY

Masks, gloves, hand sanitizer, and sanitizing solutions provided to all employees. Employees who are ill or symptomatic stay home from work.



INNOVATIVE & CREATIVE MENUS & PACKAGING TO CONTINUE TO SERVE HOT ENTREES, FRESH FRUIT AND VEGGIES, & SALADS TO STUDENTS EATING IN THE CLASSROOM AND CAFETERIAS!