



COVID-19 and Food Safety

While there are many viruses present in the environment, some can be of special concern based on their ability to spread rapidly or cause severe disease. NJDA will continue to monitor the Novel Coronavirus (COVID-19) pandemic and work in collaboration with health and government officials.

Meal pattern requirements are still in effect and strategies to minimize exposure should be implemented. Prevention is essential to protecting the health and safety of all and limiting the negative impact a virus may have.

Everyday Actions

- Wash hands properly and frequently.
- Provide resources needed to support proper hand hygiene (soap, paper towels, no-touch waste basket, etc.).
- Ensure children have enough time to wash their hands before meal service.
- Stay home when sick. Follow protocol for staff illness.
- Follow appropriate coughing and sneezing etiquette.
- Avoid touching eyes, nose, and mouth.
- Clean and sanitize food-contact surfaces.
- Handle wastes properly.

During a Pandemic

Consider...

- Discontinuing use of the share table temporarily.
- Having a cashier enter meal account numbers on behalf of the students.
- Having nutrition program staff serve most foods when possible.
- Utilizing single-serving packages of fruits, vegetables, and juices on the food bar.
- Putting out smaller amounts of food at one time and changing utensils more often.
- Cleaning and disinfecting commonly used non-food contact surfaces, such as door handles, carts, tray slides, phones, and keyboards.
- Cross-training program staff to perform essential activities in the event of key absences or emergency situations.
- Providing ongoing training and monitoring of hand hygiene and personal hygiene practices.