

# TPS Child Nutrition COVID -19 Safety Plan



## WORKING TOGETHER

Sodexo has been on the front lines of the coronavirus (COVID-19) response since it first emerged in China. We have business continuity and pandemic plans in place and we are working 24/7 to ensure that our teams have the right tools and information to reduce transmission risk and mitigate any suspected or confirmed cases, whether at work or at home.

Sodexo recognizes that all organizations have a role to play to address COVID-19. By working with our clients and mobilizing all of our employees, we can help to reduce the spread of this virus and mitigate its impact.



**Prevention of the coronavirus (COVID-19) starts with you & me!**

- Wash hands frequently and avoid shaking hands
- Clean and sanitize all frequently touched surfaces
- If you have cold or flu-like symptoms, stay at home and follow your local health authorities' advice
- Keep a safe distance (6 feet) from people who are coughing/sneezing
- Cover your mouth and nose when coughing or sneezing
- Keep others calm: check facts and be cautious of information on social media

*sodexo*

**While it may sound basic, correct handwashing is the best preventive measure.**

**STAY SAFE with the 5 Ms**

Play your part in containing the spread of COVID-19 (Coronavirus Disease 2019) by following the 5 Ms

- Manage My Health**  
Keep a close eye on my body for symptoms (fever, shortness of breath, coughing and sneezing)
- Maintain Clean Hands**  
Good personal hygiene by regular hand washing with soap and water
- Minimize Contact**  
With those who are unwell
- Mask Up When Unwell**  
And follow local contact procedures for accessing medical resources
- Monitor the News**  
With Sodexo COVID-19 page

Below is a plan to mitigate the student's exposure to high touch areas. Due to the exposure that the self-service items present and the potential for cross contamination, much of this plan is focused at reducing those impacts. As a result, the menu at each grade level has been modified for the week of March 23, 2020 to accommodate the flow of service and staffing levels.

### Self Service Items at All Grades

- Items that are self service will be temporarily halted, served to the students and/or served in a container
- The fresh fruit and vegetable bar will not be in service. Items will be served by staff from the service line. Depending on space there could be a reduced number of offerings. These changes will be reflected on the SoHappy App.

### Elementary

- Breakfast Main Line- Full breakfast menu will be offered. All breakfast items will be served by staff. Students will identify which items they would like. Staff will place items in grab 'n go bag. This ensures our compliance with offer vs serve. Breakfast in the classroom will be pre-bagged with all the menued components.
- Lunch Main Line- At a minimum, we will serve 1 hot and 1 cold entrée items, but we will serve all options if space is available.

### Middle School

- Breakfast Main Line- Full breakfast menu will be offered. All breakfast items will be served by staff.
- Lunch Main Line- To accommodate the offering bar being served by the kitchen, the lunch menu will be reduced. For the duration of this outbreak, no specialty type items will be served (specialty grill items, specialty pizzas, etc..). The revised menu will be posted for review and updated on the SoHappy App.
- A La Carte- All sealed, prepackaged items will be available. All other items will be suspended during this time.

### High School

- Breakfast Main Line- Full breakfast menu will be offered. All breakfast items will be served by staff.
- Lunch Main Line- To accommodate the offering bar being served by the kitchen, the lunch menu will be reduced. For the duration of this outbreak, no specialty type items will be served (specialty grill items, specialty pizzas, etc..). The revised menu will be posted for review and updated on the SoHappy App.
- A La Carte- All sealed, prepackaged items will be available. All other items will be suspended during this time. We will resume normal operations once this potential threat for the spread of this virus has reduced.

This email is being shared with all kitchen managers, production leads, and TPS Administration. If you have any questions, please contact the Tulsa Child Nutrition Team.