

DINING INFORMATION

Welcome to the 2020-2021 school year in the Trojan Dining Hall! We look forward to seeing you and serving you some yummy lunch! This year things will look a bit different, but you will also see some of your favorites too! Let me begin by reassuring you that we have taken every precaution in making sure that your children, as well as the faculty and staff, remain safe while eating lunch.

Below is information about how things will work in the Dining Hall for students, faculty, and staff to be able to eat lunch. In addition, we have some safety measures we will be putting into place:

- EVERYONE will enter the Dining Hall through one door and then exit through a set of doors. There will be ONE way in and ONE way out.
- Students will be masked as they walk to and enter the Dining Hall and wait in line, then will remove their masks once they are sitting down for lunch (in the Dining Hall or in the classroom).
- The former dining tables have been removed and will be replaced by individual desks and chairs, leaving room for six feet between students.
- The first three to three-and-a-half weeks, however, students in grades three through 12 will be eating in classrooms and designated spaces in the buildings, because the individual tables and chairs that have been purchased will not have been delivered until that time.
- Directional markings and appropriate distance markers will be placed on the floor to direct the flow of traffic, making it easy for students not to touch railings inadvertently.
- Hand sanitizer stations will be placed at the entrance door where students will be required to sanitize their hands upon entering the Dining Hall. Sanitizing stations will also be located at the beginning of each of the lunch lines as a second opportunity to use sanitizer should students feel the need to do so.
- Cleaning staff will be available in the Dining Hall the entire time students are slotted to eat lunch, cleaning before, during, and after each grade and/or division. Cleaning staff will ONLY be cleaning spills during service.
- All lunches will be served in to-go or pre-packed containers and will be served with to-go cutlery kits. This year, we will not be using any biodegradable containers as they do not travel well and are hard to carry. Students will dispose of all of their own trash upon exiting the Dining Hall. Sanitizing stations will also be located at the exit doors for students to sanitize their hands as they are exiting the building.
- Unfortunately, there will not be any parent volunteers this year (for now) to limit even further the number of people coming onto campus.
- ONLY lines 1 and 3 will be open for service.
 - Line 1 will become our Crispy & Cold line. This line will have pre-packed assorted sandwiches as well as a classic Caesar and chicken Caesar salad, a garden salad, a specialty salad, and fruit salad. All items will be pre-packaged. Whole fruit and yogurt may also be found in this line. As a departure from this line, there will be a pre-packed soup of the day. Fear not, pre-packed bags of the infamous croutons will also be

DINING INFORMATION

available!

- Line 3 will be our Piping Hot line. This line will encompass all your favorites as well as a few new recipes for you to try. There will not be as many choices to be made this year, however, so that we can move the line along as fast as possible. Most items with toppings will be served in an “as is” capacity, and students can choose to use all the toppings or not.
- Drinks will not be self-serve at all but instead will be limited to a choice of an 8-ounce bottle of water, a juice box of some sort, or a carton of milk.
- If your child has a food allergy, that information will be communicated to his/her teacher, who will work with your family regarding restrictions and precautions for classroom dining. While in the Dining Hall, all food allergies will be handled as before.

Now, down to how we are going to get all of the students through the lines and be able for them to all eat lunch...

LOWER SCHOOL

Pre-K through 2nd grade will have lunch delivered to their respective classrooms where they will eat with their individual classes. Two Fridays before the week of the lunch being delivered, a Google form will be released for parents to place an order for their student for the entire following week. The form will be due by the following Wednesday at 4pm. As an example, a menu and Google form will be released on Friday, August 14 and will be due by Wednesday, August 19 to have lunch delivered to your student the week of August 24-August 28.

Third and 4th grades will be eating in the Dining Hall but at separate times, with cleaning between each grade.

MIDDLE SCHOOL and UPPER SCHOOL

Fifth grade will enter the Dining Hall, go through the line, and then exit to eat in their classrooms. Sixth grade will enter, go through the line, and eat in the Dining Hall. When they leave, and while 7th grade is coming in and getting their food to return to their classrooms to eat, the Dining Hall will be getting cleaned. Eighth grade will then come in to go through the line and eat in the Dining Hall. When they leave, the Dining Hall will then get cleaned to make way for Upper School. Every two weeks, this schedule will rotate so that 5th and 7th grades are not always eating in their classrooms.

Upper School will work much the same way, except it will be divided by floor. When one floor is eating in the Dining Hall, the other will be eating in designated areas. This schedule will also rotate every two weeks.

I want to assure you that my staff and I will continue to maintain the stringent protocols we have always had in terms of cleaning and sanitizing. The FDA and CDC have additional guidelines that we will also be practicing, and I have provided those links below. The Fort Worth Health Department as well as The State of Texas require each employee to be certified in food safety, which includes but is not limited to:

- Foodborne disease outbreak—This covers the definition of foodborne disease outbreak,

DINING INFORMATION

- the causes and preventive measures, including employee reporting requirements.
- Good hygienic practices—This covers how to practice proper hygiene when you are or will be coming into contact with food.
 - Preventing contamination by employees—This covers the requirements for contact with ready-to-eat food with your bare hands.
 - Cross contamination—This will cover prevention of cross contamination of foods and sanitization methods.
 - Time and temperature—This covers time and temperature control of foods to limit pathogen growth and toxin production.

Each employee working in the kitchen is a state certified Food Handler, and Chef Scott and I are both Certified Food Managers. I also hold safety certificates from ServSafe and OSHA 360 Training regarding COVID Safety Practices, Prevention and Re-Opening Guidelines.

<https://restaurant.org/downloads/pdfs/business/covid19-return-to-work-guidelines-for-foodservice.pdf>

<https://www.fda.gov/food/food-safety-during-emergencies/best-practices-re-opening-retail-food-establishments-during-covid-19-pandemic>

<https://go.restaurant.org/rs/078-ZLA-461/images/National-Restaurant-Association-COVID19-Reopening-Guidance-Update.pdf>

I am sure there will be many additions and changes as we move along, but if you have any questions, please feel free to contact me at 817-321-0151 or email me at nesbitte@trinityvalleyschool.org. I look forward to a great school year!

Erin Nesbitt, Executive Chef