Parent or family prior to beginning home delivery from the delivery by school staff to students unable to pick up accommodate children with special dietary needs procedures can be obtained in accordance with the USDA and and streamline meal service operations.

Consider assigning tasks to high-risk employees to remote work, and those who will be on-call services, staff and/or meals.

Review and revise the Hazard Analysis and Critical Services, tasks and projects.

Coordinate meal services with other authorized services, maintenance and operations, human equipment (PPE), soap, hand sanitizer, disinfectant and additional information.

Identify appropriate menu item substitutions in the

Comply with meal pattern requirements in order to maintain sufficient inventory of supplies, equipment and physical distancing and safety guidelines. Some services, maintenance and operations, human personnel at each school site addiitional information.

Health and Safety Focus Area Considerations for additional information and training on the most current nutrition services employees receive and stay abreast of the latest Los Angeles County

Maintain up-to-date emergency preparedness plans and safety guidance.

Increase CalFresh also refer to Budget and Financial Operations considerations for additional information and

California food handler's card within 30 days to

Provide training and accommodate meal service

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Serve meals in supervised, non-congregate settings

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