**Food Service**

* **Things to Think About:**
  + FY20 Year-End
    - Contract revisions
    - ISBE waivers (SSO vs. SFSP) – COVID19 USDA Waivers in effect until 6/30/20 (except meal pattern waiver 5/31/20)
    - Cost Impacts – Hazard Pay etc.
  + Summer 2020
    - Status of waivers – SSO/SFSP
    - Explaining SSO vs. SFSP
      * <https://www.isbe.net/Documents/SSO-SFSP-comparison.pdf>
    - Reimbursement rates:

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* + - Do your procedures change from how you end the school year?
    - Change in service model or number of days
  + FY21 Start Up
    - Revised contracts
    - Renewals (3.1% - possible min. wage law adjustments)
    - Potential service limitations
    - Student experience:
      * Mobile / Digital ordering platforms
        + Must protect child’s identity and child must be served regardless of ability to pay
      * Limited menus
      * Provisions for change in food service locations
        + Engage your architect
      * Classroom delivery
        + Offer vs. Serve required in 9-12 unless ISBE gets approved for a waiver.
        + Possible teacher training may be necessary
      * Offer pre-packaged foods only / Reduce self-service access to foods
      * Clearly signpost queuing areas
      * Remove or rearrange furniture to promote social distancing
      * Consider cashless – scanned ID cards
* **Additional Considerations:**
  + Legal
    - Talk to your attorney about contract provisions
    - Check on performance bonds
  + Board authority / communication
    - Understand how your Board perceives the value of your Food Service Program as it relates to the instructional program and/or as a service to the community
  + Budgeting for Food Service
    - Contingency plan for changes to F/R, changes in buying behaviors
    - PPE / Cleaning / Plexiglass shields for cashiers / stanchions for social distancing
    - Tracking COVID 19 expenses for potential future claims
  + Preparing yourself for future audits
  + Monitor USDA waivers – Additional Guidance coming expected in late May
* **ISBE Contacts:**
  + Christine Smith [csmith@isbe.net](mailto:csmith@isbe.net)
  + Lindsay Blough [lblough@isbe.net](mailto:lblough@isbe.net)
  + Dean Held [dheld@isbe.net](mailto:dheld@isbe.net)
    - Student experience (continued):
      * Limited menus
      * Provisions for change in food service locations
        + Engage your architect
      * Classroom delivery
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