**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:



* + - 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
	+ Lindsay Blough lblough@isbe.net
	+ Dean Held dheld@isbe.net
		- Student experience (continued):
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