



Montana Schools Safety Precautions During COVID-19 Webinar

Video Transcript

Original Recording Date:

April 9, 2020

Video Available At:

<https://www.youtube.com/watch?v=3qbRbV4TRtY>

KATIE BARK: Good afternoon everyone! If you don't mind muting yourself, I'm trying to mute everybody but if you're on the phone if you can mute yourself that would help reduce background noise. I want to welcome you to today's webinar – School Safety Precautions During COVID. This is being presented by the Office of Public Instruction and Department of Public Health and Human Services. If you haven't already, if you don't mind typing in the chat box your school district name, name of your attendees, one email address for your school, you know, maybe the director of the school nutrition program, and then if you're participating by phone please email me at kbark@m.gov to receive a copy of the handout or the presentation slides link or if you want any more information. I did put in the chat box the link to the handout that we will be basing the information we're providing today from, so if you want to bring that up it's up to you, it's been posted. It's Education Supplies and Student Meals During COVID-19 handout that went out this week on several listservs and on websites and it is on OPI's website but in case you want to take notes on it or anything. Feel free. So, we really want to welcome you to this professional development opportunity. It will be one hour, so there will be one hour of professional development credit available for it. It is being recorded and the URL or link to the recording will be available in the MAPS program for school nutrition program professionals, and then also on the YouTube channel for Montana Team Nutrition. We will have plenty of time for questions and answers at the end. We're going on, if you have questions please put them in the chat box and we will make sure that we try to answer them to the best of our ability or get back to you on them.

First of all, we just want to thank everyone that is helping keep kids fed and educated during this stressful time. You are truly everyday heroes. This cartoon from Gary Barbell really says it all, shows how school personnel, obviously medical professionals, grocery store professionals, teachers, are on the front line, so we just want to give a really big shout out of thanks to everyone. We really appreciate you taking the time today to learn more about safety precautions in respect to handling

out educational supplies and the service of school meals. I do want to give a shout out to miss Dale Hayes, registered dietitian and co-facilitator of School Meals That Rock Facebook page, Instagram. She has been a great source of obtaining accurate information and ideas from around the nation, which has been really helpful. I also want to give a shout-out to my peers at the Office of Public Instruction School Nutrition Program staff, they've been working very hard to assist schools and we really enjoy working with them. In today's webinar what we hope to make sure you know about, is how to follow good safety precautions when providing educational supplies to schools, meal preparation and service, provide plenty of time to answer your questions, and then provide some resources and announcements. Today, Holly Mook, if you know her, she's the Coordinated School Health Unit Director, she was gonna be co-presenting with me today but she was called away, but I did want to give a shout out to her because she has been helping with really coordinating school health activities around this topic at OPI and just wanted to thank her. My name is Katie Bark and I'm a Registered Dietitian and Project Director for Montana Team Nutrition, which is located at Montana State University in Bozeman. We have the honor to work in close collaboration with OPI school nutrition programs in providing training and technical assistance to food service professionals, educators, and school administrators around a variety of nutrition education, farm to school, and school wellness topics. Today, also, people on the call that will be able to provide information are the school nutrition program staff, you may know Christine Emerson, Camille Biazzo the assistant director, Kim Lloyd will be really providing some answers to your questions about the operations of a summer food service program, Deb Jones is one of the six school nutrition specialists that will also be able to provide some answers, and Pam Fruh who's food distribution program manager. So, they are all going to be on the call and so if there's specific questions beyond this topic, we want to make sure that you get answers so they will be able to assist. Our colleagues or peers at on Department of Public Health and Human Services in the communicable disease epidemiology department are here with us, so we really appreciate you providing the information on the educational supplies and maybe answering any other questions. Jennifer Miller who is a registered nurse and has worked a lot in nursing, her title is Communicable Disease Nurse Consultant, and she's also had experience in school nursing at Dawson County so she will be presenting in just a few minutes. And then some of her colleagues in food and consumer services also are on. Ed Evanson, Alicia Love, and Eric Lee, so we'll be available to provide any food safety answers. As you know, registered sanitarians are your county sanitary and is your go-to person for food safety, so we really appreciate that you're on this webinar today. Okay I'm gonna turn it over to Jen Miller, and she will be going over this delivery of educational materials. Jen let me just unmute you.

JEN MILLER: Alright I'm here, very good. Thank you for the opportunity to cover this subject today, I know this is very near and dear to everybody's minds right now. One thing I want to make immediately clear to everyone is what's driving the transmission of SARS-CoV2, which is the virus that causes COVID-19 disease, is person-to-person transmission meaning you catch it because you have close, prolonged contact with another individual and that means within six feet for longer than a brief interaction. So, while that's what we're seeing where most of the infections are happening, a phone light transmission is possible so a phone light is anything that is an inanimate object that has come into contact with a potential pathogen so the subject of textbooks is something that I can understand why educators are very concerned about because a lot of kids are handling them, I've worked with a number of schools in the past and you know what, they're not the greatest hand washers. So, I understand the concern. So, let's go right to what we want to talk a little bit today about what to do with textbooks and materials that you need to share. So, textbooks, they're challenging to disinfect because they're not really a sanitizable surface, they absorb liquid rather

than wiping off and drying. And it will damage your books and make it impossible to use in the future so we don't recommend disinfecting textbooks and we don't recommend sharing textbooks if that's at all possible if the best option you can use right now is to copy and distribute necessary materials to your students so it's a one-time-use thing, can you move to the next slide please, okay all right so as a last resort if you must share books, and I imagine many of you will find yourself in that position, there are a few things that you can use as guidelines. If possible you can put the book off to the side for about a week in between uses that would be ideal and the reason being these pathogens, while they can persist for a little while, they don't persist forever and so since you cannot otherwise disinfect that book, if you put the book off in to the side and not use it for a while then it negates its use as a vector for your pathogen transmission, so it's not going to jump off the book to other people after use right. The other option you can is the most heavily touched portion of that book is going to be the cover so if you laminate the cover of the book and disinfect it then limited it's used to two to four students, that limits its possibilities and being something that we find that will infect students, so you have just two to four students using it, encourage hand-washing for all these filthy little animals that we love, you know, they've kind of got grubby hands sometimes but if you laminate the book that makes it a sanitizable surface. Could you go to the next slide, please. Okay in summary, we just want you not to share the materials if possible. For example, if a math book was needed by eight students and only four books were available, then you can use each of these books in a manner where you can limit its use between two to four of them and if you have the sanitizable surface, that will cut down on risk. You do need to follow CDC recommendations on using face masks and for hand hygiene as well and those recommendations are available online, I can certainly put the links to that information in the chat if you would like. So, that's all I have for you right now, are there any questions at this point?

BARK: well Jen I think most people don't have microphones so they'll put it in the chat box so at the question-and-answer time, if we can take the questions then.

MILLER: Okay all right I will hang out.

BARK: Thank you.

MILLER: You're welcome.

BARK: Okay so, the next topic will be about child nutrition programs and the handling of, you know, delivery of school meals. So, as you know, child nutrition programs are playing a critical role at this time to ensure kids are fed and ready to learn. And I guess we just want to, again, thank schools from across the state on the hard work that they are doing to really help feed kids. These are some pictures of Noxon School meals and the top right salad is a Montana beet daikon radish slaw that Louise Chandler and her staff gave samples to their families this week as an example of just having them be able to enjoy a refreshing Montana salad. Schools around the state, like Stevensville, Glasgow, they're providing a lot of grab-and-go meals obviously only grab and go, from salad to sandwiches and as you can see, Stevensville, they are practicing the six-foot rule which is awesome to see. And Livingston, I've been getting these pictures from Facebook so if you have any pictures to share please send them to us, we'd love to see them. Livingston has been working hard on providing grab-and-go meals along with education on Montana foods through their Farm to School program. So, I'm going to review the food safety precautions and they are listed here. I will go through each one of them and the handout, which I put in the chat box, is also listed here if you want to follow

along. And we will go over these things, staying six feet away from each other or what's known as social distancing, recommended hygiene habits, which includes proper cleaning of surfaces and point of service to practice hands-off contact.

Now, as most of you guys are school food service professionals, as you know, you have been trained in food safety through the serve safe program or another approved food safety program and so you are wanted to continue to practice those same recommended food safety practices just like it's documented in your school HACCP plan, you will provide, you know, you'll just follow those standard operating procedures. I did want to just highlight a few of them today because, you know, the delivery people have asked about what happens, you know, how should I handle my delivery of items, you know, when I get my food products in, so we'll go over that. Meal preparation, meal service, and delivery of meals, and cleanup. So, as you know, the standard operating procedures are listed on the Institute of Child Nutrition, you have them in your HACCP plan, but I wanted to make sure you know that they do have a COVID-19 resource page, which has excellent resources that if you're using this, you know, if you're training some of your staff or maybe you're training people that aren't normally delivering meals, like bus drivers, and you need some resources, I'd recommend you to go to this website. They have posters and videos on hand washing and obviously all the standard operating procedures. The Kansas Department of Education developed a standard operating procedure for a viral pandemic response, and it is posted at this website, so you may want to look at that. So, when you're receiving the delivery of items, like your USDA foods or your Montana products or food from your distributors, we did want to go over some recommendations, which Jen, I think if you want to comment any on this after I'm done, feel free because it is similar to, obviously, textbooks as far as their materials that you received. So, it may be possible that a person can get COVID-19 by touching a surface or object, like a packaging container that has the virus on it and then touching their own mouth, nose, or possibly eyes, but this is not thought to be the main way the virus spreads. In general, because of poor survivability of these coronaviruses on surfaces, there's a very low risk of it being spread through food packaging but in order to again prevent any kind of risk, you want to practice proper safety precautions as listed here, and this is where you would be wearing a mask while you're doing this, also, but staying six feet away from each other when you're receiving the items, staying six feet away from the delivery person, obviously, or when you're putting the food away, staying six feet away, making sure you're properly washing your hands, properly wearing gloves and a face mask, and wiping down packages with a solution, and washing your hands after putting items away, so this is where you can just reduce the risk. And this information was actually provided by Pam, the food distribution manager for OPI, some of the practices that schools have been following is designating a receiving area outside your building, setting up a table or laying down a tarp to make sure the items are delivered there, you know, making sure the driver knows where they should unload, having a sanitizing station set up near the delivery point, and communicating to your driver that as you unload we will sanitize those cases, move them inside, making sure communicating staying away and, you know, have a mask on, and again schools are setting up procedures that work for them to follow these procedures, especially during some modified school hours or there's reduced staff in the building, making sure, again, you're communicating to the delivery and including a cell phone number. So, I think if Jen or Eric with the registered sanitarian, do you guys want to comment on this topic anymore? Because you guys are the experts.

MILLER: This is Jen, I think you have the key management points up there and one thing I want to reiterate too is there is no evidence of transmission within packages, either coming from China or from other parts of the US, so I just want to make sure that that's put out there. You know, the type of

objects that I would be far more worried about infecting somebody from a surface would be like vape pens and hookahs, and things like that, where you have direct saliva contact on there. I know some people chew on their pens, that might be one that's a little more high-risk, so just keeping in mind that kind of stuff. Packages, we want we want as little risk as possible and so these are good guidelines to reduce any sort of risk that might be there with these packages. Okay?

BARK: Thank you. great and if there's questions, we'll be happy to answer them in a few minutes. Okay, just a few things about meal preparation, again, food service personnel, we are so proud of the excellent food safety practices you follow, you want to just keep following those. You want to obviously stay home if you're sick, practice good personal hygiene, keep cleaning and sanitizing surfaces correctly, hand washing is obviously key, proper use of gloves and now masks, is a new thing, keeping hot foods hot cold foods cold through temperature control time, and staying six feet apart is a new, obviously, recommendation. And this is where the six feet apart from each other or what it's called social distancing is what I wanted to just show some graphs that are available from Lunch Assist that really shows how you can stay six feet apart when you're preparing food or delivering food. I think in addition of these were diagrams that are available on the lunchassist.org website, they were done before masks were recommended because, as you know, things are changing it seems like by the day, but if you're wearing masks, especially if you're in a small kitchen and you can't, you know, staying six feet away may be hard sometimes in your small kitchen, wearing a mask is vitally important and we'll go over that. But, as you can see in this diagram, when food preparation is occurring, trying to set up your space workstation six feet apart to avoid any physical contact with each other and then obviously sanitizing hands and surfaces regularly, again, just another showing somebody doing dishes while the other person is maybe handling the food six feet apart.

During the point of service procedures, that's the delivery of the meals to the parents/the guardians, again, practicing no contact hands off at all delivery sites, some schools are using traffic cones outside to space them out at least six feet apart or putting blue tape, you know, some kind of masking tape or duct tape on the floor, transferring only enough meals for one family to pick up at a time so again not having any contact, and frequently sanitizing hands and surfaces. So, if you were using a multi-purpose room or a room, you know, area right by your front door or outside your school door this is just an example of having people six feet apart. Walking up meal service, again, this is showing that you have a table that the parents stay six feet apart while they're in line, sort of what's happening when we go to the grocery store now, and then the staff are staying six feet apart and they're allowing one family to pick up a meal at a time, so again, they're staying away from each other. I know it's really hard because the kids, sometimes, if they're with the parents they want to give you a hug you just sort of have to tell them you want to give them an air hug at this time and give them a big smile, so I'm sure it's breaking your hearts not to hug them and theirs too, but it's good and important for all of us stay safe. Drive-through meal service, again, just showing that you don't want to be reaching into cars, that allowing the parents to get the meal while you're six feet apart from them. If you're using a food truck or a school bus, again, setting up an area that the parents or guardians can pick up the meals one at a time so they're trying to stay six feet apart at least. Home delivery, again, not going into the home but actually delivering it outside and six feet apart, so those are just some examples of how to, you know, really implement the six feet apart social distancing recommendation. And I guess what some people say how much is six feet - how far is six feet apart - think if everybody sat up and put your arms out to the sides, and if you had your arms out and then somebody was next to you and had their arms out but not touching, that's about six feet, that's a good visual or it's probably the width of an SUV car. I don't know if anybody has any other

good analogies for six feet, they can put in the chat box, but trying to again stay at least six feet apart. Okay. When we are actually, again, talking about meal service as you know, temperatures are important and these are food cards that are available also in English and in Spanish, all of the materials are usually available in both English in Spanish, and we realize that some schools now are providing like five meals at a time or giving three meals or a couple days' meals at a time so they may want to put a label on it. While it's not required to put a food label on the grab-and-go meals, some schools are doing it and, you know, putting some information on what the food is and then just some food safety information on making sure that they don't eat it right away, they freeze the food or eating them, you know, or discarding the foods within five days. So again, just keeping meal/food safety in mind.

Hygiene habits, this is where obviously the first thing is staying home if a person's sick and this is where I don't know if there's going to be any discussion on school schedules of scheduling of staff, we have heard some schools have split their staff up so they aren't all working at this time, so they can obviously spread out in their kitchens but also that way, if somebody's sick or gets sick or has been exposed to somebody that's sick, they're not working. So, the first thing is to make sure that you stay home if you're sick or been exposed, and then the proper hand washing frequently and if you can't wash your hands, like if you were delivering meals on a school bus and you had to use approved sanitizer, that's very important, but keeping your hands clean is so important and then the proper use of gloves, clean aprons, and masks. And that's where, as you know. you can contaminate gloves or masks so easily if you are using gloves to touch things or touching your mask with your hands, with dirty hands, so the proper use of gloves and masks is really important which U.S. Food Service Professionals are very versed in, but just want to emphasize that. With aprons, either using, you know, disposable aprons or obviously having them cleaned each day, so those are the hygiene habits. This is the recommendations from our national health department, which as you know is called the Centers for Disease Control, or CDC, and masks or cloth face coverings are recommended to help slow the spread of COVID-19, and I took this text right from their guidance because it says wear face coverings in public settings where other social distancing measures are difficult to maintain. And this is where, I think, you have to gauge if you're able to keep 6 feet away from your peers in your kitchen or if you're not, that's when you know wearing a mask in your kitchen may be recommended. These masks should not be surgical masks or n95 respirator masks because those are reserved for healthcare professionals and on their handout, which we will put the link in the handout and we can put the link in this chat box if it helps, there are three mask patterns that you can make without even a sewing machine. You can make it from a t-shirt because cotton is really good, or you can make it from a bandanna or cloth, so there is information there. So, making sure that if you're going to wear a mask that it's effective and in doing that, it needs to be worn properly and cared for properly as far as in combination with frequent hand cleaning with soap and water or an alcohol-based hand rub, worn properly and we'll talk about that in just a minute, and obviously put on and taken off properly or stored properly, so it's very important just like as you know with using gloves, you want to treat masks the same way as far as you don't want to get them contaminated. I was going to show you a EAT REAL, there's a great, if you're looking for, video, again, you can't assume people maybe know this, there's a short video by a pediatrician from the EAT REAL organization on YouTube, if you just google it or I'll make sure we put this link in the chat box on how to wear a mask. This is a handout by Lunch Assist that I put the link in this PowerPoint. I'm just talking about how it's easy as 1-2-3 to put on a mask properly. First of all, you clean hands for 20 seconds with soap and water or a hand sanitizer, you inspect the mask and check that it's clean and there are no tears or holes, determine which side of the mask is the top and which side is the front, you put the mask over your earlobes, hold by the ear loops and place around each ear, or if it's with ties, you would hold by

the ties and bring the mask to nose level, secure the ties with a bow behind your head, and then if they're bands you can pull the straps over your head and secure comfortably. But you want to make sure the mask is over your nose and your mouth. I found when I've been wearing it outside to take a walk or go to the grocery store, I wear glasses and sometimes it fogs up in the morning and so what I understand it's been getting warmer so it hasn't been fogging up as much, but you can use shaving cream they say as an anti-fog, vinegar, or there is this Cap anti-fogging solution, so if anybody has any ideas or if anybody's had any issues with wearing a mask and any solutions, we'd love to hear from you. So, when you're properly removing or storing and disposing of masks, this is where again you don't want to contaminate it, so you want to clean hands before removing and do not touch the front of your mask so depending on if you have masks with loops or ties or bands, you want to just hold both of the loops, they lift and remove the mask and then you usually either are going to if it's a single-use mask you may throw it away, or if you're going to clean it, a fabric mask can be cleaned with soap and hot water after each use. A single use or fabric mask can also be stored in a paper bag and then reused after three or four days and obviously replace the single-use mask if it becomes dirty, damp, wet, or hard to breathe through. I just wanted to give an opportunity either for Jen or one of the sanitarians if they have anything else on masks because I know this is a new topic and I want to make sure if you guys have anything else to add.

MILLER: I don't have anything to add at this time, I think you covered it well.

BARK: Ok. Anybody else? Okay, just to go over it and this is where I haven't had a chance to check the chat box yet for questions, but I know with keeping staff healthy and making sure that you know you're just checking in with your staff, this is a handout from Lunch Assist just talking about having a daily check-in because I know I think everybody's under so much stress right now that sometimes, you know, with our staff meetings we've been having each week, it's really nice just to have some time to chat and really process and share at this time and check in with everybody. But you know with the check-in, you might go over how did the last meal service go, what are some things we want to do differently, maybe, or any feedback from the parents when the delivery person, you know, in the delivery process, how can we better support each other, what can we do to feel more safe and how is everybody feeling, and that's where I guess this is where some schools, I know, Livingston was taking temperatures to make sure everybody was feeling well and that, but checking in and depending on your staff, if you're rotating staff, I know some other professions they're having some of the people stay off for two weeks and then go on in two weeks you know and rotating their staff. Okay, right now I'd like to open it up to questions and this is where I'm going to unmute Deb and Kim and anybody who is a sanitarian, just unmute yourself and then that way if there's questions we can address them. So, let's see here, Deb I don't know if you've been checking the chat box if you see any questions you want to ask there's certain ones, any questions? Okay maybe there's not any questions this time.

ERIK LEIGH: Looks like Marilyn Tapia had a question.

BARK: Can you read it?

LEIGH: She's asking what are the recommendations for meal service when school resumes either later this spring or in the fall?

BARK: Deb or Camille, I don't know if there are recommendations right now, it really probably will depend if there are still going to be grab-and-go or if it's normal, you know, service, congregate service, and I don't know if we have those, if there will be any recommendations different than, you know, if it will still be the six feet. I don't have the answer to that question right now.

LEIGH: Anything I say is purely speculation.

BARK: Okay um, there is a question about what about papers going back and forth?

MILLER: Erik actually responded to it in the chat saying, you know, just limit it as much as you can, it's pretty low risk but in general, if you make handouts that are given to the students, I've seen some of the schools what they're doing is they're doing the work at home and then they take a picture of it and email it back, that's one way so you don't have to bring it back in, but if you're concerned about the handouts coming back to you handling them afterwards, you can do the same thing you do with the books and put it off for a while and let it sit.

BARK: Okay so there's a question on... parents are concerned about packages being delivered to them. I print on Thursday and deliver on Mondays. When I deliver, I wear a mask and gloves and drop off outside the house. Parents want to know how safe it is for them to receive them. I explained person-to-person that I do not breathe on any of the documents or touch. Any other suggestions?

MILLER: I think it's good to explain that the reason that you're wearing gloves and a mask is to prevent any spread your having to have some closer contact with people to pass those out, so it's not so much you protecting them from the papers, you guys are protecting the workers from potential exposure from the families dropping off there. Does that make sense?

BARK: Yes, I guess are you saying that like, if I wear a mask and you were next to me or you know within six feet of me, by me wearing a mask, I'm protecting you and if you're wearing a mask you're protecting me.

MILLER: Correct. So, like I was saying earlier, it's not the papers and the phone lines driving this outbreak, it's the close personal contact.

BARK: In picking up meals, this is where I think again, it's sometimes awkward, but you need to not have people hanging around, because I know like with summer feeding programs usually, you know, they were always eating there, but this is where it's important not to have the people hanging around either because of the contact right. Is there not a concern about wearing masks and causing people to touch their faces more frequently? any suggestions for that?

MILLER: And I think that one was answered in the chat, too - Erik, did you chime in on that one? I can't remember. I'm going back to it.

BARK: I'm just afraid if people aren't looking in the chat and the people that are on the phone, we want to answer the questions so they hear them.

MILLER: Correct, I just want to see what was said about it already. Okay so like you covered earlier, there's a proper way to use your mask and take on and off, people shouldn't be touching their faces

anyway. Putting on the mask, you should follow good hand hygiene after you do that, right, so that minimizes the risk from actually handling the mask, and you should pull it off in the same way, using a good hand hygiene. So, there was some side chat with Erik about some things that people were seeing and I don't want to address that so much but follow the good hand hygiene recommendations when you are donning and doffing the mask. That's my best recommendation.

BARK: I guess I can relate for myself, it does take some practice, I guess it takes some time to get used to wearing a mask because sometimes your nose is itching so you sort of have to do it without touching it, but and then making sure they don't fog up. I noticed like the cotton ones from a t-shirt is a lot cooler then when I've been wearing making a mask out of a bandana, so if you are at a hot kitchen you might want to use more than the t-shirt, you know, cotton material then a bandana. Kathy Martin from Corvallis suggested using sidewalk chalk in the parking lot for directional arrows, welcome, entry, exits in marking six feet works great. Thank you for sharing that. Are there other questions that are key to go over?

MILLER: Stacy Nelson asked, "are face masks required or just recommended at this time?" If you're in a workplace, your workplace may be the one requiring them. If you're gonna be in a, like she was saying earlier, if you're going to have to be in a position where you're within six feet of other people, remember that's source control, you're putting it on yourself in case you might become infectious or if you're infectious and don't know it. So that's the recommendation at this time. For the public it's a recommendation but there's no requirements from CDC saying that you must wear one in public, so just keep in mind there's a difference between a workplace requirement and then the public recommendation.

BARK: Okay, there was a question, and this might be for Deb. Is it best to get a waiver and continue with our regular program or should we apply for the Summer Food Service Program?

KIM LLYOD: Oh Katie, this is Kim, I just suggested that she reach out to her regional specialist to talk through the best option right now, but I should say that there is a waiver to apply for, for anyone to operate the Summer Food Service Program outside of an eligible area right now, so if you are interested. that link will provide your regional specialist contact and we can walk you through how to apply for the waiver. A nice thing about summer is you can serve to anyone 18 and under.

BARK: Thank you. Any other questions? It looks like we've answered all of them. Is there anything else, Erik or Jen? I was going to go over a few resources but anything else Erik or Jen or anybody want to say that I missed or any other recommendations? Okay, well if you're looking for COVID-19 resources, I did put down there our Department of Public Health and Human Services, they have a great coronavirus Montana website, and then the Office of Public Instruction has information on their front page, also the Center for Disease Control if you're looking for more information like on the masks or on handling, you know, they have a wealth of information and then the Lunch Assist is a school nutrition business in California, they've got a blog also that's awesome that has really been sharing a lot of resources and some of their handouts are what I used today for some of the slides. And then I wanted to make sure last week we did do that grab and go menu ideas and cycle menus webinar, which is posted, but if you're looking for any ideas for grab-and-go menus, there is a four week menu cycle that is an extension of South Dakota State so we'll make sure if you want these slides, you can get these. Websites for training opportunities - the School Nutrition Association at the national level is offering their Wednesday Webinars free to anybody, you don't have to be a member.

There is a food safety course that's available if let's say you had some people that haven't been trained in food safety and you wanted to have them do a course, there's one online, and then next week the OPI School Nutrition Program's Wednesday Webinar is on April 15th and Kim Lloyd will be going over Summer Food Service Program, so if you do have additional questions be sure to be on that at 2:00 o'clock on Wednesday the 15th. And then we were going to start a school nutrition chat on Thursdays. Next week it will be the first one and we're trying to figure out what time to do it, and we were trying to see today if there were more people on at three o'clock versus two o'clock because we want to just have this hour time that is if you have a question about what you're doing right now, somebody from OPI school nutrition will be on, somebody from Team Nutrition, and then we were going to get a school food service peer educator on in case there's questions you have about how to keep food costs down or supply questions, you know, we were just gonna be there in case you guys had questions, so we're gonna start that but I don't know if anybody has an idea if one is the best time for you that you would want it at two o'clock on Thursday or three o'clock or in the morning, we didn't know what time. Please put it in the chat box because we're trying to figure out when is a good time. If you're looking for social media contacts, if you're willing to share your videos or a picture of what you're doing, please post it at the Montana School Nutrition Association Facebook page, if you're on Facebook there's information for Farm to School if you're looking for like short videos to share with your teachers that they can use, the parents can use at home to teach about Montana foods, the School Meals That Rock Facebook page is excellent and there's a tips group that you can join if you go to the School Meals That Rock Dale Hays and then the Lunch Assist blog is there too, so those are just things if you're trying to get information or stay connected. We did find out a couple funding opportunities, GenYouth Grant is giving schools emergency funding grants up to three thousand dollars to help get equipment, if you've had to buy coolers or transport material you can look at that. We understand and I didn't have the link I apologize for No Kid Hungry at the national-level, awesome grants available. So, if you're needing funding opportunities, you may check those out. There's a lot of resources coming from partners, this is one from School Meals That Rock that they did with Schwan's and again just some poster and communication materials if you are trying to make sure your staff are trained on the key elements, this is one that's available free, it's a PDF and I guess I don't have anything else unless you have any more questions. We really appreciate you coming, spending some your precious time with us today, and we want to make sure we are here to answer any other questions.

TAFT: I have a question.

BARK: Yes go, just if you don't mind saying your name and where you're from.

TAFT: Yeah, Craig Taft, Bighorn County Sanitarian. This is the first time I've been on one of these calls, so I was wondering if after this meeting concludes, what website you go to to get all these links that you've had up on the on the screen?

BARK: We will post this presentation on OPI's website, if you put your email in the chat, Craig, I can just email it to you. That would be the easiest. I'll email you this presentation and the handout.

TAFT: Okay, thank you.

BARK: Sure. Okay well, we really appreciate your time, again, and if there's anything else we can do, please reach out and hopefully we'll be in touch next week, if not before. Okay, thank you guys, have a great rest of the day and stay well!



The Montana Harvest of the Month program showcases Montana grown foods in Montana communities. This program is a collaboration between Montana Farm to School, Office of Public Instruction, Montana Team Nutrition Program, National Center for Appropriate Technology, Montana State University Extension, Gallatin Valley Farm to School, FoodCorps Montana, and Montana Department of Agriculture. More information and resources are available at: www.montana.edu/mtharvestofthemonth.

Funds were provided in part by USDA Team Nutrition Training grants, Northern Pulse Growers Association, Montana Department of Public Health and Human Services, Montana Pulse Crop Committee, Montana Specialty Crop Block Grant Program. USDA is an equal opportunity provider. The Montana State University Extension Service is an ADA/EO/AA/Veteran's Preference Employer and Provider of Educational Outreach. This publication was supported by the Grants or Cooperative Agreements Numbers, 6 U58DP004818-03-01 & 5 U58DP004818-03-00, and funded by the Centers for Disease Control and Prevention. Its contents are solely the responsibility of the authors and do not necessarily represent the official views of the Centers for Disease Control and Prevention or the DPHHS.