



Frequently Asked Questions – School Dining

How will you ensure a safe dining environment for students this school year, as a response to Covid-19?

Keeping students safe while eating with us is our #1 priority. We are constantly working closely alongside LPS community leaders to prepare and evolve our dining operations to respond to changing needs. Our key areas of focus will be to:

- Introduce more classroom dining; this will help avoid crowds in the cafeteria, when possible
- Use disposable food service items;
- Offer pre-packaged boxes or bags; this will help avoid sharing food and utensils
- Close or minimize communal spaces; otherwise, keep physical distance of at least 6 feet apart, add physical barriers such as plastic flexible screens if needed, and stagger use of these spaces, while cleaning and disinfecting between use

Will my child have access to school meals, regardless of the school's reopening plan for the 2020-2021 school year – whether at school or in-home learning?

Yes. Regardless of the school's reopening plan, meal sites will be open to allow families to pick-up meals. There are grab-and-go meal options available at the following location(s):

Daily Meal Pick-Up Sites

Rogers- 11:00 am - 1:00 pm

Robinson -11:30 am -12:30 pm

Butler- 12:00 pm-1:00 pm

Morey: 11:00 am- 12:00 pm

Wang- 12:00 pm-1:00 pm

M-W-F Meal Pick-Up Sites

****Stoklosa- 3:15 pm - 4:00 am**

****Greenhalge- 2:30 pm - 3:00 pm**

****Murkland- 12:30 pm - 1:00 pm**

****Lincoln- 1:00 pm - 1:30 pm**

****LHS- 8:00 am- 9:00 am**

Daily includes Breakfast and Lunch

3 Breakfast and 3 Lunch on Friday's

****2 Breakfast, 2 Lunch on Mon and Wed**

****3 Breakfast and 3 Lunch on Friday's**

Any questions or concerns please email us at FoodServices@lowell.k12.ma.us



What will the dining options be at the start of the school year, for breakfast and lunch?

To help ensure the safety of our students, we have modified our service style to reflect the school's reopening plan. We have made changes with equipment and labor, as well as adapted our menus and packaging to align with each service style. We will be starting with a limited menu. Menus will be available on the LPS website at <https://www.lowell.k12.ma.us/Page/4374>

We have modified our food service style to reflect the **SCHOOL'S REOPENING PLAN**

MENU CHANGES

[Find out more!](#)

EAT WELL

EAT FREE

FEEL GREAT

#eatwellk12

What measures are the cafeteria employees taking to ensure a safe and clean environment?

Our Covid-19 training and tools include a robust re-opening plan that all employees have been reviewed with our dedicated food service team. This includes instructions on cleaning procedures and products, social distancing guidance, workplace hygiene, personal protective equipment, and employee health checks.

GREAT FOOD SAFELY PREPARED Taking additional measures to keep you healthy

CLEANING & SANITATION
CLEANING Each location maintains a variety of tools and processes designed to ensure the highest levels of cleanliness are always maintained. Each associate has a Day-At-A-Glance Tool to guide them of specific cleaning requirements for every station and space.
HIGH TOUCH CLEANING Extra and frequent cleaning of all surfaces and items that are at higher risk of contamination (door handles, light switches, etc.).

HAND HYGIENE
STUDENTS Increased availability of hand wash stations, hand sanitizer, 'no-touch' service options and targeted signage and communication to promote hand hygiene.
EMPLOYEES Substantial and ongoing hand hygiene training, an increased schedule of mandatory hand washing (every 20 minutes) and appropriate use of PPE (gloves).

CHEMICALS, EQUIPMENT & PPE
CHEMICALS Specified chemicals are designed specifically for food service environments. Diversey Quat-Sanitizer has the highest possible rating for efficacy. Every location also maintains an inventory of Oxivir TB Wipes, a CDC approved disinfectant for the pathogen treatment of spaces that have been exposed to the COVID-19 virus.
EQUIPMENT All equipment utilized in cleaning and sanitation, including dishwashers, glass cleaners, chemical dispensers, etc. are checked multiple times per day for correct temperatures, concentrations and functionality.
PERSONAL PROTECTIVE EQUIPMENT (PPE) Dining services ensures that all locations are properly equipped with the necessary PPE to ensure guest and employee safety - including gloves, masks (where required), eye protection, thermometers, aprons/gowns, etc.

PRODUCT SAFETY
VENDORS & SUPPLIERS All vendors and suppliers must pass stringent safety and sanitation requirements to gain and maintain approval. Additional controls will be placed on vendor deliveries to ensure the safe transfer of all products.
FOOD SAFETY Standards for food receipt, storage, handling and preparation are very detailed and specific. Each step of the process is monitored and documented so that quality, temperature control, and contamination risks are always managed.

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