


RE-OPEN 

REOPEN PLAN

William Floyd

School District



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Health Guidelines: CDC on Schools



The CDC has identified key areas of focus for food service when students return to school. Reopening plans have been tailored to address these recommendations.



CLASSROOM DINING

Have children bring their own meals as feasible or serve individually plated meals in classrooms instead of a cafeteria, while ensuring the safety of children with food allergies.



DISPOSABLES

Use disposable food service items. If not feasible or desirable, ensure that all non-disposable food service items are handled with gloves and washed with dish soap and hot water or in a dishwasher.



PRE-PACKAGED

If food is offered at any event, have pre-packaged boxes or bags for each attendee instead of a buffet or family-style meal. Avoid sharing food and utensils and ensure the safety of children with food allergies.



COMMUNAL SPACE

Close down communal-use shared spaces. Otherwise, stagger use and clean and disinfect between use. Add physical barriers, such as plastic flexible screens, when they cannot be at least six feet apart. Shared tables will no longer be permitted.

<https://www.cdc.gov/coronavirus/2019-ncov/community/schools-childcare/schools.html>

Health Guidelines: State-Specific

Aramark is tracking detailed information by state about travel, facial coverings, menu compliance, and service waivers.

All guidance is pending the approval of feeding waivers dependent on USDA and state communications.



Responding to Student and Family Needs

TRUST



A reduction in self-service bars and a focus on pre-packaged offerings are among many broad-based plans for our operational shifts when returning to school. All of this, combined with our clearly communicated EverSafe™ sanitation and safety procedures will aid in ensuring students' and parents' confidence.

VALUE & FINANCIAL



Understanding the financial impact of COVID-19 to our students and their families, we will focus on peace of mind messaging, engagement promotions, and optimized dining strategies to drive program participation and keep students engaged.

SUPPORTING COMMUNITY



We are here for you and the community, whether it be supporting local food banks or solving for food insecurities within the community. We believe that no student goes unfed and we will support you and your mission whenever we can.

HEALTH & WELLNESS



Knowing health and wellness remains top of mind for students and their parents, we are encouraging healthy habits via social media through FYP365 and elementary school programming with ACE. We are also continuing to offer our healthy grab-and-go menus.

INNOVATION & TECH



We have an opportunity to leverage technology that supports social distancing and decreased personal interaction. We have digital solutions that will aid in minimized contact and heightened student and staff convenience.



RE-OPEN 

Maintain Safe Environments

With safety as our highest priority, we are adjusting our operations at all levels to exceed safety standards and contribute to the overall health of the school community.



Ensuring Consumers' Trust



EverSafe reflects our commitment to the safe reopening and sustainable management of client locations around the world.

EverSafe is a multidimensional safety platform designed to empower employees and guests with confidence in their safety, wherever they work, learn, play, explore, recover, and rehabilitate.

It reflects the full force of power behind Aramark's enterprise offerings—existing, new, and emerging—under the dynamic circumstances in which we, our clients, and our guests now live and operate.

As it is impossible to guarantee complete protection from COVID-19, each organization assumes all risks associated with COVID-19 as to its business, employees and guests arising out of or related to any use of the EverSafe platform.



Key Safety Areas



EverSafe was developed in accordance with recommendations of the Centers for Disease Control and Prevention (CDC), the World Health Organization (WHO), and other leading health entities.

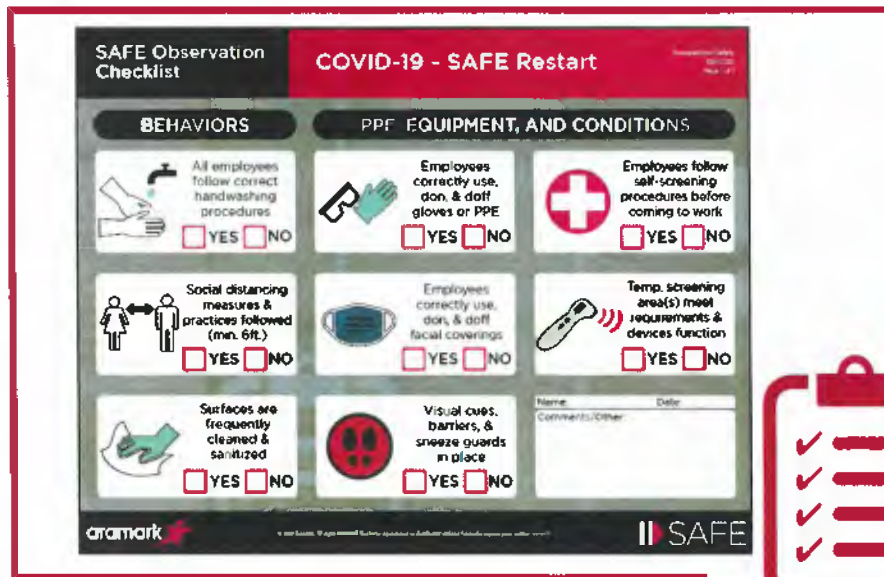
EverSafe is guided by the following tenets:

- ✓ Strive for Total Well-Being
- ✓ Commit to Operational Impact
- ✓ Power Frictionless Experiences
- ✓ Leverage Collaborative Expertise



Ensuring Readiness with Facility First

Among our many readiness pillars, our reopen strategy begins with a detailed and comprehensive readiness check of our facilities to ensure operational preparedness prior to employees and students returning to school.



SAFE Observation Checklist
COVID-19 - SAFE Restart

BEHAVIORS	PPE	EQUIPMENT, AND CONDITIONS
 All employees follow correct handwashing procedures <input type="checkbox"/> YES <input type="checkbox"/> NO	 Employees correctly use, don, & doff gloves or PPE <input type="checkbox"/> YES <input type="checkbox"/> NO	 Employees follow self-screening procedures before coming to work <input type="checkbox"/> YES <input type="checkbox"/> NO
 Social distancing measures & practices followed (min. 6ft.) <input type="checkbox"/> YES <input type="checkbox"/> NO	 Employees correctly use, don, & doff facial coverings <input type="checkbox"/> YES <input type="checkbox"/> NO	 Temp. screening area(s) meet requirements & devices function <input type="checkbox"/> YES <input type="checkbox"/> NO
 Surfaces are frequently cleaned & sanitized <input type="checkbox"/> YES <input type="checkbox"/> NO	 Visual cues, barriers, & sneeze guards in place <input type="checkbox"/> YES <input type="checkbox"/> NO	Name: _____ Date: _____ Comments/Other: _____

atmark **SAFE**

A robust facility readiness checklist commits us to ensuring that our equipment and spaces are ready to reopen after a period of closure.



SAFE Restart - Manager Checklist

REVIEW

- ✓ ☐ **BE HEALTHY**
- ✓ ☐ **BE SAFE**
- ✓ ☐ **BE READY**

TAKE ACTION

Atmark **SAFE**

Committing to School Health

We pledge to ensure employees come to work healthy and safe, leaving and returning in the same condition at the end and beginning of each shift. By delivering on these safety measures we are committing to the overall health of our people, and your students, teachers, and school community.

To ensure that our employees feel comfortable returning to work, we want our approach to go above and beyond government requirements. Among many employee safety measures under development are:

- Mandatory handwashing every 20 minutes
- Employee temperature monitoring
- Proactively procured PPE
- Social distancing
- Plexiglas barriers

Per CDC guidelines, employees will not be permitted to work if they have a temperature above 100.4.



HELP SLOW THE SPREAD OF COVID-19 WITH PROPER SCREENING



FOLLOW THESE KEY POINTS FOR INFRARED THERMOMETER USAGE



SCAN OR CODE ON YOUR
SMARTPHONE'S CAMERA APP
FOR MORE INFORMATION ON
THERMOMETER USAGE

(MAKE SURE "SCAN QR CODES" IS
ENABLED IN PHONE SETTINGS)



Employee Health Monitoring

To ensure we continue to meet and exceed CDC recommendations on COVID-19 mitigation, Aramark has implemented new policies on facial coverings and employee health monitoring.

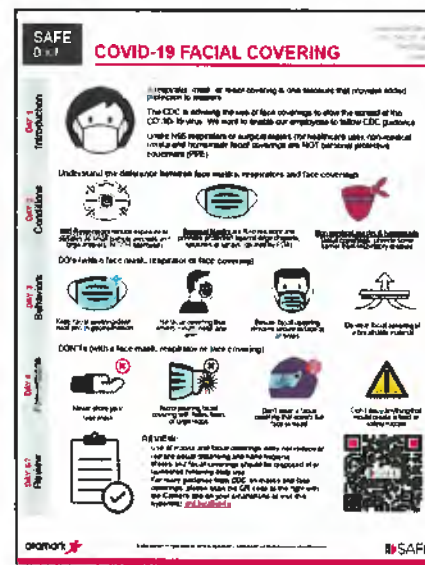
Facial coverings are required:

- In all front-of-house and other guest interaction activities.
- In any situation where six-feet social distancing is not possible.



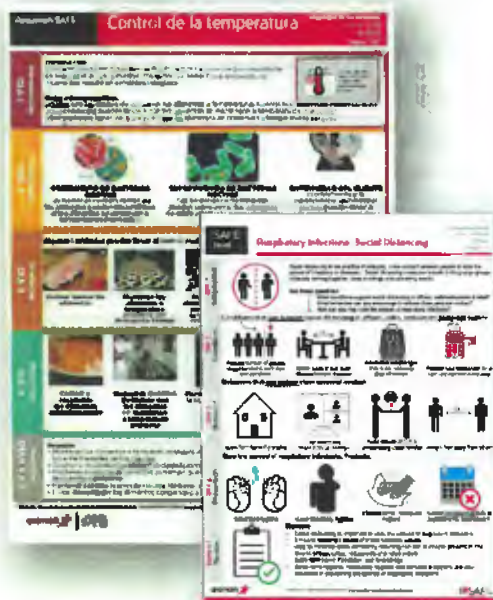
Personal Protective Equipment

CDC-approved facial masks will be required for all front-of-house employees and wherever six feet social distancing is not possible.



We re-deployed our uniforms business to manufacture PPE.

Instilling Safety with Training



Enhanced COVID-19-specific safety training includes COVID-19 mitigation tactics, PPE protocol, and employee health monitoring resources to help prepare for return to work. The training also includes guidance on increased sanitation measures and social distancing techniques to help ensure the safety of our students, school community, and team members.



Safety is a part of our culture, ingrained at the beginning of each shift with a safety huddle. Our safety briefs are distributed in **seven different languages** and educate with personal examples to ensure understanding and adoption.



Exceeding Sanitation Standards

Maintaining a safe environment begins with our cleaning and sanitation process. We have enhanced our sanitation practices to protect our school environment.

There will be an emphasis on repeated cleaning of high-touch areas, such as door handles, tables, trays, and other materials frequently used. Surfaces will be regularly sanitized with approved chemicals.

SAFE

Time

15 min

CHEMICAL SAFETY – FOOD & FACILITIES

Small Group
10-15 people

10-15 min

Goal 1
Identify 20%

Interact from chemical manufacturing, handling, and storage can be avoided in managing and preventing unsafe conditions and behavior.


Ask them: how safe is...

What conditions are most at chemical storage regions?
What behaviors can cause a chemical storage injury?
What can you prevent chemical related injuries from occurring?


Identify conditions that can lead to chemical mismanagement

Goal 2
Identify 20%


Outlining 20%




Learning or applying 10%





Improving or managing 10%





Measuring or managing 10%





Identify Technology that can lower chemical or hazard exposure


Managing Safety, managing chemical conditions


Managing Safety, managing chemical conditions


Managing Safety, managing chemical conditions




Identify Technology that can lower chemical or hazard exposure




Managing Safety, managing chemical conditions




Managing Safety, managing chemical conditions




Managing Safety, managing chemical conditions




Identify Technology that can lower chemical or hazard exposure




Managing Safety, managing chemical conditions



Managing Safety, managing chemical conditions



Managing Safety, managing chemical conditions



Diversey

Procedure for Using Disinfectant/Cleaner Wipes

Indoors, wipe surface to wet with one side of Disinfectant/Cleaner wipe. Immediately change other surface to be cleaned.

Use figure to pick over an empty room and avoid side.

Only use one wipe to get a satisfactory result.

Use one wipe to get a satisfactory result.

Wiping the wipe on the left side of the surface, high edge.

Wiping the wipe on the right side of the surface, high edge.

Continue wiping the surface, wiping the wipe on the left side.

Wiping the wipe on the right side of the surface, high edge.

If the wipe is off one side after the first wipe, continue the wiping (superficial surface).

If the wipe is off one side after the first wipe, continue the wiping (superficial surface).

Continue wiping the surface, wiping the wipe on the left side.

Continue wiping the surface, wiping the wipe on the right side.

www.diversey.com

© 2008 Diversey, Inc. All rights reserved. Disinfectant/Cleaner Wipes

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CLEANING AND SANITATION

- ☒ TEST YOUR SANITIZER USING A SANITIZER TEST STRIP
- ☒ RECORD RESULTS
- ☒ CLEAN AND SANITIZE ALL FOOD SURFACES AND EQUIPMENT
- ☒ ALLOW ITEMS TO AIR DRY





Ensuring a Safe Back of the House

To keep our employees safe and healthy, we are adapting our service styles to adjust for social distancing and other safety practices.

We are consolidating our preparation of ingredients and implementing site-specific utensils to reduce the amount of movement between stations and maintain social distance.



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Providing Peace of Mind: A Physical Return to School



Age-Appropriate Safety Communication



A series of new communications were developed to welcome students back to school and encourage safe integration back into school life. These materials have been designed for elementary and secondary students.

Service Model Solutions

The instructional scheduling model at schools will differ and as a result student meals and service offerings will need to be modified for the new school environment.

School Opening Model	School Opening Examples	Aramark Solution
At Home/Distance Learning	Distance learning in-home or at remote locations with additional closures or guidance	<ul style="list-style-type: none"> • Grab-and-Go • Take Home
Staggered Student Schedules	Decreased number of people at the same time in attendance (e.g., A and B schedules); Hybrid Start where some staff and students who must remain home are provided remote learning	<ul style="list-style-type: none"> • Grab-and-Go • Home Meal Solutions • Custom-Order Delivery to Classrooms • Reduced-Capacity Staggered Café Service • Mobile Cart Selection
Full Attendance with Limited Contact (All in-person student instruction)	Students travel with a single cohort through school with limited passing periods	<ul style="list-style-type: none"> • Grab-and-Go • Custom-Order Delivery to Classrooms • Reduced-Capacity Staggered Café Service • Mobile Cart Selection
Full Attendance with No Limitations (All in-person student instruction)	Students return to normal school/class proceedings	<ul style="list-style-type: none"> • Open Café with Limited High-Contact Areas (e.g., salad bars, self-service areas, and condiment stations)

Service Model Solution: Grab-and-Go

This model provides students with a complete USDA-approved meal with hot and cold offerings to go daily.

All meals will be served in disposable packaging and will be easily accessible at various locations for each school model (e.g., curb, mobile carts, classrooms).

Sample Menu Items (all in pre-packaged bags):

- Cereal, breakfast sandwiches, muffins, and fruit
- Salad, sandwiches, sides, and bento boxes
- Burgers, pizza, and sides packaged hot for immediate consumption

E-Learning

Reduced
Attendance

Limited
Contact

Service Model Solution: Take Home

This model follows a similar path to that of the past few months.

These meals will be either delivered or available for pickup.

All items will be pre-packaged with heating and serving communications for home consumption.

Sample Menu Items (all in pre-packaged bags):

- Cereal, muffins, milk, and fruit
- Salad, sandwiches, sides, and bento boxes
- Burgers, pizza, and sides packaged cold or frozen

Service Model Solution: Custom-Order

This model leverages technology, such as online/mobile for pre-ordering of meals.

The menu options will be customizable and meet complete USDA meal requirements.

All items will be served in a closed package and delivered to the classroom. There is an opportunity to include messages in the packages to brighten younger kids' days.

The custom-order model may require delivery equipment.

Sample Menu Items (all in pre-packaged bags):

- Daily hot and cold features – entrées, sandwiches, salads, pizza
- Individually packaged beverages

Product
Variations

Limited
Contact

Service Model Solution: Mobile Cart

This model allows alternate dining points of service to comply with social distancing guidelines and cafeteria closures. The mobile carts can be placed/moved wherever needed in the school.

The model offers the ability to provide students with a complete USDA meal with hot and cold offerings offered daily.

All meals will be served in disposable packaging.

Sample Menu Items (all in pre-packaged bags):

- Daily hot and cold features – entrées, sandwiches, salads, pizza
- Individually packaged beverages

Reduced
Student
Attendance

Limited
Contact

Service Model Solution: Staggered Service

This model is designed to limit contact and increase speed of service. Stations are set up with appropriate distance and allow for flexible service times.

Hot and cold daily features are plated and served in a covered container at each station.

Pre-packaged grab-and-go items will be made available.

Condiments and toppings will be served with meal or individually packaged.

All beverages will be individually packaged and/or bottled beverages.

Reduced-
Attendance

Limited
Contact

Service Model Solution: Open Café

This model moves operations back into the cafeteria. Stations will be set up with appropriate distance and may require modification to the options offered.

All items will be packaged or covered.

Self-service stations, such as salad bars, will be replaced with served stations, such as tossed-to-order salads.

Condiments and toppings will be served with meal or individually packaged.

All beverages will be individually packaged and/or bottled beverages.

No Limitations

Assessing Equipment Needs

With all service solutions, an equipment needs assessment will be completed in order to optimize meal production based on your school opening style and to keep costs limited.

If additional equipment is purchased or deemed needed, we will work to ensure the value of the equipment extends beyond the COVID reopening process.










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Engage Our Teams



Operations COVID-19 Mitigation Strategy

Operations Levels		Level 1	Level 2	Level 3
Level Descriptors		<ul style="list-style-type: none"> Rare to no local transmission. No campus infections. Level 1 controls in place until virus is 100% eliminated. 	<ul style="list-style-type: none"> Low to moderate local transmission. Rare/isolated campus infections. Includes all actions from level 1 plus. 	<ul style="list-style-type: none"> Moderate to high local transmission. On-campus infections. Includes all actions from levels 1 & 2 plus.
Cleaning and Sanitation		<ul style="list-style-type: none"> Enhanced Team Member training. Increased cleaning frequency of all surfaces. High-touch surface cleaning focus (doors, switches, tray lines, condiments, etc.). Use of standard cleaners and food-grade Diversey Quat-Sanitizer. 	<ul style="list-style-type: none"> Implementation of CDC-approved hospital grade disinfectant (Oxivir T8 wipes). Disinfection training for applicable Team Members. Potential introduction of disinfection technology (UV Light, Electro-Chemically Activated Solutions, etc.). 	<ul style="list-style-type: none"> Elimination of all soft surface items that can't be easily disinfected (sofas, fabric chairs, cushions, etc.). 3rd party for quick virus remediation cleaning services.
Hand Hygiene		<ul style="list-style-type: none"> Signage and graphics encouraging hand washing. Increased availability of hand sanitizer. Team Members wash hands and change gloves frequently. Updated service dispensers to control cross-contamination on surfaces (utensil, condiments, etc.). 	<ul style="list-style-type: none"> Consider additional portable hand wash stations to dining hall entrances. Elimination of self-serve condiments, utensils, etc. Implementation of no-touch payment process where possible. 	<ul style="list-style-type: none"> Cashless operations where possible. All items packaged for carryout or delivery.
Respiratory Hygiene		<ul style="list-style-type: none"> Signage and graphics encouraging respiratory hygiene. Increased availability of tissues and trash cans. All FOH Team Members wear face coverings during operating hours. Guests encouraged to wear face coverings, especially when sick. 	<ul style="list-style-type: none"> All Team Members wear face coverings. Guests mandated to wear face coverings. Plexi-glass barriers installed where social distancing is not possible (cashier stands, etc.). 	<ul style="list-style-type: none"> N95 respirators replace cloth face coverings. Non-essential staff work remotely where possible.
Team Member Health		<ul style="list-style-type: none"> Daily health verification by all Team Members. Daily temperature checks for all Team Members. Frequent manager symptom (chronic cough, fever, trouble breathing) monitoring. Increased cross training of Team Members across multiple roles to improve staffing flexibility. 	<ul style="list-style-type: none"> Schedule Team Members in 'block shifts'. Plexi-glass barriers installed where social distancing is not possible in the service areas. Self-quarantine for employees who travel to high risk areas (international travel, cruises, etc.). 	<ul style="list-style-type: none"> 2x/day Team Member temperature checks. Broad Covid-19 testing (where allowed).
Social Distancing		<ul style="list-style-type: none"> Signage and graphics encouraging spacing. Establish 'traffic lanes' to facilitate safe movement. Use stanchions and floor markings for line spacing. Program/menu adjustments to allow distancing – serving popular items at multiple stations, etc. 	<ul style="list-style-type: none"> Occupancy controls to manage spacing. Social distancing implemented in kitchen and production areas. Service adjustments for Team Member spacing. 	<ul style="list-style-type: none"> Scheduled meal pick-up times. Production schedule adjustments to minimize Team Member interaction.
Service Area Adjustments		<ul style="list-style-type: none"> Self-service limited to no-touch areas – packaged goods, fountain beverages, etc. Centralization of condiments. Elimination of food displays. Removal of soft-surfaces that are hard to sanitize (cloths, baskets, decorations, etc.). 	<ul style="list-style-type: none"> Elimination of all self-service options. Increased pre-packaged and grab-n-go options. Closure of service areas where social distancing is not possible. 	<ul style="list-style-type: none"> All pre-packaged, all disposable, carry-out only where possible. Implementation of quarantine feeding as needed.
Dining Area Adjustments		<ul style="list-style-type: none"> Signage and graphics to encourage spacing. Table and chair configuration adjustments to accommodate spacing requirements. Increased table and chair cleaning and sanitizing frequency during service hours. Availability of sanitizer wipes for guests. 	<ul style="list-style-type: none"> Strict control of dining area occupancy limits. Increased ventilation (where possible) with open windows, doors, etc. Increased outdoor seating where possible. Marked and spaced standing area counter dining where possible. 	<ul style="list-style-type: none"> Closure of all common seating areas.



Updated Policies and Reinforcements

We've added a Vulnerable Employee Policy and updated Paid Sick Leave requirements specific to COVID-19 that align with state and federal requirements.

RE-OPEN 

Ongoing Collaboration With You

We are dedicated to continuously partnering with you to ensure a safe and successful reopen of school this fall.



Timeline to RE-OPEN

8 Weeks Until Service

School service style selected

Equipment and technology solutions determined

Confirm with health department-approved Opening Plan (if needed)

7-6 Weeks Until Service

School district needs assessment completed

Budget for additional equipment and technology solutions determined

Confirm with health department-approved Opening Plan (if needed)

Timeline to RE-OPEN

5-4 Weeks Until Service

Ensure school service style and food service align and are supported by appropriate waivers if needed

Equipment has been identified and purchased for start-up

Ensure all free and reduced-cost applications are communicated to families for completion

Mobile ordering solution development established

3-2 Weeks Until Service

Test mobile ordering solution or meal accountability process and conduct training for teachers and staff (if needed)

Finalize menu offerings

Communication provided to parents, students, and staff on service solution

Communication with vendors for additional supplies, food, and packaging

Timeline to RE-OPEN

1-2 Weeks Until Service

Deep cleaning of front and back of house

Employee trainings

Verify all personal protective equipment is aligned with regulations

Order marketing and communications kits

Back to School

Review and evaluate service needs

Modify your plan as needed

Additional Items to Consider

Several items have been discussed today, which require action.

- Date for school district decision on instruction plan
- Based on the instruction model, we will come back with additional financial considerations for the food service department
- Marketing dollars vs. equipment dollars
- Compliance training for classroom feeding service model
- We are committed to hourly employee training as they return to work

RE-OPEN >

Thank You and
Questions

