**Kentucky Department of Education, School and Community Nutrition**

**Frequently Asked Questions**

*Please also reference Q&As in the USDA documents titled:*

*SP 08 SFSP 04-2020 Attachment – Child Nutrition Program Meal Service during Novel Coronavirus Outbreaks*

*COVID-19 SFSP and SSO Meal Delivery Using Existing Authority Q&A*

1. **Is it mandatory for school districts to provide food during an unanticipated school closure?**

No. Schools, childcares and community organizations are not required to provide meal service during unanticipated school closure; however, KDE appreciates the willingness of program operators to consider continuing their meal service operations to ensure children receive the meals they need during COVID-19 conditions.

1. **Who is eligible to receive meals when school is closed due to COVID-19?**

The SFSP/SSO COVID-19 waiver targets children who attend schools that have been closed due to COVID-19. However, in eligible areas, meals may be served to all children eighteen (18) and under. If you need assistance with determining eligible areas, please contact Lauren Moore at lauren.moore2@education.ky.gov.

1. **What is the time period the Non-Congregate Feeding waiver is approved for Kentucky?**

KDE has obtained authority to utilize this waiver through June 30, 2020, or upon expiration of the federally declared public health emergency, whichever is earlier.

1. **What distribution methods are envisioned for meals service, and what logistical issues much be considered?**

We anticipate meal distribution methods will involve pick up or delivery models in order to meet the need for social distancing during the Coronavirus (COVID-19) unanticipated school closures. Such options may include using a vehicle to deliver meals based on the usual bus route or drive-thru windows or stations. Some districts have opted to offer home delivery. Additional guidance provided by the USDA may be found in the document titled “COVID-19 SFSP and SSO Meal Delivery Using Existing Authority Q&A.”

1. **How many meals per child may be offered each day? May supper be provided. Can meals be distributed for more than one day?**

The maximum number of meals that may be offered remains the same as under the SFSP or SSO: up to two (2) meals, or one (1) meal and one (1) snack, per child, per day, in any combination except lunch and supper for open or closed enrolled sites. SFAs/Sponsors may serve breakfast, lunch, snack or supper in any combination except lunch and supper. The maximum amount of time sponsors may provide meals is one week. Additional guidance provided by the USDA may be found in the document titled “COVID-19 SFSP and SSO Meal Delivery Using Existing Authority Q&A.”

1. **What meal pattern requirements are SSO and SFSP sites required to follow?**

SFAs offering the SSO must follow the NSLP and SBP meal pattern requirements outlined in 7 CFR 210. SFSP sponsors must follow the SFSP meal pattern outlined in 7 CFR 225.16(d). If the USDA provides flexibility in this requirement to states without requesting a waiver, we will notify SFAs/Sponsors. If this does not occur and is necessary, KDE will request this flexibility via a waiver.

1. **How should program operators handle adult meals at this time?**

Non-program adult meals may not be served.

1. **Are SFAs/program operators required to provide unitized meals?**

Yes. SFAs/program operators must provide unitized meals. Offer vs. Serve will not apply.

1. **Can meals be served on weekends during this unanticipated closure as with regular summer operation?**

There are no Federal restrictions on serving meals on weekends. Sponsors that wish to serve meals on the weekend must first receive State approval. The SFSP or SSO will generally operate as it does during the summer months.

1. **Can SFAs/Program Operators serve meals during scheduled spring breaks that were cancelled or postponed due to COVID-19?**

Yes.

1. **Can the district transportation department be reimbursed by the food service department for delivery costs related to food service operations?**

Paying for drivers or fuel is an allowable cost for the Summer Food Service Program and the Seamless Summer Option. District Transportation Departments are encouraged to work with their Food Service Departments to discuss what documentation should be maintained for this purpose.

1. **Can SFAs accept donated foods to be used in program meals?**

SFAs should check with their local health department before accepting donated food from a community source. The food chain of custody is a primary concern with donated food due to the potential of improper handling of food items. SFAs should be diligent in ensuring that all food products used for meals have been handled according to all food safety rules and regulations.

1. **Can the SFA distribute frozen food items (i.e. precooked chicken nuggets) and/or shelf-stable foods that can be cooked at home (i.e. pasta) as a part of the reimbursable meal?**

Yes, if specific measure are taken. These food items must meet applicable meal pattern requirements in order to be served as part of the reimbursable meal. Additionally, SFAs should ensure SFAs should ensure that these types of food items are distributed with clear cooking instructions for the household to follow, including directions to heat the food to an internal temperature of 165 degrees F before consuming.

For frozen items, the SFA should also communicate safe storage guidelines if the foods will not be prepared and eaten immediately. Safe storage guidelines for items intended to be heated at home should advise that the foods be held at 41 degrees F or below (or kept frozen, if applicable) until used.

If SFAs choose to include frozen food items in the meals, the items should be labeled as “fully

cooked,” “precooked,” or “ready-to-eat” on the manufacturer’s packaging. SFAs **should not**

distribute any raw animal-based time/temperature control for safety (TCS) food items, such as raw

chicken, raw eggs, raw beef, etc.

The type of meal offered will depend on the resources and capacity of the site. Sponsors that are able to provide ready-to-eat meals and have the capacity to distribute meals daily in a way that meets State or local food safety requirements may do so.