

# Starting a Mobile Meal Service Model WEBINAR

January 7, 2020

Professional Standards Learning Codes: 2310, 2440, 2620, 3210, 3510, 4150





## Arizona Department of Education (ADE)

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This training was developed by the Arizona Department of Education (ADE) Health and Nutrition Services Division (HNS).

## Intended Audience

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This training is intended for **School Food Authorities (SFAs) operating the National School Lunch Program (NSLP), Summer Food Service Program (SFSP), and Seamless Summer Option (SSO)**. All regulations are specific to operating the programs under the direction of ADE.



# Objectives

1. Identify the benefits of operating a mobile meal service model.
2. Know the questions to ask to determine if a mobile meal service model is a viable solution for your program.
3. Identify who in your organization you should communicate with to begin your mobile program.
4. Learn the strategies that have been used to implement a successful mobile program.
5. Be aware of the resources available to support you with implementing your mobile program.



# School Nutrition Programs Advisory Council

The School Nutrition Programs Advisory Council (SNPAC) is a group of diverse SFAs who bring unique knowledge and skills to help guide ADE Health and Nutrition Services toward our mission of ensuring our customers receive the maximum benefit from the Child Nutrition Programs.

Today, a panel of council members will share their experiences with implementing a mobile meal service model as a solution to the low participation SFAs may be experiencing as a result of virtual or hybrid learning models.





# Today's Panel Speakers



**Dustin Walker**

**Director of Child Nutrition**  
Queen Creek Unified District  
*SNPAC Spokesperson*



**Jennifer Gordon**

**Child Nutrition Services  
Director**  
Laveen Elementary District  
*SNPAC School Nutrition  
Association Chair*



**Barb Simington**

**District Food Service  
Liaison**  
Blue Ridge Unified School  
District



**Heather Williams**

**School Nutrition and  
Wellness Director**  
The Leona Group; American  
Charter Schools Foundation  
& Kaizen Education  
Foundation  
*SNPAC Training and  
Professional Development  
Chair*



**Lindsay Aguilar**

**Director, Food Services  
Department**  
Tucson Unified School  
District  
*SNPAC Policy Chair*



**Anabel Robles**

**District NSLP Coordinator**  
PPEP-Tec High Schools

# Poll Question

**Please choose one of the following responses:**

1. I am not doing a mobile meal service model and I haven't considered it yet.
2. I am not doing a mobile meal service model, but I've been thinking about it.
3. I am currently operating a mobile meal service model, or have operated one previously.

# **A Message from Your SNPAC Spokesperson**







# Mobile Meal Service: A Win-Win

## Benefits:

- Increase meal access for students district-wide
- Reduce food insecurity
- Provide equitable solutions
- Increase department revenue
- Provide labor relief & opportunity for staff





# **Is Mobile Meal Service Right for You?**





# Are Mobile Meals Right for Your Community and Food Service Operation?

**What questions should you ask?**





# Are Mobile Meals Right for Your Community and Food Service Operation?

## What questions should you ask?

- Is there a need in your community during this time?





# Are Mobile Meals Right for Your Community and Food Service Operation?

## What questions should you ask?

- Is there a need in your community during this time?
- Is transportation an obstacle for your families?





# Are Mobile Meals Right for Your Community and Food Service Operation?

## What questions should you ask?

- Is there a need in your community during this time?
- Is transportation an obstacle for your families?
- Will mobile meals allow your community better access to healthy meals?





# Are Mobile Meals Right for Your Community and Food Service Operation?

## What questions should you ask?

- Is there a need in your community during this time?
- Is transportation an obstacle for your families?
- Will mobile meals allow your community better access to healthy meals?
- Are you able to serve enough children to be financially self-sustaining?





# Are Mobile Meals Right for Your Community and Food Service Operation?

## What questions should you ask?

- Is there a need in your community during this time?
- Is transportation an obstacle for your families?
- Will mobile meals allow your community better access to healthy meals?
- Are you able to serve enough children to be financially self-sustaining?
- Do you have the staff to operate a mobile meal program?







# Are Mobile Meals Right for Your Community and Food Service Operation?

## What questions should you ask?

- Is there a need in your community during this time?
- Is transportation an obstacle for your families?
- Will mobile meals allow your community better access to healthy meals?
- Are you able to serve enough children to be financially self-sustaining?
- Do you have the staff to operate a mobile meal program?
- Do you have support from community leaders, school administration and your staff?





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## Consider the following criteria:





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## Consider the following criteria:

- The infrastructure of your organization and those of your partners





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## Consider the following criteria:

- The infrastructure of your organization and those of your partners
- The resources you have at your disposal





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- Is transportation an obstacle for your families?
- Will mobile meals allow your community better access to healthy meals?
- Are you able to serve enough children to be financially self-sustaining?
- Do you have the staff to operate a mobile meal program?
- Do you have support from community leaders, school administration and your staff?

## Consider the following criteria:

- The infrastructure of your organization and those of your partners
- The resources you have at your disposal
- Your knowledge of what would work best for your community





# Are Mobile Meals Right for Your Community and Food Service Operation?

## Which meal service format is right for you?

- Food cost
- Labor
- Logistics
- Child preference
- Nutritional value
- Safety





# Are Mobile Meals Right for Your Community and Food Service Operation?

**Who should you invite to the table?**







# Are Mobile Meals Right for Your Community and Food Service Operation?

## Who should you invite to the table?

- Superintendent / Principal / School Leader





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- Transportation Director
- Maintenance / Facilities Director





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- Finance





# Are Mobile Meals Right for Your Community and Food Service Operation?

## Who should you invite to the table?

- Superintendent / Principal / School Leader
- Transportation Director
- Maintenance / Facilities Director
- Finance
- Vendor or Management Company, if applicable





# Are Mobile Meals Right for Your Community and Food Service Operation?

## Who should you invite to the table?

- Superintendent / Principal / School Leader
- Transportation Director
- Maintenance / Facilities Director
- Finance
- Vendor or Management Company, if applicable
- Office Manager





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- Superintendent / Principal / School Leader
- Transportation Director
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- Vendor or Management Company, if applicable
- Office Manager
- Teachers







# Are Mobile Meals Right for Your Community and Food Service Operation?

## Who should you invite to the table?

- Superintendent / Principal / School Leader
- Transportation Director
- Maintenance / Facilities Director
- Finance
- Vendor or Management Company, if applicable
- Office Manager
- Teachers
- Communications Department





# Are Mobile Meals Right for Your Community and Food Service Operation?

## Who should you invite to the table?

- Superintendent / Principal / School Leader
- Transportation Director
- Maintenance / Facilities Director
- Finance
- Vendor or Management Company, if applicable
- Office Manager
- Teachers
- Communications Department
- School Safety Team





# Are Mobile Meals Right for Your Community and Food Service Operation?

## Who should you invite to the table?

- Superintendent / Principal / School Leader
- Transportation Director
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- Finance
- Vendor or Management Company, if applicable
- Office Manager
- Teachers
- Communications Department
- School Safety Team
- Community Partners





# Are Mobile Meals Right for Your Community and Food Service Operation?

## Who should you invite to the table?

- Superintendent / Principal / School Leader
- Transportation Director
- Maintenance / Facilities Director
- Finance
- Vendor or Management Company, if applicable
- Office Manager
- Teachers
- Communications Department
- School Safety Team
- Community Partners
- Governing Board



# Poll Question

**What do you feel is your biggest obstacle in moving forward with mobile meal service?**

1. Support from administration
2. Equipment and supply needs
3. Community participation in the program
4. Outside training support for you and your staff
5. All of the above

# Transportation





# Transportation

## Bringing meals TO students

- Many students rely on transportation provided by the district to get to/from school
- School foodservice is accustomed to a passive audience...
  - If the students are at school, they are more likely to eat school meals
  - *New way of thinking – how do we get meals to students who are not at school?*







# Transportation

## Things to consider...

- What kind of vehicles do you have available?
  - Food service vehicles, buses, white fleet, food trucks, rent/lease vehicles?
- Who will drive your vehicles?
  - Food service staff, transportation staff, volunteers, other district/school staff
    - Consider special licenses, permitting, district policies





# Transportation

## Partnering with your Transportation Department

- Transportation employees may be available to work in foodservice role
- Lessons learned
  - Layout clear directions and expectations for transportation staff
  - Division of responsibilities
  - Differing work styles, personalities, teamwork
- Funding
  - Who pays for mileage, fuel, vehicle maintenance, staff hours, etc.?



# Planning & Creating Your Route





# Planning Your Route

## WHERE to set up bus routes/stops

- Seek input from Transportation department
- Consider transit times and proximity to meal preparation site, loading/unloading, routing, high student density locations, established bus stops, accessibility for participants







# Planning Your Route

## WHEN to set up bus routes/stops

- What time is most convenient for participants?
  - Consider school schedules, lunch breaks, parent pickup
- Also consider food safety, transit times, time at each stop, # of vehicles available, staffing, storage capacity





# Creating Your Route

## Creating your route(s)

- Create a shared Google doc by zones/routes that can be sent as a link to parents. This method will allow you to collect addresses, names, quantities of meals, and control dates and/or times of meal delivery, depending on the dropdown menu you add.
  - *There needs to be a method of sorting and tracking addresses when creating routes and keeping track of each household*



# Creating Your Route

## Creating your route(s)

- Highly recommend MapQuest <https://www.mapquest.com/>
- Click on Route Planner
- Add addresses (26 max per Route Planner)
- Choose best method of sorting depending on route size/area/roundtrip/time

The screenshot shows the MapQuest Route Planner interface. At the top, the MapQuest logo and 'RoutePlanner' title are visible, with the tagline 'Optimize routes, save time'. Below the title, there are three tabs: 'Line by Line' (selected), 'Copy/Paste', and 'Import'. A grey box with a close button contains the text: 'Have a lot of stops? Route Planner can optimize your route so you spend less time driving and more time doing. Provide up to 26 locations and Route Planner will optimize, based on your preferences, to save you time and gas money.' Below this, a label reads 'One address per line. (2/26 Max)' with a 'Clear' button. Two input fields are shown, each containing the placeholder text '123 Main Street, City, State, Zip'. Below the input fields is a '+ Add another stop' button. At the bottom, there are three toggle switches: 'Shortest timeSwitch to shortest distance?' (off), 'Allow us to re-order stops on your route' (off), and 'This route is a round trip' (off). A large blue 'Preview Route' button is at the bottom, and a 'VIEW ROUTE SETTINGS' link with a right arrow is at the very bottom.

# **Menu Planning and Procurement**







# Menus & Procurement

## Mobile Meal Menus

- Multiple meals / number of menu days
- Menu variety
- Meal pattern requirements- Simplified vs Seamless
- Hot foods / heat at home
- Packaging
- Meal assembly
- Product availability
- Delivery lead times



# Equipment & Food Safety





# Equipment & Food Safety

## Mobile Meals Equipment

- Volume of food needed to hold
- Storage capacity
- Hot / cold foods
- Coolers
- Insulated bags
- Loading equipment







# Equipment & Food Safety

## Food Safety

- HACCP- Identify critical control points
- Local health department compliance
- Standard operating procedures



# **Point of Service and Meal Counts**





# Point of Service

A Multi-Step Process

## **From bus count to meal count spreadsheet to ADE claim**

- Allows for meal count verification by multiple sources



# Point of Service

A Multi-Step Process

## **From bus count to meal count spreadsheet to ADE claim**

- Allows for meal count verification by multiple sources
  1. Aide hands meal to participant, identifies number of meals to driver who, documents meals served on tally sheet



# Point of Service

A Multi-Step Process

## **From bus count to meal count spreadsheet to ADE claim**

- Allows for meal count verification by multiple sources
  1. Aide hands meal to participant, identifies number of meals to driver who, documents meals served on tally sheet
  2. Paperwork from meal delivery route is submitted to food service staff to enter into meal count spreadsheet





# Point of Service

A Multi-Step Process

## **From bus count to meal count spreadsheet to ADE claim**

- Allows for meal count verification by multiple sources
  1. Aide hands meal to participant, identifies number of meals to driver who, documents meals served on tally sheet
  2. Paperwork from meal delivery route is submitted to food service staff to enter into meal count spreadsheet
  3. Meal count sheet is verified to each tally sheet at end of each month by Manager and submitted to Food Service Director to prepare claim



# Point of Service

A Multi-Step Process

## **From bus count to meal count spreadsheet to ADE claim**

- Allows for meal count verification by multiple sources
  1. Aide hands meal to participant, identifies number of meals to driver who, documents meals served on tally sheet
  2. Paperwork from meal delivery route is submitted to food service staff to enter into meal count spreadsheet
  3. Meal count sheet is verified to each tally sheet at end of each month by Manager and submitted to Food Service Director to prepare claim
  4. Data from meal count spreadsheet entered to ADE claim



# Point of Service

## Steps to Ensure Claim Accuracy

It all begins with the  
delivery counts

**SUMMER FOOD SERVICE** Providing free meals to Arizona children.

**Daily Meal Count Form** Page 2 of 2

Site Name: Route 1 Date: 12-2-20  
Site Address: Woodchuck and Wapiti  
Site Telephone: \_\_\_\_\_  
Supervisor's Name: Nellie Janner Meal Type: ☒ B ☐ L ☐ SN ☐ SU  
Delivery Time: 9:45 (add time - 10:00 delivery start)

Meals received/prepared: 45 Meals available from previous day: 45 Total Meals Available: 10:50 delivery stop

First Meals Served to Children (cross off number as each child receives a meal):

1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20
21	22	23	24	25	26	27	28	29	30	31	32	33	34	35	36	37	38	39	40
41	42	43	44	45	46	47	48	49	50	51	52	53	54	55	56	57	58	59	60
61	62	63	64	65	66	67	68	69	70	71	72	73	74	75	76	77	78	79	80
81	82	83	84	85	86	87	88	89	90	91	92	93	94	95	96	97	98	99	100
101	102	103	104	105	106	107	108	109	110	111	112	113	114	115	116	117	118	119	120
121	122	123	124	125	126	127	128	129	130	131	132	133	134	135	136	137	138	139	140
141	142	143	144	145	146	147	148	149	150	151	152	153	154	155	156	157	158	159	160
161	162	163	164	165	166	167	168	169	170	171	172	173	174	175	176	177	178	179	180
181	182	183	184	185	186	187	188	189	190	191	192	193	194	195	196	197	198	199	200
201	202	203	204	205	206	207	208	209	210	211	212	213	214	215	216	217	218	219	220
221	222	223	224	225	226	227	228	229	230	231	232	233	234	235	236	237	238	239	240
241	242	243	244	245	246	247	248	249	250	251	252	253	254	255	256	257	258	259	260

Total First Meals = 41 [2]

Second meals served to children: 1 2 3 4 5 6 7 8 9 10 11 12 13 14 15 16 17 18 19 20 Total Second Meals = 0 [3]

Meals served to Program adults: 1 2 3 4 5 6 7 8 9 10 11 12 13 14 15 16 17 18 19 20 Total Program Adult Meals = 0 [4]

Meals served to non-Program adults: 1 2 3 4 5 6 7 8 9 10 11 12 13 14 15 16 17 18 19 20 Total non-Program Adult Meals = 0 [5]

Total Meals Served = 41 [6]

Total damaged/incomplete/other non-reimbursable meals = 0 [7]

Total leftover meals = 4 [8]

Total of Items: [6] + [7] + [8] = 45 [9]  
Item [9] should be equal to Item [1]

Number of additional children requesting a meal after all available meals were served: 1 2 3 4 5 6 7 8 9 10 11 12 13 14 15 16 17 18 19 20 21 22 23 24 25 26 27 28 29 30

By signing below, I certify that the above information is true and accurate:  
Signature: Nellie Janner Date: 12-2-20  
This institution is an equal opportunity provider.



Your counts are verified during data entry to spreadsheet

[illegible]



Your counts are verified during data entry to spreadsheet



Counts are verified  
again during the  
monthly total capture  
prior to claim  
preparation

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# Point of Service

## Steps to Ensure Claim Accuracy

It all begins with the delivery counts

Your counts are verified during data entry to spreadsheet

Claims are entered and submitted to ADE and reimbursement dollars should match spreadsheet

**SUMMER FOOD SERVICE** Providing free meals to Arizona children.

**Daily Meal Count Form** Page 2 of 2

Site Name: Route 1 Woodchuck and Napti Date: 12-2-20

Site Address: \_\_\_\_\_

Site Telephone: \_\_\_\_\_

Supervisor's Name: Alvia Janner

Meal Type: ☒ B ☐ L ☐ SN ☐ SU

Delivery Time: 9:45 (Load time - 10:03 delivery start)

Meals received/prepared: 45 Meals available from previous day: 45 Total Meals Available: 10:50 delivery stop

First Meals Served to Children (cross off number as each child receives a meal):

1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20
21	22	23	24	25	26	27	28	29	30	31	32	33	34	35	36	37	38	39	40
41	42	43	44	45	46	47	48	49	50	51	52	53	54	55	56	57	58	59	60
61	62	63	64	65	66	67	68	69	70	71	72	73	74	75	76	77	78	79	80
81	82	83	84	85	86	87	88	89	90	91	92	93	94	95	96	97	98	99	100
101	102	103	104	105	106	107	108	109	110	111	112	113	114	115	116	117	118	119	120
121	122	123	124	125	126	127	128	129	130	131	132	133	134	135	136	137	138	139	140
141	142	143	144	145	146	147	148	149	150	151	152	153	154	155	156	157	158	159	160
161	162	163	164	165	166	167	168	169	170	171	172	173	174	175	176	177	178	179	180
181	182	183	184	185	186	187	188	189	190	191	192	193	194	195	196	197	198	199	200
201	202	203	204	205	206	207	208	209	210	211	212	213	214	215	216	217	218	219	220
221	222	223	224	225	226	227	228	229	230	231	232	233	234	235	236	237	238	239	240
241	242	243	244	245	246	247	248	249	250	251	252	253	254	255	256	257	258	259	260

Total First Meals = 41 [2]

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Meals served to non-Program adults: 1 2 3 4 5 6 7 8 9 10 11 12 13 14 15 16 17 18 19 20 Total Non-Program Adult Meals = 0 [5]

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By signing below, I certify that the above information is true and accurate:

Signature: [Signature] Date: 12-2-20

This institution is an equal opportunity provider.



ROUTE	1-Dec	2-Dec	3-Dec	4-Dec	5-Dec	6-Dec	7-Dec	8-Dec	9-Dec	10-Dec	11-Dec	12-Dec	13-Dec	14-Dec	15-Dec	16-Dec	17-Dec	18-Dec	19-Dec
1	Breakfast	45	45	45	45	45	45	45	45	45	45	45	45	45	45	45	45	45	45
1	Lunch	45	45	45	45	45	45	45	45	45	45	45	45	45	45	45	45	45	45
9	Breakfast	17	80	13	80	80	152	24	80	80	80	80	80	80	80	80	80	80	80
9	Lunch	17	80	13	80	80	152	24	80	80	80	80	80	80	80	80	80	80	80
10	Breakfast	27	30	35	35	35	197	40	40	47	45	45	45	45	45	45	45	45	45
10	Lunch	27	30	35	35	35	197	40	40	47	45	45	45	45	45	45	45	45	45
15	Breakfast	35	80	35	35	35	230	35	35	35	35	35	35	35	35	35	35	35	35
15	Lunch	35	80	35	35	35	230	35	35	35	35	35	35	35	35	35	35	35	35
18	Breakfast	35	11	15	15	15	82	15	15	15	15	15	15	15	15	15	15	15	15
18	Lunch	35	11	15	15	15	82	15	15	15	15	15	15	15	15	15	15	15	15
185	Breakfast	35	13	23	40	40	200	15	15	15	15	15	15	15	15	15	15	15	15
185	Lunch	35	13	23	40	40	200	15	15	15	15	15	15	15	15	15	15	15	15
WB	Breakfast	117	117	117	117	117	549	0	0	0	0	0	0	0	0	0	0	0	0
WB	Lunch	117	117	117	117	117	549	0	0	0	0	0	0	0	0	0	0	0	0
DAILY TOTAL	Breakfast	179	289	289	289	289	1405	185	185	187	187	187	187	187	187	187	187	187	187
DAILY TOTAL	Lunch	184	302	289	317	317	1730	149	181	188	173	187	187	187	187	187	187	187	187



Counts are verified again during the monthly total capture prior to claim preparation

AC	12-Dec	13-Dec	24-Dec	25-Dec	26-Dec	27-Dec	WKX	28-Dec	29-Dec	30-Dec	31-Dec	WBX	TOTAL	REVENUE
45	45	45					180						0	3690
45	45	45					180						0	3690
30	80	80					120						0	666
80	80	80					120						0	666
40	40	40					160						0	979
40	40	40					160						0	979
76	76	76					104						0	780
76	76	76					104						0	780
15	15	15					68						0	362
15	15	15					68						0	362
378	378	378					5112	214	214	214	214	642	3690	
378	378	378					5112	214	214	214	214	642	3708	
							0						0	585
							0						0	585
934	934	934	0	0	0	0	2136	0	214	214	214	642	5151	
934	934	934	0	0	0	0	2136	0	214	214	214	642	5151	
													0	
22	22	22					88						0	499
22	22	22					88						0	499
50	50	50					200						0	1320
50	50	50					200						0	1320
76	76	76					296						0	861
76	76	76					296						0	861
							0						0	251
							0						0	251
							0						0	414
							0						0	414
40	40	40					156						0	398
40	40	40					156						0	398
195	195	195	0	0	0	0	780	0	0	0	0	0	8714	
195	195	195	0	0	0	0	780	0	0	0	0	0	8745	
724	724	724	0	0	0	0	2916	0	214	214	214	642	11855	\$ 26,814
724	724	724	0	0	0	0	2916	0	214	214	214	642	11926	\$ 42,934



CNP / SFSP Home | SFSP-SW Claims Index | SFSP Site Claim Page 1 of 1

Arizona Department of Education  
**Child Nutrition Program** Summer Food Service Program - SFSP

Applications Claims CNP Overview You are logged in as Beth Stronquist

**Claims** SFSP Site Claim Help | Logout

You are in SFSP Home > SFSP-SW Claims Index > SFSP Site Claim

Enter the information into the form. For most quantities that are unknown or none served, enter zero (0). Click Save to save your changes or click Cancel to disregard your changes since the last save. Be sure to enter any school numbers (no decimals).

**Blue Ridge Unified School District - HS** Sponsored by Blue Ridge Unified School District No. 32 (09-10-32) 2021 Program Year

**Bus Stop #1** (09-90-32-006) Original Claim December

Regular Claim Pending Submission

This claim has not yet been saved. Please be sure to click the Save button before leaving this claim.

**Seamless Waiver - Breakfast - Severe Need**

Number of Days Served: 0

Meals Served: 0

Average Number of Participants Per Day: 0

Seamless Waiver - Lunch - High Rate

Number of Days Served: 0

Meals Served: 0

Average Number of Participants Per Day: 0

Created by Beth Stronquist on 12/2/2021 at 9:11:07 AM  
Modified by Beth Stronquist on 12/2/2021 at 9:11:07 AM

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<https://www.ade.az.gov/cnpweb/claims/claim.asp?date=12/31/2020&sponsorcityid=4397...> 1/5/2021

# Communications & Marketing





# Communications & Marketing

Getting the Word Out to Parents

## Parent communication

- Letters
- Phone calls to households
  - Students were not communicating with parents about the to-go meals because they did not want to carry them out
  - Students did not want to tell teachers that they needed food
  - Once parents were in loop, they made arrangements to stop by and pick up food or let us know if they need delivery services





- WhatsApp

- A screenshot of a WhatsApp chat conversation. At the top, the status bar shows the time as 2:25, signal strength, Wi-Fi, and battery icons. The chat header shows a back arrow, a circular profile picture with the PPEP logo, the name "PPEP TEC HIGH SCHOOL", and a status "Melodilux Jimenez 🌟 PPEP - Lozano Mom...". To the right is a plus icon for more options. The chat area has a green background with a faint pattern of school-related icons. A message bubble on the right says "Today". The main message, on the left, is in Spanish and reads: "Estimadas Familias, Es posible que ya lo sepan, pero queríamos enviar un recordatorio de que PPEP TEC's Cesar Chavez Learning Center ha sido aprobado para ofrecer >> COMIDAS GRATUITAS A TODOS LOS NIÑOS (DE 18 AÑOS O MENOS) << ¿Quién puede recibir comidas gratuitas? Cualquier alumno, ya sea que esté estudiando en la escuela o tomando clase virtual/remota en casa, puede recibir comidas gratis. Las comidas gratuitas también están disponibles para niños de 18 años o menores que no estén inscritos en nuestra escuela / distrito. Esto incluye a los niños más pequeños que aún no están en la escuela, los niños inscritos en otros distritos y los niños que reciben educación en el hogar. ¿Dónde están disponibles las comidas gratuitas? Las comidas pueden ser recogidas en 1233 N. Main Street Suite B, San Luis, AZ. Lunes a jueves 10AM a 3PM." At the bottom right, there is a white input field with a blue checkmark icon.

Yesterday

Muchas gracias por el lunche 😊😊

8:46 PM

Today

dde nada Genesis

8:53 AM ✓✓

# **A Note on Compliance**





# Compliance

## Non-traditional meal locations can mirror what is done at schools (BIC on wheels)

- Meal counts taken outside of the cafeteria and completed by non-food service staff (i.e. teachers, bus drivers, aides)
- Production records filled out during production and leftovers recorded after service
- Meal counts from multiple points of service are consolidated after service
- Plan, package, and distribute reimbursable meals to locations outside of the cafeteria





# Compliance

## Current waivers make this all possible:

- Non-Congregate Feeding – Meals do not need to be consumed on site
- Parent Pickup\* – Parents/guardians can pick up meals on behalf of students
- Meal Times – Meal distribution is not subject to meal time requirements; multiple meals and multiple days' worth of meals can be served at the same time\*\*
- Meal Pattern\* – Meal pattern flexibility if learning plan/food service model impact your ability to serve and provide access to safe and nutritious meals

\*Operators must opt-in to these waivers

\*\*Multiple day meal distribution plan must be submitted/revised



# Wrap Up





# Upcoming Training

## Recordkeeping During COVID-19 Webinar Series

### Meal Pattern Waivers

- January 26
- March 8

### Menu Documentation

- February 3
- March 24

### Meal Counts

- February 22
- March 30

All webinars will be 1:30pm-2:30pm. [Register here!](#)

## Utilizing USDA Foods During COVID-19

### Live Webinar

- January 28

This webinar will be 1:00pm-3:30pm. [Register here!](#)





# Mobile Meals Toolkit

## Section 1: Needs Assessment

Includes a set of questions to determine community need and organizational capacity to implement a mobile meal service model, and a list of who to communicate with at your organization to begin your program.

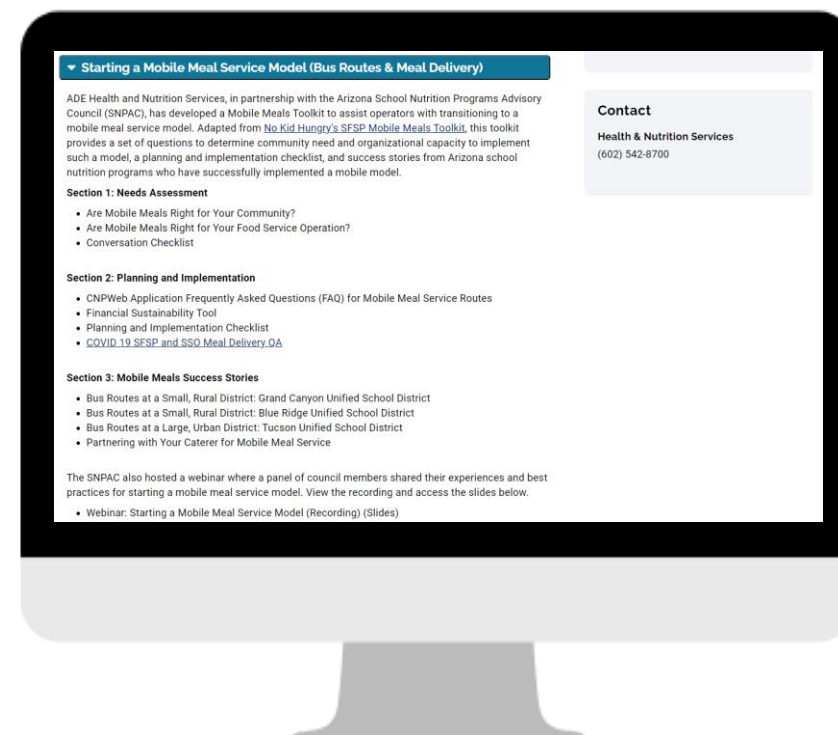
## Section 2: Planning and Implementation

Includes a detailed checklist for successful implementation of your program, and an FAQ for applying to operate your mobile program in your CNPWeb Site and Sponsor applications.

## Section 3: Success Stories

Hear more from SNPAC members on how they have implemented their mobile programs!

Find the toolkit on the [COVID-19: Guidance to Child Nutrition Operators](#) webpage under the “Starting a Mobile Meal Service Model” accordion!



# Poll Question

**After hearing from our speakers today, how interested are you in starting a mobile program?**

1. I am already doing one, but I learned something new today!
2. No way.
3. You caught my attention, I'll think about it.
4. Yes, I can't wait to start!



# Poll Question

**Which are you more interested in?**

1. Bus routes
2. Home delivery
3. Combination of both



# Q&A

Please enter your questions into the chat box.

# Thank you!

If you are attending the live webinar, you will receive a link to complete the survey in EMS. After completing the survey, you can print a certificate of completion.

If you are watching the recorded webinar, you can access the survey link and certificate of completion at the end of the webinar slides.



# Congratulations!

You have completed the *Recorded Webinar: Starting a Mobile Meal Service Model*.

To request a certificate, please go to the next slide.

In order to count this training toward your Professional Standards training hours, the training content must align with your job duties.

Information to include when documenting this training for Professional Standards:

- **Training Title:** Recorded Webinar: Starting a Mobile Meal Service Model
- **Learning Codes:** 2310, 2440, 2620, 3210, 3510, 4150
- **Key Area:** 2000-Operations, 3000-Administration, 4000-Communications & Marketing
- **Length:** 1.5 hours

**Please Note:** Attendees must document the amount of training hours indicated regardless of the amount of time it takes to complete it.



# Congratulations!

## Requesting a training certificate

Please click on the link below to complete a brief survey about this webinar. Once the survey is complete, you will be able to print your certificate of completion from Survey Monkey. *\*This will not appear in your Event Management System (EMS) Account.*

<https://www.surveymonkey.com/r/RecordedWebinarOnlineSurvey>

The information below is for your reference when completing the survey:

- **Training Title:** Recorded Webinar: Starting a Mobile Meal Service Model
- **Professional Standards Learning Codes:** 2310, 2440, 2620, 3210, 3510, 4150

