

Sample Excerpts for Use in School Newsletters & Websites

Due to the pandemic crisis, food insecurity rates have risen, disadvantaging more students than before. It is important to reassure parents that your school will continue to operate its nutrition program following best practices as approved by your school board and Ottawa Public Health. The following are samples of wording that may be helpful as you write your newsletters to parents and/or post on your school's website. These samples may be customized to suit your school's specific needs.

General Information

Our school will continue to provide a nutrition program every day for students in-need to ensure that they are well fed and ready to learn. The program has been approved by our school board and Ottawa Public Health in collaboration with the Ottawa Network for Education. Foods provided meet the Ontario Ministry of Children, Community and Social Services (MCCSS) Student Nutrition Guidelines and focus on fruit/vegetables, protein and whole grain foods.

How Safe Is the Food? - option A - schools that use Larabie/OSNS

All food purchased for our program is delivered to our school by a certified HAACCP (Hazard Analysis and Critical Control Point) food provider. Any staff member assisting in the breakfast program must complete a COVID-19 screening questionnaire prior to handling food. Once they are cleared, they will follow all safe food handling guidelines as per *Ontario Regulation 493/17* for food premises. We will be offering simplified menus requiring minimal food preparation (e.g. whole fruit, individually wrapped items). Students will wash their hands or use hand sanitizer before being served their food. Students will eat at their desks.

How Safe Is the Food? - option B - schools that do their own shopping

Food purchased for our program will be done by our staff following all proper protocols (sanitizing hands and carts, wearing a mask, keeping a distance). Any staff member assisting in the breakfast program must complete a COVID-19 screening questionnaire prior to handling food. Once they are cleared, they will follow all safe food handling guidelines as per *Ontario Regulation 493/17* for food premises. We will be offering simplified menus requiring minimal food preparation (e.g. whole fruit, individually wrapped items). Students will wash their hands or use hand sanitizer before being served their food. Students will eat at their desks.

Cutlery

We encourage students to bring their own utensils, especially spoons to minimize the waste created by using disposable utensils or by the time spent by our staff to collect, wash and sanitize re-usable cutlery. However, wrapped cutlery will be available, if required.

Waste from Breakfast Program

Any waste created (empty yogurt container, cheese wrapper, etc.) will be returned in your child's lunch bag.