



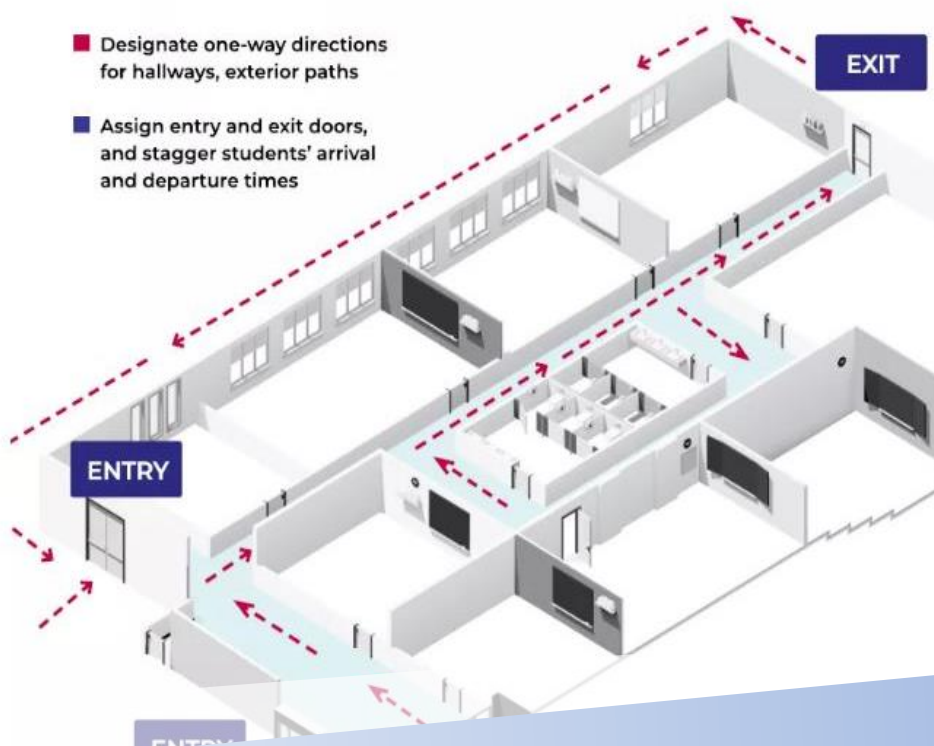
EQUIPMENT SOLUTIONS FOR ALTERNATIVE SCHOOL FEEDING SCENARIOS

COMPILED FOR SCHOOL NUTRITION PROFESSIONALS
BY THE NATIONAL DAIRY COUNCIL[®]

TABLE OF CONTENTS:

Background and Feeding Scenarios	pp. 3-8
Grants, Resources and Potential Equipment Solutions. pp. 9- 18	
Repurposing Existing Equipment	pp. 11
Cold Storage and Transport Solutions ...	pp. 12-14
Carts & Kiosks.....	pp. 14-15
Signage.....	pp. 16
Touchless Solutions	pp. 17
Menuing Software/Hardware.....	pp. 18-19
Local Dairy Council Map.....	pp. 20

Minimizing Congestion



BACKGROUND & FEEDING SCENARIOS

COVID-19 has been disruptive and bewildering for everyone. Most schools have been closed since mid-March and, while the CDC has issued its [guidelines](#) for safely returning to the classroom, many school districts have been slow to announce their plans for the Fall. However, it's not until then that School Nutrition Departments can begin to evaluate their food and equipment needs.

With the hopes alleviating some of the legwork associated with identifying appropriate options, this document was compiled on behalf those responsible for procuring the equipment needed to be able to serve students -- no matter what the scenario a school district chooses.

The following section describes six scenarios that have been identified most often as likely feeding solutions for the school year 2020-2021 -- along with equipment needs for those scenarios.

FOOD MANAGEMENT

The Future of On-site Dining
Food Management Magazine April 23, 2020

Current

- Self-serve food bars
- Long service lines
- Congregate feeding
- Traditional breakfast/lunch serving times
- High touch areas for service – condiments, drinks, utensils, etc.



Future

- Classroom feeding rather than cafeteria
- Staggered mealtimes with smaller crowds
- Social distancing of dining rooms
- Pre-packaged grab-and-go meals
- Pre-ordering on mobile devices
- Scattered serving with mobile carts/kiosks
- High-tech vending or smart fridge to pick up meals with code
- Low touch service for condiments, drinks, utensils

Note: Inclusion in this document should not be considered an endorsement by the National Dairy Council

Scenario 1: Serving Meals in the Classroom



- All meals will be delivered to children in their classrooms.

For those schools that have implemented Breakfast in the Classroom in past years, this should be a less difficult transition but in all cases, equipment will most likely be needed.

Examples of equipment needed include:

- Cold & Hot Bags/Coolers
- Rolling Carts
- Lunch Bags/meal Packaging, i.e. clamshells
- Additional Trash Receptacles
- Signage
- Hand washing/sanitizer stations



Scenario 2: Staggered Lunch by Class to the Cafeteria



- Students will either go to the lunch on a staggered schedule and eat at a social distance or,
- Students go through lunch line and bring their meal back to the classroom to eat.

Examples of equipment needed include:

- Directional and Social Distancing Signage
- Plexiglass Dividers
- Disposable Bags/Meal Packaging
- Disposable Cutlery
- Additional Trash Receptacles
- Hand Washing/Sanitizing Stations



Scenario 3: Grab-n-Go



- Moveable Kiosks, carts or tables are located at several locations throughout campus and students take a prepared meal or build the meal themselves from individually wrapped or packaged items and then return to their classroom or other setting to eat.



Examples of equipment needed include:

- Cold & Hot Bags/Coolers
- Holding Chests (Hot & Cold)
- Rolling Carts
- Meal Carts
- Hot/Cold Kiosks
- Lunch Bags/Meal Packaging
- Additional Trash Receptacles
- Signage
- Hand Washing/Sanitizing Stations



Scenario 4 & 5: Virtual Learning and School Bus Feeding

While these two scenarios are different, they will require very similar equipment. In both instances, all meals will be sent home and no meals will be served at school.



- Nearly all schools have experienced this over the past several months and have some capacity with the equipment they currently have – or have solved for many of the issues.
- Demand will now increase with all students taking advantage of the take home meals.



Examples of additional equipment needed include:

- [Bulk Meal Packaging –](#)
(link to USDA guide on Bulk Meals)
such as: Send Home Coolers, Grocery Bags, T-Shirt Bags, Cardboard Boxes, etc.
- Coolers and or cooling equipment
- Lunch Bags/Reusable Lunch Bags/M meal Packaging
- Rolling carts - Transportation

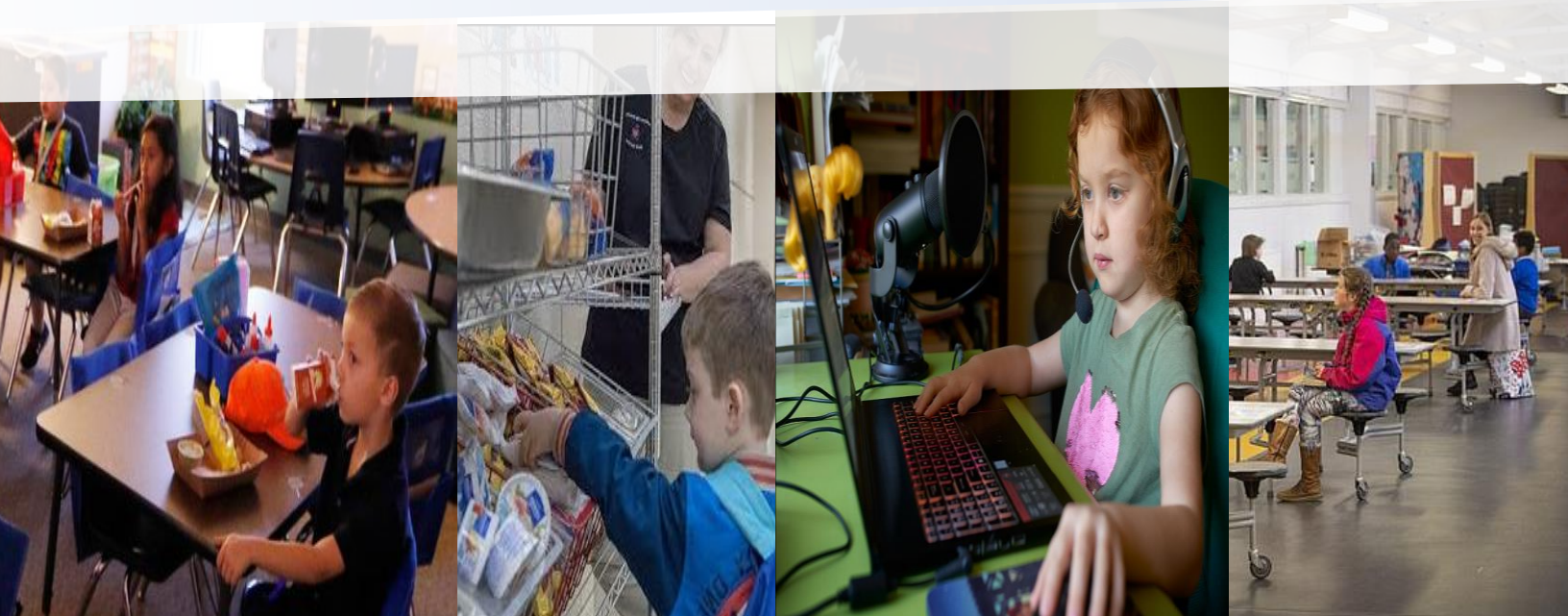


Scenario 6 – Combination of Feeding Programs



- The school/district will be operating multiple models of service; in classroom feeding as well as grab-n-go meals for students learning virtually.

- Examples of additional equipment needed include:
- Combination of all the previous models



GRANTS, RESOURCES AND EQUIPMENT SOLUTIONS

GRANT ASSISTANCE STATEMENT

The USDA allocated [\\$30M for equipment grants in FY2020](#). The funds are allocated to [state](#) agencies to competitively award Equipment Assistance Grants to eligible School Food Authorities participating in NSLP. Congress is still deciding on funding for FY2021. The House Appropriations Committee passed 35M for school equipment funds (increase of 5M) but this still awaiting Senate approval. USDA Equipment Assistance Grants may be a good option for schools. It is recommended applications reach out to their state agencies for further details as deadlines vary by state.

ADDITIONAL RESOURCES

As the school year approaches and plans become finalized, organizations in addition to ourselves have pulled resources to help in planning. **School Nutrition Foundation** launched a new [Operations & Equipment Guide](#) that was initially planned for BIC but is a good solution for BTS planning solutions.

EQUIPMENT SOLUTIONS

The suppliers listed in the following section are categorized as much as possible by their primary equipment offerings. Therefore, in several cases a company is listed more than one time. Contact information is provided.



SR & GENYOUTH GRANTS TO SCHOOLS

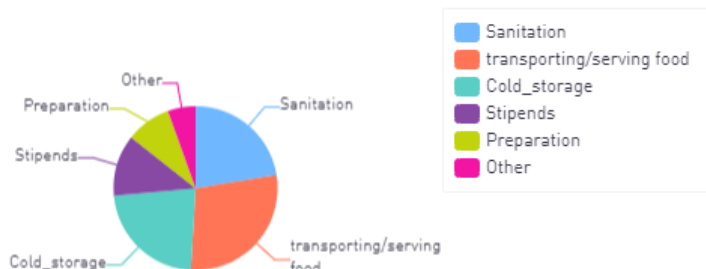
Dairy Council State & Regional Organizations, together with GenYOUTH are offering [grants](#) of up to \$3,000 per school to supply much-needed resources for meal distribution and delivery efforts to get food to students during COVID-19

- The NEED: 12,522+ grant applications; \$35+ million in requests

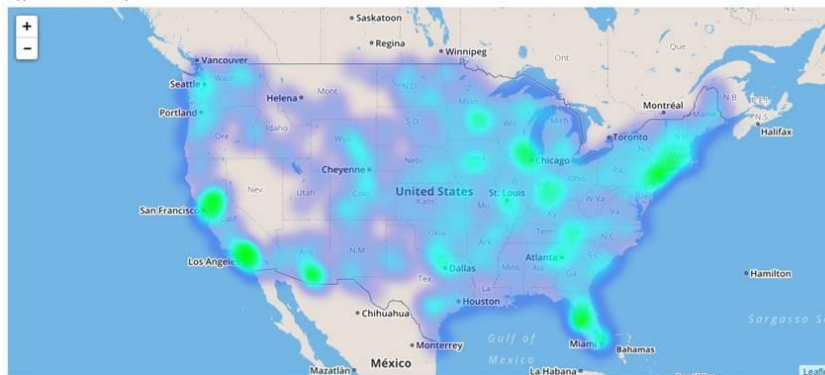
MMS developed an [interactive report](#) reflecting the national and state data from grant applications submitted

Collective efforts have contributed nearly \$9 million to nearly 8,000 schools in support of school meals*

Count by Selected Request Purpose



Applications Heat Map



*Updated 7/17/20

REPURPOSING EXISTING EQUIPMENT

Many School Nutrition Professionals are getting creative with the equipment they currently have on hand in order to accommodate the new feeding requirements -- repurposing library carts, putting casters on furniture to create a mode of transportation and more.

In support of this, No Kid Hungry compiled a [Best Practices Resource Guide](#) that gives practical recommendations for doing just that. Share Our Strength release a similar [Guide](#).



Unfortunately, however, no matter how creative schools are, most will need to make at least some new purchases. The following pages cover vetted options for new equipment.

COLD STORAGE AND TRANSPORT



Supplier of: Coolers, Cold Storage, Carts

Contacts: Stefan Mock

(336) 816-2332;

stefanmock@coldsell.com ; coldsell.com



Supplier of: Refrigeration/Coolers

Contact: Alex Hettrick Alex@coolmgt.com; (o) 847-847-7100; (c) 262-989-2735

Coolmgt.com



Supplier of: Coolers & Equipment

Contact: Nick Schmid, 609-405-2525;

nicks@nordoninc.com

nordoninc.com

"Your Trusted Advisor in Food Service Equipment"



COLD STORAGE AND TRANSPORT (CONT.)

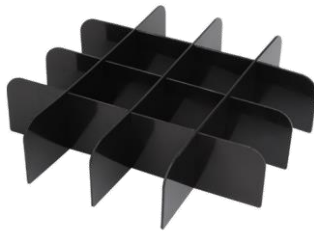


Supplier of: Cooler Holding Bags

Contacts: Rhonda Ashcraft

(219) 369-9264; rashcraft@sternodelivery.com

www.sternoschoolnutrition.com



HUBERT®

Supplier of: Foodservice Merch. Equipment

Contacts: Trevor Bentley (513) 367-8950;

tbentley@hubert.com;

Jay Noel (513) 367-8939; jnoel@hubert.com

Education Team Hotline: 800-726-1520

hubert.com/education



NorrisProducts
CORPORATION

Supplier of: Cooler Holding Bags

Contact: Debi Havens

(513) 646-9881; dhavens@norriscorp.com

www.norriscorp.com



COLD STORAGE AND TRANSPORT (CONT.)

The Liviri logo consists of the word "Liviri" in a white, sans-serif font, centered within a green rounded rectangle.

Supplier of: Eco-friendly coolers designed to keep foods and perishables cold for long periods of time.

Contacts: Kyle Watrous; kyle.watrous@liviri.com; 970-490-7409; liviri.com



CARTS & KIOSKS



Vision Marketing Group

Supplier of: Coolers, Cold Storage, Carts

Contacts: Stefan Mock

(336) 816-2332;

stefanmock@coldsell.com

coldsell.com



CARTS & KIOSKS (CONT.)



ELKAY®

Supplier of: Kiosks, Tables, Signage

Contacts: Joe Gervase (414) 308-3965 Joe.Gervase@elkay.com;

Charlie Murphy (816) 520-2311 Charles.Murphy@elkay.com
isiamerica.com

HUBERT®



Supplier of: Foodservice Merch. Equipment

Contacts: Trevor Bentley (513) 367-8950;

tbentley@hubert.com;

Jay Noel (513) 367-8939; jnoel@hubert.com

Education Team Hotline: 800-726-1520

hubert.com/education



Supplier of: Multipurpose carts

Contact: (888) 584-2722 or

PASCO brokerage – Karen Taylor

lowtempind.com

<https://lowtempind.com/product/mobile-carts-and-kiosks/>



CURBSIDE, DIRECTIONAL AND SOCIAL DISTANCING SIGNAGE



Supplier of: Signage and Graphics for school cafeterias, classrooms, curbside and more

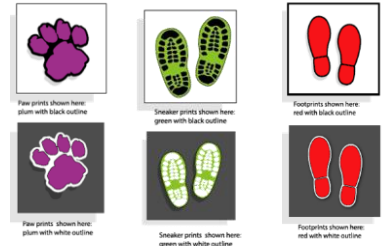
Contact: Christy Williams

(508) 353-2204;

Christy@loveyourlunchroom.com

Loveyourlunchroom.com

Curbside & Mobile Vehicle Signs



ELKAY®

Supplier of: Kiosks, Tables, Signage

Contacts: Joe Gervase

(414) 308-3965 Joe.Gervase@elkay.com

Charlie Murphy (816) 520-2311

Charles.Murphy@elkay.com

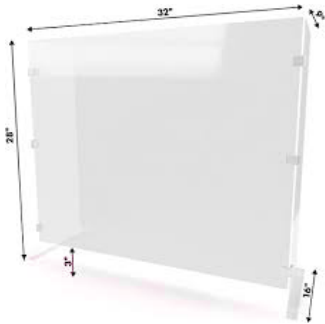
isiamerica.com



TOUCHLESS SOLUTIONS, CLEANING PRODUCTS AND PPE

ELKAY®

PROTECTIVE BARRIERS



MOBILE HANDWASHING



Supplier of: Kiosks, Tables,
Signage

Contacts: Joe Gervase
(414) 308-3965

Joe.Gervase@elkay.com;

Charlie Murphy (816) 520-2311

Charles.Murphy@elkay.com

isiamerica.com

HUBERT®

Supplier of: Foodservice Merch.
Equipment

Contacts: Trevor Bentley (513) 367-8950;

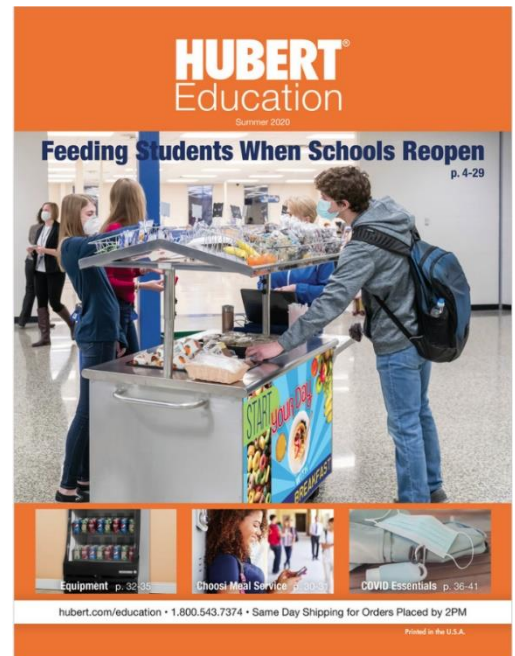
tbentley@hubert.com;

Jay Noel (513) 367-8939;

jnoel@hubert.com

Education Team Hotline: 800-726-1520

hubert.com/education



[Click to view brochure](#)



ORDERING AND MENUING SOFTWARE/HARDWARE



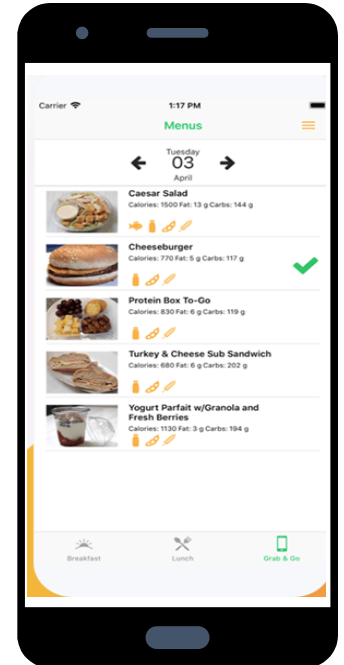
Supplier of: School Meal Pre-ordering tool

Contacts: Chip Goodman: (310) 980-2447; chip@e-inteam.com

Trevor Bentley: (513) 367-8950; tbentley@hubert.com

<https://www.getchoosi.com/>

<https://www.hubert.com/content/meal-prep-and-service-choosi>



Supplier of: School Meal Pre-ordering tool

Contact: Michael Craig



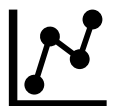
Supplier of: Nutrition Technology, Payment software and School Communications, report generation and more.

Contact: Roy Olsen; roy.oldon@e-hps.com



Supplier of: Nutrition Technology, Payment software and School Communications, Healthy Vending, report generation and more.

Contact: Donald May; 770-757-0099; dmay@horizonsoftware



ORDERING AND MENUING SOFTWARE/HARDWARE (CONT.)



Supplier of: K12 Point of Sale hardware

Contacts: Denise Lessard;

Denise.Lessard@tekvisions.com; 727.742.3294

<https://www.tekvisions.com/school-nutrition/>

Click here for and alphabetical compilation of

[SUPPLIERS AT A GLANCE](#)

STATE AND REGIONAL DAIRY COUNCILS

Throughout the country there are 16 state and regional offices of the dairy checkoff supporting healthy childhoods through nutrition and physical education. Local Dairy Council staffs are deeply entrenched in their local communities and school systems. Combined they have hundreds of years of experience working with School Nutrition Director's and the health & wellness industry. With backgrounds ranging from Registered Dietitians to School Nutrition Director's to physical education experts, these professionals are uniquely qualified and understand the nutritional and physical activity needs of school-aged children. They're available to help guide you through the current situation as well as in the future. Click [here](#) for information about the Dairy Council in your area.

