

# Meal Prep/Meals: Pre-K - Phase 1

## Recommendations:

### Tableware and feeding utensils should meet the following requirements:

\*Dishes should have smooth, hard, glazed surfaces and should be free from cracks or chips. Sharped-edged plastic utensils (intended for use in the mouth) or dishes that have sharp or jagged edges should not be used.

\*Disposable tableware such as plates, cups, utensils made of heavy weight paper, food-grade medium- weight of BPA or phthalates -free plastic, should be permitted for single service if they aren't discarded after use. The facility should not use foam tableware for children under four years of age.

\*Single-service articles such as napkins, paper placemats, paper tablecloths and paper towels should be discarded after one use.

\*Fabric articles should be sanitized by being machine washed and dried after each use.

## Meal Prep

\*Food prep should not be completed by staff who change diapers.

\*Sinks used for food preparation should not be used for any other purposes.

\*Clean and sanitize workspace before and after food preparation.

\*Wash hands before and after preparation of meals.

\*Face mask, apron and gloves should always be worn when preparing meals.

\*If meals are typically served family-style, plate each child's meal to serve it so that multiple children are not using the same serving utensils.

## Meals

\*Caregivers should ensure children wash hands prior to and immediately after eating.

\*Caregivers should wash hands before serving food and wash after helping children to eat.

\*Serve meals in the classroom.

\*No more than 2-3 students per table. Social distance at tables.



# Meals Prep/Meals: Pre-K - Phase 2

## Meal Prep

- \*Food prep should not be completed by staff who change diapers.
- \*Sinks used for food preparation should not be used for any other purposes.
- \*Clean and sanitize workspace before and after food preparation.
- \*Wash hands before and after preparation of meals.
- \*Face mask, apron and gloves should always be worn when preparing meals.
- \*If meals are typically served family-style, plate each child's meal to serve it so that multiple children are not using the same serving utensils.

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