

H1N1 Emergency Planning

Meal Coverage Ideas and Options for Feeding Children during H1N1-Related School Closings

Prepare your district for meal service for potential H1N1 school closures:

- Get approved by your state agency as soon as possible.
- Have your food plan in place before the need arises.*
- Establish your meal distribution and communication plan.

Know the rules and requirements:

- The waiver authority allows schools and community organizations to continue providing reimbursable meals to low-income children.
- For closed schools with 50% or more students eligible for free or reduced price meals, SFAs should develop a meal distribution method for all low-income families with children enrolled in that school. If less than 50% are qualified, meal distribution must more directly target eligible students.
- The meal program operates in a similar fashion to summer programs.
 - a. There is a maximum of two meals per day per child.
 - b. Reimbursement at SFSP or Seamless Summer Option rates is offered.
- There are no congregate meal service and no time requirements.
- Offer Versus Serve (OVS) will not apply and all meals must be unitized (a complete reimbursable meal that meets the requirements of the menu planning method used, including milk, must be distributed. Shelf-stable milk may be used).

“Schools without adequate equipment or temperature control will need to make sure that they have chosen menus and meal distribution methods that will minimize food safety risks.”

Janey Thornton, PhD, SNS Deputy under Secretary of the US Dept. of Agriculture

ES Foods can help:

- Assist in preparing and implementing your emergency preparedness plan.
- **Cost-effective, safe, healthy and shelf-stable meals** that all qualify for reimbursement at **Summer Food Service Program Rates** or the free rate for Seamless Summer Options.
- Cycle menus that help prepare for the entire school year.
- Shelf-stable and Thaw & Serve Unitized Meal Options, with or without shelf-table milk.
- Answers to your food safety questions and concerns.
- A prototype waiver request is available at:
http://www.fns.usda.gov/disasters/pandemic/prototype_waiver.pdf.

* If not needed, use meals for field trips, alternate site breakfasts, before and after vacations, etc.



PREPARING NOW FOR A POSSIBLE H1N1 VIRUS OUTBREAK ENSURES MEAL AVAILABILITY!

“Schools without adequate equipment or temperature control will need to make sure that they have chosen menus and meal distribution methods that will minimize food safety risks.”

Janey Thornton, PhD, SNS Deputy under Secretary of the US Dept. of Agriculture

If schools close, a “no congregate” regulation would be waived so students could receive up to two meals a day that won’t have to be eaten on school premises.

ES FOODS’ comprehensive shelf-stable meals, milk and snacks address all spoilage and food safety issues, helping schools focus on developing and implementing emergency meal coverage.

Ordering meal and snack supplies now will guarantee adequate coverage during an emergency.

Your safety and wellness are our business. Start preparing now!

Contact Your Local ES Foods Representative:

Luis Santiago-Vice President of Sales- 931.368.0194 lsantiago@esfoods.com

**Bryan Mullen-Managing Director of Food Programs- 516.682.5494
bmullen@esfoods.com**

Angie Ferguson-North East-214.852.4602 aferguson@esfoods.com

Mike McDonald-South East-919.859.0011 mmcdonald@esfoods.com

Jessamyn Stidham-South Central-940.321.0362 jstidham@esfoods.com

Pam Murray-West-818.763.0498 pmurray@esfoods.com

Phil Pleiss-Mid West- 402.933.1324 ppleiss@esfoods.com

Additional information and resources:

- http://www.fns.usda.gov/disasters/pandemic/prototype_waiver.pdf
- http://www.fns.usda.gov/disasters/pandemic/sample_sl-agreement.pdf
- <http://www.schoolnutrition.org/Content.aspx?id=12860>
- http://schoolnutrition.org/uploadedFiles/School_Nutrition/104_CareerEducation/ContinuingEducation/WebinarWednesdays/Webinars/H1N1_Webinar_Slides.pdf?n=5923
- http://www.fns.usda.gov/cnd/governance/Policy-Memos/2009/SP_31-2009_os.pdf
- http://www.fns.usda.gov/cnd/Governance/Policy-Memos/2009/SP_33-2009_os.pdf



FOOD SAFETY

FOOD SAFETY: SHELF STABLE MILK & JUICES

- Produced using UHT processing for near sterility
- Requires no refrigeration
- Shelf life of 7 months for milk, up to 12 months for juice
- Includes sanitary, individually wrapped straw

FOOD SAFETY: SHELF STABLE BREAKFAST & MEALS BREAKS

- Each contain individual wrapped utensils
- Each case contains trash bags
- Each component in breakfasts and meals is individually wrapped
- Shelf stable breakfasts and meals require no refrigeration and are highly portable
- Each breakfast/meal kit can be eaten at any location
- Student opens and handles his/her own individual meal; requires no contact from or preparation by others
- Moist towelette allows for a basic removing of soils on the hands prior to regular washing with soap and sanitizing
- All food components are produced under strict regulatory oversight for compliance with all mandated FDA standards
- All food components are routinely tested microbiologically to insure safety and long shelf life
- Tuna and chicken salads are retorted and pH adjusted to inhibit bacterial growth and provide long shelf life

FOOD SAFETY: THAW & SERVE BREAKFAST & MEALS

- Thaw & Serve Breakfasts and Meals are stored frozen to maintain safety of sandwich meats and cheese

**Your Safety and wellness are our business. Start preparing now!
Contact your local ES Foods representative for further information.**



ES Foods
Breakfast Breaks™ / Meal Breaks™
Ten Day Cycle Menus - Days 1-5

Breakfast: Minimum Meal Pattern- 8 oz. Fluid Milk, ½ c. Fruit/Juice/Vegetable, and 1 serving Grain/Bread. May add Meat/Meat Alternate					
	Day 1	Day 2	Day 3	Day 4	Day 5
Milk	Milk (8 fl.oz., ESE/sponsor provided)	Milk (8 fl.oz., ESE/sponsor provided)	Milk (8 fl.oz., ESE/sponsor provided)	Milk (8 fl.oz., ESE/sponsor provided)	Milk (8 fl.oz., ESE/sponsor provided)
F/V	100% Fruit Juice – 125mL (½ cup veg serving)	Apple Sauce – 4oz. (½ cup veg serving)	100% Fruit Juice – 125mL (½ cup veg serving)	Apple Sauce – 4oz. (½ cup veg serving)	100% Fruit Juice – 125mL (½ cup veg serving)
G/B	Enriched Cold Cereal – Gen Mills or Malt-O- Meal* (1 bread serving)	Chocolate Chip Muffin, WG Blueberry Muffin or Corn Bread Mini Loaf (1 bread serving)	Enriched Cold Cereal – Gen Mills or Malt-O- Meal* (1 bread serving)	Animal Cracker Snack – 1oz. (1 bread serving)	Enriched Cold Cereal – Gen Mills or Malt-O- Meal* (1 bread serving)
Other	Snack (1 bread serving)	Snack (1 bread serving)	Snack (1 bread serving)	String Cheese – 1oz. (1 oz meat alternate)	Snack (1 bread serving)
Lunch or Supper: Minimum Meal Pattern- 8 oz. Fluid Milk, ¾ c. Total Serving Fruit/Juice/Vegetable (from 2 items), 1 serving Grain/Bread, and 2 oz. Meat/Meat Alternate					
	Day 1	Day 2	Day 3	Day 4	Day 5
Milk	Milk (8 fl.oz., ESE/sponsor provided)	Milk (8 fl.oz., ESE/sponsor provided)	Milk (8 fl.oz., ESE/sponsor provided)	Milk (8 fl.oz., ESE/sponsor provided)	Milk (8 fl.oz., ESE/sponsor provided)
M/MA	Tuna Salad (2 oz meat/meat alternate)	Turkey & Cheese Sandwich, White Wheat (2 oz meat/meat alternate, 2.5 bread servings)	Peanut Butter (1 oz meat/meat alternate) Soy Nuts (1 oz meat/meat alternate)	Beef & Cheese Stick (1.25 oz meat/meat alternate) Sunflower Seeds (1 oz meat/meat alternate)	Turkey Ham & Cheese Sandwich, Bun (2 oz meat/meat alternate, 2 bread servings)
1st F/V	100% Fruit Juice non- apple–125mL (3/8 cup veg serving)	Apple Sauce – 4oz. (½ cup veg serving) OR Peach Cup (A416) –4.4oz. (½ cup veg serving)	100% Fruit Juice non- apple–125mL (3/8 cup veg serving)	100% Fruit Juice non- apple–125mL (3/8 cup veg serving)	Apple Sauce – 4oz. (½ cup veg serving) OR Peach Cup (A416) –4.4oz. (½ cup veg serving)
2nd F/V	Apple Sauce – 4oz. (½ cup veg serving)	Dry Soybeans, Roasted and Salted – 1.0oz. (¼ cup veg serving) OR Raisins (A504) –1.33oz. (¼ cup veg serving)	Fruit Snack – 0.63oz. (½ cup veg serving)	Apple Sauce – 4oz. (½ cup veg serving)	Raisins – 1.5oz. (¼ cup veg serving) OR Raisins (A504) –1.33oz. (¼ cup veg serving)
G/B	Crispy Toast – 11.38g (0.5 bread serving)	Cinnamon Graham Snack – 0.9oz. (1 bread serving)	Crispy Toast – 11.38g (0.5 bread serving)	Animal Cracker Snack – 0.9oz. (1 bread serving)	Cinnamon Graham Snack – 0.9oz. (1 bread serving)
Other	Cinnamon Graham Snack – 0.9oz. (1 bread serving)		Cinnamon Graham Snack – 0.9oz. (1 bread serving) Jelly Pack (1 oz.)		

*Select cereal choice from list attached.



ES Foods
Breakfast Breaks™ / Meal Breaks™
Ten Day Cycle Menus – Days 6-10

Breakfast: Minimum Meal Pattern- 8 oz. Fluid Milk, ½ c. Fruit/Juice/Vegetable, and 1 serving Grain/Bread. May add Meat/Meat Alternate					
	Day 6	Day 7	Day 8	Day 9	Day 10
Milk	Milk (8 fl.oz., ESE/sponsor provided)	Milk (8 fl.oz., ESE/sponsor provided)	Milk (8 fl.oz., ESE/sponsor provided)	Milk (8 fl.oz., ESE/sponsor provided)	Milk (8 fl.oz., ESE/sponsor provided)
F/V	100% Fruit Juice – 125mL (½ cup veg serving)	100% Fruit Juice – 125mL (½ cup veg serving)	Apple Sauce – 4oz. (½ cup veg serving)	100% Fruit Juice – 125mL (½ cup veg serving)	100% Fruit Juice – 125mL (½ cup veg serving)
G/B	Enriched Cold Cereal – Gen Mills or Malt-O- Meal* (1 bread serving)	Enriched Cold Cereal – Gen Mills or Malt-O- Meal* (1 bread serving)	MVP Breakfast Bun Plus (2 bread servings)	Enriched Cold Cereal – Gen Mills or Malt-O- Meal* (1 bread serving)	Enriched Cold Cereal – Gen Mills or Malt-O- Meal* (1 bread serving)
Other	Snack (1 bread serving)	Snack (1 bread serving)		Snack (1 bread serving)	Snack (1 bread serving)
Lunch or Supper: Minimum Meal Pattern- 8 oz. Fluid Milk, ¾ c. Total Serving Fruit/Juice/Vegetable (from 2 items), 1 serving Grain/Bread, and 2 oz. Meat/Meat Alternate					
	Day 6	Day 7	Day 8	Day 9	Day 10
Milk	Milk (8 fl.oz., ESE/sponsor provided)	Milk (8 fl.oz., ESE/sponsor provided)	Milk (8 fl.oz., ESE/sponsor provided)	Milk (8 fl.oz., ESE/sponsor provided)	Milk (8 fl.oz., ESE/sponsor provided)
M/MA	Turkey Stick & Cheddar Cheese Cup (2 oz meat/meat alternate)	Crustless PB&J Sandwich & String Cheese (2 oz meat/meat alternate, 1.25 bread servings)	Beef Stick (Pepperoni Flv) (1 oz meat/meat alternate) Soy Nuts (1 oz meat/meat alternate)	Chicken Salad (2 oz meat/meat alternate)	Turkey Bologna & Cheese Sandwich, White Wheat (2 oz meat/meat alternate, 2.5 bread servings)
1st F/V	100% Fruit Juice non- apple–125mL (3/8 cup veg serving)	Apple Sauce – 4oz. (½ cup veg serving) OR Peach Cup (A416) –4.4oz. (½ cup veg serving)	100% Fruit Juice non- apple–125mL (3/8 cup veg serving)	100% Fruit Juice non- apple–125mL (3/8 cup veg serving)	Fruit Snack – 0.63oz. (½ cup veg serving) OR Peach Cup (A416) –4.4oz. (½ cup veg serving)
2nd F/V	Apple Sauce – 4oz. (½ cup veg serving)	Raisins – 1.5oz. (¼ cup veg serving) OR Raisins (A504) –1.33oz. (¼ cup veg serving)	Fruit Snack – 0.63oz. (½ cup veg serving)	Apple Sauce – 4oz. (½ cup veg serving)	Dry Soybeans, Roasted and Salted – 1.0oz. (¼ cup veg serving) OR Raisins (A504) –1.33oz. (¼ cup veg serving)
G/B	Pretzel Goldfish Snack – 0.75oz. (1 bread serving)	Cinnamon Graham Snack – 0.9oz. (1 bread serving)	Cinnamon Graham Snack – 0.9oz. (1 bread serving)	Crispy Toast – 11.38g (0.5 bread serving)	Cinnamon Graham Snack – 0.9oz. (1 bread serving)
Other				Cinnamon Graham Snack – 0.9oz. (1 bread serving)	

*Select cereal choice from list atta