



COVID-19 Client Tips:

We have compiled a brief list of tips to assist our clients during this unprecedented time. If you have additional COVID related tips to share with others, please email them to csg@novickcorp.com. We can all support each other with these helpful tips!

- **Ordering Strategies:** Enrollment is off for most schools and centers right now. Contact CSG for suggestions for planning and inventory tracking.
- **Menu Planning:** Our Dietitian can work with you to adapt your menu to best meet your current needs. Whether you are looking for grab and go items, are changing the frequency of ordering and need to adapt your product, or are simply planning for winter, reach out to CSG so that we can connect you with our Dietitian.
- **CACFP Clients:** There are a variety of waivers available right now. Click on the link and hover over your state for key details. Contact CSG with any questions: <https://www.fns.usda.gov/disaster/pandemic/covid-19/cn-waivers-flexibilities>
- **Brown Bag Meals:** Order bulk items and pre-bag student meals for cost savings and improved sanitation. See our Grab & Go Flyer for individually wrapped items: https://novickbrothers.com/uploads/1/1/8/8/118877463/grab_and_go_product_list.pdf
- **Family Take Home Meals:** Take a snapshot of cooking and storage directions from the label on the case and provide it alongside the meals.
- **Sanitizing Procedures:** Create a handout or put information on your website so parents and prospective parents know the safety precautions you've put into place. This helps provide greater peace of mind for all.
- **Hard to Acquire Products & Alternative Solutions:**
 - **Gloves:** Utilize a variety of poly, vinyl, and hybrid gloves when appropriate to maximize your usage and supply options.
 - **Sanitizers:** Make your own bleach and water solutions to put into spray bottles. To learn more about sanitizing and disinfecting solutions and mixtures visit the website of the Caring for our Children National Resource Center: <https://nrckids.org/files/CFOC4%20pdf-%20FINAL.pdf>
Pages 484 – 493 (Appendix J)
- **Extra Supplies:** Ensure there are extra supplies in case children drop something or touch their friends' place settings.
- **Assigned Seating & Staggered Lunchtimes:** Assign seating that is spread as far apart as you are able (space permitting) to prevent sharing of food or utensils. If possible, stagger or alternate mealtime to help limit the number of children in each classroom.