In this time of great uncertainty, one thing children and their families can count on is the availability of healthy school meals that ensure students are nourished and ready to learn. Research shows the National School Lunch and Breakfast Programs play a critical role in supporting academic achievement and combatting childhood hunger and obesity. That’s why school nutrition professionals are working to ensure every child continues to have access to safe, nutritious school meals, whether students are attending class in-person, online or a combination of the two.

Food safety is our top priority. The Centers for Disease Control and Prevention (CDC), the Food & Drug Administration (FDA) and the World Health Organization (WHO) all stress that there is no evidence COVID-19 spreads via food or food packaging. Whether meals are served in school or at a grab-and-go pick up location, school meal preparation is conducted in strict adherence with federal, state and local food safety regulations. In addition, CDC and FDA procedures are in place to protect school nutrition staff and the students they serve, including the use of Personal Protective Equipment, additional cleaning of food preparation and service areas, and regular training on proper hygiene practices and food safety measures.

Healthy food fuels students for learning.
That is why school meals continue to meet strict federal nutrition standards during the pandemic. School nutrition professionals are working hard to develop delicious meals that meet federal regulations and can be safely served to students whether they are dining in the cafeteria, the classroom, or picking up their meals to eat at home.