



Welcome back to our students, parents, teachers and staff!

The school year brings about changes and I happy to officially introduce myself as your Food Service Director! We have been working hard since last spring with food service and I am so proud of our team! During the summer, our School Nutrition team has been developing and working on safety protocols aligned with the school district's planned practices. **We will all be working together to keep your student and each other safe.**

The School Nutrition team will be wearing face masks during meal prep and delivery—whether we see your students in the lunch line or via cart service to their classroom/hallway. We will be practicing social distancing in lines (at the carts or in the cafeteria) and making sure we remind students to spread out while eating.

Chef ACE will continue to present healthy messages to elementary students and our team will be sure the Middle and High School students continue to have the Made-to-Order bars for more choices at their lunch times. **FUEL** entrées will bring opportunities to students to try new flavors and re-imagine favorite entrées and help keep the menu refreshed.

In our kitchens, we will be following the District's and CDC guidelines in regards to our team's health for your student's safety. Staff members not feeling well or registering a temperature will be asked to go home and quarantine if necessary. Temperatures will be checked at the beginning of the work day and randomly throughout the day. As mentioned, masks and gloves will be worn at all times. We will do our very best to keep all of us healthy and strong.

To help minimize contact and possible spread of any germs, we will be instituting a **NO CHANGE** policy. All change that would normally be given back to a student will be credited to their account. To help us out, you may deposit money on student's account by adding money online through the **MY SCHOOL BUCKS** system.

À la carte items will be available and may be purchased using your student account. (Student may not charge à la carte items.) Items may be limited or rotate availability to help minimize contact and keep our service flowing.

No matter what the school year brings, we will continue to create tasty, healthy meals for your students following the USDA guidelines. If delivery-services changes due to school needs—we will update you with details on food service.

We look forward to working with you to ensure the safety of all of our students are healthy and ready to learn every day.

For more information about our menus and programs, please visit www.roscoe.esc14.net and click the "Menus" on the left-side menu on the campus homepage.

Thank you!

Brin Reed

Brin Reed, Director
Roscoe School Nutrition



WASH YOUR HANDS

HAND WASHING—it seems like a simple task, but it is often neglected or not done correctly.

Here are the FIVE Steps from the CDC:

- 1) Wet your hands with clean, running water (warm or cold), turn off the tap, and apply soap.
- 2) Lather your hands by rubbing them together with the soap. Lather the backs of your hands, between your fingers, and under your nails.
- 3) Scrub your hands for at least 20 seconds. Need a timer? Hum the "Happy Birthday" song from beginning to end twice.
- 4) Rinse your hands well under clean, running water.
- 5) Dry your hands using a clean towel, paper towel or air dry them.



-visitors-

The School Nutrition team will be following the District's guidelines regarding visitors at both Breakfast and Lunch. Please consult the front office for additional details. Please note, the District and the School Nutrition Team reserves the right to change the policy as needed for the health and safety of the students, teachers and staff of the District.

Effective August 10, 2020

-no change policy-

To minimize contact with all students and to help prevent the possible spread of the covid virus, the School Nutrition team will not be handing change back to students. All change will be credited to the student's account. Students may pay for meals or à la carte items with exact payment or with the credit on their account.

SCHOOL NUTRITION 2020-21



2020-2021 PRICING

BREAKFAST

Students – FREE • Adults – \$3.00

LUNCH

Elementary (PK-5) – FREE

Middle & High School – \$2.20

Reduced – 40¢

Adults – \$3.35

Policies

All cafeterias have a computerized Point-Of-Sale (POS) system and all students are allowed to place money in their account at anytime for á la carte items and/or additional servings of meals.

1. How to put money in your child's account: Roscoe Collegiate ISD uses a computerized meal accounting system called **MySchoolBucks** through the district web site. From the Roscoe home page click the USEFUL LINKS header, under the left-side QUICKLINKS menu, scroll down to Food Service Department for the pull-out menu, click the link for "MySchoolBucks" and follow the instructions. You will need your child's Student ID# to set up an account. You may check your student's account balance from the previous day for free, or you may add money to one or more your accounts at anytime in the system. Account deposits made before 7:00AM are available for same day use. A service fee of \$2.49 will be added to online payments.

2. How to send money: Our cafeterias also accept payments for lunch in person or sent ahead in the morning. If sending money for the account, please include the following information with the payment, either on an envelope for cash or on the bottom left hand corner of a check: Student(s) name, teacher/grade level. If you have students on different campuses, you will need to send cash or a check to EACH school.

3. How á la carte items work: Your child may purchase á la carte items with cash or the cost can be deducted from their account. The following is a sampling of á la carte items offered at the elementary level:

Baked Chips • Bottled Water • Fresh Fruit
Ice Cream • Milk • Fruit Juice

Some items listed on the daily menu may be purchased á la carte.

Á la carte/Snack Bar items are not allowed to be charged.

No charges for items will be accepted.

4. Your child's account can be customized to meet any specific instructions that you may designate by sending a letter to your school's cafeteria manager. You might designate one of the following examples:

- Your child may only purchase bottled water or juice.
- Your child may only purchase snacks on Fridays.
- Your child not be allowed to purchase any snacks.

If you do not wish for your child to participate in the á la carte program, you may send a letter to your cafeteria manager and your instructions will be noted on your child's account.

5. CHARGE POLICY: Roscoe CISD allows for students to charge one meal. If a student needs to charge a second time, they will receive a sack lunch. They will continue to receive a sack lunch until their account is current.

Thank you for your cooperation in this matter.

6. Visitors: The School Nutrition Team is following the District's policies regarding visitors in the cafeteria and/or classroom for the 2020-2021 school year. Please inquire at the front office for additional information.

For printouts of student activity, contact the School Nutrition office.

FOR PARENTS



Create your [MySchoolbucks.com](https://myschoolbucks.com) account for free and easily make payments online and on-the-go

- Check Cafeteria balance and purchases
- Add notes to your student's account. Such as— *Extra/A la Carte purchases only on Friday.* etc.
- Receive Low Balance Alerts
- Set up automatic payments
- Download the app to use on your phone

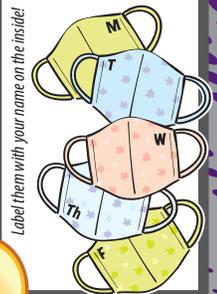


Á La Carte items are available for purchase at all locations. Items are marked with a price id and include but are not limited to:

Chips, Water, Cookie, Ice Cream, Pretzels and Crackers

Students may purchase Á la Carte item with either cash or off of their account. *Á la Carte items may not be charged.*

If possible, have **5** masks to rotate throughout the week. Wear one a day, wash them all at the end of the week!



Cloth face coverings are an additional step to help slow the spread of COVID-19 when combined with every day preventive actions and social distancing in public settings.

Below are the steps for washing and disinfecting your face mask by the CDC:

HOW TO CLEAN/DISINFECT

Washing machine:

You can include your face coverings with your regular laundry.



Use regular laundry detergent and the warmest appropriate water setting for the cloth used to make the face covering.

Washing by hand:

Prepare a bleach solution by mixing:

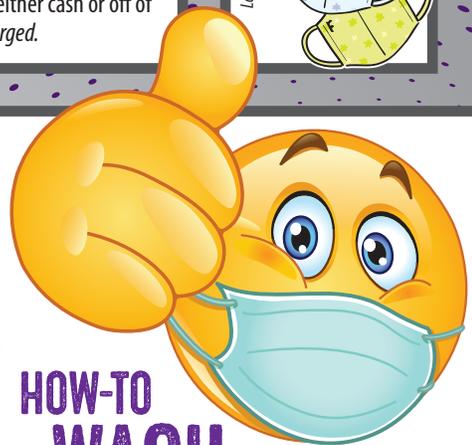
- 5 tablespoons (1/3 cup) household bleach per gallon of room temperature water —or—
- 4 teaspoons household bleach per quart of room temperature water



Check the label to see if your bleach is intended for disinfection. Some bleach products, such as those designed for safe use on colored clothing, may not be suitable for disinfection. Ensure the bleach product is not past its expiration date. Never mix household bleach with ammonia or any other cleanser.

Soak the face covering in the bleach solution for 5 minutes. Rinse thoroughly with cool or room temperature water.

Completely dry cloth face covering after washing.



HOW-TO WASH FACE MASKS

Cloth face coverings should be washed after each use. It is important to always remove face coverings correctly and wash your hands after handling or touching a used face covering.

HOW TO DRY

Dryer: Use the highest heat setting and leave in the dryer until completely dry.

Air dry: Lay flat and allow to completely dry. If possible, place the cloth face covering in direct sunlight.



www.cdc.gov/coronavirus/2019-ncov/prevent-getting-sick/how-to-wash-cloth-face-coverings.html



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