

**Strategies**

- Masks (not required, but are recommended)
- Signs posted in all bathrooms-importance of personal hygiene and hand washing
- Hand hygiene stations located at
  - Front entry
  - Gymnasium entry
  - Cafeteria entry

**Classroom**

- Staff and students will be trained in handwashing, how to cough and sneeze into elbows
- Students and staff are welcome to have water bottles on their desks
- Alcohol/water solution spray bottles are in every room with clean rags for sanitation purposes

**Office Strategies and Other Non-Instructional Spaces**

- Sanitize surface areas daily
- Hand sanitizer bottles on office counters
  
- **Employee Break Room-** sanitize surface areas when used
  
- **Cafeteria**
  - Offering regular hot menu served in the cafeteria
  - Students eat in cafeteria; stagger lunch times & increase serve times.
  - Use of touchless hand sanitizer at start of all service lines
  - Contactless point of sale (students scanning own cards)
  - Tables are washed after each lunch
  
- **Restrooms** - Staff use separate restrooms than children

**Visitors**

- Doors locked during school hours

**Co-Curricular and Extra-Curricular Events**

- Follow established District & State guidelines

**Communication Strategies to students, staff, parents**

- Educate staff and families about good hygiene and encourage students/staff to stay home if not feeling well
- Regular communication with parents, students, and staff if new information is presented to the district from the local health officials

**Food Service Plan**

- Standard operating procedures for food safety and sanitation
- Optional face masks in kitchens and workspaces
- Hands free hand sanitizer dispensers at start of service lines
- Food service staff and students working in the kitchen will wear gloves while serving food

**Visitor Requirements**

- Minimize visitors to only essential functions (custodial, delivery, supervisors)

**Meal Service Requirements**

- Typical hot menus served in the usual meal service locations
- Use of contactless hand sanitizer at start of all service lines
- Kids eat in cafeteria
- Increase meal service times to minimize number of students in cafeteria
- Added tables and chairs at this high school to provide more room for eating

**Point of Sale Requirements - touchless system**

- Student numbers will be entered by a staff member as students go through the lunch line.

**Transportation Plan**

- Establish and maintain hand hygiene stations at entry and exit to the transportation building
- Hand sanitizer stations used at the entry of each building leaving or entering the building
- Buses wiped down or fogged when necessary

**School Bus Requirements**

- Avoid food on the bus
- Bus drivers/Supervisor to daily sanitize highly touched surfaces and passenger compartment
- Seating - seat siblings together when possible

**Office Requirements**

- Follow District standards for school custodial services cleaning and disinfecting
- Hand sanitizer at each workstation

**Visitor Requirements**

- Encourage use of hand sanitizer

**Communication to students, staff, parents**

- Encourage students to use soap & wash or sanitize hands in the morning before heading to the bus stop and again before loading the bus at school

**Communication**

**School contact with local health officials**

- Conversations with local health official's when necessary or with new information
- Staff, students, and parents can speak with their local health providers about vaccinations if they deem necessary.

**School Board meetings**

- Continuous communication between school board members, administration and parents/patrons who may attend the meeting
- The plan can and will be made if necessary throughout the school year to accommodate our students and staff