

## Q&A AIMS Nutrition Service

AIMS COVID-19 Nutritional Health and Safety. *The wellbeing of AIMS students and staff is our top priority. Our school administration personnel are in constant contact with the Alameda County Department of Public Health about health concerns, including the flu and COVID-19. We have been taking the following preventative measures:*

Following guidance from the [ACDPH, California Department of Public Health](#), the [Centers for Disease Control \(CDC\)](#), and [Alameda Department of Environmental Health](#). AIMS's custodial cleaning program uses an [EPA-registered disinfectant](#) to clean touchpoints as well as public and common area restrooms. There are also dispenser stations throughout our schools containing hand sanitizer for students to use prior to eating lunch.

- 1. What has our food service provider done to ensure the food is safe for consumption?**  
The LunchMaster has taken to ensure the health, safety, and wellbeing of our employees, customers, and our entire community as the COVID-19 (coronavirus) continues to develop. Please see the attached document from The LunchMaster.
- 2. Is the kitchen disinfected and cleaned on a daily basis?** Yes, the kitchen is cleaned twice a day following the guidelines set by the Alameda County Health Department.
- 3. Does your staff ensure the fruits and vegetables that are being served are properly washed?**  
Please refer to the attached guidelines from The LunchMaster our food provider. This document addresses the treatment of fruits and vegetables.
- 4. What happens to students who depend on school lunches if the school closes?** Schools have been given authorization by CDE (California Department of Education) to continue to provide school lunches. In the event of a closure further information will be provided.



### A NOTE FROM OUR CEO

Dear LM family,

I would like to take the time to personally assure you that The LunchMaster is dedicated to the health, safety and well-being of our employees, customers and our entire community. I am reaching out to all our partners regarding the outbreak of COVID-19, coronavirus to advise on what you can expect from The LunchMaster.

The LunchMaster facilities have the highest levels of food and employee safety. We are reinforcing strict adherence to our existing standard operating procedures and increasing sanitization in our offices, manufacturing areas, and distribution centers. We will continue to monitor the evolving situation to stay at the forefront of best practices set in place by the CDC, WHO, FDA and local authorities.

In response to the growing concern The LunchMaster:

- **Is taking all employee's temperature before they start work.**
- **Is asking employees if they have any sick family at home.**
- **Employees are working at least 6' from each other.**
- **Is not allowing 3<sup>rd</sup> party incoming delivery drivers or staff in the LM facility.**
- **Employees are washing hands more frequently.**
- **Employees are changing gloves more frequently.**
- **Is sanitizing all food contact surfaces hourly.**
- **Drivers have been notified to stay at least 6' from the public when making deliveries.**

Over the next 2 weeks The LunchMaster will not be supplying:

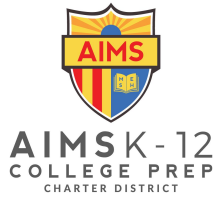
- **Fruit/Veggie bars (Please have staff wear gloves and assist in passing out fruit/veggies).**
- **Bulk packed condiments (all condiments will be PC (portion controlled) packs.**
- **Bulk packed sporks (all sporks will be individually wrapped)**
- **Bulk packed napkins (napkins will be included in spork pack).**

If you have additional questions or concerns, our Customer Service Team will be happy to assist you over the phone at (650) 596-8008 Monday through Friday between 7:00am -3:30pm.

Thank you for your trust,

*Ted Giouzelis*

Ted Giouzelis, CEO



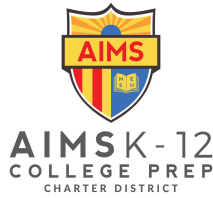
## AIMS營養服務 常見問題

AIMS COVID-19營養健康與安全。AIMS學生和員工的福祉是我們的首要任務。我們的學校管理人員就有關流感，包括流感和COVID-19的健康問題與阿拉米達縣公共衛生部保持聯繫。

我們一直在採取以下預防措施：

在[ACDPH](#)，[加利福尼亞公共衛生部](#)，[疾病控制中心（CDC）](#)和[Alameda環境衛生部](#)的指導下進行。AIMS的保管清潔程序使用EPA註冊的消毒劑來清潔接觸點以及公共和公共區域的洗手間。在我們學校中，還設有分配器站，其中包含洗手液，供學生在午餐前使用。

- 1. 我們的食品服務提供商採取了哪些措施來確保食品安全食用？**  
隨著COVID-19（冠狀病毒）的不斷發展，LunchMaster已採取措施確保員工，客戶和整個社區的健康，安全和福祉。請參閱The LunchMaster隨附的文檔。
- 2. 廚房每天進行消毒和清潔嗎？**  
是的，廚房每天都要按照阿拉米達縣衛生署設定的準則進行兩次清潔。
- 3. 您的員工是否確保正確清洗所供應的水果和蔬菜？**  
請參考我們的食品供應商The LunchMaster隨附的指南。該文件涉及水果和蔬菜的處理。
- 4. 如果學校關閉，依賴學校午餐的學生會怎樣？**  
CDE（加利福尼亞教育部）已授權學校繼續提供學校午餐。如果關閉，將提供進一步的信息。



## Servicio de nutrición de AIMS Preguntas y respuestas

AIMS COVID-19 Seguridad y salud nutricional. *El bienestar de los estudiantes y el personal de AIMS es nuestra prioridad principal. El personal de administración de nuestra escuela está en contacto constante con el Departamento de Salud Pública del Condado de Alameda sobre problemas de salud, incluida la gripe y COVID-19.*

Hemos estado tomando las siguientes medidas preventivas:

Siguiendo la guía del [ACDPH, el Departamento de Salud Pública de California, los Centros para el Control de Enfermedades \(CDC\)](#) y el Departamento de Salud Ambiental de Alameda. Estamos aumentando los mensajes sobre la prevención de enfermedades centrales y la higiene respiratoria y de las manos. El programa de limpieza de custodia de AIMS utiliza un [desinfectante registrado por la EPA](#) para limpiar los puntos de contacto como los baños públicos y de áreas comunes.

También hay estaciones dispensadoras en todas nuestras escuelas que contienen desinfectante de manos para que los estudiantes usen antes de almorzar.

1. **¿Qué ha hecho nuestro proveedor de servicios de alimentos para garantizar que los alimentos sean seguros para el consumo?** The LunchMaster se ha tomado para garantizar la salud, la seguridad, y el bienestar de nuestros empleados, clientes, y toda nuestra comunidad a medida que el COVID-19 (coronavirus) continúe desarrollándose. Consulte el documento adjunto de The LunchMaster.
2. **¿La cocina se desinfecta y limpia a diario?** Sí, la cocina se limpia dos veces al día siguiendo las pautas establecidas por el Departamento de Salud del Condado de Alameda.
3. **¿Se asegura su personal de que las frutas y verduras que se sirven se lavan adecuadamente?** Consulte las pautas adjuntas de The LunchMaster, nuestro proveedor de alimentos. Este documento aborda el tratamiento de frutas y verduras.
4. **¿Qué les sucede a los estudiantes que dependen de los almuerzos escolares si la escuela cierra?** Las escuelas han recibido autorización del CDE (Departamento de Educación de California) para continuar brindando almuerzos escolares. En caso de cierre, se proporcionará más información.