



JEFFERSON COUNTY



Little did we know about life after March 13...

I can remember sitting in the office with my fellow consultants discussing the disturbing news of the Coronavirus in China. We would hear the numbers growing through the daily news, thinking it was so far away, another world, not OUR world. We were watching reports of the population all wearing masks.

We were still going to our schools, visiting with the staff, students, and assisting where the need was. Life was business as usual. January 20, 2020, the first case was confirmed in the US. We were in the office again discussing that it had arrived in the US. Still not Kentucky, life went on. Then it started to spread.

It was early March when Kentucky had its first confirmed COVID19 case. Friday, March 13, our schools were going to close by a state-of-emergency mandate. **Bam...emergency mode in place!** Starting Monday, March 16, we were in action, 60+ sites (including 44 schools and a number of mobile stops) feeding students every day of the week and still not precisely understanding the extremity of it all. We knew we had to feed our students who depend on us daily for breakfast and lunch. We were out there! Our staff "worldwide" on the front lines making sure our children had their daily nutrition. Many media reports added us as essential workers & heroes!

We were suddenly telecommuting and zooming. Zoom kept us all working together to get-it-done as a complete team! From production, warehouse, delivery, staffing, numbers, safety, communication to sites, every aspect was discussed and planned in these daily zoom meetings.

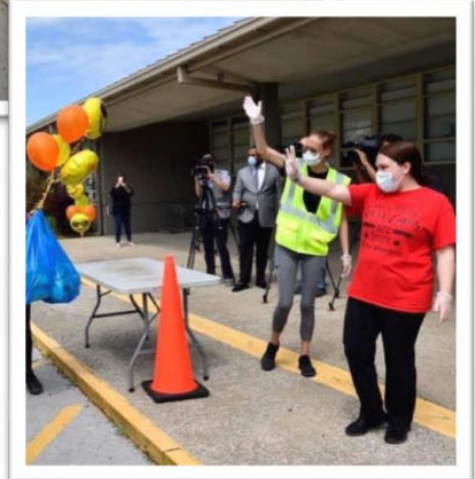
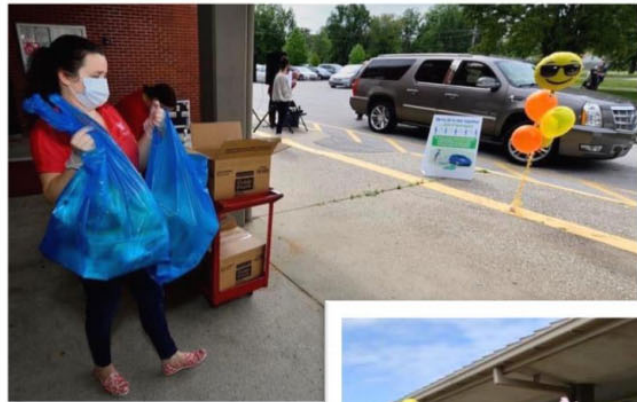
The first week we served 50,809 meals to students, the second week, we served 77,242 meals, by the sixth week; we had served 675,715 meals, AND on May 29 we surpassed ONE MILLION MEALS!!! The actual count was 1,084,478!!!

During this time, our Director, Julia Bauscher, was committed to sending out a newsletter weekly "Hot Topics" containing pertinent information concerning PPE, Social Distancing practices at sites, and essential updates on procedures. Staff would receive thank you cards, and the media covered many of our sites and the essential tasks of School and Community Nutrition Services to make sure all children 18 years and younger were able to receive healthy and consistent meals. We even had The Louisville League of Mascots

visit sites to add cheer at this stressful time! While the majority of our nutrition site-staff were "Healthy at Home," our Operations Coordinator, Shawnalee Smith, created a training program for staff to complete from their home. Many staff members used personal devices to complete online training that included ICN (Institute of Child Nutrition) courses, PDF exercises, and Google. Those who preferred paper training vs. online had paper packets mailed for completion. This was an excellent opportunity to provide SCNS staff comprehensive training about our program. We are confident our staff will return to school, whenever that is, more committed and prepared to meet our students' needs.

Speaking of return, what that looks like for us is still in the works. However we return to school I am just so thankful to work in a profession that always is thinking of others and their needs. I praise our district and ALL districts collectively for their commitment, teamwork, and passion for what we do.

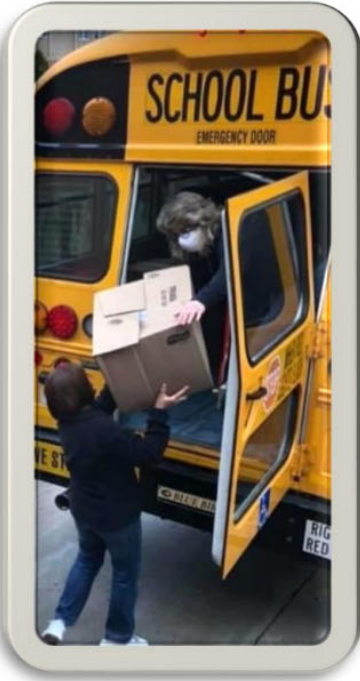
-Helen Hall



REGION FOUR

CAMPBELL COUNTY

During the COVID-19 shutdown our awesome Cafe ladies have served **180,579** meals to kids in our county/school district. They are a dedicated, hard working group that deserve recognition for the wonderful work they have done. Here are pictures we have taken over the last couple of months.





FAIRVIEW INDEPENDENT

COVID-19 doesn't stop the lunch ladies! We had drive-thru and bus delivery to the homes of children who could not come. Fairview received several messages from parents in the district and it just filled our hearts to know that the children know that we didn't forget them.



We had a blast feeding our kids on NTI days, mask and all! We mixed it up, colored eggs, bright fresh salads, and had many ideas to get the kids excited for their meals. Long hours, hard work and kids fed, that is what counts! Happy for our foods from the USDA, they make a difference.

Fairview Independent School is small but we have BIG HEARTS!



GRANT COUNTY



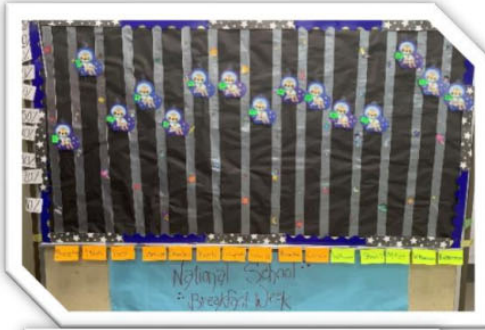
OWEN COUNTY



HENRY COUNTY

National School Breakfast Week at Campbellsburg Elementary School Held a contest to see which class had the highest participation that week.

Mrs. Miller's class **WON** with just over 88% participation!



TRIMBLE COUNTY



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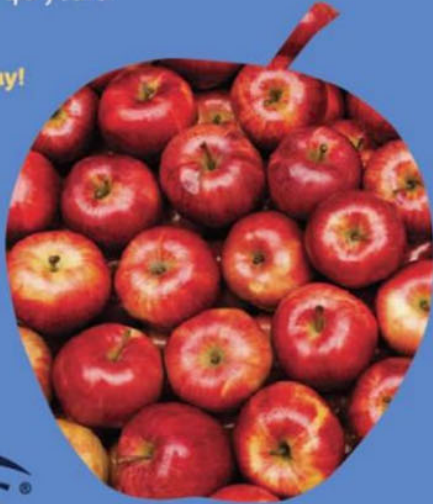
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