



The HUBERT® CHARGE Action Plan

Creating Healthy And Refreshed Guidelines in Education

FOCUS: OPERATIONS

A PLAN FOR TODAY'S NEEDS

One common thread has underscored the challenges in the education industry during the COVID-19 pandemic: finding a way to continue providing healthy meals to students in the cafeteria, classroom, hallway, and at the curbside. Many schools have had to tackle this challenge on their own. This simply means that there is no right or wrong way to succeed.

Our goal to dedicate ourselves to helping schools meet their challenges has given us insights that we want to share with you in our CHARGE Phase 2 action plan. It is our hope that this transparency will help you plan your success for tomorrow.



Feeding students in the cafeteria

If your school has returned to in-school learning and are utilizing your cafeteria to continue meal programs, these social distancing measures, personal protection and sanitizing measures, and menu planning solutions can help.



Feeding students in the classroom and hallway

In classroom meal programs and hallway meal programs, you may face a new set of challenges. Here are a few solutions that can help maintain social distancing and other safety restrictions.



Feeding students who are learning remotely

If you haven't yet been able to transition to in-person learning, curbside delivery has been extremely successful. By utilizing tools for menu planning, transportation, and safety you can meet your goal to feed students still learning from home.

Feeding Students in the Cafeteria

Many schools have modified their cafeteria food service to include social distancing methods, new cleaning and sanitizing processes, and planning for grab-and-go meal production and service.

Following Social Distancing Guidelines

Social distancing has become interwoven into every aspect of life. The first thing we think of is the 6-foot separation rule, but there are more ways to ensure that proper safety protocols are met. For example, using Plexiglas Counter Shields and table dividers can help to maintain proper separation between students and staff. When combined with other distancing measures it becomes much easier to follow the recommended CDC guidelines.

Additionally when creating environments where spacing is critical, consider removing the interactions altogether by allowing students to pick up their food from open display and single door reach-in merchandisers.

Limiting Surface Contact & Cleaning / Sanitizing

In the cafeteria it is also important to make sure that surfaces are free from pathogens. One of the best ways to accomplish this is to incorporate disposable surface coverings like table covers, disposable trays, containers and flatware.

In areas where specific functions prevent the use of disposables, wearing proper PPE combined with specialized sanitizing procedures will not only help to keep students and staff safe, but will also serve to provide peace-of-mind.

Menu Planning and Prep

Imagine how much more effective your life would be with a glimpse into the future. If you had a crystal ball that could provide exact information about what each student will eat, what stock you need to buy, and could label every meal for each student before they stepped a single foot into the cafeteria; would it help you keep people safe? For many others it does, and it's not magic. It's Choosi.

With Choosi, parents and students can select their meals from a specific menu and provide you with exact information about what you will need to make, and who it is for. This lets you make individual meals or batch meals ahead of time. You make only what is needed so you can reduce waste, limit contact, introduce unparalleled efficiencies, and help keep everyone safe.



Table Dividers
SKU# PRO.TDK005



Open Display Merchandiser
SKU# 74806



Disposable Trays
SKU# 36840



Choosi App
Contact Us For Quote



Single Sandwich Grill
SKU# 52115

Feeding Students in the Classroom and Hallway

For some schools the cafeteria isn't enough to meet the challenges of procedural changes needed to maintain social distancing guidelines. For those schools, classrooms and hallways are being used to provide access to meals and grab-and-go options.



Transporting Food From the Kitchen

For schools who have returned to either full in-person learning or even a hybrid-learning model, there has been a shift for not only how students are fed, but also where they are fed. In cases where the cafeteria isn't enough to address safety concerns while feeding their student body, hallway and classroom models have proven highly successful.

A large part of the success of hallway and classroom meal programs is getting the food to the students. The transportation of meals from the kitchen to the hallway or classroom requires more than just loading a cart and moving it. Individual containers and food temperature are also very important.

Reducing Contact Through Made-to-Order Meals

Made-to-order meals don't seem realistic in these times, but it is possible with Choosi. The Choosi App allows students and parents to pre-order food that can be delivered to students. When the food arrives at the classroom or hallway it is already packaged and labeled for each student. You don't have to worry about cross-contamination because the process supports non-contact delivery.

Cleaning & Sanitizing Plus Protection for Staff

Even in the classroom and hallway, cleaning and sanitizing are important. It is nearly impossible to always maintain social distancing protocols, and with winter on the doorstep, the possibility of outdoor activities is way down. To continue to follow safety protocols, the use of PPE will be even more important.

It may not always be a viable option to individually wipe everything, and for these times a backpack sanitizing sprayer can help keep pathogens away while providing minimal disruption to daily activity. A quick spray of sanitizer along railings, handles, desks can efficiently sanitize large surface areas. Additionally, by providing extra masks, you are taking proactive steps to ensure that mask mandates are followed.



Breakfast Cart
SKU# 76306



Classroom Cart
SKU# 75848



3-Compartment Container
SKU# 12901



Choosi App
Contact Us For Quote



Pump Backpack Sprayer
SKU# 60304

Contactless curbside pickup.



Feeding Students in Remote Learning

Unfortunately, the challenges facing many school districts have prevented students and staff from safely returning to full-time in-person classes. In these cases, remote learning has become a necessity. To help ensure that students are still being fed healthy and nutritious meals, curbside programs have continued into the school year from their normal summertime operation.

Menu Planning Increases Safety

The benefits of planning out your meal service increase exponentially when delivering food off-site. No matter if your curbside program consists of meals delivered on busses, or just in your own parking lot. The more you know about what is needed the better you can plan meals and services that are safe for employees and students.

Simply put, the best way to know what your students need, is to ask them. The Choosi App bridges the gap between what your students need and your desire to provide them with healthy, nutritious meals. With pre-ordering food, all of the guess-work is removed and you can focus on the real reason you do what you do; because you care.

Transporting From Kitchen to Curb

Making healthy and fresh food for students doesn't mean anything if it never leaves your kitchen. Many schools have approached the challenges in transportation by utilizing insulated delivery bags, carryout bags and containers, labeling, lugs, and more. Having the right equipment to do the job makes all of the difference in the world.

Protection for Staff While Serving Students

Personal protective equipment has become a part of everyday life. Employees who interact with a lot of people, even when providing a critical service, are vulnerable to the dangers of disease spread. To help keep them safe while serving your community students and their families, we recommend regular replacement of these common protection items.



Breakfast Cart
SKU# 76306



Bun Pan Rack
SKU# 13684



Insulated Delivery Bag
SKU# 40069



Choosi App
Contact Us For Quote



Fabric Masks
SKU# 10844