

THE NUEVA SCHOOL

As part of our proactive efforts to improve hygiene and health at school given the evolving public-health environment, we are working with our café services partner, Epicurean, to implement updated food-service practices beyond normal best practices effective Monday, March 9, at both campuses.

Some of the notable changes are summarized below:

- All hot food and related dishes and utensils will be served by café staff, who wear disposable gloves as part of their normal practice for food safety.
- All self-serve sandwich and salad bars will be replaced with prepackaged single-serving options with related prepackaged single-use compostable utensils. Regrettably, the self-serve panini press (in San Mateo) will be retired for now. The automatic toaster (in San Mateo) will remain available with single-serving prepackaged slices of toast.
- All whole fruit snacks during the day will be served by café staff, to reduce handling by bare hands.
- All water, hot water, and coffee beverages will continue to be dispensed in their current format. Hand sanitizer will be available next to each station.
- Tea and coffee supplies will be single serving only, not shared. For the time being, reusable cups and mugs will be replaced by single-serving compostables available from dispensers.
- Milk will be served at the Hillsborough campus in single-serving recyclable containers only. In San Mateo, milk will continue to be available in its current location/format.
- Condiments and other related supplies will be prepackaged, single-use, and compostable where possible.
- Service is expected to take longer, and schedules will be adjusted if/as necessary to reasonably accommodate all eaters.
- Current published menus are still applicable, though off-menu options may be more limited.
- The catering staff will be updated with all these new goals and guidelines and, particularly with hot food, they will adjust their practices where needed to meet these new goals, constraints, and costs.
- Catering of special events will be reviewed for compatibility with the new goals and guidelines above and, particularly with hot food, adjusted where appropriate to accommodate service goals, constraints, and costs.

When circumstances or practices change further, we will keep you updated. We will be learning by doing together, adjusting and improving as quickly as possible. Thank you for your patience and partnership. Please send suggestions and questions to cafe@nuevaschool.org.

