

Preparing for a transitioning K-12 meal program.



Learn about concepts & solutions that aid in developing your post-COVID meal delivery workflow.



Understanding the challenges that lie ahead.

ALL MEALS MUST BE PRE-PACKAGED

ADHERING TO SOCIAL DISTANCING

Input Costs – Food, Labor, Packaging?

Where will kids eat? Classroom, cafeteria, or home?

A NOW

Sustainability Goals? Packaging Waste? Food Waste?

How will students be served? Especially younger students?

Nutrition Guidelines? Quality foods vs. convenience foods?

How will food be transported and held safely?

What about Offer vs. Serve?

What about the impacts on custodial department?

Reimbursement and Menu Profitability?

Plan for "anywhere sanitization" for students and staff?

What to expect.

YOUNGER GRADES



More Classroom Delivery and In-Classroom Feeding

Take-Home Meals

(for all ages as schools implement cohort based scheduling)

More Cafeteria Service & Social-Distance Dining



OLDER GRADES



Things to consider when serving in the classroom:

Understanding the transport needs from kitchen to classroom is necessary to build an efficient meal fulfillment plan. Knowing how meals will be packaged will dictate the capacity needs of the transport cart. The time from prep to serve will drive the holding requirements and whether an insulated food carrier will be needed. Access to elevators will determine if large transport carts can be used versus a more versatile, modular delivery option. There are many options to consider. Now, how do you safely hold and efficiently deliver?

TIP: Transport carts should use a ledge or container to prevent meals from falling off during transport.

Consider buying versatile transport equipment that will be RE-PURPOSABLE post-pandemic.

STORAGE & TRANSPORT CARTS



CR247263-MQC4

MetroMax® Q mobile shelving is ideal to move large quantities of food to and from classroom areas.



CR1448TGCOPS

Metro DropMat delivery cart with dividers & label holders organize meals and secure them with a built-in ledge during transport.



BSK2448NC*

Contain food during transport with intermediate basket shelves.

*BSK2448NC is the sale-able item for the intermediate basket shelf only, not the entire mobile cart. Mightylites not included.

INSULATED FOOD CARRIERS



ML180

Top-loading insulated food carrier for packaged meal transport. Ultra-light and fully insulated to keep food safe, and hot or cold for 5+ hours.

ML180XL

Top-loading insulated food carrier with extra large lid for greater capacity and ability to hold taller items. Best Choice for meals packed in clamshells.

MLD1

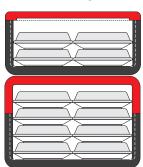
Dolly designed to accommodate Mightylite food carriers but also securely fits standard milk crates.











ML180

Fits (4) 9" x 9" x 3" to-go containers.

ML180XL

Fits (8) 9" x 9" x 3" to-go containers.

Meals on wheels.



48 MEALS = (4) ML180XL + (4) ML180

64 MEALS = (8) ML180XL

80 MEALS = (8) ML180XL + (4) ML180



Cafeteria Social Distancing

How do you create a safer cafeteria environment:

Limited contact and keeping your distance during unique circumstances could be difficult. New and revised use concepts are essential to success. Metro provides many solutions that can be purposed for social distancing and then re-purposed for everyday use when normality returns.

TIP: Utility carts are multi-purpose - great for transporting food or helping to maintain social distancing during peak serving times. Consider ledges for containment when transporting to the curbside.

UTILITY TRANSPORT CARTS









MY1627-34BU

Easy-to-clean Metro myCart with Microban® is perfect for staging items at multiple locations throughout the facility to minimize crowding.



BC2636-3DMB

Safely contain items, keep your distance with a no-touch transfer of meals with Metro's Deep ledge utility cart with Microban®.



CR1430CC

Condiment cart helps store utensils and other disposables for efficient meal prep staging in back-of-house.



Ideas for Protected Counter Service.





Hold Food at Safe Temperatures:

Hot and cold meals will need to be transported and staged for extended periods of time. Not all heated cabinets are purpose-built for the abuse taken during daily transport duties both outside the classroom and at the curbside.

TIP: Replace the traditional slides in a hot holding cabinet with adjustable wire shelving for staging of packaged meals and pizza In many cases, bulk refrigerated holding and transport are superior to coolers in K-12 applications.

HOT HOLDING CABINETS









C539-HLDC-S

C5 3 Series with Insulation Armour™

Cool-to-touch design provides energy efficiency at a lower initial investment.

Keep your take out orders hot and ready with this full height, insulated holding cabinet. 4 adjustable wire shelves are perfect for holding a variety of different sized containers and bags. Clear dutch doors allow you to see what's inside the cabinet without having to open the doors.

HEAVY DUTY TRANSPORT FOR CURBSIDE OR SATELLITE SERVCE





C5 T-Series with Transport Armour™

Heavy-duty heated transport cabinets built for over-the-road applications.

Foamed-in-place polyurethane insulation provides SUPERIOR heat retention and structural rigidity. While unplugged and in transit, an available mobile power option gently circulates air inside the cabinet, eliminating hot and cold spots that endanger food safety.



REFRIGERATED HOLDING & TRANSPORT







C5 R-Series with Refrigeration Armour™

Heavy-duty mobile refrigerators. Built for transport.

Engineered to withstand the shock and vibration associated with mobile applications. Stainless steel construction with foamed-in-place polyurethane insulation provides superior rigidity and improved energy efficiency versus common fiberglass construction.





Be prepared to provide a cleaner safer facility for students & employees:

These challenging times require more prudent solutions. Providing easy access to sanitizing supplies such as hand santisers, gloves, masks and trash is another area that should be addressed. Also, creating separation of either staff member or students in certian areas is ideal to protect and minimize contamination.

SANITIZATION STATION



Wall Mount Hand Sanitizer Stand accomodates most wall mounted dispensers.



Pump Sanitizer Stand accomodates both 1 gallon and 2 liter sanitizer pump dispensers.



CR142454-SNSTSanitation Station for easy access to sanitizer and PPE.
Waste Bin, Sanitizer and PPE not included.

Out with the trash... in with the sanitation.





TXPA-BLK48

Safely collect and dispose of trash when serving students in the classroom with MetroTrux.

CLEAR PROTECTIVE BARRIER STANDS

Safe & seen.

Metro barrier shields and stands offer a sturdy, portable mounting surface for clear polymer panels. You can easily configure the space to fit the safety requirements of today, and adapt the product in the future to satisfy changing needs.



w/ optional clear panel



READY

SOLUTION

SHS4874K4-S w/ optional clear panel

Metro Exclusive:

Microban® antimicrobial protection for foodservice applications.





Supplement your cleaning process and stop bacteria in its tracks with products infused with Microban® antimicrobial product protection.*





https://www.mh-usa.com/ Sales@MaterialHandling-USA.com





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