

Health and Safety Remains a Priority

Safety is a big part of the Chartwells culture because we care about our associates and everyone we serve. While the logistics and location for how meals may be served are different, students, staff and parents can have peace of mind knowing that Chartwells K12's plans are rooted in the most stringent health and safety practices aligned with federal and state regulations, along with local health department recommendations.

All Chartwells K12 associates will participate in COVID-19 specific training developed in consultation with the Cleveland Clinic, undergo health screenings before each workday and follow strict guidelines for glove, mask and physical distancing protocols. Enhanced cleaning and sanitation measures help assure the safest environments possible.



Meal Service In and Out of the Cafeteria

Designed by Chartwells' industry-leading team of chefs, dietitians and operations experts, we're customizing the way we serve you based on the individual needs of your school with enhanced safety procedures and new equipment and technologies where needed or helpful.



Preshift Health Screening

Ensuring our teams are healthy when they come to work helps keep everyone safe. Every day, all associates participate in a health screening that includes a temperature check and a health survey that assesses symptoms upon their arrival to work.



Health & Safety Training

Developed in consultation with the Cleveland Clinic, Chartwells has introduced a new COMPASSION training program specific to the COVID-19 environment, focused on both safety and hospitality. Collectively, these reinforce our commitment to safety and the thoughtful way we take care of the students and schools we serve.



Sanitation and Disinfection

Disinfection of trays, tables, and high-touch surfaces (e.g., light switches, doorknobs, telephones, etc.) in our kitchens and cafeterias is critical for safe environments, and we've developed specific procedures to ensure proper cleaning, sanitizing, and disinfecting appropriately at your school.

School Meals are Safe

The Centers for Disease Control and Prevention (CDC), the Food & Drug Administration (FDA) and the World Health Organization (WHO) all stress that there is no evidence COVID-19 spreads via food or food packaging. Whether meals are served in school or at a grab-and-go pick up location, school meal preparation is conducted in strict adherence with federal, state and local food safety regulations. In addition, CDC and FDA procedures are in place to protect school nutrition staff and the students they serve, including the use of Personal Protective Equipment, additional cleaning of food preparation and service areas, and regular training on proper hygiene practices and food safety measures.