

# Back to School

from Birchall Foodservice



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## Operating in a Covid-19 world

As pupils return to school this term, there are more challenges to face than ever before. The government plans for all children, in all year groups to return to school full time in the Autumn due to the declining prevalence of coronavirus (COVID-19). With mandatory attendance from the start of the new academic year but without clear guidelines for schools on how food provision operations should run, catering teams will be feeling the pressure.

It's always a challenge to feed children nutritious and tasty meals that they will actually eat while adhering to the School Food Standards, working to tight budget constraints and retaining good staff in the kitchen. However, the additional complexities of implementing social

distancing measures and the concerns of anxious parents and children can leave school caterers feeling overwhelmed.

We have listened to school caterers across the UK and Ireland, learning from their experiences earlier in the year and combining the findings with expert advice from the government sector associations and consulting groups to bring you this reopening guide. From the advice focused around reopening your kitchen to the inspiration for designing menus to meet nutritional standards as well as new dining formats, we hope this guide helps to ease your way back into operation.

# Don't forget about Allergens!

While protecting children from Covid-19 is every school caterer's number one priority right now, it's vitally important that allergen control is not neglected.

Allergens haven't disappeared and parents will still expect a strong 'Free From' and 'Allergen Free' offering from schools.

At Birchall Foodservice, we have a comprehensive allergen and nutritional platform, which our customers get free access to. We also offer a large range of allergen labels and stickers.

**If you would like log in details to our Allergen system, then please email [technical@birchallfoodservice.co.uk](mailto:technical@birchallfoodservice.co.uk)**

**erudus**

**Country Range Baked Beans in Tomato Sauce**

Baked Beans in Tomato Sauce  
Traded Unit GTIN: 00000100000000 Internal GTIN: 00000100000000 Supplier: Country Range On...

**Reference Intake**

Each 100g portion contains:

Energy	Fat	Saturates	Sugars	Salt
387kJ 92kcal	0.5g	0.1g	6.1g	0.81g

5% 1% 1% 7% 14%  
of your reference intake.  
Typical values per 100g: Energy 387kJ 92kcal

**Ingredients**

Beans (49%), Tomatoes (30%), Water, Sugar, Glucose-Fructose Syrup, Modified Maize Starch, Salt, Onion Powder, Paprika, Flavourings.

**Dietary Information**

Key: Suitable for

- Vegetarian
- Vegan
- Halal
- Coeliac
- Kosher

Gluten Claim  
Gluten content is less than 20ppm.

Birchall  
**order**  
*mate*



## Order Online with Birchall Order Mate

- Access to our full range with your pricing
- Access product allergen, nutritional & dietary information
- Access product images and pack sizes
- Sort products by dietary requirements and pricing low to high and visa versa
- Send messages directly to your customer care advisor to check your online order
- 24/7 access – be self-sufficient and have the confidence to work on, review and place orders wherever and whenever you like even in the chiller as you stock-take!
- Order history - view your past order history that you have placed online and through telesales

## Register for Order Mate

[email\\_marketing@birchallfoodservice.co.uk](mailto:email_marketing@birchallfoodservice.co.uk)

- Order status & confirmations - receive order updates and order confirmation emails for all orders whether placed online or through telesales
- Order templates - build order templates and menus to save time when you place your next menu or event
- Order management – manage your orders, create new orders, add to or amend existing orders
- Promotions – get the best deals and save by ordering online from your monthly promotions
- New products - easily see all new products every month

# PRE-OPENING



## THE CATERER'S CHECKLIST

# PREPARATION

Schools are legally required to revisit and update their risk assessments, considering a comprehensive list of measures required to enable a full capacity operation. The catering element will be a vital part of this process to ensure new practises and standards are adopted.

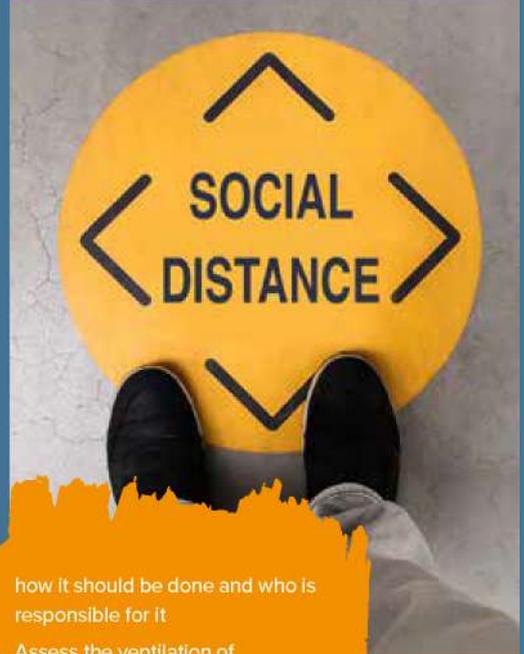
Government advice states that it is very unlikely for COVID-19 to transmit through food or food packaging, however as one of the main hubs of activity in a school, the kitchen and dining areas will be required to adopt strict additional hygiene practices. This starts with ensuring all staff and pupils wash their hands frequently with soap and water for at least 20 seconds.

WRITTEN PROCEDURES AND PHYSICAL REMINDERS ARE ESSENTIAL AS IT MAY BE THAT YOU NEED TO UTILISE NEW OR TEMPORARY KITCHEN STAFF AT SOME POINT WHO WILL NOT BE FAMILIAR WITH THE SCHOOL OR ITS PROCESSES.

The Food Standard Agency's guidance on good hygiene practices in food preparation will continue to apply to schools, but adopting some of these additional procedures will help to maintain a safe environment:

- Ensure there is hand sanitiser available on entry to the kitchen, dining hall and other areas you may be utilising such as classrooms and assembly halls with a system for checking and replenishing it regularly
- Limit unnecessary visits to or from the kitchen
- Agree upon and supply appropriate PPE for the kitchen and dining areas including the provision of additional uniforms and wash bags, face masks, gloves and disposable aprons
- Introduce a procedure for changing into and out of PPE equipment to ensure all staff work to the same high safety standards including providing lockers for all personal items and space for a changing area
- Sanitise all external packaging upon delivery
- Introduce a cleaning schedule to make sure all surfaces and equipment are cleaned regularly. Clearly define what needs to be cleaned or disinfected, when/ how it should be done and who is responsible for it
- Assess the ventilation of your kitchen, investigate whether fly screens can be fitted so that windows can be opened
- Review all workstations and use floor tape to mark out specific work areas which will ensure a 2 metre distance between staff wherever possible
- Install perspex screens between workstations if the work area is difficult to rearrange for social distancing purposes
- If the kitchen can accommodate a one-way traffic flow, consider implementing this to minimise staff contact
- Stagger shift patterns for kitchen staff to reduce contact when preparing meals or cleaning following service
- Check all dishwashers are reaching the required temperature to sanitise all plates and cutlery efficiently

### LOOK AT YOUR WALLS, FLOOR AND CEILING - WHERE CAN YOU APPLY SOCIAL DISTANCING AND HYGIENE MESSAGES?



Posting reminders for staff throughout the kitchen will help to develop good habits to wash hands before and after handling food, when moving to different areas of the kitchen or after coming into the kitchen from another part of the school.

## Common touchpoints that will need cleaning are:

- TAPS & SINKS
- FRIDGE AND FREEZER DOOR HANDLES, OVENS, STEAMER AND MICROWAVE HANDLES INCLUDING ALL CONTROLS
- ALL WORKSURFACES
- LIGHT SWITCHES

WHERE RELEVANT LOOK AT INTRODUCING NO TOUCH TOOLS SUCH AS MOTION SENSORS, VOICE ACTIVATED EQUIPMENT AND HANDLES WHICH CAN BE OPENED USING YOUR ELBOW.

Each type of serving option requires different ingredients, ready-to-use products, solutions and, where relevant, packaging and cleaning options. Contact your Country Range Group wholesaler today to discuss your needs.

## TEAMWORK MAKES THE DREAM WORK

As you know, successfully catering for a school involves more than the catering team themselves. Supervisors, teachers and office staff all need to support each other to operate a well-oiled machine which provides meals for children in a stress-free environment. Working together with the school's management team, caterers can agree on the role and responsibilities of all staff and plan how each meal will be served.

There are a number of serving options for schools due to the varying formats of buildings and facilities available. We know one size does not fit all and therefore we recommend walking through the viability of as many options as possible to find the right combination for your environment. Some options to consider are:

- Making space for additional self-service equipment which conforms to social distancing regulations for handheld items or items in takeaway packaging for both hot and cold food
- Fitting screens in service areas
- Delivering meals to the classrooms for certain year groups to ease the burden on dining areas, operating an ordering system to help accommodate this. Bear in mind sanitation, food safety and temperature monitoring controls will all still apply.
- Limiting menu options and initiating the self-selection of pre-set trays for collection to reduce queuing
  - Assessing waste/cleaning stations to identify the additional equipment required and where should it be placed



### BE WATCHFUL FOR WASTE

- WASTE DOES NOT NEED TO BE SEGREGATED UNLESS A TEAM MEMBER SHOWS SYMPTOMS OF OR TESTS POSITIVE FOR COVID-19
- DO NOT LET FOOD WASTE BUILD UP, DISPOSE OF IT AS NORMAL, PLACING USED CLOTHS AND WIPES IN 'BLACK BACK' WASTE BINS

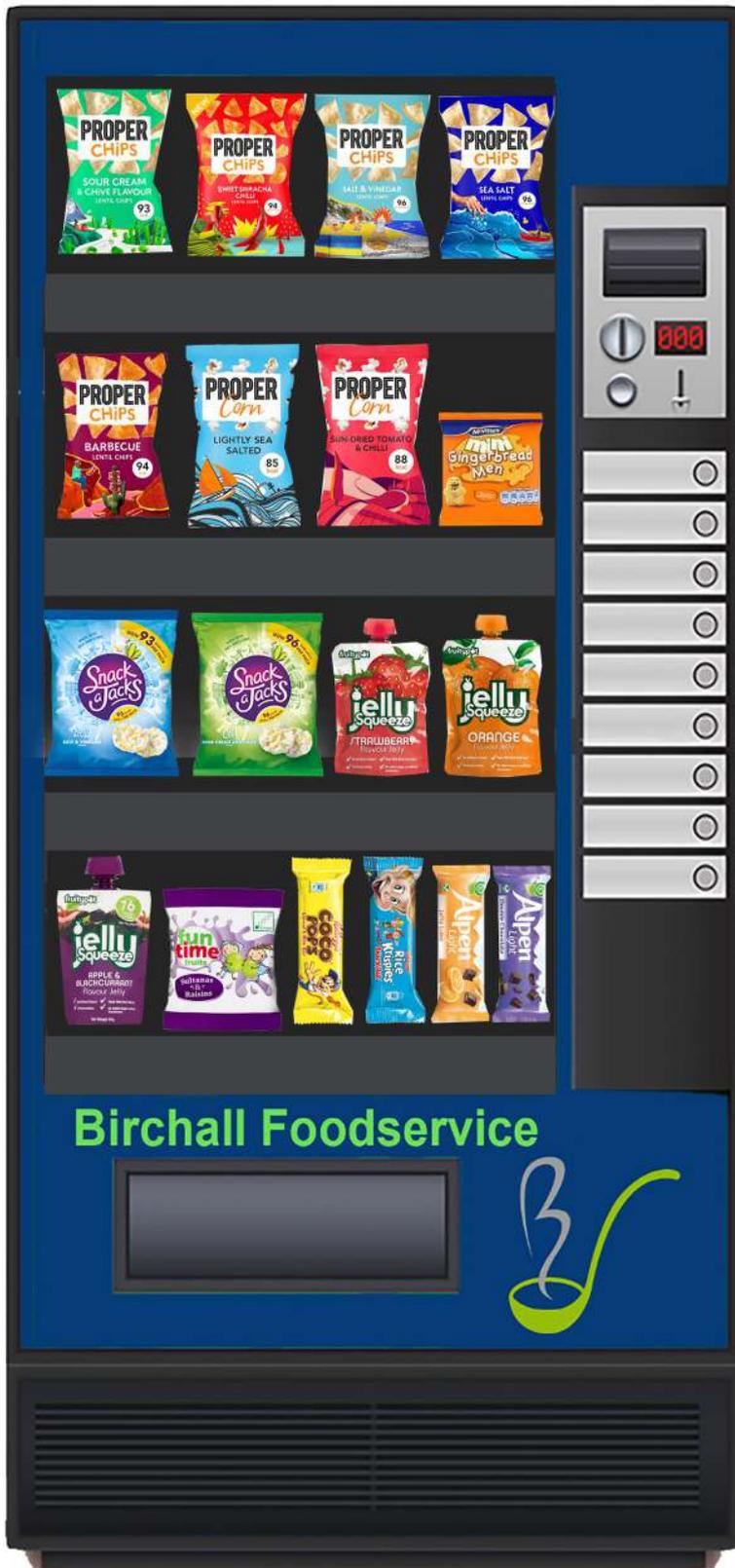
- Introducing a one-way system for entering the dining area, selecting meals, disposing of waste and exiting the area
- Staggered mealtimes across year groups
- Introducing hand sanitising stations at every entrance and exit
- If there are concerns about dishwasher capabilities, try to make sure disposables are eco-friendly and place additional bins around all dining areas to accommodate the increase in waste
- Best practice policy is that no food should be brought in from home, however this may be easier to implement in a primary school than secondary school. Where possible a separate dining area should be provided to avoid cross contamination

The challenges caterers face cannot be resolved with a one-size fits all solution, it takes the knowledge ingrained in school leaders, support staff and caterers to make informed judgements based on balancing the needs of the pupils and the flexibility that's achievable from the school environment. With careful planning, a keen eye for detail and commitment from all team members, a robust framework can be developed to safely cater for all pupils.

IT IS IMPORTANT TO REVIEW YOUR HAZARD ANALYSIS AND CRITICAL CONTROL POINT (HACCP) PROCEDURES TO REFLECT THE IMPACT OF ANY CHANGES THAT WILL BE MADE ON FOOD SAFETY.

## Less than 100 calorie snacks

The Change4Life campaign was launched to encourage parents to look for 100 calorie snacks and limit it to two snacks per day. Many school caterers are also following this guidance.



Proper Chips Sour Cream & Chive  
24 x 20g

Proper Chips Sweet Sriracha  
24 x 20g

Proper Chips Salt & Vinegar  
24 x 20g

Proper Chips Sea Salt  
24 x 20g

Proper Chips Barbecue  
24 x 20g

Propercorn Lightly Sea Salted  
24 x 20g

Propercorn Sun-Dried Tomato & Chilli  
24 x 20g

McVities Mini Gingerbread Men  
100 x 19g

Snack-A-Jacks Salt & Vinegar  
24 x 23g

Snack-A-Jacks Sour Cream & Chive  
24 x 23g

Jellysqueeze Strawberry  
16 x 95g

Jellysqueeze Orange  
16 x 95g

Jellysqueeze Blackcurrant  
16 x 95g

Funtime Sultanas and Raisins  
60 x 25g

Kellogg's Coco Pops Bar  
25 x 20g

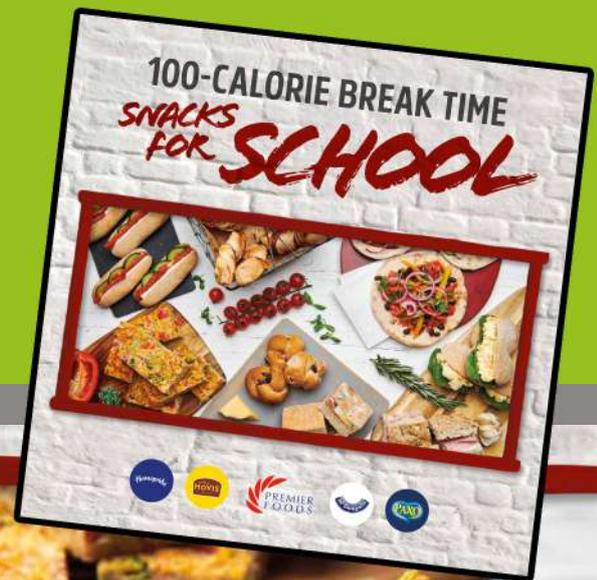
Kellogg's Rice Krispies Bar  
25 x 20g

Alpen Jaffa Cake Cereal Bar  
24 x 19g

Alpen Double Chocolate Cereal Bar  
24 x 19g

# Discover new 100 Calorie Snacks for school breaktimes

A book filled with recipes and tips, helping you to make the most of school snacks from Premier Foods



**98**  
Calories  
Per Serving

## EGG AND VEGETABLE WEDGE



"A really tasty egg-based snack. The addition of Paxo adds flavour and also makes it really easy to eat as a hand-held snack. Can be served hot or cold."

**PREPARATION:** 10 mins  
**COOKING TIME:** 30 mins  
**PORTIONS:** 10

### INGREDIENTS

- 5ml Oil
- 300g Red onions, sliced
- 150g Red peppers, sliced
- 100g Broccoli, cut into small florets
- 250g Canned tomatoes, drained
- 75g Paxo Stuffing Mix
- 450g Eggs, beaten

### METHOD

1. Pre-heat the oven to 170°C, 350°F, gas mark 4.
2. Heat the oil in a pan then fry the onions and peppers until tender.
3. Blanche the broccoli in boiling water for 4 minutes, drain and refresh.
4. Mix the drained tomatoes and stuffing together, add the vegetables and the eggs and combine.
5. Place in a half gastronorm and bake for 25-30 minutes.
6. Cut and serve.



### TOP TIPS

Why not try making a baked bean and cheese wedge? Replace the onions, red pepper, broccoli, and thinned tomatoes with 175g onion, 225g baked beans and 50g grated cheddar cheese.

Nutrition Per Serving			
Energy	98kcal	Salt	0.64g
Fibre	1.3g	Fat of which saturates	4.8g 1.3g
Protein	7.1g	Carbohydrate of which sugars	6.1g 3.8g

Allergens	Barley, Egg, Wheat
May contain	Celery, Milk
Suitable for Vegetarians	Yes
Suitable for Coeliac	No

**98**  
Calories  
Per Serving

## MCDUGALLS FRUIT AND CINNAMON BREAD KNOTS



"This small sweet bread treat is easy to make, and perfect for morning break or part of the breakfast offer."

**PREPARATION:** 10 mins  
**COOKING TIME:** 10 mins  
**PORTIONS:** 22

### INGREDIENTS

- 450g McDougalls Soft Bap Mix
- 290ml Warm water
- 3g Cinnamon
- 150g Sultanas

### METHOD

1. Pre-heat the oven to 200°C, 400°F, gas mark 6.
2. Place the McDougalls Soft Bap Mix and cinnamon in a bowl fitted with a dough hook.
3. Add in the warm water on a slow speed for 1 minute. Continue to mix on a medium speed for a further 7 minutes, then add the dried fruit and mix on a slow speed until fully incorporated.
4. Divide into 22 portions, (40g each) then roll each one into a long thin sausage, and fold into a knot.
5. Place on a non-stick baking tray and leave to prove for about 20 minutes or until the dough has doubled in size.
6. Bake for about 10 minutes, or until fully cooked through.



### TOP TIPS

You can swap the sultanas for another dried fruit. Also look at swapping the cinnamon for the grated zest of a lemon or orange.

Nutrition Per Serving			
Energy	98kcal	Salt	0.35g
Fibre	1.3g	Fat of which saturates	1.1g 0.4g
Protein	3.0g	Carbohydrate of which sugars	18.5g 7.4g

Allergens	Wheat
May contain	Egg, Milk, Soya
Suitable for Vegetarians	Yes
Suitable for Coeliac	No

# Top sellers in education

12 of the most popular products amongst Birchall Foodservice's education customers.



060004001 - 1 x 48 ❄️  
**Kara 4" Floured Baps**  
 A soft white bread bap, dusted with flour. Pre-sliced.



024510029/024510028 27 x 200ml  
**Country Range Juice Cartons**  
 Apple and orange juice from concentrate.



024585024 - 30 x 330ml  
**Harrogate Water Bottles**  
 Still water in a plastic bottle.



029000002 - 800g  
**Country Range Baked Beans**  
 In a rich tomato sauce.



041500127 - 1 x 48  
**Golden Acre Fat Free Fruit Yoghurt**  
 Mild and creamy fat free yoghurt in raspberry, peach & passion fruit and strawberry.



060040015 - 1 x 8 ❄️  
**Country Range Thick White Square Sliced Bread**  
 Frozen for your convenience and to reduce waste.



010165015 - 5kg  
**Country Range Chicken Breast Fillets**  
 Class A skinless and boneless chicken breast fillets. Inner fillet included. No added water.



024000188 - 50 x 18g  
**Seabrook Sea Salted**  
 School compliant. Less than 100 calories per bag. Also available in Cheese & Onion and Salt & Vinegar.



063050002 - 4.5kg ❄️  
**Country Range Pork Sausages 8s**  
 Competitively priced everyday quality catering pork sausage with seasoning. Specially packed for Caterers. 80x individually frozen.



023015026 - 4 x 400g  
**Kellogg's Rice Krispies**  
 Toasted rice cereal. Source of vitamins D, B1, B2, B3, B6, B9 & B12 and Iron.



060028008 - 5 x 10 ❄️  
**Country Range 10" Tortilla Wraps**  
 Plain wheat flour tortilla wraps. Great for making healthy wraps or quesadillas.



083072040 - 1 x 100  
**Brown Kraft SOS Carrier Bag**  
 7 x 10.5 x 8.5". Perfect for packed lunches.

## Fresh produce

From succulent cuts of meat and poultry, to fresh vegetables and salad, milk and both local and global cheeses, our 'Birchall Fresh' range has everything you need to create healthy, tasty dishes for your students.

Our skilled butchers carve our meat to perfection, creating a variety of cuts to suit different customer needs. We source seasonal produce from local growers and regional suppliers, offering our customers the freshest possible UK grown crops straight from the farm to the consumer.

Order before 3pm for next working day delivery.



## Prepared vegetables & fruit

Short on people or skills in the kitchen? Or simply looking to save time and waste? Then consider purchasing vegetables and fruit from our 'prepared' range. They're ready cut making them perfect for quick stews, curries, salad pots and more.

Our current range:

Broccoli Florets	Mushrooms - Sliced
Cabbage - Red Shredded	Onions - Diced
Cabbage - Savoy Shredded	Onions - Sliced
Carrot - Baton	Parsnips - 1/4
Carrot - Diced	Potato - 1/4 Cut
Carrot - Grated	Potato - Baby Roast
Carrot - Sliced	Potato - Mid Peeled
Chips Fresh Hand Cut 17mm	Potato - Peeled
Coleslaw Mix	Maris Pipers Peeled
Leek - Sliced	Stewpack Mix
Par Fried Chilled Chips 14mm	Stirfry Mix)
Mixed Peppers - Sliced	Swede - Diced
Fresh Fruit Salad	



Please note, all the above are pre-order lines. Order day 1 for day 3 delivery.



## SCHOOL FOOD CHECKLIST FOR COVID-19

We appreciate how many changes schools are having to make to keep children and staff safe. This checklist is designed particularly for schools who self-manage their catering provision. It is to help school leaders and their catering teams make decisions that are right for their schools so that pupils can continue to benefit from good, nutritious school food.

With careful thought and planning, it should still be possible to make sure that school lunchtime is an enjoyable experience, time spent sharing good food with peers and teachers.

This checklist should be used in conjunction with other issued guidance and advice, especially around social distancing, food safety guidance specific to COVID-19 and enhanced cleaning regimes in schools. It is critical that it is used in conjunction with the school's risk assessment policies. See links at the end of this document.

*School Food Plan Alliance – School Food Checklist for COVID-19*

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- If you do not have the time or resource to make the required changes in time for school re-opening, then consider providing packed lunches as a temporary measure. Remember that these must still meet the required school food standards.
- We would discourage allowing students to bring in food from home but if they do, consideration must be given to ensuring lunch boxes and water bottles are appropriately disinfected.
- Have contingency plans in place in case of staff sickness.
- Think about what food you can offer children entitled to free school meals who cannot attend school due to staggered re-entry, self-isolation or other reasons.

### The week before re-opening:

- A deep clean must take place, especially if your kitchen has been closed or used for alternative provision. Consider using reputable cleaning contractors.
- Check all equipment (cookers, fridges, hobs) are working correctly. Check gas and water supply. Check waste systems are flushed and treated. Use relevant professional contractors where appropriate.
- Check IT and software systems (such as payment systems).
- Ensure your dishwasher is in good working order and reaching a suitable temperature to adequately sanitise plates and cutlery.
- Consider staffing levels that are possible in your kitchen whilst ensuring safe social distancing, keeping workstations 2m apart whenever possible. Where a 2m distance is not possible, consider what extra PPE (e.g. face masks) is needed, and recommend staff work side by side or with backs to each other.
- Ensure the kitchen is well ventilated, with windows kept open whilst occupied, and ventilation systems in good order. Use fly screens.
- Use floor tape to mark out specific areas in the kitchen for certain members of staff.
- Implement a one-way movement system where possible.
- Order any required PPE equipment or clothing that is needed, especially cleaning materials, disposable aprons, gloves and face masks.

*School Food Plan Alliance – School Food Checklist for COVID-19*

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### The headteacher and catering staff should meet in order to:

- Ensure the kitchen team is included in school-wide planning and briefings on how the school will manage COVID-19 safety.
- Gain commitment to provide a hot school meal each day, even if this is not possible straight away. If alternative measures are to be put in place temporarily, agree how the kitchen team can best support this.
- Confirm how many pupils are likely to be returning to school and when.
- Establish the roles of lunchtime supervisors and other school staff in supporting school food.
- Agree how plans for school food will be communicated to pupils and parents.
- Make washing hands the school mantra for everyone.

### Planning the food offer:

- Plan to provide a simple lunch menu, with one main meal, one vegetarian (or vegan) option and fruit or yoghurt for pudding.
- Check your food suppliers are able to deliver to your revised schedule. Agree ordering and delivery protocols (we suggest no entry to kitchen areas, delivery boxes unpacked and wiped before storage, items date stamped etc).
- Look at how you can make changes to the meal service. Set up serving stations and clearly mark out your dining area for queuing, service, seating and waste/clearing stations.
- For breakfast and break services, keep this offer simple, with minimal choices that can be served, rather than self-service.
- Consider staggering mealtimes for different year groups if you are not able to maintain social distancing in queues or with individual seating stations in your dining area.
- Consider whether eating in classrooms is a viable option, but ensure collection and delivery adheres to strict sanitation, food safety and temperature monitoring controls.

- Put in place good signage throughout the kitchen to explain any new advice on what staff should and shouldn't do.
- Check that you have sufficient stocks of detergent, disinfectant, sanitiser and hand sanitiser (minimum 60% alcohol) to manage an enhanced cleaning regime.
- Install any additional handwashing and sanitation equipment and agree new protocols to be put in place.
- Update your HACCAP or COSHH protocols – and check in with your Environmental Health Officer if needed. We recommend a kitchen specific risk assessment for managing the risk of COVID-19 infection.
- Make sure the entire kitchen and midday supervision teams are briefed on the plan and actions that are required of them!

### Looking after staff:

- Ask your teams to complete a 'Return to Work' survey.
- If you have larger teams, consider your staffing rotas in order to reduce contact. Shift patterns can be staggered to minimise the number of staff in the kitchen, with preparation and cleaning taking place consecutively, for example.
- Staff should change into clean uniforms outside the kitchen in a designated changing area, one staff member at a time. If possible, arrange to wash uniforms on site or else ensure they are put into a separate bag to be taken home to wash.
- Consideration should be given as to how to manage staff in high risk categories, or those with family members who are shielding. Managing this should be discussed and agreed in line with the school-wide policy.
- Be aware of your team's mental health during this time. Ensure you make time to have open discussions about how risk is being managed to help alleviate any anxiety.
- No personal items should be brought into the kitchen.

# Checklist for Covid-19

## Daily kitchen tasks:

- Hand wash often and after tasks! Disposable gloves are not a substitute for hand washing.
- Use two stage cleaning and a clean-as-you-go policy at all times. First use detergent, then sanitise using manufacturer guidance.
- Appropriate PPE (including aprons and disposable gloves) should be worn at all times. Use fresh PPE when moving from kitchen to other school areas.
- Make sure all hand-contact surfaces (including handles, doors, taps, light switches, telephones, storage bins etc) are cleaned regularly throughout the day.
- Maintain existing HACCP/COSHH protocols (e.g. fridge and freezer temperatures).

## Daily service:

- All pupils and staff to hand-wash/use sanitiser on entering and leaving the dining room.
- Ensure you have meal orders in advance and ensure allergens/special diets are catered for.
- Remove self-service items.
- Fit sneeze screens where appropriate.
- Have meals (and any salad items) served on a plate by staff (either kitchen, teaching or midday supervisors) which can then be taken to seated children, or collected using social distancing.
- Have a member of staff hand out cutlery and cups for water.
- Only consider using eco-disposable plates and cutlery if dishwashing is not practical.
- Ensure clearing and waste stations enable social distancing. Place plates and cutlery into disinfectant bowls. Make sure no food waste returns to the kitchen.
- If unable to set up a remote payment system, use look-up functions where possible and, as a last resort, where using biometric systems is unavoidable, ensure any finger or thumb payment systems are wiped down after every use.

## Brought in or transported meals:

- Make sure that vehicles used for transporting meals are clean and disinfected and that drivers wear appropriate PPE and follow sanitation processes.
- Ensure any external packaging, surfaces and handles are wiped down with sanitiser on delivery.
- Cleaning of all transported equipment (such as hot boxes, cool boxes etc) must be carried out at the beginning of the day, before packing and after deliveries.
- Hotboxes and all light equipment to be taken straight to the serving point to reduce risk of contamination.

## Links and further information:

- Department for Education Guidance - <https://www.food.gov.uk/business-guidance/reopening-and-adapting-your-food-business-during-covid-19>
- Food Standards agency - <https://www.food.gov.uk/business-guidance/reopening-and-adapting-your-food-business-during-covid-19>
- Gov.UK guidance on restaurants offering take-away: <https://www.gov.uk/guidance/working-safely-during-coronavirus-covid-19/restaurants-offering-takeaway-or-delivery>
- School Food Plan Alliance - <http://www.schoolfoodplan.com/contact/>

### Notes:

The School Food Plan Alliance brings together leading organisations with an interest in school food. Independent of any government funding, the School Food Plan Alliance is the on-going champion for the School Food Plan's vision and its 17 actions. See [www.schoolfoodplan.com/contact](http://www.schoolfoodplan.com/contact)

This guidance has been prepared by Jeanette Orrey MBE (Co-founder Food for Life), Pat Fellows MBE, Caron Longden (Food for Life), Nanmi Duncan (Chefs in Schools) and Myles Bremner (Bremner Consulting). Thanks to all contributors including many school cooks and caterers and their headteachers.

This checklist has been compiled in order to provide schools and relevant stakeholders with practical guidance. It does not replace or supersede government guidance or relevant laws or regulations. This checklist should be used alongside relevant legal and compliance policies and procedures, and the School Food Plan Alliance disclaims all liability for any loss or damage that may be suffered or incurred as a result of any reliance on this checklist.



School Food Plan Alliance – School Food Checklist for COVID-19

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Some useful points to remember from our Environmental Health specialist...

The safety and wellbeing of your team is paramount - you can't risk one of them getting infected and spreading Covid - protect them at all costs

The Food Safety Management guidelines you adhered before the pandemic should not be forgotten

Don't forget your Critical Control Points - identify yours to prevent hazards

The week before you open, go through all your Food Safety Management guidelines and Critical Control Points with your team

Natasha's Law - new allergen law coming into effect in October 2021 - use the time before this date to plan your transition

## Pasta and salad pot solutions

Salad and pasta pots are a great lunch idea for students. They're not only healthy and nutritious, but are incredibly simple to put together, particularly if you use pre-prepared vegetables or some of our ready-made salad solutions below.

Put the salads and pastas in one of our salad containers and they make the ideal 'Grab & Go' lunch option.

### Thaw & Serve Salads

Simply defrost and serve!



Green Valley



Indian Summer



Spartacus



Summer Vibes

### Salad Fillers



Luxury Coleslaw



Roasted Vegetable Cous Cous



Hummus

### Hinged Salad Containers



250ml



500ml



750ml



300ml or 500ml



Vegware Deli Pots

## Super sandwich fillings

Sandwiches are a staple of most lunch time menus. To help you save time, costs and waste in the kitchen, we have a super selection of tasty and nutritious sandwich fillings from Country Range in 1kg tubs.



Chicken Mayo



Eggy Mayo



Chicken Tikka



Coronation Chicken



Mixed Cheese & Spring Onion

### Tuna Mayo



## Individually wrapped range

If your school is looking to introduce more individually wrapped foods to help prevent cross-contamination, then the below range of savoury and sweet foods may be a good starting point.



065510030 - 60 x 110g ❄️  
**Baked Individually Wrapped 6" Sausage Rolls**

Quality pork sausagemeat encased in puff pastry. Eat chilled or reheat for 15-20 minutes.



065500048 - 36 x 165g ❄️  
**Baked Individually Wrapped Peppered Steak Slice**

Chunks of tender steak with a creamy pepper sauce encased in puff pastry. Eat chilled or reheat.



065500047 - 36 x 175g ❄️  
**Baked Individually Wrapped Cheese & Onion Pasty**

Cheese & onion filling encased in a traditional puff pastry. Eat chilled or reheat.



060056030 - 1 x 32 ❄️  
**Delifrance Individually Wrapped Croissant**

Frozen, fully baked, individually wrapped all butter croissants. Simply thaw and serve.



020547043 - 24 x 150g  
**Cherry Bakewell Tart**  
 Individually wrapped iced bakewell tarts. Ambient product.



020547055 - 1 x 24  
**Giant Eccles Cake**  
 Individually wrapped traditional luxury eccles cake. Ambient product.



020545049 - 24 x 105g  
**Wicked Cake Blueberry Muffin**  
 Individually wrapped handmade blueberry muffin.



020545052 - 24 x 109g  
**Wicked Cake Toffee Muffin**  
 Individually wrapped handmade toffee muffin.



020530059 - 90 x 49g  
**Wicked Cake Chocolate Fudge Brownie**  
 School compliant and individually wrapped chocolate fudge brownie.



020530060 - 90 x 44g  
**Wicked Cake Lemon Drizzle Cake**  
 School compliant and individually wrapped lemon sponge cake topped with lemon sugar icing.



020546006 - 90 x 45g  
**Wicked Cake Carrot Cake**  
 School compliant and individually wrapped moist spiced carrot cake topped with a fine dusting of caster sugar.



020555085 - 90 x 57g  
**Wicked Cake Flapjack**  
 School compliant and individually wrapped delicious handmade flapjack made with oats and golden syrup.

# School compliant drinks

**Radnor Fruits 330ml Cans**  
 45% fruit juice and spring water  
 1 of your 5 a day  
 No artificial colours,  
 preservatives or flavourings  
 No added sugar



**Radnor Fruits Tetra Cartons**  
 Available in 125ml or 200ml  
 Still fruit juice with sweetener  
 Lightly pasteurised



**Radnor Fizz 330ml Bottles**  
 45% fruit juice and spring water  
 1 of your 5 a day  
 No artificial colours or flavours  
 No added sugar



**Mooies 200ml Flavoured Milk**  
 Natural source of calcium and protein  
 UHT treated for long shelf life



**Yazoo 200ml NAS Milk**  
 No artificial sweeteners, colours or flavourings  
 No added sugar, contains naturally occurring sugars



**OMJ! Cartons and Cans**  
 Available in 288ml cartons and 300ml cans  
 Cans are sparkling, cartons are still  
 50% fruit  
 No added sugar and 1 of your 5 a day



**Juice Burst 330ml Bottles**  
 1 of your 5 a day  
 No added sugar  
 45% fruit juice



**Suso Range**  
 High juice content  
 No artificial colours or flavourings  
 Sparkling drink



**Jaffa Gold 200ml Pouches**  
 No artificial colours, flavourings or preservatives  
 No added sugar  
 Made with high quality fruit



## Disposables

With the growing importance of covering foods and utensils to prevent contamination, alongside the rising popularity of 'Grab and Go', we've highlighted 5 key disposables that you may want to utilise at your school or college.



**Film Front Bags**

Available in a variety of sizes, our film front bags are great for wrapping up sandwiches and pastries. Some venues also use them to create cutlery and napkin packs to reduce cross contamination.



**Sandwich Wedges**

Hinged wedges are great for grab and go sandwiches. They come in a variety of styles, including clear plastic and brown kraft paper.



**Baguette Bags**

Made from paper with a film front window, baguette bags are great for wrapping grab and go baguettes, paninis, wraps and more.



**4 in 1 Cutlery Pack**

If you don't want to provide students with stainless steel cutlery, then these wrapped packs may be the answer. The pack includes one knife, one fork, one spoon and one napkin, all wrapped.



**Brown SOS Bags**

Available in a choice of sizes, our brown SOS bags are great if you're putting together packed lunches for your students. As they're made from paper not plastic, they're better for the environment.

## Essential cleaning products

We stock a huge choice of cleaning products, from cloths and mops to cleaning chemicals and PPE. Keeping a clean and hygienic school has always been important, but now more so than ever, so make sure you're stocked up. Here are a selection of essentials from our range.

080016007 - 5ltr  
Country Range Lemon Floor Gel

085005003 - 1 x 50  
Country Range Blue All Purpose Cloths

080028005 - 1 x 100  
Sanisafe Antibacterial Wipes

080040021 - 2 x 5ltr  
Country Range Washing Up Liquid

080000074 - 750ml  
Country Range Kitchen Cleaner Sanitiser

080048001 - 750ml  
Country Range Bathroom Cleaner

080024019 - 2 x 5ltr  
Country Range Heavy Duty Degreaser

080500008 - 500ml  
Halo Pump Action Hand Sanitiser



## Create a packed lunch

Creating a packed lunch using products from Birchall Foodservice can be simple and affordable. We have a huge choice of healthy snacks, sandwich wedges, paper bags, school compliant drinks, sandwich fillings and breads. All at competitive prices. They don't require much time or effort to put together, making them ideal for kitchens with skills or people shortages.



*"high quality, quick and hassle free solutions"*

Big Al's range of frozen foods are ideal for schools and colleges. Their products have fantastic taste, great branding and can be ready in minutes, with little to no preparation required.

Plus, they offer free POS, including posters.

Available from Birchall Foodservice:  
 Flame Cooked 4oz Quarter Pounder Burger  
 Flame Cooked 6oz Big Eat Burger  
 Italian Margherita Pizza Twist  
 Smoked Gourmet Pork Hotdog  
 Mesquite Cooked Chicken Wings  
 Fully Cooked Sausage Patties  
 Flame Cooked Pork BBQ Ribsteak



**URBAN  
= EAT =**

# THE UK'S LEADING FOOD TO GO BRAND

A BRAND WITH A LONG ESTABLISHED RELATIONSHIP WITHIN THE EDUCATION SECTOR URBAN EAT IS NOW AVAILABLE!

## Why Urban Eat?

- ✓ Fully packaged one touch solution
- ✓ Reduce complexity in kitchen
- ✓ A students favourite since 2010
- ✓ Wide offer appealing to all tastes

**PRE-PACKED  
LUNCH BAG  
SOLUTIONS  
ALSO AVAILABLE**



**FOOD TO  
SHOUT  
ABOUT**



IN PARTNERSHIP WITH

Contact [marketing@birchallfoodservice.co.uk](mailto:marketing@birchallfoodservice.co.uk)  
for more information about the range

#URBANEAT  
   
URBANEAT.CO.UK

  
**Birchall**  
FOODSERVICE

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# HELPING YOU OFFER A CEREAL FOR EVERYONE!



ALSO  
AVAILABLE IN  
7KG BAGS  
CORNFLAKES 7KG &  
CRISP RICE 7KG  
ONLY

FOR FURTHER INFORMATION PLEASE CONTACT BIRCHALL FOODSERVICE

© Reg. Trademark of Société des Produits Nestlé S.A.. Shredded Wheat is low in saturated fat. Reducing intakes of saturated fat helps maintain normal blood cholesterol level. Shreddies is high in fibre and provides a source of iron which contributes to normal energy-yielding metabolism. Enjoy as part of a healthy diet and lifestyle.

## Useful links & resources



### **marketing@birchallfoodservice.co.uk**

Our marketing team are on hand should you need posters or menus creating, supplier POS or even if you just want to discuss ideas.

### **technical@birchallfoodservice.co.uk**

Our technical team are available should you need allergen or nutritional support.

### **EHOhelp@birchallfoodservice.co.uk**

Get in touch if you need Environmental Health advice or assistance from our trained professional

### **menuplanning@birchallfoodservice.co.uk**

Email our team if you need support with your menu planning and development



### **Guidance for Schools: Coronavirus**

<https://www.gov.uk/government/collections/guidance-for-schools-coronavirus-covid-19>

### **Guidance for Full Opening: Schools**

<https://www.gov.uk/government/publications/actions-for-schools-during-the-coronavirus-outbreak/guidance-for-full-opening-schools>

### **Work and Financial Support**

<https://www.gov.uk/coronavirus/worker-support>



### **How to Look After Your Mental Health During the Coronavirus Outbreak**

<https://www.mentalhealth.org.uk/coronavirus>

### **Coronavirus and Your Wellbeing**

<https://www.mind.org.uk/information-support/coronavirus/coronavirus-and-your-wellbeing/>



If you would like to experience foodservice  
the Birchall way, please contact:

sales@birchallfoodservice.co.uk  
01282 429446

Birchall Foodservice  
Cobalt House  
Magnesium Way  
Burnley Bridge Business Park  
Hapton, Burnley  
Lancashire BB12 7BF

**[www.birchallfoodservice.co.uk](http://www.birchallfoodservice.co.uk)**



*Delivering a better experience*