



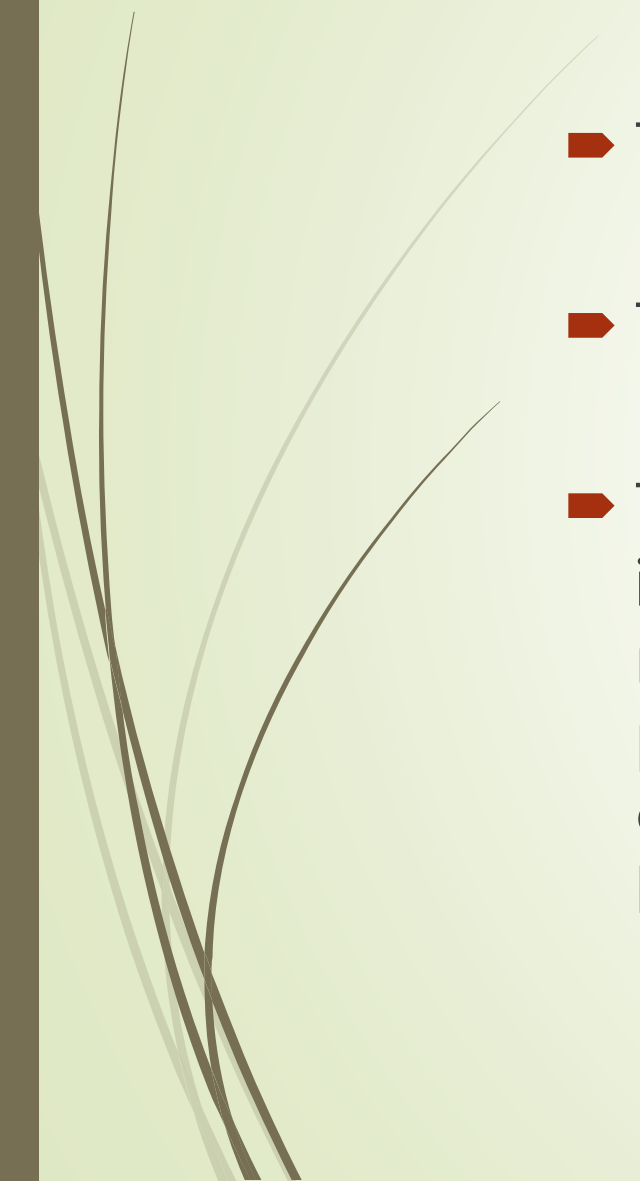
**Kimberly
Swanson,
Senior
Nutrition
Program
Supervisor**

Senior Dining

Program



Purpose of the Senior Nutrition Program

- To reduce hunger and food insecurity;
 - To promote socialization of older individuals; and
 - To promote the health and well-being of older individuals by assisting such individuals to gain access to nutrition and other disease prevention and health promotion services designed to delay the onset of adverse health conditions resulting from poor nutritional health or sedentary behavior.
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Program Operations

- Catering Contract
- Five Nutrition Sites:
 - Fort Atkinson, Jefferson, Lake Mills, Palmyra, Watertown
 - Waterloo—delivery site only
- Services Provided
 - Home Delivered Meals
 - Congregate Meals (*currently in-person dining is closed*)
 - Fort Atkinson & Watertown to re-open soon
 - Carry-Out Meals

Senior Dining Program Staff

- 1 FT Supervisor who is a Registered Dietitian
- PT Staff
 - 5 Sr. Nutrition Site Managers
 - 1 in-home meal assessor
 - 1 contract staff person
 - 3 emergency workers



JaNae Kreul—
Lake Mills &
Waterloo



Joy Clark—
Jefferson &
Johnson Creek



Patti Hills—
Watertown &
Ixonia



Julie Schultz—
Palmyra &
Rome/Sullivan



Kevin Purcell—
rural Fort Atkinson,
Edgerton, &
Whitewater



Sharon Endl—
In-home Meal
Assessor



Volunteers 2020-2021

- 374 volunteers
- 12 churches or organizations in Watertown
- 6 churches, organizations, or individuals in Lake Mills



More Than a Meal...

- Volunteers are vital to the well-being of our participants and to the success of our program.
- Feedback from 2021 participants:
 - “All the volunteers who have been bringing the meals have been just wonderful, always friendly.”
 - “A special thank you to all the volunteers.”
 - “Home Delivery people were so nice, and the food was delicious!”



Partnerships: Pandemic and Beyond

>2,500 well-being calls & delivered meals

2 shelf stable meals for 200 participants

Organizations donated food

JCHD gave in-home COVID-19 vaccinations

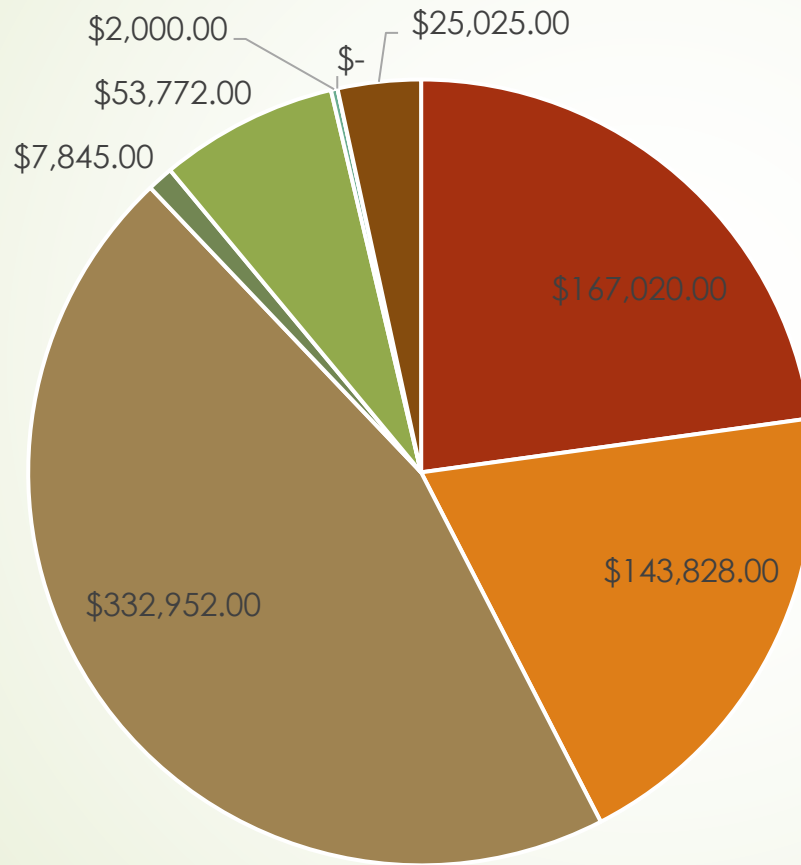
Jefferson Public Library donated large print books

Opportunities, Inc. partnered to deliver meals

Two quilters made >60 quilted bags

Rock River 4H Clovers—placemats

Expenses by Program Category



- Supportive Services
- Congregate Nutrition Services
- Home Delivered Nutrition Services
- Health Promotion Services
- Caregiver Services - 60+
- Caregiver Services - Underage
- Alzheimer's
- Elder Abuse



2019-2021 Monthly Average YTD

	<u>2019</u>	<u>2020</u>	<u>2021</u>
➤ Home Delivered Meals:	1,612	2,281	3,367
➤ Congregate Meals:	794	685*	TBD
➤ Carry-Out Meals	0	290**	399**
➤ First-time HDM Participants:	6	15	13

*2020 Congregate Meals shut down week of 3/16/20 due to the COVID-19 pandemic.

**Carry-Out Meals began 7/17/20. The 2020 & 2021 HDM meal averages above include Carry-Out Meals.

County Meal and Consumer Comparison

County	County Population	Service	Meals			Consumers		
			FY 2019	FY 2020	FY 2021	FY 2019	FY 2020	FY 2021
Jefferson	84,701	HDM	17,503	22,121	33,811	185	296	505
		Congregate	9,878	4,378	0	585	411	0
Dodge	87,851	HDM	29,674	29,887	29,228	320	323	351
		Congregate	9,506	3,930	0	279	181	0
Ozaukee	89,545	HDM	31,238	38,145	36,652	266	724	752
		Congregate	13,682	6,133	306	760	511	110

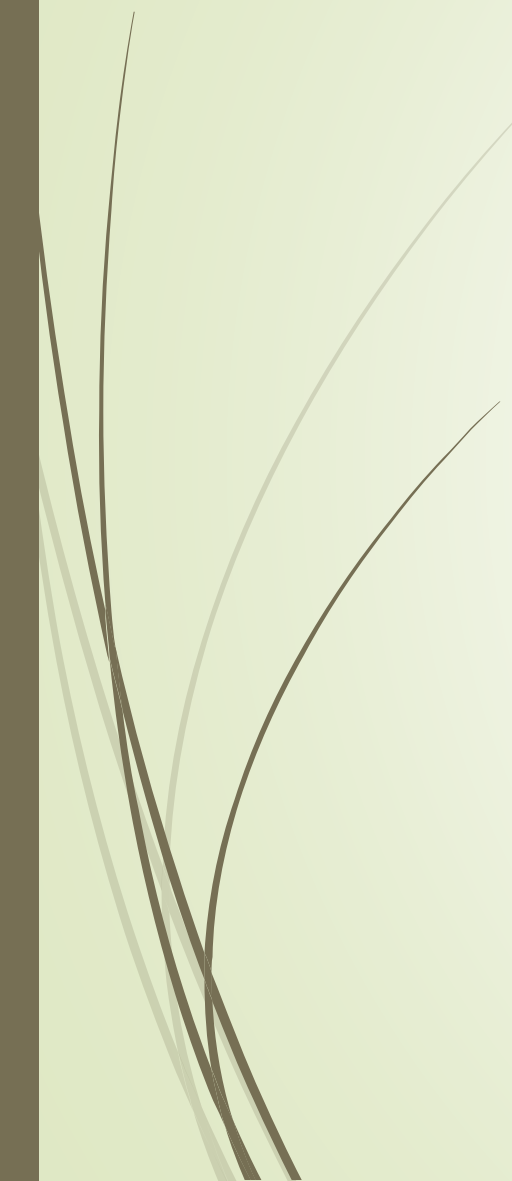
Source: Yearly variance reports FFY2019-FFY2021 for Title III

County Program Comparison

County Name	County Population	How many paid staff?	Prepare Food or Caterer & Total Cost per meal	Nutrition Sites	Days of service	Volunteers or Paid Drivers; dedicated van/vehicles?	Technology Used in addition to SAMS/ WellSky	My Meal My Way or other innovative services?
Jefferson	84,701	<p><20 hours/week:</p> <ul style="list-style-type: none"> 5 site managers 1 home meal assessor 1 contractual staff member 	<p>Caterer. Delivered in bulk.</p> <p>2020-2021 total meal cost \$13.90</p>	<ul style="list-style-type: none"> Fort Atkinson Jefferson Lake Mills Palmyra Waterloo Watertown 	M-F	<p>Volunteers</p> <p>Back-up: paid county drivers.</p>	None	Restaurant model in planning in one location for 2022.
Dodge	87,851	<ul style="list-style-type: none"> 8 nutrition site managers (down 3 site managers; no applicants in 16 months) 2 paid drivers 	<p>Caterer.</p> <p>Total Meal Cost \$12.08</p>	<ul style="list-style-type: none"> Horicon Lomira Hustisford Randolph Watertown Reeseville Mayville Beaver Dam 	M-F	<p>Volunteers and Paid County Drivers</p> <p>No designated County Vehicle.</p>	None	None
Ozaukee	89,545	<ul style="list-style-type: none"> 5 Meal Site Coordinators (20 hrs/wk), 2 sub. meal site coord. 3 drivers (30-35 hrs/wk; H.S. Admin. 4 hours/day. 	<p>Caterer prepares and packages their meals.</p> <p>Total meal cost \$9.80; (going up \$1.)</p>	<ul style="list-style-type: none"> Cedarburg Fredonia Grafton Belgium Mequon Saukville Port Washington 	M-F	<p>3 paid drivers, work 30-35 hrs. every three weeks-no benefits.</p> <p>Cargo Van-Dodge ProMaster.</p>	Meal program software designed by their IT department.	Starting a restaurant style model in one town, that will replace congregate dining at that site. Hope to have it in place early 2022.



Meeting the future needs of Jefferson County seniors

- Diversity, Inclusion, and Equity
 - My Meal My Way and other innovations
 - New Technology
 - Volunteers
 - Rural needs
 - Other?
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Jefferson County Senior Nutrition Program
Considerations for Resuming In-Person Congregate Meal Service
Kimberly Swanson, MBA, RDN, CD—Senior Nutrition Program Supervisor

The Senior Nutrition Program of Jefferson County intends to re-open congregate dining centers one at a time. The plan is to re-open the Fort Atkinson Senior Center’s Congregate meals program on November 22 and Watertown Senior Center’s Congregate meals program on December 1, 2021. Other nutrition sites may re-open in December or in 2022.

Prior to re-opening, staff will view ServSafe COVID-19 Precaution Videos:

1. ServSafe Reopening Guidelines

<https://event.on24.com/wcc/r/2948378/4FC037F5A115DCCEE16F14F22BEA87CC/869294?mr=s>

2. ServSafe Conflict De-escalation

<https://event.on24.com/wcc/r/2948370/6E6AA8DD7A94A5089934259D3036708F/869294?mr=s>

Health and Hygiene

Staff and volunteers

- Staff and volunteers with fever or COVID-19 symptoms will stay home and consult their healthcare provider or local public health’s recommendations on when to safely return to work.
- Substitute or back-up staff will be provided.

Participants

- Post signage at the entrance requiring participants to stay home if they are experiencing COVID-19 like symptoms.
- Individuals with COVID-19 symptoms will be asked to stay home and consult their healthcare provider or local public health’s recommendations on when to return.

Hand washing/hand sanitizer

- Hand sanitizer will be provided at the dining center entrance for participant use.
- Staff and volunteers will continue to use proper hand hygiene, including washing hands with soap and water for at least 20 seconds before preparing or eating food; after using the bathroom; and after blowing their nose, coughing, or sneezing or handling garbage.
- Hand sanitizer and tissues, for proper cough/sneeze etiquette, will be conveniently located in the dining center.

Masks and Face Coverings

- Face coverings are required, regardless of vaccination status. Masks will be available onsite.
- Staff and volunteers will wear a mask or cloth face covering for their entire shift.
- Participants will wear a mask or cloth face covering except when they are actively eating or drinking.

- Post signage of the mask requirement at the entrance.

Physical Distancing

- Capacity will be monitored to ensure adequate physical distancing. Six feet of distance between participants will be maintained for seated dining. The maximum capacity will be determined by location.
- Household participants can sit together, and non-household participants will sit at a table that allows for social distancing.
- Reservations will be required to ensure adequate seating, not to exceed capacity.
- Dining center meals will be served at approximately 11:30 a.m.
- Participants will not be allowed in the kitchen area of the dining center while the site is in operation, typically 9:00 am to 1:00 pm.

Food Service

- Staff and volunteers will plate and serve meals to participants at their table.
- There will be no self-service of beverages. Staff/volunteers will provide refills using a new cup/mug.
- Silverware will not be preset. Silverware and napkins will be provided by staff/volunteers just prior to serving food.
- Single use condiments will be provided. Participants will not be allowed to bring their own condiments. If participants have difficulty opening items, staff/volunteers will assist.
- Leftovers – participants can take home any food that they were served and did not consume. However, participants must bring their own containers and place the leftovers in said containers themselves. The nutrition program will not provide any disposable or carry-out containers for this purpose.
- There will be no sharing of food from one participant to another.
- Staff/volunteers may serve seconds but will use a clean plate or bowl.

Donations

- Participants will be offered the opportunity to donate toward the cost of their meal.
- Donations will be collected in a locked donation box conveniently located in the dining center.
- Participants are encouraged to bring the exact cash for their intended donation, checks are also acceptable.
- Staff are encouraged to avoid making change for participants to avoid handling money multiple times.
- Two people are required to count and record donations. Hand washing and the use of gloves is required.

Sanitation, cleaning, disinfecting

- Cleaning, rinsing and sanitation will occur at the beginning, end, and as needed, during the service period.

- Cleaning and sanitizing solutions will be changed as needed to remain effective.
- Cleaning will be done using soap and warm water and a disposable towel.
- Rinsing will be done using warm water and a disposable towel.
- Sanitizing will be done using proper bleach and warm water solution and a disposable towel. Bleach solution concentration will be checked with a chemical strip.
- The following areas will be cleaned and sanitized:
 - Counters
 - Sink, including handle
 - Stove/oven, including knobs and handle
 - Refrigerator/freezer – interior touch surfaces, drawer pulls, and outside handle
 - Cabinet handles
 - Participant tables
 - Hard surfaces of participant and staff chairs (arms)
 - Carts – shelves and handle
 - Any doorknobs used to enter or exit room (facility cleans restrooms, including doors)
 - Any other table used during site operation

Gloves

- An adequate supply of gloves, with various size options will be available at the dining site.
- Staff/volunteers will receive a refresher training in the proper use of disposable food service gloves using the Serving Safe Food curriculum. Included areas of emphasis are, but not limited to:
 - Wash hands before putting on gloves.
 - Wear gloves when handling any food items.
 - Change gloves when switching to a new task.
 - Do not reuse gloves. Do not touch face while wearing gloves.
 - If gloves are removed for any reason, wash hands and put on new gloves.
 - Hand sanitizer is NOT to be used as a replacement for washing hands.

Outbreak

- Congregate diners make reservations. Site Manager maintains a list of daily congregate diners which can be used to identify potential exposure, if needed.
- The dining center will return to carry out meals if there is an outbreak among diners.
- The site will be closed for one serving day to accomplish an intensive cleaning.
- A letter or other communication will be provided to participants regarding re-opening and expectations.

Sources:

1. <https://www.jeffersoncountywi.gov/departments/health/Coronavirus.php>
2. https://www.ci.watertown.wi.us/covid-19_community_updates/index.php#XnoSLYhKjiU
3. <https://www.cdc.gov/coronavirus/2019-ncov/prevent-getting-sick/prevention.html#print>
4. **Guidance Edited CDC Update 5.18.2021**.pdf (revize.com)
5. **ENP Considerations for Resuming In-Person Services**, revised 3/22/21, Sara Saye Koenig, Elder Nutrition Program Managers, Office on Aging.
6. **Sawyer County Elderly Nutrition Program Guidelines on Re-opening**, May 19, 2021.
7. **Barron County Elderly Nutrition Program Guidelines on Re-opening**, June 21, 2021.
8. **Washburn County Unit on Aging & ADRC**, May 18, 2021.
9. **Walworth County Elderly Nutrition Program Re-Opening Guidelines**, June 2021.