2020–21
Slaughter Community Charter School

Welcome to our SLA Family!

SLA is excited to provide your school community with an exceptional café dining experience for the 2020-21 school year. As an extension of our SLA family, we look forward to offering your children healthy, delicious meal options served by our friendly, caring team.

Go to
sla-scs.nutrislice.com

Our Approach: The "SLA Way"

Offering Chef-inspired Meals, Friendly Service, and the Green Apple Initiative

Our Meals

At SLA, we use high quality fresh ingredients in virtually all of our scratch prepared offerings. We are continuously updating recipes and expanding our menus to accommodate a multitude of meal preferences. In addition to a new selection of plant-based entrées, you will also find an increase in more culturally diverse meal options that include Latin and Caribbean dishes.

Family-Style Service

As a family-owned company, we treat our team members, students, and school communities as an extension of our own SLA family. Our team loves what they do and are eager to greet your students daily and support them throughout their educational experience. We promise to watch over your family and feed them as if they were our own.

SLA Green Apple Initiative

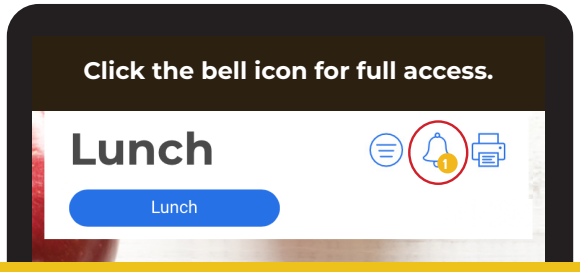
Our Green Apple Initiative encourages students, parents, and schools to join us in our movement to be socially responsible and environmentally friendly. From biodegradable trays to green certified cleaning solutions, we keep looking for greener ways to serve our schools. Visit our SLA website to learn more about these on-going initiatives.

ACCESS YOUR SLA CAFÉ HUB®

on Nutrislice®

We want your child to enjoy eating meals from their SLA Café starting day one! For your convenience, we have put everything you need to know about the café dining experience all in one place.

- ✔ Menus
- ✔ Meal Pricing
- ✔ Nutritionals
- ✔ Online Payments



Download the Nutrislice® App on your mobile device or tablet!

We are excited to welcome our students back to school. We understand and want to address any concerns you may be experiencing. We take the responsibility of feeding your family very seriously and we have dedicated all of our resources to ensuring every precaution and safety measure will be taken when serving meals to your child.

Since school closed in March, SLA Management has been busy operating emergency feeding locations in multiple states and planning for how to safely reopen the new school year. This has allowed us to develop detailed procedures to ensure we are meeting and exceeding best practices established by health authorities.

We want to assure you that we are prepared to feed your family this year and for many years to come.

Prepared to Safely Serve Our Students

This institution is an equal opportunity provider.

Listed below are the steps we are taking to ensure increased safety within our foodservice program.

Training

All staff will receive additional sanitation training from our long-standing 3rd party vendor SFSPac, the nation's leading school nutrition cleaning and sanitation company, on how to properly sanitize surfaces to eliminate Covid-19 prior to schools reopening.

Staff Wellness

Employees will be screened for respiratory symptoms and have their temperature taken daily as they report to work. Employees who have a fever at or above 100.4 degrees Fahrenheit or who are experiencing coughing or shortness of breath will be sent home as a precaution. Employees not feeling well will be instructed to stay home.

Face Covering

All employees will be required to wear SLA provided face masks and/or face shields while on campus.

Gloves

Disposable gloves will be required at all times when on campus. Gloves will be changed every thirty minutes, or more frequently when necessary for proper food handling and sanitation.

Hand Washing

Proper hand washing techniques will be reviewed and all employees will be required to wash their hands at least every thirty minutes, and more frequently when necessary for proper food handling and sanitation.

Cleaning and Disinfection

In addition to ongoing daily procedures that ensure proper food handling and sanitation, staff will thoroughly sanitize all high touch surfaces after each group of students is served.

Social Distancing

Our teams will develop, implement and maintain social distance guidelines unique to each school's specifications and needs.

CONTACT US

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