SJCS continues to monitor the situation in our state on a daily basis, and to follow state and federal guidelines.

In March, we closed all of our community dining sites, and we switched from serving hot meals to delivering frozen and shelf-stable meals, which eliminated the side-by-side production and assembly process. Currently, we are exploring a transition from frozen meals to what’s been called “cook-chill” meals.

Cook-chill is a system of catering where food is prepared the night before delivery. It is then portioned into oven-ready containers and blast-chilled to preserve the goodness and flavor. Meals can then be reheated at the time of delivery. Unlike frozen meals, cook-chill meals should be eaten the same day, or they can be stored in a refrigerator to be eaten the next day.

At a few select sites during the pandemic, we limited delivery for a short period of time to just three days per week, while completing wellness checks by phone on the days we were not delivering. Now we have resumed our Monday- Friday delivery schedule, with recommended safeguards in place to protect the health of our clients, staff, and volunteers.

Currently we are working on a plan to begin serving Community Dining meals safely again.