

Covid -19: DINING POLICIES & PROCEDURES

SERVICE

1. Disposable take-out containers only
2. No inside seating (unless County/ State Health Authority authorized)
3. Plexiglas barriers between customer and server
4. Full range of served option available in all-you-care-to-eat containers
5. Delivery option available
6. Mobile ordering and Pick-up
7. Self-serve beverages replaced with bottled beverages
8. Vegan & Allergy-Aware stations open
9. Full nutritional information available
10. Friendly team willing to answer questions
11. Cooked from scratch menus
12. Contactless entry

SAFETY

EMPLOYEES

1. Mandatory COVID-19 training for all employees
2. Social distancing in kitchens
3. Personal Protective Equipment – facemasks & face shields
4. Contactless time clocks
5. Increased Anti-Biological cleaning

CUSTOMERS

1. Social distancing signage for customers
2. Masks required for customers
3. Social distancing floor markers
4. Separate entrance and exit
5. Sanitizer stations located conveniently
6. Limited customer capacity in some service locations

SHIFT

IF HEALTH DEPARTMENT GUIDELINES ARE RELAXED

1. Socially distant indoor seating returns with limited capacity
2. Some self serve options available
3. Chef tables, teaching kitchens and events
4. Face-to-face ordering
5. Relaxed entrance requirements
6. Expanded retail options
7. Longer opening hours
8. Increased building capacity
9. Return to reusable tableware (in The Commons)
10. Eco-friendly reusable take-out containers