

# COMMITTED TO KEEPING YOU HEALTHY AND SAFE

When you dine with us, your health and safety is of paramount importance.

We want you to know that we have a comprehensive plan in place to
effectively manage the spread of illnesses such as COVID-19.

Our team continues to monitor guidance provided by the Centers for Disease
Control and Prevention (CDC), World Health Organization (WHO) and other
health authorities.

We are taking many steps to ensure a safe food service environment and to reinforce our stringent health and hygiene standards.



## TEMPERATURE AND SYMPTOM CHECK

All associates must be fever free (no temperature >100.4\*F) and are screened for symptoms and travel.

Any team member that is screened and confirmed to have a temperature >100.4\*F or appears to have any symptoms is not permitted to work.

Return to work is not permitted until the proper requirements are met regarding duration of symptoms, testing and quarantine.



### HANDWASHING, GLOVE CHANGING AND CLEANING

All high touch surfaces are cleaned and sanitized every hour throughout service, at minimum.

All food and non-food contact surfaces are cleaned, sanitized and disinfected at the beginning and end of each shift (disinfectants and frequency of cleaning is in alignment with the CDC guidelines).



#### UNIFORM SAFETY AND SPECIFICATIONS

Front of House associates are required to wear face shields or safety glasses and a cloth mask.

Back of House associates are required to wear safety glasses and a cloth mask.

Gloves will be placed at each area of service.

Regular cleaning and sanitation of personal protective equipment.

#### How food is served will change for the immediate future. Service may involve:

- Socially distanced meal periods in the dining hall with different station set-ups and elimination of self-service
- Packaged classroom meal delivery
- Packaged meal pick-ups at designated locations
- Various methods of pre-ordering