

Campus Dining COVID-19 Adjustments to Service Delivery

- Retail foodservice in academic buildings will not reopen following spring break.
- All other retail and residential dining locations have been cleaned, sanitized and disinfected using protocols and practices informed by Sodexo's Healthcare Division.
- The Hot Spot and The Dub Dining will close in between the primary meal periods in order to allow for full cleaning, sanitization and disinfecting.
- Self-serve food stations will be converted to a served option or prepackaged in order to eliminate shared serving utensils.
- Self-serve beverage stations will be assigned to attendants for frequent sanitization.
- Cleaning attendants will be assigned areas of the resident dining seating areas for frequent cleaning and wiping down of chairs, tables and condiment containers during open hours.
- Seating areas have been roped off or tables and chairs have been physically removed from retail dining operations to eliminate the dine-in option for customers.
- A certain number of tables and chairs have been removed from residential dining operations to increase space between diners to at least 6 feet.
- Tables and chairs in residential dining will be limited to four diners maximum with signage instructing that tables shall not be moved.
- Dining Services cleaning staff are converting from sanitizer-based cleaning solutions to disinfectant-based solutions that are CDC approved to be effective against this corona virus.
- The 1899 Bar & Grill closed the dining room on March 17, and transitioned to a pick-up or robot delivery only model.
- Starship delivery robots are sanitized and disinfected overnight and also via individual robot wipe down prior to food being loaded into the chassis.
- Before entry to all dining areas, customers are asked (and reminded by large signs outside the entrance) to wash their hands.
- At the entrance, payment stations have been re-oriented so that students and staff can "swipe" (or wave) their own ID card over the proximity reader to make payment.
- Cashiers are instructed to handle cash with gloves and then wash hands and change gloves immediately afterward.