

Dining Services

Level	Response	Protocols & Procedures
0	Routine	<ol style="list-style-type: none"> 1. Handwashing education 2. Recommend hand sanitizer use 3. Covid-19 Safety Training for all Dining Services Staff
A	Limited	<p>In addition to level 0:</p> <ol style="list-style-type: none"> 1. Rearrange dining room seating: Phelps from 175 down to 100, Greene from 120 to 74 seats. Eliminating 125 Seats and removal of several tables for spacing. 8-foot tables go to seating 6 each two on each side and one on each end. Rounds go to seating 4. Expand into Yates Dining Room if needed. Students are not allowed to move tables or chairs, may require help from Student Life and Athletics to encourage social distancing. All tables will be 6 feet apart. 2. Thoroughly clean and sanitize entire facility before opening and during service. 3. Change out Water Fountain in Dining Hall to Hand Sink Station, Add Additional Hand sink Station in Greene Dining Room at Culinary Expo Station. 4. Assign COVID-19 primary contact over Dining Services to improve communication. 5. Encourage and re-market Green and Go program to encourage take out. 6. Multiple hand sanitizer stations throughout dining hall and other dining services facilities. 7. Re-arrange seating in the Cage/Grill to promote social distancing 8. All dining services staff will wash hands regularly for at least 20 seconds and wear gloves. 9. All dining services staff to be screened for symptoms at the lower level entrance before each shift. Those screenings will be documented and retained in a secure location. 10. All dining services staff to wear a mask at all times.
B	Moderate	<p>In addition to Level 0 and A:</p> <ol style="list-style-type: none"> 1. Silverware to be distributed by service staff at each station. 2. Encourage faculty and staff to use points vs. credit care or cash 3. Eliminate Self-Serve stations including Salad Bar, Cereal, Bread Station, Deli, Close Culinary expo and create served station, Soup, Deli, Panini, Breads, Bagels 4. Touchless Beverage machines where possible 5. Require hand sanitation at entrance to dining hall 6. Wrap all whole fruits and desserts 7. All tables, chairs, counters, high touch point surfaces to be disinfected with power disinfecting sprayers and wiped down after each meal period. 8. Change out napkin dispensers to tower dispensers and have at each station 9. Eliminate salt and peppers from tables.
C	Avoid Contamination	<p>In addition to Level 0, A and B:</p> <ol style="list-style-type: none"> 1. Close all dining facilities to anyone without a WJC ID card. 2. Delivered meals to isolated/quarantined students coordinated with Student Life.* 3. All people entering the Dining Hall must have a mask on.
D	Containment	<ol style="list-style-type: none"> 1. Coffee houses and Cage are closed 2. All meals are served out of the dining hall for carry out only

*If on-campus housing residents have been relocated to temporary alternative housing, work with local public health officials to determine strategies for providing meals to residents with COVID-19 or who are in quarantine. Pre-set menu of available options individually packaged available online and ready for pick-up and delivery.