## Re-Opening Plan for your cafeteria.



## How the Business Has Changed

## What's different?

- Heightened Safety and quality assurance concerns
- Physical distancing strategies
- Wanting to avoid heavily populated serving and seating areas
- Wanting to avoid self-serve food
- Avoiding shared condiments (ketchup, hot sauce, milk for coffee)
- Students looking for more packaged and prepared foods
Potential additional lunch periods, shorter lunch periods, additional service points, boxed meals, bagged lunches


## And here's how we respond!

- Visible and timed cleaning \& sanitizing
- Solutions for high touch areas, cash stations, and physical distancing placement
- Message our safety protocols to inspire trust
- Maintain the $2 m-6$ feet physical distancing Served stations, (not self-serve)
- Individual packaged condiments
- Offer fresh food selection, ethnic foods, better for you value meals
- Increased selection of Grab n go
- Enforce online ordering/payment
$38 \%$ of guests are highly concerned about touching things others touched


## Assuciate Safety Standards

$\checkmark$ Daily Assaciate Health Assessment - Including Thermal Temperatures
Masks worn by assaciates
Glove Policy, When to use, Change Ample access to hand washing facilities 8 hand sanitizer for both assaciates and guests
$\checkmark$ Wash hands on timed schedule following proper procedures
$\checkmark$ Detailed guest / visitor policy
$\checkmark$ Staggered breaks and meal times

Be READY for \#coronavirus
WHO is giving advice on how
to protect ourselves \& others:

Be SAFE from coronavirus infection
Be SMART \& inform yourself about it
Be KIND \& support one another

Learn more about \#COVID19
your loved ones: wwwiD19 \& share with
(8) muriowions Whatho.intrcovidi-19



THANK YOU FOR
PRACTICING PHYSICAL DISTANCING.
Please keep at least six feet of distance between yourself and others.
Thank you for
your cooperation.

 OUR TEAMS ARE ${ }^{\text {woy food and beverages are }}$ FOCUSED ON seved. folowing government PROACTIVELY guidance, we have aso temporait PROACTIVELY dosed the coteferio seating crea
SUPPORTING YOUR HEALTH os we impleciate yout thesese changes AND WELLBEING. focused on keeping vs it il healthy.

## Custamer Physibal Distancing Signage to Euide the Students.

Communication to Consumers Pre-Opening
$\checkmark$ Physical Distancing
$\checkmark$ Changes to Services
$\checkmark$ Customer Protocols
$\checkmark$ Associate Guidelines

## Changes to your cafeteria:

## Some possible changes include:

- Minimum menu offered with just popular items to start. Build on this menu as we progress.
- All food to be packaged for Grab \& Go or served by Chartwells staff. This includes utensils and cups as needed.
- Set up of designated pre-order pickup locations. Make sure Caf Zone is promoted as much as possible
- Installation of plexiglass by cash registers and serving stations
- Ensure communication and signage is clear



## Imereased take-away options to support subial distancing



Methods of Payment for students


## Cer? PRe.ca

Convenient and easy, order
and pay quickly in a few clicks!

chartwells :
eat. learn. live.

Be Well,
Stay Seffe and Thank You

