

McDANIEL CULINARY SERVICES PLAN

FALL 2020

All plans are subject to change in light of changes in health and safety guidelines or college policy.



McDANIEL
COLLEGE

Englar Dining Hall

SAFETY AND SANITATION MEASURES

- Prior to opening of Englar Dining Hall each day, the venue including tables and chairs will be cleaned and sanitized using a peroxide based cleaner in accord with all Center for Disease Control (CDC) and Carroll County Health Department (CCHD) guidelines.
- During all meal periods, extra team members will be cleaning and sanitizing high traffic, high touch areas.
- Englar Dining Hall will close between meals to allow proper cleaning and sanitizing of tables and chairs
- Sneeze guards have been adjusted to protect team members and students/staff/faculty while receiving food.
- All china serving dishes will be cleaned in the High Temp chemical dish machine. Only plasticware will be available for use.
- Self-serve stations will contain only pre-packaged food items.

SOCIAL DISTANCING MEASURES

- The seating capacity of Englar Dining Hall will comply with the Maryland Executive order regarding food establishments. Currently, 50% capacity is permitted in the Dining Hall which is approximately 220. The typical capacity is 600.
- The current table layout has been redesigned to maximize the number of students who can dine at one time. Arrows and socially distanced floor markers have been placed to direct the flow of traffic in the area.
- The Forum will be used as an overflow dining area as well as the two large tents that have been erected on the campus outside the Student Center and the Gill Center. Students will be asked when entering Englar Dining Hall if they are eating in an alternate location. If so, a take-out container will be provided to them.
- The entrance desk is now enclosed with plexiglass for safety and a contactless card scanner has been installed. The scanner also functions as a credit card machine. No cash will be accepted at Englar Dining Hall.
- Students will reserve a seat in Englar Dining Hall ahead of time using a mobile ordering app. Menus for all campus dining venues will be accessible from the app.

MEAL OPTIONS

- Breakfast will consist of eggs, pancakes/waffles, vegetarian options, toast, cereal, and omelet service. Yogurt, fruit, cottage cheese and pastries will be self-serve but prepackaged.
- Lunch and Dinner will consist of composed salads, hot entrees, pizza, allergen free entrée station, pre-wrapped grill items like burgers, green salads to order, soup and desserts.

Hilltop Pub (Freshen's)

- Mobile ordering, limited seating and take-out operation.
- Open for breakfast, lunch, dinner and late-night.
- Freshen's concept includes fresh Flatbreads, Salads, Wraps, Rice Bowls and Grilled Cheese Sandwiches.
- Self-serve Kiosks to allow diners to order menu items with limited contact with team members.

Caseys' Corner

- Mobile ordering ONLY operated through a take-out window next to the front door in the Hoover Library foyer.
- Grab and Go Meal options will be expanded to include more quick yet fresh products.
- Meal exchanges and McDaniel Bucks accepted.

Hours of Operation

ENGLAR DINING HALL

Monday-Friday Breakfast: 7:00am-9:30am

Dining Hall closed: 9:30am-11:00am for cleaning

Monday-Friday Lunch: 11:00am-2:30pm

Dining Hall closed: 2:30pm-4:30pm for cleaning

Monday-Friday Dinner: 4:30pm-8:00pm

Saturday-Sunday Brunch: 10:30am-1:30pm

Dining Hall closed: 1:30pm-4:00pm

Saturday-Sunday Dinner: 4:00pm-7:00pm

HILLTOP PUB (FRESHEN'S)

Monday-Friday: 9:30am-12:00am, serving Grab and Go Breakfast 9:30-11:00am.

Saturday-Sunday: 6:00pm-12:00am

CASEYS' CORNER

Monday-Friday: 7:30am-11pm

Saturday-Sunday: 6:00pm-11pm

KLITZBERG PAVILION

Monday-Friday: 11:00am-6:00pm

GREEN & GO

24 hours, 7 days a week

Meal Plans/Transaction Options

Meal plans have been adjusted to reflect the extensive Grab and Go options throughout campus. For the fall semester, McDaniel Buck amounts have been doubled for each student and the number of meal exchanges has increased.

Cash will no longer be accepted at any location. Credit cards are allowed by using contactless transactions.

ENGLAR DINING HALL: Meal Swipes, Guest Passes, Credit Card, Mobile Ordering

CASEYS' CORNER: Meal Exchanges, McDaniel Bucks, Credit Cards, Mobile Ordering

HILLTOP PUB (FRESHEN'S): Meal Exchanges, McDaniel Bucks, Credit Cards, Mobile Ordering

KLITZBERG PAVILION: Meal Exchanges, McDaniel Bucks, Credit Card, Mobile Ordering

Welcome BACK!



Safely Reopening Foodservice
Operations During COVID-19

firstLINE
Safety System by AVI



- To ensure the safety of the food we prepare and serve to our valued customers and guests, we must begin with a foundation of sanitation.
- Food contact surfaces that are not properly cleaned **and** sanitized are potential danger zones that invite foodborne illness-causing pathogens.
- Frequently touched non-food contact surfaces that are not properly disinfected on a regular basis may increase the risk of transmission of COVID-19.

One of the first steps in reopening your operation, is thoroughly cleaning, disinfecting and sanitizing.



Ensure Environmental Hygiene

DISINFECTING NON-FOOD CONTACT SURFACES



1. CLEAN

Clean visibly soiled areas by removing things such as food or dirt. For non-food contact surfaces with no visible soil, no pre-cleaning is required.



2. DISINFECT

Use the Ecolab Peroxide Multi Surface Cleaner and Disinfectant. Always use according to the directions for use on the product label.



3. WAIT

Allow the surface to remain wet for the time indicated in the directions for use on the product label.



4. DRY

Wipe the surface with a clean cloth or allow to air dry.

Ensure Environmental Hygiene

DISINFECTING FOOD CONTACT SURFACES*



1. CLEAN
Clean visibly soiled areas by removing things such as food or dirt.

2. DISINFECT
Use the Ecolab Peroxide Multi Surface Cleaner and Disinfectant. Always use according to the directions for use on the product label.

3. WAIT
Allow the surface to remain wet for the time indicated in the directions for use on the product label.

4. RINSE
Rinse the surface with potable water.

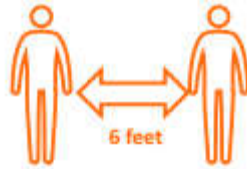
2. SANITIZE
Sanitize food contact surfaces using your approved food contact sanitizer according to the label directions.

**Not applicable to items included in standard warewashing procedures*



The most critical element of our reopening plan is the addition of new training, protocols and procedures to protect our team members and those we serve.

firstLINE SAFETY TRAINING



Help Stop the
Spread of
COVID-19



Required and
Proper Use
of Face Coverings



Team Member
Health Screening
Guidelines



Importance of
Frequent
Handwashing

STOP THE SPREAD OF COVID-19 (coronavirus)

SYMPTOMS* CAN INCLUDE:

Seek medical advice if you develop symptoms or have been in close contact with a person known to have COVID-19.

* Symptoms may appear 2-14 days after exposure.



FEVER



COUGH



SHORTNESS OF BREATH
OR
DIFFICULTY BREATHING

Other symptoms can include: Chills | Muscle pain | Sore throat | New loss of taste or smell



Stay home and contact your manager if you have experienced any of the following conditions in the past 14 days:

- Any COVID-19 symptoms
- Close contact with or cared for someone diagnosed with COVID-19
- Travel outside of the USA or in an area with known widespread community transmission

COUGHING AND SNEEZING ETIQUETTE



Cover your mouth and nose with a tissue.



If there is no tissue, cough or sneeze into the bend of elbow - not your hand.



Dispose of your tissue properly.

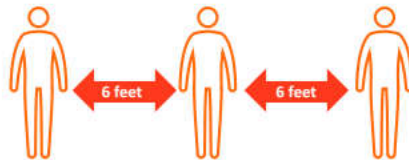


If you sneeze or cough into hand, wash your hands as soon as possible.

SOCIAL DISTANCING

Social distancing is staying away from crowds or gatherings of 10 or more people and maintaining six feet of distance between each other with the intent of minimizing transmission of infectious disease outbreaks.

Team members must maintain six feet of distance between all others to help mitigate the spread of COVID-19.



FACE COVERINGS

All AVI team members are required to wear face coverings at all times during the course of the entire work day. Ensure both your mouth and nose are concealed. Wash cloth coverings routinely and exercise care to not touch eyes, nose and mouth when removing face coverings. Wash hands immediately after removing.



The health and safety of our team members, guests and community is our number one priority.



Information provided by Centers for Disease Control and Prevention (CDC), Rev. 05/11/2020

- This training must be reviewed with all team members before they are authorized to return to work.
- As always, a training verification must be signed by each team member acknowledging they received the training and understand the subject matter.
- Please be sure to post the provided update to the Stop The Spread of COVID-19 training in locations where it is readily visible to all team members as a continuous reminder.

REQUIRED & PROPER USE OF FACE COVERINGS

Effective immediately and until further notice, all AVI team members are required to wear a face covering at all times during the course of the entire work day.

- AVI will be providing each team member two reusable, washable and durable face coverings.
- A team member is certainly permitted to wear their own face covering should they choose to do so.
 - Face coverings provided by team members:
 - *Should* be cloth/fabric and cover the team member's nose, mouth and chin
 - *Are NOT* to display any recognizable logos, graphics, images or writing
 - *May* be of any color or any abstract pattern or design
 - *May* be disposable or reusable



CDC Guidelines - Cloth face coverings should:

- Fit snugly but comfortably against the side of the face
- Be secured with ties or ear loops
- Include multiple layers of fabric
- Allow for breathing without restriction
- Be routinely washed depending on the frequency of use

Individuals should be careful not to touch their eyes, nose, and mouth when removing their cloth face covering and wash hands immediately after removing



My Mask Protects You,

Your Mask Protects Me.

TEAM MEMBER HEALTH SCREENING GUIDELINES

All team members are required to complete daily symptom self-assessments prior to reporting for work. The self-assessment is to include taking your temperature with a thermometer and monitoring for fever as well as the other known symptoms of COVID-19 as listed by the Centers for Disease Control and Prevention (CDC).

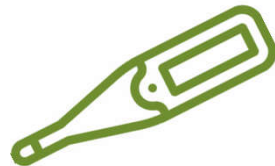


Team Member
Health Screening
Guidelines

These symptoms are:

- Cough
- Fever ($\geq 100.4^{\circ}\text{F}$)
- Sore throat
- Chills
- Shortness of breath or difficulty breathing
- Muscle pain
- New loss of taste or smell

Should the team member develop a fever or the symptoms listed above, he/she must stay home and immediately contact his/her manager. **By reporting for work, our team members are certifying that this daily self-assessment has been completed and they do not have any symptoms of COVID-19.**



Team members are also to continue adhering to the client organizations' protocols and procedures.

THE IMPORTANCE OF FREQUENT HANDWASHING

WHO?



WHERE?



HOW?



WHEN?

- Entering food prep area
- Before working with exposed food
- Before working with clean equipment & utensils
- Before working with unwrapped single-service and single-use articles
- Before changing tasks
- Between glove changes
- After working with raw food
- After touching hair, face or body
- After using the restroom
- After coughing, sneezing or handling a tissue
- After eating, drinking or using tobacco
- After handling dirty equipment or utensils
- After taking out the garbage
- After cleaning or handling any chemical
- After ANY activity that may contaminate hands





C

CHECKLIST

for
Managers

FOODSERVICE REOPENING: SAFETY & SANITATION CHECKLIST

To assist with your preparations to safely
and successfully resume operations.

CLICK BELOW



firstLINE
Safety System by AVI



K

KEEP UP

with updates to
Guidelines
Standards
Policies

Our COVID-19 Response Team continues to remain active and vigilant in ensuring we provide the most accurate and up-to-date guidelines, standards and policies to our team members.



GUIDELINES

As new government guidelines are released, the COVID-19 Response Team will quickly evaluate and revise our standards of operations accordingly.

STANDARDS AND POLICIES

The COVID-19 situation is constantly evolving and we will continue to keep you abreast of new standards and policies.

As always, please do not hesitate to contact the Safety Department with any questions or concerns at safetydept@avifoodsystems.com.