McDANIEL CULINARY SERVICES PLAN

FALL 2020

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

**B**EGIN
preparing
People
Places
Products

**A**CT
with
Training
Protocols
Procedures

**C**OMMUNICATE
with
Team Members
Clients
Guests

**K**EEP UP
with updates to
Guidelines
Standards
Policies

Safely Reopening Foodservice Operations During COVID-19

firstLINE
Safety System by AVI
One of the first steps in reopening your operation, is thoroughly cleaning, disinfecting and sanitizing.

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.
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.
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.
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.
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).

These symptoms are:
- Cough
- Fever (≥ 100.4°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?
Everyone!

WHERE?
Handwashing Station
- Sink with hot & cold water to achieve >150°F
- Soap dispenser
- Single-use paper towel dispenser
- Waste receptacle
- Must be stocked at all times!

HOW?
Watch this video for step-by-step instructions...

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
FOODSERVICE REOPENING: SAFETY & SANITATION CHECKLIST

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

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