



Every on-site manager is required to be ServSafe certified and has to be recertified every 3 years. Developed by the National Restaurant Association, ServSafe is the dining service's "gold standard" for safety and sanitation training and is recognized by the health departments in all 50 states.



Hours of Operation:

Monday - Friday
7:30am-10am
11am-2pm
4:30pm-6:30pm

Saturday/Sunday
11am-3pm

MVCC DINING PROGRAM:

The COVID-19 pandemic has changed how we all go about our business and the MVCC Campus Dining Team has developed a site specific plan that will be in place for the academic year. Our goal is to continue to provide you the highest level of food quality and service while keeping everyone safe. Please take a moment to read through the enhancements to your program.

MVCC DINING EMPLOYEES PRECAUTIONS

- Employees will receive guidelines for stay at home and returning to work policies consistent with CDC guidelines.
- Touchless temperatures will be taken at the start of each shift and a log will be posted and monitored by our on-site manager.
- Following CDC guidelines, employees with a fever higher than 100.1 will be sent home.

PERSONAL PROTECTIVE EQUIPMENT (PPE)

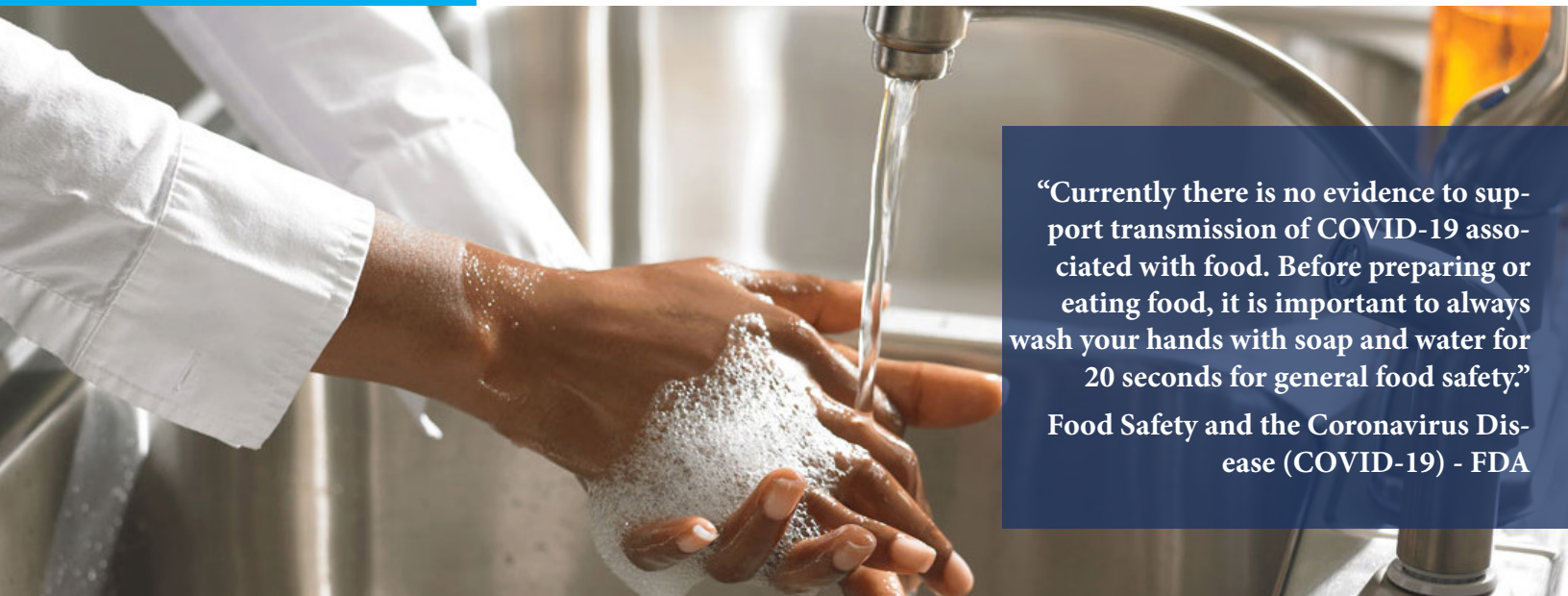
All employees will be issued and required to wear PPE, including:

- Face Masks
- Disposable Gloves

SANITATION

Enhanced sanitation protocols and recommended cleaning supplies are outlined in greater detail in our Pandemic Plan and include:

- Hand sanitizer available to employees and customers
- Work with you to ensure proper cleaning and sanitation of café and common areas prior and after each service.



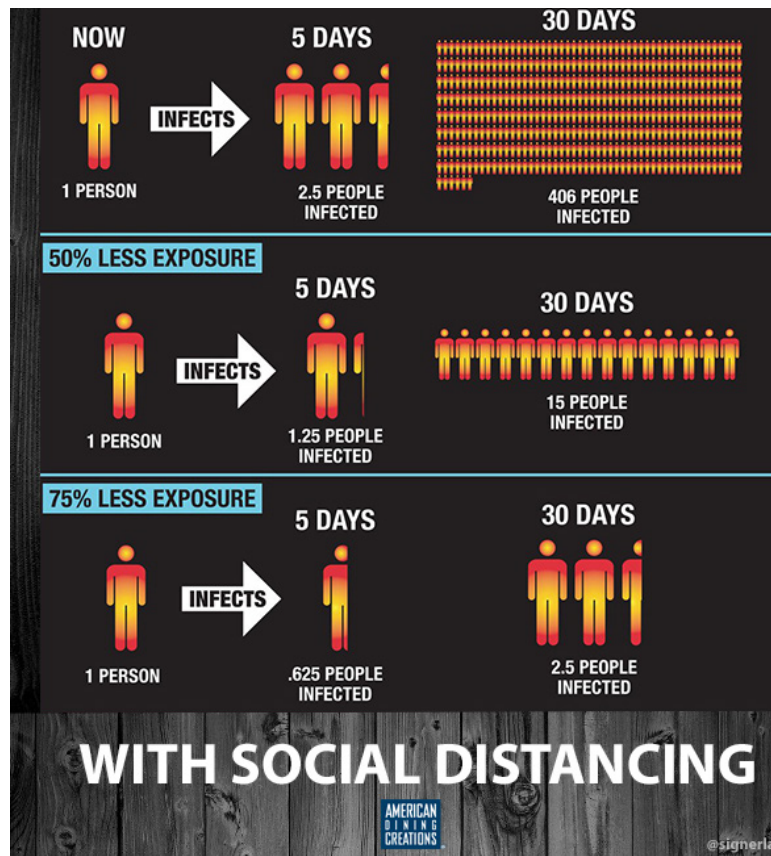
“Currently there is no evidence to support transmission of COVID-19 associated with food. Before preparing or eating food, it is important to always wash your hands with soap and water for 20 seconds for general food safety.”

Food Safety and the Coronavirus Disease (COVID-19) - FDA

SOCIAL DISTANCING RECOMMENDATIONS

Following CDC recommendations we will implement an effective and comprehensive social distancing strategy. Our plan will include:

- Posted signs in the dining area and around seating areas to encourage social distancing
- Place floor signs in the dining areas to mark appropriate social distancing
- We will work with you to redesign seating areas to ensure at least six feet of separation between tables
- Assist school with adjusting tables to maximum approved levels according to NYS/CDC restaurant guidelines or school policy



PRACTICE SOCIAL DISTANCING



Why practice social distancing?

The CDC recommends to stay 6 feet from other people. COVID-19 spreads mainly among people who are in close contact (within about 6 feet) for a prolonged period. Spread happens when an infected person coughs, sneezes, or talks, and droplets from their mouth or nose are launched into the air and land in the mouths or noses of people nearby. The droplets can also be inhaled into the lungs.

Social Distancing, Quarantine, and Isolation CDC Website: www.cdc.gov.

DINING CHANGES AND REGULATIONS:

As part of our plan for reopening we have several recommendations and guidelines for our dining services. Our dining service enhancements include:

- *ALL Retail and Residential locations consolidated to Main Cafe*
- *ALL food will be served in sealed disposable containers*
- *A Meal Plan "swipe" consists of: 1 Entree, 1 Side, and 1 Fountain Beverage or Bottled Water (SEE CAFE MANAGER FOR GUIDANCE, IF NEEDED)*
- *Weekend Meals:* Brunch and prepared meal options available "To-Go"
- *FACE COVERINGS MUST BE WORN AT ALL TIMES WHILE IN MAIN CAFE (may be removed to eat/drink only while seated)*
- *Chairs and tables in the seating areas may not be moved*
- *Disposable trays:* Available at all stations to help transport your selections
- *Customer Flow:* Dedicated entrance/exit to the cafe with directional signage indicating customer flow
- *Sanitation:* Hand sanitizer stations will be available in the dining areas and at cashier counters
- *Fountain Beverages:* All fountain machines and coffee options are "touch-free" or available in single serve containers (milk, juices, etc). **NO "SAMPLING" OR PERSONAL BEVERAGE CONTAINERS ALLOWED AND WILL BE STRICTLY ENFORCED**
- *Condiments:* Eliminated bulk-dispensed condiments. Replaced with portion-control/single-serve packages available from the stations or from the cashier
- *Salad Bar, Soup & Coffee:* All converted to served or available as pre-made Grab & Go options

- *Grill, Deli, Pizza and Entree:*
 - Limited made-to-order options will be available
 - All food will be served to guests in sealed disposable containers
- *Grab & Go:* these options will be enhanced to offer a wider array and greater variety of fresh food selections
- *Full Meal Solutions:* offer quick-serve, full meal solutions and combos at all stations



Questions or Requests for Additional Information

Any questions or requests for complete training, safety, and sanitation documents related to COVID-19 or our entire safety and sanitation program can be directed to our Cafe Manager, Gary Gaglianese, who's responsibility is to certify that Covid-19 standards are in place, and ensure employee/customer safety.

Gary Gaglianese
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