

A Fresh Look at Food Service

Fall 2020 and Beyond

Safety Engineering Solutions

Development of a Virus Safety Plan that is tailored to your specific house's needs and meets local regulatory agency requirements:

- Advance planning and purchase of necessary supplies – masks, gloves, sanitizer, wipes, etc., Disposable table service if necessary, etc.
- Physical separation between members and food service employees
- Creative social distancing options
- Sanitizer stations for members and food service employees
- More handwashing stations (if logistically or financially possible)
- A response plan for the possibility of rolling closures and re-opening
- Schedule and access points for safe vendor deliveries to the house
- Industrial cleaning services provided by College Fresh (contingent upon COVID-19 testing)



Education and Training for Members

- Videos and instructional posters outlining safety precautions and local public health department requirements (see attached examples, pages 3-5) which will be updated frequently to accurately reflect current guidance and requirements from sources such as the CDC, state and local government, Serv Safe and local universities)
- College Fresh President and/or Client Services Director lead Zoom presentations
- Creative “engineering” for social distancing solutions for your house and dining rooms (dividers between tables, one way entrance in and out of dining room, etc.)
- Assistance with the development of health/safety protocols for house members and your employees
- Development of an Exposure Control Plan that protects both members and employees

Education and Training for Our Staff

- New, heightened standards for cleaning and sanitation in response to COVID-19, with daily and hourly sanitation requirements that will be audited by regional and campus managers in conjunction with our Corporate Safety and Sanitation Manager
- Daily health self-assessments and temperature checks, if necessary/required
- Video and instructional posters (see attached examples, pages 5-7) regarding safety precautions and local public health department requirements



Flexibility in Meal Plans and Menu Planning

We will work with you to consider and implement necessary changes to meal service including:



- Individually wrapped meals snacks beverages, portions, desserts, fruits, etc.
- Modification or elimination of traditional service such as buffets and salad bars, if necessary
- Alternative meal service options, such as, delivery, pick-up, and chef share to live-in and live-out members
- Other creative ideas for making sure our residents love their meals and feel safe eating them
- Supply chain solutions for food and non-food items

Flexibility in the Contracting Process

Contract flexibility has always been our business model and will continue to be moving forward.

- We will build in additional flexibility for changing numbers and levels of services as we move toward fall. We do not expect you to commit to fixed terms during this time, as adjustments may need to be made given the everchanging conditions of the COVID-19 pandemic.
- We will also provide an option above and beyond our normal 30-day out-clause that allows you to suspend or cancel service with a maximum of two-weeks' notice for COVID-19 related closures.

Regular Updates

- We will remain in regular communication with you on all the topics listed in this document, as well as, keeping you informed on rapidly changing information, policies and guidelines in your region.

Questions? Please contact:

Jack Dawson—President

C: 217.369.5743 | jack@collegefresh.net

collegefresh.net

Thank You!



At your **service.**

COVID-19

How You Can Help

- Please **wash your hands** or use hand sanitizer before entering the dining room and before eating.
- Allow staff members to serve all food and beverages, as this reduces the number of times service items are touched.
- Practice social distancing.
- Cover your cough or sneeze with a tissue or your elbow.
- Keep your hands away from your eyes, nose, and mouth.
- If you are sick and experiencing symptoms, such as fever, cough and/or shortness of breath, please stay away from the dining area and speak to your personal health care provider. We will work with house leadership to determine the best way to get your meals to you in a safe and sanitary manner.
- Provide us with valuable feedback on the adjustments made to your dining experience.
- Follow your university and local health department's safety guidelines.
- Practice patience and kindness. We are all in this together!

COVID-19 Awareness



How it Spreads/Symptoms

COVID-19 Coronavirus Spreads:

- Via respiratory droplets produced when an infected person sneezes or coughs
- Between people who are in close contact (within about 6 feet)

Symptoms including fever, cough, and/or shortness of breath, may appear in as few as 2 days to as long as 14 days after exposure.

For people who are ill with COVID-19, please follow CDC guidance on how to reduce your risk of spreading your illness to others:

- Stay home except to get medical care.
- Separate yourself from other people in your home.
- Call ahead before visiting your doctor.
- Wear a facemask if you are sick.
- Cover your coughs and sneezes.
- Wash your hands often.
- Avoid sharing personal household items.
- Clean and sanitize all “high-touch” surfaces everyday.
- Monitor your symptoms.

Prevention

- Wash hands with soap and water for at least 20 seconds or use an alcohol based hand sanitizer that contains 60-95% alcohol when water and soap are not available.
- Avoid touching your eyes, nose, and mouth .
- Stay home if you are sick.
- Clean and disinfect objects and surfaces that have been touched.
- Cover nose and mouth when coughing and sneezing with a tissue, then immediately dispose of the tissue and wash hands for 20 seconds.

WASH UP!

1. Wash hands under hot, running water.
2. Apply soap and lather well for 20 seconds. Time it!
3. Rinse.
4. Turn off the water with your arm or paper towel.

In addition to proper handwashing, the use of alcohol-based hand sanitizer (free of scents, moisturizers, aloe, etc.) is encouraged.

PRACTICE GOOD HYGIENE!



At your **service.**


COVID-19

How We Can Help

Your College Fresh Team:

- will continue to adhere to our strict cleaning and sanitation practices.
- is diligent about washing their hands and changing their gloves often.
- will wear face protection inside your house.
- will be on hand to serve you food and beverage items, as this reduces the number of times items are touched.
- will ensure your food service needs are met.
- will monitor employees' temperatures.
- will stay home if they are sick.
- will maintain social distancing.
- will practice patience and kindness. We are all in this together!

GLOVE UP!

- 
- Wear food service gloves and use sanitized utensils or deli tissue when handling ready-to-eat foods.
 - Always wash your hands before putting on gloves.
 - Change your gloves any time you would need to wash your hands.
 - After touching your body
 - After using the toilet
 - After eating or drinking
 - After handling dirty equipment or utensils
 - After handling raw food
 - After any other activities that contaminate your gloves
 - Remove your gloves before washing hands.