



**BALL STATE
UNIVERSITY**

W E F L Y

Ball State University Dining Framework 2021 Fall Term

1. Continue to promote individual and shared responsibility for physical distancing in all University Dining locations.
2. All meals will continue to be available as to-go options in take-out containers along with individually wrapped utensils.
3. University Dining will continue to clean and disinfect frequently touched surfaces (for example, door handles, workstations, and cash registers) every 30 minutes.
4. Hand sanitizer will be readily available to patrons and employees in all units.
5. Entrances and exits easily marked to facilitate physical distancing.
6. Ensure that the ventilation systems operate properly and increase circulation of outdoor air as much as possible.
7. Frequent handwashing enforced for employees.
8. Continued use of touchless payment options as much as possible.
9. Continue to have in place physical barriers, such as sneeze guards and partitions, at cash registers or other food pickup areas.
10. Ensure employees are regularly monitoring their health.
11. Align with guidance from the National Association of College & University Food Services Organization, government agencies, state and local health officials, and the Centers for Disease Control and Prevention (CDC).