1. Space in-person dining areas to allow for physical distancing in all University Dining Services locations and prioritize outdoor dining areas, where feasible.

2. Limit number of indoor diners in accordance with state and local capacity guidelines.

3. Promote individual and shared responsibility for physical distancing in all University Dining Services locations.

4. All meals will be available as to-go options in take-out containers along with individually wrapped utensils.

5. Restrict self-service of food and/or beverages (buffets, salad bars, condiment stations, etc.).

6. Temporarily suspend the use of reusable mugs/tumblers for beverages.

7. Clean and disinfect frequently touched surfaces (for example, door handles, workstations, and cash registers) every 30 minutes.

8. Hand sanitizer will be readily available to patrons and employees in all units.

9. Floor decals designating where to order, wait, and pick up food and beverages will help accommodate physical distancing.

10. Entrances and exits easily marked to facilitate physical distancing.

11. Ensure that the ventilation systems operate properly and increase circulation of outdoor air as much as possible.

12. Extend food service hours throughout the day to reduce crowding as much as possible.

13. Eliminate reusable kitchen items (china plates, flatware, cups, etc.) and replace with single use options.

14. All University Dining Services employees working in campus Dining locations are required to wear face masks.

15. Enforce frequent handwashing, physical distancing, and the use of face coverings for employees.
16. Use touchless payment options as much as possible.

17. Place physical barriers, such as sneeze guards and partitions, at cash registers or other food pickup areas where maintaining a physical distance of 6 feet is difficult.

18. Employees are required to complete a health assessment self-certification prior to returning to work on campus.

19. Post signage on how to stop the spread of COVID-19 and promote everyday protection measures.

20. 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).