



# Safety Practices

CBU Dining is committed to the safety and well-being of students, faculty, and staff, as you prepare to come to campus this fall. We have implemented additional safety processes and protocols



## Social Distancing

- Signage and graphics encouraging spacing
- Establish 'traffic lanes' to facilitate safe movement
- Use stanchions and floor markings for line spacing



## Dining Area Adjustments

- Signage and graphics encouraging spacing
- Table and chair configuration adjustments to accommodate spacing requirements



## Service Area Adjustments

- Service ware provided directly by Team Member
- Removing potential contamination points including self-serve buffets, bulk condiments, etc.
- Plexi-glass barriers at all registers



## Hand Hygiene

- Signage and graphics encouraging hand washing
- Increased availability of hand sanitizer stations
- Team Members wash hands and change gloves every 20 minutes at a minimum



## Team Member Health

- Daily health verification by all Team Members
- Daily temperature check for all Team Members



## Cleaning and Sanitation

- Extra and frequent cleaning of all high touch surface areas including door handles, condiment stations, faucets, etc.



## Respiratory Hygiene

- All Team Members wear face coverings during operating hours