

FALL 2020

DINING UPDATES

OPERATIONAL PROTOCOLS

NEW

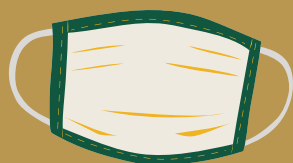
- All self-serve stations around campus will now be operated by an attendant or packaged
- Pre-plated meals and packaged options for food safety and faster service
- New take-out line at Center Court at Sadler Center and Commons Dining Hall (The Caf)
- Simple Servings, Gluten Free, Vegetarian and Vegan carryout and prepackaged options will be available
- Wrapped silverware will be distributed to patrons at designated locations in the dining hall



ENHANCED CLEANING PROCEDURES

- High touch surfaces such as counters, screens, and beverage machines will be cleaned and sanitized continually throughout the day
- Additional cross-contact training for all employees to prevent the spread of germs
- Dining halls will be closed between lunch and dinner for restocking, reorganizing and sanitizing

EMPLOYEE PROTOCOLS



- Masks and gloves will be worn by all employees
- Daily employee health monitoring
- Plexiglass installed at all cashier and greeter stations
- Enhanced hand-washing procedures for all employees

SOCIAL DISTANCING

- Tables at dining locations have been removed or spaced apart for social distancing
- Floor signage installed at all dining locations to help spread patrons 6 feet apart
- One way flow of traffic in dining halls

6 ft

TECHNOLOGY

- Daily menus and nutritionals can be found on our website and on the Bite app
- Currently exploring new technological solutions to enhance the student dining experience
- Enjoy contactless transactions by simply tapping your W&M ID card on our new register scanners



HAND SANITIZATION

- Continual review of CDC and VDH procedures to provide updates in guidelines
- Additional hand sanitization stations at all on-campus restaurants
- Signage in public restrooms encouraging handwashing