

# University of Valley Forge Dining Reopening Plan



**Personal Protective Equipment (PPE)**  
Employees will wear masks and gloves.



**Hand Washing**  
Staff will continue to wash hands frequently.



**Team Member Health**  
Employees are required to follow strict health monitoring and reporting procedures.



**Food Safety**  
Self-service options will be eliminated.



**Sanitizing and Disinfecting**  
High-touch surfaces will be cleaned frequently with professional-grade products.



**Social Distancing Measures**  
When dining rooms are open, they will have limited seating capacity, updated configurations, and floor markers to encourage social distancing.



**Service during Quarantine**  
Safe meal delivery options to isolated locations for students experiencing symptoms or diagnosed with COVID-19.



**Technology**  
Touchless entryways, online ordering, cashless payments, and delivery options will limit contact between dining staff and students.



**Carryout and Prepackaged Options**  
Expanded options for carryout orders, including delivery where feasible.

## Encouraging Students to Connect—Safely—with the Campus Community

As guests enter the dining room, they will experience:

- Touchless entry options, along with enhanced sanitation procedures in the entryway, including hand sanitizing stations
- A welcome center displaying instructions for the floor traffic pattern and a menu format at each station
- A friendly greeting by staff, standing behind a plexiglass barrier and equipped with appropriate PPE, at the checker stand
  - Augmented signage – at eye level – that includes floor decals to reinforce traffic patterns and social distancing
- All dining contact surfaces will be sanitized on a schedule. Tables will be sanitized between each seating. Services areas will be sanitized every 30 minutes

## Dining Commons

To-Go Meals will be available, each meal will be packed in a one-time use container and include wrapped utensils, napkins, and condiments

To ensure the safety of our guests and staff, refillable beverage and green To-Go containers will be prohibited

Condiments are available upon request and dispense by the dining staff

China and flatware will be stored behind the serving lines and distributed by the dining staff

Dining rooms have been configured to meet social distancing guidelines

Tables will be cleaned and sanitized after each use and free of contact items such as salt/pepper shakers and napkin dispensers

Floor decals have been placed throughout the Dining Commons to assist with traffic flow and social distancing

The dining staff will be equipped with proper PPE to ensure safety and confidence in our dining program

Dining stations have been reconfigured to ensure quality selection, efficient service and optimal sanitation standards

Our staff will clean and sanitize each service station before, during and after each meal

Additional hand sanitizing stations throughout the dining commons

Stations available: The Grill, Chefs Table, Pizza, Deli, Innovations (converted to a served salad bar), Desserts (individually wrapped) cold beverages and hot beverages

## Jazzman's

Jazzman employees will follow the same guidelines and procedures as the Dining Commons

All food products will be individually wrapped

In an effort to maintain proper social distancing only two staff members will be behind the counter at any given time

The jazzman kitchen staff will be limited to two individuals and one supervisor or manager

The jazzman's menu has been adapted to meet staffing and social distancing guidelines

Jazzman's will no longer offer hot food

Directional and social distancing signage will be placed throughout the Anvil

Online ordering will be available through the Bite+ App

## **Ways to Stay Connected for important updates!**

- 1. Download the BITE+ app <https://bite.sodexo.com>—For menu information and ONLINE ORDERING!**
- 2. Text UVFDINING to 82257 to receive important updates, special offers and promotions**
- 3. Check for additional information on our website— [uvfdining.sodexomyway.com](http://uvfdining.sodexomyway.com)**
- 4. Follow us on Instagram @uvfdining and LIKE us on Facebook @uvfdining**