



Fairfield Dining...a safe environment with social distancing, health & safety paramount and the use of advanced technology

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- Our one campus dining hall, the Tully Dining Commons in the Barone Campus Center, has reduced seating capacities from 750 to 340.
- In addition, we've added four additional dining rooms on campus that will address the needs of our on-campus residential population.
- Table seating in these locations will be spaced out guaranteeing six feet of space between tables.
- Students allowed at each table will be limited to four seats per table.
- These five locations, assigned by residence hall, will offer our students the flexibility of choosing to Grab & Sit, a sit-down and socializing option with classmates or be allowed a new option of Grab/Go, that is to take out a meal to their residence hall room.
- Sodexo dining is very cognizant of our students on mandated and prescribed special diets and will continue to leave open our allergy producing kitchen in the Tully Dining Commons for those students with dietary restrictions who have consulted with our campus dietician.
- Sodexo dining's plan is to have weekly meetings with our student association for input into menu planning with suggestions and ideas as what we can do to address their perceptions of the food plan in a Covid-19 environment and to implement those suggestions.

We have collaborated with Sodexo on standards of best practices for our food service workers.

- All food service employees will be administered a temperature check before commencing their work shift. Any workers with a body temperature of one hundred point five degrees will be asked to leave and seek immediate medical assessment. Their return will be based on a note from their primary care physician.
- During each workers' shift, they will be required to wear masks and gloves. Every thirty minutes, food service employees will be expected to wash hands thoroughly and put on a new set of gloves.

- If fellow workers see a colleague whose health is in question, they will be expected to report such a condition to the floor manager for action. In all these cases, no disciplinary action will be taken and current Sodexo policy on health and safety of workers rather than retaliation will be the focus.
- All dining halls will close for one hour after breakfast and one hour after lunch for a complete cleaning and sanitizing.
- In producing meals, we plan on adding additional production shifts to reduce the number of chefs in the kitchens at one time.
- A weekly report from the food service director to the university Assistant Vice President of Auxiliary Services will be required recapping the previous week's experience and most importantly, recommending changes going forward that enhance the safety of the dining program.
- Finally, we are planning on partnering with our on campus refuse hauler, Oak Wood, to safely remove and dispose of all throw away containers used in the dining halls.
- The use of technology is critical in order to insure a safe dining experience with our retail operations on campus. Partnering with our ITS campus staff, we've been able to purchase new technology options that will offer students not on meal plans the ability to order meals on line, at campus kiosks or using smart phone applications.
- In addition, our food service provider is partnering with a group of food trucks owner to provide a wide offering of late night options.
- We've added a separate location for our students living on campus in independent living housing options, beach residents and our commuting student population.
- At this point in planning, it is unsure if catered events for the campus community will be offered. If this option does eventually becomes available, plans focusing on safety and social distancing (no buffet, no self-serve, intensive cleaning of event space before/during/after event) are in place for immediate implementation.