

Welcome Back!

We are pleased to have the privilege of serving you. It is our top priority to provide quality food, service, and to ensure the health and safety of our guests, staff, and the Upstate community.

Campus dining will look a little different this year. We will be opening in phases starting with specific guidelines to ensure the safety of our customers and employees. One of the biggest changes is the layout of the dining hall. With social distancing, we can serve up to 132 people in the dining hall. Please review some of the other changes we've made to help you have a safe fall semester.

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HERE'S WHAT'S NEW

- New dining hall hours where the cafe will be closed between meal periods to implement deep cleaning practices. Go to uscupstatedining.sodexomyway.com for a list of all our location hours.
- Each station will now offer assisted service. All food is being served by Sodexo staff and handed to students.
- We will be offering a modified resident dining menu that will expand over the course of the fall semester.
- There is now a one-way main entrance and a one-way exit. Directional floor signage will assist you as you navigate the stations in the dining hall. Please follow the directionals. Tables and seating in dining areas have been adjusted to allow for six feet of social distancing.
- New floor attendants will assist you by keeping the seating areas clean. Please use the table indicators to notify floor attendants to clean the table.
- New resident dining to-go program designed for students on the go who cannot enjoy a meal in the café. A grab-and-go Simply To Go option will be available for resident dining later in the semester. Learn more about our resident dining to-go program at uscupstatedining.sodexomyway.com.
- New door monitor to help you with queuing in front of the entrance of the dining hall.
- New patio dining outside the dining hall.
- Fountain machines temporarily closed for breakfast. Coffee, juice and water now available from your server at the salad station.
- Ask your server at the stations for condiments. These will not be available temporarily in the pumps.
- Hand sanitizers available throughout the dining hall.

HERE'S WHAT ELSE WE ARE DOING

- We are closely keeping up with any new information or recommendations given by the CDC (Center for Disease Control) and the World Health Organization (WHO) and educating our employees on preventative measures provided by the CDC.
- You'll notice the frequency and extent of our cleaning practices are heightened, such as additional disinfectant wipe downs of all hard surfaces including the kitchens and dining areas.
- Implementing intensified sanitation and hand-washing procedures for all employees.
- All employees wearing masks, gloves and practicing social distancing in the kitchen.
- Discouraging all personal contact within our restaurants, including shaking of hands.
- All delivery drivers are screened.
- Telling our staff if they have even the slightest of viral symptoms to stay at home.

WHAT CAN YOU DO

- Always wear your mask in the dining hall and retail locations except while eating. No mask, no service.
- Be mindful of others who are waiting to dine and exit the dining hall once you finish your meal.
- Practice social distancing.
- Always present your school ID to the Cashier in the dining hall.
- Please bus your table on the patio. To re-enter the dining hall, go to the front entrance and swipe back in.
- Download the BITE app on your phone and order Boar's Head & WOW ahead for pick-up.
- Let a manager or supervisor know immediately if you need assistance.

