

With the ever changing COVID-19 situation there is a lot of concern regarding food service, health and safety of employees, cleanliness of the kitchen and dining room areas, and sanitary food service practices. College Chefs is well prepared for whatever situation we might encounter for the start of the school year.

We assume several things will change in the next few months but we want to give Students, House Directors, and Housing Boards an idea of the planning we're doing for the Fall and what service might look like in your house.

Ultimately we are factoring in 3 key elements into your service:

- What the local, state, university, and CDC health guidelines are,
- Preferences for the level of comfort and safety for each individual house,
- Ensuring we can provide a safe and healthy environment for your chapter members, and our staff.



*CC Covid Response with
Jordan Wigton,
VP of Business Development*

PPE/Health/Hygiene

Masks

- CC staff will be required to wear a cloth face covering, in accordance with state and local guidelines. College Chefs has partnered with our uniform supplier to provide safe and comfortable options.

Gloves/Bare-Hand Contact

- Staff will be required to wear gloves when handling Ready-to-Eat Foods, while handling serving utensils, plates, carry out boxes to be received by a chapter member, and while carrying out cleaning and sanitation duties.
- Hand washing will occur at the start of every shift, and at every glove change in accordance with ServSafe guidelines.

Wellness Checks

- College Chefs will require daily pre-shift employee health screenings in accordance with State and Local Guidelines.
- Similar to any other illness, CC will remove staff immediately should any symptoms arise. Employees will not be permitted in the facility until medically cleared by a physician. Any suspected Covid 19 infection will be reported to the local department of health for further analysis.

Cleaning/Sanitation

- College Chefs' staff will be following an enhanced cleaning and hygiene schedule based on guidelines established by industry experts such as the NRA, ServSafe, FDA, and CDC.
- High touch public areas such as kitchenette counters, refrigerator handles, continental breakfast items, beverage stations, entry/exit points to the kitchen and kitchenette will be sanitized as frequently as possible throughout the period College Chefs staff is present.

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Dining Room

- For chapters in which our Food Service Agreement arrange for cleanup of the dining room, and in those that permit communal dining, College Chefs staff will sanitize tables and chairs as frequently as possible throughout meal service, as well as after each meal.

Kitchen

- Each kitchen food contact surface will be cleaned/sanitized daily prior to any meal preparation, along with refrigerator door handles and other high touch, non-food contact surfaces.
- All food contact surfaces will be cleaned and sanitized at the completion of each task, prior to beginning a new task, in accordance with ServSafe guidelines.
- All non-food contact surfaces such as entry/exit door handles, dishwasher handles and sinks will be cleaned and sanitized as recommended by state and local regulatory authorities, as well as industry experts such as ServSafe, the FDA and the CDC.

Service Line

- For chapters in which our Food Service Agreement arranges for cleanup of the service line, and in those that permit communal dining, College Chefs staff will sanitize the service line prior to, as frequently as possible throughout the meal service, as well as following each meal.
- Utensils will be rotated on a schedule as recommended by State and Local officials, ServSafe, the FDA and the CDC.

Food Service General

Buffet Service

- If Regulatory authorities allow for communal dining, we are prepared to offer it as an option. Should the chapter feel comfortable with communal dining, CC staff will sanitize high-touch areas and swap out utensils in accordance with established guidelines. We foresee and are prepared to execute boxed service, plated service, and assisted service models as well.
- College Chefs is prepared to practice Social Distancing measures in the dining room, as well as the kitchen.
- Should your chapter require additional protective equipment such as sneeze guards or plexiglass shields, our team can consult in that process.
- College Chefs guarantees a quality service, and should any staffing challenges arise, we have multiple options for continuing meal service uninterrupted.
- Leftovers may be portioned into individual containers and made available for pickup in the kitchen, or dining room. Available Refrigeration space will be a consideration.

Student access to the kitchen on weekends/off hours

- We are guests in your facility. CC recommends following local guidelines. It is our responsibility to provide a safe and healthy environment for chapter members and employees.

Salad

- Modified Salad Bars will be available as assisted service options where the facility allows. CC staff may present the salad bar in the kitchen and serve to order. This solution may require additional equipment (1/6th pans, hotel pans, ice).

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Snacks

- Bulk Snacks should be eliminated. Hand Fruit may be held in the kitchen and served upon request. PB&J may be made to be available in single servings & bread/bagels/etc. may be served upon request or individually wrapped.
- Snacks will be individually packaged

Breakfast

- Bulk cereals may not be permitted by local health departments. Solutions may include single serving and individually wrapped items.
- Hot Breakfast may be served as individually wrapped, grab and go options, or as an a la carte boxed service.

Beverages

- Self Serve Coffee/Soda service will be subject to State and Local guidelines. Juice/Milk options may be made available in single serving containers. Water bottle filling stations are a smart option for chapters to consider.

To-Go/Packaged

- CC has worked with our suppliers to secure a dishwasher safe, reusable container. CC recommends this product as an alternative to styrofoam or costly compostable options.
- Our suppliers have secured individually wrapped cutlery options. Chapters may want to consider touchless dispenser options.
- There is currently no shortage of disposable cup options on the market. Mounted Dispensers may be purchased to eliminate cross contact. Reusable options should also be considered for chapters who wish to avoid the waste associated with disposables.

Quality and Quantity

- CC will continue to rely on weekly College Chefs Ambassador communications for feedback on food, menu planning, and meal service coordination.

OOH Members

- CC is fully prepared to partner with each chapter concerning options for OOH members. Pick up service may be the best option. This may require additional equipment to maintain time/temperature control and product quality. CC can provide assistance in procuring any additional equipment needed.