

General Information for Fall 2020 Dining Services

Below are highlights of the Dining Services plan that YHC will implement for the Fall 2020 semester. The plan has been developed using guidance from local and state authorities and the Center for Disease Control and Prevention. It is designed to provide an overview of expected guidelines and operations with additional information and details forthcoming. Please note, this plan is subject to change based on the phases of reopening, local health conditions, and guidance from federal, state and local authorities.

- **General Rules for Main Café**

- All customers will be required to wear a mask in the Dining Hall unless seated to eat.
- All sales will be cashless (e.g., meal swipe, Dining Dollars, reload or debit/credit card).
- Hours of operation will be:
 - Monday – Friday
 - Breakfast 7:30 a.m. – 10 a.m.
 - Lunch 11 a.m. – 2:30 p.m.
 - Dinner 5 p.m. – 8 p.m.
 - Saturday – Sunday
 - Brunch 10:30 a.m. – 1:30 p.m.
 - Dinner 5 p.m. – 7:30 p.m.
- No more than 8 people will be allowed per table. Seating arrangements will be designed to promote social distancing and are not to be altered.
- Tables will have a colored sanitation card at each seating spot.
 - A **green** card means the spot is clean and available for a customer to be seated.
 - A **red** card means the customer is finished, and the area needs to be cleaned.
 - The customer will flip the card to **red** when he/she is ready to exit the Café.
 - When the card is **red**, a Sodexo employee will clean and disinfect the area, then flip the card to **green** when done.
- All items will be served on disposable wares.
- All food stations will be served by a food service employee.
- Drink stations will be self-serve.
 - Customers will need to follow social distancing markers at drink stations.
 - No outside drink containers will be allowed.
- Disposable drink cups, lids and straws can be obtained at any station or from floor attendants.
 - All refills require a new cup.
- Condiments will be distributed at each station as needed and by items being served.
- There will be garbage cans throughout the seating areas for trash disposal.
- If the seating area in the Main Café is full, customers will be directed to Suber Banquet Hall, where additional seating will be provided for customers to eat.
 - During meal periods, a supervisor or manager will monitor the seating area to let customers know when it is full and Suber needs to be used.
- The exits from the Dining Hall will be either through the side doors near the tray return or through the patio doors. These doors are all EXIT ONLY.

- Outdoor seating will be available, but re-entry will only be allowed through the main entrance of the Dining Hall.
- **Main Café**
 - The Main Café will have two lines to the main entrance that begin in the Wyck & Shell Knox Common Area (entrance from the Lobby). Menu signs will be posted at the beginning of the lines to the main entrance before each meal time begins.
 - Line A
 - Main entrée
 - International station
 - Grill station
 - Access to the Salad Bar Line
 - Line B
 - Main entrée
 - Vegan station
 - Grill station
 - Access to the Salad Bar Line
 - After a customer has swiped his/her card or paid, he/she will go through his/her chosen Line or choose the Salad Bar Line.
 - The Salad Bar Line will also have a “merging” lane if you want a salad after you sit down.
 - There will be markers on the floor to promote social distancing.
 - Customers will go through their lines and the above options are at each line.
 - Each line will have the 3 dessert options for the meal period.
- **Grab-N-Go**
 - Grab-N-Go will be offered from the slide-up wooden windows right of the main entrance. The customer will swipe his/her card or pay like a Main Café customer and then take his/her item(s) to go. Grab-N-Go options will include:
 - 3 pre-made sandwich options
 - 2 large pre-made salad options
 - Bottled water and canned sodas
 - The area will be accessed by the right side of the main entrance (near Starbucks).
 - The area will be roped off with social distancing markers on the floor.
- **Retail Operations**
 - Starbucks
 - Lines will be made in roped-off areas.
 - Markers on the floor will let customers know where to stand.
 - Hours of operation will be:
 - Monday – Sunday: Times to be decided based on staffing capabilities.
 - All sales will be cashless (e.g., Dining Dollars, reload or debit/credit card).
 - Chick-fil-A
 - Lines will be made in roped-off areas.
 - Markers on the floor will let customers know where to stand.
 - The drink station will be self-serve, and drink cups will be distributed by a cashier.

- There will be colored sanitation cards at each seating spot.
 - A green card means the spot is clean and ready for a customer to be seated.
 - A red card means the customer is finished, and the area needs to be cleaned.
 - The customer will flip his/her card to red when he/she is ready to exit the seating area.
 - When the card is red, a Sodexo employee will clean and disinfect the area, then flip the card to green when done.
- Hours of operation will be:
 - Monday – Thursday, 7:30 a.m. – 9 p.m.
 - Friday, 7:30 a.m. – 8:30 p.m.
 - Saturday, 11 a.m. – 8:30 p.m.
 - Closed Sunday
- All sales will be cashless (e.g., Dining Dollars, reload or debit/credit card).