

CNCC Fall 2021

Food Services Safety Plan

Updated 7/23/21

All residence hall students will participate in the dining hall meal plan. Meals will be available through dine-in and take-out options. Disposable single-use cups will be used with the fountain drink and coffee machines. Directional signage and social distancing signage will be posted. Plexiglas will be in place for the service stations and staff stations. The dining hall will be modified to accommodate six-foot social distance seating and times will be staggered to avoid peaks of heavy traffic. The dining hall will be sanitized and cleaned after each use. Hand sanitizer and self-service sanitizing materials will be available.

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SPARTANS

Food Services – Students:

- **Mask are at your Discretion** - CNCC will comply with all state and local COVID requirements.
- **Disinfecting Wipes** – Available for student use at any time near entrance to Cafeteria
- **Hand Sanitizer Stations** – Installed at entrances to Johnson Building – More hand sanitizer available in Cafeteria
- **Signage** – Signs have been placed at the entrances to buildings and common areas, self-symptom checks, and social distancing requirements, as well as a reminder not to enter the building if exhibiting any symptoms of illness.
- **Social Distancing Required** – Student to remain 6ft apart where possible
- **Practice Good Hygiene** – Wash hands with soap, refrain from touching your face, and sanitize commonly touched surfaces
- **Meal Options:** Dine-in Cafeteria, take food To-Go, and Custom Meals through Campus Life if sick.

Food Services – Employees

- **Screening of Food Service Personnel** – Daily temperature checks and monitoring for symptoms. CNCC will comply with state and local COVID requirements.
- **Employee** – To assist with cleanings CNCC and Aladdin have worked together to heighten sanitization.
- **Sanitization and Food Safety Trainings** – Required of All Food Services Employees
- **Practice Good Hygiene** – Wash hands with soap, refrain from touching your face, and sanitize commonly touched surfaces
- **Gloves:** Will follow guidelines in food production area and service.
- **Disinfecting Wipes** – Available for student use at any time near entrance to Cafeteria
- **Hand Sanitizer Stations** – Installed at entrances to Johnson Building – More hand sanitizer available in Cafeteria
- **Signage** – Signs will be placed at the single one-way entry point of all buildings to remind students and employees, self-symptom checks, and social distancing requirements, as well as a reminder not to enter the building if exhibiting any symptoms of illness.

Cafeteria Facilities

- **Increased Cleanings** – To assist with cleanings CNCC and Aladdin have worked together to heighten sensitization.
- **Capacity of Café** - With Social Distancing Requirements New Capacity
 - 4 person per table

Monday-Friday:	Saturday-Sunday:
Breakfast: 7:00AM - 9:00AM Lunch: 11:00AM - 1:00PM Dinner: 5:00PM - 7:00PM	Brunch: 11:00AM - 1:00PM Weekends Dinner: 5:00PM - 7:00PM

Resources and Contact Info:

- Visit [CNCC's Campus Life](#) and [Dining on Campus Websites](#)
- To change your [Meal Plan Click Here](#)

If you have questions or concerns please fill out our [CNCC Incident Form](#) OR please contact Associate Director of Campus Life – [Jennifer Rea](#) – (970)675-3229