We are working hard to keep you safe

Your health, safety and peace of mind are important to us.
Here are steps we’re taking to ensure your safety.

**SOCIAL DISTANCING**
- Occupancy controls to manage capacity.
- Establish “traffic lanes” to facilitate safe movement.
- Program/Menu adjustments to allow distancing.
- Social distancing implemented in production areas.
- Service adjustments for Team Member and guest spacing.

**HAND HYGIENE**
- Increased availability of hand sanitizer
- Frequent hand washing and use of gloves
- Removing potential contamination points
- Additional hand washing stations.
- Elimination of Self Service condiments, utensils, etc.
- Implement no-touch payments.

**GUEST & TEAM MEMBER HEALTH**
- Facial coverings required for guests and team members.
- Daily health checks for team members prior to starting work.
- Increased cross training of team members to increase staffing flexibility.
- Plexi-Glass barriers installed where social distancing is not possible.
- Self quarantine for employees who travel to high risk areas.

**SERVICE & DINING ADJUSTMENTS**
- Increased pre-packaged, grab & go, and to-go options.
- Reservation system available through Grub Hub.
- Limited self-service to no-touch areas only (packaged good, fountain beverages, etc)
- Seating configurations adjusted to accommodate spacing requirements.
- Marked and spaced standing areas where possible.
- Adhere to strict occupancy limits.

**CLEANING & SANTIZING**
- Increased cleaning of high-touch surfaces
- Implementation of CDC-approved hospital grade disinfectants.
- Disinfection training for Team Members.
- Use of state of the art disinfection technology.

We’re Committed to Your Safety
Learn more at uml.edu/dining