

# COVID-19 Preparedness

## Continued Safety Guidelines:

- 7 Keys Checklist for facility cleaning and food safety conducted daily, as well as weekly and monthly inspections by staff and management team; all recorded and tracked.
- ServSafe manager training administered for private chefs, district managers, and executive chefs (plus any state regulated certifications).
- OSHA standards and guidelines followed to ensure the very highest levels of safety for clients and our staff by providing safety resource binders and conducting bi-yearly safety audits in each account.
- Commercial grade food service disinfectants and cleaning chemicals used in all our client houses (these have been double checked and aligned with CDC guidelines for COVID-19 protection).
- All our clients provided with disposable products, paper towels and plastic utensils for their 24- hour snack kitchens.
- Professionally laundered chef wear, kitchen towels, and aprons by a commercial provider.
- Chefs and staff outfitted with gloves and thermometers.
- Labeled menus with clear and understandable information.
- Mobile app offered for students to request customized to-go meals and communicate with their chef regarding their attendance at the meal.
- Online ordering to avoid in-person contact with our vendors' sales representatives.
- No smoking or vaping on grounds by Campus Cooks Employees.



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## Enhanced Safety Measures for Fall 2020:

- Single serve, To-Go service for members on the meal plan.
- Adjusted snack services: Emphasis on To-Go style, limiting and/or eliminating community utensils, individually wrapped items, as well as stocking of product in smaller batches more often to reduce exposure.
- Leftovers and late plates with a tamper-evident seal to allow easy identification of exposure to someone other than staff and intended student.
- Hand sanitizer provided for use in kitchen and at mealtimes for the members.
- All employees wear masks; style and type in accordance with local guidelines.
- Staff temperature checks required and documented.
- COVID-19 self-screening and management wellness check-ins implemented for staff.
- New guidelines implemented to limit or eliminate contact with food delivery personnel.
- No admittance policy applied for Non-Campus Cooks employees in the food preparation areas.
- New dedicated Account Manager position added to our team to work with clients and monitor any feedback to ensure program success.
- Additional twice a week training for district managers and account managers to keep on top of new regulations as things evolve.
- Employee training via the College of Campus Cooks transitioned to remote learning to limit exposure before coming to the chapter house.
- Comprehensive internal COVID-19 Response Playbook that details multiple levels of compliance options that can be catered to your individual chapter's needs.
- Campus Cooks COVID-19 Taskforce: comprised of Campus Cooks leadership members that have 10+ years in food safety, human resources, and employee management experience.

