DINING/CATERING PLAN
FRANCIS MARION UNIVERSITY RE-OPEN PLAN FALL 2020

Francis Marion University is committed to maintaining a high level of cleanliness and sanitation on campus at all levels. It will introduce new measures and procedures to enhance sanitization during the Fall 2020 semester, based on recommendations from appropriate state and federal agencies.

DINING SERVICES HEALTH & SAFETY PROTOCOLS
In addition to existing stringent health and safety protocols, FMU Dining Services is taking additional precautions to ensure campus safety.

A. DISTANCING:
1. FMU Dining Services will promote physical distancing through the use of barriers, floor decals, and other methods that direct traffic flow and maintain spacing. Plexi-glass barriers will be installed at all payment stations. Excess tables and chairs will be removed from dining areas. No self-serve dining operations will be permitted. Dining staff will serve students directly.
2. Contactless payment readers are being added at all payment stations to minimize physical contact.
3. All employees are required to wear masks and practice social distancing while working.

B. SANITIZATION:
1. Regular and strict cleaning protocols utilizing antimicrobial cleaning products are employed in all food preparations/ cooking areas.
2. Dining venues will be sanitized on a regular basis.
3. Self-sanitization stations will be available throughout dining venues.

C. SERVICE MODIFICATIONS:
1. Mobile ordering stations will be set up at the Cauthen Café and the Grille with “Grab and Go” and Take-out options available.
2. Dining stations will be reconfigured at the Ervin Dining Hall to maximize safety by eliminated self-service. All food will be served by dining service employees or individually packaged.

D. EMPLOYEE PROCEDURES:
1. FMU Dining Services will hold several employee orientation and training classes; employees will be continually coached and trained in necessary procedures.
2. All staff must be certified in stringent food safety training programs.
3. All employees are required to report any illness before reporting to their Dining services shift and are screened daily as they arrive at work.