

Pioneer College Caterers emphasizes best preventive practices as the first step towards the health and safety of its customers. Here are steps we take to keep Royals healthy all the time, but also during the COVID-19 outbreak.

ENTRY POINT

- Hand sanitation dispensers. At each cash register or entry point a hand sanitizer dispenser will be available. The hand sanitizer used will be an FDA approved alcohol-based hand sanitizer. We encourage diners to use this sanitizer when they enter the cafeteria.
- Tissues are available to help cover your cough and blow your nose.
- Signage includes helpful reminders like: a “Facts About” Poster, Flu Prevention Quick Tips Poster, and/or Cover Your Cough Poster.
- The Royals Den is closed until April 6th.
- The dining hall is closed to the public. We are only serving EMU students and EMU Faculty/Staff.

SERVICE LINES

- Clean serving utensils will be rotated into service every hour. Dining hall sanitation takes place on a regular schedule.
- All tables are sanitized during and after each meal.
- There are no self serve stations, all food will be served by staff.
- Some common items such as mayonnaise, peanut butter and salad dressings will be available in portion control packets.
- All “common touch” service areas; trays slides, beverage lines, doorknobs/handles, sink faucets, phones, and etc are frequently sanitized. The appropriate sanitizer is used in accordance with prescribed “wet” time needed to kill the viruses. “Wet” time refers to the amount of time the sanitizer needs to be in contact with the hard surface to kill, before being wiped down.



3/10/2020

EXPANDED EMPLOYEE TRAINING

Pioneer College Catering has high standards for employee training. We have provided additional time and training related to the following:

- Cough etiquette
- Proper handwashing and hand sanitizing procedures
- Proper hard surface sanitizing procedures
- Awareness and proper procedures regarding employee health and wellness.

If you have further questions, please call Bruce Emmerson, food service director, at 540-432-4313.