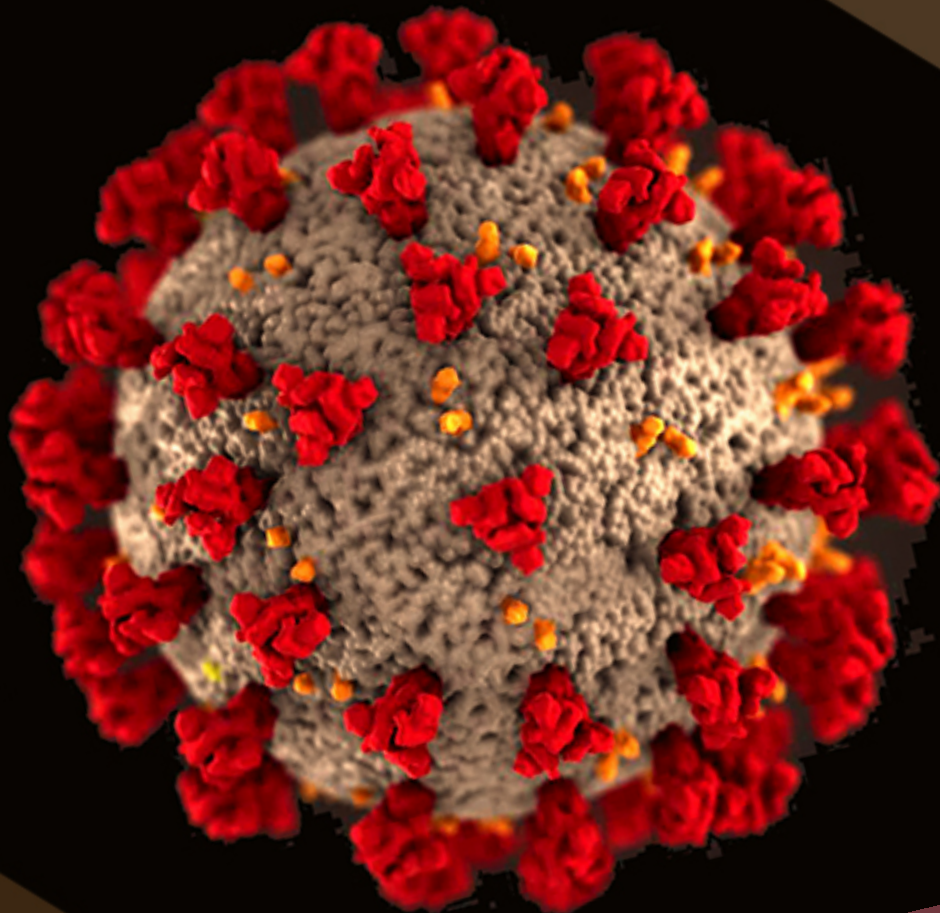


Upper Crust FOOD SERVICE



**COVID-19 /
SERVING OPTIONS**

COVID-19 Best Practices for Food Service Fall 2020

COVID-19 has had a dramatic impact on our chapter house operations and one of the most important changes we must consider headed into the Fall 2020 semester is how we will safely serve our members at our facilities. At Upper Crust Food Service we have spent the summer working with experts to prepare our kitchens for compliance and safety as we return to school. If you are a UCFS customer we will handle the following steps for you and communicate best practices so that your chapter can make the best decision.

Here are our suggested steps in preparing for serving this Fall.

1. Research what restrictions and requirements your local health department and university have placed on food service operations.
2. Choose a serving method from the list below that is in compliance with local regulations
3. Provide proper training for staff and members to ensure daily compliance.

COVID Serving Options

The following serving options are ranked from best possible to worst possible scenario.

1. **COVID Compliant Buffet**

-This serving option is the best case scenario to keep your kitchen operations running smoothly and also to keep your members and staff safe. Essentially we are creating a sanitized buffet area. You can think of it like an operating room where all surfaces are sanitized prior to each meal period. Staff changing out pans on the buffet should wear masks and gloves. Members should wear gloves or sanitize hands prior to entering the buffet area to prevent multi touch surface contamination. Members should wear masks at all times to prevent contamination of the food as they pass through the buffet area. Members should refrain from touching any part of their body or surfaces other than plates, serving utensils, beverage machines, etc while in the sanitized buffet area. Members should socially distance as they head through the buffet area. The COVID compliant buffet will give you the closest experience to the pre-COVID options that your members have become accustomed to.

2. **Staff Attended Buffet**

-This serving option is the next best scenario and provides an increased level of service from your staff. The Staff Attended Buffet is set up just like the COVID Compliant Buffet but instead of members creating their own plates of food a staff member is on the other side of the buffet creating the plates of food for the members. You can think of this option as similar to the school lunch options we all remember from elementary school. Members should still sanitize hands prior to entering the buffet area as well as wear a mask and social distance through line. Staff should assist with plating of meals and operating beverage machines. Staff should be wearing gloves and a mask at all times and refrain from touching any part of the their body or unnecessary surfaces.

3. **Made to Order/Plated Meals**

-For chapters that have 50 or fewer in house members switching from buffet service to Made to Order or On Demand meals is a great option. Best practices for this serving option would be to change breakfast and lunch to Made To Order service and to change dinner to Plated meals. Kitchen staff should have around 10 options available for on demand cooking and make sure to change those options on a regular basis to ensure variety. Many of our chapters already have Made to Order service pre-COVID and have high levels of satisfaction with this type of service.

4. **Individually Boxed Meals**

-Some local health regulations may require the individual boxing of meals for members. Boxes should have a clear lid so that members can see the contents. The UCFS app should be utilized to customize boxes for members.

*Additional COVID Resources can be found online at
www.UpperCrustFoodService.com/COVID*