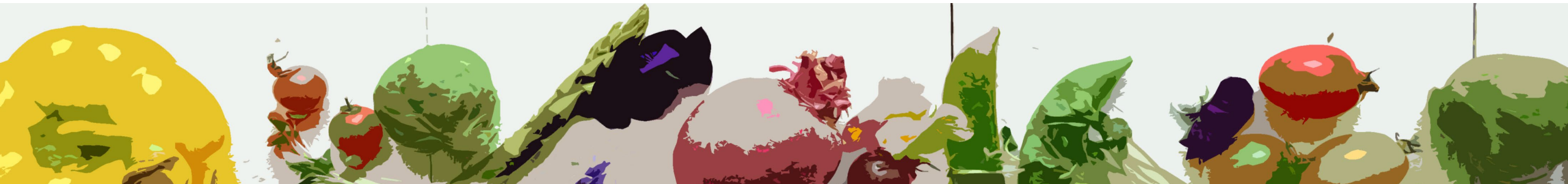




Prepare to Reopen

Dining Services During the Pandemic





Today's Panel



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President

Flik Independent
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Regional Vice
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AGENDA

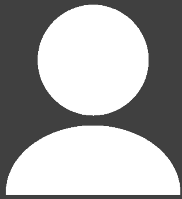
- **Self Evaluation-** Where are we in the reopening process?
- **Back To School- Phased Approach**
- **Recommendations-**
 - Service Times | Signage | Seating
 - Disposables vs. Service ware
 - Disinfecting and Sanitizing
- **Communication to School Community**



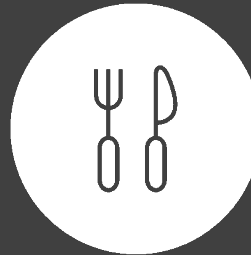
How food is served will be changed for the immediate future.

Keeping everyone safe and healthy is a top priority.

IMPORTANT POINTS



Making all feel comfortable
and secure



Creating a safe, welcoming
environment



Social distancing while
maintaining community



Have You Asked Yourself:

- Do we have the capacity to have mobile ordering?
- What happens if we have to send the entire team home?
- What options are there to hand wash besides the restrooms?
- Will I have enough PPE equipment for the first 6 months?
- How will the class scheduling differ to accommodate meal service?
- Can we continue to use china?
- How will the menu and service differ?





GEARING UP

- Dining services and administration should meet to establish protocols and menu
- All management complete training/certification for new standards.
- Multiple champions for standards are identified.
- PPE and safety kits bulk ordered and shipped to each location.
- Equipment evaluation
- Communication with school communities about the changes we made.

BACK TO SCHOOL

- Front Line associates return to work and complete the normal annual orientation and training on the new standards of PPE, sanitation and safety.
- Champions assist with kitchen resets.
- Communication and training with school community about the changes made.
- Coordination to ensure adherence of new protocols

LOOKING AHEAD

- Open with basic and simple menus.
- Continue to have conversations with the administration to adapt and modify the service.
- Feedback survey to assess the satisfaction.

GETTING READY

A Phased Approach



Class Room/ Dorm Delivery

- Associates will prepare and deliver individual boxed meals.
- Single serve beverages.
- Classroom kits-Wrapped cutlery, napkins, condiments, PPE, waste receptacles, etc. will be provided for each classroom.

Dining Hall Full Service and Grab & Go

- All stations will have grab & go options or be served by an associate.
- Single serve condiments and beverages available.
- Staggered meals periods to allow social distancing.

Increased Student Engagement

- Enhancing experience for students by offering meal options served from new area in addition to the dining hall (i.e. tents, gym, auditorium).

Customized Approach

- Schools can choose to create a hybrid model using any scenarios.
- As updates come from CDC, state and local agencies revised scenarios may be available.



COVID-19 SAFETY TRAINING FOR ALL FLIK ASSOCIATES AND MANAGERS

FOLLOW RIGID CLEANING AND SANITIZING GUIDELINES

FOLLOW CDC GUIDELINES FOR HANDWASHING AND PROPER HYGIENE

FOLLOW FOOD SAFETY MANAGEMENT SYSTEM & HACCP STANDARDS FOR FOOD HANDLING

ALL FOOD WILL EITHER BE SERVED BY A FLIK ATTENDANT OR PACKAGED

FOR YOU

IT'S WHAT WE DO

YOUR HEALTH AND SAFETY ARE OUR CONCERN AND WE ARE TAKING STEPS TO HELP ESTABLISH A SAFE DINING ENVIRONMENT.

We Appreciate Your Patronage!

Food by FLIK



THANK YOU

FOR PRACTICING PHYSICAL DISTANCING



6 FT

PLEASE KEEP AT LEAST 6 FEET OF DISTANCE BETWEEN YOURSELF AND OTHERS IN LINE.

THANK YOU FOR YOUR COOPERATION.

Food by FLIK

COMMUNICATIONS & MARKETING

Phased Approach for Communication to School Community on Pre-Opening

- Changes to Services
- Dining Protocols
- Associate Guidelines & Training
- Student and Faculty & Staff Guidelines and Training
- Family Communication

DISPOSABLES



CUTLERY DISPENSER



TOUCHLESS
CUTLERY DISPENSER





DINING ROOM AND KITCHEN PROTOCOL

LATEST COVID-19 RECOMMENDATIONS

Sanitation


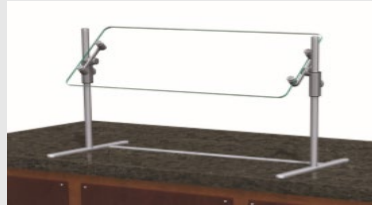
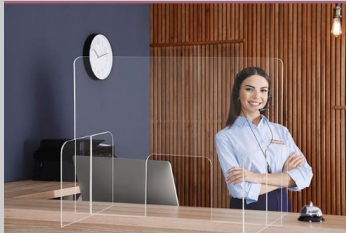

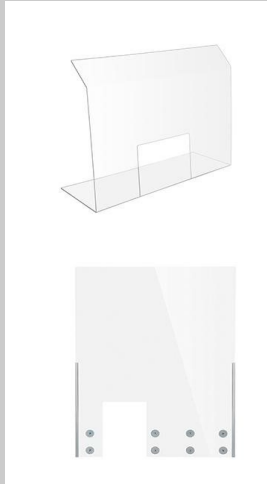

- Increased table sanitation by staff wherever feasible
- Floor standing dispensers for diners to wipe down their own tables
- Social distancing guidelines and signage
- Sufficient disposal containers
- Disinfection vs. Sanitizing
- Disinfection equipment
- Kitchen and Staff Safety and Sanitation

Food Safety

- Time as a control
- Allergens

PROTECTIVE FOODSERVICE EQUIPMENT



ITEM	COMMENTS			
PORTABLE HAND SINKS				
PORTABLE ADJUSTABLE SNEEZE GUARDS				
DISINFECTANT STATION WITH STAND		For customer use at entrance of dining room or set up at serving stations		
STAND FOR GLOVES	For student and staff use at entrance of dining room or set up at serving stations.			
PROTECTIVE BARRIERS FOR CASHIER STATIONS				



PERSONAL PROTECTIVE EQUIPMENT- PPE'S

ITEM

3 PLY FACE MASKS



KN95 FACE MASKS



FACE SHIELDS



CONTACTLESS FOREHEAD THERMOMETER



PROTECTIVE EYE WEAR / SAFETY GLASSES



POLY DISPOSABLE GLOVES (For Customer Use)








RESET KITCHENS AND DISINFECT SOPS

ITEM	USE	COMMENTS
Virex II 256 Disinfectant, Cleaner, Deodorant	Non Food contact surfaces. 	Only use if you have a confirmed infected employee or outbreak. Wipe on cleaned solid surface, Allow to sit on surface for 10 min. Before Wiping
Sanitizer Food Surface J-512	Food Contact Surfaces 	Spray or wipe on surface. Allow to sit on surface for 3 min. Before Wiping Pots &Pans Immersion Time 1 min. Air Dry
Spray Bottles Sprayer Trigger for above bottle		Properly Label Spray Bottles before using
Chemical Sprayer		Properly Label Spray Bottles before using
Heavy Duty Reusable Gloves -Disposable Gloves -Disposable Poly Apron		Always use gloves when handling chemicals.



RESET KITCHENS AND DISINFECT SOPS, continued

ITEM	USE	COMMENTS
Disinfectant Wipes		Have available in all serving areas
Hand Sanitizer		Hand Sanitizer Pump 8 oz and gallons
Hand Wipes (BZK+Alcohol)		Hand Wipes for individual use

DINING ROOM AND FOOD SAFETY- Keeping Lunch Safe

Questions & Answers

