



Aramark Covid-19 Reopening Plan

Concessions

- Floor markers to maintain social distancing standards
- Control guests route through concession line with stanchions and signage
- Plexiglass dividers to protect guests & employees
- Multiple sanitizer stations throughout concession area
- Dedicated attendants to keep concession area sanitized and monitor guest compliance
- Individually packaged food items
- Dedicated attendant to serve food & beverage and eliminate self-service by guests
- Designated cashier who only handles money. No food and beverage contact
- Personal consumption condiments, silverware, and napkins served by concession attendant to prevent spreading of germs
- Hand washing available for concession attendants
- Mandatory hand washing time increments for concession staff
- Masks and gloves mandatory for all concession staff

Buffet Service Style

- Hot food is served by an attendant behind plexiglass.
- Individually rolled silverware
- Masks & gloves mandatory for all buffet staff
- Serving utensils to be switched out every 30 minutes
- Individually plated salads served at separate station
- Beverage station attendant with gloves and mask to distribute drinks
- Hand washing sink for buffet attendants
- Time increment hand washing mandatory for all buffet staff

Plated Service Style

- Elimination of preset salads, dressing, bread, butter, desserts and beverages
- Salads, salad dressing, appetizers, bread and desserts served by catering attendants
- Catering servers all required to wear masks and gloves
- Hand washing sink available for catering staff
- Time increment hand washing mandatory for all catering staff
- Lids to be kept on plated meals until they reach the guest
- Seating charts to reflect social distancing standards



- Elimination of preset communal bread and salad dressing
- Individually packaged dressing served with salad
- Beverage station(s) available for guests. Served by attendant
- Individually rolled silverware preset on tables

Bar Service

- Masks & gloves mandatory for all bar staff
- Elimination of china service. Disposable bar service only
- Bar garnishes served with tongs
- Tongs & ice scoops changed frequently
- Separate cashier that does not touch beverages. Only handles money
- Hand washing sinks available for bar staff
- Mandatory hand washing time increments for bar staff
- Touch free ID checking
- Plexiglass separating bartender from guest
- Floor markers & line stanchions to maintain social distancing standards
- Individually wrapped straws available upon request
- Lids provided for disposable cups available upon request
- Daily sanitizing of cash drawers and credit card machines
- Elimination of tip jars

Safety & Sanitation

- Pre-open deep clean of all food and beverage prep surfaces and machines
- Rigorous Aramark uniform and personal hygiene standards upheld
- Kitchen prep areas segregated to uphold social distancing standards
- Mask & gloves mandatory for all BOH & FOH staff
- Time implemented handwashing for all BOH & FOH staff
- Time implemented disinfecting of all high touch surface areas
- Employee temperature checks & wellness screening upon arrival for work shift
- Plexiglass in all guest facing areas
- Increased staffing to provide attendant style service and promote safety for guests
- Purchasing of specialized disinfectant products to combat spread of virus
- Double washing of spandex, linens, and serving utensils to ensure items are properly disinfected



- Designated attendants responsible for area specific, time implemented cleaning/sanitizing
- Clean, disposable masks & gloves provided daily for all catering staff
- Safety and sanitation guidelines posted visibly for staff and guests