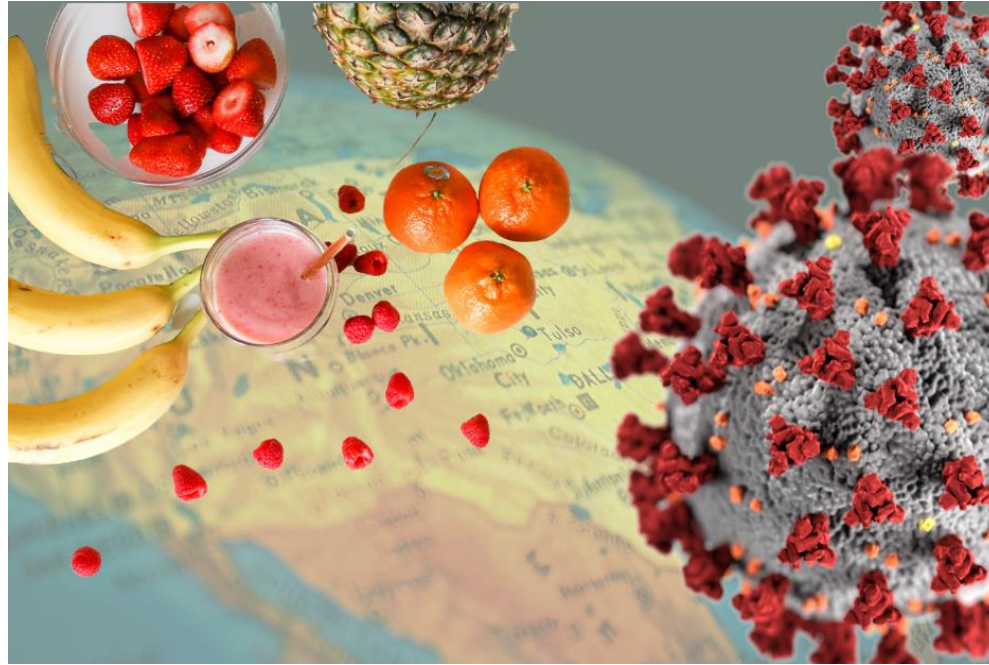


Chapter Food Service in Today's World



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Today's Presenter

Ryan Rasmussen

- EAA Events Food and Beverage Manager
 - Oversees internal/external catering, liquor license, bar operations, Air Academy Lodge, AV Concessions, Volunteer Kitchen
- With EAA since 2012
- Prior experience with Levy Restaurants
- Worked with many large scale events
 - NASCAR, Kentucky Derby, PGA, College World Series, NBA, NFL



Chapter Food Service in Today's World

- Keeping volunteers and guests safe is the number one priority
- Every State/County/City is different
- Consult with local Health Dept.
- Understand local guidelines
- Review CDC guidance
- WI specific but path for all
- Recommendations vs Ordinance



PublicHealth
Prevent. Promote. Protect.
**Winnebago County
Health Department**



CENTERS FOR DISEASE
CONTROL AND PREVENTION



Volunteer Protection

Health and Hygiene

- Volunteers should not participate if:
 - Have fever or other COVID-19 symptoms
 - Been outside of the state in the past 14 days
 - Have been tested or been around someone who was tested for COVID-19
- Provide adequate amounts of hand soap and sanitizer
- Provide tissue for proper cough/sneeze etiquette- touchless garbage cans
- Hand wash, Hand wash, Hand wash



Volunteer Protection

Protective Coverings

- Face mask, cloth covering when around others
- Disposable Gloves



Proper Cleaning

- Make sure to abide by all local health department regulations
- Sanitize high-contact areas every 2 hours
 - Doorknobs, buttons, cooler doors, counters
- Sanitize tables and seating after each guest use
- Sanitize food contact surfaces after each use
- Restrooms should be cleaned regularly with social distancing measures inside and wait lines
- Utilize topless garbage cans for disposal



Social Distancing

- Eliminate any unnecessary physical contact
- Maintain a 6ft distance
- Install physical barriers when 6ft distance is difficult
 - Sneeze guards (buffet lines)
 - Partitions (cash registers or check in spots)
- Offer cashless transactions if possible
- Cash transactions should not be made hand to hand- place on counter then sanitize (disposable cups)
- Separate cash handlers from food handlers



Social Distancing

- All waiting lines should keep 6ft distancing
- Use floor markings or stanchions
- Seating tables should be spaced 6ft apart with no more than 6 guests per table
- Volunteers should also maintain 6ft distance from each other when serving



Food Handling

- Guests should not be allowed to self serve i.e. no buffet service
- Volunteers to plate and give to guests via counter
- Disposable products as much as possible
- Guests should not fill own beverages
- New cups and plates after every use



Food Handling

- Single serve condiments only- packets or pre portion
- Prepackaged or pre- wrapped utensils in sealed bags
- Remove any condiments from tables



Food Handling

- No preset tableware on guest seating
- Keep pens separated between used and sanitized
- Sanitizer stations at entrance



Questions?



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