

# Whittemore House Dining Guidelines



This document is prepared for use as the overall guidelines of for opening dining operations at the Whittemore House on the campus of Washington University in St. Louis.

Using St. Louis County Department of Public Health (2019 Novel Coronavirus) Business and Individual Guidelines for Social Distancing and Re-opening businesses (Order dated May 8, 2020 and shall become on May 18, 2020 and **July 31, 2020**, shall remain effective until rescinded or amended, which shall occur at the earliest possible date as is appropriate based upon data regarding COVID-19 transmission rates and the protection of public health). We have also merged into this document common WUSTL Public Health Principles, CDC, State of Missouri and the Missouri Restaurant Association guidelines to formulate the WUSTL Dining and Whittemore House operations procedures.

The recommendations contained herein do not supersede Public Health orders, laws or regulations. The goal of the protocols outlined in the document is to minimize contact reducing the risk of virus spread among both students, staff, faculty and the campus community. The core set of principles that together prevent the spread of infections by respiratory transmission (including COVID-19).

## Public Health Principles:

1. Practice Social Distancing –avoid social gatherings
2. Monitor employee and student health –screen employees, screen students for COVID 19
3. Increase our spacing -protective barriers and distance
4. Use protective equipment –fabric face covering for employees, and guests
5. Hygiene –clean, sanitize, disinfect, and ensure safe and correct application of disinfectants.

## Whittemore Housing Dining Preparations

- The Whittemore House will prioritize public health and safety by implementing measures including, but not limited to, regulating self-serve options such as salad bars and buffets.
- The Whittemore House will use china, glass, and silverware as long as FDA approved washing, rinsing, and sanitizing standards are met. Staff will take diligent care to ensure sanitizer concentration and water temperature requirements are strictly followed. Employee’s hands should be washed after handling soiled dishes and before handling clean dishes.
- Using disposable menus and or digital menu and marketing. Whittemore House will provide online menus. The use of mobile order pickup, pre-order and delivery options is to be provided as technology is available.
- Seating and Serving areas shall be spaced out according to social distance requirements:
  - Follow the statewide social distancing order Whittemore House will **limit the number of individuals in any particular location to 25 (twenty-five) percent or less** of the entity’s authorized fire or building code occupancy in facilities. **Including prior approval from the University for Indoor Events over 10 people, or outdoor events for over 25 people.**
  - Install physical barriers between customers and employees where possible or otherwise ensure six (6) feet of distance between customers and employees, particularly in check-out lines, return-lines or any other place where there is prolonged contact between the customer and employee;
  - Post both interior and exterior signs reminding customers not to enter the restaurant if they have symptoms, to obey social distance requirement, use face coverings and maintain proper hygiene.

Provide signage inside and outside the facility outlining Social Distancing Requirements, limitations on crowd size, and procedures to limit crowd size;

- Whittemore House will limit group size of tables, ideally to 2 persons with plexi-glass barrier. **All seating will be arranged with a six foot physical distance in place.**
- Outdoor dining is recommended as it likely poses less risk for virus transmission than dining in interior spaces. **All exterior seating will be monitored and arranged for six foot physical distance in place.**
- Whittemore House **will** deny entry to members of the public who refuse to wear face coverings for non-medical reasons. Whittemore House shall not require the individual to produce medical documentation verifying a medical condition or ask about the nature of a medical condition.
- **All guests arriving at the WH will be required to follow WUSTL policies for visiting guests including but not limited to WUSTL screening guidelines.**

#### Whittemore House Hygiene Principles

- Whittemore House disinfection process of destroying pathogenic microorganisms, and in the case of decreasing spread of COVID-19 includes:
  - Providing hand washing or sanitizing opportunities for students, guests and the public where possible.
  - Requiring frequent sanitation of high touch areas with products thought to destroy COVID-19.
- Make disinfectant wipes available to front-of-house staff and guests with instructions on them to wipe down countertops, tables, chairs, pens and other shared surfaces.
- A dedicated team member is to disinfect the area occupied by customers upon departure including tables, chair backs, menus and pens
- Kitchen and service staff to wear face coverings at all times. "Face Coverings" for the purpose of Whittemore House operations means a device, food service approved usually made of cloth, that covers the nose and mouth. Consistent with current CDC guidelines, face coverings to prevent those who may have COVID-19 from spreading it to others.
- Principles will be updated accordingly to follow CDC and local health guidelines.
- **Mandatory Daily health screenings per WUSTL Dining Guidelines.** Daily health screenings of employees prior to the beginning of each shift.