

SAFE DINING STRATEGY

UNIVERSITY OF CALIFORNIA
MERCED
DINING SERVICES

TABLE OF CONTENTS

Table of contents 1

Introduction..... 2

Employee health 3

Social Distancing..... 4

Educating Dining Customers..... 5

Sanitation & Disinfection 6

Additional Safety Measures 7

Additional Opening Procedure Information..... 8

Appendix Directory 9

INTRODUCTION

Purpose: The purpose of this document is to define and outline the necessary strategic steps to execute safe and high-quality dining service to meet the requirement of public health measures issued by the County of Merced and Governor of California.

Areas:

1. Employee Health
2. Physical Distancing
3. Educating Dining Customers
4. Sanitation and Disinfection
5. Additional Safety Measures

EMPLOYEE HEALTH

- All employees are required to wear face coverings when entering public buildings. **(see appendix 1A)**
- This plan and other county health information is accessible to employees via box and posted in all dining and retail facilities.
- Unit managers/supervisors place an emphasis on the importance of employees not coming to work with symptoms.
- Employees complete the self-screening process each day prior to reporting to work on-site at any UC Merced location **(see appendix 1BC)**
- Every employee is supplied with the appropriate Personal Protective Equipment (PPE) for their specific work tasks.
- Employees are trained on standard operating procedures (SOP's) regarding proper handwashing and glove use. **(see appendix 1D)**
- Signage is posted at the designated employee entrances to remind employees of proper hand hygiene.
- The urgency of maintaining work areas cleaned and sanitized throughout the workday is emphasized by each facility manager/supervisor. **(see appendix 1E)**
- Employees work in designated work areas and are discouraged from crossing over into another employee's workstation. **(see appendix 2 Diagrams)**
- Break schedules are reviewed with employees and an emphasis is placed on remaining socially distanced from others while on break (insert SOP's for breaks, scheduling, employee cleaning)
- Employees are reminded that the most effective ways to prevent the transmission of COVID-19 is to:
 - a) Wash hands often for 20 seconds
 - b) Avoid touching face, mouth, nose, and eyes
 - c) Wear a face mask
 - d) Avoid close contact and remain 6 ft. from others
 - e) Cover coughs and sneezes with a tissue or your elbow
 - f) Monitor your own health and be alert for symptoms
- Employees are advised to contact Human Resources if any questions arise about the symptom self-screening process.

SOCIAL DISTANCING

Implemented measures to ensure compliance with social distancing guidelines

- Specific entrance and exit points have been designated in every dining facility and retail areas.
- A greeter/monitor will be assigned at specific points to control traffic flow, make sure social distancing is followed in lines, assist with menu choices, and continue to education our guests on the new dining protocols.
- The square footage of all dining facilities and retail areas have been observed to establish a new maximum capacity for dining facility and retail areas.
- Directional passageways one-way traffic flow has been diagrammed and implemented in all customer areas (insert diagrams for customer flow for all dining halls and retail areas)
- Vinyl arrows are used on floors to indicate the proper flow of traffic throughout all dining and retail facilities. Signs have been placed in specific areas upon entry, at certain checkpoints throughout the dining facilities which alert to menu choices, exit and entrance and reminders for social distancing. (check with Min, insert pictures and insert diagram for maps with legend)
- Exterior queuing areas have been reconfigured in all dining areas.
- **Phase 1** – no inside dining, food pickup only with additional outside seating areas.
 - Customers will have access to menus and all dining protocols on the dining.ucmerced.edu website
 - Two entrances to each facility – one entrance will be for stations 1-2, one entrance will be for station 3-4
 - Customers will need to make their decision on what they plan to order prior to queuing up in line
 - Monitors will ask them while they are in line if they are in the right line for their menu choice, they will be asked to move lines if they have changed their mind, prior to entering the dining facility
- **Phase 2** – social distancing inside dining (diagrams to follow)
- Installation of acrylic barriers at each point of sale to promote social distancing between patrons and employees.

EDUCATING DINING CUSTOMERS

Implemented measures to ensure the residents and campus community is educated on dining safety through the dining website, social media, orientation sessions and specific residential education programming.

- Maintaining health information posted near the entrance of the dining and retail facilities.
- Posting information for self-screening and the CDC guidelines website for patrons near entrances.
- Displaying a set of clear and visible requirements to customers upon entry and throughout all dining and retail facilities.
- Signage will be posted to require patrons to sanitize their hands when entering a dining and retail facility.

SANITATION & DISINFECTION

Implemented measures to protect our guests through frequent disinfection of common customer touch points and sanitation of food contact surfaces.

- Sanitation teams in each dining and retail facility are consistently sanitizing common customer contact points based on our sanitation standard operating procedures (insert SOP's)
- Touch free hand sanitizer dispensers are stationed at designated entry points for customers at every dining and retail facility to facilitate a touchless experience.
- Touch free hand sanitizer dispensers are stationed at separately designated employee entrances at every dining and retail facility.
- Every dining and retail facility have configured a schedule to maintain a sanitation team.
- Sanitation teams shall complete their assigned duties:
 - Prior to a facility opening.
 - All customer areas shall be sanitized at LEAST every 15 minutes or whenever they are used, whichever is more frequent.
 - At the unit closing time.

ADDITIONAL SAFETY MEASURES

- Physical acrylic barriers at each point of sales have been installed to promote social distancing between customers and employees.
- Touchless payment is available at all point of sales.
- Cashless transactions will be the only option in Fall 2020.
- All customer self-service options in dining facilities are suspended.
- Customers will receive a full-service menu option at each platform including dessert. Beverages will be served from the existing cold salad bar stations.
- All shared food items have been converted to be available upon request: Cups, lids and straws, Utensils and napkins, condiments for food and beverage (coffee service)

ADDITIONAL OPENING PROCEDURE INFORMATION

- Operating Hours for Pavilion & YWDC (see appendix)
- Retail Opening Procedures & Maps (see appendix)
- Signage: Collaborating with campus marketing team to gather designs for the directional signs. Will also refer to the Campus Ready Website at doyourpart.ucmerced.edu which includes numerous resources, including signs relating to wearing masks, washing. Hands, keeping physical distance available to download from a box file. (see appendix)
- Cashier Guidelines (see appendix)
- Employee Arrival SOP for YWDC & Pavilion (see appendix)
- YWDC & Pavilion Student Flow Information (see appendix)
- Walkie Talkies Policies & Procedures (see appendix)
- UC Merced EH&S Food Safety Re-Opening Checklist (see appendix)

APPENDIX DIRECTORY

Policies & Procedures:

Appendix 1A	Interim Policy – Universal Requirements for Physical Mitigation and Reduction of the Transmission of COVID-19
Appendix 1B	Employer Screening Tool
Appendix 1C	Temperature Tool
Appendix 1D	Proper Handwashing & Glove Use
Appendix 1E	Sanitizing Common Customer Area Contact Points
Appendix 1F	Operating Hours for Pavilion and YWDC
Appendix 1G	Sign Plan
Appendix 1H	YWDC and Pavilion Customer Flow
Appendix 1I	Retail Opening Guidelines for: Marketplace, Lantern and Common Grounds
Appendix 1J	Cashiering Guidelines for both dining facilities
Appendix 1K	Employee arrival for both dining facilities
Appendix 1L	Walkie Talkie Policies & Procedures
Appendix 1M	UC Merced EH&S Food Safety Re-Opening Checklist

Diagrams:

Appendix 2A	Pavilion Diagrams: customer flow (need the rest)
Appendix 2B	YWDC Diagrams: customer flow, BOH stations, employee entrance and exit, breakrooms
Appendix 2C	Retail Operations: Lantern, Marketplace and Common Grounds (Pavilion)



Interim Policy -- Universal Requirements for Physical Mitigation and Reduction of the Transmission of COVID-19

Responsible Officials:	Vice Chancellor, Physical Operations, Planning and Design Vice Chancellor, Student Affairs Executive Vice Chancellor and Provost
Responsible Offices:	Department of Public Safety and Police
Issuance Date:	June 4, 2020
Effective Date:	Immediately effective
Summary:	This interim policy sets forth universal requirements applicable to all campus affiliates and non-affiliates for physical mitigation and reduction of the transmission of COVID-19 at UC Merced facilities, including, but not limited to the main and downtown campuses, Promenade, Fresno Center, Castle, and all field stations, reserves and other remote research locations.
Scope:	This interim policy applies to all staff, faculty, students, volunteers and non-affiliates entering or physically present on University property and facilities controlled by the Merced campus. Non-affiliates include, but are not limited to vendors, service providers, suppliers, and visitors and guests.

Contact:	Chou Her, Executive Director Public Safety and Police
Email:	cher@ucmerced.edu
Phone:	(209) 228-7941

I. REFERENCES AND RESOURCES

Federal Laws and Regulations

- [FEMA-4482-DR-CA](#)
- [CDC: Interim Guidance for Administrators of US Institutions of Higher Education](#)
- [CDC: Guidance for Institution of Higher Education with Students Participating in International Travel or Study Abroad Programs](#)
- [CDC: Social Distancing Guideline](#)

State Laws and Regulations

- [Executive Order N-25-20](#)

Appendix 1A

- [Executive Order N-33-20](#)
- [Merced County Stay-at-Home Order](#)

UC Policies

- [Regents Principles for Responsible Operation of University Locations in Light of the SARS-CoV-2 Pandemic](#)
- [Regents Standing Order 100.6: Duties of the Chancellors](#)
- [UC Policy: Management of Health, Safety and the Environment](#)
- [Executive Order: Paid Administrative Leave related to COVID-19](#)

Guidelines/Resources

- [UC Merced Emergency Preparedness: COVID-19 Resources](#)

II. POLICY/PROCEDURE SUMMARY & SCOPE

This interim policy is effective immediately and will remain in effect until revoked by the Chancellor based on guidelines and recommendations regarding the incidence and spread of the COVID-19 virus. It sets forth basic physical requirements, including use of face coverings and physical distancing, applicable to all individuals entering or present on University property controlled by the Merced campus, including all campus and remote facilities, to mitigate and reduce the transmission of COVID-19 (“Universal Requirements”). Facility-specific guidance will be provided for each category of University facilities before a facility is returned to increased in-person use. Compliance with this guidance is mandatory under this policy. To the extent there is a conflict between these Universal Requirements and facility-specific guidance, the facility specific-guidance applies when entering and present in the facility.

All campus constituents, including, but not limited to, staff, faculty, students and volunteers, and non-affiliates, including, but not limited to, vendors, service providers, suppliers and visitors and guests, must adhere to these requirements at all times. Failure to comply with this interim policy may result in discipline. Violators will be required to comply or leave University property and facilities immediately.

III. DEFINITIONS (if applicable)

Campus affiliates: Includes all individuals affiliated with the University of California as staff, faculty, students, and volunteers.

Non-affiliates: Includes all individuals seeking entry to or present on University property and facilities, including, but not limited to, members of the public, visitors, service providers, suppliers, visitors and guests.

University property and facilities: Includes all property and facilities owned, leased or operated by the University of California, Merced campus, including, but not limited to the main and downtown campuses, Promenade, Castle, the Fresno Center, and all field stations, reserves and other remote research locations, operated by the Merced campus.

IV. POLICY TEXT

All campus constituents and non-affiliates must comply with the following physical mitigation measures when present on University property controlled by the Merced campus, including all campus and remote facilities. Entry and presence in Merced campus facilities without complying with the requirements of this policy are unauthorized and violators will be asked to comply or leave immediately.

- All individuals must wear face coverings, except when located alone in a private office, when eating and physically distanced by at least 6 feet, in the individual's own campus residence, or when outside and located more than six feet away from any other individual.
- All individuals must engage in physical distancing at all times and remain six feet or more away from other individuals, except those individuals with whom they share their primary residence.
- Individuals should not congregate on University property or in University facilities, including indoor and outdoor common areas and private rooms and offices, except when attending University sponsored and controlled events, such as classes and lectures, and must maintain physical distancing of six feet or more at all times. This includes when seated or standing in classrooms, dining facilities, in private spaces such as offices and conference rooms, and in all other common areas such as kitchens, breakrooms, restrooms, patios, courtyards and other outside common areas. Individuals are allowed to stand in organized lines while waiting for service at University facilities; however, individuals must remain six feet or more from any other individual and may not remain in a service area after they have received service.
- All individuals must participate in the campus personal health screening and/or self-screening process, and any facility access screening, including any symptomatic and asymptomatic testing, in order to enter UC Merced facilities and physical spaces.
- Individuals may not enter University facilities if they have tested positive for COVID-19 or feel unwell physically, and should immediately contact their supervisor to approve remote work or to approve the use of available leave.
- All individuals must follow all facility-specific guidance provided by the University when entering or present in University facilities, in addition to these Universal Requirements. The facility-specific guidance controls if there is a conflict with these Universal Requirements.
- All individuals must follow all guidance provided by the University regarding cleaning and disinfection of their personal workspace and/or dorm room.
- All individuals must follow all University directions regarding the availability of space on campus and may not use space that has been designated as closed by the University.
- Individuals may not remove/rearrange furniture/equipment in any University space unless it has been approved by [Physical Operations, Planning, and Development \(POPD\)](#) or the unit responsible for management of the space. Doing so may impact the capacity and physical distancing achieved in the space.

V. PROCEDURES

Compliance with this interim policy will be implemented and monitored by the units responsible for each of the University facilities and/or activities. All individuals must follow directives to comply with this policy by University staff charged with implementing and monitoring compliance. Individuals that violate this policy may receive a discretionary warning, but are nonetheless subject to discipline under the policies applicable to unrepresented staff, collective bargaining agreements, the Academic Personnel Manual (APM) and the student conduct policies contained in Policies Applying to Campus Activities, Organizations and Students (PACAOS). For purposes of these policies, violations of the requirements of this policy are deemed to be a threat to public health and to members of the campus community.

Individuals that witness violations of this policy may make a report to their supervisor or by email to UC Merced's Emergency Management group at emergency.mgmt@ucmerced.edu. All reports will be referred to the unit responsible for the University facility or activity for follow up. The responsible units may also refer the matter to [Human Resources](#), [Academic Personnel Office](#) or [Office of Student Rights and Responsibilities](#) to determine if discipline is merited.

VI. POLICY REVISION HISTORY

Date	Action/Summary of Changes
June 4, 2020	Original Policy Issued

Appendix 1B

COVID-19 Non-Medical Employer Screening Tool

Ask the following questions at the beginning of every shift:

Name: _____	Location:	The Pavilion
Date: _____		
Questions	Answer	Action
Feeling fever, body aches, or chills?	YES or NO	If yes → go home
Respiratory symptoms? (New or worsening shortness of breath, cough or runny nose)	YES or NO	If yes → go home

If employee has **no fever and respiratory symptoms**, they can work **AFTER** washing their hands and need to follow social distancing, frequent hand hygiene and cleaning of their workspace throughout the workday.

Masking with cloth mask is recommended in **non-clinical** roles if employee works around other employees or public, and physical distancing (6 feet apart always) is not possible due to the nature of the work.

Wearing a face cover is REQUIRED while at all times in FOH & BOH.

Reminder: Cloth masks are not as effective as physical distancing (6 feet apart).

Return completed form to supervisor on duty.

COVID-19 Non-Medical Employer Screening Tool

Ask the following questions at the beginning of every shift:

Name: _____	Location:	The Pavilion
Date: _____		
Questions	Answer	Action
Feeling fever, body aches, or chills?	YES or NO	If yes → go home
Respiratory symptoms? (New or worsening shortness of breath, cough or runny nose)	YES or NO	If yes → go home

If employee has **no fever and respiratory symptoms**, they can work **AFTER** washing their hands and need to follow social distancing, frequent hand hygiene and cleaning of their workspace throughout the workday.

Masking with cloth mask is recommended in **non-clinical** roles if employee works around other employees or public, and physical distancing (6 feet apart always) is not possible due to the nature of the work.

Wearing a face cover is REQUIRED while at all times in FOH & BOH.

Reminder: Cloth masks are not as effective as physical distancing (6 feet apart).

Return completed form to supervisor on duty.

PROPER HANDWASHING & GLOVE USE FOR EMPLOYEES

Standard Operating Procedures (SOPs) are written procedures that UC Merced develops and implements to prevent direct contamination or adulteration of a product.

Purpose: The purpose of this SOP is to prevent cross-contamination and potential foodborne illness by ensuring that all foodservice employees are washing their hands and using gloves properly.

Scope: This procedure applies to ALL foodservice employees

Keywords: Foodservice, Gloves, Handwashing, Soap, Water

Instructions:

1. Train foodservice employees on using the procedures in this SOP.
2. Proper Handwashing:
 - A. Foodservice employees involved in food preparation must wash their hands and exposed portions of their arms with soap and warm water.
 - B. Thorough hand washing is comprised of vigorously rubbing together the surfaces of lathered hands and arms for at least 20 seconds followed by a thorough rinse with clean, warm water. Use a single-use towel to dry hands and arms.
 - C. A foodservice employee is required to wash their hands when:
 - Arriving into the food facility
 - Prior to putting on single-use gloves and after taking off single-use gloves
 - After touching any type of beef, poultry, fish, or meat
 - After mopping, sweeping, removing garbage, or using the telephone
 - After using the bathroom or leaving the food facility and re-entering
 - After smoking, eating, sneezing, coughing, or drinking
 - After touching anything that might result in the contamination of hands
3. Proper glove use:
 - A. When wearing single-use disposable gloves the following is required:

It is crucial to change gloves when any suspected contamination occurs.

B. Contamination may occur:

- After using the bathroom
- Smoking, eating, sneezing, or coughing
- In between preparing raw and cooked food
- When handling money or working at the register area

C. Proper handwashing is **ALWAYS** required before putting on a new pair of single-use gloves.

D. The following are examples of **IMPROPER** glove usage and are not allowed in any UC Merced dining and retail facility under any circumstances:

- Partially removing gloves to handle money or perform cashier duties
- Before beginning cashier duties, a foodservice employee must remove gloves and dispose of them, wash hands and complete cashier tasks.
- If employee is returning to foodservice duties, it is **REQUIRED** for a food service employee to wash hands before putting on a new pair of single-use gloves.
- Re-using a pair of single-use gloves
- Not washing hands properly before and after using gloves

Corrective Action

If a step in this procedure is not completed, it is crucial for a foodservice employee to cease all tasks until proper handwashing is completed.

SANITIZING COMMON CUSTOMER AREA CONTACT POINTS

Standard Operating Procedures (SOPs) are written procedures that UC Merced develops and implements to prevent contamination and the spread of illness.

Purpose: The purpose of this SOP is to prevent any illness causing pathogens from being passed through common customer contact points.

Scope: This procedure applies to foodservice employees who are responsible for overseeing the cleanliness of the customer area and anyone who handles quaternary ammonia sanitizer (quat) as a part of their duties.

Keywords: Sanitizing, Quat sanitizer, alpet surface sanitizer, wiping cloth, sanitizer bucket

Instructions:

1. Train foodservice employees on using the procedures in this SOP.
2. In addition to normal cleaning practices, all common customer areas shall be sanitized/disinfected every 15 minutes or after any common customer area is used, whichever comes first.
 - a. Common customer contact points include, but are not limited to the following: Tables, chairs, booths, door handles, serving line surfaces, condiment stations, utensil holders, nozzles of drink dispensers, levers of drink dispensers
3. Fill the red bucket with sanitizer solution and water solution from the premix unit at the 3-compartment sink/janitor's closet/chemical room. Note: Always prepare a fresh sanitizer bucket every 2 hours or when sanitizer solution becomes turbid.
4. Use a quat sanitizer test strip to verify the sanitizer is at the correct concentration, which is between 200-300 ppm.
5. For customer tables (Phase 2): If a customer's table is dirty: Change as necessary
 - a. Wash surface with detergent solution (green buckets)
 - b. Rinse surface with water (blue bucket)
 - c. Sanitize the surface using the fresh sanitizer solution with a concentration between 200-300 ppm or alpet sanitizer.
 - d. Allow the table surface to air dry for 60 seconds before use.
6. If customer table looks clean:
 - a. Sanitize the surface using the fresh sanitizer solution with a concentration between 200-300ppm or alpet sanitizer.
 - b. Allow the table surface to air dry for 60 seconds before use.
7. For all other common customer contact points:
 - a. Sanitize the contact point by using a clean wiping cloth and the red bucket of fresh sanitizer solution with a concentration between 200-300ppm.
 - b. Allow the contact point to air dry for 60 seconds before use. Note: Do NOT attempt to use a wiping cloth to speed up drying.
8. Initial the log next to each respective customer contact point once it has been sanitized (centrally located log for sanitizing will be determine)

Corrective Action

If a common customer contact point wipe down is missed, initiate the steps for the wipe down as soon as the missed wide down is acknowledged. Once the make-up wipe down is completed, note down the time the missed wipe down was completed in each initial box then, continue with scheduled wipe downs as usual.

HIGH TOUCH COMMON POINTS IN DINING FACILITIES:

- Door Handles: entry and exit
- Hand Sanitizer stations
- ADA Push Buttons
- Field of Greens Beverage Stations (2)
- Counters at all food stations
- Glass sneeze guards
- Stanchions tops and ropes
- Any furniture used in dining facilities acting as barriers

HIGH TOUCH COMMON POINTS IN RETAIL:

Marketplace

- Door Handles: entry and exit
- Cooler doors
- Cashier counter
- Credit Card Reader
- Reach-In Cooler for perishable grab and go items

Lantern/Common Grounds

- Door Handles: entry and exit
- Reach-in cooler for perishable grab and go items
- Credit card reader
- Pickup counter
- Door handle on countertop cooler for Common Grounds

Appendix 1F

		Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
Operation		CLOSED	CLOSED	10:00am - 7:00pm	10:00am - 7:00pm	10:00am - 7:00pm	7:00am - 9:00pm	9:00am - 9:00pm
Rufus Express	Breakfast			-	-	-	7:00am - 10:00am	
Station 1	Lunch/Brunch			10:00am - 2:00pm	10:00am - 2:00pm	10:00am - 2:00pm	10:30am - 11:00am	9:00am - 3:30pm
	CLOSED FOR CLEANING			2:00pm - 3:00pm	2:00pm - 3:00pm	2:00pm - 3:00pm	11:00pm - 3:00pm	3:30pm - 4:00pm
	Dinner			3:00pm - 7:00pm	3:00pm - 7:00pm	3:00pm - 7:00pm	3:00pm - 4:00pm	4:00pm - 9:00pm
							4:00pm - 9:00pm	
Cascabel Express	Breakfast			-	-	-	7:00am - 10:00am	
Station 2	Lunch/Brunch			10:00am - 2:00pm	10:00am - 2:00pm	10:00am - 2:00pm	10:30am - 11:00am	9:00am - 3:30pm
	CLOSED FOR CLEANING			2:00pm - 3:00pm	2:00pm - 3:00pm	2:00pm - 3:00pm	11:00pm - 3:00pm	3:30pm - 4:00pm
	Dinner			3:00pm - 7:00pm	3:00pm - 7:00pm	3:00pm - 7:00pm	3:00pm - 4:00pm	4:00pm - 9:00pm
							4:00pm - 9:00pm	
Lake Wok Express	Breakfast			-	-	-	7:00am - 10:00am	
Station 3	Lunch/Brunch			10:00am - 2:00pm	10:00am - 2:00pm	10:00am - 2:00pm	10:30am - 11:00am	9:00am - 3:30pm
	CLOSED FOR CLEANING			2:00pm - 3:00pm	2:00pm - 3:00pm	2:00pm - 3:00pm	11:00pm - 3:00pm	3:30pm - 4:00pm
	Dinner			3:00pm - 7:00pm	3:00pm - 7:00pm	3:00pm - 7:00pm	3:00pm - 4:00pm	4:00pm - 9:00pm
							4:00pm - 9:00pm	
Ciao Express	Breakfast			-	-	-	7:00am - 10:00am	
Station 4	Lunch/Brunch			10:00am - 2:00pm	10:00am - 2:00pm	10:00am - 2:00pm	10:30am - 11:00am	9:00am - 3:30pm
	CLOSED FOR CLEANING			2:00pm - 3:00pm	2:00pm - 3:00pm	2:00pm - 3:00pm	11:00pm - 3:00pm	3:30pm - 4:00pm
	Dinner			3:00pm - 7:00pm	3:00pm - 7:00pm	3:00pm - 7:00pm	3:00pm - 4:00pm	4:00pm - 9:00pm
							4:00pm - 9:00pm	




University of California, Merced

Building Re-Occupancy Readiness Signage Program (ROS) Sign Type Program

Signage in ROS-1, 2, 3, 4, 5, 6, 7, 8, 9, 12 will be fabricated and installed by sign company.




Note: 1. These sign types have been created to re-occupy the campus during COVID-19. They will be used for all buildings.
 2. Do not reuse sign type assigned identification number.

Prepared By: Min Jiang
Update: 6/28/2020

Sign Graphic	Sign ID: ROS-#	Sign Description	Sign Location	Performed By		Notes
				Sign Company	In-House	
	ROS-1	Sign Copy: BUILDING ENTRY Sign Size: 24"W x 24"H Sign Material: VINYL Copy Color: BLACK Background Color: GREEN	Exterior, on ground. In general 5'-0" in front of building entrance door.	Yes		
	ROS-2	Sign Copy: ONE WAY Sign Size: 12"W x 24"H Sign Material: VINYL Copy Color: BLACK Background Color: GREEN	Interior, on floor and for stairway exit down, and exit building (including for basement stairway building exit). In general every 12'-0" apart.	Yes		
	ROS-3	Sign Copy: PATH TO BUILDING EXIT... PLEASE STAY 6' APART Sign Size: 12"D Sign Material: VINYL Copy Color: WHITE Background Color: GREEN	Interior, on floor and for stairway exit down, or exit building, varied. Sign Company must follow by design pattern.	Yes		
New Graphic, develop from ROS-3, with direction up and left for exit path.	ROS-3A	Sign Copy: PATH TO BUILDING EXIT... PLEASE STAY 6' APART Sign Size: 12"D Sign Material: VINYL Copy Color: WHITE Background Color: GREEN	Interior, on floor and for stairway exit down, or exit building, varied. Sign Company must follow by design pattern.	Yes		





University of California, Merced
Building Re-Occupancy Readiness Signage Program (ROS) Sign Type Program
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Prepared By: Min Jiang
 Update: 6/28/2020



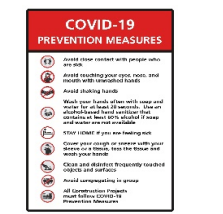
Sign Graphic	Sign ID: ROS-#	Sign Description	Sign Location	Performed By		Notes
				Sign Company	In-House	
New Graphic, develop from ROS-3, with direction up and right for exit path.	ROS-3B	Sign Copy: PATH TO BUILDING EXIT... PLEASE STAY 6' APART Sign Size: 12"D Sign Material: VINYL Copy Color: WHITE Background Color: GREEN	Interior, on floor and for stairway exit down, or exit building, varied. Sign Company must follow by design pattern.	Yes		
	ROS-4	Sign Copy: BUILDING EXIT... DO NOT ENTER Sign Size: 24"W x 24"H Sign Material: VINYL Copy Color: BLACK Background Color: GREEN/WHITE	Exterior, on ground. In general 5'-0" in front of building exit door.	Yes		
	ROS-5	Sign Copy: PROTECT YOURSELF AND OTHERS... WAIT HERE... MAINTAIN 6 FT Sign Size: 12"D Sign Material: VINYL Copy Color: BLACK Background Color: ORANGE	Interior, on floor. In general in front of Restrooms and Elevators, and inside of Restrooms. Also at location in hallway where crossing paths are unavoidable.	Yes		
	ROS-6	Sign Copy: (arrow symbol) Sign Size: 6"W x 10"H Sign Material: VINYL Copy Color: N/A Background Color: YELLOW	Interior, on floor. From/To Elevators.	Yes		

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Prepared By: Min Jiang
 Update: 6/28/2020

Sign Graphic	Sign ID: ROS-#	Sign Description	Sign Location	Performed By		Notes
				Sign Company	In-House	
	ROS-7	Sign Copy: UP Sign Size: 8"W x 10"H Sign Material: VINYL Copy Color: BLACK Background Color: YELLOW	Interior, placement in every 8 stairway step up only except for basement stair up exit.	Yes		
	ROS-8	Sign Copy: 6 ft Sign Size: 12"D Sign Material: VINYL Copy Color: WHITE Background Color: ORANGE	Interior, on floor for inside of Elevator(avoid using the same corner as the button panel side).	Yes		
	ROS-9	Sign Copy: (wheel chair symbol) Sign Size: 12"W x 12"H Sign Material: VINYL Copy Color: WHITE Background Color: BLUE	Interior, on floor for inside of Elevator (center of the elevator).	Yes		
	ROS-10	Sign Copy: "ONLY 2 PERSON IN THE ELEVATOR AT A TIME.." Sign Size: 8.5"W x 11"H Sign Material: LAMINATE Copy Color: BLUE/BLACK Background Color: WHITE	Interior, on wall. Right outside of Elevator's door.			





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 2. Do not reuse sign type assigned identification number.
 Prepared By: Min Jiang
 Update: 6/28/2020

Sign Graphic	Sign ID: ROS-#	Sign Description	Sign Location	Performed By		Notes
				Sign Company	In-House	
	ROS-10A	Sign Copy: "ONLY 2 PERSON IN THE ELEVATOR AT A TIME..Please use stairway down exit...." Sign Size: 8.5"W x 11"H Sign Material: LAMINATE Copy Color: BLUE/BLACK Background Color: WHITE	Interior, on wall. Inside of Elevator.			
	ROS-11	Sign Copy: Interim Policy -- Universal Requirements for Physical Mitigation and Reduction of the Transmission of COVID-19 (4 pages) Sign Size: 8.5"W x 11"H Sign Material: LAMINATE Copy Color: BLACK Background Color: WHITE	Designated Building Entrance during COVID-19, can be exterior or interior, pending on each building.			
	ROS-12	Sign Copy: COVID-19 PREVENTION MEASURES Sign Size: 20"W x 30"H Sign Material: VINLY ON MTEAL Copy Color: BLACK/WHITE Background Color: WHITE/RED	Exterior, on wall at the building entrance.	Yes		

Appendix 1G





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 Update: 6/28/2020

Sign Graphic	Sign ID: ROS-#	Sign Description	Sign Location	Performed By		Notes
				Sign Company	In-House	
	ROS-13	Sign Copy: PLEASE DISINFECT BEFORE AND AFTER EACH USE Sign Size: 8.5"W x 11"H Sign Material: PROTECTION SHEET Copy Color: BLACK/WHITE Background Color: REEN/WHITE	Interiors, on wall for labs, classrooms conference rooms.			
	ROS-14	Sign Copy: HAND SANITIZING STATION Sign Size: 11"W x 8.5"H Sign Material: LAMINATE Copy Color: WHITE Background Color: GREEN	Interior, on wall above the Sanitizing station.			
	ROS-15 Laminate	Sign Copy: FACE MASK... 6 FT APART Sign Size: 8.5"W x 11"H Sign Material: LAMINATE Copy Color: BLACK/COLOR Background Color: WHITE	Interior, on wall in restroom, varied.			
	ROS-15 In Protection Sheet	Sign Copy: FACE MASK... 6 FT APART Sign Size: 8.5"W x 11"H Sign Material: PROECTION SHEET Copy Color: BLACK/COLOR Background Color: WHITE	Interior, on wall in lab, classrooms, classrooms and conference rooms, varied.			


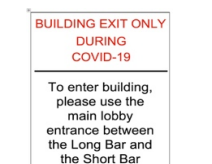


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 Update: 6/28/2020

Sign Graphic	Sign ID: ROS-#	Sign Description	Sign Location	Performed By		Notes
				Sign Company	In-House	
	ROS-16	Sign Copy: Stairway Closed... DO NOT ENTER Sign Size: 11"W x 8.5"H Sign Material: LAMINATE Copy Color: BLACK/WHITE Background Color: RED/WHITE	Interior, on caution tape in front of the stair which will be closed.			
	ROS-17 Laminate	Sign Copy: Wash Your Hands! Sign Size: 8.5"W x 11"H Sign Material: LAMINATED Copy Color: PURPLE Background Color: BLUE	Interior, on wall for restrooms.			
	ROS-17 In Protection Sheet	Sign Copy: Wash Your Hands! Sign Size: 8.5"W x 11"H Sign Material: PROTECTION SHEET Copy Color: PURPLE Background Color: BLUE	Interior, on wall for labs, classrooms and conference room where has a sink			
	ROS-18	Sign Copy: USE ANY SAFE EXIT IN EMERGENCY Sign Size: 11"W x 8.5"H Sign Material: PROTECTION SHEET Copy Color: RED Background Color: WHITE	Interior, on wall above all existing evacuation maps.			


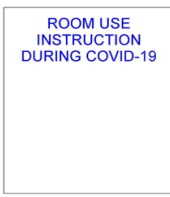


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 Update: 6/28/2020

Sign Graphic	Sign ID: ROS-#	Sign Description	Sign Location	Performed By		Notes
				Sign Company	In-House	
	ROS-19	Sign Copy: BUILDNG ENTRANCE ONLY... Sign Size: 11"W x 8.5"H Sign Material: LAMINATE Copy Color: GREEN/BLACK Background Color: WHITE	Exterior, on door, on the building entrance door.			
	ROS-20	Sign Copy: BUILDING EXIT ONLY DURING COVID-19 Sign Size: 8.5"W x 11"H Sign Material: LAMINATE Copy Color: RED/BLACK Background Color: WHITE	Exterior, on door, on the building exit doors.			
	ROS-21	Sign Copy: SPACE USE IS CLOSED DURING COVID-19 Sign Size: 18"W x 24"H Sign Material: POSTER Copy Color: RED Background Color: WHITE	Interior, on wall at the closed area (break room, kitchen, drinking fountain, open meeting area, etc.)			
	ROS-22	Sign Copy: ALL CONSTRUCTION DURING COVID-19 Sign Size: 18"W x 24"H Sign Material: POSTER Copy Color: RED/BLACK Background Color: WHITE	Interior, on wall at the construction site.			




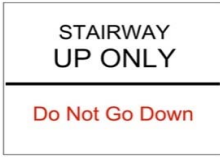
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Sign Graphic	Sign ID: ROS-#	Sign Description	Sign Location	Performed By		Notes
				Sign Company	In-House	
	ROS-23	Sign Copy: STAY SAFE...Max. Occupancy: Sign Size: 8.5"W x 11"H Sign Material: PROTECTION SHEET Copy Color: WHITE/GREEN Background Color: WHITE	At entry of each labs, instruction, classrooms and conference room.			
	ROS-24	Sign Copy: ROOM USE INSTRUCTION DURING COVID-19 Sign Size: 8.5"W x 11"H Sign Material: PROTECTION SHEET Copy Color: BLUE/BLACK Background Color: WHITE	Interior, on wall, inside of all labs, instruction/classrooms and conference room.			
	ROS-25	Sign Copy: TOILET NOT AVAILABLE DURING COVID-19 Sign Size: 11"W x 8.5"H Sign Material: LAMINATE Copy Color: RED Background Color: WHITE	unused toilet stall doors in restroom			
	ROS-26	Sign Copy: URINAL NOT AVAILABLE DURING COVID-19 Sign Size: 11"W x 8.5"H Sign Material: LAMINATE Copy Color: RED Background Color: WHITE	On wall above urinal in restroom			



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 Update: 6/28/2020

Sign Graphic	Sign ID: ROS-#	Sign Description	Sign Location	Performed By		Notes
				Sign Company	In-House	
	ROS-27	Sign Copy: SINK NOT AVAILABLE DURING COVID-19 Sign Size: 11"W x 8.5"H Sign Material: LAMINATE Copy Color: RED Background Color: WHITE	On wall/mirror above sink in restroom			
	ROS-28	Sign Copy: DRINKING FOUNTAIN NOT AVAILABLE DURING COVID-19 Sign Size: 11"W x 8.5"H Sign Material: LAMINATE Copy Color: RED Background Color: WHITE	On wall above Drinking Fountain			
	ROS-29	Sign Copy: STAIRWAY TO EXIT DOWN UNLESS ELEVATOR IS NEEDED Sign Size: 11"W x 8.5"H Sign Material: LAMINATE Copy Color: GREEN Background Color: WHITE	Near by elevator			
	ROS-30	Sign Copy: STAIRWAY UP ONLY- CANNOT GO DOWN Sign Size: 11"W x 8.5"H Sign Material: LAMINATE Copy Color: RED/BLACK Background Color: WHITE	Near by stairway			

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 2. Do not reuse sign type assigned identification number. Prepared By: Min Jiang
Update: 6/28/2020

Sign Graphic	Sign ID: ROS-#	Sign Description	Sign Location	Performed By		Notes
				Sign Company	In-House	
	ROS-31	Sign Copy: DO NOT GO DOWN STAIRWAY Sign Size: 11"W x 8.5"H Sign Material: LAMINATE Copy Color: RED/ BLACK Background Color: WHITE	Near stairway			
	ROS-32	Sign Copy: ENTER Sign Size: 11"W x 8.5"H Sign Material: LAMINATE Copy Color: Green Background Color: WHITE	Lab/Classes/ etc. Exterior Entrance Door			
	ROS-33	Sign Copy: Exit Sign Size: 11"W x 8.5"H Sign Material: LAMINATE Copy Color: RED Background Color: WHITE	Lab/Classes/ etc. Exterior Exit Door			
	ROS-34	Sign Copy: All Construction During Covid-19 To Follow COVID-19 Prevention Measure Sign Size: 11"W x 8.5"H Sign Material: LAMINATE Copy Color: BLACK Background Color: Gold	Door at construction site			

University of California, Merced						
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Note: 1. These sign types have been created to re-occupy the campus during COVID-19. They will be used for all buildings. 2. Do not reuse sign type assigned identification number.				Prepared By: Min Jiang Update: 6/28/2020		
Sign Graphic	Sign ID: ROS-#	Sign Description	Sign Location	Performed By		Notes
				Sign Company	In-House	
	ROS-35	Sign Copy: STAIRWAY TO EXIT UP UNLESS ELEVATOR IS NEEDED Sign Size: 11"W x 8.5"H Sign Material: LAMINATE Copy Color: GREEN Background Color: WHITE	At stairway that needs this sign.			
	ROS-36	Sign Copy: Conference Room Sign Size: 11"W x 8.5"H Sign Material: Table Top Folded Sign Copy Color: GREEN Background Color: WHITE	For Conference Room			

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YWDC & PAVILION CUSTOMER FLOW

Pavilion Dining Center Customer Flow:

1. Students will queue outside two entrances. One at the North Entrance and One at the Academic Walk Entrance
2. Inside the building, we will have a door monitor (crowd control). This position will oversee allowing only one student at a time to maintain safe distancing. Students will be allowed in the building as line moves forward.
3. Once the student enters the building, they can process their payment at the cash register and proceed to the indoor queue up area based on the entrance they chose North Entrance will have access to stations 1 & 2, Academic walk will have access to stations 3&4.
4. At the front of line, a second crowd control staff member will allow students to queue up on a specific food station line that has their menu option.
5. When student is in line based on the station, they chose will follow the path as the line moves forward keeping safe distancing.
6. Once students reach the food station, meal packs will be premade for students to grab and move on to the exit. Staff will not make meals and hand to students. Students will have to grab one of the pre-made meals.
7. Water stations will be placed at Field of Greens for students to grab a water on the way out of the building and/or water will be given behind each platform – still deciding, depending if we can obtain coolers from Pepsi.
8. Each platform will have floor signs for students to follow the path and not cross over to other menu stations.
9. Platforms have their own dedicated travel path for students to follow from entry point all the way to the exit of the building.
10. Station 1 and 2 will have their own marked travel path and designated exits.
11. Station 3 and 4 will have their own marked travel path and designated exits.

YWDC Student Flow:

1. Students will queue outside main entrance (door facing Scholars Lane and the only main entrance for food stations).
2. A door monitor will be placed just inside the building for crowd control. This position will oversee allowing only one student at a time to maintain safe distancing. Students will be allowed in the building as line moves forward.
3. At the front of line, a second crowd control staff member will allow students to queue up on a specific food station line that has their menu option.
4. When student reaches front of line at their menu station, the cashier will allow them to walk up to the register as the line moves forward keeping safe distancing.
5. Students will be moving forward with the flow of the line.
6. We will have a staff member in the building (Dead zone from salad bar to yogurt bar in the middle of the servery area) keeping all food lines moving and maintaining safe distance.

7. Once students reach the food station, meal packs will be premade for students to grab and move on to the exit. Staff will not make meals and hand to students. Students will have to grab one of the pre-made meals.
8. Water stations will be placed on the way out of the building for students to grab a water on the way out.
9. Each platform will have floor signs for students to follow the path and not cross over to other menu stations.
10. Platforms have their own dedicated travel path for students to follow from entry point all the way to the exit of the building.
11. Station 1 (Grill) will have its own designated exit as its one of the busiest stations and travel path has been marked.
12. Station 2 and 3 (Mexican and Asian) will have one exit designated for both and travel path has been marked for them.
13. Station 4 (Pizzas) has its own designated exit as its also a very popular station.
14. Lakeview Dining Room will have an entry door for Coffee Service ONLY. A crowd control staff at this door will allow one student at a time as the service line moves forward.
15. Coffee station will have its own exit for a fast and convenient service. Once the student reaches the front counter, a coffee will be pre-packed for them. Once they grab their coffee, the staff member will inform students of the travel path they will need to follow to exit the building.

RETAIL OPENING GUIDELINES FOR: MARKETPLACE, LANTERN, AND COMMON GROUNDS

Marketplace Re-Opening Guidelines:

1. Signage posted at door entrance specifying protocols.
2. All guests must wear a face mask and may not bring their own bags.
3. Employees complete the self-screening process each day prior to reporting to work on-site at any UC Merced location.
4. Workspaces separated by 6-ft rule.
5. Have disinfectant, hand sanitizer, and masks available to employees at all times.
6. Portable hand-washing sink will be purchased and installed for MP employees to use.
7. Copies of protocol given to all employees.
8. Limit the total amount of customers in the store at a time.
9. Set 6-ft distance markers in line.
10. Only one register opened at a time.
11. Employee posted at the door to ensure that the maximum number of customers is not exceeded.
12. Cut product list back to top 10 in each category.
13. Reduce store hours to 4PM-12AM.
14. Remove fixtures to ensure proper one-way flow is being followed.
15. Use arrows on floor to ensure proper flow traffic.
16. Install automatic hand sanitizer at entrance.
17. Provide guests free bags with items that exceed the amount they can carry.
18. Disinfect payment portal after each guest.
19. Disinfect all surfaces frequently, at least every 15 minutes.
20. Keep a cleaning and disinfecting schedule at all times.

Lantern Café Re-Opening Guidelines:

1. Signage posted at door entrance specifying protocols.
2. All guests must wear a face mask
3. Copies of protocol given to all employees.
4. Employees complete the self-screening process each day prior to reporting to work on-site at any UC Merced location.
5. Workspaces separated by 6-ft. rule.
6. Limit employees work paths. No overlapping work stations.
7. All employees must wear face coverings and use gloves.
8. Ensure handwashing sinks are stocked with proper equipment.
9. Have disinfectant, hand sanitizer, masks, and gloves on hand for employees.
10. Set 6-ft distance markers in line.
11. Physical acrylic barriers will be installed around café at customer contact points
12. Only one register opened at a time.

13. Cashless transactions.
14. Disinfect payment portal after each credit card transaction.
15. Limit drink/food offerings.
16. Will not accept personal reusable cups.
17. All condiments will be held behind the counter and individually packaged.
18. No contact transfer of drinks/food. Barista will set drink on service window counter for pick up.
19. Provide guests with drink carriers if needed.
20. Use arrows on floor to ensure proper flow of line.
21. Use distance markers and establish a line in waiting area.
22. Install automatic hand sanitizer at entrance of line.
23. Disinfect all surfaces frequently, at least every 15 minutes.
24. Always keep a cleaning and disinfecting schedule.

Common Grounds Retail (Pavilion):

1. Signage posted at door entrance specifying protocols.
2. All guests must wear a face mask and may not bring their own bags.
3. Employees complete the self-screening process each day prior to reporting to work on-site at any UC Merced location.
4. Work areas separated by 6-ft rule.
5. Have disinfectant, hand sanitizer, and masks available to employees at all times.
6. Copies of protocol given to all employees.
7. Limit the total amount of customers in the store at a time.
8. Will not accept personal reusable cups.
9. Cashless transactions
10. All condiments will be held behind the counter, individually packaged
11. Ensuring handwashing sinks are stocked with proper equipment.
12. Set 6ft distance markers in line.
13. Remove fixtures to ensure proper one-way flow is being followed.
14. Use arrows on floor to ensure proper flow traffic.
15. Install automatic hand sanitizer at entrance.
16. Provide guests free bags with items that exceed the amount they can carry.
17. Disinfect payment portal after each guest.
18. Disinfect all surfaces frequently, at least every 15 minutes.
19. Always keep a cleaning and disinfecting schedule.

CASHIERING GUIDELINES FOR BOTH DINING FACILITIES

Set up:

- Prior to opening ensure cashier station has hand sanitizer, surface sanitizer, disposable towels and gloves available.
- Face covers are required for entry. If they do not have a mask a disposable mask will be provided depending on availability.
- If customer refuses to wear a mask they can wait outside while someone grabs gets food for them without entering the building.

Layout:

- Pavilion Cashiering Locations (2)
 - North Entrance for Stations 1 & 2
 - Academic Walk Entrance for Stations 3 & 4
- YWDC Cashiering Location
 - One main entrance and students will be queued into different lines.

Transactions:

- All transactions should be touchless
- No cash transaction available
 - CatCard: Students will be able to scan their CatCard or mobile ID with no physical interaction with the cashier.
 - Credit/Debit Card- This method requires some physical contact. The only touch point will be the pin pad. Cashier will sanitize after every transaction of this kind.
 - RFID/NFC transactions available: Customers can tap the chip on their card, use Apple Pay or Samsung Pay.
 - If the customer has an old cat card without the scanner. Put on a new pair of gloves and swipe them in. Also, strongly recommend that they set up their Mobile ID.

Line Control:

- One (1) line monitor will be present on each of the queue up areas.
- One door monitor at each entrance will let customers in the building
- Line monitor will communicate with cashier and inform them when all the spots in the line are full and when to allow more customers in.

EMPLOYEE ARRIVAL FOR BOTH DINING FACILITIES

- Designated entry in Pavilion and YWDC where staff, visitors, and outside maintenance workers report on arrival.
- Staff maintain 6 feet social distance while checking in.
- Sanitize hands and have mask on when checking in. Sanitizing station will be at entry way.
- If visitors or staff do not have a face covering, one will be provided before entering.
- A shift supervisor will be assigned to check in staff and visitors to take temperature and have them fill out symptoms form. 100 degrees or more will not be allowed to enter.
- No personal belongings in the kitchen or cell phone usage.
- All staff will wash their hands for 20 seconds before starting shift.
- After checking in with supervisor, staff will report to their designated work area. Wash hands frequently throughout shift.
- Sanitize workstation frequently throughout shift.
- Maintain 6 feet distancing between workstations.

WALKIE TALKIE POLICIES & PROCEDURES

Walkie talkies must be charged every night. The green light will show when the unit is in the correct position. Walkie talkies must be in the “off” position to recharge properly.

Walkie talkie must be in the “on” position during operational hours and must be carried by authorized personnel only when in the Dining Facilities on campus. Authorized personnel are FOH Managers (7), Lead (1), Chefs (6), Sr. Cooks (4), Line Monitors (5), Station Cooks (8), Station 12 Food Runners (1), Station 34 Food Runner (1), Station 12 Dish Runner (1), Station 34 Dish Runner (1), Student Supervisors (?) and Student Managers (?). NUMBERS ACCOUNT FOR NEED AT PAVILION & YWDC.

The walkie talkie should be used for official UC Merced Dining Services business, not for casual conversation. The airwaves must be kept clear in case of an emergency. If a longer conversation is needed, request the person “see me”.

Channel 1 – Stations 1 & 2 (Ciao & Cascabel) – Pavilion

Channel 2 – Stations 3 & 4 (Rufus & Lake Wok) - Pavilion

Channel 3 – Retail? – Pavilion

Channel 4 – Stations 1 & 2 (Burgers & Latin) YWDC

Channel 5 – Stations 3 & 4 (Asian & Pizza) YWDC

For Pavilion/YWDC:

In the case of an emergency, please scan the above channels stating there is an emergency then switch to Channel 1. Also, if panic buttons need to be manually alarmed, please announce the switch to Channel 1 and then give notice via Channel 1.

Keeping track of the walkie talkies and who has them keeps costs down for UC Merced. Please sign out your walkie talkie on check in/out and return all walkie talkies to the correct charger at the end of each shift. Each employee must sanitize walkie talkie/earpiece before usage, using the Alpet D2 surface sanitizing wipes. At the end of shift, using the Alpet D2 wipes, each employee is to sanitize the walkie talkie/earpiece they were responsible for, before placing on charger. Each associate will be responsible for any walkie talkie that is signed out and not returned. Please report malfunctioning or lost walkie talkies to the FOH Manager immediately.

Be aware that our frequency is accessible to others. All information that should be kept confidential and not sent over the walkie talkie should be done in person, via email or by UC Merced issued telephone. Limit the conversation to key facts without violating privacy. The use of profanity or other derogatory language over the walkie talkie is strictly prohibited. Unauthorized personnel should not operate or carry walkie talkies.



Best Practices for Re-Opening Food Establishments During the COVID-19

Food Safety Checklist

Facility Operations	
<input type="checkbox"/>	Are signs posted on how to stop the spread of COVID-19 and promote everyday protective measures? Is Social Distancing Protocol posted?
<input type="checkbox"/>	Are the premises in good order, including fully operational utilities and equipment? (<i>e.g. electrical, lighting, gas services, and proper ventilation; hood systems for fire prevention; garbage and refuse areas; and toilet facilities</i>)
<input type="checkbox"/>	Are all areas of the food establishment, including restrooms and waiting areas, properly cleaned, stocked, sanitized, or disinfected, as appropriate?
<input type="checkbox"/>	Are the facilities checked for pest infestation or harborage, and are all pest control measures functioning?
<input type="checkbox"/>	Are ventilation systems including air ducts and vents in the facility clean, free of mold, and operating properly?
<input type="checkbox"/>	Is there increased circulation of outdoor air (as much as possible) by, for example, opening windows and doors or using fans? (Do not open windows and doors if they pose a safety risk to children using the facility.)
<input type="checkbox"/>	Are high touch self-service containers and items requiring frequent hand contact removed from use (<i>e.g. seating covers, table cloths, throw rugs, condiments such as ketchup bottles and salt/pepper shakers, and reusable menus</i>)?
Water, Plumbing, and Ice	
<input type="checkbox"/>	Is potable water available throughout the facility?
<input type="checkbox"/>	Are the water and sewage lines working?
<input type="checkbox"/>	Is there hot and cold water?
<input type="checkbox"/>	Are all water lines flushed, including equipment water lines and connections, according to the manufacturer's instructions?
<input type="checkbox"/>	Are ice machines and ice bins cleaned and sanitized?
Food Contact and Non-food Contact Surfaces (Clean, Disinfect, Sanitize)	
<input type="checkbox"/>	Are necessary sanitizers and disinfectants that meet EPA's criteria for use against SARS-CoV-2 available and used per label instructions to clean and disinfect the facility during hours of operation?
<input type="checkbox"/>	Are food contact surfaces and counters cleaned and sanitized? (Wash, rinse, and sanitize food contact surfaces, food preparation surfaces, and beverage equipment after use.)
<input type="checkbox"/>	Are common use areas such as restrooms being cleaned and disinfected more frequently?

Appendix 1M

Best Practices for Re-Opening Retail Food Establishments During the COVID-19 Pandemic – Food Safety Checklist *continued*

<input type="checkbox"/>	Are high-touch areas and equipment cleaned and disinfected (e.g. door knobs, display cases, equipment handles, check-out counters, order kiosks, and grocery cart handles)?
<input type="checkbox"/>	Are sufficient stocks of single-service and single-use articles (e.g. tableware, carryout utensils, bread wrappers, and plastic wrap) available? If not, ensure all reusable food service items are handled with gloves and washed with dish soap and hot water or in a dishwasher. Employees should wash their hands after removing their gloves and after directly handling used food service items.
<input type="checkbox"/>	Are staff properly trained on cleaning procedures to ensure safe and correct application of disinfectants?
<input type="checkbox"/>	Has a disinfection schedule or routine plan been developed? Ensure sufficient stocks of cleaning and disinfecting supplies to accommodate ongoing cleaning and disinfection.
Food Temperature Control	
<input type="checkbox"/>	Are all coolers, freezers, and hot and cold holding units functioning?
<input type="checkbox"/>	Are all coolers, freezers, and hot and cold holding units clean, sanitized, and protected from contamination?
<input type="checkbox"/>	Are calibrated thermometers available and accurate to check equipment and product temperatures to ensure food safety/HACCP plans are executed as designed?
Product Inspection, Rotation	
<input type="checkbox"/>	Has all food been examined for spoilage, damage, expiration, or evidence of tampering or pest activity? If needed, was such food appropriately discarded?
<input type="checkbox"/>	Is food properly labeled and organized, such that receiving date and rotation is evident?
<input type="checkbox"/>	Are all food, packaging, and chemicals properly stored and protected from cross contamination?
<input type="checkbox"/>	Has contact been made with suppliers in the supply chain to ensure deliveries are scheduled and able to be fulfilled?
Warewashing Equipment	
<input type="checkbox"/>	Is your 3-compartment sink clean and equipped with detergent and sanitizer?
<input type="checkbox"/>	Is your warewasher clean and functioning and equipped with detergent and sanitizer (single temperature machine, 165°F) or reaches 180°F rinse (high temperature)?
<input type="checkbox"/>	Do you have sanitizer test strips available and are the test strips appropriate for the sanitizer being used?
Handwashing Stations	
<input type="checkbox"/>	Have you trained and reminded employees of effective hand hygiene practices including washing hands with soap and water for at least 20 seconds, especially after going to the bathroom, before eating, and after blowing their nose, coughing, or sneezing?
<input type="checkbox"/>	Are all the handwashing sinks accessible and fully stocked (e.g. soap, paper towels, hand wash sign, and trash bins)?

<input type="checkbox"/>	Are paper towels and trash cans available in the bathrooms so doors can be opened and closed without touching handles directly?
<input type="checkbox"/>	Are all the handwashing sinks functional and able to reach 100°F minimum?
<input type="checkbox"/>	Have you considered using hand sanitizers (minimum 60% alcohol), as appropriate, in multiple locations to encourage hand hygiene by both customers and employees to supplement hand washing?
Employee Health / Screening	
<input type="checkbox"/>	Do you have a protocol to check employee health and personal hygiene practices within your food establishment?
<input type="checkbox"/>	Are you following CDC guidance and practices for employee health checks/screenings?
<input type="checkbox"/>	Have you checked CDC and local regulatory/health authority guidance for employees returning back to work?
<input type="checkbox"/>	Is there a plan to monitor and respond to a higher than normal level of absenteeism?
<input type="checkbox"/>	Is there a plan or policy for, and an adequate supply of, personal protective equipment (PPE) and/or cloth face coverings? Cloth face coverings should only be used if PPE is not required, and changed as needed if worn.
Social Distancing	
<input type="checkbox"/>	Has the facility taken measures (e.g. tape on floors/sidewalks, partitions, and signage on walls) to minimize face-to-face contact that allows, to the extent possible, at least a 6-foot distance between workers, customers, and visitors?
<input type="checkbox"/>	Have you limited offering self-serve food or drink options, such as buffets, salad bars, and drink stations? As local regulatory/health authorities lift levels of restrictions, limit use with additional monitoring.
<input type="checkbox"/>	Have you restricted the number of employees in shared spaces, including kitchens, break rooms, and offices to maintain at least a 6-foot distance between people?

Additional references can be found here:

Food Safety and the Coronavirus Disease 2019 (COVID-19) Questions & Answers for Industry:

- <https://www.fda.gov/food/food-safety-during-emergencies/food-safety-and-coronavirus-disease-2019-covid-19>

Best Practices for Retail Food Stores, Restaurants, and Food Pick-Up/Delivery Services During the COVID-19 Pandemic:

- <https://www.fda.gov/food/food-safety-during-emergencies/best-practices-retail-food-stores-restaurants-and-food-pick-updelivery-services-during-covid-19>

What Grocery and Food Retail Workers Need to Know about COVID-19:

- <https://www.cdc.gov/coronavirus/2019-ncov/community/organizations/grocery-food-retail-workers.html>

CDC COVID-19 Resources for Businesses and Employers:

- <https://www.cdc.gov/coronavirus/2019-ncov/community/organizations/businesses-employers.html>
- <https://www.cdc.gov/coronavirus/2019-ncov/downloads/stop-the-spread-of-germs.pdf>
- <https://www.cdc.gov/coronavirus/2019-ncov/community/reopen-guidance.html>

Appendix 1M

List of EPA-registered Disinfectants:

- <https://www.epa.gov/pesticide-registration/list-n-disinfectants-use-against-sars-cov-2>

FDA Food Code:

- <https://www.fda.gov/food/fda-food-code/food-code-2017>

Date Labels on Packaged Foods:

- <https://www.fda.gov/consumers/consumer-updates/confused-date-labels-packaged-foods>
- <https://www.fda.gov/media/125114/download>

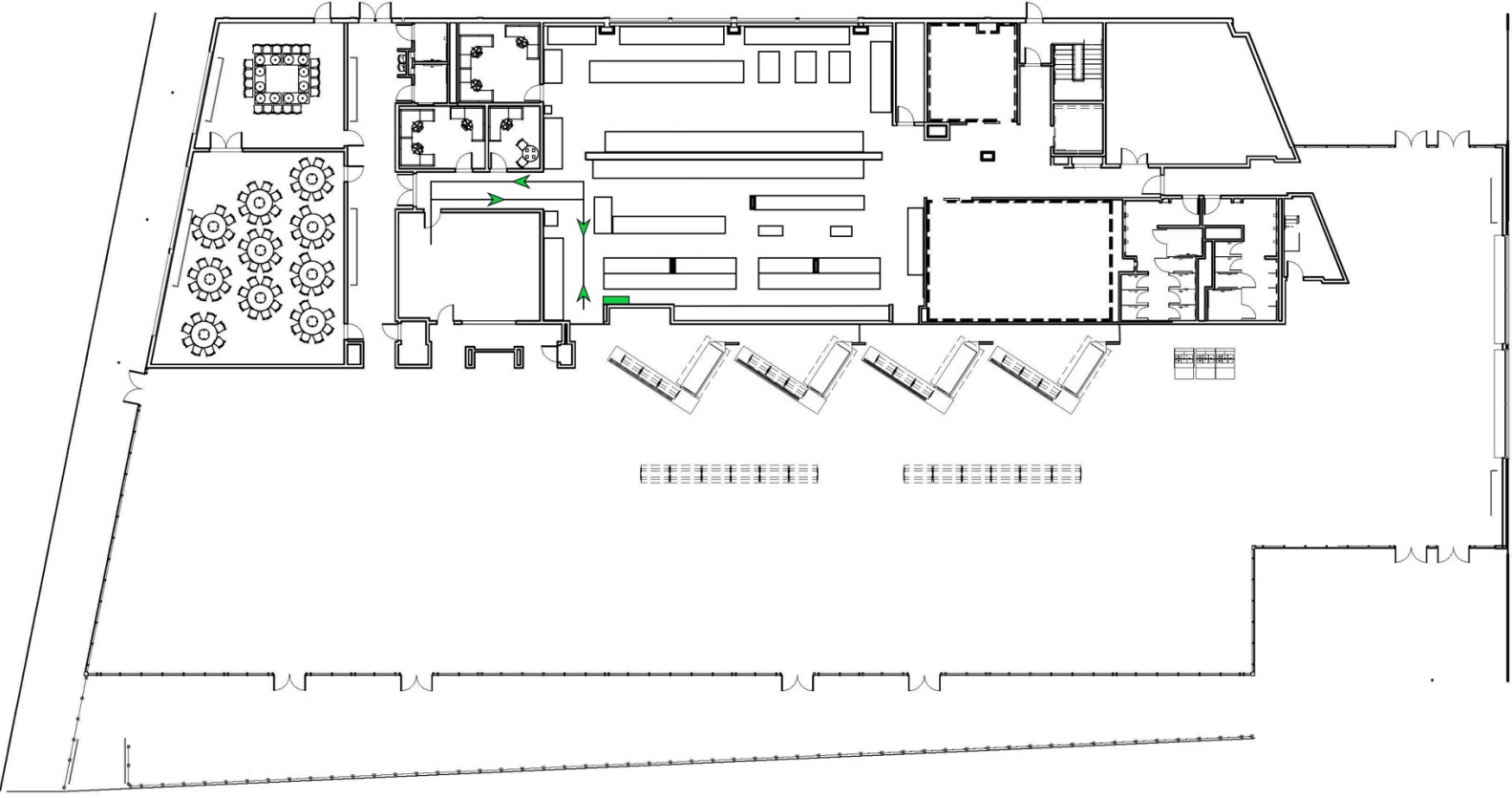
Safe Food Handling:

- 4 Key Steps to Food Safety: Always — Clean, Separate, Cook, and Chill
<https://www.fda.gov/food/buy-store-serve-safe-food/safe-food-handling>

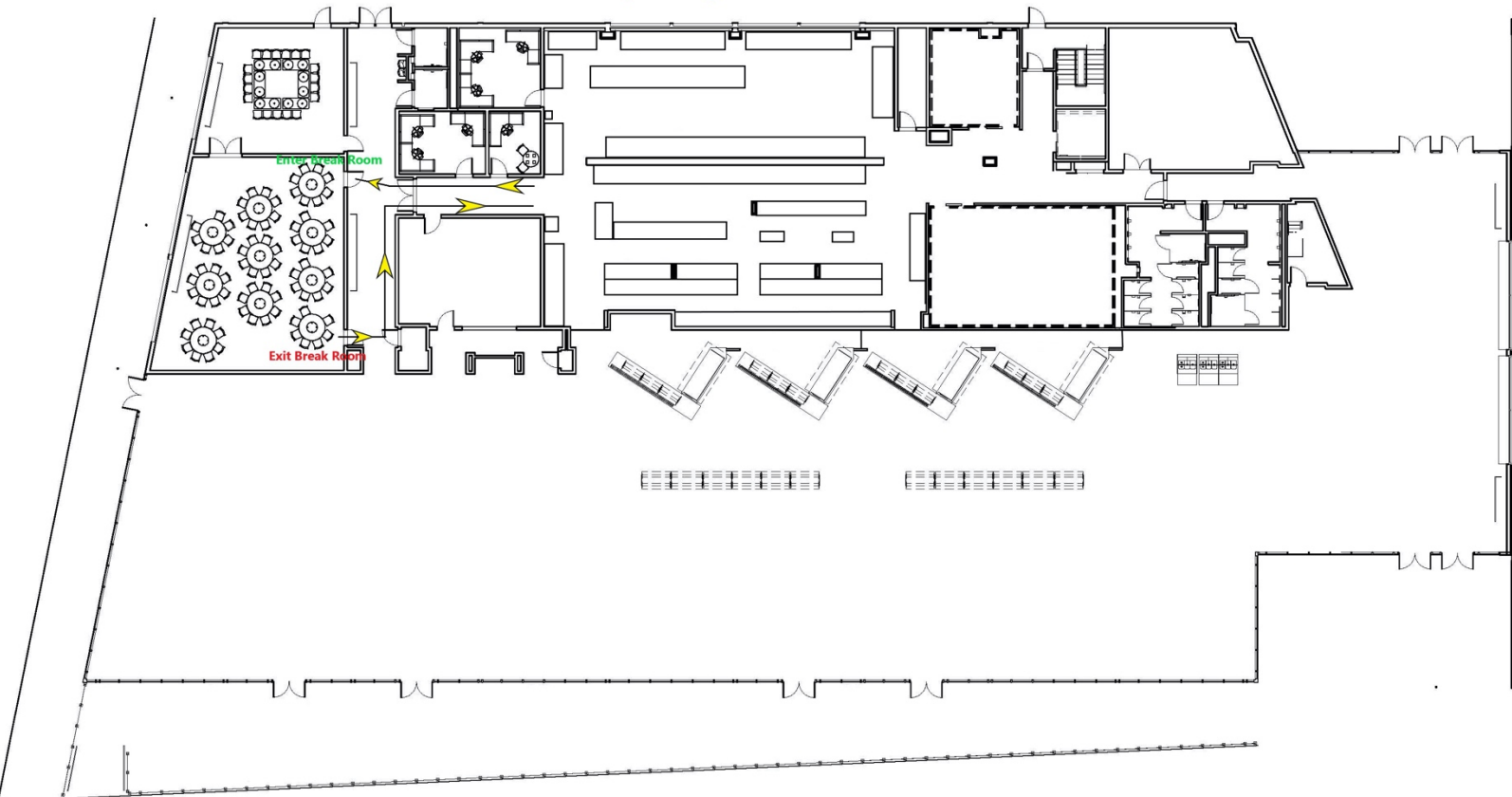
Employee Health:

- CDC Interim Guidance for Implementing Safety Practices for Critical Infrastructure Workers Who May Have Had Exposure to a Person with Suspected or Confirmed COVID-19
<https://www.cdc.gov/coronavirus/2019-ncov/community/critical-workers/implementing-safety-practices.html>
- CDC Interim Guidance for Discontinuation of Isolation for Persons with COVID-19 Not in Healthcare Settings
<https://www.cdc.gov/coronavirus/2019-ncov/hcp/disposition-in-home-patients.html>
- CDC Use of Cloth Face Coverings to Help Slow the Spread of COVID-19
<https://www.cdc.gov/coronavirus/2019-ncov/prevent-getting-sick/diy-cloth-face-coverings.html>
- FDA Use of Respirators, Facemasks, and Cloth Face Coverings in the Food and Agriculture Sector During Coronavirus Disease (COVID-19) Pandemic
<https://www.fda.gov/food/food-safety-during-emergencies/use-respirators-facemasks-and-cloth-face-coverings-food-and-agriculture-sector-during-coronavirus>
- FDA's Employee Health and Personal Hygiene Handbook
<https://www.fda.gov/food/retail-food-industryregulatory-assistance-training/retail-food-protection-employee-health-and-personal-hygiene-handbook>
- OSHA Guidance on Preparing Workplaces for COVID-19
<https://www.osha.gov/Publications/OSHA3990.pdf>

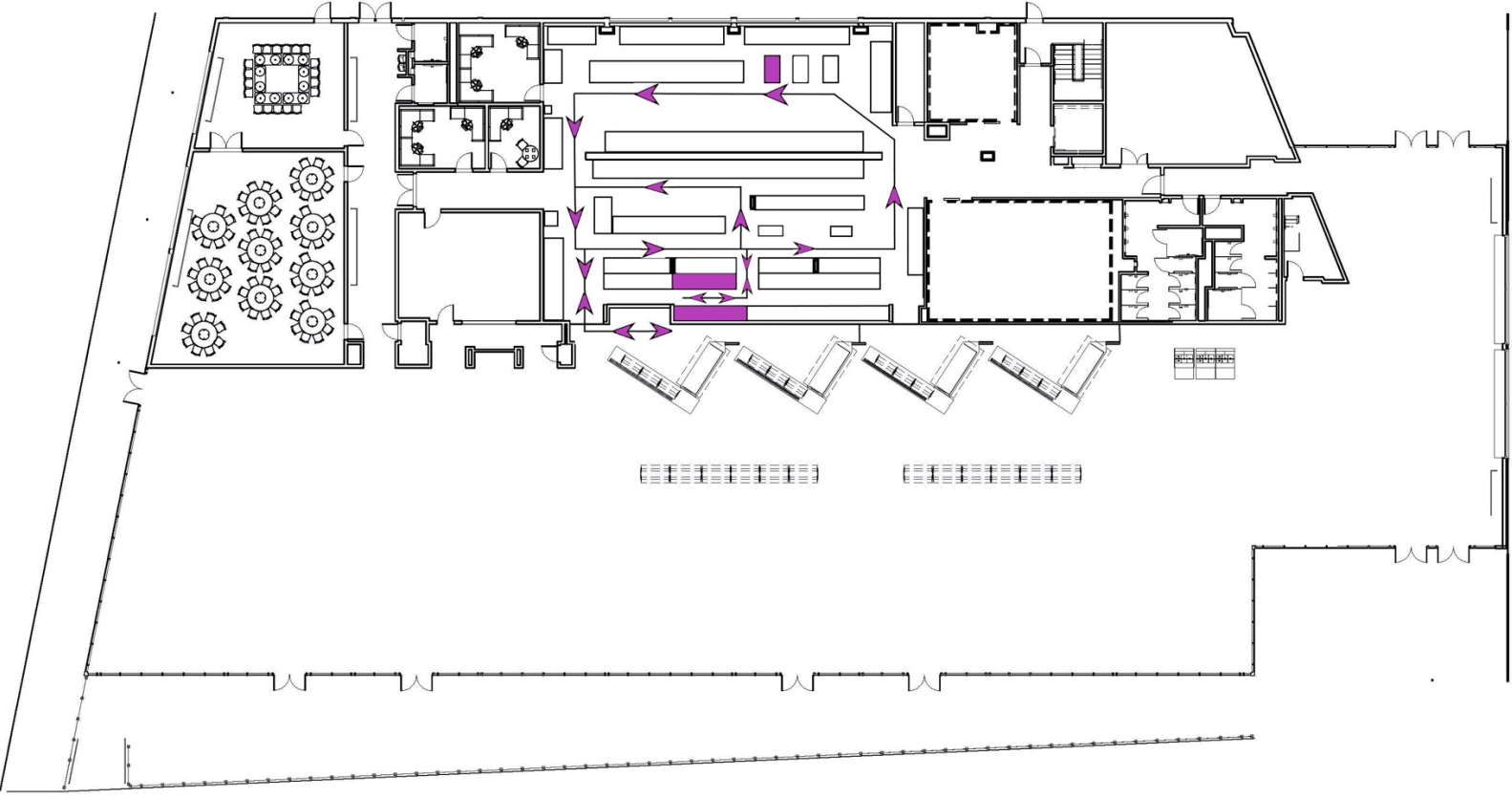
Dish Room



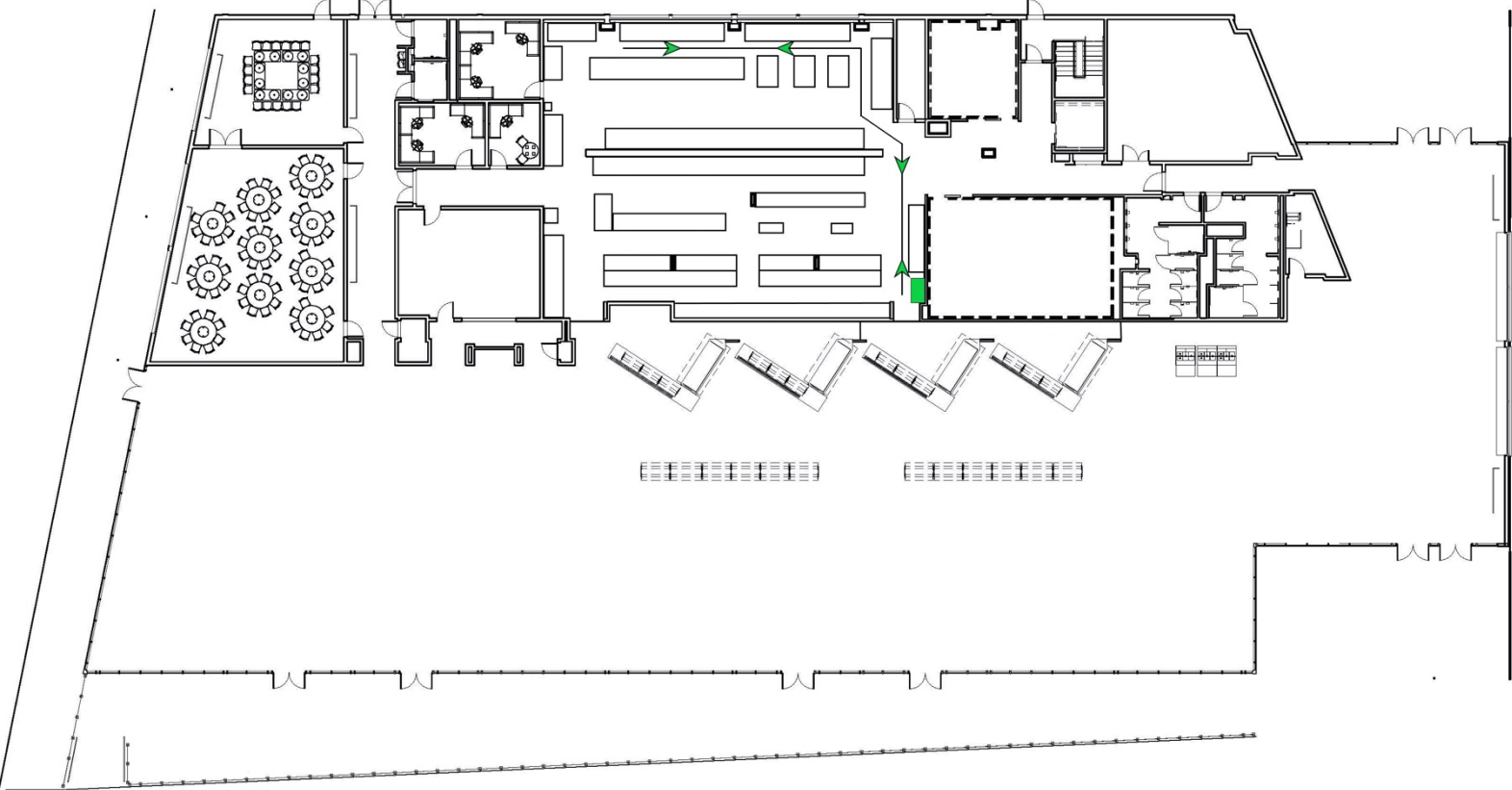
Employee Break



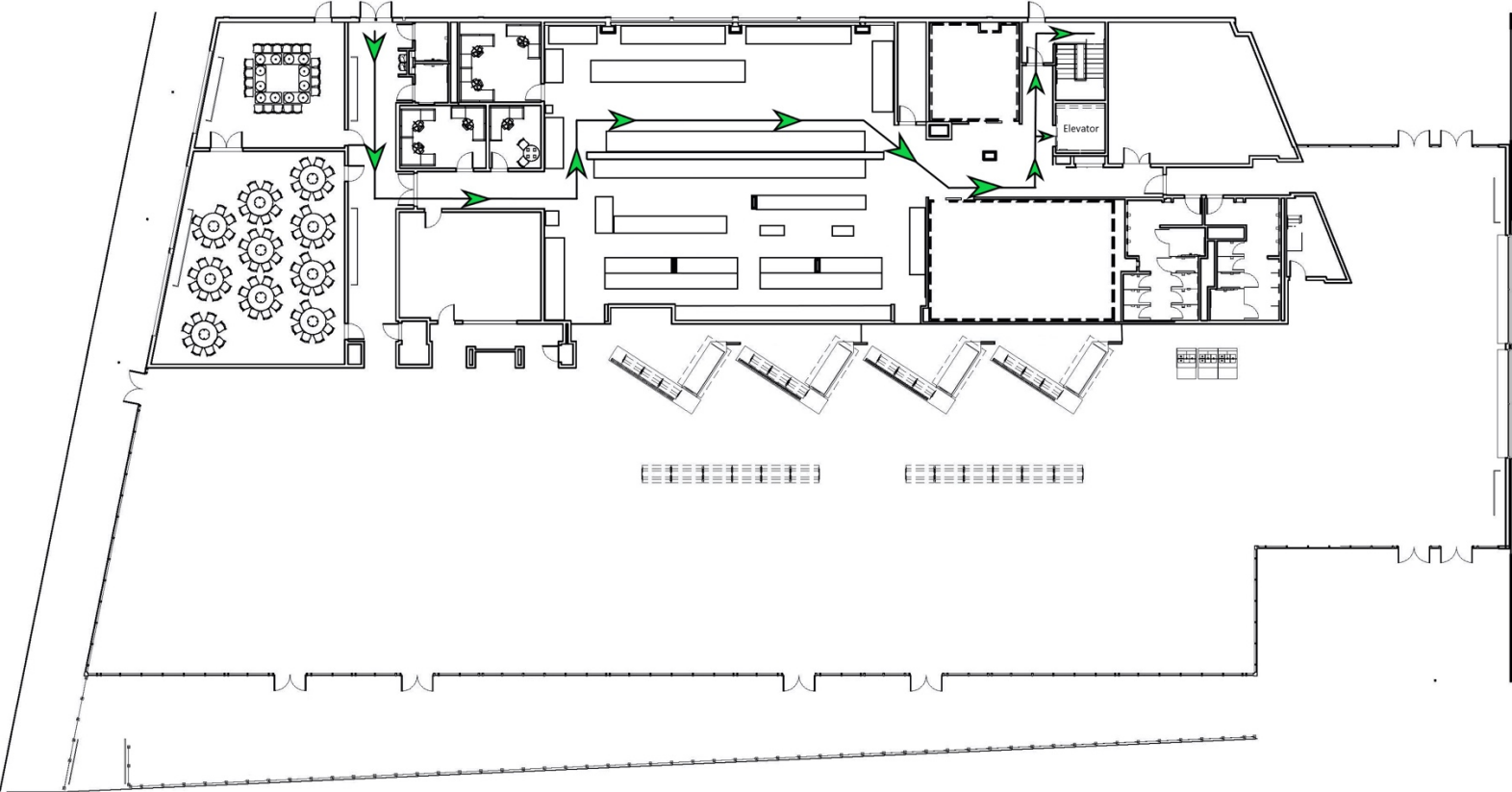
Station 1



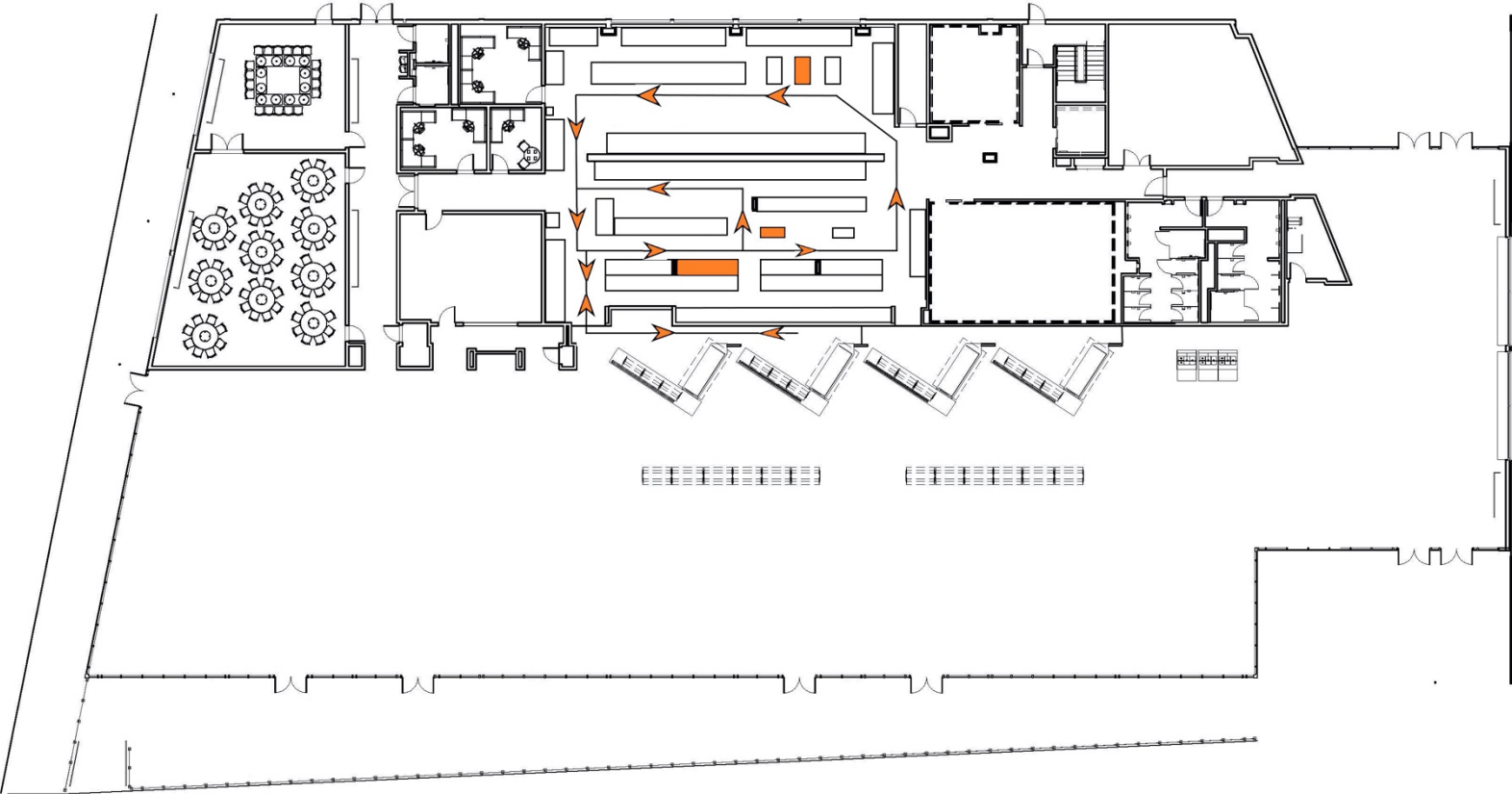
Pots



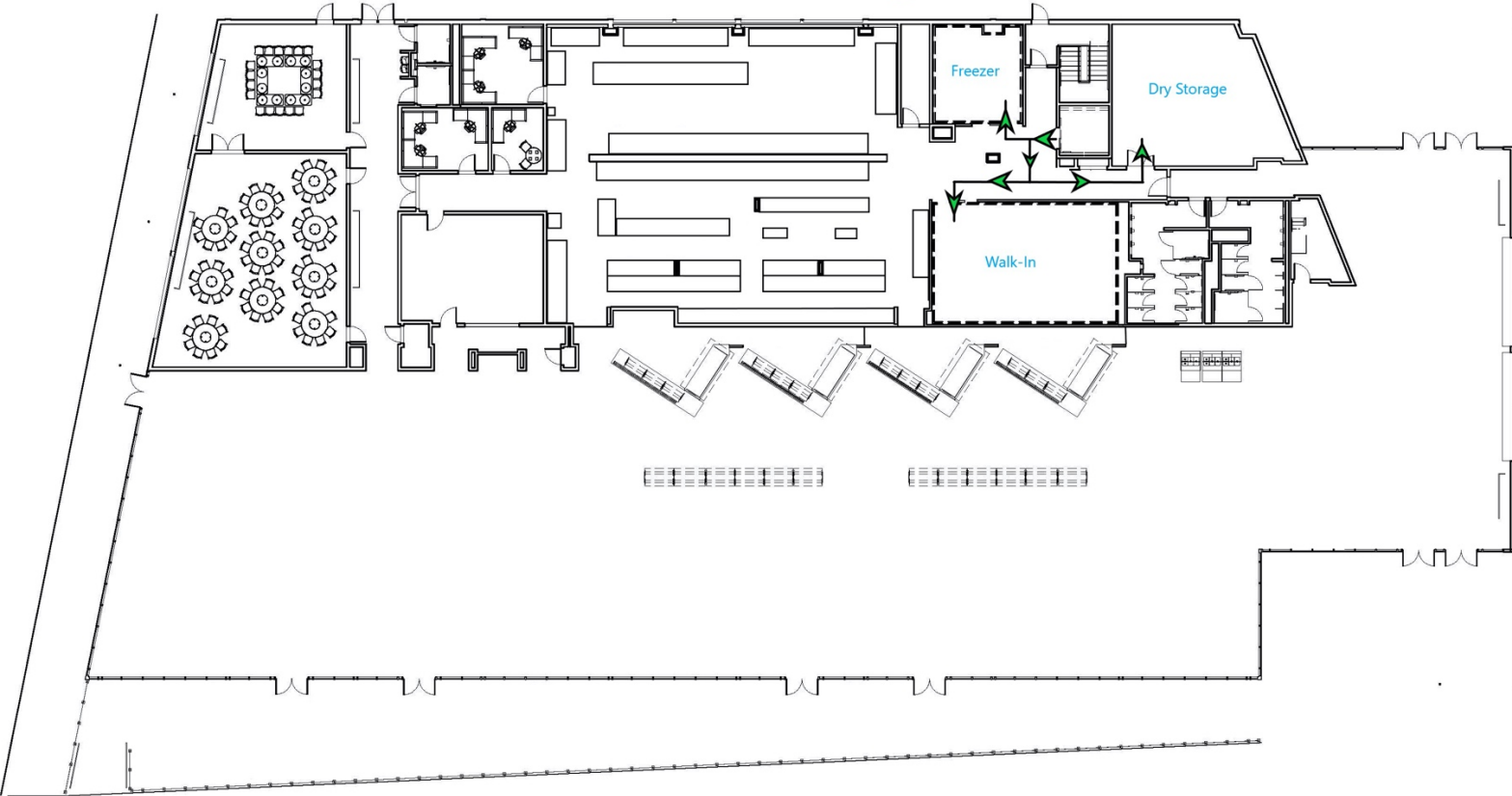
Employee Entrance



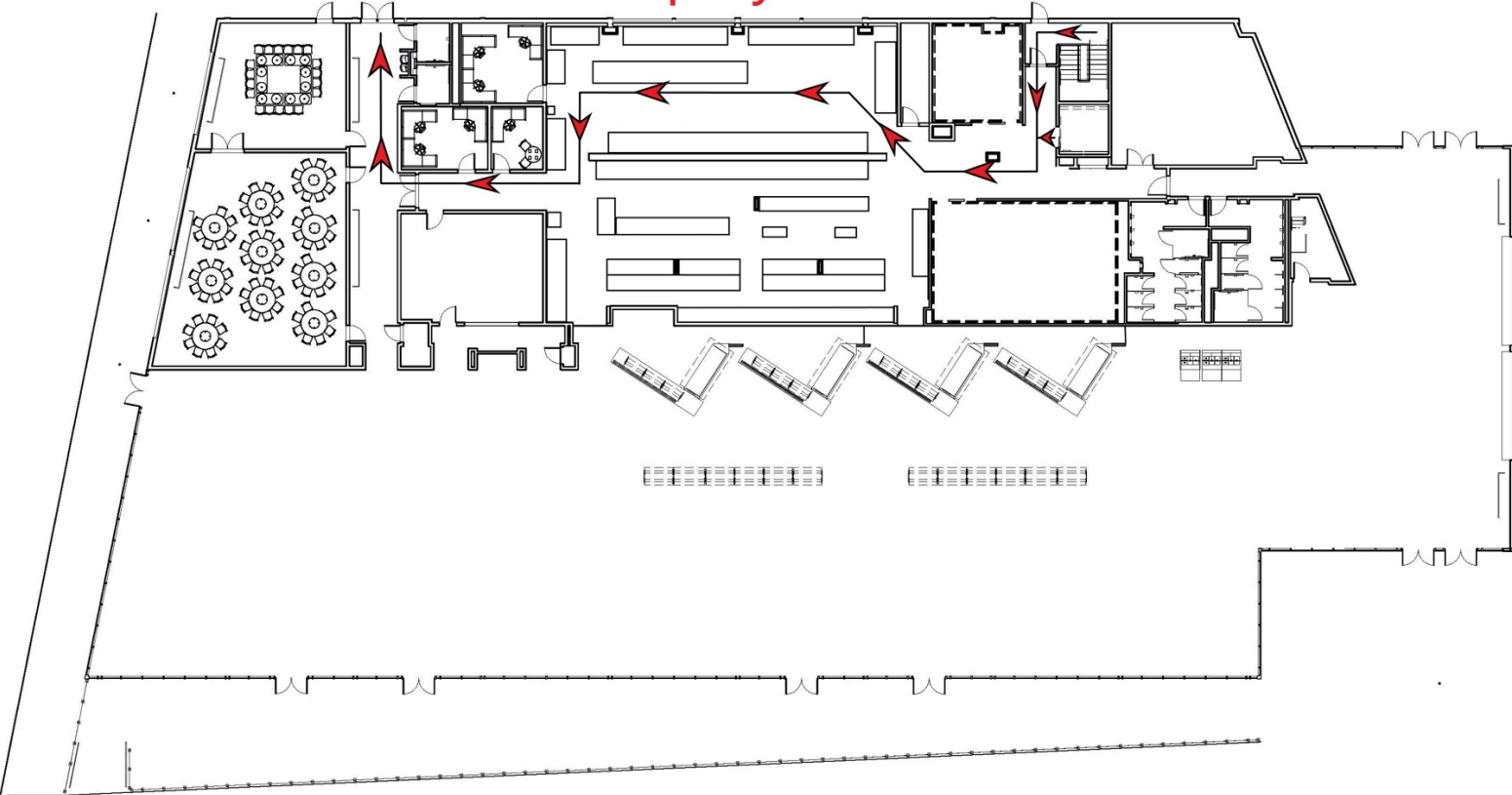
Station 2



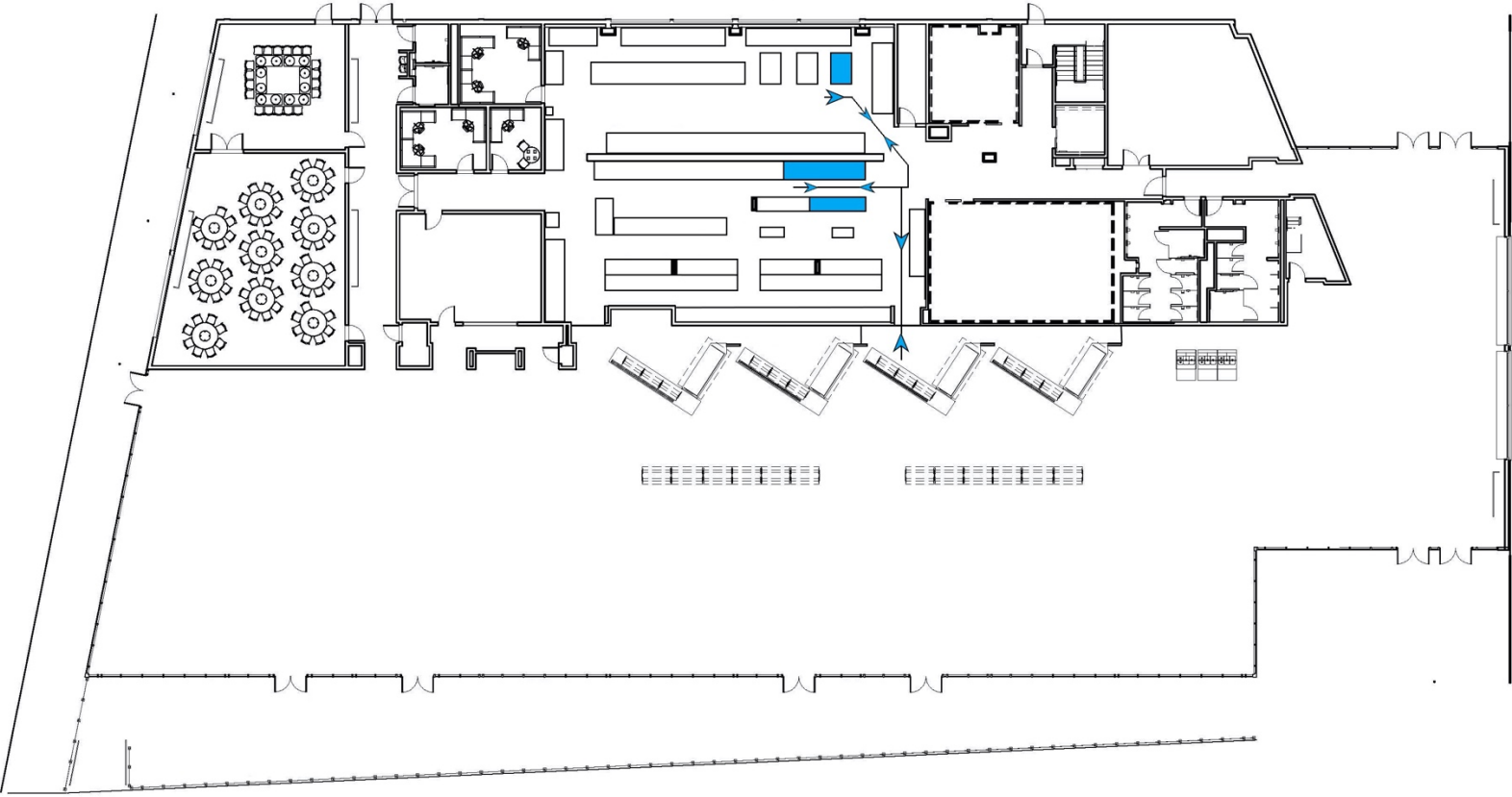
Receiving



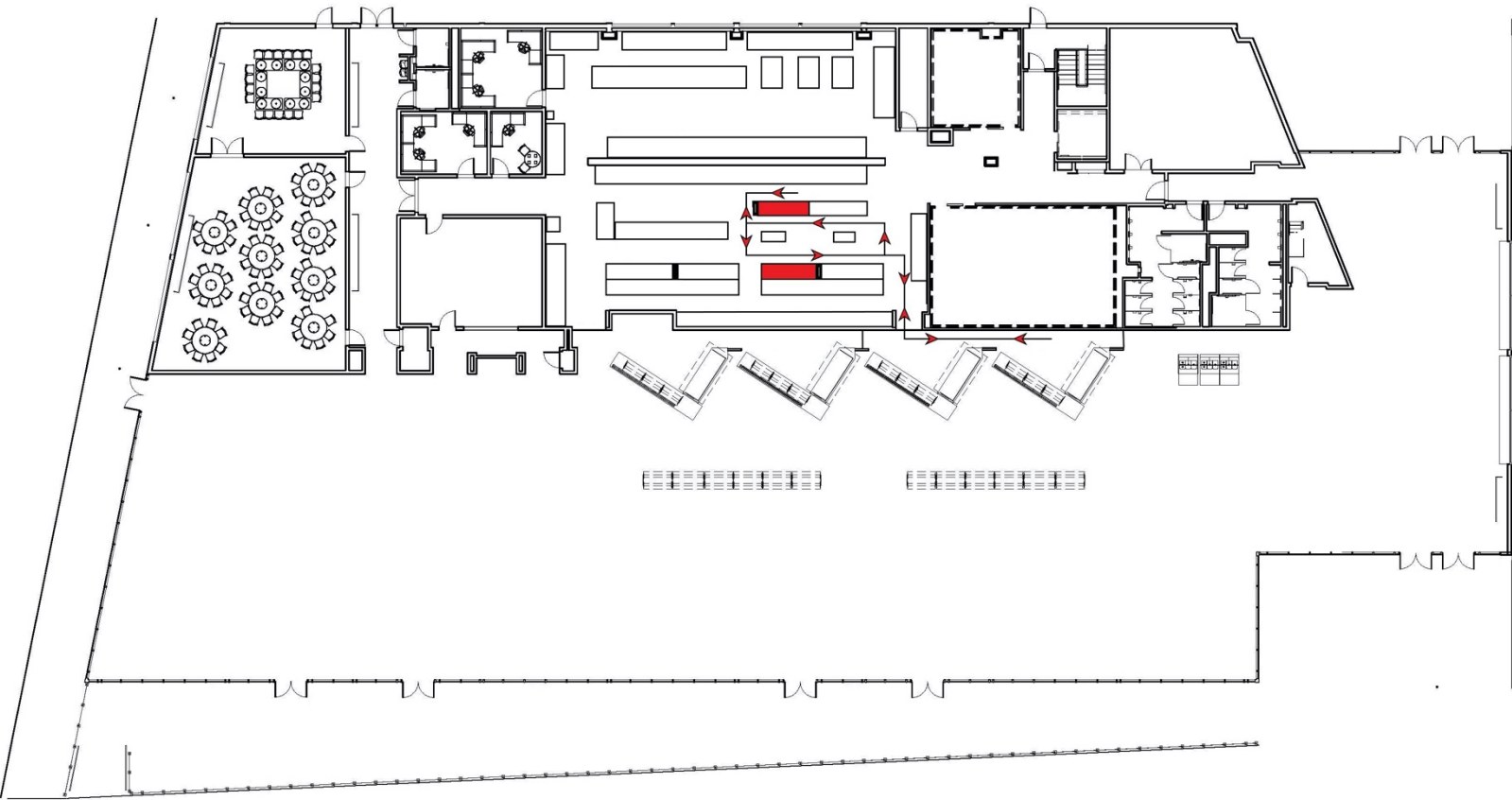
Employee Exit

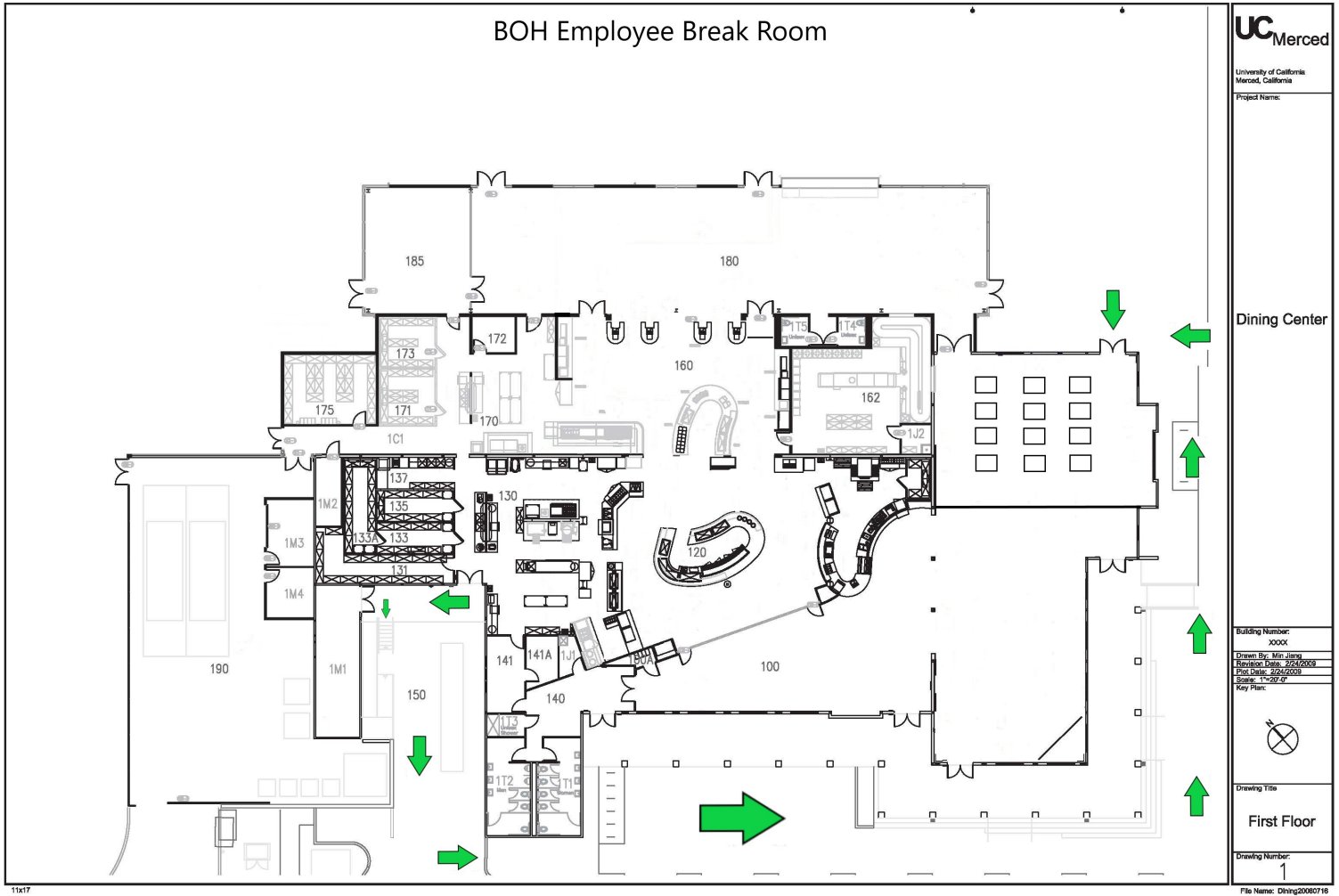


Station 3

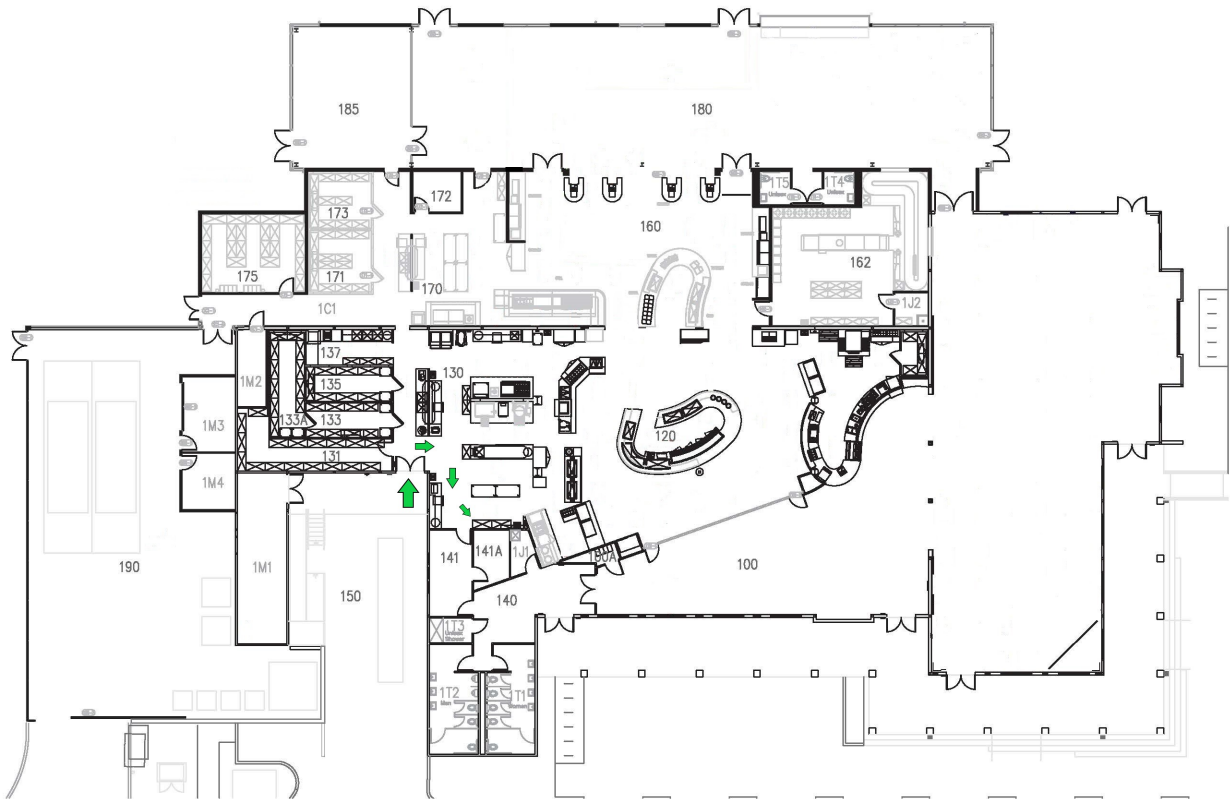


Station 4





YWDC Dining BOH Employee Entry



University of California
Merced, California
Project Name:

Dining Center

Building Number:
XXXXX
Drawn By: EAC-0014
Revision Date: 2/24/2009
Plot Date: 2/24/2009
Scale: 1/8"=1'-0"
Key Plan:

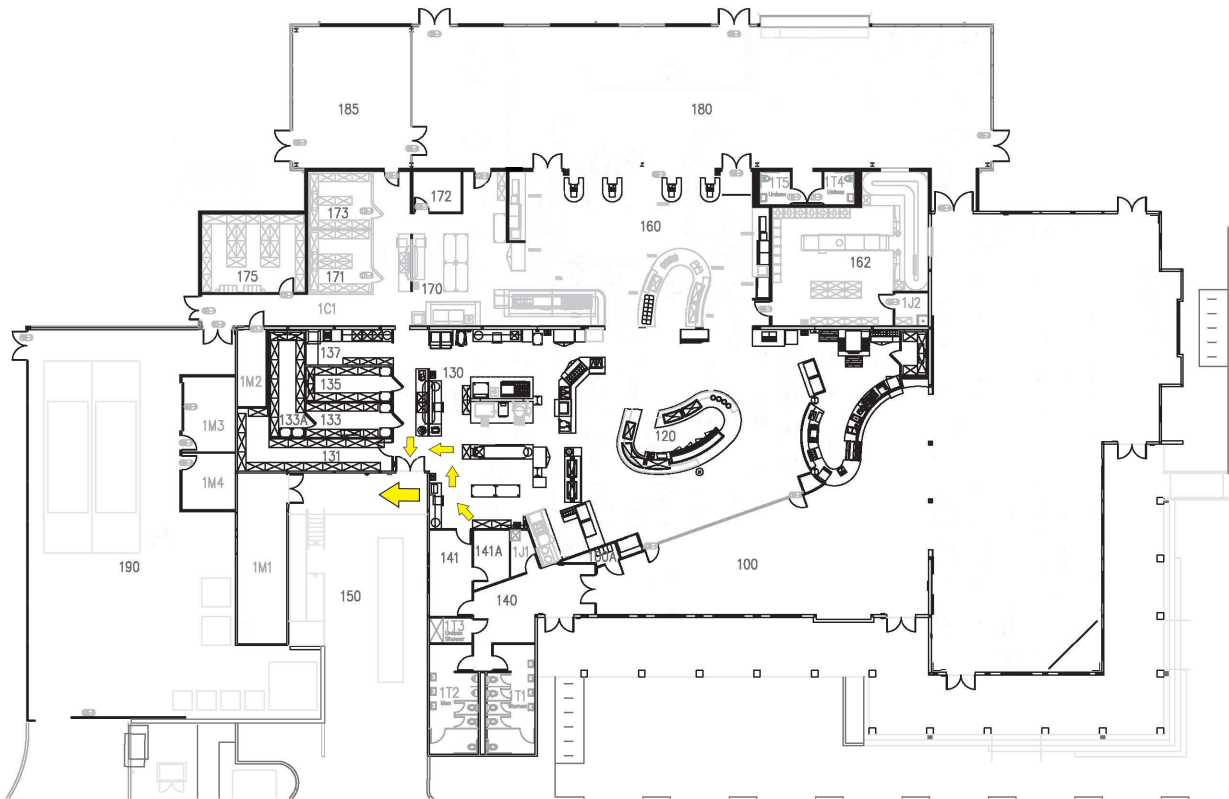


Drawing Title
First Floor

Drawing Number:
1

File Name: Dining20080718

YWDC Dining BOH Employee Exit



UC Merced

University of California
Merced, California
Project Name:

Dining Center

Building Number:
XXXXX
Drawn By: EAC-0014
Revision Date: 2/24/2009
Plot Date: 2/24/2009
Scale: 1/8"=1'-0"
Key Plan:



Drawing Title
First Floor

Drawing Number:
1

File Name: Dining20080718

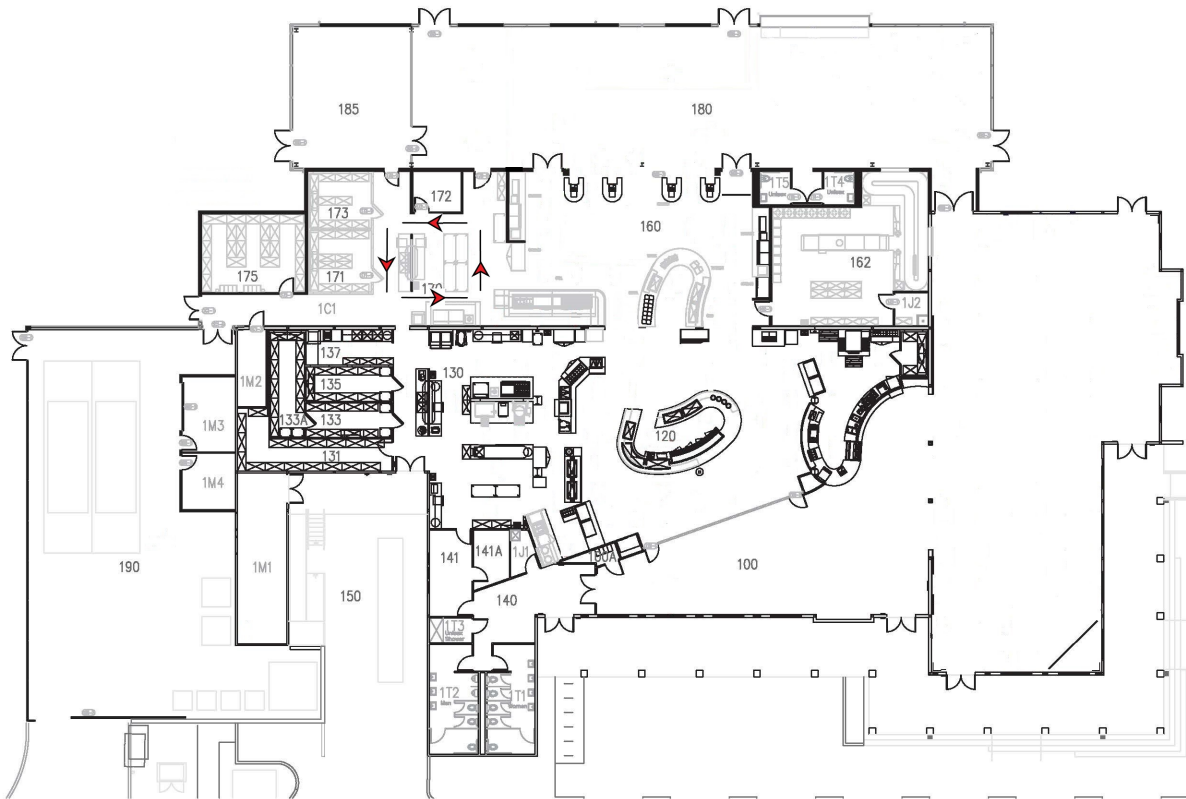
11x17

Grill Station 1



University of California
Merced, California
Project Name:

Dining Center



Building Number:
XXXX
Drawn By: EAC-0014
Revision Date: 2/24/2009
Plot Date: 2/24/2009
Scale: 1/8" = 1'-0"
Key Plan:



Drawing Title

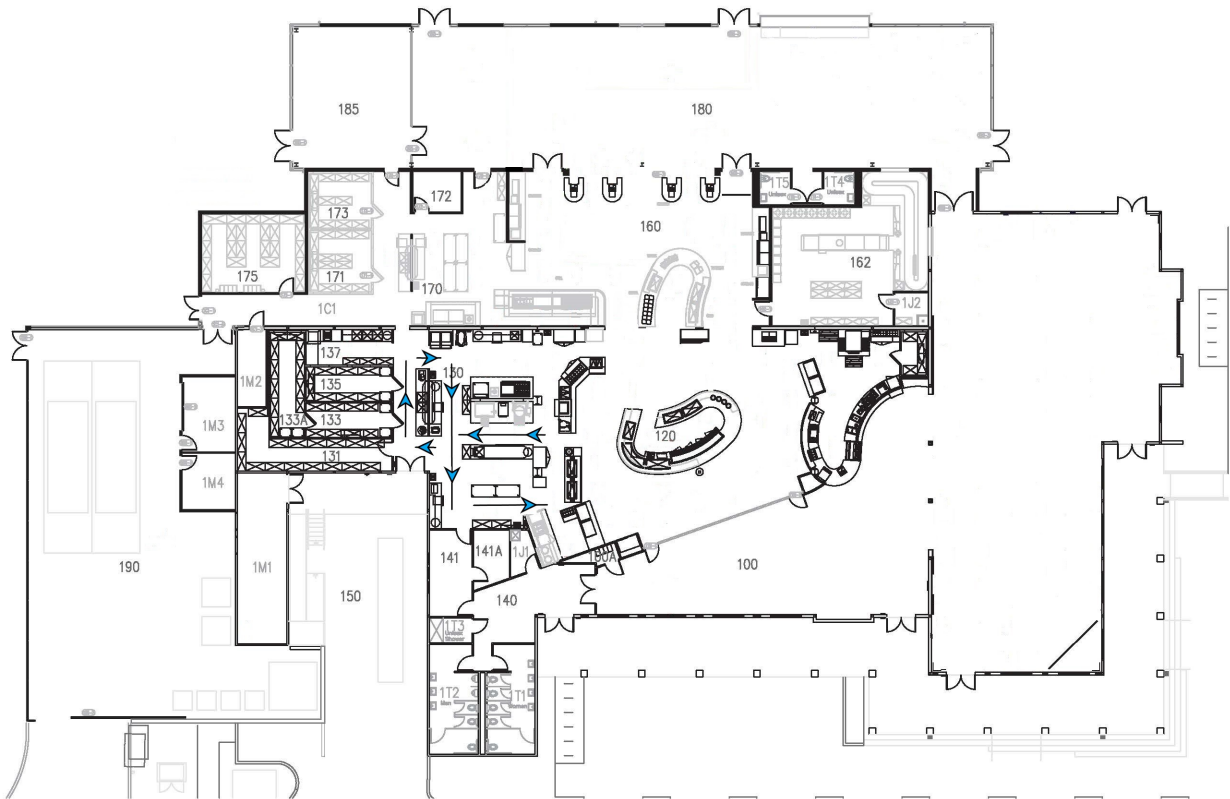
First Floor

Drawing Number:
1

File Name: Dining20080718

11x17

Lake Wok Station 3



UC Merced

University of California
Merced, California

Project Name:

Dining Center

Building Number:
XXXXX
Drawn By: EAC-0014
Revision Date: 2/24/2009
Plot Date: 2/24/2009
Scale: 1/8"=1'-0"
Key Plan:



Drawing Title

First Floor

Drawing Number:
1

File Name: Dining20080718

Pizza Station 4



UC Merced

University of California
Merced, California

Project Name:

Dining Center

Building Number:
XXXXX
Drawn By: EAC-0914
Reviewed Date: 2/24/2009
Print Date: 2/24/2009
Scale: 1/8"=1'-0"
Key Plan:



Drawing Title

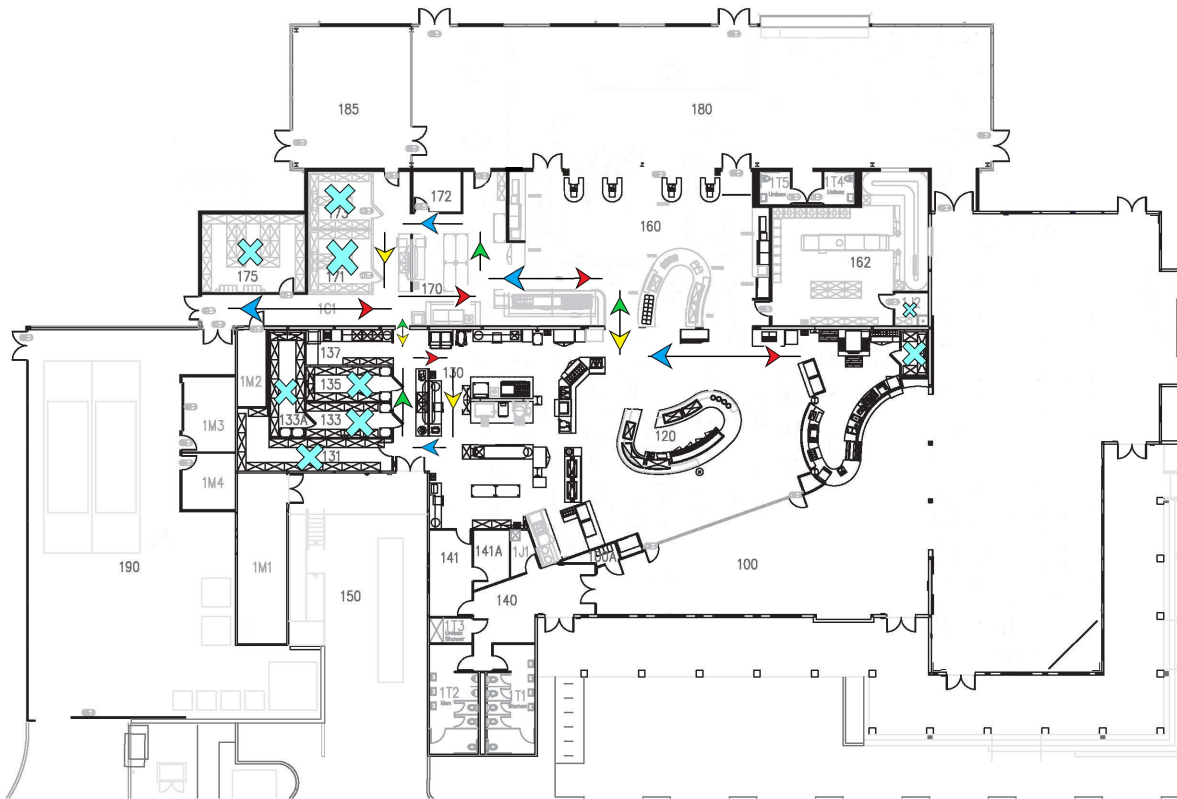
First Floor

Drawing Number:
1

File Name: Dining20080718

11x17

YWDC Dining BOH Receiving



Appendix 2C

MAXIMUM CALC. PER ART 220

MAX. PHASE @ 125% =	97.4 A.
DEMAND TOTAL =	27.9 kVA
	63.6 A.
@ 125% =	79.5 A.

CONTINUOUS (C):	0.0%
NON-CONTINUOUS (N):	73.0%
RECEP. (R):	0.0%
MOTOR (M) OR (M1):	0.0%
LIGHTING (L):	3.0%
KITCHEN > 1750W (K):	100.0%

MD: -
MLO: YES
DEMAND CALC. PER ART 220

MAX. PHASE @ 125% =	117.0 A.
DEMAND TOTAL =	18.6 kVA
	51.5 A.
@ 125% =	64.4 A.

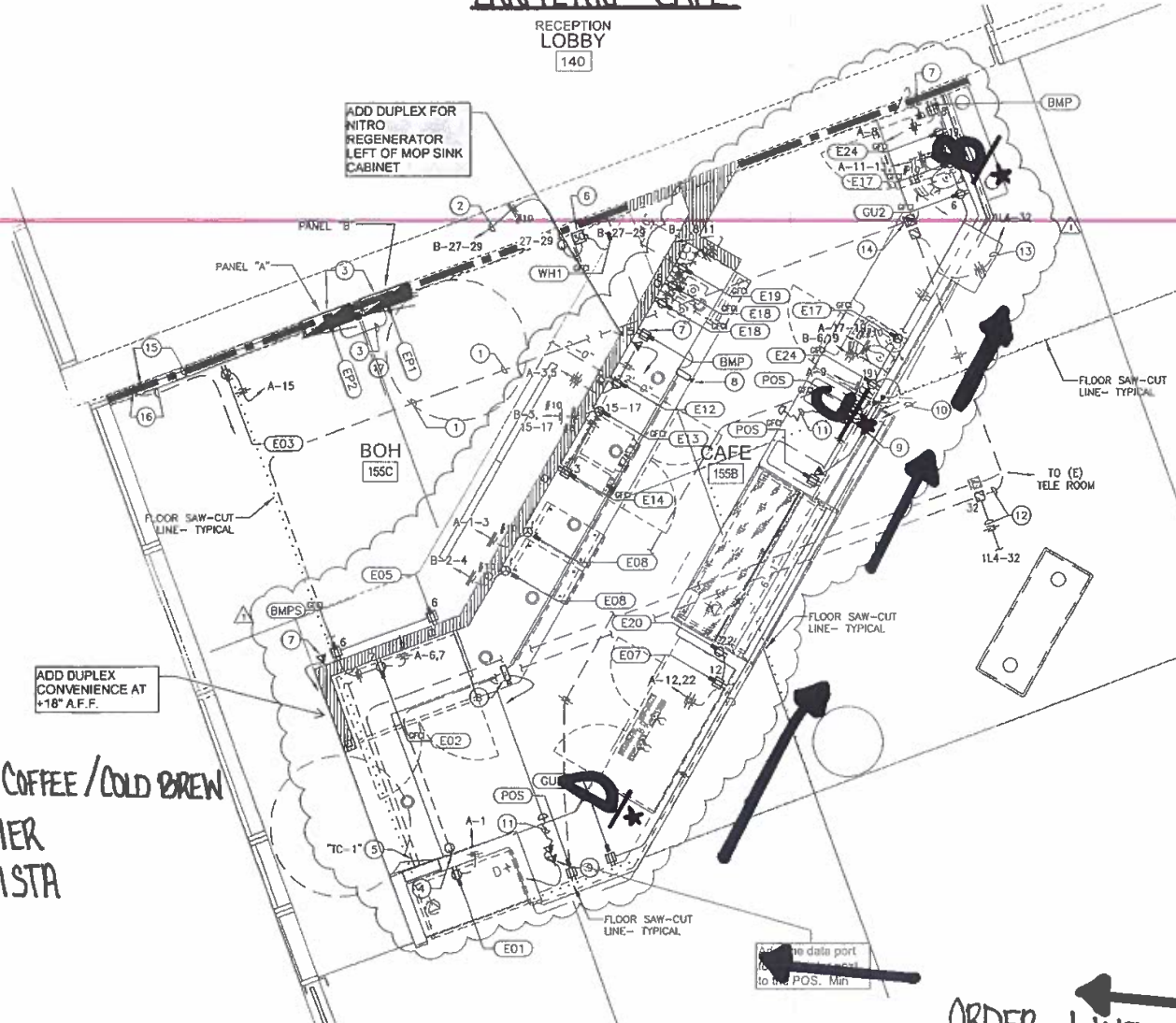
LANTERN CAFE

RECEPTION LOBBY
140

ADD DUPLEX FOR NITRO REGENERATOR LEFT OF MOP SINK CABINET

ADD DUPLEX CONVENIENCE AT +18" A.F.F.

D- DRIP COFFEE / COLD BREW
C- CASHIER
B- BARISTA



E13	DRINK DISPENSER	48"	120/
E14	HOT WATER TOWER	48"	120/
E17	ESPRESSO MACHINE	24"	208,
E18	BLENDER	24"	20/
E19	ICE MACHINE	18"	115,
E20	GRAB-N-GO REFRIG DISPLAY	12"	115,
E24	UC REFRIG	18"	115/
WH1	NEW ELECTRIC WATER HEATER	24"	
EP1	EXIST ELEC PANEL		
EP2	EXIST ELEC PANEL		
GU1	GENERAL USE	+48"	120,
GU2	GENERAL USE	+18"	120,
POS	POS	12"	
BMP	BUMP BAR MONITOR	VARIES	115,
BMP5	BUMP BAR EQUIPMENT ON RACK	60"	115,

PROPOSED PLAN

1. EXTEND TO "TC-1" & DEMO FEEDER TO SOLU
2. INTERCEPT (N) 3/4" IN SLAB & EXTEND TO 1 EXTEND 3/4" FLOORBOX CONDUIT - INSTEAD 1 PANEL "B" W/ CIRCUITS AS SHOWN.
3. INSTALL (N) 3 PHASE PANELBOARDS "A" & 1 PER SINGLE LINE DIAGRAM.
4. INTERCEPT (N) 1.5" TELECOM. IN SLAB & E J-BOX +24" AFF.
5. INTERCEPT (N) 3/4" IN SLAB & EXTEND TO 1
6. (N) NON-FUSED DISCONNECT 30A-2P. TO 4H - PROVIDE FNAME CONNECTION.
7. (N) 1-GANG DATA OUTLET W/DUPLEX OUTLET W/(2) UTP6-4 TO POS SERVER AT FRONT CC
8. (N) FLUCH CCTV CAMERA PELCO #M10LW W/ TO "TC-1" CABINET & (1) UTP-6 PER CAME ROOM (NOTE #1 ON E1.0) - DASTY-CHANNING ACCEPTABLE.
9. (N) POS IP CONNECTION - 1-GANG OUTLET - (2) UTP6-4 TO (E) PATCH PANEL AT (E) TR
10. (N) POS IP CONNECTION & LOCATION OF POI OUTLET - ROUTE (N) 2-1" C TO "TC-1" CAB PANEL AT (E) TR ROOM (NOTE #1 ON E1.0) ABOVE - PROVIDE ADDITIONAL OUTLET SHOULD NEAR POS RISER AT CASE WORK.
11. (N) PANIC BUTTON LOCATION FIELD LOCATE W DATA W/ 3/4" C & (1) UTP6-4 CABLE LOOP NOTE #9 ABOVE - ROUTE CABLE TO (E) TR F
12. RE-PULL (E) CKT #14-32 THRU (E) RACEWAY
13. INSTALL CKT. 114-32 THROUGH (E) RACEWAY
14. INSTALL BLANK COVERS W/ GASKETS & REM ACCESS W/ CASEWORK VENDOR.
15. (N) 2.5" (RIGID AL) RISER FROM 3RD FLR. IMMEDIATELY ABOVE (N) WALL AT CAFE - ROU
16. (N) 2.5" (RIGID AL) RISER FROM 3RD FLOOR IMMEDIATELY ABOVE (N) WALL AT CAFE - ROU
17. COORDINATE W/ FOOD SERVICE DWGS. FOR F WORKING CLEARANCE ON FLOOR (30" WIDE)

GENERAL ELECTRICAL

1. SEE FS2.0 FOR EXACT MOUNTING HEIGHTS & CONFIGURATION AT THE DEVICE.
2. COORDINATE CONDUIT ROUTING W/ PLUMBER

1 PROPOSED POWER & SIGNAL PLAN
SCALE: 3/8" = 1'-0"

* = COVID SIGNAGE → = DIRECTION SIGNS * = WINDOWS

ORDER LINE

EXIT ONLY!

COVID SIGNAGE

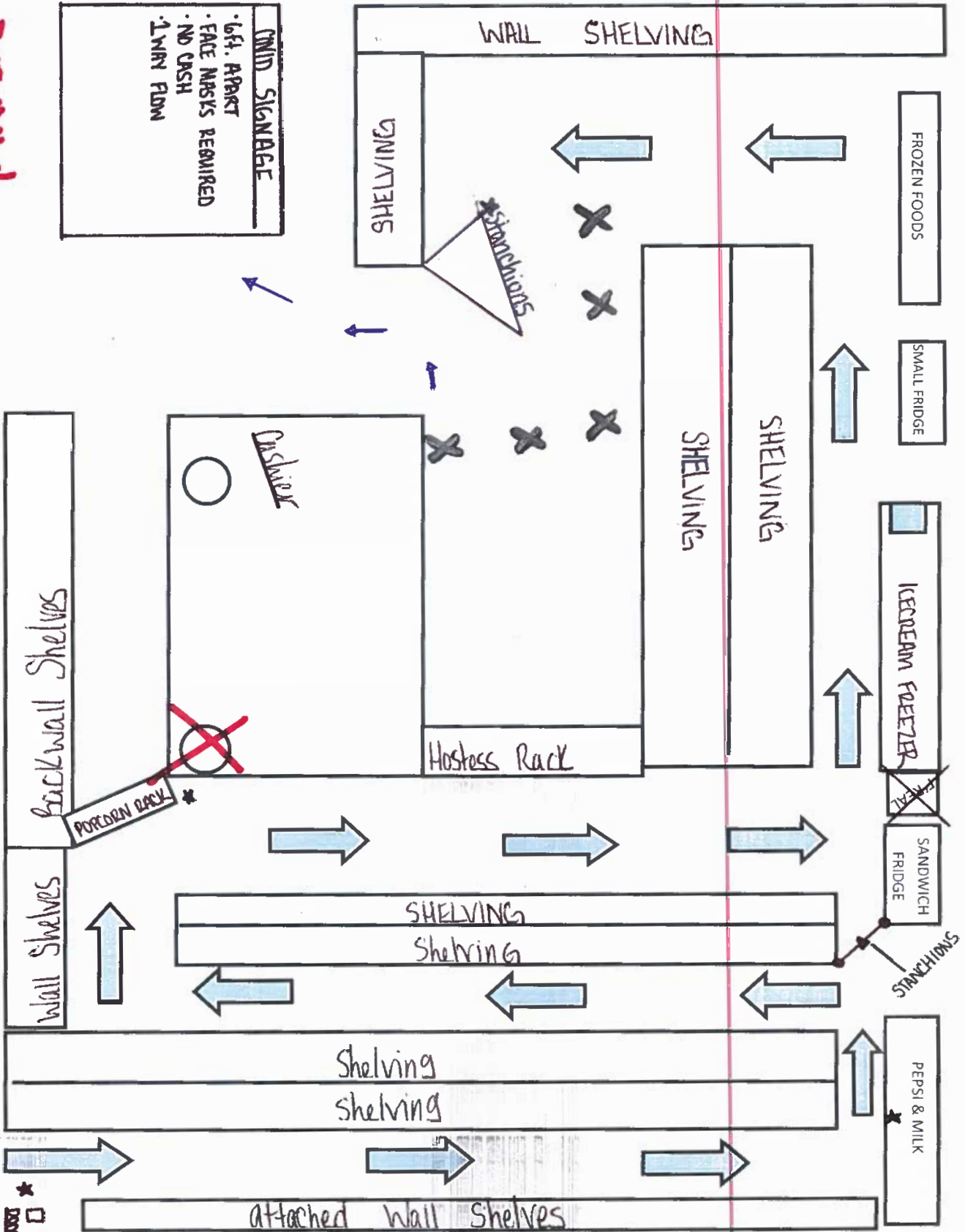
- 6ft. APART
- FACE MASKS REQUIRED
- NO CASH
- 1MIN FLOW

→ = DIRECTIONAL SIGNS

▲ = DO NOT ENTER

* = COVID SIGNAGE

ENTRANCE ONLY!



DO NOT ENTER

