



## THE IRVINE RANCH OUTDOOR EDUCATION CENTER

### DINING HALL HEALTH AND SAFETY GUIDLINES

We are excited to welcome you back and cook delicious home style food for you during your visit. We have made some changes in order to protect the health and safety of our incredible camp guests and staff during this time. We are following best practices and guidance of the CDC, as well as federal and local health departments.

Following their recommended guidelines, each team member's temperature will be taken and screened for COVID-19 symptoms at the beginning of their shift, including any vendor, contractor and anyone else entering the kitchen.

#### **Food Service Operations:**

In compliance with the Orange County Health Care Agency, we have modified our menu to lunch and dinner only. Self-service food stations including, but not limited to buffet, salad bar, and any type of dispensers are temporarily suspended. Kitchen access is restricted to Food Service personnel only in compliance with federal and local health departments.

- All meals will be served in a to-go box
- Meals will be served at the dining hall patio
- Dining hall will be closed for dine-in until further notice

#### **Employee Health:**

Each team member has been trained in the following Key prevention practices;

- Information on COVID-19, preventing spread, and who is especially vulnerable.
- Proper use of face covering; All team members will use face covering while at work, in accordance with the CDC.
- The importance of hand washing for more than 30 seconds.
- Frequent handwashing and regular cleaning and disinfection of all work areas.
- The importance of physical distancing, both at work and off work time.
- Self-screening at home, including temperature and/or symptom checks using CDC guidelines.
- The importance of not coming to work if experiencing any frequent cough, fever, difficulty breathing, chills, muscle pain, headache, sore throat, recent loss of taste or smell, or if they or someone they live with have been diagnosed with COVID-19.
- When to seek medical attention.



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### **Handwashing:**

Team members will wash hands with soap and warm water for at least 30 seconds;

- When entering the kitchen
- Before starting food preparation
- After using the restroom
- When switching between raw food and ready-to-eat foods
- Before putting gloves on
- After cleaning, or touching any items that guests have used

### **Cleaning and Sanitation:**

All team members are certified in safe food handling practices and trained on safe use of cleaners and disinfectants approved by the EPA

- Hand sanitizer or hand washing will be available to all dining guests and employees
- Thoroughly clean tables and chairs before each meal
- Ongoing enhanced cleaning/sanitation of all work areas
- Continue to identify and regularly clean and disinfect frequently touched surfaces throughout the kitchen, such as door handles, equipment and workstations

### **Physical Distancing:**

Every Team member will follow best practices and guidance of the CDC, as well as federal and local health departments.