Adelphi University

Guide for Returning to On-Campus Dining
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Introduction and Guiding Principles

This Guide for Returning to On-Campus Dining has been developed in accordance with Adelphi University’s Master Restart Plan in Response to COVID-19 which can be found on the University’s restart website.

This document serves to guide our community’s Fall 2020 safe return to on-campus dining following the disruptions caused by COVID-19.

Guiding Principles for Restarting

As stated in the University’s Master Restart Plan, Adelphi’s policies and protocols for responding to the COVID-19 pandemic and restarting in-person instruction, research and residence life are rooted in two critical concepts:

- Protecting our community’s health, safety and well-being
- Preserving our mission to deliver academic excellence, with modifications required for health and safety

Our restart plans apply to all employees, including our leadership and those identified as essential; all our students, including local, domestic and international; and every member of the community who utilizes services provided by the University. These plans are focused on our community’s safety and health and are fully guided by our mission to provide a world-class academic experience that is dedicated to student success. They are also flexible in acknowledgment of:

- An evolving public health situation and related expert guidance
- New state and public health mandates, as they become available
- Individual needs of community members, especially those who are vulnerable or cannot travel

Reopening Timeline

Adelphi University will abide by New York state’s reopening plan, New York Forward. Informed by this, the University is returning to on-campus dining according to Phase Four Guidance which began on Long Island on July 8 and will extend into the Fall 2020 semester, until further notice.
In accordance with the University’s Master Plan, students, faculty and staff are expected to follow policies and guidance for:

- Daily health and symptom screening
- Hygiene and handwashing
- Social distancing
- Restrictions on gathering in large groups
- Required masks, face coverings and essential PPE
- Staying home when sick
- Respecting the health, well-being and personal experiences of other community members

As the knowledge and understanding of the COVID-19 virus continues to evolve, the University remains prepared to adjust our policies and plans as needed as more information becomes available. In the event that New York state or local health authorities amend statewide or regional orders and guidance, the University will update the guidance and protocols in this plan in accordance with said updated regulations.
Guidelines and Procedures

All dining facilities will abide by the food services guidelines prepared by New York state.

Employee-Specific Guidance

- Specific quality assurance checklists will be implemented for both back-of-the-house and front-of-the-house options.
- All staff members reporting to work within dining facilities will be required to complete daily health monitoring questionnaires/COVID-19 screening forms, including completion of a temperature check to ensure one’s temperature does not exceed 100.4.
- All staff members will complete training on proper hygiene and sanitizing of work stations.
  - Staff members will be encouraged to wash hands every 30 minutes, as feasible.
- All dining facilities employees must wear proper Personal Protective Equipment (PPE) at all times including face masks and coverings and gloves.
  - This measure also requires delivery personnel to wear proper PPE, including face masks.
- Areas will be designated specifically for vendor pickups or deliveries as it relates to dining facilities and materials.
  - A sanitizing station will be placed by the loading dock door.

General PPE, Hygiene and Distancing

- Hand sanitizing stations will be placed at the entrance of dining facilities and throughout the dining areas.
- Indoor capacity of dining facilities will be limited to 50 percent of maximum occupancy.
  - Seating arrangements will comply with six-feet social distancing mandates.
  - Kitchen setups will reflect six-feet social distancing mandates.
- Regardless of physical distance, all individuals will be required to wear proper face masks or coverings when entering and exiting the facilities, including staff.
  - Once seated, individuals may remove their face coverings to eat their meal, following proper removal procedures as detailed in the section on Face Coverings.
- All individuals must obey signage throughout dining facilities, including floor decals, indicating proper social distancing protocols and traffic flows.
- Entrances and exits will be clearly marked in each dining facility.
- Each table will be properly cleaned and disinfected in between uses.
- Additional high-touch surface areas will be cleaned every 30 minutes.
Food Changes and Guidance

- Self-serve, all-you-care-to-eat food stations will be replaced by grab-and-go dining options or full-service stations.
- Made-to-order items will be minimal in order to reduce unnecessary lines and wait times.
- Condiments will be provided directly to individuals in single-use disposable containers, where possible, eliminating self-serve pumps.
- Pre-packaged disposable silverware will be provided, where possible.

Checkout and Delivery Processes

- Plexiglass barriers will be installed at all food and cashier stations.
  - Additionally, plexiglass dividers, some portable, will be installed throughout the dining areas, creating separation between individual tables, walkways and seating areas.
- Mobile ordering will be made available for select dining locations including Paws Café, C-Store, deli orders, and late-night dining.
- Cashless payments will be encouraged, using AU2GO, credit cards or Apple pay.
- Contactless delivery will be made available for students located in residence hall quarantine/isolation rooms.
Regardless of physical distance, all individuals will be required to wear proper face masks or coverings when entering and exiting the dining facilities, including staff.

Once seated, individuals may remove their face coverings to eat their meal, following proper removal procedures as detailed here.

Appropriate use of face masks or coverings is critical in minimizing risks to others near you. You could spread COVID-19 to others even if you do not feel sick. The mask or cloth face covering is not a substitute for social distancing or proper handwashing.

Disposable masks will be provided by Adelphi, free of charge, if needed. Disposable masks may only be worn for one day and then must be placed in the trash.

You may also wear a cloth face covering, which will help Adelphi reduce the need to purchase additional masks, which are in short supply. The fabric design or pattern for cloth face coverings should be appropriate for the workplace. Cloth face coverings must only be worn for one day at a time and must be properly laundered before use again. Having a week supply of cloth face coverings can help reduce the need for daily laundering.

See details regarding mask use and care on the following page.

### TYPE AND INTENDED USE OF FACE COVERINGS/MASKS

<table>
<thead>
<tr>
<th>Type</th>
<th>Cloth Face Covering</th>
<th>Disposable Mask</th>
<th>Medical-Grade Surgical Mask</th>
<th>N95 Respirator</th>
</tr>
</thead>
<tbody>
<tr>
<td>Description</td>
<td>Homemade or commercially manufactured face coverings that are washable and help contain wearer’s respiratory emissions</td>
<td>Commercially manufactured masks that help contain wearer’s respiratory emissions</td>
<td>FDA-approved masks to protect the wearer from large droplets and splashes; help contain wearer’s respiratory emissions</td>
<td>Provide effective respiratory protection from airborne particles and aerosols; help contain wearer’s respiratory emissions</td>
</tr>
<tr>
<td>Intended use</td>
<td>Required for campus community use in non-healthcare settings (office spaces, general research/work settings, shops, community areas) where 6’ social distancing cannot be consistently maintained. Must be replaced daily. (While likely necessary for ingress and egress, not required when working alone in an office).</td>
<td></td>
<td>These masks are reserved for healthcare workers and other approved areas with task-specific hazards determined by OESO.</td>
<td></td>
</tr>
</tbody>
</table>
Use and Care of Face Coverings
For details regarding cloth face coverings, including how to create, wear and care for homemade face coverings, visit the CDC website.

Putting on the face covering/disposable mask
- Wash hands or use hand sanitizer prior to handling the face covering/disposable mask.
- Ensure the face covering/disposable mask fits over the nose and under the chin.
- Situate the face covering/disposable mask properly with nose wire snug against the nose (where applicable), ensuring the nose, mouth, and chin are always covered.
- Tie straps behind the head and neck or loop around the ears.
- Throughout the process: avoid touching the front of the face covering/disposable mask.

Taking off the face covering/disposable mask
- Do not touch your eyes, nose, or mouth when removing the face covering/disposable mask.
- When taking off the face covering/disposable mask, loop your finger into the strap and pull the strap away from the ear, or untie the straps.
- Wash hands immediately after removing.

Care, storage and laundering
- Keep face covering/disposable mask stored in a paper bag when not in use.
- Cloth face coverings may not be used more than one day at a time and must be washed after use. Cloth face coverings should be properly laundered with regular clothing detergent before first use, and after each shift. Cloth face coverings should be replaced immediately if soiled, damaged (e.g., ripped, punctured) or visibly contaminated.
- Disposable masks must not be used for more than one day and should be placed in the trash after your shift or if it is soiled, damaged (e.g., stretched ear loops, torn or punctured material) or visibly contaminated.
Cleaning and Disinfecting

Protocols for Regular Cleaning and/or Disinfecting of Campus Buildings

As per Adelphi University Facilities Housekeeping and Custodial Services and cleaning/disinfecting definitions in accordance with CDC and New York State Department of Health Guidelines.

- **Cleaning**
  The removal of foreign material (e.g., soil and organic material) from objects

- **Sanitizing**
  Reducing contaminants or bacteria to a safe level, lowering the number of germs on a surface

- **Disinfection**
  The thermal or chemical destruction of pathogenic and other types of organisms

- **Decontamination**
  A more extensive disinfection of a room or area following known exposure to hazardous or infectious material

- **Sterilization**
  A process that destroys or eliminates all forms of microbial life and is carried out in healthcare facilities by physical or chemical methods

**Regular Cleaning Protocols**

- Regular cleaning, as prescribed by building occupancies, continues. Priorities have been adjusted to provide for increased cleaning and disinfecting of high-traffic, high-touch surfaces.

- High-touch surfaces include:
  - Stair railings
  - Exterior and interior door hardware and surfaces
  - Light switches
  - Restroom fixtures, partitions, faucets, dispensers (toilet paper, paper towels)
  - Elevator control panels and call buttons
  - Common area counter tops and appliances
  - ADA handicap door push plates
  - Water bottle filling stations

- High-traffic areas include:
  - Restrooms
  - Building entrances
  - Classrooms, lounges, and meeting spaces
  - Hallways
- Disinfecting high-touch surfaces in high-traffic areas is performed daily (more as schedules allow).

- Hand sanitizing stations are installed throughout the campus at main entry points. Additional hand sanitizing stations will be provided in high-traffic areas as supplies become available.

- The campus community is encouraged to practice preventative cleaning in their personal offices, residential spaces or workspaces, which are not normally accessible to the custodial staff. Supplemental cleaning of teaching spaces and offices not regularly accessible to the custodial staff should be performed as needed by room occupants/faculty with supplies provided by their department.
Residential Meal Plans (Fall 2020 – Spring 2021)

The below plans are available to all residential students. Students will have the first two weeks of the fall semester to change to either a higher or lower plan. Students who do not choose a meal plan will be automatically enrolled in the Scholar Plan.

<table>
<thead>
<tr>
<th>Plan</th>
<th>Fall 2020*</th>
<th>SPRING 2021**</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>POWER PLAN</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>300 meals + $150 Panther Dollars + 10 Guest Swipes</td>
<td>$1,915 35% discount</td>
<td>$2,945</td>
</tr>
<tr>
<td>This plan is right for you if you live on campus 7 days a week and eat 3 full meals a day plus other small snacks.</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>SCHOLAR PLAN</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>250 meals + $150 Panther Dollars + 8 Guest Swipes</td>
<td>$1,840 30% discount</td>
<td>$2,630</td>
</tr>
<tr>
<td>This plan is right for you if you usually eat 3 meals a day during the week but eat off campus on the weekends.</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>LIFESTYLE PLAN</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>200 meals + $200 Panther Dollars + 8 Guest Swipes</td>
<td>$1,715 25% discount</td>
<td>$2,290</td>
</tr>
<tr>
<td>This plan is right for you if you like to cook in your residence hall or work and eat off campus.</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>SOCIAL PLAN</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>140 meals + $200 Panther Dollars + 5 Guest Swipes</td>
<td>$1,560 20% discount</td>
<td>$1,950</td>
</tr>
<tr>
<td>This plan is right for you if you leave campus on weekends and only prefer to eat once or twice a day on campus.</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

*The Fall 2020 meal plan rates have been discounted due to guidelines set by New York state for restaurants and food service establishments. These guidelines prohibit buffet service and require reduced kitchen staff and seating to meet the social distancing guidelines. The discounted rate reflects the reduced number of residential days for the upcoming semester as well as allowing first-year students to pick from any residential dining plan. Last year an exception was made to the meal plans as a result of the inconvenience of the Panthers’ Den not being available at the start of the semester. Meal plans will be required if you are residing on campus. Dining Services will continue to provide options, including gluten-free and vegan selections.

**Prices are based on all dining locations opening for Spring 2021. Adelphi University will continue to monitor New York state and local health department guidance as it relates to COVID-19.

Commuter Meal Plans (Fall 2020 – Spring 2021)

<table>
<thead>
<tr>
<th>Plan</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>STARTER PLAN</strong></td>
<td>$150</td>
</tr>
<tr>
<td>$150 Panther Dollars + 4 free coffee/tea drinks at Paws Café</td>
<td></td>
</tr>
<tr>
<td><strong>ON-THE-GO LIFESTYLE PLAN</strong></td>
<td>$250</td>
</tr>
<tr>
<td>$250 Panther Dollars + 5 free coffee/tea drinks at Paws Café</td>
<td></td>
</tr>
<tr>
<td><strong>PERKS PLAN</strong></td>
<td>$325</td>
</tr>
<tr>
<td>$325 Panther Dollars toward coffee/tea drinks at Paws Café</td>
<td></td>
</tr>
<tr>
<td><strong>SUSTAINABLE LIFESTYLE PLAN</strong></td>
<td>$400</td>
</tr>
<tr>
<td>$400 Panther Dollars + 10 free coffee/tea drinks at Paws Café + an Adelphi Sustainability Kit</td>
<td></td>
</tr>
</tbody>
</table>
## Hours of Operation

### Fall 2020

**The Eatery at Post Hall – Retail**  
**Monday–Friday**  
Breakfast: 8:00 a.m.–10:30 a.m.  
Lunch/Dinner: 11:00 a.m.–8:30 p.m.  
Late Night (online ordering only): 9:00 p.m.–12:00 a.m.  

**Saturday and Sunday**  
Breakfast: 9:00 a.m.–10:30 a.m.  
Lunch/Dinner: 11:00 a.m.–8:30 p.m.  
Late Night (online ordering only): 9:00 p.m.–12:00 a.m.  

**Panthers’ Den**  
Monday–Friday: 7:30 a.m.–5:30 p.m.  
Saturday and Sunday: CLOSED  

**Sushi Do**  
Monday–Friday: 11:00 a.m.–5:30 p.m.  
Saturday and Sunday: CLOSED  

**Nexus Kiosk – Nexus Building**  
Monday–Friday: 7:30 a.m.–2:30 p.m.  
Saturday and Sunday: CLOSED  

**#Cheeseplease – CRS Building**  
Monday–Friday: 10:30 a.m.–2:30 p.m.  
Saturday and Sunday: CLOSED  

**Paws Café – Nexus Building** (online ordering only)  
Monday–Friday: 7:30 a.m.–6:00 p.m.  
Saturday and Sunday: 8:00 a.m.–4:00 p.m.  

### Spring 2021  
(Hours subject to change based on student input.)

**Ruth S. Harley University Center (UC)**

**The Market**  
Monday–Friday: 7:30 a.m.–7:00 p.m.  
Saturday and Sunday: 9:00 a.m.–8:00 p.m.  

**Burger516 (grill)**  
Monday–Friday: 11:00 a.m.–7:00 p.m.  
Saturday and Sunday: 11:00 a.m.–6:00 p.m.  

**Carved and Crafted (deli)**  
Monday–Friday: 11:00 a.m.–7:00 p.m.  
Saturday and Sunday: 11:00 a.m.–6:00 p.m.  

**Student Choice**  
Monday–Friday: 11:00 a.m.–7:00 p.m.  

**500 Degrees (pizza)**  
Monday–Friday: 11:00 a.m.–7:00 p.m.  
Saturday and Sunday: 11:00 a.m.–6:00 p.m.  

**Asian Fusion**  
Monday–Friday: 11:00 a.m.–7:00 p.m.  

**Outtakes Express – Science Building**  
Monday–Thursday: 7:30 a.m.–2:30 p.m.  

**The Eatery at Post Hall**  
Monday–Friday: 11:00 a.m.–3:00 p.m.  
Lunch: 4:30 p.m.–8:30 p.m.  
Late Night (online ordering only): 9:00 p.m.–12:00 a.m.  
Saturday (late night only): 9:00 p.m.–12:00 a.m.  
Sunday Dinner: 4:30 p.m.–8:30 p.m.  
Late Night (online ordering only): 9:00 p.m.–12:00 a.m.  

**Legends Café – CRS Building**  
Monday–Friday: 8:00 a.m.–4:00 p.m.  

**Starbucks – UC**  
Monday–Thursday: 7:30 a.m.–10:00 p.m.  
Friday: 7:30 a.m.–6:00 p.m.  
Saturday and Sunday: 8:00 a.m.–6:00 p.m.  

**Trade Craft Coffee Café – Nexus Building**  
Monday–Friday: 8:00 a.m.–2:00 p.m.  

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![Adelphi University Logo](https://example.com/adelphi-logo.png)