Metz
CULINARY MANAGEMENT

REOPENING PLAN

A Message from Jeff Metz

I want to begin my message by sincerely thanking you, our client-partners, for the ongoing trust you place in our family, company and team members while we do our absolute best to care for your guests/team members/patients/students/faculty/staff.

We are actively making preparations for how foodservice operations come back online in your facility and operate on a day-to-day basis, and we want to assure you that our primary concern is SAFETY for all involved. We will not compromise on this commitment plain and simple. Following safety, we know convenience will be even more important to all of our guests and to that end, our plans reflect how we intend to meet this demand.

While you review the following plans, please don't hesitate to share your feedback and suggestions to any part herein. We're all in very unfamiliar territory, however, if we work together we can create a successful future together!

Thank you again and be safe,

The following shared document is to provide as much necessary communication as possible on what to expect when returning to campus in the coming weeks.

We have adapted our procedures to correlate with what the CDC recommends including dining staff temperature checks, increased sanitation procedures, social distancing signage and instructions on flow of travel.

We have adapted all of our stations to be served vs. self serve where available. We have also coordinated with the campus to maintain consistent signage for all venues and operations.

The following information will remain fluid as we continue to abide by CDC directives.

If there are any questions or concerns please reach out to the Foodservice Director, Linda Claypoole at 724.316.0253.

Metz
CULINARY MANAGEMENT

Be INFORMED • Be PREPARED • Be SAFE

SAFETY GUARANTEE

OUR COMMITMENT TO EACH OTHER

The health and well-being of guests and team members has always been our top priority.
As you enter our dining areas, we remain committed to this promise.

WHAT YOU CAN EXPECT FROM US

HEALTHY TEAM MEMBERS
Daily temperature checks

CLEAN AREA
Disinfect tables after each visit
and high touch points on frequent basis

SOCIAL DISTANCING
Reconfigured layouts

PROTECTIVE EQUIPMENT
Masks on every team member

FREQUENT HAND WASHING
Hand sanitizer stations

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WHAT WE EXPECT FROM YOU

PLAN AHEAD
Look at posted menus to plan your choices

DO NOT CONGREGATE
At tables, in lobby or café

GIVE FELLOW GUEST THEIR SPACE
At least six feet apart

WEAR A MASK
When not at a table

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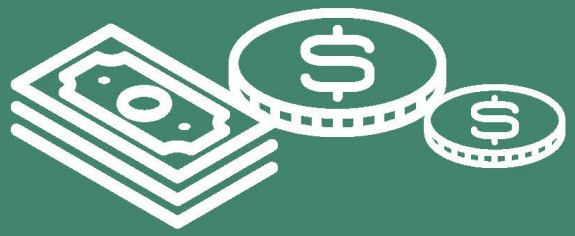
WE HAVE SUSPENDED ALL CASH TRANSACTIONS SO YOU AND OUR TEAM MEMBERS CAN REMAIN SAFE AND HEALTHY WHICH IS OUR NUMBER ONE PRIORITY.

If you have any questions or concerns, please ask to speak with a member of our management team.



HOURS OF OPERATION

Café 780

Monday - Friday 10:00 am- 2:00 pm

The Junction

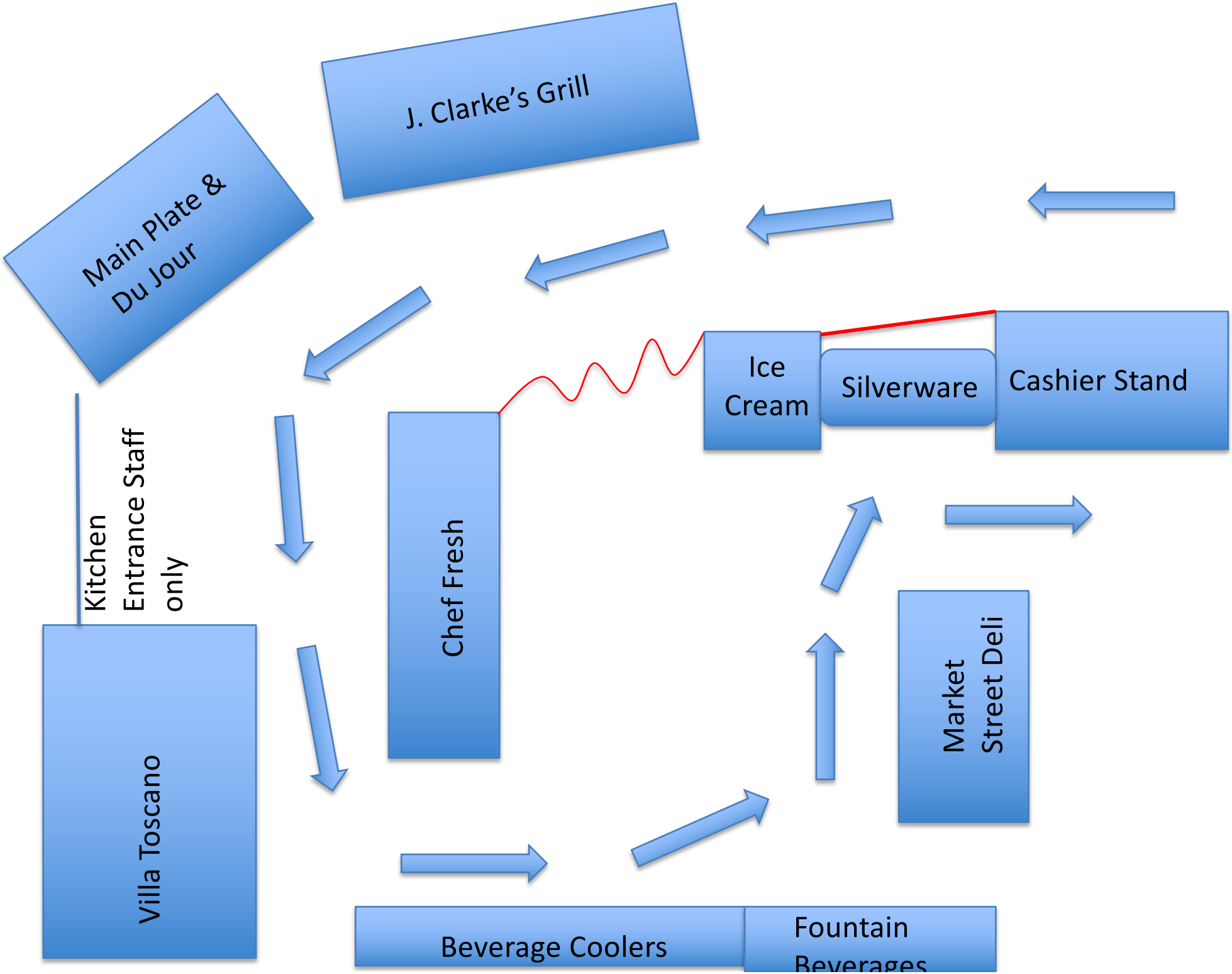
Monday – Thursday 7:30 am – 6:00 pm

Friday 7:30 am – 2:00 pm

Café 780 DINING SAFETY

Café 780| 40 Guest Capacity

1. There is one entrance to the Cafe. Hand sanitizing is recommended upon entering.
2. Credit card, Lion Cash+, and Commuter Meal plans accepted.
3. Face coverings are mandatory. Masks may be removed when seated, but must be worn when away from your table.
4. Silverware will be distributed at time of exit.
5. All self serve options have been removed.
6. J. Clarke's Grill will be made to order.
7. Market Street Deli has become a made to order salad area as well as premade sandwich selections.
8. Villa Toscano will be a served station now.
9. Du Jour will be served from our Main Plate area.
10. Fountain beverages will remain self serve. Disposable paper will be available to use for contactless procedure, however these high touch points will be monitored by our staff


J. Clarke's Grill
Main Plate & Du Jour
Kitchen Entrance Staff only
Villa Toscano
Chef Fresh
Ice Cream
Silverware
Cashier Stand
Market Street Deli
Beverage Coolers
Fountain Beverages

JUNCTION DINING SAFETY

The Junction

1. There is one entrance to the Cafe. Hand sanitizing is recommended upon entering.
2. Credit card, Lion Cash+, and Commuter Meal plans accepted.
3. Face coverings are mandatory. Masks may be removed when seated, but must be worn when away from your table.
4. Silverware will be distributed at time of exit.
5. Chef Fresh and Bottled Beverages will be Self Serve.
6. Contactless pickup will be available.
7. Plexi-glass health shields have been installed at points of service and face coverings are mandatory in this space.
8. Floor markings will explain the service flow with social distancing being practiced.
9. The Chef Fresh options have been expanded in all of our retail locations to give more variety to our guests for quick and easy pickup.