



RE-OPEN 

aramark 

USA 

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Maintain Safe Environments

With safety as our highest priority, we are adjusting our operations at all levels to exceed students' safety standards and contribute to the overall health of our school community.



Committing to Campus Health

We pledge to ensure employees come to work healthy and safe, leaving and returning in the same condition at the end and beginning of each shift. By delivering on these safety measure we are committing to the overall health of our people, and your students, faculty and campus community.

To ensure that our employees feel comfortable returning to work, we want our approach to go above and beyond government requirements. Among many employee safety measures under development are:

- Mandatory handwashing every 20 minutes
- Employee temperature monitoring
- Proactively Procured PPE
- Social Distancing
- Plexiglas Barriers

**Per CDC guidelines,
employees will not be
permitted to work if
they have a
temperature above
100.4**



Instilling Safety with Training

Resumen SAFE Control de la temperatura Seguridad de los alimentos

Introducción
Conservar los alimentos a temperaturas seguras es una medida importante de seguridad de los alimentos. Mantener los alimentos a temperaturas incorrectas resulta en alimentos inseguros.

Haga estas preguntas:
• ¿Cuáles son los riesgos de conservar los alimentos a temperaturas incorrectas?
• ¿Qué conductas pueden llevar a que los alimentos se mantengan a temperaturas inseguras?
• ¿Qué podemos hacer para asegurar que los alimentos se conserven a temperaturas seguras?

CRECIMIENTO DE BACTERIAS NOCIVAS
Las bacterias contaminantes de los alimentos pueden multiplicarse si los alimentos se conservan a temperaturas incorrectas.

SUPERVIVENCIA DE BACTERIAS NOCIVAS
Las bacterias contaminantes pueden sobrevivir si los alimentos no están a...

ENFERMEDAD DEL CLIENTE
El crecimiento y la supervivencia de bacterias nocivas pueden llevar a...

Algunas conductas pueden llevar al control inadecuado de los alimentos.

Cocinar menos los alimentos
Mantener los alimentos a temperatura ambiente por demasiado tiempo

Cocinar y recalentar los alimentos cuidadosamente
Reducir la cantidad de tiempo que los alimentos se mantienen a temperatura ambiente

Revisión
• Mantener los alimentos a temperatura segura a lo largo de toda la cadena de suministro.
• Cocinar y recalentar los alimentos cuidadosamente.
• Mantener al mínimo la cantidad de tiempo que los alimentos se mantienen a temperatura ambiente.
• Mantener caliente la comida cocida. Mantener y evitar descongelar los alimentos congelados a...

SAFE Brief
Respiratory Infections: Social Distancing

Social distancing is the practice of reducing close contact between people to slow the spread of infection or disease. Social distancing measures include limiting large groups of people coming together, close buildings and cancelling events.

2 Ask these questions:
1. What conditions support social distancing in offices, cafeterias, and retail?
2. What behaviors can you encourage to reduce close personal contact?
3. How can you help slow the spread of respiratory infections?

Conditions that can support social distancing in offices, cafeterias and retail outlets:
• Reduce number of people in spaces (open-plan offices, workstations, etc.)
• Stagger work shifts
• Alternative workspaces (e.g., telework, hot desks)
• Reduce total transaction time (e.g., self-checkout)

Behaviors that can reduce close personal contact:
• Use technology (e.g., mobile devices, video conferencing)
• Avoid crowds and events
• Unnecessary touch contact (e.g., handshakes, hugs)

Work from home if possible
Slow the spread of respiratory infections. Promote:

Prevention
• Good respiratory hygiene
• Effective hand/respiratory hygiene
• Cancel nonessential visits or appointments, reunions, etc.

SAFE Reviewer

Enhanced COVID-19 specific safety training includes COVID-19 mitigation tactics, PPE protocol and employee health monitoring resources to help prepare for return to work. The training also includes guidance on increased sanitation measures and social distancing techniques to help ensure the safety of our students, campus community and team members.

All USA dining associates will attend a welcome back training the first week of August before returning to work.



Safety is a part of our culture, engrained at the beginning of each shift with a Safety Huddle. Our Safety briefs are distributed in **7 different languages** and educate with personal examples to ensure understanding and adoption.



Technology Solutions



Mobile Access
connected to student identity and payments



Swipe-less & Contactless
integrated readers & devices

Apple Pay, Android Pay and Google Pay will be available at all dining locations
