

## **Kitchen & Dining Procedures**

### **• Dining**

- All campers and summer staff will wash their hands in their assigned bathrooms before arriving in the dining hall.
- All campers will fill their water bottles up at their assigned water cooler station before coming into the dining hall in the event they do not want their juice box or milk.
- Per county health, tables must be at least 6 feet away from other groups.
- 8ft rectangular tables will be used as opposed to 6ft round tables.
  - Helps to provide more space to spread out in dining hall so that up to 8 can sit at a table (6 campers, 2 counselors).
- Only the cabin group and their counselors may sit at a table together.
- Cabin groups will be dismissed to go through the lunch line. Once the cabin group has completed going through the line and is sitting back at their table, the next group will be called to go through the lunch line.
- No seconds. Campers and staff will only be allowed to go through the lunch line once.
- Dining is limited to 50% capacity.

### **• Kitchen Operations**

- Other camp staff are not allowed into the kitchen unless it is to work in the kitchen as an assigned duty.
- Any summer staff who enter the kitchen will wear a mask and gloves.
- All summer staff will go through training with the Kitchen Manager during staff training to undergo training in regular kitchen help duties and additional COVID-19 related procedures.
- Kitchen staff will take their temperature upon arrival each day.
- Kitchen staff will practice social distancing and maintain 6 ft. apart.
- High-risk or “vulnerable” staff must use PPE including gloves and facemasks.
- Any illness to campers or staff will be reported to the Program Director. When a clusters of absences/illnesses take place, Johnson County Health will be contacted and alerted.
- Staff will wear face coverings while preparing food.
- Plates will be prepared by kitchen staff.
  - On the counter where the food is being served from, a 2ft high food safety glass barrier will be protecting the food on the counter from campers passing by so that it cannot be contaminated by those going through.
  - Campers will make their requests to the kitchen staff and the plate will be served to them at the window at the end of the line after the protective food barrier.
- Beverages will be served at the end of the line at the end of the line after the food safety glass barrier. Juice boxes and/or individualized milk cartons will be served.
- Salt and Pepper shakers are available at the tables and will be sanitized after each meal.