

## **SUES Outside Food Guidelines**

### **Phase 2 and Phase 3**

*Aramark has their own food service guidelines related to food served in meetings and events. This provides SUES' guidelines for food within SUES-managed spaces.*

- No food in “medium” meeting rooms in 205-224 and Green Room spaces due to inability to effectively socially distance, but would be allowed in 208 and Ballroom. Food/beverage planning with an event reservation may require an Event Coordinator to assist.
- Any food served must be individually packaged – no group items (like large pizzas) are allowed. Select menu items that are portable and transferable.
- Buffet-style food service is not allowed.
- BBQ'ing of food would not be allowed
- No food should be on open display
- People must socially distance themselves when lining up or getting food/beverages
- Beverages must be in individual serving containers – bottles of water, soda, juices, etc.
  - No 2-liter bottles or anything that pours into cups
- Use only disposable plates, silverware, glassware; do not reuse items – get fresh ones after each use
- Use of gloves is acceptable as long as the practice doesn't cross-contaminate from one person to another.
  - This is particularly important when transporting food into the meeting room or building.
- All guests must thoroughly wash hands before and after the meal; have hand sanitizer available
  - Groups encouraged to stagger sending participants to the restrooms (not all at once)
- No communal use serving utensils – everything must be provided so that food and serving items may not be touched by more than one person.
- Meals/food and beverages must be consumed in a socially distant manner of at least 6 feet
  - Individuals should not face each other when in a seating/dining area
- Masks/face coverings must be utilized when not eating/drinking
- Each individual should place their own trash/recycling in the appropriate container
- Per SUES' guidelines, furnishings may not be moved within the meeting spaces.
- Where possible, wipe down and sanitize tables and other areas where people line up or gather for food. SUES will have supplies available.

Failure to comply with these guidelines may lead up to and including the cancellation of the event space. For more information, contact Student Union & Event Services.