

For the health and safety of the staff, students, and guests, protocols and procedures have been implemented. The following guidelines are aligned with CDC recommendations and will be strictly enforced at the Little Dinner Series events.

Series Modifications

- The number of events will vary each semester.
- Currently guest capacity is limited to approximately 60%, with a maximum of 65 people per dinner.

Venue Layout and Seating

- In order to follow social distancing, seating arrangements will be redesigned and allow a wider flow for students/guests to move throughout.
 - (Layout provided)
- Guests will be seated 6 – 8 to a table.
 - Tickets will be sold individually.
 - Parties of 5 or fewer may be seated at a table with another party.
- The kitchen work spaces have been separated to the greatest extent possible.
 - A commercial ventilation system (in addition to fans on either side of the kitchen) continuously promotes airflow.

Guest and Staff Policies

- Masks are to be expected.
 - Students and staff (including UCC staff) will be asked to wear a mask at all times in compliance with their uniforms.
 - Guests can remove their mask upon arrival.
- Upon purchase of tickets, guests must indicate that they:
 - Are in good health, do not have COVID-19, and do not have any symptoms of COVID-19.
 - Guests will be required to re-confirm upon arrival.
- Anyone exhibiting symptoms and/or running a temperature (99°F or higher) should not attend.
- Check-in will be a touch-free process.
 - No printed tickets are needed.

Sanitation

- Sanitation, disinfection, and cleanliness is continuously reinforced.
 - Priority on high touch points.
 - Sanitation logs will be maintained to ensure that common areas are being disinfected regularly.
 - Sanitation stations will be provided in dining rooms, bathrooms, kitchen, dish area, etc.
 - Increased inventory of PPE, cleaning chemicals, sanitizer, and disinfectant on-hand.
- The kitchen area - including every piece of equipment contained therein - has been professionally cleaned and serviced.
- All equipment, tools, utensils, flatware, silverware, glassware (and the like) involved in event production is washed, disinfected, and sanitized in a high-temperature (180-degree wash temp) dish machine.
 - Includes further cleaning of all equipment using a 4-stage process (wash, rinse, sanitize, air-dry)
- A large inventory of gloves and masks will be on hand for use by students, staff, administrators and faculty.

Medical Policies

- Anyone (student, staff member, guest) exhibiting any symptom should stay home until:
 - Quarantine duration has expired following a COVID test, OR
 - No fever present for 72 continuous hours without the use of fever-reducing medication, AND
 - Any symptoms have improved over that time period, AND
 - At least 7 days have passed since first onset of symptoms
- Staff and students will be evaluated upon arriving to event setup.
 - Anyone exhibiting symptoms and/or running a temperature (99° F or higher) will be sent home.