

CANTEEN SERVICE



AISK CANTEEN COVID-19 OPERATIONS

BEGINNING OF SCHOOL YEAR STAFF TRAINING

- How to avoid COVID 19
- Hand washing
- Hand sanitizing
- Use of masks and face shield
- Cleaning, Sanitizing of Canteen

BEHAVIOURAL SIGNAGE

Posted where appropriate:

- Handwashing
- Wearing of masks
- Use of hand sanitizer
- Sneezing etiquette

CANTEEN STAFF RESTROOMS

The restroom is cleaned at the beginning and end of shift. In addition, it is sanitized throughout the day as per restroom cleaning protocols.

HANDWASHING GUIDELINES

Employees hand washing every 20 minutes or per as needed under the Ministry of Health and Wellness Guidelines. Hand sinks stocked with antibacterial soap, disposable paper towels and nail brush. Key times to wash hands include:

- Before and after work shifts
- Before and after work breaks
- After using the restroom
- After cleaning duties
- Before and after eating and drinking
- Before putting on and after taking off disposable gloves when preparing food
- After touching objects with bare hands which have been handled by other staff, customers or visitors, such as tables, trays, carts, racks, dishes, cups, utensils, bags, coolers, totes, and trash
- After blowing your nose, coughing, or sneezing
- After putting on, touching, or removing cloth face coverings
- After handling or preparing raw food
- After handling waste/trash

Employees must change into clean and proper attire including enclosed-toe shoes before the start of their shift. Each employee will have a hook where their street clothes will be hung.

- Hands washed after changing clothes
- No jewelry worn during working hours
- Fingernails short, unpolished and clean (no artificial nails)
- Effective hair restraints must be properly worn

Aprons should be worn during work hours. Each employee is allocated two cloth aprons and these must be changed daily. Disposable aprons are available if needed.

Cloth masks and/or face shields worn if social distancing is not possible. Each employee will be provided two masks per day which will be colour coded. Disposable masks will be available as needed. All employees will be issued with face shields

Hand Sanitizer > 60% alcohol is used throughout the day, but is NOT used in place of handwashing.

Food Handling Gloves will be used where appropriate. Each employee must have a valid food handlers' permit issued by the Ministry of Health.

CLEANING

Cleaning Solutions

- Soap to remove dirt
- Sanitizer – Bleach mixture of 1/3 cup bleach to 1 gallon of water as recommended by CDC for non-food surfaces
- Food Grade Sanitizers as per manufacturer guidelines for food surfaces

All nonfood surfaces (serving counters, dining hall tables, door handles, carts, trays, etc.) are cleaned and sanitized at the beginning and end of each day and after each break and lunch session.

All equipment is cleaned and sanitized extensively at the end of day, but are also cleaned & sanitized as needed:

- Stainless steel counters are cleaned and sanitized before and after use
- All utensils, cutting boards etc. are washed and sanitized after each use.
- Hot water is available for use for cleaning, hand washing and washing utensils.
- The three compartment sink is set up and clearly identified for proper washing, rinsing and sanitizing

KITCHEN TOWELS

Clean reusable towels are used only for cleaning and sanitizing equipment and surfaces and not for drying hands, utensils or floors.

- Towels will be kept in a bowl of sanitizing solution and washed and air dried at the end of the day.
- The sanitizing process is different from the cleaning process.
 - Surfaces are cleaned of dirt and grease,
 - Sanitized with a separate towel to kill any bacteria on the surfaces.

Floors are swept and mopped each morning and end of shift as well as throughout the day as required. Exhaust hoods and filters are cleaned regularly as per AISK maintenance schedule.

PURCHASES/DELIVERY

- All purchases are made from reliable professional vendors.
- A list of all vendors will be provided to AISK.
- All vendors are required to provide a copy of their sanitizing procedures.
- Prepared food being delivered to the canteen (eg patties and sushi) will be pre-packed, and these packages will delivered in sanitized delivery containers
- Deliveries are staggered and very rarely will there be two deliveries at the same time.
- All deliveries will be made through the gate at the rear of the canteen.

PHYSICAL DISTANCING

Social distancing Implementation:

- A distance of 6 ft. should be maintained between employees, students, teachers and staff.
- Ropes and stanchion used to demarcate flow of patrons
- Kitchen work stations spaced at 6 ft.

Distancing Decals:

- at cash registers
- queues

ORDER, PAYMENT & DELIVERY

Pre-ordering online using a combined online ordering and paying gateway system on www.aisk.com on the students and parent portals. Orders are made and paid for a week in advance.

- Breakfast,
- Break
- Lunch items

DELIVERY OF ORDERS

De-escalation Matrix: Phase 3

Elementary, Middle and High School

Lunch will be pre ordered and packaged for delivery to the classroom. Students will eat in the classroom.

De-escalation Matrix: Phase 2

Elementary School

Lunch will be pre ordered and packaged for delivery to the classroom. Students will eat in the classroom.

Middle & High School

- The pre-orders will be picked up in the canteen using line control ropes and stanchions and physical distancing markers supervised by faculty and teaching assistants on lunch duty
- Eating in specified location

De-escalation Matrix: Phase 1

Normal service.