



10 QUESTIONS EVERY UNIVERSITY PRESIDENT MUST ASK REGARDING REOPENING DINING SERVICES

✓	QUESTIONS
	Has your dining provider or dining leadership provided you with their preparation plans for reopening, including cleaning and disinfecting for the return of students?
	Does your dining team have a documented plan for training staff and guests of dining facilities to help minimize exposure and provide a safe, sterilized environment?
	Does your dining team have a chemical use plan specific to your location? Is it foolproof and reduces the risk of chemical mixing and appropriate concentrations to disinfect?
	Does your dining team provide the university with a list of suppliers used to serve dining needs, and does your dining provider have a chain of custody, appropriate insurance and certificate of liability for each to protect your university?
	Does your university have an up to date certificate of liability and insurance rider from your dining contractor protecting the university in the amounts defined by the university's insurance agent, risk manager, and legal counsel?
	Does your dining contract allow for flexibility in styles of service, hours of operation, location of services, and a provision for providing students with special diet concerns with meals?
	Are your dining facilities and team set up to provide takeout meals from the dining hall as an alternative style of service?
	Are your meal plans flexible enough to allow students to eat in off times or in locations outside of the dining hall?
	Has your dining team provided a plan for serving catered meals for university events?
	Is your dining provider using this time to renegotiate your contract?

