

# Evolving your Buffet Operation

Buffets are uniquely affected by COVID-19. It will be necessary to pivot operational procedures to prepare for reopening to keep staff and Guests safe.

## Serving Food

- Limit the number of guest allowed in the buffet serving area using stanchions between the dining room and serving area entrances.
- An attendant allows a Guest to enter as another Guest exits. Guests are asked to use hand sanitizer before proceeding, and once sanitized, the attendant hands them their plate.
- In Serving areas, use stanchions to guide Guests between stations. Stanchions should be three feet back from the serving counters.
- Serving attendants wear gloves and masks, standing between stanchions and cold food. Attendants serve food to Guests using utensils.
- Cooks wear gloves and masks, standing between stanchions and hot food. Cooks serve hot food to Guests using utensils.

## In the Dining Room

- All items should be removed from tables, including POP materials, salt, pepper, sugar caddies, sauces, and silverware.
- When Guests are seated, servers should take their beverage order, and describe the dining procedure if they are not already familiar with the process.
- Servers bring beverages to the table, along with silverware.
- Tables and seats should be sanitized with single-use antibacterial wipes or UV light wand between every seating.

## Alternative Serving Methods

When necessary or upon request, give Guests the option of ordering from their table using one of these methods:

- Server provides a printed order form on the table with a sanitized pencil or crayon. Guest marks items they would like.
- Guest asks server for specific items.

With either method, the server or a runner prepares the plate for the Guest, following the "Serving Food" procedures listed above.