

SAGE'S APPROACH TO SAFE DINING SERVICE

Throughout the COVID-19 pandemic, SAGE has been planning for reopening while continuing to serve more than 30 schools, giving us real experience in safe serving.

Every element of our program reflects healthcare and food service best practices. We're tailoring our approach to meet your specific needs and preferences. We welcome your questions and suggestions as we craft the best possible dining experience for your community.

HIGHLIGHTS

- Display menus in advance.
- Provide hand sanitizer.
- Keep seats 2 metres apart.
- Adjust traffic flow.
- Serve preportioned meals.
- Offer a complete meal at each station.
- Wear PPE.
- Clean the kitchen and dining hall frequently.



BEST PRACTICES FOR COMMUNITY MEMBERS AND THE DINING EXPERIENCE

Mealtime and Space

Ask about your school's specific protocols, which may include:

- Adding or lengthening lunch periods and/or designating alternate eating spaces (e.g., classrooms, conference rooms, gyms) to reduce congestion in the dining hall.
- Reviewing the menu online or in the Touch of SAGE™ Mobile App so students can make selections before entering the servery.
- Releasing students into the servery in small numbers.



Service

Our new safety protocols include:

- Placing hand sanitizer at the entrance, stations, and tables for students to use often.
- Using floor markings and spreading out chairs to direct traffic flow and keep community members 2 metres apart.
- Sanitizing tables, chairs, and frequently touched surfaces between meal periods.
- Replacing self-service stations (e.g., deli, salad bar) with preportioned or served options.
- Providing wrapped cutlery kits, preportioned condiments and salad dressings, and bottled beverages.

Your Menu

Our streamlined menus focus on your community's favourites. Each main station may have a complete meal (entrée, sides, salad, dessert) to speed up service.



DINING HALL FOOD STATIONS AND SAFETY SIGNAGE

STAY SAFE



Use hand sanitizer before you eat.

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STAY SAFE



Wear your mask unless you're eating.



Use hand sanitizer before you enter.



Check the online menu before you get in line.



Don't share food or drinks.

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Touch only what you want to take.

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STAY SAFE



Ask a SAGE Team Member for:

- Utensils.
- Condiments.
- Napkins.
- Salad dressings.
- Salt.
- Toppings.
- Pepper.

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Service varies by location, but here are some examples of what you may see in your dining hall.





STAND BEHIND THIS LINE

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DEFINING THE STANDARD

BEST PRACTICES FOR TEAM MEMBERS AND THE FACILITY

All Team Members have completed ServSafe® COVID-19 training, are healthy when reporting to work, and wear appropriate personal protective equipment.

We work safely by:

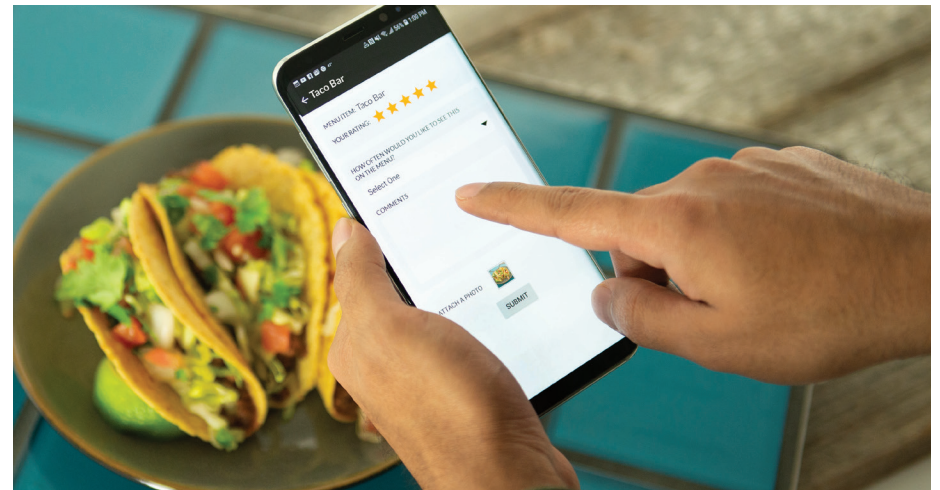
- Minimizing the number of people per work shift.
- Assigning Team Members to separate, designated workstations.
- Sanitizing the kitchen and disinfecting the dining hall frequently.
- Placing plexiglass screens between Cashiers and community members.

We minimize the number of on-campus deliveries and ensure the drivers are healthy and the products are safe and sanitary.



Reminders for Your Child

- Check the menu ahead of time in the Touch of SAGE™ Mobile App to get through the line quickly.
- Use hand sanitizer before entering the dining hall and before eating.
- Follow floor markings in the serverly and dining hall.
- Stay 2 metres away from others.
- Don't share food or drinks with anyone else.
- Ask a SAGE Team Member any questions — we're here to help!



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