

The health and safety of our associates, clients and guests remains the number one priority for University Food Services (Chartwells). In response to recent developments a number of actions have been taken to reduce the risks associated with COVID-19 on the University of Regina campus. There is a full contingency plan in place that changes as required to help contain the spread of COVID-19. Below are details of changes made in all University Food Services (lose ran) operations:

- Created additional cleaning stations and use peroxide wipes to ensure all surfaces are clean and disinfected regularly
- Baked goods (such as muffins, cookies, squares, etc) and whole fruits will be plastic wrapped in-house
- Toasting (bread and bagels) at self-serve stations will be available by request and completed by associates
- Plates, cups, cutlery and utensils will be associate-dispensed. Straws will be removed or individually wrapped
- Self-serve beverage stations will now be operated by associates
- Discontinuing the use of consumer owned refillable cups/personal containers until further notice
- Condiments (such as ketchup, mustard, syrup, etc.) and coffee cream and milk will be provided as individual servings or pre-portioned in paper cups and served by associates
- Catering and buffets will be served by associates or individually packaged

University Food Services remains committed to environmentally sustainable practices, however current circumstances require that we focus on health and safety first. We will return to more environmentally responsible initiatives as soon as it is reasonable to do so. We will continue to update the University as other changes are made. In addition, University Food Services will monitor all staff and any potential risk situations to assure the safety of University of Regina students and staff.

Thank you for your continued support!

Curtis Haimila - District Manager, Chartwells