The Bakery operation days and hours:

September 21, 2021, through December 1, 2021 Open days: Tuesday & Wednesday Bakery open hours: 9:30 am-12:00 pm Pick up time: 11:30 a.m.-12:30 p.m.

Protocol for Bakery & Bistro

BAKERY SIDE

- Only the Bakery side is open to sale quick bakery goods.
- Customers line-up outside the bakery door.
- A culinary student/worker check everyone with appropriate wrist band for permission to be oncampus before entering the bakery.
- All who enters must have face-covering
- Only 2 customers to enter at one time and distancing
- Customer orders food, pick them up and leave from the double door near the patio.
- Limited bake goods
- Keep the Bistro closed to all faculty, staff, and students.
- Continue to donate Bistro meals to the homeless students on Tuesdays
- Continue to rotate and feed essential employees on Wednesdays
- Open the Bakery starting 9/21 through 12/1, Days of operation will be Tuesdays and Wednesdays from 9:30am to 12pm
- No cash transactions and we will be selling limited baked goods, salads and sandwiches
- We will follow all the normal COVID protocols

BISTRO SIDE

Protocol for food pick-up for essential personnel and basic need students

- This program is only for LBCC essential personnel authorized to work on campus. No students or members of the public will be served.
- Guests will enter through the bakery double door and exit through the Westside single door.
- Guests will not use the restroom.
- There will be signage outside the main entrance to direct guests to the Bakery double door.
- Table barrier separating clients and staff to ensure social distancing.
- Only two staff working in the Bistro during pick-up time.
- Six-foot physical distancing inside Bistro.
- Three guests inside the Bistro at a time to pick up.
- All orders are individually packed and bagged by class helpers.
- Continue to rotate and feed essential employees on Wednesdays

Protocol for food pick up for Basic Needs students:

- A designated Viking Vault volunteer will pick up all meals from the Bistro and transport the individually packed lunches to the Grab-and-Go parking lot for distribution.
- Entry through the bakery double door and exit through the Westside single door.
- No students or members of the public are allowed to pick up their lunch from the Bistro.
- All orders are individually packed and bagged by class helpers.

In addition to the above protocol, there will be no congregating in or outside the Bistro area and face-covering and physical distancing rules are enforced at all times.

Additional protocols and procedures may be found in the Spring 2021 Culinary Plan.

Signage

• Signage at each public entrance of the facility to inform all employees and volunteers that they should: 1) avoid entering the facility if they have a cough or fever, 2) requirement to wear a face covering at all times, 3) Physical Distancing Protocol (the signage we have on all buildings with essential personnel needs to be added to each entrance to the Bistro).

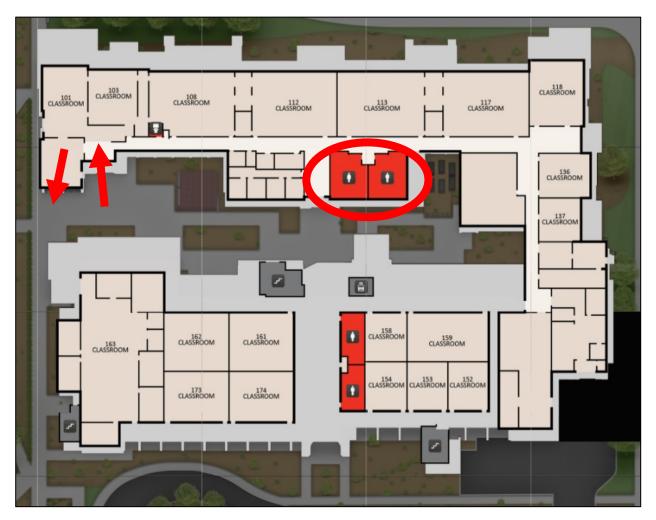
Hand Sanitizer

To be provided to all employees in the Bistro.

Measures to Prevent Crowds from Gathering

- Limit the number of employees and volunteers in the store at any one time, which allows for volunteers and employees to maintain at least six-foot distance from one another.
- Bistro staff shall monitor all entrances to track occupancy.
- Be prepared to queue volunteers outside while still maintaining physical distance.
- Separate order areas from delivery/pickup areas to prevent employees and volunteers from gathering.

Building V Access Plan (Bistro Students)



Restroom and Ingress/Egress noted above.

Restroom reserved for students and Culinary faculty; unavailable to guests picking up meals.

Cleaning Protocols

Instructional Assistants:

Instructional Assistants will be responsible for cleaning the Bistro while in session and sanitizing specialized equipment during and after class.

Facilities will deliver cleaning kits for the classrooms with instructions not to remove them. The disinfectant wipe buckets are reusable, and Facilities asks that those not be thrown away. Please call ext. 4040 (after 5:00 p.m. PCC Contact (562) 331-7739) when they need to be refilled. Each kit includes the following:

- 1 bucket of 800 disinfect wipes
- 1 box of gloves
- 1 box of mask
- 1 lg hand sanitizer
- 10 personal sanitizing pens

Each wipe has a 99.9% kill claim. The usage should be as follows:

- Use Gloves
- Remove pretreated wipes from container
- Wipe down dirty surfaces
- Allow to air dry (Leave wet, do not use a towel to dry)
- Discard used wipes in trash cans located in classrooms

Facilities Staff:

- **Bistro**: At the end of the day and between classes, 4 employees per classroom cleaning team (35 min. clean time)
 - 1. Team 1—1 employee will cover cleaning the door handles, teaching stations, other flat surfaces. 2nd employee will cover cleaning tables and chairs.
 - 2. Team 2—1 employee will cover removing trash and spraying sanitizer on cleaned areas allowing a 5 min. dwell time, 2nd employee will mop floors with disinfectant.
- **Restrooms**: At the end of the day, 4 employees to cover Men's and Women's restrooms (20 min clean time each including dwell time)
 - 1. Team 1—clean fixtures, disinfect sink and toilets
 - 2. Team 2—remove trash, spray sanitizer, clean floors with disinfectant

^{*}After each class ends, Facilities will start **COVID - 19 Cleaning**. This is in addition to nightly classroom cleaning. We ask that there are no food items allowed into classes. This will allow us to spend more time disinfecting and working more efficiently to cover more square footage.

^{*}Restroom cleaning will be increased to hourly instead of every two hours. The same **COVID – 19 Cleaning Protocols** will be in place (*Cleaning, Disinfecting, and Sanitizing*). Restrooms being serviced will be closed for **30 minutes** for drying and dwell times.

^{*}Cleaning for Lab areas will be extended by **15 mins**.