



**PIONEER**  
College Caterers

Summer/Fall 2020



# Dining Services Reopening Guidelines

## Path to the New Normal





Pioneer College Caterers is proud to provide everyone entering our dining halls a safe, warm, and inviting space to enjoy their meal. As we welcome you back into our dining hall, we ask that you review our service pledge below. Only together can we commit to this pledge and keep our community safe.

## Our Pledge to You

- We will continue to be a leader in safe sanitation practices with all our team members being safe food handling trained. A certified safe food handling manager will be scheduled on every shift.
- All employees will pass a pre-shift health check.
- All employees will practice proper hand hygiene standards and respiratory etiquette.
- All seating options will comply with appropriate, phased reopening, and social distancing guidelines.
- Hand sanitizing or hand washing stations will be available to all guests and employees.
- All serving and dining areas will be regularly cleaned and sanitized throughout the day, as needed, before and during meals and routinely after each meal.
- Place settings (plates, bowls, cups, etc.), utensils, and all serving vessels will either be single-use or will be properly cleaned and sanitized after each use.

## Your Pledge to Us

- If you have been exposed to COVID-19 recently, have symptoms of COVID-19 or flu (including fever, cough, or shortness of breath), please help us keep everyone safe by immediately speaking with your resident assistant prior to entry in the dining hall. Arrangements for contactless meal delivery can easily be made.
- You agree to follow the posted signage and instructions that have been put in place to protect you and other dining hall guests.
- If you have any questions about the Pioneer Service Pledge, please ask for a manager and we will be happy to assist you.

*Note: This pledge advocates compliance of standards as outlined in; CDC, NIOSH, FDA, National Restaurant Association, State Restaurant Associations, and state government/health department COVID-19 reopening guidelines.*



## Pioneer Controls and Guidelines



# Pioneer Controls and Guidelines (for all phases)

## Engineered Controls

Engineered controls such as barriers, portable handwashing and/or sanitizing stations, and signage require the purchase of physical materials to implement. These controls will be put into practice only with the prior approval of client and Pioneer district manager.

### Physical Barriers

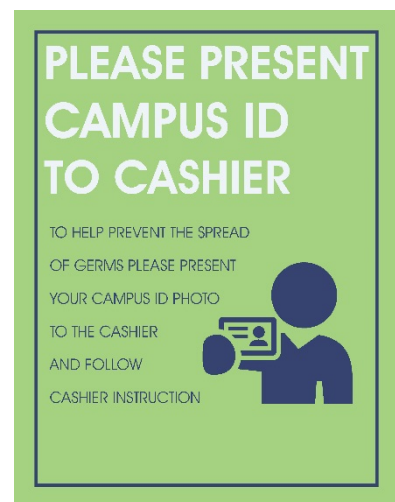
- Plexi Guard at Cashier Stand
- Plexi Guard at Food Stations
- Plexi Guard Dividers to Separate Tables and/or Booths
- Stanchions for Service Line Cue

### Signage

A variety of general and instructional signage, as outlined below, will be utilized at entry, service, and Back of House (BOH) employee entrance points.

#### Entry:

- We're Fans of Clean Hands
- Please Wear a Face Mask
- Cover Your Cough or Sneeze
- Space Out - Social Distancing - Stay 6 Ft Apart
- Instructional Signage - Please present campus ID to cashier



### Service Areas:

- Social Distancing - Stay 6 Ft Apart (Floor Stickers)



### Back of the House – Employee Entrance:

- If You Are Sick Stay Home
- Temperature Check
- We're Fans of Clean Hands
- Avoid Touching Your Face
- Where's Your Face Mask?
- How To Wear, Remove, Change Face Masks
- Cover Your Cough or Sneeze
- Social Distancing - Stay 6 Ft Apart



## **Administrative Controls**

Administrative controls involve changing the way people work or act, including changes to policies and procedures, to reduce or minimize hazard exposure. Outlined below are the administrative controls at the core of the CDC's recommendations to help prevent the spread of germs.

- Pre-Shift Health Check
- Cleaning and Sanitizing Procedures and Schedules
- Communication
- Hand Hygiene and Respiratory Etiquette
- Social Distancing Guidelines
- Personal Protective Equipment (PPE) Policies – See PPE Controls



## **Pre-Shift Health Check**

The purpose of the Pre-Shift Health Check is to monitor our workforce for indicative symptoms. All Pioneer employees will be screened for COVID-19 when reporting to work. Upon clocking in for each shift, each employee will complete a Pre-Shift Health Check and temperature screening. A temperature cannot exceed 100.4 degrees Fahrenheit. If an employee cannot pass the pre-shift health, they should leave the premises immediately, notify their manager, then contact their primary health care provider. Pioneer does not allow symptomatic people to physically return to work until cleared by a professional medical provider.

*Note: Per CDC guidelines, confidentiality of employee health information must be maintained.*

## **Cleaning and Sanitation Procedures and Schedules**

76% of surveyed consumers state a food service establishment's cleanliness and food safety procedures will matter more, post COVID-19. Pioneer will meet the following criteria.

- Thoroughly detail-clean and sanitize entire facility, especially after a closedown. Focus on high contact areas that would be touched by both employees and guests. Do not overlook seldom touched areas. Follow sanitizing material guidelines to ensure effective sanitizing strength and to protect surfaces.
- During meal periods, ensure all common use areas (food lines and dining tables) are routinely wiped with sanitizing solution. At the end of each meal period, all common use areas (food lines and dining tables) should be disinfected and sanitized.
- Use disinfectants according to manufacturer guidelines and with great care regarding food contact surfaces.
- Ensure routine, effective employee training on cleaning and sanitizing procedures are maintained.

*Note: Each unit should have detailed cleaning and sanitation schedules built into their daily opening and closing checklists. The checklist should be routinely maintained, daily, and current copies held in the Unit Operations Manual.*

## **Communication**

Cleanliness and food safety have always been and will always be key priorities. Following are the best ways to communicate our commitment to safety and cleanliness.

- Effective Signage
- Posted Cleaning Schedules
- Manager Presence During Meal Periods
- Actions speak louder than words; all employee actions should actively model all posted sanitation and safety standards.
- Designate a single employee per shift – ideally with a clearly identifiable uniform or badge for guests to recognize – to oversee safety and sanitation measures.

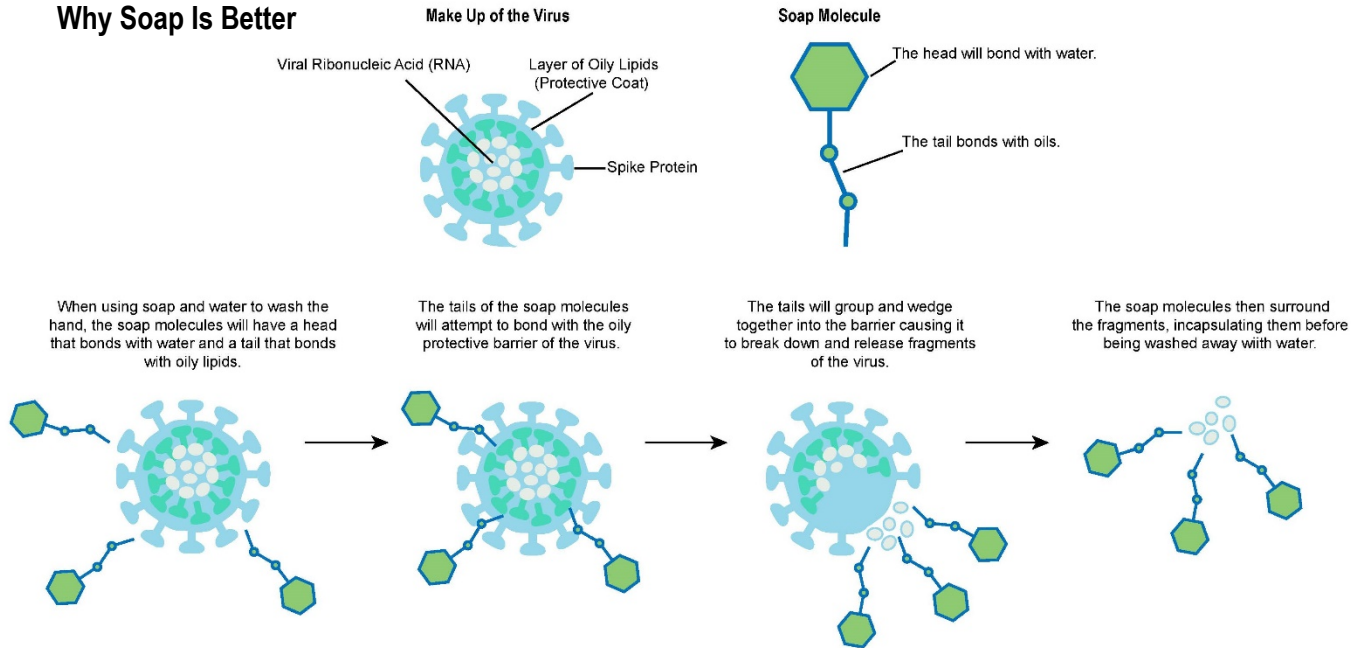


## Hand Hygiene and Respiratory Etiquette

Washing hands prevents illnesses and spread of infections to others. Handwashing with soap removes germs from hands. This helps prevent infections because:

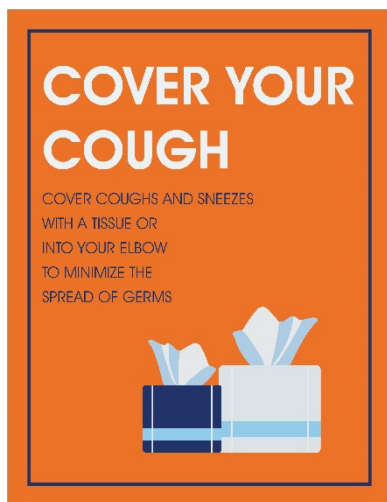
- People frequently touch their eyes, nose, and mouth without even realizing it. Germs can get into the body through the eyes, nose, and mouth and make us sick.
- Germs from unwashed hands can get into foods and drinks while people prepare or consume them. Germs can multiply in some types of foods or drinks, under certain conditions, and make people sick.

### Why Soap Is Better



### Respiratory Etiquette

All employees are to be trained on proper respiratory etiquette, sneeze or cough into a tissue or the inside of your elbow. Ensure “Cover Your Cough” signage is visibly posted.



## **Social Distancing Guidelines**

To prevent the spread of germs, the CDC recommends individuals employ social distancing, or maintain approximately six feet from others, when possible. Ensure “Social Distancing – Stay 6 Ft Apart” signage is visibly posted.

In food production and retail food establishments, an evaluation should be made to identify and implement operational changes that increase employee separation. However, social distancing to the full six feet will not be possible in some food facilities. The risk of an employee transmitting germs to another is dependent on distance between employees, the duration of the exposure, and the effectiveness of employee hygiene practices and sanitation. When it is impractical for employees in these settings to maintain social distancing, effective hygiene practices should be maintained to reduce the chance of spreading the virus.

*Note: Maintaining social distancing in the absence of effective hygiene practices may not prevent the spread of germs. Food facilities should be vigilant in their hygiene practices, including frequent and proper hand washing, and routine cleaning of all surfaces.*

## **Personal Protection Equipment**

Personal use items such as tissues, disinfectant wipes, infrared thermometers, gloves, and facemasks may help prevent the spread of disease.

### Tissues and Disinfectant Wipes

- Tissues should be available at all entry/cashier points to aid in proper respiratory etiquette.
- Tissues and/or Disinfectant Wipes should be available throughout self-serve areas with handled dispensers. Instructional signage, “Please use a tissue or wipe as barrier between your hand and dispenser handle” should be visibly posted.
- Make sure there are trash cans nearby so tissues and wipes may be quickly and properly discarded.

### Infrared Thermometer

With the encouragement of the CDC and some state and local governments and EEOC approval, all employees entering the workplace must complete a pre-shift health check including a daily temperature screening. The CDC defines a fever as a temperature above 100.4° F.

A non-contact infrared thermometer will be used for the daily temperature screening.

### Gloves

All Pioneer employees will wear disposable gloves when handling or serving ready-to-eat foods and when working in the dish room. Disposable gloves may be of any food safe material vinyl, latex, nitrile, etc.

### Face Masks

Federal health officials and the CDC recommend the use of face masks to stem the spread of COVID-19. The virus primarily spreads when a person coughs, sneezes, or breathes contaminated respiratory droplets into the face of a well person. Face masks help protect others from these respiratory droplets when in close contact.



As a reminder, wearing a face mask should be used in conjunction with hand washing every 30 minutes, social distancing, cleaning and sanitation procedures, as well as other guidance below:

- Face masks are not sufficient to allow symptomatic employees to work. Any employee with symptoms will be excluded from work immediately.
- Face mask usage does not remove the need for social distancing.
- Face masks should not be shared person to person. Unless using a freshly laundered, dry, reusable face mask.
- Employees must have two clean face masks per shift.

A washing machine will properly clean and sanitize the face mask and must be washed each day, after use.

*Note: Be careful to not touch your eyes, nose, and mouth when removing face mask and wash your hands immediately after removing.*



Cloth Face Masks Should:

- Include multiple layers of fabric but allow for breathing without restriction.
- Fit snugly, but comfortably against the side of the face.
- Be secured with ties or ear loops.
- Be able to be laundered and machine dried without damage or change to shape.



# Pioneer Recovery - Phased Reopening Plan



# Pioneer Recovery - Phased Reopening Plan

## Introduction to Phased Approach of Reopening

In response to the spread of the novel coronavirus COVID-19, state governments across the country have issued stay at home/shelter in place/safer at home orders as a public health mitigation strategy to slow the spread of the virus. As these orders start expiring and business begins to reopen, we must plan responsible, phased, action steps to ensure the continued safety of the communities we are privileged to serve.

### A few key points affecting recommendations moving forward:

1. There is a lot about COVID-19 that we do not know. We do not know if COVID-19 will end up being seasonal. We do not know enough about how it spreads. This plan is based on the best information that is currently available and may change as knowledge improves.
2. Once stay at home orders are lifted, especially when social distancing and gathering size requirements are relaxed, there will likely be an increase of some magnitude in COVID-19 spread. How the orders are lifted, in each community we serve, is a key determinate.
3. Until a vaccine or other therapeutic interventions become available, some level of social distancing will be required and use of personal face masks will be encouraged.

### Dining Hall Health Protocols for All Phases

- Hand washing stations are available in all bathrooms adjacent to the dining hall.
- Hand sanitizing stations will be available upon entry to the dining hall.
- All front-of-the-house contact surfaces including door handles, tray slides, and other common contact surfaces (table-tops and serving lines) will be sanitized regularly before and during meal service and disinfected after each meal period.
- Signage will be placed in easily visible locations to remind everyone of best hygiene practices.



### Duration of Phases

Reopening dining operations and relaxing protective measures in place will occur in phases in compliance with local municipality reopening guidelines. Proceeding to the next reopening phase will depend on accomplishing milestones, meeting the applicable gating criteria as defined by local municipality, not on a timetable.

We understand there will be an increased risk of exposure during the reopening process. We understand we may need to reinstate the same or stricter protective measures to protect our community. However, given what is currently known about the virus, we can expect each phase to last at least 14 days.

We can help reach reopening milestones by actively practicing universal precautions and staying home if ill. We will proceed to next reopening phase only at the direction of the local municipality and in agreement with college/university operations.



<b>Phases</b>	<b>Phase 1</b>	<b>Phase 2</b>	<b>Phase 3</b>	<b>Phase 4</b>
	<i>Restricted Service</i>	<i>Moderate Service</i>	<i>Limited Service</i>	<i>Standard Service</i>
<b>Social Distancing</b>	Maintain 6-Foot Distance	Maintain 6-Foot Distance	Maintain 6-Foot Distance	Respect Others Social Distance
<b>Dining Hall Entry</b>	One Entry/Cashier	One Entry/Cashier	All Entries/Cashiers Open	Full Capacity
<b>Food Service</b>	Carry Out Only	Dine-In and Carry Out	Dine-In and Carry Out	Full Capacity
<b>Dining Areas</b>	Closed	50% Max Occupancy with Social Distancing	75% Max Occupancy with Social Distancing	Full Capacity Avoid Large Crowds

*Note: Phase guidelines and specifics may differ by location. Confirm your specific guidelines with your state or local governing authority.*

### **Universal Precautions in All Phases**

During all dining hall service phases, we will encourage all community members to:

- Please stay home if you feel sick.
- Wear face masks whenever in public including the dining hall except for when consuming food or beverage.
- Practice good hand hygiene, including frequent hand washing, use of hand sanitizer when unable to wash hands, and refrain from touching face.
- Practice good respiratory etiquette; Sneeze or cough into a tissue, or the inside of your elbow.
- Practice appropriate social distancing as outlined in phased guidelines.
- Observe and comply with all posted signage and instruction.



### **Social Distancing in Phases 1 through 3**

Dining services has reviewed flow of service and ensures social distancing by limiting flow of service through the dining hall to the greatest extent practicable.

- Maintain at least 6 feet distance apart from each other while entering the dining hall.
- Maintain at least 6 feet distance apart from each other while waiting in line at stations for meal and/or beverage service.
- In the event the dining hall is at capacity, dining services will ensure meals are available to-go.
- Maintain at least 6 feet distance apart from each other while waiting in line at dish return.



## Social Distancing in Phase 4

- Please respect others' social distance.

## Dining Hall Entry in All Phases

- Wash your hands before entering dining hall.
- Sanitize your hands upon entering the dining hall.
- Present your campus ID to the cashier and follow cashier instruction for entering the dining hall.
- Signage should be posted at dining hall entrance stating, "No one with fever or symptoms of COVID-19 is permitted to enter."



## Food and Beverage Service in Phases 1 through 3

This has been expanded from Communicable Disease Action Plan, "Step Two" to cover restricted, moderate, and limited service levels. The purpose of restricted, moderate, and limited service levels is to reduce the number of common touch items such as serving utensils, plates, cups, glasses, etc. Placement of additional engineered controls (e.g., acrylic shields, barriers, floor decals, etc.) will be implemented as mutually agreed upon by client and Pioneer district manager.

- To the greatest extent practicable, floor decals / stanchions and cordons will be placed at dining hall entry and service line queuing areas to support proper social distancing.
- All self-prepared offerings such as Make Your Own will be suspended until standard service operations resumes.
- Where possible, all sneeze shields will be arranged to block self-service. Additional acrylic barriers may be placed to block self-service.
- All meals will be served by dining hall employees, no self-service items will be available. Grab and go items may be an option in different phases.
- Salad bar will not be offered. House salads will be pre-prepared, wrapped in salad bowls or disposable containers, and served or made available as grab and go.
- Desserts will be pre-plated and served or pre-packed and made available as grab and go.
- Grab and go items will be stocked to no more than minimum levels to prevent excessive touching of items.
- Use of self-service beverage stations will be discontinued to the greatest extent practicable. Self-service beverages stations will have tissues / wipes available to use as a disposable hand barrier. Any unwrapped or non-disposable items (e.g. straws or utensils) as well as fruit (lemons), sweeteners, creamers, and any condiment containers that are not single-use, disposable packaging, will be removed from service. *(Check and conform with local guidelines)*
- All seconds and beverage refills will be served on a clean or new plate and/or cup.
- Rolled napkins with utensils, or disposable cutlery kits will be distributed by dining hall employees at the same time a meal is served.
- Condiments will be served upon request, in single-use or non-reusable portions.



## **Dining/Seating Areas in Phases 1 through 3**

- The chairs in the dining hall have been placed to comply with social distancing guidelines. Dining hall guest will not move chairs and will maintain at least 6 feet of distance from each other at dining tables.
- No common tabletop napkins or condiments will be available.
- Use of tablecloths and cloth napkins is discontinued.
- Instruct guests when done eating, pick up your plates, silverware, cups, trash, etc. and either dispose of in proper waste receptacles or follow instruction on proper dish return.

### **Phase 1 Specific**

- Only one entry/cashier is open
- Dining hall open with carry out only
- Dining/Seating area closed

### **Phase 2 Specific**

- Only one entry/cashier is open
- Dining hall open with dine-in and carry out
- Dining/Seating area will not exceed 50% maximum seating capacity per fire code with social distancing guidelines in place

### **Phase 3 Specific**

- All entry/cashier points open
- Dining hall open with dine-in and carry out
- Dining/Seating area will not exceed 75% maximum seating capacity per fire code with social distancing guidelines in place

### **Phase 4 Specific**

- Dining services will be open in full capacity
- Maintain universal precautions
- Facemasks are optional
- Respect others social distancing



### Employees and Back of the House in Phases 1 through 3

- All Pioneer employees will wear a face masks for any interaction with dining hall guests, co-workers, or while in common travel areas of the business (e.g. dining hall, serving lines, hallways, bathroom, storeroom, loading areas, entries, and exits.) ***Employees are not required to wear masks while alone in office, more than (6) feet away from other individuals, or if doing so would pose a serious threat to their health or safety. (e.g. Working over a fryer, grill, range, or other piece of equipment that may exacerbate difficulty breathing.)***
- Interaction between delivery drivers / sales reps at loading dock, back door, office, or other locations will be minimized.
- Contractors, vendors, and drivers must wear face coverings or masks while on site.
- Workspaces and other work-related items / utensils (pens, knives, etc.) being shared by employees is discouraged to the greatest extent practicable.
- Maintaining 6-foot social distance between workstations is to be practiced to the greatest extent practicable.



## Resources



# Phased Dining Hall Service Levels

During all dining hall service phases, we will encourage community members to:

- Wear a face mask over their mouth and nose when in the dining hall, except for when consuming food or beverage.
- Practice good hand hygiene, including frequent hand washing, use of hand sanitizer when unable to wash hands, and refrain from touching face.
- Practice good respiratory etiquette; sneeze or cough into a tissue or the inside of your elbow.
- Practice appropriate social distancing as outlined in service phases and/or local mandates. Chairs in dining hall have been placed within social distancing guidelines. Please do not move chairs.
- Observe and comply with all posted signage and instruction.

## PHASE 1 Restricted Service

### Social Distancing

- Maintain 6-Foot Distance

### Dining Hall Entry

- One Entry/Cashier Only

### Food Service

- Open with Carry Out Only

### Dining Area

- Closed

## PHASE 2 Moderate Service

### Social Distancing

- Maintain 6-Foot Distance

### Dining Hall Entry

- One Entry/Cashier Only

### Food Service

- Open with Dine-In and Carry Out Service

### Dining Area

- Up to 50% maximum seating capacity with social distancing.

## PHASE 3 Limited Service

### Social Distancing

- Maintain 6-Foot Distance

### Dining Hall Entry

- All Entry/Cashier Points Open

### Food Service

- Open with Dine-In and Carry Out Service

### Dining Area

- Up to 75% maximum seating capacity with social distancing.

## PHASE 4 Standard Service

- Respect Others' Social Distancing
- Maintain Universal Precautions; Good Hand Hygiene and Cough Etiquette
- Face Masks Are Optional
- Open at full capacity

*Note: Specifics of phased service guidelines may differ by location. Confirm your specific guidelines with your state or local governing authority.*





Agreement between Pioneer College Caterers and employee on returning to work between May 1, 2020 and Dec 31, 2020 due to COVID-19 mandatory government closure of the business.

- Employee agrees to voluntarily return to employment. It is understood that job descriptions may change based on new service requirements due to COVID-19 mitigation requirements.
- Employee states that they nor anyone in their household has displayed COVID-19 symptoms in the past 72 hours and 7 days have passed since the onset of any illness.
- Employee agrees to voluntarily leave the facility if asked by management due to concerns relating to the Employee’s health, including but not limited to, COVID-19 related concerns.
- Employee agrees to a temperature check prior to beginning work each day.
- Employee agrees to complete a self-examination for COVID-19 related symptoms prior to beginning work each day.
- Employee agrees to report to management any visible symptoms of COVID-19 they experience themselves or witnesses occurring with any other employee or customer on the business premises.
- Employee agrees to follow all guidelines and rules, regulations stated by the employer, state, or federal government concerning COVID-19.
- Employee agrees to report to management any quarantine order Employee receives or any instance where someone Employee has been in close contact with, is diagnosed with or thought to have contracted COVID-19 as soon as Employee becomes aware of the information.
- This agreement supersedes any previous terms of employment and nothing in this agreement alters the at-will nature of Employee’s employment with the Company.

AGREED and ACCEPTED BY

\_\_\_\_\_  
Employee Signature

\_\_\_\_\_  
Employee Print Name

\_\_\_\_\_  
Date

\_\_\_\_\_  
Manager Signature

\_\_\_\_\_  
Manager Print Name



## EMPLOYEE PRE-SHIFT HEALTH CHECK

All Pioneer employees will be screened for COVID-19 when reporting to work. Upon clocking in for each shift, each employee will complete the following Pre-Shift Health Check.

Name: \_\_\_\_\_

	Day Date		Wednesday		Thursday		Friday		Saturday		Sunday		Monday		Tuesday	
<b>Health Check Questions</b>																
Have you been in close contact with a confirmed case of COVID-19?		Yes	No		Yes	No	Yes	No	Yes	No	Yes	No	Yes	No	Yes	No
Are you experiencing a cough, shortness of breath, difficulty breathing, or sore throat?		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Are you experiencing chills, repeated shaking with chills, muscle pain, or headache?		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Have you had new loss of taste or smell?		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Have you had vomiting or diarrhea in the last 24 hours?		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Have you had a fever in the last 48 hours?		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<b>Temperature Screening</b>																
<i>Normal temperature cannot exceed 100.4 degrees Fahrenheit.</i>																

If you answers yes to any of the screening questions or your temperature is over 100.4 degrees fahrenheit  
leave the premises immediately, notify your manager, and contact your primary health care provider.

*Per CDC guidelines, employee health information will be held confidentially.*



# Resources

## Additional COVID-19 Resources on the Pioneer Support Page

The Pioneer Service Pledge  
Return to Work Agreement  
Employee Pre-Shift Health Check  
Fountain Equipment Start-Up Customer Guide  
State Food Safety – A food Manager’s Complete Guide to Food Safety Stand Up Training  
COVID-19 Signage

## Resources and References:

CDC/NIOSH: Guidelines for College and University, Correctional and Detention Facilities, and Long-Term Care Facilities  
CDC/NIOSH: Hierarchy of Controls  
FDA: COVID Retail Best Practices Fact Sheet  
FDA: Retail Food Protection, Employee Health and Personal Health  
KPA: Safety and Compliance – COVID resources Facility Hygiene  
National Restaurant Association: COVID -19 Reopening Guidance  
State of Tennessee: Post COVID Pledge, Reopening Guidance  
Texas Restaurant Association: The Texas Restaurant Promise and Minimum Standard Health Protocols  
Missouri: Department of Health and Human Services – Economic Reopening Order  
Johnson County, Kansas – Recovery Planning Task Force  
Kansas – Ad Astra: A Plan to Reopen Kansas  
Ecolab: Guidance for Resuming Operations  
MNU Emergency Response Team  
Kentucky – Healthy at Work

