

PROJECT RESTART

UNIVERSITY OF SOUTHERN CALIFORNIA

Guidelines for Safe Use of Kitchens and Breakrooms

The information below provides general guidelines for the safe use of kitchens (owned and/or operated by USC) and breakrooms, and is based on the university's guiding principles. Kitchen/breakroom owners (i.e., schools/departments) may determine whether these areas are to remain open or closed. If owners elect to keep these areas open, the owners are required to operate and manage these spaces in accordance with university safety protocols.

GUIDELINES

Kitchens and breakrooms may remain open if users/owners adhere to the following guidelines:

- Wear a face covering while in the kitchen or the breakroom.
- Restrict the number of people allowed in the kitchen or breakroom to maintain six feet (6') physical distance.
- Limit one person per table by removing extra chairs or hanging "Do not sit" signage on them.
- Avoid eating in shared breakrooms if unable to maintain physical distancing. Eat alone when possible, preferably outside.
- Do not share food.
- Do not share dishes, drinking glasses, cups, or eating utensils.
- Wash hands before/after using communal appliances (e.g., coffee makers, water fill stations). If communal, non-disposable food service utensils are used, wash hands before/after use.
- Wash used, non-disposable food service utensils with dish soap and hot water.
- Wipe surface areas before and after eating/use.
- Maintain a clean kitchen or breakroom.



REFERENCES

USC [Guiding Principles](#)

Los Angeles Department of Public Health - [Protocols for Institutes of Higher Education](#)