Casey Enarson: At Oklahoma State University, we operate a Chick Fil A in our Student Union. Chick Fil A is currently sending out reopening plans, but we feel as a University Operator, we have unique needs to consider. Does anyone else operate Chick Fil A on their campus? If so, could we connect. casey.enarson@okstate.edu

John Wolcott: I do at Appalachian State University. I think connecting would be great- wlcottjd@appstate.edu

Keith Smith: Is anybody changing meal plans for the Fall - we have all you care to eat plan
William PRIME: UC Santa Cruz has primarily AYCTE an looking at how we will modify our service to include takeaway and limited seating
William Connor: We have transitioned from an Unlimited meal plan to a 19/Week Plan (Bill @ Westfield State)
Patti Klos: Tufts is also anticipating the need for alternative service points
Cheryl Lacey: Much like Tufts and UC Santa Cruz, Bates is looking at multiple serving locations and take-out options.

Eric Ruhmann: If folks are logging employee temps what devices are they using and where are they getting them from?

John Winnek: is anyone out there considering producing more grab and go and if so, what are your thoughts on staging and staffing
Kurt Kwiatkowski: we are looking to shift to much more grab and go across campus for both retail as well as dining
Kevin Laster: Grab and Go is going to be the key to our business

Kevin Laster: What container are you all going to use for grab and go?

Aaron Neilson: How are you handling the retail vs. commercial channels in meat production?

Thomas MacDonald: Any one changing how often they will bill students for meal plans?
Patti Klos: No change planned at this time on how we will bill for meal plans
William PRIME: No changes here at UCSC either. Looking more about how to control consumption in AYCTE takeaway options and seating times in the dining halls. They will no longer be a place for students to hang out!

Polly Knutson: What changes is everyone making to meal plan packages?

Angela O'Geen: Will the frozen product that we have stored in our freezers prior to March still be viable for use in the fall semester?
Dan Kirby: Most product will have a Best Use By Date and or production date. If frozen temp has remained constant our products and likely all products will be fine
Tom Lyons: @Angela, check with your distributor. if you can document the date you put in storage you can extend shelf life however product quality will likely degrade while frozen

Floyd Lentz: For our Distribution and Supply industry folks; are any of you aware of any current strain on manufacturing that would affect your capabilities and services that would in turn affect the food service operations
samuel wilkie: @floyd We're very lucky; we manufacture tomato products, and our supply/manufacturing processes haven't been affected, nor should they be.
keith lemnios: Hi Floyd—we have no supply issues. Thanks for asking!

Tom Lyons: Unfortunately we are seeing inflation in food costs. Food has risen in cost/price consistently over the past several weeks... Are the Universities planning for this?

Norbert Henkel: is there are a push back expected against made in China products?

Michael McCarthy: How is the availability of ABF or Organic proteins?

Eric Ruhmann: With the supply chain issues with beef, pork, and poultry is there any feel for how fish and seafood prices and availability will be affected?

Rob Clark: Thoughts on using backpack spray units with disinfectant/sanitizer to hit high volume areas, chairs, tables, etc.
Cheryl Lacey: Rob Clark - we at Bates are exploring this and have a meeting with our chemical purveyor on Monday to discuss details.

Felecia Townsend: Regarding cleaning what's your thoughts of allowing the customer to clean and wipe down themselves prior to sitting/eating. Similar to the gym model
Patti Klos: Felecia - we're talking about that for classrooms where everyone will be wearing a mask. In dining where you take your mask off, we feel that self-cleaning won't be enough