

Cleaning Processes

Hamline facilities services has augmented its already comprehensive hygiene and cleaning protocols by increasing attention paid to highly-utilized surfaces, with cleaning substances that kill germs more quickly. They will continue to adjust these practices as the situation warrants.

Aramark staff is placing wipes on tables for the use of diners, exchanging salt and pepper shakers and napkin holders regularly for inspection and cleaning, and mandating staff wash their hands every fifteen minutes throughout their workdays.