



SMU Dining is excited to welcome back Mustangs to campus! We have been working diligently to plan for a safe dining experience for all our guests. Our fall plans will incorporate and comply with all current CDC, state and local guidelines for restaurants.

Mustangs should expect occupancy restrictions in dining venues. In order to ensure safety guidelines are met, we will have a door attendant monitoring occupancy counts in residential dining halls. Seating has been set-up to meet state guidelines and promote physical distancing. Our culinary team has developed menus to meet student preferences, health guidelines and ensure speed of service requirements are met. Stations and queuing lines will be set up in a manner to promote physical distancing. We will be offering contactless payment options in all locations. Forms of payment that will be accepted include Flex, credit/debit, ApplePay and Google Wallet. Cash will not be accepted. Grubhub pick-up will be available in all locations for those that desire a contactless transaction. Each dining location will have designated Grubhub pick-up location to promote distancing.

For the health and wellness of our associates and guests, all Dining staff will complete a health screening and temperature check prior to starting work for the day. Additionally, we will have designated staff for increased cleaning and disinfecting of high touch areas. Our staff will be required to wear face masks and mandatory handwashing will occur every 20 minutes (if not more frequently). We will also offer "Sanitation Stations" in all dining locations for guest's convenience. These stations will include hand sanitizer and sanitizing disinfectant wipes.

Face coverings will be required in SMU Dining locations except while eating or drinking.

We look forward to serving you!

The SMU Dining Team