

COVID-19 UPDATE

March 2020

We're all dealing with the uncertainty around coronavirus (COVID-19). Here's what Checkers Catering & Special Events is seeing and doing:

1. **Individually Packaged Menu Items:** There's increasing demand for individually packaged menu items, with some companies requiring that all catering orders be individually packaged. To help, we have many items both Hot and Cold that can be individually packaged.
2. **Educating Employees:** All employees have been educated in the signs and symptoms of the Coronavirus and the precautions that can be taken to minimize the risk of contracting the virus.
3. **Increased Sanitation Guidelines:** All food-service employees are required to wash hands with soap and water for at least 20 seconds. Employees are encouraged to wash hands frequently. All kitchen, delivery and event employees must use approved gloves when handling food product. Disinfecting solutions/wipes are used to wipe down all of the most used and touched surfaces in our kitchen. Delivery vehicles are equipped with hand sanitizer for delivery personnel.
4. **Sick Employees:** We want to minimize exposure for both our employees and our guests, and employees are being asked to stay home if they are sick, and not to return until they have been symptom-free for 24-hours.

Our team and I will continue to do all that we can to ensure the safety of our team members and of course, our guests. We will continue to monitor the situation, and our thoughts are with everyone currently affected by this virus.

Additional resources from the CDC & National Restaurant Association to help you:

<https://www.cdc.gov/coronavirus/2019-ncov/index.html>

<https://chooseresaurants.org/About/COVID19>