

Like all of you, we're closely monitoring the quickly developing effects of the Coronavirus (COVID-19) pandemic. Hopefully, as is being suggested, all of our efforts are helping to flatten the curve. We want to thank everyone for doing their part to help achieve this. Here are measures we are still employing.

- 1. Individually Packaged Menu Items:** Individually Packaged Menu Items: 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:** Educating Employees: Educating Employees: Educating Employees: All employees continue to be educated in the signs/symptoms of the Coronavirus and the precautions that can be taken to minimize the risk of contracting the virus. All employees are temperature tested before shifts.
- 3. Increased Sanitation:** All food-service employees are required to wash hands with soap and water for at least 20 seconds frequently during shifts and follow social distancing guidelines. All kitchen and delivery employees must use approved gloves and masks when handling food product. Disinfecting solutions/wipes are used to wipe down all of the most used and touched surfaces in our kitchen and offices. Delivery vehicles are equipped with hand sanitizer, gloves and masks 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 48-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 to help you:

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