

March 2020

Dear Kevin's Catering Clients;

Subject: COVID-19

Kevin's Catering is among Caterers and Restaurants across the United States stepping up their sanitation efforts amid the COVID-19 outbreak. This notice is with respect to the procedures we are implementing and our proactive—rather than reactive—approach.

We always follow the most stringent rules for safe food handling (and are inspected regularly by the County) for ensuring all product we receive, handle, prepare, and serve is free from contaminants, bacterial or otherwise.

KITCHEN:

Work surfaces are cleaned thoroughly and sanitized in between tasks.

Chef, Cooks, and Food Handlers wear latex gloves when handling food.

Chef, Cooks, and Food Handlers are washing their hands in between tasks.

All food leaving our facility is wrapped in plastic to prevent any contamination in transit.

OPERATIONS:

All Equipment is wrapped after washing and sanitizing.

DRIVERS:

Drivers will thoroughly clean steering wheel, seat belt latches, and all door handles on all Trucks.

EVENT STAFF:

All Event Leaders will make sure that all Staff is 100% compliant in washing hands for at least 20 seconds with soap and warm water, which is the best way to prevent contracting & transmitting disease.

As is routine, all staff the back of the house but also front of the house staff will use latex gloves.

All Event Staff have been advised to stay home if they feel ill.

All Event Staff will avoid physical contact (hand shaking).

Our teams will adjust its protocols as additional public health information emerges. We are grateful for your continued business. Please do not hesitate to contact us if you have any questions.

Respectfully,

Kevin Harris, Owner