



Chowgirls Covid-19 Safety Promise Created May 20 2020, Last edited June 24 2020

In an effort to create meaningful events AND continue producing free food for the Twin Cities community through Minnesota Central Kitchen while maintaining the health and safety of our staff, clients, and their guests, Chowgirls has implemented the following protocols as guided by the **Guidance for Providing Food and Beverages for On-site Consumption at Indoor and Outdoor Gatherings, June 12 Phase III document.**

PICK UP & DELIVERY

- Our employees will always wear gloves and masks when handling food orders. Gloves will be replaced before every stop.
- All delivery vehicles will be sanitized before getting in. Only one person at a time per vehicle.
- All drivers will have hand sanitizer in their vehicles.
- Contactless curbside pick-up is available at Chowgirls at no charge.
- Our Delivery service is a safe, easy option and will provide you with all of the information and tools you will need to safely serve your guests in your home or workplace.
- Our delivery drivers will text customers upon arrival and provide curbside/doorside delivery upon request. We will ask that you provide a table or place for us to leave your order, and that you provide our driver with 6' space. We ask that you wear a mask.
- With many venues requiring compostables only, and for the health and safety of events, we are only using compostable/ recyclable items at this time.

IN THE KITCHEN

- No employee is allowed to enter the kitchen without a mask and gloves. A mask must be worn throughout each cooking shift.
- Gloves must be changed frequently and hands washed in between changes.
- All kitchen surfaces and equipment will be sanitized throughout each day, with regular support cleaning from the Sanitation Manager.
- Use of cell phones and personal items is prohibited in the kitchen during cooking shifts.
- Cooking and prep stations are spaced at at least 6' apart.

RECEIVING

- Chowgirls employees meet deliveries outside with a mask and gloves.
- No delivery drivers or other unvetted people are allowed in the building except for emergency maintenance.
- The employee will not use the driver's pen or touch the driver's electronic device.



- Items being received are placed on a rolling shelf and brought into the building through a sanitation station where all packages are sanitized before being opened or brought into the kitchen or other area.

- All mail is sanitized before opening

IN THE OFFICE

- Hand washing stations upon entry and exit of Chowgirls headquarters.

- Sanitation Managers whose roles include temperature and health-check-ins for everyone who enters the building, plus hourly sanitization of door handles, tabletops, switch plates, and other high-touch surfaces. The Sanitation Manager is on duty during all hours the building is occupied.

- Any employee with a fever, cough, sore throat, body aches, chills, or other new symptom will be sent home.

- Mandatory mask use for everyone on premises and during deliveries.

- In-depth vetting process for all potential and current employees in regard to their risk potential at home, at their other jobs, and elsewhere.

GUEST & STAFF SAFETY AT EVENTS - *Please note, as of June 24 2020 we are not catering any attended events with staff, or any event deliveries exceeding the mandated group size as determined by the Guidance for Providing Food and Beverages for On-site Consumption at Indoor and Outdoor Gatherings, June 12 Phase III document. When we do provide attended event service in the future, the following guidelines would be in place, and we strongly encourage you to use these for your event meanwhile.*

- We will not commit to catering events that are over the state-mandated gathering size. Event staff will be counted as part of the overall count.

- Clients may need to stagger their guest arrival times in order to maintain physical distancing while entering the event.

- Every event entry point will have a sanitation station at which guests will have their belongings sanitized and be asked to wash their hands.

- Guests will be asked a series of health and social distancing questions as well as a body-temperature check prior to event entry. This screening may be done via survey to guests ahead of the event in compliance with the host.

- Face masks will be required for all employees, vendors, and guests in compliance with city and state mandates.

- Guests will be asked to maintain the 6' social distancing guidelines at all times.

- Seating plans will follow the above 6' social distancing guidelines with potential exceptions for those who have been together during quarantine.

- Sanitation procedures during every event will include frequent sanitation of high touch areas, routine cleaning of bathroom areas.

- Guests will be asked to wash their hands and sanitize personal items upon entrance as well as upon exit of the event.

FOOD & BEVERAGE SERVICE AT ATTENDED EVENTS

Chowgirls

- All items must be pre-packaged or positioned behind a façade, handled by gloved Chowgirls staff and recipients only. Self-serve options are discouraged.
- Guest count in food lines will be controlled based on social distancing guidelines.
- Appetizer service is restricted to pre-plated/ pre-portioned items. At this time, passed appetizer service is not an option.
- For the time being, only compostable platters (for deliveries), tableware, flatware, and barware will be permitted.
- All servers and bartenders must wear masks at every event.
- All bar transactions must be made by credit card. No cash transactions.

Please note to date there is no evidence linking COVID-19 transmission to food or food packaging. Chowgirls Catering reserves the right to change or update this document at any time. Fees associated with increased sanitation and PPE will be the responsibility of the client.