

# SAFETY: THEN, NOW & FOREVER

In response to COVID-19 we are taking additional steps to ensure the safety of our clients, their guests and our staff. We wanted to share these steps with you.

## EMPLOYEES

Below are additional safety procedures for our staff that we have implemented.

- Temperatures are taken daily.
- Maintaining adequate social distancing.
- Increased work space cleaning and sanitizing procedures.
- Staff wear masks and gloves at all times.
- Contactless clock in procedures for all staff.

## FOOD

Our commitment to serving our clients delicious food made with fresh, sustainable and whenever possible locally sourced ingredients will never waiver. Our focus on food safety including: allergen awareness and possible cross contact, temperature controls, proper sanitation will never change however we have added additional safety procedures:

- Touch free delivery and drop offs.
- Creative packaging and solutions such as Bento Box meals.
- Compliance with all government and CDC COVID-19 guidelines.

## EVENTS

Once we are able to gather again for events...

- Clear signage posted outlining sanitation and food safety.
- Space managed seating at events.
- Eliminating self-serve by having dedicated attendents managing stations.
- Tray passed drinks that are individually covered.



mazzone hospitality

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