

I know your inbox is full of Coronavirus preparation emails, but I thought it was important to reach out to you on this topic as well.

In my commercial kitchen we always adhere to the highest standards of food safety and hygiene. Frequent hand washing is a high priority as well as our vigilance in following all local and national food safety guidelines. We sanitize the kitchen thoroughly before starting each work day and clean and sanitize the kitchen at the end of each service.

We use food-safe sanitizing solution before, during and after service, as well as single-use disposable gloves. My assistant and I are both [Serve-Safe Certified](#) and the kitchen has regular inspections by the health department.

No employees are permitted to work if they are sick. We do not have a storefront and are not open to the general public so the amount of traffic in the kitchen is minimal. We use the same person for our deliveries (one of my kitchen assistants), which means your delivery person spends most of the day in our safe space with us and has minimal other interaction. If you are concerned about additional contact, we can easily arrange for her to leave the bag in a location where you can pick it up after she leaves.

According to the CDC, "Coronaviruses are generally thought to be spread from person-to-person through respiratory droplets. Currently there is no evidence to support transmission of COVID-19 associated with food."

Food safety is extremely important to me, as is ensuring that my clients receive the highest quality, best tasting meals at every service. I truly appreciate your long-standing support of my business! If you have any questions or concerns, please let me know.