



## Safety Measures On-Set in times of COVID

Thank you for inquiring about our services.

We love catering and we take safety very seriously at Jennie Cook's.

### What we are doing to stay safe in the kitchen.

Our kitchen is constantly being sanitized with bleach, now, and before COVID as well.

We have a sanitizing dish machine to ensure extra cleanliness.

We abide by all mask measures and social distance in the kitchen when we set up our work spaces.

We currently employ three chefs and they get regular COVID tests.

We've been in business for 30+ years and have maintained an A from the Public Health Department the whole time.

**All meals are now individually packaged.**

Breakfast comes in a brown bag for a quick grab and go.

It includes a breakfast sandwich, fruit in a labeled container.

Lunches are all individually wrapped. In addition it comes with a "goodie bag" on the side which includes dessert, utensils, some bread & butter and a mint!

### Drop-off only

The server will deliver and set the meals out on the table with table signs.

We recommend skipping service and instead having a delivery to reduce contact.

If you need help with distribution, let us know ahead of time so we can review with staff and plan accordingly.

We're keeping it safe!