

# MHC CULINARY GROUP – FOOD AND BEVERAGE CONSIDERATIONS



## FOOD SERVICE

- All employees receive training on COVID-19 safety and disinfection protocols. Employees will be reminded not to touch their faces, and to practice proper hand hygiene and physical distancing by standing at least 6' away from guests and other employees whenever possible.
- Appropriate PPE is worn by all employees based on their role and responsibilities, and in adherence to State and local regulations and guidelines.
- Employees are given clear instructions on how to respond swiftly and report all presumed cases of COVID-19 on property.
- Employees are temperature checked before beginning their shift and required to answer a health survey questionnaire.
- All employees and guests are required to wear face coverings as per the Governor's executive order 20-81.
- MHC Culinary Group uses cleaning products and protocols which meet EPA guidelines for use against the virus that causes COVID-19 and are effective against viruses, bacteria and other airborne and bloodborne pathogens.
- MHC Culinary Group has increased the frequency of cleaning and disinfecting in high traffic back of house areas with an emphasis on employee break rooms, entrances, restrooms, uniform control rooms, loading docks, offices and kitchens.
- If alerted to a presumptive case of COVID-19, MHC Culinary Group will work with the MDH to follow its recommended protocols.
- MHC Culinary Group Sales Team will work closely with clients to plan food and beverage service in compliance with State and local COVID-19 prevention guidance.