

7/31/20

We are following the recommendations of the Center for Disease Control (CDC), as well as our local health departments and have conducted additional staff training, including our delivery drivers, to reinforce them.

Currently, these recommendations for our staff include:

- Increased frequency of handwashing with soap and water. This is the top recommendation to protect against airborne diseases.
- Frequently disinfecting surfaces, including door handles and handrails.
- Staying home if one feels unwell or a member of your household feels unwell. (All of our employees receive paid sick leave/paid time off.)

Our entire staff are also required to:

- have face masks on prior to entering our facility
- have temperature checked prior to beginning their duties to ensure no one enters with a fever
- wash hands with soap and warm water for a minimum of twenty (20) seconds and thoroughly rinse
- observe all SSOPs while in the facility

In addition to the aforementioned, our delivery crew are required to:

- sanitize hands between deliveries
- sanitize vehicle door handles and steering wheel between deliveries
- maintain a supply of gloves in the vehicle and use when warranted or required by the customer
- sanitize the vehicle cab at the end of each day utilizing a spray and leave product, such as Lysol brand spray or comparable provided product

General sanitation within our facility:

- all contact surfaces (tabletops, door knobs, machine buttons, machine knobs and handles, keyboards etc.) are sanitized every three (3) hours, beginning at the start of every shift
- our morning crew is separated from our evening crew to reduce potential exposure and cross-contamination

We deeply appreciate your support to small businesses like ours during this difficult period.

Thank you,
The Pasta Shop