



Health and Food Safety Are Our Top Priorities

L.A. Catering has always made the well-being of our staff and guests a priority. As we reopen our facility and return to catered events, this continues to be our number one focus. Please take a moment to review our safety precautions below, and as always, thank you for choosing L.A. Catering! As you know, all proceeds go directly to our parent organization, LifeCare Alliance, providing Meals-on-Wheels and other basic needs services for central Ohio neighbors. During the pandemic, the agency has been on the front lines serving thousands of central Ohio's most at-risk neighbors, with services increases of 63% since March 1. With your support, we will continue serving those most in need. We look forward to partnering with you to uphold our commitment of **Great Catering for a Great Cause!**

On an ongoing basis, L.A. Catering diligently follows Food Safety Laws to ensure that our food is produced in a clean and safe way. Our kitchens are inspected daily by ODA. As COVID-19 restrictions are lifted, L.A. Catering is doing our part to ensure additional protected measures and training are taken to maintain the highest levels of standard for cleanliness and disinfection. Our protocols have been guided by the recommendations of the CDC, the USDA, and State and Local health departments. Our management team has completed the ServSafe COVID-19 Reopening & Precautions Training. Additional measures L.A. Catering will take are:

- Daily symptom assessments will be completed for all associates
- Ensuring associates adhere to our sick leave policies, requiring staff to stay home if they do not feel well
- 24 hour fever free before returning to work
- Wearing face coverings or masks & remain 100% compliant with ODH requirements
- Maintaining strict hand washing guidelines

Drop Off Orders

- Delivery Staff have completed ServSafe Delivery: COVID-19 Precaution Training
- All equipment will be **cleaned and disinfected** after each use
- Hand sanitizing products will be available in all of our delivery vehicles
- Contact-Free delivery is available

L.A. Catering Event Center

- All tables will have a minimum of six feet between - complying with the updated COVID-19 compliant floor plans
- A list of COVID-19 symptoms will be on display at the entrance
- Guests will be asked not to enter if symptomatic
- Hand washing stations within each bathroom facility
- Hand sanitizing station will be available in high-contact areas
- All high touch areas will be cleaned a minimum of every two hours
- Limit gatherings to maximum of 300 guests

Off-Site Events

- All tables will have a minimum of six feet between - complying with the updated COVID-19 compliant floor plans
- Comply with venue COVID-19 protocols and procedures
- All equipment will be **cleaned and disinfected** after each use
- Hand sanitizing station will be available in high-contact areas
- Limit gatherings to maximum of 300 guests

