

# SEA Site Restaurant Caterers: COVID-19 Policies & Procedures



## Ingallina's Box Lunch, Seattle

- We continue taking extra steps in sterilizing and disinfecting all areas of the kitchen, in addition to our usual high standards of cleanliness
- Continuous handwashing and wearing gloves at all times, including for deliveries
- Dedicated delivery vehicles that they are regularly disinfected
- Employees must immediately report if they or someone in their household is sick and stay home



## Jersey Mike's, Bothell

- Our employees wash their hands frequently in between tasks, after touching their face or hair, and after handling money at the register
- We wash our hands prior to wearing gloves
- Any employees who are sick are instructed to stay home
- It is company policy to work in a clean uniform for every shift to prevent any cross-contamination, or bringing outside germs into the restaurant
- There is a store cleaning list to focus on disinfecting high traffic areas such as door handles, table tops, and customer facing terminals
- Every box is secured with a sticker to ensure one isn't touching another's food



## Panera Bread, Bothell

- All employees wash their Hands for 20 seconds when arriving to work; when changing gloves; after eating a meal; after using the restroom; and every 30 minutes regardless of what they are doing.
- All foods are handled with gloved hands as well as all orders are built using gloved hands.
- All employees wear clean aprons each day

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- All surfaces in the café are sanitized after use or a minimum of once per hour, including Kiosks iPads; door handles; restrooms; POS equipment including credit card machines and Beverage stations
- All Catering Orders are no longer set up for the client and they are dropped off following the client's specific requests. We are very flexible here.
- We perform Curbside pickup to minimize Guest exposure, where we bring orders out to the guest and drop them in their backseat, trunk or hand it to them depending on their request.
- After each interaction, gloves are discarded and hands are washed.
- All cafes now have a Purell Station located at the entrance and all employees are required to use the sanitizer on their hands after each time they enter the building. The stands are there for use by the guests if they so desire.



### Pecado Bueno

- Kitchen Staff wear facemasks and gloves at all times
- Employees change gloves each time they work on a new item or box of product
- Employees work 6 feet apart
- We take employees' temperatures before each shift
- Daily check-ins with staff on the health of the individuals in their households

*Policies and procedures listed above provided directly from the restaurants indicated. Lunch is catered for essential on-site personnel daily.*

*NOTE: This document is updated as restaurants are added/removed. Check the COVID-19 Advisory Page for the most recent version. Thank you.*