

SCHOOL NUTRITION STANDARDS AND PRACTICES

FOR ENSURING CONTINUOUS SAFE DINING FOR STUDENTS



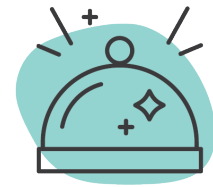
ENHANCED SANITATION

- Hand washing every 30 minutes
- Surfaces are cleaned and sanitized multiple times per hour
- Hand sanitizer is available upon request
- Continuous employee training



PHYSICAL DISTANCING

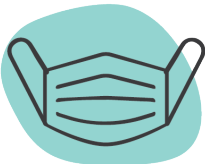
- We require our employees and guests to maintain a physical distance of 6 feet, as recommended by the CDC.
- Advising schools to arrange tables, providing cues for students during meal times



SERVICE MODIFICATIONS

We have modified our service options to prevent the spread of the virus.

- Modified service to minimize handling using single use items, help reduce outside foods
- Pre-plated or pre-packaged grab and go options
- Take home and multi day options
- Touchless delivery



PERSONAL PROTECTIVE EQUIPMENT

All our staff is required to wear personal protective equipment, masks, gloves with training on proper wear and removal.



PERSONAL HEALTH MONITORING

Our employees observe health requirements to help ensure the health and safety of our teams and customers.

- Employees are required to stay home if they are sick
- Employees diagnosed with COVID-19 must self-quarantine for 14 days, including any employees in close contact with a diagnosed employee
- Employee temperature screening is required when employees arrive at work



SUPPLY CHAIN CONTINUITY

Our procurement team is in consistent contact with our key suppliers.

- Contingency plans are in place and alternative suppliers have been identified



Visit [Safe-Café.com](https://www.safe-cafe.com) or scan the QR Code to learn more.