



ChefAdvantage has been adapting our food preparation and service styles to ensure the safety and well-being of the communities we serve as well as our team members. We have continued to safely serve many of our partner schools without interruption.

As the new school year approaches, we would like to highlight some of the changes we have made to ensure the health and safety of those we serve.

- All employees have their temperature taken upon arrival at work, anyone with an elevated temperature is sent home
- All employees are encouraged to stay home and contact ChefAdvantage if they exhibit any COVID-19 symptoms
- ChefAdvantage has eased our attendance policy to encourage those at that are possibly ill to stay home and seek treatment without fear of losing their job
- All employees are always provided with, and required to wear masks
- All employees will observe social distancing rules
- We have removed all high touch self-service areas, such as salad bars, deli bars, and pasta stations and replaced them with individually packaged or served options
- Increased sanitation frequency
- While all employees are ServSafe Food Protection Safety Manager Certified, they are additionally being certified by ServSafe in COVID-19 prevention measures
- We continually monitor local, state, and federal regulations and recommendations related to COVID-19

We understand that months of isolation have had an impact on our students across the country and that school will be more important than ever. ChefAdvantage is dedicated to supporting our partner schools by building a dining program that works for each schools' unique needs. Our goal is to balance the need for increased safety procedures while providing familiar and comforting meals for the students we serve each day.

Our team is looking forward to serving you soon.



**Making Lunch Easy!**

Gordon D. Evans

President and CEO