

March 12, 2020

To our valued clients,

It seems appropriate to take a moment to address the growing concern over the Coronavirus and the implications for school food service operations.

As your trusted food service partner, I assure you that we are working diligently to stay on top of this evolving issue. Our research with national organizations, continues to reinforce that our standard sanitation and food safety practices are adequate to fight this virus.

As an added precaution, we require each of our Food Service Directors to take the following steps:

1. Conduct refresher training sessions with all employees on proper handwashing.
2. Remind employees that no one should come to work sick.
3. Reinforce HACCP procedures with emphasis on surface sanitation.
4. Review table washing procedures in all buildings to ensure tables are sanitized between each meal service.
5. Provide hand sanitizers in all work areas and at the back door. Ensure delivery personnel wash or sanitize hands before entering the kitchen.
6. Eliminate Share Tables.

No doubt you have also seen the communication regarding flexibility with serving meals if schools close for a period. Should that become necessary in your district, we will work with you on a case-by-case basis to provide service to the best of our abilities and according to your unique needs.

Please do not hesitate to reach out to your Regional Manager if you need any further information or assistance.

Sincerely,



Nancy Kohl  
President