



EVENT SAFETY POLICIES

Our Commitment To You

As we begin to think of events differently, InStyle Caterers remain committed to ensuring a safe environment for your event to take place.

Over the last 31 years, we have worked to gain your trust and will continue to do so as we navigate the 'new norm' for food service and events. What will not change, is our commitment to creating unparalleled events and providing the highest level of experience for you our clients and your guests.

The Centers For Disease Control, World Health Organization together with the varying local, state and federal government bodies are our main resource for guidance on COVID -19 and other health related matters. As we move forward doing events and working at venues once again, we will be taking additional precautions since our most important consideration is the well being of our team, clients and community.

What follows next is our current plan, practices and recommendations for producing safe events, InStyle Caterers will continue to revisit and update our policies as our world continues to evolve.





HEALTH AND SAFETY

- All staff will complete a mandatory Covid-19 Safety Training and will receive continuous training as COVID protocols evolve.
- All staff must be asymptomatic in order to work.
- All staff temperatures will be checked upon arrival to work or event site.
- All staff will be required to complete a short questionnaire verifying that they have not been sick; have not been in contact with anyone who is sick; have been taking the necessary precautions.
- All staff and vendors will wash and sanitize their hands upon entering our facility or event site and staff will continue to do so regularly at intervals throughout the shift.
- All staff must wear proper fitting masks, face shields if needed, gloves throughout the work or event shift.
- Vendors must follow agreed sanitation and disinfection protocols.
- All nonessential personnel shall not be allowed in the food preparation, storage or sanitized areas.
- There is a person assigned to ensure and manage safety and sanitation standards pertaining to catering throughout the operation and event sites
- InStyle Caterers use UV Technology to sanitize and disinfect our front and back of the house operations space. High contact surfaces are continuously sanitized and disinfected.

PERSONAL PROTECTIVE EQUIPMENT

- Designated staff will manage event load in and the exterior of equipment etc. will be disinfected prior to entry into the venue.
- Staff will arrive to loading dock or event area wearing masks.
- All staff will be required to sanitize their hands and wear gloves, when necessary.
- All culinary staff and Service personnel will wear masks, face shields (if needed) and gloves throughout the event and whilst working in our facility.
- Acrylic shields if needed may be used at food stations and bars to help maintain distancing.





GUEST EXPERIENCE

- Sanitizing stations will be available for staff in designated area.
- Floor plans can be designed to reflect physical distancing and other CDC/ Health Department recommendations if required.
- The flow of the guests may be designed to accommodate physical distancing if required.
- Buffets if allowed, will be presented in accordance with current CDC Guidelines.
- Our friendly staff awaits your guests to assist with what ever needs to be done for a memorable and pleasant experience.

OUR SERVICE STYLE

- Additional Stations may be added to minimize lines and accommodate social distancing if needed.
- Staff may manage food stations to minimize lines and encourage social distancing.
- If buffets are an option, they may be managed by staff to minimize lines if necessary and adhere to CDC guidelines. Let us tell you about our new 'buffet service'.
- Passed Hors d'oeuvres may be served in individual vessels or spoons etc. to minimize cross contact.
- Rolls may be offered tableside by staff. Condiments and sweeteners can be available upon request. Hot and cold beverages may be served table side.





ON A POSITIVE NOTE

To our dear clients and their guests, our goal is to provide you with a safe and pleasant environment for your event despite or 'new normal'.

These policies we have put in place were designed with you in mind. Be assured that we will continue to evaluate the situation and put in place all that is necessary to maintain your safety.

Notwithstanding our challenges, we are committed to producing memorable experiences at your event featuring great food and impeccable service.

Remember..... "The Journey That Was Paused Is Eventually Going to Start Again"... anonymous author



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