



March 12, 2020

Dear Kremmer's Community Kitchen Clients and Customers,

On behalf of everyone here at Kremmer's Community Kitchen, I am reaching out to express our commitment to assuring your safety and well-being. With the emergence of the coronavirus (COVID-19) and this time of uncertainty, we want you to know we are monitoring the situation closely and we are working with our vendors and local authorities to ensure all appropriate practices are being followed.

The national restaurant association as well as the CDC have released recommendations for restaurants and employees which can be found at the link below.

[https://foodsafetyfocus.com/FoodSafetyFocus/media/Library/pdfs/Coronavirus\\_2019-nCoV\\_Info\\_TipsforRestaurants.pdf](https://foodsafetyfocus.com/FoodSafetyFocus/media/Library/pdfs/Coronavirus_2019-nCoV_Info_TipsforRestaurants.pdf)

Beyond the recommendations provided by the National Restaurant Association and the CDC, Kremmer's is taking additional precautions with our employees, facilities and equipment to ensure the safety of your staff, students and patients.

**Employee Procedures:**

- All staff has been instructed to stay home from work if they are feeling sick in any way and may not return unless they are symptom free for a minimum of 24 hours.
- Starting, Friday, March 13 all drivers are required to wear single use gloves when making deliveries and dispose and change gloves after each stop. They will also be required to apply hand sanitizer prior to and after each delivery stop.
- At the start of every shift, employees will be required to take and log their temperatures. Any employee who is exhibiting a fever will be sent home immediately and may not return until they are symptom free for 24 hours. This is in line with the state instituted precautions for hospitality and care providers.

**Equipment Procedures:**

First it is important to point out that the FDA has stated, "We are not aware of any reports at this time of human illnesses that suggest COVID-19 can be transmitted by food or food packaging."

- In regards to our food service containers, we no longer want you to return any disposable containers (ie. Fruit containers), please discard daily.
- All equipment (cambros and coolers) are cleaned daily inside and out, with Quat Sanitizer, Quats (quaternary ammonium compounds) it is a potent disinfectant commonly found in disinfectant wipes, sprays and other household cleaners that are designed to kill germs. It is the component used to allow a product to claim to be antibacterial.
- In addition to the daily cleaning, a deep clean of all equipment returned to our facility is being done every Friday.

**Facility Procedures:**

- Sanitizing of high touch areas is being done hourly throughout each day.
- Increased monitoring of handwashing as well as adding additional sanitizer stations in the packing areas.
- We are working closely with our landlord to ensure our building is following all of the same protocols as we are to ensure the well-being of all involved.
- In the case that our building is in any way compromised we are currently making arrangements for a backup, off site facility that will allow us to continue to service all of our customers.

As new updates and recommendations are provided, Kremmer's will remain at the forefront of instituting new policies and procedures. It is our utmost concern to ensure the safety of the communities we service, while still providing crucial resources and services that our customers rely on.

Sincerely,

Keith Krem

President

Kremmer's Community Kitchen