COVID-19 Best Practices for Food Handling

1. All produce is washed before storing.
2. All wrapped/packaged items are wiped down with a non-toxic wipe before storing.
3. Hands are washed after opening packages before handling food (which is a practice that I always do – with or without COVID-19).
4. Gloves are worn with all prepared food (which is a practice that I always do – with or without COVID-19).
5. All of the meals will be delivered wearing gloves.
6. I will also be doing doorstep deliveries (not person-to-person deliveries) into coolers.

Let me know I you have any questions!!

All the best - Ali