

## **EVENT & GUEST HEALTH SAFETY**

**Tasteful Events established procedures effective immediately:**

- **Tasteful Events will be able to put clients directly in touch with a recommended 3rd party for their event service needs if requested.**
- **Tasteful Events will not be providing our “chef style services” for ANY onsite needs (i.e. grilling, steaming, etc.) at this time.**
- **Tasteful Events will not be providing servers or bartenders through our company at this time.**
- **Tasteful Events will not be providing any food or menu tastings through our company at this time.**

**The following are suggestions for client’s individual needs and requests regarding their 3rd party service agreement:**

- Any server-attended buffet or appetizer stations will be managed by a staff member in gloves, who will use sterilized tongs and utensils that will be traded out regularly.
- Increased frequency of cleaning and disinfecting of surfaces in all work areas.
- Disinfecting all doorknobs, countertops, and other high-touch surfaces continuously throughout a server-attended event.
- Provide additional sanitation stations in all high-touch areas at events, i.e. bars, food and beverage stations, and any back-of-house areas.
- Modifying arrangements to increase space between guests by increasing food stations and/or bar wells/bars to limit lines.
- Propping doors and windows open when feasible to help with ventilation.

**We certainly look forward to catering your next event while taking every precaution to keep our safety and service protocols in place. If you have any questions or concerns, please reach out to me directly.**

Thank you,

Kevin P. Murray

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