



Culinary Procedures Updated March 26, 2020

During these uncertain times, we are diligent in keeping both your family and ours safe and healthy by producing delicious and safe food using the latest methods to reduce possible risk foodborne illness or virus transmission. Here are some new and current systems that are now in place and will be adjusted as the CDC advises.

The culinary team at Black Star Farms would like to assure you that your health and safety are our number one concern, and we are working tirelessly to ensure that the food served is produced in the safest possible manner. We have added a few extra duties such as;

- Elevating our routine diligence to keep both your family and our team safe and healthy. We are doing everything possible to limit the spread of the COVID-19 disease.
- Our culinary team continues to follow general food safety practices and in addition, are using the latest methods as provided by the CDC to reduce possible risk food-borne illness or virus transmission. We will continue to make changes to our practices, as guided by the CDC.
- All door and cooler handles will be sanitized hourly.
- We have increased the regular cleaning of surfaces and kitchen equipment.
- We have implemented social distancing measures. For example, spacing workers at the worksite if two or more are present.
- We are staggering work schedules.
- Plans are made to decrease social contacts in the workplace (limited in-person meetings).
- Break areas must accommodate distancing with regular disinfection of all eating surfaces.
- Management have guided individuals to alert their manager if they are feeling ill, and to stay home if they are sick.
- We are communicating and training staff to reassure that procedures put in place are being followed.
- We are limiting sourcing from only the most reputable vendors in the business.

