

Pure Joy Catering

COVID-19 Safety Protocol

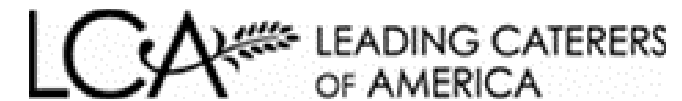




Pure Joy Catering is here to see this through safely to the other side.

Based on the current status of the coronavirus, Pure Joy has implemented a back on track plan with many safety features to keep guests and staff as safe as possible by encouraging physical distance and avoiding contact as much as possible while still celebrating life's special occasions.

This roadmap is subject to change. State and Local Governments are expected to deliver new guidance on a regular basis. If at any time California state or local governments decide to pause or even return to an earlier stage, Pure Joy Catering will do the same.





Our Ask of Pure Joy Hosts and Planners

Setting the Event up for Success

Guests & Considerations

- responding effectively to COVID-19 is a shared responsibility
- please encourage ALL your guests to stay home if they are not feeling well
- if guests do not feel comfortable being at large gatherings, please let them know it's ok and show them you support their decision
- people with high-risk health conditions should remain at home whenever possible
- we highly encourage hiring a professional to live stream your event to associates, family and friends who are not in attendance, especially a ceremony
- be aware detailed contact information of the entire guest count could be required
- vendor partners on site will be required to wear masks, gloves and adhere to safety protocol

WE ARE GRATEFUL FOR YOUR CONTRIBUTIONS, BY WORKING TOGETHER
WE CAN OVERCOME THIS CHALLENGE.



Pure Joy Offices and Facility Safety Protocols

Keeping the team and our visitors safe

Air Filters

all air filters are frequently replaced and are the highest grade available to keep our air circulated and clean

Meetings

guests will be asked to reschedule if they have had any symptoms associated with COVID-19

Clean up, Clean Up

following every visit doors, chairs, tables, surfaces are thoroughly sanitized

Mandatory Hand Washing

signage will remind staff on arrival, everyone is required to wash their hands thoroughly for 20 seconds

Full Time Staff Members

are asked to regularly wash their hands well and use sanitizer on doorknobs, light switches, faucets, handles and shared surfaces

Equipment

all shared kitchen or office tools are required to be sanitized after use; wipes and sanitizing spray will be handy in each work area

Close Contact Avoided

always maintain six-foot distance from co-workers and guests

FDA Standards Maintained for Illness Reporting

we will adhere to the safety [protocol](#) spelled out by the associated food & drug officials

Food Preparation

covid safety certified staff only; masks and frequently changed gloves mandatory in the kitchen

Tastings

private tastings will commence here with enhanced cleanliness standards and your utmost safety and happiness as our goal





100% COVID-19 Safety Certified Team

Every Pure Joy Employee!

Each and Every Year

in order to work for Pure Joy Catering the entire staff must re-train and be re-tested to make sure our standards are maintained

This Year We Have Mandated That Each Team Member also

- completes the ServSafe COVID -19 Precaution training video
- reviews proper hand washing protocol and why it matters
- learns best glove use and practices
- learns best mask use and practices
- learns the new Pure Joy set up procedures to ensure the safety of our guests
- understands what COVID-19 symptoms are and what to do if you have them





Pure Joy Team Transmission Barriers

Adapted Operations to Keep Everyone Safe on Location

Reinforcing Hand Hygiene

led by the example of Pure Joy signage and supervisors, staff, vendor partners and guests will have hand washing needs met and followed with conveniently located sinks, soap, paper towels, tissue boxes, waste dispensers and sanitizers

PPE

Pure Joy staff personal protective equipment will be provided (black disposable gloves and masks)

Physical Distance

enforced for set up and in food prep area of 6 feet with more tables and additional staff as needed, break times will be staggered to avoid groups and plates will be made for vendors / staff by a chef

Zero Attendance by Guests or Staff

anyone with symptoms of illness should stay home

Arrival Protocol

staff to minimize employee interaction with personal items by leaving handbags, jackets and phones in their car, check in to work on location, washing of hands will be followed by reiteration of the importance of cleanliness and a simple health survey

Food Preparation

while COVID-19 is not a food borne illness, Pure Joy Catering food and beverage service sanitation habits will be rigorously enforced to ensure comfort and safety for all





Santa Barbara Venues

The Best of the Best

OUR VENUES SET THE STANDARD

Walk Throughs and Site Visits

SBV venues will maintain a safe environment for their clients

Venues With Restrooms

Pure Joy will make sure a trained cleaning person is provided to maintain them

Venues With Portable Restrooms Brought in

will have a trained cleaning person to maintain sanitation before and during events

At the End of The Event

venue will provide a PIC to check the entire property with Pure Joy Catering Manager

PURE JOYS PROMISE

Our Team

will leave the venue as we found it or better

COVID-19 Safety Certified

each Pure Joy employee will be trained and tested to ensure we are providing the safest possible service

While on Location

Pure Joy will provide PPE for our staff

For The Venue

Pure Joy will provide tissue boxes, sanitizer

A Pure Joy Little Horn Tootin...

