



THE DISH SAFETY & SANITATION PLAN

Updated September 13, 2021

A LETTER TO OUR CLIENTS, GUESTS & VENDORS

Dear Clients, Guests, & Vendor Partners,

The coronavirus pandemic has presented an unprecedented situation that has affected all of us: our businesses, our communities, and our way of life. As we continue to monitor the evolving situation, I wanted to update you on what Dish Food & Events is doing to bring the safest catering and event practices to our employees, customers and vendor partners.

The following pages outline our safety and sanitation plan designed to help mitigate exposure to COVID-19, but more importantly, to make our employees and guests feel comfortable and safe as they work and attend Dish events.

We created these guidelines based on common sense practices combined with most updated information from The Food and Drug Administration, The Centers for Disease Control, The New York City Dept. of Health and The National Restaurant Association.

On behalf of all of us at Dish Food & Events, thank you for trusting us as we go forward. We are here for you and we appreciate you being there for us. We are committed to being your partner and working together to continue to grow stronger than ever in the coming months and years.

Sincerely,

Ryan Corvaia

Ryan Corvaia
Founder & CEO, Dish Food & Events



THE DISH TEAM DOESN'T MESS AROUND WITH OUR HEALTH (OR YOURS!)

Every Dish team has signed our STAY SAFE, STAY STRONG PLAN. The Dish team is committed to making sure our workplaces are safer, healthier and more sanitary than ever.

THE STAY SAFE, STAY STRONG PLAN

- I have been fully vaccinated against COVID-19 for at least 14 days and have shared acceptable proof with Dish's Talent Manager.
- If I am sick or feeling under the weather (even just a little bit) I will stay HOME from work and use my paid sick time.
- If I find out I have tested positive with the Coronavirus or been identified as a potential carrier of Covid-19 or experienced any symptoms commonly associated with the Coronavirus, I will let my Dish supervisor know immediately.
- Before I begin a work shift, I agree to complete a COVID-19 self assessment form and/or have my temperature taken in a private setting by a Dish supervisor. If I have a fever (100.4°F+) or show other COVID-19 symptoms, I agree to go home and take a paid sick day.
- I will wash and/or sanitize my hands before I begin my shift and then again at least every 30 minutes regardless of the task I am performing. If a task requires me to wash my hands more frequently, I will do so. I will try to remember not to touch my hands to my face.
- I will practice social distancing with my teammates and guests, remaining at least 6 feet from each other whenever possible.
- I will wear a protective face mask when social distancing is not possible or while working at events.
- I will limit physical contact with my teammates and commit to not engaging in hands shakes, hugging, high fives, fist bumps, blowing kisses and so forth.
- I will wear protective gloves when handling any kind of food and beverage as well as serving pieces such as china, flatware, glassware, platters, napkins, etc. I will safely change my gloves after I touch anything that may be contaminated.
- I will continue to follow the health and hygiene guidelines and requirements as set forth by the NYC Dept of Health and the Center for Disease Control (CDC).

Signed, Sealed & Delivered,

The Dish Team



KITCHENS, BATHROOMS & BREAKROOMS OH MY! SAFETY & SANITATION GUIDELINES

FOR THE DISH FACILITY & OFF-PREMISE VENUES

- ❑ Dish provides Personal Protective Equipment (PPE) and sanitary supplies for our team members including face coverings, gloves, hand washing stations, hand sanitizer and wipes.
- ❑ Our team sanitizes all shared surfaces including kitchen prep, bars and packing areas every 30 minutes, or as soon as possible thereafter, focusing on high-contact areas that may be touched by both employees and guests.
- ❑ Workstations are spaced at least six feet apart and staggered so staff avoids standing directly next to or opposite one another while at our kitchen.
- ❑ A “person in charge” food service manager with a NYC Food Handlers Certificate is always on site during all food preparation shifts at Dish as well as at full service off-premise events.
- ❑ Working with our off-premise venues, Dish makes sure hand sanitizer stations are provided for guests and Dish team members.
- ❑ At the Dish facility, we check restrooms and break areas regularly and clean and sanitize them based on frequency of use.

OUTSIDE VENDORS, SUPPLIERS & DELIVERIES

- ❑ Deliveries to the Dish kitchen from outside vendors are left outside in our lobby area wherever possible.
- ❑ If an outside vendor, suppliers or delivery person must enter the Dish facility, we expect them to follow the same protocols and procedures as our employees
- ❑ We remind outside vendors to follow social distancing, and to wear face coverings and gloves.

EVENT GUESTS

- ❑ While Dish is doing everything we can to mitigate the spread of COVID-19, we ask that our clients and guests do the same.
- ❑ Sick guests should stay home.
- ❑ Dish ensures all clients must be vaccinated in order to have an in person tasting at our facility, and we work with all venues to ensure all guests who attend indoor events are vaccinated and in compliance with federal, state and local laws.