



"Experience is Best!" Creatively Catering Charlotte's Finest Events since 1988

COVID-19 PROCEDURE IMPLEMENTATION

To our clients and friends, as always, the safety of our clients, staff and friends is our #1 priority. At Uptown Catering, sanitation and cleanliness is a very serious process 365 days a year — Food Safety and Sanitation and Quality are our #1 priority. Therefore, please **count on us** to continue to provide a safe and delicious catering experience for you.

WE HAVE IMPLEMENTED THE FOLLOWING PROCEDURES FOR OUR FACILITY AND STAFF.

- Uptown Catering Company is on Modified Lock Down. No one is allowed to enter the facility without having their temperature taken, answering a series of questions and then washing their hands and putting on gloves and hair restraints. This includes staff returning from deliveries.
- Cell phones are checked at the door.
- No food or product deliveries are allowed to be brought inside the facility – all deliveries are dropped at our door and our staff inspects for wholesomeness and quality then - brings it inside, processes it and puts it away while wearing gloves and protective apparel.
- Sales calls, social visits are not allowed. PERIOD.
- If you have ever been in our facility, you will know that it was designed and built for exceptional sanitation and ease of cleaning. All prep surfaces are stainless steel, walls, floors, ceilings, equipment are easily cleanable surfaces. All prep surfaces are cleaned, sanitized and disinfected continuously throughout the day. All walls, floors and ceilings are cleaned, sanitized and disinfected at least 2X per day including a thorough cleaning at the start and end of each day.
- All food leaving our facility has been prepared in the safest manner, packaged in sanitary containers or equipment and transported in vehicles that are disinfected continuously daily.
- All equipment used is cleaned and disinfected before it is sent out and again upon arrival at your facility.
- As an alternative to “self service” buffets, unless client specifies - we will provide a server or package everything in individual meals.
- All staff members are Serv Safe Certified.

Together, we will work to ensure that everyone stays healthy and safe.

Kindest Regards,

Mike Ingersoll, CEC – President and C.E.O.

James Catalano III – Director of Operations

John Cutitta – Executive Chef

PLEASE WASH YOUR HANDS.