



SAFETY AND PREPAREDNESS PLAN AMID COVID-19

For over 20 years, you've trusted Saint Germain Catering to keep the highest levels of cleanliness, sanitation, and food safety. We are committed to continuing to build on this foundation to strengthen our processes and approach further. As the coronavirus (COVID-19) continues to dominate the news, we are prepared to navigate through these challenging circumstances at the forefront of everything we do. Safety is at the front of everything we do. There is no higher priority within our company. We are monitoring the developing situation very closely. We are assessing the latest news daily, remaining vigilant, adjusting plans as necessary, and taking steps proactively to follow all recommendations from the World Health Organization (WHO), U.S. Centers for Disease Control and Prevention (CDC), and local authorities. Health and sanitation have always been of the utmost importance to us. We have taken many proactive steps to extend our already secure sanitation practices at every level in the interest of our customers' and associates' health and safety. Specifically, here is what we are doing to strengthen the preparedness of our organization:

1. We will continue to monitor all staff daily by thermometer and symptoms.
2. All staff will be expected to wear masks and gloves.
3. We are not allowing vendors to have access into our facilities and follow Fairfax County health codes and regulations.
4. Continuing the use of proper sanitizing in all areas including food prep, equipment, vehicles, doors and handles.
5. Consistent washing and sanitizing of hands for all employees.