



Social Butterfly Catering is committed to providing a safe environment for both our staff and our customers. We will be implementing extra measures to ensure our business maintains a high level of standards.

To help accomplish this we will:

- Ensure all staff has completed proper training in the area of Covid Safety and food. All staff has taken the ServeSafe course on CoVid-19 food safety as well as proper glove use to avoid cross contamination.
- We are closely monitoring updates from the CDC, Oklahoma State Health Department and Oklahoma Restaurant Association for any new protocols or information.
- We have added daily protocols with staff on handwashing, sanitizing and proper use of gloves and masks during all steps of the food preparation, cooking and serving processes.
- Staff will do temp checks before food prep or event shifts and complete a symptoms assessment.
- At events we will add sanitizer, modify any serving procedures to reduce areas where cross contamination or multiple contacts are prevalent.
- More staff will be available to offer more service points and individual servings if requested.
- Service staff will wear gloves and masks at all times in the event process.
- Staff will observe social distancing from guests as much as possible.
- Number of staff involved in the prep, cooking and set up process will be limited, managed and documented.

We are always happy to answer any questions or concerns regarding safety and health policies.