

COVID-19

company statement

TO OUR EMPLOYEES, CLIENTS, AND COMMUNITY...

For decades, Ridgewells has been crafting imaginative culinary experiences and creating unforgettable memories for clients and guests, and has built relationships that have stood the test of time. Nothing is more important to us than the health and safety of our employees and vendors, their families, and of course, our clients and their loved ones. You have our commitment that we take the current situation surrounding COVID-19 seriously, and we are doing everything within our power to continue to operate a safe and hygienic facility. We have been closely following and adhering to guidance from the CDC and WHO, and engaging with our peers on a national level to assess risks and develop best practices.

As the situation continues to evolve and times change, we remain steadfast in our commitment to prioritizing an environment that is free from hazards to the best of our ability. In an effort to reduce the likelihood of exposure to COVID-19, we have implemented several additional health and safety mandates and best practices for our employees and operations.

WHAT WE'RE DOING TO KEEP OUR CUSTOMERS AND EMPLOYEES SAFE

1. Daily temperature checks and health screenings through Company Nurse's digital screening, an online service that screens for symptoms of COVID-19
2. Special COVID-19 food handling course taken by all employees prior to returning to work
3. Enforced "social distancing" policies for employees in the office, and enabling employees with the ability to telework to do so
4. Limited access to Ridgewells offices and kitchens; visitors required to register at front desk
5. Sanitizing stations set up throughout Ridgewells complex, including at all entrances
6. Enhanced daily sanitizing of all common work areas, especially "high touch" items
7. Strict enforcement of mask and glove wearing in all production and food packing areas
8. Sanitizing of delivery vehicles after each use
9. Non-contact delivery and curbside pickup methods in place for all food-only orders
10. Enhanced protection at all full service events
 - a. Face masks now part of Ridgewells on site staff uniform
 - b. Additional "safety kit" provided for all events
 - c. Plexiglass shields available to rent for all bars and buffets
11. Customized safety plans developed for each specific facility/unit
12. Working closely with D.C., Maryland, and Virginia governments and event sites on safe operating procedures
13. Collaborating with peer members from the International Catering Association, Leading Caterers of America, and other industry professionals to develop best practices and event safety product solutions

We have been proudly serving our community for over 90 years, and we will be there for you long after this crisis passes. Thank you for your support. We are in this together!