

In response to COVID-19, we are developing new best practices to keep our facility safe and sanitary for all our customers and staff. Please be mindful that this is a fluid process based on guidance's being slowly released by the state, so things will likely change and develop.

A few things we have done so far/will be doing:

- **We have purchased no contact thermometers to check staff and customer temperatures upon entry to our facility.**
- **Everyone that enters our building is required to wear a mask.**
- **A janitorial company will provide and maintain a variety of sanitizing and contactless equipment and products including Germex sanitizer dispensers in two locations, antibacterial foam soap dispensers, auto-dispense Paper towel dispensers, as well as a program for approved professional cleaners, sanitizing sprays, multi-surface cleaners and other janitorial products.**
- **We have reduced our class sizes by 50% or more. We will adjust as state guidelines change to what the requirements are, as well as what we feel comfortable operating with.**
- **We will all wear masks while we are working, prepping, and cooking, occasionally lowering them for tasting. When we serve any food that is prepared in class, our staff will portion and serve.**
- **For children's events: Anyone that does not want to participate in eating together (since masks will be removed when eating), our staff will pack up a tasting of items prepared to take home and those campers may get picked up/leave at that point.**
- **For all other events, anyone who does not want to participate in eating as a group will have a portion packed up by our staff to take home.**