

Bunzel's Meat Market & Catering COVID Safety Plan for COVID Safe On-Site Catering

Bunzel's Meat Market & Catering has developed this COVID Safety Plan for COVID Safe On-Site Catering utilizing CDC and local Health Department guidelines in order to provide catering services in a safe manner given the unique needs and circumstances of the current pandemic.

Workplace Policies and Employee Wellness

- All employees have been instructed to stay at home if they are sick or if they have been exposed to a person with COVID-19.
- Any employee with either exposure or possible exposure, symptoms or a positive test are required to follow CDC guidelines for isolation.
- Any employee in isolation must follow CDC guidelines for discontinuation of isolation before returning to work.
- Symptom checks are conducted with employees including temperature checks as necessary.
- All employees are directed to ensure proper hand hygiene practices are adhered to.
- All employees are instructed on the proper use of face coverings.
- Physical distancing protocols are maintained whenever possible

COVID Safe On-Site Catering Practices

- Self-serve buffet and self-serve beverage stations are no longer made available.
- Buffets are now served “cafeteria style” in a no touch manner by catering staff who are required to wear both masks and gloves.
- Plexiglass shields are utilized to provide a barrier between guests and service staff and food.
- Only prewrapped or prepackaged items will be made available for self-service.
- No flatware, glassware or dishware is preset on tables prior to seating.
- Only prewrapped silverware or plasticware is used.
- Table site common containers for beverage refills, dressings, condiments, butter, etc. are not offered.
- All on-site catering equipment is washed and sanitized prior to use.
- Servers, bussers or other employees moving items used by guests wear masks and disposable gloves and are provided aprons which they must change frequently.
- All food safety practices outlined in the Wisconsin Food Code are followed and maintained.