

FEASTIVITIES

events

COVID-19 Safety



Pennsylvania plans to proceed with returning to work cautiously. Broad reopening's or reopening's that are not structured around ongoing social distancing, universal masking, or other public health guidance would likely result in a spike of cases and new stay-at-home and closure orders. Throughout this process, we will have guidance in place to support best public health practices. This guidance will reinforce and build on existing worker and building safety orders. It will also be able to adapt to the changing nature of the pandemic, as well as lessons learned from communities that return to work strategically. Pennsylvania will utilize a three-phase matrix to determine when counties and/or regions are ready to begin easing some restrictions on work, congregate settings, and social interactions. [See the full plan for reopening Pennsylvania.](#)

- Governor TOM WOLF , PENNSYLVANIA

Feastivities Events Back on Track Plan

We have developed our 3 phase roadmap to follow along with the 3-phases to get Philadelphia back on track set forth by Governor Wolf.

These 3- phases can be found at <https://www.governor.pa.gov/plan-for-pennsylvania/>

This roadmap is subject to change. State and Local Government is expected to deliver new guidance on a regular basis.

If at any time Pennsylvania state or local government decides to pause or even return to an earlier stage, Feastivities Events and all its venues will do the same.

Our goals are to keep guests and staff as safe as possible by encouraging physical distance and avoiding contact as much as possible while still celebrating life's special occasions.



Feastivities is here to see this through safely to the other side.

Based on the current status of the coronavirus Feastivities has implemented a back on track plan with many safety features to keep guests and staff as safe as possible by encouraging physical distance and avoiding contact as much as possible while still celebrating life's special occasions.

This roadmap is subject to change. State and Local Government are expected to deliver new guidance on a regular basis. If at any time Pennsylvania state or local government decides to pause or even return to an earlier stage, Feastivities will do the same.





Our Ask of Feastivities Hosts Setting the Event up for Success

Guests & Considerations

- responding effectively to COVID-19 is a shared responsibility
- please encourage ALL your guests to stay home if they are not feeling well
- if guests do not feel comfortable being at large gatherings, please let them know it's ok and show them you support their decision
- people with high-risk health conditions should remain at home whenever possible
- we highly encourage hiring a professional to live stream your event to associates, family and friends who are not in attendance, especially a ceremony
- be aware detailed contact information on the entire guest count could be required
- vendor partners on site will be required to wear masks, gloves and adhere to safety protocol
- by working together we can overcome this challenge, we are grateful for your contributions

Feastivities Offices and Commissary Safety Protocols

Keeping the team and our visitors safe

Air Filter

all air filters are frequently replaced and are the highest grade available to keep our air circulated and clean

Meetings

guests will be asked to reschedule if they have had any symptoms associated with COVID-19

Clean up, Clean Up

following every visit doors, chairs, tables, surfaces are thoroughly sanitized

Mandatory Hand Washing

signage will remind on arrival everyone is required to wash their hands thoroughly for 20 seconds

Full Time Staff Members

are asked to regularly wash their hands well and use sanitizer on doorknobs, light switches, faucets, handles and shared surfaces

Equipment

all shared kitchen or office tools are required to be sanitized after use, wipes and sanitizing spray handy in each work area

Close Contact Avoided

always maintain six-foot distance from co-workers and guests

FDA Standards Maintained

for Illness Reporting we will adhere to the safety protocol spelled out by the associated food & drug officials

Food Preparation

covid safely certified staff only, masks and frequently changed gloves mandatory in the kitchen

Tastings

private tastings will commence here with enhanced cleanliness standards and your utmost safety and happiness as our goal



100% COVID-19 Safety Certified Team

Every Feastivities Employee!

Each and Every Year

in order to work for Feastivities Events the entire staff must retrain and be retested to make sure our standards are maintained

This year we have mandated that each team member:

- complete the ServSafe COVID -19 Precaution training video
- review proper hand washing protocol and why it matters
- learn best glove use and practices
- learn best mask use and practices
- learn the new Feastivities set up procedures to ensure the safety of our guests
- understand what COVID-19 symptoms are and what to do if you have them





Feastivities Team Transmission Barriers

Adapted Operations to Keep Everyone Safe on Location

Reinforcing Hand Hygiene

led by the example of Feastivities signage and supervisors, staff, vendor partners and guests will have hand washing needs met and followed with conveniently located sinks, soap, paper towels, tissue boxes, waste dispensers and sanitizers

PPE

Feastivities staff personal protective equipment will be provided (disposable gloves and masks)

Physical Distance

enforced for set up and in food prep area of 6 feet with more tables and additional staff as needed,

break times will be staggered to avoid groups and plates will be made for vendors / staff by a chef

Zero Attendance by Guests or Staff

anyone with symptoms of illness should stay home

Arrival Protocol

staff to minimize employee interaction with personal items by leaving handbags, jackets and phones in their car, check in to work on location, washing of hands will be followed by reiteration of the importance of cleanliness and a simple health survey

Food Preparation

while COVID-19 is not a food borne illness, Feastivities Events food and beverage service sanitation habits will be rigorously enforced to ensure comfort and safety for all



THE PENNSYLVANIA RESTAURANT PROMISE

Protecting Employees & Guests

To help ensure everyone's safety as we welcome you back into our dining rooms, we ask that we make the following promises to each other.

Our Promise to You

- Continue leading in safe sanitation practices
- Administer health surveys to all staff prior to shift start
- Our indoor & outdoor seating meets all physical distancing guidelines
- Hand sanitizer or hand washing stations are at all entrances
- Clean and sanitize common areas and surfaces regularly
- Clean and sanitize all tables and hard surfaces after every use
- Place settings, utensils, menus, and condiments are sanitized after every use or are single use

Your Promise to Us

- If you have been exposed to COVID-19 recently or have symptoms of COVID-19 (fever, cough, or shortness of breath), please help us keep everyone safe by using our contactless delivery/takeout options
- If you have underlying health conditions or are otherwise concerned about contracting COVID-19, please feel free to use our contactless delivery/takout options.
- If you have any questions about the Pennsylvania Restaurant Promise, please ask for a manager who will be happy to assist you.

More about the Pennsylvania Restaurant Promise

The Pennsylvania Restaurant Promise is a set of voluntary commitments by the restaurant to its employees and customers for the COVID-19 recovery period. When customers see The Pennsylvania Restaurant Promise, they know that the restaurant has committed to taking appropriate action to protect their employees and customers and that they are taking a leadership role in protecting their community. PRLA makes no warranties with respect to the ultimate effectiveness of the Promise program, and assumes no responsibility for assuring compliance by any restaurant or hotel with such guidelines.



Pennsylvania
Restaurant & Lodging
Association

www.prla.org/welcomeback

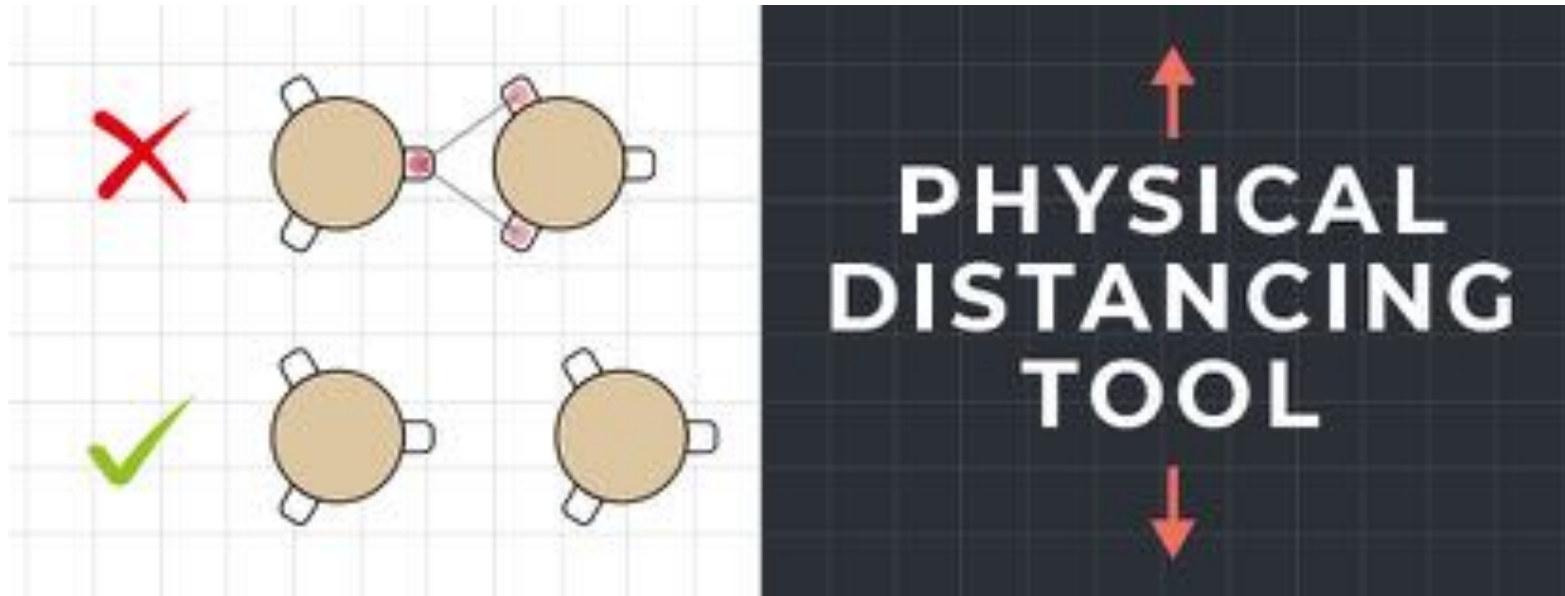
COVID-19 Safety Certified

In Partnership with the Pennsylvania Restaurant & Lodging Association and health officials across the State, restaurant/catering owners and operators make a set of commitments to their employees and customers and earn the endorsement of the Pennsylvania Hospitality Promise during the COVID-19 recovery period

Each Feastivities employee will be trained and tested to be providing the safest possible service

While on Location
Feastivities will provide PPE for our staff

For The Venue
Feastivities will provide tissue boxes, sanitize



Feastivities uses the AllSeated's Physical Distancing Tool which allows us to create floorplan diagrams with confidence.

These layouts meet COVID-19 guidelines to run a safe distance event.

The Physical Distance Tool is built with algorithms that will accurately arrange seating and table alignments within the 6-foot distance guidelines.

Distance is calculated from chair to chair to give your event the safe distance required.