

Safety Measures JP Fine Foods LLC

Our Priority is the safety and well being of all our guest and our staff. We have done between 1-4 events a week all through the pandemic and no one has ever gotten sick! We take all necessary precautions outlined below.

Fully Vaccinated

Chef Jeffrey and all his staff are fully vaccinated

Wellness Check

Prior to arrival to your home or venue all staff must pass a temperature and health check

Precautions

All staff and Chef Jeffrey are required to wear gloves and masks for the entire duration of your event as well as the transportation to and from the event. We prefer to work in well ventilated spaces whenever possible.

Hand washing

This is nothing new we have always practiced the hand washing guidelines the CDC is now recommending as food services professionals this has always been our training. 20 seconds soap and water as hot as possible. And changing gloves as often as needed.

Sanitization

We sanitize and disinfect all surfaces with rubbing alcohol before, during and after your event. All staff and guests have access to hand sanitizer at all times.

If you have any further questions please contact Chef Jeffrey at jpfinefoods@gmail.com Thank you!