



Food Handling and Preparation Under Social Distancing Guidelines

As we prepare to reopen from the Coronavirus Stay-at-Home Orders and begin to get back to guiding, proper food preparation and handling throughout the phased opening will be important for our clients' safety. We contacted Cravins, one of Bozeman's largest lunch caterers to our industry and they provided their Coronavirus food preparation and handling recommendations that they implement while handling and preparing food safely under social distancing measures.

In the ongoing effort to help curb the spread of the COVID-19 virus, Cravins has implemented the following social distancing guidelines for customers (including guides) who pickup adventure lunches from their Bozeman location:

- No more than 5 customers will be allowed in the building at the same time.
- Lunches will be available in separate bins marked for each customer that is safely 6 feet from our staff. Customers should replace the bin with the order ticket to the rack where it came from. Bins are sanitized prior to being used again.
- Bags of ice will be placed on a second, separate rack for customers to grab with the lunches.

Finally, Cravins will no longer accept cash or credit cards when lunches are picked up. We will be asking for payment information when the order is placed but will not be charging cards or invoicing customers until after pickup.

As always, Cravins' staff follows all guidelines provided by the Gallatin County Health Department for the safe handling of food products. Together we will get through this.

For more information on lunches for your trips or proper food preparation and handling under social distancing, please contact Cravins at:

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