



## **COVID-19 – A message from Abbie Huckleby, Chef, Abbie's Plant Based Cuisine**

Given the unprecedented situation regarding COVID-19 (Coronavirus), I wanted to update you on the steps we are taking to keep our kitchen and storage areas clean and safe for you and our three employees.

We are continuing to follow official guidance from the government and health authorities. The wellbeing of our customers and our employees is of the greatest importance to us and we will continue to ensure our policies and procedures reflect the best available information from those authorities.

### **Keeping our kitchen and storage areas clean and safe:**

We remain committed to the highest standards of hygiene and cleanliness and have strengthened our detailed procedures in this area to minimize the spread of COVID-19. **These include:**

- Sanitizing tables, chairs, computers, tablets and cell phones.
- Cleaning contact points such as door handles, cooler, fridge and freezer doors and handles even more regularly with disinfectants.
- Reminding all employees of the importance of thorough and frequent hand-washing.

### **Continuing to serve our customers, employees and local communities:**

Across the Katy/Houston communities we are facing unprecedented disruption and uncertainty, in particular around the availability of goods and services. We are committed to remaining open for everyone for as long as it is safe to do so.

Our kitchen and delivery service will remain open as usual and we have taken a number of additional steps to ensure that you can continue to enjoy our food and our employees continue to feel safe and looked after at work:

- We are continuing to offer delivery service and are working closely with our delivery drivers to ensure we minimize the spread of COVID-19 in the procedures they follow, including leaving food deliveries on door steps when requested.
- While we are cleaning our kitchen and storage areas even more regularly, we are also working with our kitchen/prep/package staff team to minimize the spread of COVID-19 with our pickup customers as well.

### **Keeping you informed:**

We will continue to keep you updated through email, our social media accounts and website to ensure our status reflects the best available information relating to any necessary closures or changes to services.

For more information on steps you can take to mitigate the spread of COVID-19, please visit the [Department of Health & Social Care website](#).

Thank you for all your support in keeping one another safe.

Abbie P. Huckleby  
Chef & Chief Executive Officer, Abbie's Plant Based Cuisine

