



www.WildBunchCatering.com

In accordance with guidelines provided thru the Center for Disease Control (CDC) and Maricopa County Environmental Health Services (MCEHS), Wild Bunch Catering (WBC) have amended our Standard Operating Procedures (SOP) to include additional cleaning procedures

WBC has always maintained an A+ rating from MCEHS upon their site inspections.

Ongoing practices include:

- Following the 4 key steps to food safety: Always – Clean, Separate, Cook, and Chill.
- Wash, rinse, and sanitize food contact surfaces dishware, utensils, food preparation surfaces, and beverage equipment after use.
- Frequently disinfect surfaces repeatedly touched by employees or customers such as doorknobs, equipment handles and other high touch surfaces
Frequently clean and disinfect floors, counters, and other facility access areas using EPA-registered disinfectants.
- Prepare and use sanitizers according to label instructions.
- Employees - Regularly self-monitor and immediately report to management any symptoms associated with the virus.
- Employees - Wear a mask or face covering.
- Employees - Practice social distancing and stay at least 6 feet from other people whenever possible

Additional precautions to prevent the spread of the disease have been implemented to include frequent, additional cleaning and sanitizing of all equipment.

Vehicle cleaning: Daily as vehicle is used spray only isopropyl alcohol and wipe with disposable towel all high touch surfaces, including the steering wheel, front door handles, side & rear door handles, shift lever, any buttons or touch screens, wiper and turn signal stalks, passenger and driver door armrests, grab handles, and seat adjusters.



We are helping customers maintain good infection control and social distancing by:

- Discontinuing operations, such as salad bars, buffets, and beverage service stations that require customers to use common utensils or dispensers.
- Creating new menu items such as Sack or Boxed meals
- Switched to pre-sealed flatware, napkins and single serve condiments
- Finding ways to encourage spacing between customers while in line for service

Wild Bunch Catering will continue to work hard to create events for our clients that are specific to their needs and preferences. If you have concerns regarding upcoming events, please contact us. We are happy to discuss options with you and make accommodations as needed to ensure a safe event.

We appreciate your business and look forward to working with you.

Bob & Jeri Lynn Willis
Proprietors
Wild Bunch Catering
623-492-9840 O
623-363-4226 Bob mobile
623-363-4227 Jeri mobile