

COVID-19 Action Plan for Clients

As a business we are aware of the current situation regarding the recent outbreak of COVID-19 and the severe strain it is placing on British industry and how that will continue to evolve in the coming weeks and months.

As the leading supplier of 24/7 hot food vending to British public and private sectors we take our responsibilities very seriously and have the following action plan to ensure continuity for both Fully Managed and Self-Managed clients:

Bon Appetit are constantly monitoring and maintaining stock levels to help ensure all of our clients' workforce are well fed and nourished, particularly during 'out of hours' when their canteens are closed. We have placed extra orders with our suppliers to ensure any increase in client order demand is fulfilled.

Our staff pride themselves on their existing hygiene practices but as a precaution we have provided refresher training to all staff. We have multiple notices around our premises to remind everyone of the best practice when it comes to trying to prevent the spread of COVID-19. We also ensure all visitors are strictly adhering to our hygiene policy.

Our engineers and vending operators carry anti-bacterial spray as standard to clean all our equipment before and after their site visit. This is our existing best practice to maintain the hygiene levels of the vending machines and microwaves.

A best practise do's and don'ts has been issued to all staff.

We hope this action plan offers you some reassurance during this challenging time.



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