

COVID 19 Policy as of September 2020

The Flavor Labs • 514 Livingston Street • Norwood, NJ • 07624

Awareness: In order to ensure all customers, visitors and class participants are aware of the rules to maintain a safe operation, signs are placed on front door/windows as well as on walls inside the premises. Signs indicate that **masks are required to enter, and 6-feet of social distancing is to be maintained at all times.**

All **employees will also be required to wear face masks** any time there are guests on premises. “Employees must wash hands” signs will also be posted at all hand-washing and bathroom sinks.

Class Operations: The following plans will be implemented in order to maintain safe operation of our in-person cooking classes.

- Attendees for classes will be **notified in advance** that face coverings will be required at all times.
- Upon arrival, all attendees will be required to answer a **verbal questionnaire**. Any student that has an answer of “yes” to any of the questions below will not be permitted to attend class.
 - *Have you experienced any of the following symptoms in the past 48 hours: sore throat, cough, chills, body aches for unknown reasons, shortness of breath for unknown reasons, loss of smell, loss of taste, fever at or greater than 100 degrees Fahrenheit?*
 - *Have you traveled internationally in the last 14 days?*
 - *Do you have any reason to believe you or anyone in your household has been exposed to or acquired COVID-19?*
 - *To the best of your knowledge have you been in close proximity to any individual who tested positive for COVID-19?*
- Upon arrival, all attendees will have their **temperature** taken with a non-contact infrared thermometer. Students with a temperature above 100° F will not be permitted to attend class.
- All temperatures and questionnaire responses will be tracked and maintained in a database.

- Students will be assigned workstations and instructed **not leave their workstation** during the duration of the class, unless it is to wash their hands or use the restroom. Workstations will be located at the ends of **6-foot tables**, with one student at each end of the table. Students from the same family or household will be exempt from staying 6 feet from one another, but still required to maintain 6 feet distance from all other guests.
- Tables will also be **spaced out so that there is a minimum of 6 feet** between all workstations.
- **No contact** will take place between attendees, excluding family members.
- We will **limit the number of parents** that wish to stay to observe their children to **four**. They will be required to sit in an area separated from the class participants, with seating provided and spaced out at least 6 feet. Floor markings will also indicate where adults may sit/stand.
- Each student will receive their **own sanitized equipment**. In addition, all baking will be done on **individual baking sheets** with foil/parchment marking the students name so as to avoid sharing of equipment and/or food.
- Registration / enrollment for classes will be done online, facilitating **online prepayment** for all classes.
- Class size for the front studio will be **limited to 10 participants**. Class size for the larger rear studio will be **limited to 14 participants**.
- At **no point in time** will any room have **more than 20 people**, including class participants, employees and parents.
- **Hand sanitizing stations** will be available throughout the premises, in addition to regular hand washing stations.

Cleaning and Sanitizing High Touch Surfaces:

High touch surfaces will also be sanitized between each class, and will include items such as door handles, refrigerators, freezers, sinks, trash receptacle touch points, soap dispensers and paper towel dispensers. Bathrooms will also be cleaned and sanitized between each class. All sanitizing will be done with a spot sanitizer solution of appropriate concentration (**100 ppm**) and allowed to air dry. All employees will be trained appropriately to ensure proper cleaning and sanitizing of high touch surfaces is maintained.