



Metz Culinary Management (MCM) Client Partner Coronavirus (COVID-19) Policy Update

Supply Chain

- MCM's procurement team has been monitoring and continues to monitor all critical supply chain sources
- Our primary supplier, US Foods, is closely monitoring the situation and developing supply chain contingency plans and managing communication needs.
- At this time, there are no disruptions in the supply chain. As this is a quickly evolving situation, US Foods and our secondary suppliers are in contact with manufacturers and receiving ongoing updates to ensure they continue to provide service to our accounts.
- Any major disruptions will be communicated immediately
- MCM will increase inventory par levels **AT THE DISCRETION OF THE CLIENT PARTNER**
- Our on-site teams have been advised NOT to stockpile any products unnecessarily unless advised to do so by MCM corporate and/or our Client Partner

Team Members

- We have implemented a revalidation process of all MCM managed team members which includes:
 - Proper hand washing procedures
 - Safe food handling procedures
 - Required sanitation standards and procedures
- Team members are being advised to stay home if sick
- Any team member who has travelled to a CDC Level-3 country OR has been on a cruise ship is required to be tested for COVID-19 and produce the appropriate results OR remain out of work (quarantine) for a period of not less than 14 days
- We have restricted air travel for our regional management
- Team member access to all facilities serviced by MCM will follow the Client Facility's directive and policy

Service Model

- MCM is prepared to adjust its service model accordingly especially and specifically as it pertains to retail service and service that is open to the public **AT THE DISCRETION OF THE CLIENT PARTNER** up to and including:
 - Elimination of all self-serve stations (salad bar, soup & coffee station)
 - Elimination of self-checkout / kiosk
- Until service model is changed, increased frequency of sanitation procedures will be in place including frequent changing of service utensils