

## **Measures in place now to avoid the spread of Covid 19:**

I wanted to reassure you that in line with UK Government and WHO guidelines, I am enforcing the following measures:

Guests and kitchen staff to wash their hands with soap and hot water as they arrive.  
Paper towels are used to dry hands.  
Refrain from touching eyes, nose and mouth.  
Do not share cutlery, glasses or hand towels.  
Kitchen staff to wear protective gloves when preparing food.  
Surfaces are cleaned with anti-bacterial spray every 30 minutes.  
Only attend the event/lesson if you are in good health.

Hygienic kitchen practice (Level 3 food safety award) adheres to the UK Food Hygiene and EHO safety standards and will be followed at all times.

## **Plan if I need to stop working:**

Private event catering guests/participants due to attend a cookery workshop who show any flu-like symptoms (fever, dry cough, breathlessness), please let me know and I will amend the invoice accordingly or make alternative arrangements to postpone your event/class to a later date.

If my own health deteriorates and I need to self isolate, I will update this statement. Once my health improves and I am no longer infectious following self isolation, I will offer alternative event/cookery class dates to be arranged with the client.

Food preparation for catering purposes and cookery lessons will cease until I get the all-clear to resume work.

Any invoices paid in advance will be refunded.  
This statement by Laura Scott applies until further notice.

Further informations can be found at:

<https://www.gov.uk/government/topical-events/coronavirus-covid-19-uk-government-response>