



Due to the concerns over the Coronavirus (COVID-19), Maschio's Food Services ("Maschio's") is actively evaluating all business-related risks posed by this emerging and evolving illness. According to the United States Center for Disease Control and Prevention (CDC), the most important thing we can do right now is plan and prepare. Be assured that we are taking necessary steps to ensure there are no disruptions in our ability to continue servicing your District/School in a safe, responsible and efficient matter.

At this time, we are regularly monitoring all information from the Centers for Disease Control and Prevention and relevant state agencies in Florida, New Jersey and Pennsylvania about COVID-19 and its effect on the education and food service industries to ensure we are equipped with the most up-to-date guidance and information. We are also in regular communication with our suppliers to ensure they are taking necessary steps prevent the spread of the flu and other respiratory viruses and to account for concerns regarding the COVID-19.

Additionally, we have taken steps to ensure our employees are taking necessary precautions for preventing the flu and other respiratory viruses. These efforts include but are not limited to (1) urging employees to be vigilant in attending to regular, common place hygiene practices such as thorough washing/sanitizing of hands and avoiding close contact with sick people; (2) recommending employees stay at home when they are sick; and (3) routinely cleaning frequently touched surfaces.

In anticipation of the needs of our clients and partners, we are:

- 1) Creating our own COVID-19 Safety team, comprised of Corporate Chefs, Operations, Dieticians and Maschio's Administration ownership.
- 2) Joining forces with our suppliers, including, Sysco, EcoLab and Cintas to create a cohesive plan to provide safe meal service for all.
- 3) Reinstating ServSafe training for all our employees, specifically, sanitation and cleaning practices as well as refamiliarizing themselves with our Food Handler Principles training.
- 4) Developing menus for schools should closings occur.

With these efforts in place, we are confident we will be able to continue to provide our services to your District/School. We are working in conjunction with the New Jersey Department of Agriculture, Division of Food and Nutrition Services recommendations as they become available. We are aware there may be issues or events beyond our control as it relates the potential spread of COVID-19 in the United States, however, we want to assure you that we will remain in constant communication with you regarding any issues that may arise in order for you, as our business partner, to be in a position to continue to provide your valued services to your students.

If you have concerns about COVID-19, we urge you to review FAQs developed and published by the US Centers for Disease Control (CDC) (<https://www.cdc.gov/coronavirus/2019-ncov/faq.html>) and other information that have been published by public health agencies. Please do not hesitate to contact Director of Operations, Patty Fragioudakis or Director of Field Supervision, Katie Filosa at 973-598-0005 if you have other concerns or questions. Thank you.

Frank Maschio, President & Ken Torchia, CEO