



3/14/20

To our valued Logan Farms customers,

We wanted you to know that we are taking this current health issue with COVID-19 (coronavirus) very seriously. Since before the current virus situation, all our locations have participated regularly in county / parish health inspections, and have always held cleanliness and sanitation as one of our highest priorities. We center our business around good food and gourmet meats, and sanitation & cleanliness have always gone hand-in-hand with this business model. All our gourmet meat products have been, and will continue to be, stored in reduced oxygen packaging (vacuum packed) before they are sold.

Here are the **additional measures** we will be taking during the current health issue:

- Employees will be reminded of regular handwashing procedures, as well as asked to increase the frequency of these occasions
- We will not remove the foil from our hams to display before you purchase, as we have normally done in the past, in less you specifically ask for us to do so
- Employees will be asked to change gloves more frequently than normal, and extra supplies will be purchased to accommodate this
- Front counter employees using the register and giving change may wear gloves to minimize contact with customers, as well as front counter employees running food to tables. This decision will be left up to the owner / operator
- Sanitation of quartz / laminate / wood countertops will be increased in frequency
- Sanitation of stainless-steel surfaces, including cooler door handles and steel prep tables, will be prioritized and increased in frequency
- Any employee who shows signs of illness will be asked to stay home

We wanted to be as transparent as possible during this difficult time. Thank you for your loyalty and your patience with us, while we adjust to this volatile situation. We will get through this. We always do. Stay safe, and all the best to you and your family.

*Sincerely,*

*Jim Logan - Logan Farms*