Kel’s Kitchen

Safety Bulletin

We have all just experienced several months of social isolation during the world health crisis related to the COVID-19 virus. Kel’s Kitchen initially dealt with the pandemic by moving classes to an online format using videoconferencing software. These classes will continue to be available. While videoconference cooking classes are fun, they can’t adequately replace face-to-face instruction. Kel’s Kitchen has always put a high priority on sanitation and food safety. Going forward, Kel’s Kitchen has put together a plan which will help minimize any risk of infection given the unusual circumstances we find ourselves in. Here is what you can expect when you attend a Kel’s Kitchen Cooking Class.

1. All contact surfaces to include chairs, tables, door handles, and faucet handles will be wiped down with commercial grade disinfectant approved by the EPA for use against SARS-CoV-2, the virus that causes COVID-19.
2. Only members of same household will be seated at the same worktable and tables will be at least 6 feet apart.
3. Alcohol based hand sanitizer will be available.
4. Latex gloves will be available.
5. Face masks will be required (some will be available if you do not have your own).
6. Existing policy to use a commercial grade sanitizer spray on all food contact surfaces which have not undergone a run through the dishwasher remains in force. This protects against 99.999% of disease-causing pathogenic bacteria.
7. Existing hand washing policy remains in force.

Chef Kel looks forward to resuming in-person group cooking classes. Many people are cautiously returning to interaction with those outside their immediate families. If you find this format to be uncomfortable, but would still like to learn, please inquire about the possibility of a videoconference link or in-person private lesson.