



Hamby Family and Clients –

In light of recent developments regarding COVID-19 (the Coronavirus) we want to take a moment to reassure you that the health and safety of Hamby guests and Hamby employees is our top priority.

We are constantly monitoring the CENTERS FOR DISEASE CONTROL and the WORLD HEALTH ORGANIZATION as well as South Carolina Department of Health and Environmental Control for updates and advisories as well as any new safety precautions.

According to the most recent information from the CDC, for most people, the immediate risk of being exposed to the virus that causes COVID-19 (Coronavirus) is considered to be low. However, in order to minimize any possible risk, we continue to be vigilant in our efforts to maintain extremely sanitary standards through all phases of food handling leading up to and during the execution of your event. We would like to review some of the steps we take to ensure your safety, including but not limited to the below measures.

- Placement of hand sanitizer at food stations/displays.
- Each piece of equipment cleaned and sanitized prior to your event.
- Increased frequency of cleansing and sanitizing food preparation surfaces.
- Increased frequency of cleansing and sanitizing surfaces with higher incidence of “hand traffic”.
- Increased frequency of glove change for food handling.
- Frequent hand washing with proper technique.
- Increased availability of hand sanitizer to employees.
- Increased education and monitoring of employees regarding making contact with their mouth, nose and eyes without washing hands first and immediately after.
- Employees with elevated body temperature, cough or other signs of illness are required to stay home.

We want to assure you that all of our food purveyors are licensed, insured and regularly inspected by USDA and/or South Carolina Department of Health and Environmental Control. The origin of all of our food purchases is traceable from our door back through production and all the way back to original sourcing. Additionally, Team Hamby is ServSafe Certified and follows these food safety guidelines vigorously.

Team Hamby will continue to take the necessary precautions to keep our clients, guests and employees safe. Thank you for your support as we navigate these waters together.

Warmly –

Candice Wigfield, President/Owner
Hamby Catering & Events