FOOD SERVICES AND COVID-19

Evio’s Pizza & Grill

Concerned about ordering a pizza or other take-out foods during the coronavirus pandemic?

Of course, Evio’s Pizza & Grill totally understands your concern. Because, simply put: nobody wants their large pepperoni topped with a side of COVID-19; and we ALL want to stay safe!

This is why Evio’s is making every effort to assure pizza lovers, and those yearning for our always high-quality dishes, that our food is prepared and served properly. Our protocols ensure that we meet and exceed all CDC safety guidelines by also implementing [standards found here](https://www.perazzolaw.com/covid-19-safety-lawyer-guidelines-for-food-business-operators-in.html) in order to help stop the spread of the coronavirus!

What are the CDC safety measures being implemented by Evio’s to guarantee a safe ordering and eating experience? Let me explain them to you and how they apply to the preparation and delivery of the delicious foods offered in our tantalizing menu.

Firstly, our entire staff has been instructed on the safety protocols issued by the CDC and enforced by local laws to prevent injury to our staff and customers. It’s in the best interest of both Evio’s, and society, to follow the CDC’s requirements when operating a business that provides food services. In this case, Evio’s makes sure that all preventive measures are carried out by staff members and enforced by our operators.

By taking all necessary preventive measures and working in-line with the [CDC’s](https://www.cdc.gov/coronavirus/2019-ncov/community/organizations/business-employers/bars-restaurants.html) strict safety protocol for businesses catering to the public, Evios complies with the guidelines listed below, and even takes it a step further by seeking advice from multiple sources. The guidelines and measures listed below aim to minimize the spread of COVID-19.

We took the these safety recommendations from a trusted local [law firm](https://www.perazzolaw.com), combined them with the [CDC’s safety recommendations](https://www.cdc.gov/coronavirus/2019-ncov/community/organizations/business-employers/bars-restaurants.html), and applied them to [Evio’s Pizza & Grill](https://eviospizza.com/):

* The use of masks
* The use of goggles and gloves by food handlers
* The use of hand-sanitizer by all staff interacting with customers
* Regular renewal of gloves (new gloves are regularly provided to all staff and shifts)
* Regular disinfection of interior and exterior premises
* Social distancing between staff and customers
* Monitoring of bodily temperature
* Coronavirus-free staff through regular evaluation
* Limiting conversation or dialogue among staff and customers
* And all other safety measures outlined by the CDC.

Evio’s Pizza & Grill is taking-on added preventive measures to provide customers with peace of mind when choosing to order, and indulge, in our scrumptious meals because we are a family owned business and care about the community we serve and live in.

I’d like to share a list of some of the many added safety measures applied at Evio’s:

-Regular interaction with staff to monitor their health condition. Staff members are asked to not come to work should they not feel well. They are also asked to seek medical attention and not return to work until they have a clean bill of health. The Evio’s staff is fully committed to guaranteeing safe service and the same delicious dishes.

-Communication among staff and workers is kept at a minimum as all employees are asked to only communicate matters related to the task of preparing good quality food that is safe for customers. Employees are asked to refrain from impersonal chit-chat while on the job.

-Premises are disinfected regularly both inside and out. Interior and exterior walking surfaces are cleaned regularly, and all countertops, windows, and walls are always kept as germ free as possible.

 -Our staff is provided with all the necessary elements such as masks, goggles, hand-sanitizer, and the clothes they wear receive regular cleaning and disinfection.

-Food prep areas are always kept cleaned and floors, countertops, utensils, and everything needed to prepare the delicious foods on our menu are disinfected regularly and stored until needed. Evio’s operators oversee the entire process of taking, preparing, and delivering your order.

-Ventilated work areas are primordial when preventing COVID-19 and Evio’s has taken added measures to make sure kitchens and food prep areas are well ventilated using quality ventilating systems.

-Surveillance cameras to monitor compliances of the safety measures issued by the CDC and Evio’s own preventive measures.

-And more…

We at Evio’s Pizza and Grill understand how important it is to take pleasure in the food you eat, and how tedious it has become for households to comply with the three-meal a day schedule.

That is vital in today’s world to stay informed and in tune to all the latest developments and laws surrounding COVID-19 prevention.

From all of us here at Evio’s,

Thank you for allowing us to serve you. Now, let’s eat; [Order Now!](https://eviospizzaandgrill.pizzamico.com/menu)