

# Guest Chef Safety Protocols

- Guest Chefs must be pre-approved **at least three business days in advance** of service for entry into facilities. If you would like to change service to on-site, please notify Ascencia staff and include names of all volunteers

- **Masks must be worn properly at all times** (regardless of vaccination status)

- Maximum five volunteers and two hours per service

- Guest Chefs must wash hands upon arrival before handling food and wear gloves when handling or serving food and drinks

- A temperature check and liability waiver must be completed upon entry

- **Guest Chefs must clean up after themselves**, including ***washing all dishes and sanitizing surfaces.***

- At this time, Guest Chefs are not permitted in the dining area and must remain in the kitchen while clients are eating

