

RANDY PETERS

CATERING & EVENT CENTER

To our Valued Guests, Friends; long time, current and the future -

Randy Peters Catering and Event Center has been proud to service the Sacramento Valley for the last 30 years. We have always strived to provide exceptional service and unforgettable food experiences. We have done so with a huge commitment to providing a clean and safe environment, both on our property at the Event Center and off site, with everything from the enjoyment of our delicious, simple, drop off, disposable meals to plated, sit down weddings with our elaborate off premise field kitchens. Sanitation and cleanliness has always been and will remain of the utmost importance to all of us at RPC.

Our hearts go out to all of those who have been affected by the recent events happening throughout the world. During these very uncertain and somewhat frightful times in our country, and especially right here at home in the Sacramento Valley, it is very important to have a spirit of trust and comfort to know that as you use our services, all of us at RPC are continuing our ongoing commitment to thorough cleaning and sanitation routines, as well as creating amazing meals.

We want all of our guests to know that the last two Placer County Health Department inspections conducted in 2019 and again just a couple of weeks ago, resulted in an excellent review and inspection, but we are doing so much more now!

We have stepped up sanitation policies and practices to ensure that we are doing everything we possibly can to provide a safe and sanitary environment for all customers, which includes ensuring that:

1. Upon arrival to work and after signing in, all employees immediately and vigorously wash their hands with warm water and soap for 20 seconds. Upon drying their hands, the faucet is sprayed with a sanitizing solution that is provided to us by Autochlor; our dishwashing vendor. The sanitizer is guaranteed to kill 99.9% of all germs and viruses.
2. As always, gloves are changed and hands washed with every new assignment, be it food, food handling or pulling of equipment for a delivery.
3. Our food delivery drivers are required to use gloves to handle all food and beverages while transporting items to meeting rooms. Once a delivery is complete, our drivers are required to remove their gloves and sanitize the entire van upon returning to the yard. Drivers also sanitize the hot box, steering wheel, dashboard, gear shift, door handles (inside and out), and the center console. Upon completion of these sanitation procedures, our drivers wash their hands with soap and warm water, dry their hands, and then sanitize the sink faucets again.
4. Owners, chefs, and the entire management team consistently monitor all these activities to ensure we are doing everything possible to ensure our guests can rely on our commitment to providing safe and sanitary service and food.
5. We are continuously sanitizing doorknobs and all surfaces
6. We are encouraging all employees to stay home if they are ill

Our business is being affected by these trying times, and we know that many of you are, as well. In the last week we have had numerous events cancelled due to the concerns and panic related to the Coronavirus. Although this has seriously affected all of us at RPC, we know that many of these cancellations were entirely out of the hands and control of many of our guests.

We ask that you try and help the community however you can, and that you will continue to frequent our business, and the other businesses suffering the significant economic impacts of the current state of things.

Let's work together to get through this with joy, happiness and a spirit of graciousness.

Thank you...Lisa, Randy and the entire team at Randy Peters Catering and Event Center