COVID-19 SAFETY MANUAL
& REOPENING PROCEDURES

Version June 1, 2020
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INTRODUCTION
Proof of the Pudding has created a Covid-19 task force team made up of a small collection of our operational leadership team, GM’s and Executive Chefs. It is imperative that we implement necessary policies and procedures to ensure a safe return for our team members and clients. This guide includes precautionary steps that Proof of the Pudding has taken during these unique times to ensure safe operations.

Safety and sanitation have always been a top priority and very important to our existence and brand’s success. We take great pride in providing exceptional services and returning our customers, clients, and team members home in a safe and healthy fashion to their families. While disinfecting protocols will be escalated as a result of COVID-19, we find some relief knowing that our food product has not been proven to be a transportation vehicle for the virus.

We will continue with our stringent food handling practices and continue to research newly implemented best practice protocols and guidelines. Guidance, health recommendations, laws and best practices are changing every day. As a result, this will be a working document that will be continually updated and communicated to our valued team members and clients.
Proof’s Relaunch Initiatives will span all areas of our business and serve to establish new processes and protocols for our clients in the following areas:

- Food & Beverage Packaging / Delivery
- Update Customer Service Training
- Menu Options / Purchasing / Food Preparation
- Employee Experience Strategy & Implementation
- Merchandise Packaging / Delivery
- Supply Chain Management
- Venue Design/Updates
- Venue Experience / Consumer Communications
- Customer Support
- Standard Operating Procedure Templates

National Restaurant Association COVID-19 Reopening Guidance
https://drive.google.com/file/d/1aCSPhUI3geL65JP1LNViXl97lsbhV_-u/view
TEAM MEMBERS SCREENING
Policies & Procedures
CORONAVIRUS COVID-19

SYMPTOMS

- Fever
- Cough
- Shortness of breath

PREVENTION

- Wash hands with water and soap/sanitizer, at least 20 seconds
- Don’t touch eyes, nose or mouth with unwashed hands
- Practice social distancing
- Don’t eat raw food, thoroughly cook meat and eggs
- Avoid contact with animals and animal products

TRAVEL ADVICE

- Do not travel to affected areas
- Don’t travel if you have fever and cough
- If you become sick while travelling, seek medical care immediately

IF YOU FEEL SICK

- Stay at home
- Avoid contact with others
- Cover your nose and mouth with tissue or elbow when sneezing, dispose tissues
- Wear a surgical mask
- Keep objects and surfaces clean
Required Training

- It is mandatory that ALL salary team members have completed the COVID-19 Course by ServSafe before they return to work.

- It is mandatory that all salary team members have completed the Communicable Disease Prevention before they return to work.

- All team members will be required to take Sanitation Basics and Covid-19 training before returning to work.
<table>
<thead>
<tr>
<th>Risk Level</th>
<th>Exposures Identified through Contact Investigation</th>
<th>Management: Asymptomatic (showing no symptom)</th>
<th>Management: Symptomatic</th>
</tr>
</thead>
<tbody>
<tr>
<td>High</td>
<td>Employee living in the same household as, being an intimate partner of, a person with symptomatic laboratory-confirmed COVID-19 infection without using recommended precautions.</td>
<td>Exclusion 14 days</td>
<td>Exclusion 14 days and return to Step 1 of the clearing process.</td>
</tr>
</tbody>
</table>
| Medium       | • Close contact with a person with symptomatic laborator<sup>y</sup>-confirmed COVID-19  
• Working on same shift/within 6 feet of a person with symptomatic laboratory-confirmed COVID-19  
• Employee living in same household as individual symptomatic but not yet confirmed | Notification of exposure to GM  
GM to notify Ben Witte/COO and Kate Thompson (HR Dir.) | Exclusion and recommend contacting a healthcare provider for medical advice. Return to Step 1 of the clearing process when asymptomatic for 24 hours. |
| Low          | Being in the same indoor environment as a person with symptomatic laboratory-confirmed COVID-19 for a prolonged period of time but not meeting the definition of contact. | Notification of exposure to GM  
No exclusion  
Recommend self observation | Exclusion and recommend self isolation, social distancing. Return to Step 1 of the clearing process when asymptomatic for 24 hours. |
| No Identifiable Risk | Interactions with a person with symptomatic laboratory-confirmed COVID-19 infection that do not meet any of the high-, medium-, or low-risk conditions above, such as walking by the person or being briefly in the same room. | No exclusion | Complete Step 1 of the clearing process. |
When team members are cleared to return to work, the clock in and out process will be as follows:

1. At the start of each shift, team members will complete a 4-part health questionnaire to help determine if they are fit to work their shift.

2. Team members who are not cleared to work their shift will be asked by the manager to leave campus and advised to contact their healthcare provider.

3. The team member will also be placed back in Step 1 of the clearing process.
4. At the start of each shift a manager will also complete the following steps of taking the temperature of each team member after clocking in, but before they begin any work.

5. Temperatures must be taken outside the presence of any other team members or guests to ensure privacy. Temperatures will be taken via digital forehead scan and stored separately from any personnel or contract folders.

6. At the conclusion of the screening for all food service team members a wristband will be issued to the team member indicating completion of health screening. If a team member has a temperature of 100.4°F or higher, a second test will be administered in private, away from other team members.

7. If the temperature is still high the manager will ask the team member to leave campus and recommend that they contact their health care provider. The team member will also be placed back in Step 1 of the clearing process.

8. All vendor, contract labor and Non-Profit Organization agreements/contracts have updated addendum’s reflecting the information above.
PERSONAL PROTECTIVE EQUIPMENT

Stop the Spread of Germs

Help prevent the spread of respiratory diseases like COVID-19.

Avoid close contact with people who are sick.

Cover your cough or sneeze with a tissue, then throw the tissue in the trash.

Clean and disinfect frequently touched objects and surfaces.

Avoid touching your eyes, nose, and mouth.

When in public, wear a cloth face covering over your nose and mouth.

Stay home when you are sick, except to get medical care.

Wash your hands often with soap and water for at least 20 seconds.

cdc.gov/coronavirus
If team members pass the daily questionnaire and DO NOT have temperatures of 100.3 or higher, they will be cleared to work their shifts.

The manager will then inspect and provide them with their mandatory daily PPE (personal protective equipment). These items are as follows:

- Black work pants
- Solid black slip resistant shoes
- Proof provided shirt
- Proof provided hair restraint
- Proof approved and provided face mask
- Proof approved and provided gloves
- Proof approved and provided sanitizer spray bottle and cleaning towel

Note: PPE should be worn and/or kept on-person at all times. Team members that Do Not follow guidelines will receive documentation, ask to leave site, and placed back in Step 1 of the clearing process.
On-site Managers, in conjunction with the Purchasing Department, are responsible for ensuring there are adequate supplies, as required by this Plan. The Company will make available and train employees on the proper use of any role-required PPE.

Face masks are required PPE for all employees working face to face with guests, as identified in the Governor’s Executive Order. These employees include:

- Company Drivers;
- Dining Employees;
- Events Labor and;
- All employees performing cleaning duties.

Face masks are recommended for those with broad exposure to other employees, such as, back of house culinarians and warehouse associates.

- All employees with customer facing responsibilities and/or food handling duties are required to wear properly fitted gloves and change them frequently.
DISINFECTING PROTOCOLS
AND MEASURES
Frequent cleaning and disinfecting of shared work areas, tools, and equipment with appropriate disinfecting products. Generally, these will be common EPA-registered disinfectants, alcohol-based solutions with at least 60% alcohol, or bleach-based solutions, as appropriate for the surface.

The cleaning steps outlined below should be taken routinely, based on frequency mentioned to disinfect workplace surfaces, chairs, tables, etc. and protect employees. Along with these workplace disinfection activities, proper personal sanitary practices including washing hands after bathroom use and touching your face are also necessary.

If the Company receives notice of a confirmed COVID-19 diagnosis in its operations, the affected areas are immediately closed off and the guidelines on the following slide will be put in motion.
<table>
<thead>
<tr>
<th>#</th>
<th>AREA / PLACE</th>
<th>DISINFECTION CONTENT</th>
<th>DISINFECTANT</th>
<th>DISINFECTION METHOD</th>
<th>FREQUENCY</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>Shared Workspaces</td>
<td>Counter-top, table and chair surfaces, printers, phones, keyboards, touchscreens, door handles, any like items with high volume use</td>
<td>Spray with hand-held sprayer or wipe</td>
<td>Minimum every 2 hours when in use</td>
<td></td>
</tr>
<tr>
<td>2</td>
<td>Office Space</td>
<td>Restrooms, tables, chairs, door handles, light switches, and drawer handles</td>
<td>Spray with hand-held sprayer or wipe</td>
<td>Minimum every 2 hours when in use</td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td>Monitors, phones, keyboards, copy/fax machines, printers, and office utensils</td>
<td>Spray paper towel, then wipe down surface or use wipes</td>
<td>Minimum every 2 hours when in use</td>
<td></td>
</tr>
<tr>
<td>3</td>
<td>Warehouse</td>
<td>Hand-held devices, hand-held tools, iPads, phones, equipment controls</td>
<td>Spray paper towel, then wipe down surface or use wipes</td>
<td>Minimum every 2 hours when in use</td>
<td></td>
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<tr>
<td></td>
<td></td>
<td>Cart/dolly handles, pallet jack handles, fork-lift control devices, and seat, door handles push plates, and fridge/freezer handles</td>
<td>Spray with hand-held sprayer or wipe</td>
<td>Minimum every 2 hours when in use</td>
<td></td>
</tr>
<tr>
<td>5</td>
<td>General Objects often used or touched</td>
<td>Doors and windows, handles, faucets, sinks, and bathrooms</td>
<td>Spray with hand-held sprayer or wipe</td>
<td>Minimum every 2 hours when in use</td>
<td></td>
</tr>
<tr>
<td>7</td>
<td>24/7 Markets</td>
<td>Freezer/cooler handles and counters</td>
<td>Spray paper towel then wipe down surface; spray cannot contain bleach, isopropyl alcohol or ethyl alcohol</td>
<td>Minimum every 2 hours when in use</td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td>Kiosk Screens</td>
<td>Use wipes that do not contain bleach or ammonia</td>
<td>Minimum every 2 hours when in use</td>
<td></td>
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<tr>
<td></td>
<td></td>
<td>Fingerprint Readers</td>
<td>Spray paper towel then wipe down surface or use wipes</td>
<td>Minimum every 2 hours when in use</td>
<td></td>
</tr>
<tr>
<td>8</td>
<td>Company Vehicles</td>
<td>Hand-held productivity tools, office supplies, steering wheel, interior and exterior handles, and controls and keys</td>
<td>FoodSafe sprays or disinfectant wipes</td>
<td>Minimum every 2 hours when in use</td>
<td></td>
</tr>
<tr>
<td>9</td>
<td>Kitchen/Food Service Areas (Dining and Catering Operations)</td>
<td>Food contact surfaces (inks, tables, equipment, utensils, thermometer)</td>
<td>FoodSafe sprays or disinfectant wipes</td>
<td>Minimum every 2 hours when in use</td>
<td></td>
</tr>
<tr>
<td>10</td>
<td>All floors and walls</td>
<td>All general floors and walls at site</td>
<td>N/A</td>
<td>Minimum every 2 hours when in use</td>
<td></td>
</tr>
</tbody>
</table>
Kitchen Key Contact Focus Areas:

- Handles of all the equipment doors and operating push pads
- Handles of the beverage bar dispensers (drink station, etc.)
- Walk-in and other refrigerator handles
- Walk-in refrigerator and freezer plastic curtains
- Freezer door / compartment handles
- Three-compartment sink and mop sink handles
- Handwash sink handles
- Soap dispenser push plates at handwash sinks
- Towel dispenser handle at handwash sink
- Trash receptacle touch points
- Cleaning tools (mops, brooms, etc.) handles buckets
- Manager’s office cabinet handles and safe handle
- All smallwares/utensils must be washed, rinsed and sanitized every four hours
- Manager’s computer – mouse / keyboard touch points
- POS register touchpoints: follow current POS equipment care/cleaning guidelines & procedures
Service Area Key Contact Focus Areas:

- Door handles, push plates, thresholds and hand railings / queuing line railings
- Dining tabletops
- Chairs and booths
- Napkin holders (spray towel to wipe down dispenser)
- Trash receptacle touch points
- Highchairs
- Display cases handles
Restrooms Key Contact Areas:

- Door handle/push plates
- Sink faucets and toilet handles
- Towel dispenser handles
- Soap dispenser push plates
- Baby changing station areas
- Trash receptacle touch points
OPERATIONAL GUIDELINE SUGGESTIONS
1. Develop a safety and security risk assessment for each attraction, venue and/or special event

2. Limit capacities based upon industry and CDC recommendations

3. Observe/encourage strict social distancing protocols

4. Establish social distancing where line queues may form

5. Establish social distancing in seating and gathering areas (employ “chessboard strategy”) to allow at least 6’ of separation between parties

6. Enforce a controlled ingress and egress; create a separate entrance and exit where possible
7. Increased hand sanitizer (60% alcohol content or more) stations throughout the facility

8. Increased frequency and high visibility of cleaning and disinfecting in all public and service areas

9. Establish cashless transactions upon reopening

10. Utilize electronic tickets and touchless ticket scanning whenever possible

11. Signage and communication of safety protocols must be clear, consistent and highly prevalent throughout facility

12. Establish an area where guests who become ill while at an attraction or event can be isolated
INFORMATIVE SIGNAGE
AND POSTING
INFORMATIVE SITE SIGNAGE

- **Masks Required**
- **Limited Store Occupancy**
- **Social Distancing**

- Please practice social distancing
- Maintain a 6' distance from others
- Line starts here
- Please keep a 6 foot distance

POR FAVOR, MANTENER UNA DISTANCIA DE 6 PIES DE LOS DEMÁS
We’re glad you’re here.

Let’s work together to maintain a safe and healthy workplace.

- Maintain a safe distance
- Follow posted direction guidelines to avoid groupings
- Follow CDC recommendations
- Avoid contact as much as possible
- Wash your hands often
- Stay home if you’re feeling unwell
ALL TEAM MEMBERS ARE REQUIRED TO WASH HANDS EVERY 30 MINUTES IN ADDITION TO THE REGULAR SOP

1. Turn on water to as warm as possible, should be over 100 degrees
2. Get hands wet, apply soap, refer to images at left
3. Scrubbing for a minimum of 20 seconds
4. Rinse hands, dry hands with single use towel
5. Turn off water with towel
6. Use towel to open any door that may be present
7. Discard towel in trash
Our Promise To You

✤ We will continue to be a leader in safe sanitation practices with all team members being continuously trained in safe food handling.

✤ We have performed extra training with our team members on Covid-19 Prevention and What Symptoms to watch for in themselves.

✤ All team members will always wear gloves and masks, as well as complete daily health surveys.

✤ We have implemented the use of a Hydrogen Peroxide Disinfectant that is approved by the CDC, FDA and EPA.

✤ All surfaces in the Kitchen, Storerooms, Prep Areas, Serving Areas, Cashier Stands, Tables and Chairs have been cleaned and sanitized.

✤ All areas of the serving area will be cleaned and sanitized on a regularly scheduled basis as well before and after each service.

✤ We will continue to monitor all aspects of our service to ensure that we are following state and local health guidelines.
SERVICE OPTIONS AND EXPECTATIONS
We are in the “new norm” for food service with the guidance of our food service safety and sanitation experts. It is imperative that we create and communicate different service options during these times to our guests and clients. We have outlined our ever-evolving plan for service options in the following pages.
PROCEDURE CHANGES
- All food and beverage staff will always wear disposable gloves and face mask
- All buffets, strolling stations and small plate stations are to be served out by a gloved staff member, guests are NOT serving themselves
- All buffet stations will be set up with hand sanitizer and disposable gloves for guest(s)
- Cold food in single serve units, where/when appropriate

GUEST CHANGES
- Guests will not handle any service utensils such as tongs or spoons
- Guest service flatware will be pre-packaged to avoid potential contact
- Plates will be composed by the service staff behind the buffet/station with direction from the guest(s)
- All food accompaniments/condiments will be provided by the food and beverage staff
PROCEDURE CHANGES
- Desserts in single service units or heat and serve, where/when appropriate
- Snack items are single serve units where/when appropriate
- Fountain beverage service to continue with uniformed, gloved attendant
- Additional measures such as sneeze guards will be added where/when necessary
- Portable hand wash stations are mandatory at all bars that don’t have proper hand washing sink within 25 feet

GUEST CHANGES
- 6’ distance marks on all queuing lines
- Expanded footprint of tables and less condensed station design to allow for additional workspace and distancing among guests and staff
PROCEDURE CHANGES
- All servers and culinary staff will always wear disposable gloves and face mask
- All passed items will be in displayed and individually packaged containers
- Any beverage passed will have a paper cover on the rim
- Gloved staff will hand out cocktail napkins individually as opposed to being on the tray

GUEST CHANGES
- Guests will not handle any service utensils such as tongs or spoons
- Guest service flatware will be pre-packaged to avoid potential contact

SERVICE CHANGES
- No longer allow passing staff to take or hold any soiled vessels and or napkins which have been handled by guests
- All soiled small wares and napkins will be cleared by staff who is designated to handle those items
- Expanded footprint of tables and less condensed station design to allow for additional workspace and distancing among guests and staff
**SERVICE CHANGES**

- The maximum table set is for 10 guests.
- Tables will be a minimum of 6’ apart from each other.
- All servers and culinary staff will always wear disposable gloves and mask during the set up and service of dining rooms.

**Table set up:**
- Linen used once only
- Rolled cutlery in napkin
- Glassware is inverted or covered with paper logo liner or served out by server.
- Upon request, individual salt & pepper, sweetener, creamer, butter, lemons, dressings
- All courses are to be served including bread

**Each State and county has different regulations on room maximum capacity. Please check with your local authority**
PROCEDURE CHANGES

- All bartenders will always wear disposable gloves and mask
- Ice handling (all ice to remain in original plastic packaging and placed in ice holding vessel)
- Single-use glass or disposable only (no refilling used/previous handled glasses)
- Tray Jacks will be readily available to guests to place their used glasses near the bar to avoid bartenders having to handle glasses
- Designated staff will only buss previously handled glasses and change their gloves in between rounds of bussing
- Straws will be individually wrapped and handled only by the bartender prior to handing to guests
- Cocktail napkins will no longer be placed on top of the bar and will be handed to guests as requested or wrapped around the base of the glass
- All bar fruit needs to be pre-skewered and removed from guest contact area(s)
- All bars catering and concessions will have the sneeze guards at all points of service. The sneeze guards will be between guests and bartenders.
PROCEDURE CHANGES CONTINUED

- We will no longer offer self-serve non-alcoholic beverage stations and recommend that all beverage and coffee stations are attended by at least one gloved, masked staff member to avoid additional contact by guests
- Single-use stir sticks, coffee creamers, honey sticks, and pre-positioned disposable coffee cup and lids are recommended to avoid additional contact by guests

GUEST CHANGES

- Guests will not handle any service utensils such as tongs or spoons
- Portable hand wash station is mandatory at all bars which don’t have a proper hand washing sink within 25 feet
- 6’ distance marks on all queueing lines
PROCEDURE CHANGES
- All suites will be properly disinfected the day prior and remain closed until guests arrive.
- All food and beverage staff will always wear disposable gloves and mask.
- Suite stocked with additional disinfecting supplies, hand sanitizer dispenser, and disposable gloves.
- Modified menus with gameday friendly pre-packed food options encouraged, modified add-on menu(s) to ensure safe food handling procedures are followed.
- Individually wrapped condiments only.
- Individually wrapped straws.

VESSEL CHANGES
- All hot food vessels will come with food cover and disposable utensils.
- Bottled Beverage options only.
- Individually wrapped cutlery.
PROCEDURE CHANGES

- Delivered or Pickup Pre-packaged Grab and Go program available for convenience
- All food and beverage staff will always wear disposable gloves and mask
- All buffets, strolling stations and small plate stations are to be attended by food and beverage staff
- Stations and buffets will utilize disposable plates and flatware.
- Plates will be composed by the service staff behind the buffet/station with direction from the guests
- Plates, guest utensils, condiments and napkins will be handed out at the station by a service or culinary team member
- Additional measures such as sneeze guards for cold stations and food items which are not in chafers or behind the tables
**TRAINING TABLE EXPERIENCE AND SERVICES**

- **GUEST CHANGES**
  - Guests will not handle any service utensils such as tongs or spoons
  - Expanded footprint of tables and less condensed station design to allow for additional workspace and distancing among guests and staff
  - Guests will not handle any service utensils such as tongs or spoons
  - 6’ distance marks on all queuing lines

- **VESSEL CHANGES**
  - Salad station will change to all pre-packaged fresh salads
  - Sandwich station will change to all pre-package fresh sandwiches
GUEST CHANGES
- Credit card transaction only (cash not accepted)
- Guest utensils and napkins will be handed out at point of sale by a food and beverage team member
- 6’ distance marks on all queuing lines

PROCEDURE CHANGES
- All servers and culinary staff will always wear disposable gloves and mask
- All orders will be served to guest(s) covered
- Installation of sneeze guards/barrier at all points of sale
- A hand wash station is mandatory at all portable food and beverage stations don’t have a proper hand washing sink within 25 feet

VESSEL CHANGES
- Salad Station will change to pre-packaged
- Sandwich Station will change to pre-packaged
**ADDITIONAL PROCEDURE CHANGES**

- All straws will be individually wrapped
- Single-use stir sticks, coffee creamers, honey sticks, and pre-positioned disposable coffee cup and lids are recommended to avoid additional contact by guests
- Individually wrapped cutlery
- Individually wrapped condiments only
- Point of sale repositioned to 6'
- Snack items are single serve units where/when appropriate
- Popcorn and fountain beverage refills are honored with paper cup and or bag
NO CONTACT POINT OF SALE

Touch screen settlement:
- Guest signs with finger or stylus
- Sanitize the screen after each transaction

Printed receipt settlement:
- Two container solution: Unused writing pen, Used writing pen
- Attendant sanitizes as time permits

Tablesides settlement:
- No check presenter(s)
- Present to guest as follows: Guest printout, folded around credit card, pen clipped to card, house printout is separate for signing
Suggestions for Concessions Sneeze Guards

For outdoor locations, we recommend that the units be installed to counters/table/bar because of wind.
OUTSIDE BUSINESS “CONTACT SERVICES” AND TRANSPORTATION
Pickup and Delivery Experience and Services

**GUEST CHANGES**
- Practice contactless deliveries to the greatest extent possible. Allowing you to leave a delivery at a doorstep, move back to a distance greater than 6 feet while verifying receipt of the delivery with the customer, try to do all interactions electronically (e.g., in an app or over a phone). This eliminates the need for close contact between you and the person getting the delivery.
- Avoid sharing scanners, pens, or other tools with customers.

**PROCEDURE CHANGES**
- Limit your contact with frequently touched surfaces during pickups and deliveries, such as countertops, elevator buttons, doorbells, door handles, radio buttons, etc.
- Use a foot, shoulder, elbow, hip, or forearm instead of hands when opening doors at pick-up and delivery sites, if possible.
- During Pickup or Deliveries team members will always wear disposable gloves and face mask.
- Individually wrapped cutlery.
- Individually wrapped condiments only.
Vendors Procedures for Deliveries

- Delivery drivers will be asked to follow all safety procedures prior to arriving and once onsite regarding proper PPE usage and sanitation.
- All orders will be received on the loading dock by the Executive Chef.
- All proper PPE will be maintained while receiving orders and while putting orders away.
- All delivery areas will be properly sanitized by the Chef prior to delivery arrival and after order is put away.
- All common touch points will be properly sanitized at the start of day, during the day and at the end of each workday.
- Virus vaporizer will be used at the end of the shift in all company vehicles.
Vehicles and Transportation

- Delivery drivers will follow all safety procedures designated by Proof
EVENT COORDINATION
AND SALES
Due to COVID-19 price fluctuation, all protein menu prices will be Market value.

We will compile with the most recent state sanction for event occupancy capacity guidelines as they evolve when planning events. We will also communicate that during the planning process regulations may change; but will be communicated in a timely manner.

All catering will include a Safety Surcharge based on the service style, amount of guests and the special requirements of your event.

Mandated COVID-19 additional service requirement charges will be reviewed during booking process and included in final invoice.

Encourage cashless payment options.

No check presenters.
We’d like you to know that Proof of the Pudding has been organically monitoring all the data from various sources to maintain safe practices. We are in constant contact with local officials and site leads to make sure that we are up to date with necessary guidelines to ensure safe operations. There will continually be newly implemented measures and guidelines to which we must follow, but we can assure you that everything in our power is and will continue to be done. Any information that we obtain will be shared not only with our staff, but our clients, customers, and community as well. Please help us follow these new guidelines by adhering to all posted signage and or directions as they are put in place for everyone’s safety and wellbeing.

If you’re reading this, then you know Proof of the Pudding considers you a part of our family. Proof of the Pudding and the hospitality industry have always been there for our communities and partners, as well as for its many causes and, like all other hard times, we will all get through this together. After 40 years, we are proud to continue providing innovative culinary experiences, even during uncertain times. We want you to know that we are working diligently with our staff and venues to follow the CDC and World Health Organization’s guidance to ensure we use the best practices and safety measures during this temporary time of caution due to COVID-19. Whether feeding your family through now available prepared pick up meals or helping you to start plans for your future events, we are ready to be at your service.