



Hygiene and Sanitation Policy

Introduction: Rocktail Events is dedicated to upholding the highest standards of hygiene and sanitation to ensure the safety and well-being of our clients and their guests. This Hygiene and Sanitation Policy outlines our guidelines and procedures for maintaining cleanliness and preventing the spread of contaminants at events.

1. Staff Hygiene:

- All Rocktail Events staff members are required to adhere to strict personal hygiene standards, including regular handwashing with soap and water.
- Staff must wear clean and appropriate attire, including uniforms and personal protective equipment (PPE) as necessary.
- Any staff member who is ill or exhibiting symptoms of illness shall not be permitted to work at events.

2. Equipment and Bar Setup:

- All equipment, including bar tools, glassware, and serving utensils, will be thoroughly cleaned and sanitized before and after each event.
- Bar surfaces and equipment will be regularly sanitized throughout the event to prevent cross-contamination.
- Rocktail Events will provide hand sanitizing stations for guests' use, located near the bar area.

3. Ingredient Handling:

- All ingredients used in beverage preparation will be stored and handled in a manner that prevents contamination.
- Perishable ingredients will be stored at appropriate temperatures to maintain freshness and safety.
- Utensils and containers used for ingredient storage will be cleaned and sanitized regularly.

4. Waste Management:

- Rocktail Events will provide designated waste receptacles for the disposal of trash and recyclables.
- Waste will be promptly removed from the event premises to maintain cleanliness and prevent odours.

5. Cleaning Protocols:

- Before and after each event, all surfaces in the mobile bar area will be thoroughly cleaned and sanitized.
- High-touch surfaces, such as countertops, handles, and faucets, will receive special attention during cleaning.
- Cleaning products and sanitizers used by Rocktail Events are approved for use in food service establishments and are effective against common pathogens.



6. Compliance with Regulations:

- Rocktail Events operates in compliance with all applicable health and safety regulations governing food and beverage service.
- We maintain all necessary permits and licenses required for mobile bar operations.

7. Training and Education:

- Rocktail Events staff members receive regular training on hygiene and sanitation practices to ensure compliance with company standards.
- Staff are educated on the importance of proper hand hygiene, food safety, and sanitation procedures.

8. Client Communication:

- Prior to each event, Rocktail Events will communicate our hygiene and sanitation procedures to the client to ensure transparency and address any concerns.

9. Continuous Improvement:

- Rocktail Events is committed to ongoing evaluation and improvement of our hygiene and sanitation practices to meet or exceed industry standards.

By engaging Rocktail Events for mobile bar services, the client acknowledges and agrees to abide by the terms and conditions outlined in this Hygiene and Sanitation Policy.

Signature:

Rocktail Events:

[Signature]

[Date]

[Printed Name]

By signing below, the client acknowledges that they have read, understood, and agree to abide by the terms and conditions outlined in this Hygiene and Sanitation Policy.

[Client Signature]

[Date]

[Printed Name]