



## HEALTH AND SAFETY UPDATE FROM ROSATI'S

First of all, we want to thank you for being a loyal fan of Rosati's. Since the outbreak of COVID-19 virus we wanted to inform you what actions we are taking to proactively impact our operations and our commitment to ensuring the health and safety of our employees, their families and you, our customers. We want to let you know that we take the growing concerns around COVID-19, also known as coronavirus, very seriously and are taking these additional precautionary steps.

As part of our long history, we have always had stringent sanitation processes in place that have protected our employees and customers for decades. Given the current environment, in addition to increasing the frequency of our sanitation procedures, we are also screening each employee prior to their shift, expanding the required glove usage to even non-food handlers, adding additional sanitizer bottles throughout the kitchen, limiting the use of cash transactions from customers, providing "no contact" delivery service and optional curbside pickup. We are working with our supplier-partners to ensure these same practices are held through the distribution chain and closely monitoring new recommendations from the CDC, OSHA, EPA and state health agencies. Fortunately, our pizzas are cooked at 500 degrees adding yet another layer of protection.

We fully understand the concerns many people feel with the current environment, but you can feel secure in the knowledge that we have taken every precaution necessary to protect your health and the health of our employees. In this emotional time, you can be assured that we are guided by our values to deliver you quality in a safe and effective manner. On a daily basis we are working closely with our entire team to deliver on that promise.

**From,  
The Rosati's Family**