

Foodies Anonymous Catering Policies

Liability & Indemnification Form – Client Served Foods

Foodies Anonymous follows strict procedures to ensure the quality and safety of all food products served to our guests and purchased from us. All of our meat products come from HACCP certified suppliers to ensure quality and safety of product.

Our internal procedures include documentation of preparation time temperature logs, storage time temperature logs and transportation time temperature logs. We are not HACCP certified but follow the HACCP chain throughout our production and delivery procedures.

Requirements for third party/ end user food service:

- 1) One member of your team must have a current Food Handlers certificate to conform to the Ontario Health Code regarding food service to the public. It is strongly recommended that the person preparing the foods is Food Handlers certified, however this member does not need to be the one preparing foods, but at minimum must be available onsite.
- 2) All food products must be kept in a properly functioning refrigerator prior to use, during use and during storage. It is recommended to keep a log showing refrigerator temperatures at least twice per day to ensure and log proper storage.
- 3) All personnel handling foods must ensure proper sanitization of food areas as well as follow good personal hygiene including hand washing etc.

Liability

As we cannot ensure your adherence to food safety, sanitisation and temperature holding, client (you) assumes any and all liabilities arising from the use of food products provided by Foodies Anonymous.

Indemnification

The Client agrees to indemnify, save harmless and defend Foodies Anonymous, its agents, servants, and employees, and each of them against and hold it and them harmless from any and all lawsuits, claims, demands, liabilities, losses and expenses, including court costs and attorneys' fees, medical costs and fees, for or on account of any injury or sickness to any person, or any death at any time resulting from such injury or sickness in relation to the above.

I have read and acknowledge the above:

Date _____

Signed _____

Printed name _____

Position _____