



The safety of our customers, staff and community remains Pasta Rea's primary concern. To help ensure the safety of our staff and clients, we have enhanced our safety guidelines to combat the spread of Covid-19.

On-Site Facility

- All staff and on-site personnel to pass a daily health screening including temp check.
- All kitchen interior surfaces and lobby area to be sanitized every 2 hours.
- All kitchen staff to wear masks and gloves while on duty. All office and administrative staff to wear masks when applicable or when 6 feet distance cannot be maintained.
- All door handles and high traffic areas to be sanitized every 2 hours during normal business hours.
- All employees shall wash their hands with soap and water for at least 20 seconds upon entry of the building, every two hours, or whenever soiled.
- All visitors/deliveries/vendors to the facility shall be screened and documented upon entry, shall wear a mask & shall be temp checked if necessary.

Off-Site Staff/Events

- Pasta Rea mandates all event staff including farmer's market staff adhere to health screenings, temperature checks, personal protective equipment (PPE) such as gloves & masks, frequent hand-washing and social distancing whenever possible.
- All packaged pre-ordered goods shall be sealed in bags at our facility prior to market and shall be handled with care.
- All off-site Pasta Rea Events shall follow CDC & municipal guidelines.

Pasta Rea is grateful for the continued support of our loyal customers!

*Sincerely,
The Pasta Rea Family
(602) 485-9924
1825 West Crest Lane, Phoenix AZ 85027*