

# OUR PLEDGE TO FOOD SAFETY

## YOUR SAFETY, OUR PRIORITY.

At Stamford, we are always committed to serving food that is both delicious and safe to consume, be it a simple bento set or a full buffet line.

With each order, you can expect nothing but the highest standards of taste, hygiene and food safety. Here are some measures that Stamford has been taking to give you the assurance you deserve.  
Stay safe.



### Uphold high standards of personal hygiene

- All employees are trained and encouraged to wash or sanitise their hands effectively and frequently with the proper techniques.
- Hand sanitising stations and cues are available at multiple locations around the premises.
- Mandatory wearing of masks, gloves and hair caps for all food packers and cold kitchen personnel.



### Compulsory screening of all employees and visitors

- Temperature of all employees taken twice daily. Look out for "I'M OK" stickers on our delivery staff.
- Registration and temperature screening of all visitors.
- Travel declaration and measures taken for all employees and visitors.



### Keeping your safety in mind always

- Hand sanitisers are provided for use, while stocks last.



### Maintain strict levels of food safety and hygiene best practices

- Food safety lab tests and daily routine inspections are conducted by our team of qualified food safety and quality assurance officers.



### Enhanced cleaning routine

- Increased frequency of sanitation for kitchen equipments and commonly contacted surfaces like switches and door handles.