



start **SAFE**
with **CEZARS**

Together **WE** emerge **STRONGER**

A dedicated management team effort

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At Cezars Kitchen our top priority is the health, safety and well being of our truly valued staff and customers. We are taking every precaution possible to insure we conduct our business in a way that exceeds safety standards. We do this so that we can continue to provide the highest quality of food and service in this ever-changing environment we find ourselves in today. Stay SAFE with Cezars Kitchen!

Chris Zarodkiewicz
President & Founder



Unified Safety approach across 4 countries

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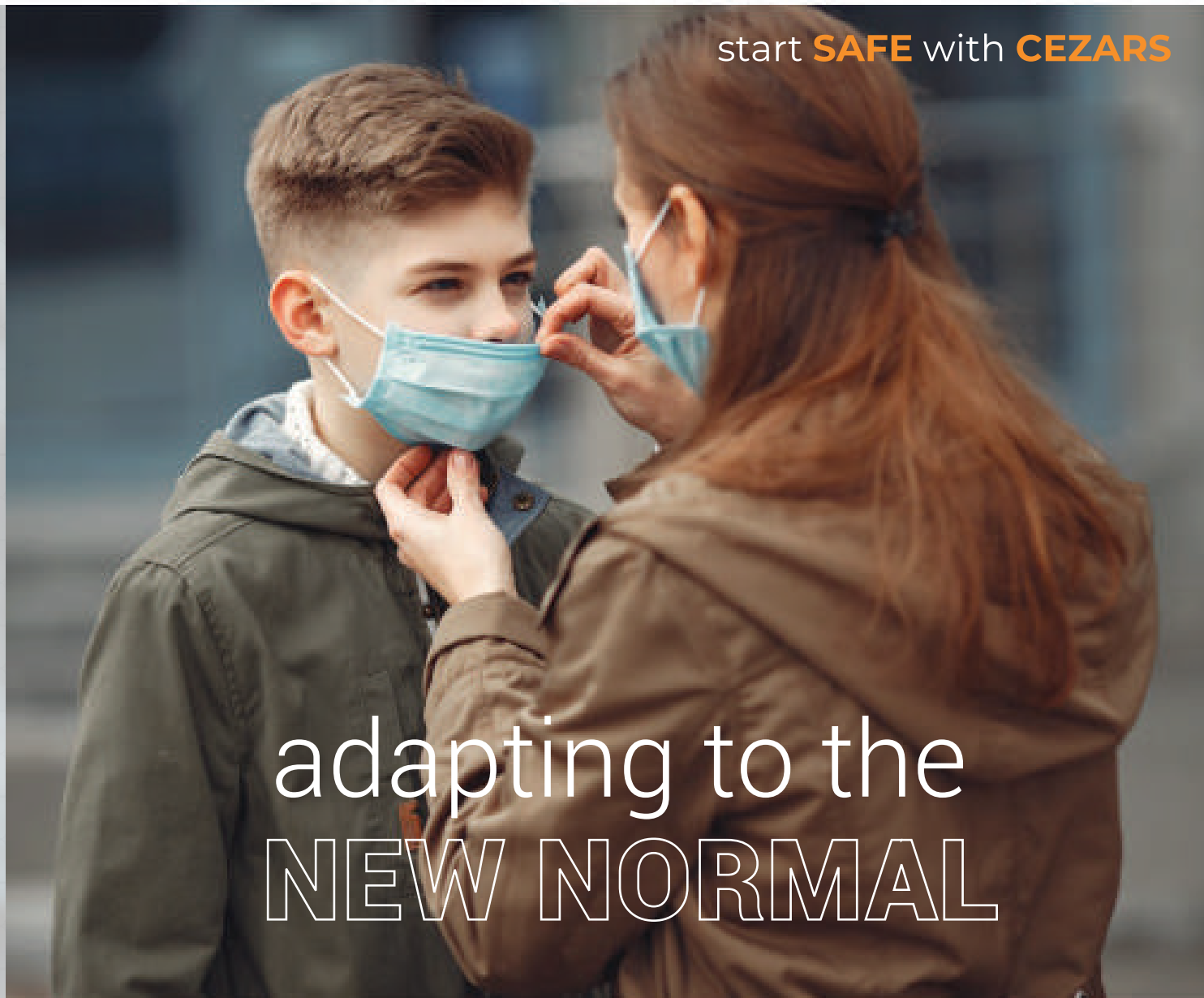
COVID-19 has given us a lesson in “responsible pessimism”, as we try to balance observations and expectations heading into Fall 2020. Our path forward will continue to be centred on safety and using innovation to deliver meaningful meal experiences for our partners & communities, while reinforcing a safe environment during this unprecedented period.



Phillip Smith
Chief Business Development Officer

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adapting to the
NEW NORMAL



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operational CAPABILITIES

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At Cezars Kitchen, customer safety is our prime directive. From supply chain, production, storage to meal service, every process is carefully analysed and enhanced with safety measures to always ensure we are making utmost efforts to provide safe services to our community.

Akbar Dadabaev
Regional Director



PANDEMIC CLASSIFICATION CHART

Level
1

Level
2

Level
3

Level
4



PREPARE

- Implementation of Science based research.
- Pandemic Classification Chart.
- Account Reopening Checklist.
- Safety oriented Standard Operating Procedures.
- Training of staff.



PROTECT

- Daily body temperature monitoring.
- Disinfection & cleaning.
- Use of Gloves and Facemasks for all kitchen activities.
- COVID-19 Training for all staff.



SUPPORT

- COVID-19 Declaration Forms.
- Daily staff health monitoring before starting work.
- Full time HSE & Compliance Manager support for all operations.
- Continuous training of staff.



CUSTOMIZE

- Convenient Grab and Go meals.
- Customized service approach to meet customer requirements.
- Bentos and lunch boxes.
- Nutritious, balanced meals guaranteed by full time Dieticians & Corporate Executive Chef.

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science based
RESEARCH

Focusing on Facts

We have been closely monitoring the COVID-19 developments. For precautionary measures we are fully respecting and complying with recommended practices set forth by the local governments & authorities in all countries that we operate.

Along with this, we have been monitoring international trusted sources such as, WHO (World Health Organization), CDC (Center for Disease Control), FDA (Food & Drug Administration), EFSA (European Food Safety Authority) and more to ensure we are always monitoring and implementing safety advancements towards COVID-19.



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safety measures & APPROACH

ACCOUNT REOPENING CHECKLIST

DATE: 08/21/2020 LOCATION: SIG

GUIDELINES

- ☐ Operations Managers are required to perform and document all safety checks.
- ☐ In the event of delegation or delay, the HSE & C Manager must be notified.
- ☐ Completed checklists need to be sent to the HSE & C Manager within a minimum of 24hrs before opening.

| | Are all relevant safety signs and posters both a | Comments: |
|---|--|-----------|
| 1 | <input checked="" type="checkbox"/> YES <input type="checkbox"/> NO | |
| 2 | <input checked="" type="checkbox"/> YES <input type="checkbox"/> NO | |
| 3 | <input checked="" type="checkbox"/> YES <input type="checkbox"/> NO | |
| 4 | <input checked="" type="checkbox"/> YES <input type="checkbox"/> NO | |

Is the location in good order including but not limited to services, proper ventilation, food system in good order?

Comments:

Are all areas including but not limited to food preparation, delivery & cleaning of all food contact surfaces, staff hygiene, customer protection and more?

Comments:

Have you checked for pest infestation and control measures?

Comments: Pest control conducted on 08/21/2020

Our top two priorities will always remain;



The protection of our
customers & community



The protection of our
employees

We are committed to being at the forefront of food safety in relation to COVID-19.

To begin with, we are proud to say that our staff have been actively demonstrating and maintaining the highest level of hygiene towards the COVID 19. We have very strict safety protocols in place that are applicable to all levels of staff.

Our advanced SOPs (Standard Operating Procedures) provide leadership direction across our company on how to safely operate and include additional safety measures in day to day business. The instructions and guidelines provided include everything from food preparation, delivery & cleaning of all food contact surfaces, staff hygiene, customer protection and more.

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As a company, we are determined to empower our staff and onsite teams by providing training & support to equip them with the necessary skills and knowledge. We have a dedicated team and unified approach towards safety as risk and challenges around us continue to grow, we have complete confidence in our systems to uphold employee and customer safety at all times.

Gordon Joseph
HSE & Compliance Manager



新型コロナウイルス対策実施中

COVID-19 SAFETY MEASURES



Face Masks for our employees
従業員のマスク着用



Employee's daily temperature check
and frequent hand washing
従業員の勤務前体温チェック・こまめな手洗い



Use of food safety gloves by all employees
従業員のゴム手袋の着用



Cleaning & Sanitizing-Food contact surfaces
食品接触面の清掃と消毒



Placement of sanitizer at the cash register
レジ前での消毒液の設置



Cleaning & Sanitizing-Frequently touched surfaces
頻繁に触れる面の清掃と消毒

お客様へご協力のお願い

DEAR CUSTOMERS



Please ensure to wash your
hands with soap for 20 seconds
石鹸を使用し20秒かけて
手洗いをしてください



Please cooperate by using face
masks and sanitizing your hands
手指のアルコール消毒、
マスクの着用にご協力ください



Please keep distance
while queuing in line
レジにお並びの際は間隔を
開けてお並びください

CEZARS
KITCHEN

Highlights

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**Staff COVID-19
Declaration form**



**Daily Staff Health Monitoring
& body temperature checks**



Cleaning & Sanitizing



**Account Reopening
Checklist**



**Safety Focus &
HSE Newsletters**



**Customized Food
Service Solutions**

In addition to existing safety measures, the Cezars Kitchen leadership team actively communicates new developments across all our operations. We are working to ensure that all aspects of food safety are considered from safe food preparation, kitchen operations and the safe consumption of our food! Visit www.cezarskitchen.com/covid-19 for further details.

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made with LOVE

Cezars Kitchen is working in close collaboration with school administrators and staff to become wellness advocates. Through more child centered nutrition activities such as special menus, interactive school bulletin boards, and school activities, Cezars Kitchen hopes to empower students, as well as adults, to make intelligent food choices for the future.

As a food service provider, safety has always been a foundational principal. Our customers are as valuable as our own families and an extension of ourselves. Our Health & safety team is working closely with our chefs to implement and monitor a number of procedures to ensure the highest safety precautions are taken for food, staff and customer protection.

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Safety will always remain our priority, therefore we have adapted our service style to the situation while ensuring You and your children continue to receive balanced and freshly prepared food everyday. Our Chefs will always remain committed to preparing and serving safe, fresh, healthy food for our community.



Thomas Szabo
Corporate Executive Chef



*" Photo from Marlborough College Malaysia
Event in August 2020"*



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With our head office in Nagoya, Japan we closely monitor all our operations ensuring a unified approach towards safety and operational management. We have been serving hundreds of thousands of Japanese and foreign customers for over fifteen years in Japan with further expansion to Malaysia, Korea & Singapore. The Cezars brand is widely known as a leader within the international communities. We pride ourselves on treating our guests with outstanding customer care while delivering the best possible products and customer service experience.

Connect with us.

Find our team: <http://www.cezarskitchen.com> | <http://www.cezarskitchen.com.my>
Japan | Malaysia | South Korea | Singapore

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