



The kitchen and catering service at the James C. Kennedy Mountain Campus is operated by Mountain Berry Culinary. The mission of Mountain Berry Culinary is to provide healthy, great tasting food to clients, guests, and staff. Our belief is that all individuals, regardless of dietary challenge, can have a great time at any event.

Mountain Berry Culinary delivers excellent healthy and delicious meals to assure guests and staff are always accommodated. Our chefs are expert, classically trained professionals certified in nutrition, allergens, and sanitation. MBC Allergy Protocol:

## Step 1: Avoid Cross-Contact

- Thoroughly clean counters, cutting boards, knives, slicers, spoons, measuring cups, mixing bowls and other equipment before preparing a meal for someone with food allergies.
- Keep separate sets of utensils for handling safe and unsafe foods.

## Step 2: Wash, Rinse, Sanitize

- Wash: Prepare a solution of warm, soapy water. Use it with a single-use towel to clean all kitchen surfaces.
- Rinse: Fill a spray bottle with fresh water. Spray areas that have been cleaned with the soapy water. Wipe down with a clean single-use towel.
- Sanitize: Use single-use, sanitized towels or wipes to clean all kitchen surfaces. Allow surfaces to air dry.

## Step 3: Prepare Ingredients Safely

- Wash your hands properly.
- After handwashing, use non-latex gloves to handle safe foods.
- Use designated tools and equipment to prepare safe foods.
- Prepare meals for people with food allergies in separate, designated location.
- Serve safe foods separately. Never on buffet line. If possible, wrap plates for individuals and label everything.

MBC has over twenty years of experience cooking for groups of diverse individuals. We use our team experience to create amazing meals that meet the needs of our clients and exceed expectations. We use our expertise to ensure that we can accommodate all dietary needs and issues. Our chefs are extremely proficient in cooking for allergies and other nutritional challenges. We make meals just like home so that our guests can be sure that they are eating what is safe for them and feel that they are well taken care of.

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