

H&S Commitment

We are committed to the well-being of our partners and customers by providing clear guidelines and supports. Together, we can create a safe and healthy environment to cook and to enjoy food.

OUR TEAM

Kitchens Confidential Crew is retrained and re-certified on hygiene, sanitation and safety standards through industry mandatory courses. They are also health & safety ambassadors for our restaurant partners.

OUR SPACE

The difference is in the detail. From providing hand sanitizer stations to contactless payment system, and doors, we focus on keeping the premise clean inside and out with sanitizing regimen and helpful signage.

OUR GUIDELINES

Our Health & Safety Guidelines address all the necessary touch points so our restaurant partners can perform their work in a safe manners. We constantly update guidelines with the latest information from the local and federal health authorities and collaborate with our restaurant partners for their inputs. We not only believe in providing a safe and healthy environment, we are committed to it.

Contact us for the latest Health & Safty Guidelines