

To our valued customers,

As you are all aware, the information and status of the coronavirus in Michigan, and throughout the country, is changing rapidly. As your trusted local fresh produce distributor, we wanted to assure you that we are taking all recommended and necessary precautions to ensure our workforce, our distribution facility, and the food we are delivering to you on a daily basis is as safe as possible.

We have a responsibility to our team members, to you – our valued customers, and to the community at large to take this situation very seriously and to ensure we are doing our part to mitigate any risk. We are closely monitoring the situation and will update you accordingly as any new developments in our standard business operations occur. Please continue reading below for a brief overview of steps we are taking at this time.

Warehouse Facility & Food Safety

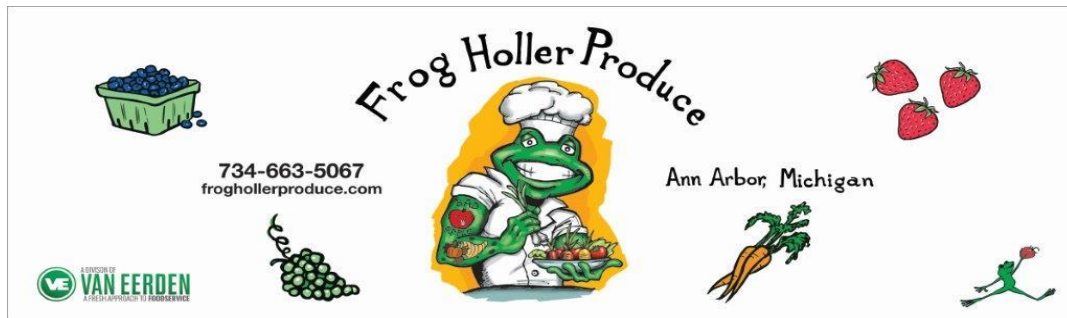
Our warehouse is regularly audited by a third-party agency and has continually received superior ratings for food safety, sanitation, operations methods, HACCP, and SQF Level 2 best practices. We will continue to operate at this level – and take additional precautions – to ensure that our food handling and sanitation methods are exceeding expectations.

Frog Holler has provided instruction to all of our team members to pay close attention to personal hygiene, to practice frequent and thorough handwashing, and to keep all workspaces clean and sanitized. We will also be increasing the frequency of overall cleaning and sanitization throughout our facility. We have also encouraged all team members to stay home if they or their immediate family members are feeling ill or unwell.

Additionally, we will be closely monitoring who is in our building in an effort to reduce any unnecessary exposure to the virus.

Staffing & Transportation

We know that our drivers are often the people who you are in contact with the most and who are entering into your establishment to deliver your products. We have instructed our driving team to adhere to any protocols you may have in place for your establishment in terms of monitoring for signs of illness or any restricted access areas. They will also be taking extra precautions to sanitize their trucks between stops and to increase the frequency of handwashing before and after handling any product.



Your Business – Impacts & Steps You Can Take

While we are hopeful that this situation does not continue to escalate in our immediate region, we understand that this is an unprecedented situation that may be very nerve-racking, especially for small local businesses. We want to do everything we can to partner with you as we weather this storm, together.

As we all aim to make careful and informed decisions, we encourage everyone to stay updated on the latest news from foodservice industry associations and governmental agencies.

Please see below links for helpful safety tips to help you navigate this situation and prepare your business for the days ahead:

- [National Restaurant Association – Coronavirus Information & Resources](#)
- [ServSafe Fact Sheet – Tips for Restaurants](#)
- [Centers for Disease Control & Prevention – Coronavirus Information](#)
- [World Health Organization – Getting Your Workplace Ready for Covid-19](#)
- [Michigan Department of HHS Coronavirus Updates](#)

Please be assured that we are doing everything we can to maintain a safe and healthy workplace. We will continue to monitor the situation and we will respond quickly, and update you accordingly, as circumstances change.

Please visit our website for the most up-to-date information as it relates to our business operations and for helpful tips. Our priority is the well-being of our team; you and your businesses; and our overall local communities.

Thank you for placing your trust in us and for your continued partnership.