



“Committed to improving the human condition through all things positive with a focus on food; provide experiences and education to improve communities, individuals and systems.”

**Pandemic Response
Covid-19 (Cornovirus) – March 2020**

Soil2Service is committed to the health and safety of all individuals in our community. According to the World Health Organization, “An influenza pandemic is a global epidemic caused by a new influenza virus to which there is little or no pre-existing immunity in the human population. Influenza pandemics are impossible to predict; and they may be mild or cause severe disease or death. Severe disease may occur in certain risk groups, which may correspond to those at risk of severe disease due to seasonal influenza. However, healthy persons are also likely to experience more serious disease than that caused by seasonal influenza.”

Soil2Service takes the health of our community very seriously. In the event of the government issuing extreme orders just as a “Shelter In Place” executive order, Soil2Service will shift to all meetings being conducted on line and via conference calls. Soil2Service is continuing to help our community and will continue to accept procurement request from other businesses and affiliated organizations. We have suspended all paid positions as of this date (March 13, 2020) and are working on volunteer labor only until further notice.

Soil2Service is committed to helping in the community where possible and helping support the critical infrastructure. As an essential business/service provider in the food preparation sector, Soil2Service is committed to helping where possible. We will provide food preparation services and educational offerings to the community to help those in need.

Soil2Service employees and volunteers are committed to following the Center for Disease Control’s preventative measures including the [FDA Food Code 2017](#) guidance and the [World Food Safety Organization’s](#) recommendations for excluding and restricting employees. Self-awareness and preventative measures that are controllable by Soil2Service will be implemented through social distancing, congregating in small groups (less than 8) and extreme care in the preparation of any food.

Detroit Institute of Gastronomy

As an Apprentice Provider, we understand that skill development and on the job learning are essential to success in our program. As a result of this concern, we encourage all our students, mentors and place of employment partners to practice good personal hygiene and review the Exclude/Restriction Guidelines for Food Service Employees as stated in the FDA Food Code 2017 (2-201.12 Table 1a, page 377. FDA Food Code 2017).

Students living in a state impacted by a pandemic will adhere to the following modified Incomplete Grade Policy. Notification from the DIG Administration will be issued as to when this Pandemic Protocol will go into effect. For more information: <https://www.detroitgastronomy.org/catalog/>

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