



What I need from you

The purpose of business policies is to avoid any miscommunication and misunderstandings. I strive to keep all my clients as happy as they can possibly be! Here are a few of the policies in play for customer satisfaction:

1. I need to arrive to a clean and sanitary kitchen. I will not need the dishwasher during my cook day, but I will need a clear counter space and a working stove, oven and sink.
2. Food handling is critical to me. So that I can quickly and safely store your fresh groceries, please have at least one shelf cleared in the refrigerator.
3. For your safety and so I can give the highest quality meals, I prefer not to have any people, either big or small in the kitchen with me while I'm cooking. Of course, this is YOUR home and you may need to come in and make lunch and I'd love to say "Hi!".
4. Please have all small or breakable items and important paperwork removed from the counter before I arrive. I don't want to break your beloved items, nor splash sauces on your paperwork.
5. I usually arrive in the morning and leave in the afternoon. I will need to know how to enter and exit your house in a safe manner. I am happy to keep a key on a separate key ring, but those decisions are certainly up to you. All alarms must be turned off and/or a password provided.
6. I love animals of all kinds (except snakes). Please let me know if you would like me to let them out during my visit.
7. If you have any appliance/items in the kitchen that you have a preference about how they are cleaned, please let me know.

Where food is left for you

Unless otherwise specified, I will leave your food in the refrigerator so you can decide what to store in the freezer. I'd also be glad to place your meals on empty shelves in your freezer.