

TRAX FARMS

CLEANING FOR HEALTH INFORMATION

With the recent outbreak of the Coronavirus our management team wanted to provide our customers with the health precautions that we have always had and the ones that we are currently putting into action.

Our cleaning personnel and food service employees recently attended a “cleaning for health” training session presented by our partner vendor Brad Langerman of Steratore Sanitary Supply. Brad is certified in the national cleaning industry management standard. The employee training seminar included information on germ transmission, cleaning best practices and understanding the proper use of disinfectants and sanitizers.

The importance of hand washing was also discussed. Good hand washing is still the most important thing we can do to stop the spread of infection. Hospital grade disinfectants and food service approved sanitizers are used in appropriate spaces to ensure elimination or reduction of bacteria and viruses.

ATP testing, the cleaning industry accepted standard for measurement of pathogens on key surfaces is conducted periodically to promote cleanliness and ensure our customers and staff are safe.

In addition, we have added a sanitizing station to both entrances of the store and recommend customers use them. We are also exercising precautions to ensure safe handling of all products and asking that customers use discretion and only handle products they intend to purchase. Store hours will temporarily change to 10:00 am - 6:00 pm, we closed all cafe seating areas, and the Arsenal Cider House has closed. These precautions are until further notice.

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Sincerely,
Trax Farms Management Team

