Client Service Agreement

Customer Data:

- Name(s):_____
- Address_____
- Zip:_____
- Home Phone:_____
- Work Phone:_____
- Cell Phone/Car Phone:_____
- First Cooking Day:_____
- Entry/Alarm/or Pet Instructions_____
- How did you hear about my service?_____
- Fuse or Breaker/Box Location:_____
- Do you have any friends or family you would like to refer?

  _____

- Do you have anyone for whom you would like to purchase a Gift Certificate?

  _____

We have conducted a Client Assessment to determine what and how you like to eat, whether or not you have any allergies or sensitivities or any dietary or medical parameters that must be addressed. I will use this information to design a custom program for you/and or your family. Together, we have selected your first set of entrees and reserved your first cook date on _____.

On that day I will bring all of the ingredients to prepare your meals and prepare all of your meals in the safety of your own kitchen. At the end of the day, I will package your meals for you as per your instructions, label them, and leave complete heating instructions for your convenience. I will leave your kitchen clean and orderly, taking all of my equipment with me.

Allergy Disclaimer: All allergies have been reviewed with clients based on the information they have provided to the chef and completed client allergy form. While any food or protein can instigate an allergic response, I have advised clients that there are eight basic foods that cause 90% of all allergies. The foods are peanuts, tree nuts, wheat, milk, eggs, soy, fish, shellfish. Severity of symptoms and responses are

individualistic to every client. Even if client has a mild reaction that information needs to be provided to the chef. Failure to disclose allergies to the chef/cook can result in allergic reactions, serious and life threatening symptoms. If clients do not reveal their allergies to the chef at time of client assessment and before the cook date, they incur all the responsibilities (including medical) of the incident. Chef will not be responsible for client's failure to disclose or any unknown allergies. Once individual food allergy information/allergy form has been provided to the chef by the client, it's the responsibility of the chef to avoid client's known allergy ingredients during menu planning and cooking that may trigger allergic reactions to the client.

Medical Disclaimer: It is the sole responsibility of the client to disclose all or any medical conditions to the chef during the client assessment. If client so chooses, the chef will work with the clients, any nutritionist and/or medical provider of the client to help plan and cook meals that are safe, nutritious and healthy and avoid complications that may incur. Client will incur all medical and financial responsibility, if they fail to disclose any pertinent information of their condition such as, certain food avoidances and known medical conditions to the chef. Chef is also not responsible for any unknown or undiagnosed medical condition. If client so chooses, *Permission must be granted to the chef by the client to speak with their nutritionist or medical provider due to HIPPA laws*

FEE: Number of Entrees   _____

   FLAT FEE (Service & Food) $_____

   FEE + FOOD
   1.   Fee for Professional Services $_____

   1.   Food Deposit $_____

   Container Options:

   1.   Disposable Container Fee $_ 25/Cook Date_

   2.   Re-Usable Container Shopping Fee $_125-150_or more based
                                                                          on amount purchased

   Total Amount Due $_____

Handling Instructions:

I am a certified safe food handler and would be happy to answer any questions about food safety you might care to ask at this time.

Otherwise, please refer to the "Handling and Heating Instructions" contained in your packet.

Safe Food Handling Disclaimer: As a certified safe food handler, I will advise clients how to safely thaw, heat and store foods that are cooked. I will provide clients with written instructions, general written safe food handling tips, how long the foods are safe in your refrigerator, freezer and heating instructions for oven, stove-top or microwave. I will also provide safe internal temperatures for the cooked foods when they are heated for consumption. Failure to follow these instructions may result in food that may spoil and become unsafe to consume. It is the responsibility of the client to follow the provided instructions responsibly to avoid pathogens and illness. Chef is not responsible for foods handled improperly by the client. If client is in doubt or has any questions about heating instructions or the food in general, I will be happy to answer any questions you have via e-mail or phone. When in doubt-just ask.

Client Agreements:

Payment for initial cook date should be made today. All payments for upcoming service should be left for me on the cook date preceding the next service.

As I mentioned in our meeting, on a cook date, I consider your kitchen to be my "Office". In order to avoid any mishaps in the way of forgotten ingredients or worse yet, an accident caused by distracted attention, I request that you allow me to perform my professional service without interruption. If you would like me to arrive and spend a brief time visiting or answering questions, I will be happy to make arrangements to do so, and will also be happy to spend a short visit at the end of my cook day.

Cancellation Policy

Since cook dates for regular/repeat clients are scheduled on a consistent basis, it is necessary for any cancellations to be requested at least 24-48 hours in advance of your scheduled regular cook date and there can be no guarantee of a rescheduled date for the cancelled appointment within the same or following week.

Please Note Each of the Items Below:

✓   Have the kitchen area clean and ready to be used on the scheduled cook dates.

✓   Make arrangements for young children and pets to be away from the kitchen area on scheduled cook dates.

✓   Leave containers ready for use in the mutually agreed upon area.

Client signature: _____Date_____

Chef Signature:_____Date_____