



Roch's Fresh Foods is committed to keep you and your families safe when it comes to our products and services. During these uncertain times we wanted to take the time to provide you information on our safety procedures.

COVID19:

All Roch's employees utilize a no-contact policy when selecting your product or providing you with your order through one of our services. Our staff is fitted with Personal Protective Equipment (PPE) at all times of operation to ensure your and their safety. For safety and health reasons we cannot take back any products that have been taken into a home. We cannot enter into any residences or facilities for home delivery orders.

Home Deliveries:

Your products are picked, packed and then stored in refrigerated cooler. Your products are then transported via refrigerated trucks to your doorstep. In order to keep your order cold and safe if you are not going to be available for your delivery, we ask that you have a cooler or insulated bag readily available on delivery days. On very hot days, we ask you line your cooler with ice or if you have ice packs to place in your cooler or bag to help ensure product safety.

Food Processing:

Roch's Fresh Food's operates a state-of-the-art HACCP certified distribution warehouse and processing center that conforms to all current HAACP standards and safety best practices.