



perfectsettings™

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Our Sanitation Menu

Like you, we miss parties. Restrictions are starting to lift and the world is considering gatherings once again.

Ahead of any planning, Perfect Settings has taken time during these past months to create a new safety process. Here is our new sanitation technology, equipment and protocols that will help make gatherings feel safe again.

The safety of you, your guests and our employees is our top priority.



1. Decontamination Wands:

These hand-held UVC light devices are chemical-free, designed for decontaminating surfaces such as countertops, seats, bars, buffets, tables and more. Using patented, state-of-the-art, solid-state electronic power to help kill surface microorganisms that contribute to the spread of infectious disease. This Perfect Settings sanitation service can take place before, during and after your next event.



3. Plexiglass Shields:

These plexiglass sneeze and cough guards help protect food and drink stations. The shields come in 6' or 8' pieces to accommodate anything from buffet stations to bars.



2. Touchless Hand Washing + Hand Sanitizer Stations:

Two- and single-sink, stainless steel hand washing stations on wheels and hand sanitizer stations are available for rent, providing your guests with a convenient spot for a clean-up before, during and after a meal.

4. Staff + Equipment:

All Perfect Settings staff will be temperature checked upon arrival to work and will be fully equipped with the appropriate PPE including gloves and masks during deliveries and pick-ups. Rental equipment will be sanitized, plastic wrapped, and marked "SANITIZED" at our warehouse prior to all events. We'll also provide additional masks for sale in a variety of colors and sizes, should you choose to offer masks to your guests.