

Service Agreement

Menu Planning and Proposals:

An Edibles by Lisa, LLC (EBL) chef will collaborate with you, the client, on custom curated menu proposal based on the information provided in your client profile. For quality control purposes, EBL asks that all correspondence be in writing via email. Proposals are to be confirmed by Wednesday before delivery date. Failure to do so will be considered a last minute cancellation (see cancellation fees below). Menu planning, correspondence, travel fee and the sourcing of ingredients are included in the clients' quoted rate. All of the agreed upon menu items are subject to change from the initial menu due to ingredient availability, quality, or other unforeseeable factors. EBL sources organic ingredients first, then local/sustainable from Whole foods, Lidl and/or Trader Joe's. Sometimes it may be necessary to supplement ingredients from local grocery stores and farmers markets.

Scheduling: In-home or Drop off

Your EBL chef will promptly arrive at your home at the agreed upon date (s) date. Chefs will need full access to the cooking area for an estimated 2-5 hours. Please make your home accessible to your chef on the scheduled cook-date.

Your EBL chef will promptly arrive at your home on the agreed upon delivery date. All deliveries are made on Sundays if this day is inconvenient please discuss an alternative day with your chef.

Cancellations:

Please provide two (2) weeks' notice if you choose to cancel a delivery date. EBL understands life sometimes gets in the way so EBL allows one (1) "Free Pass" per quarter. If you fail to give proper notice to your chef, then the day-rate will be invoiced to you on the cancelled delivery date.

Food Safety:

Your meals will be packaged and supplied with heating and serving instruction for your convenience. EBL tries their best, the instruction are subject to inaccuracies due to inconsistent oven temperatures, equipment type, etc. EBL is not responsible or liable if you choose to ignore common food safety practices by not storing, defrosting, reheating or using proper sanitation in regards to your meals.

Access Denied (In-home)

If for some reason, your chef cannot access your home (locks were changed, tricky pets, etc...) you will be charged as a last-minute cancellation and will be expected to reimburse for the cost of your groceries. Clients, children, pets and other distractions should be out of the kitchen area on all scheduled cook-dates. We respectfully request that the client allow the chef to perform their professional services without interruption.

Home Kitchens

EBL chefs take great pride in their work and promise to respect you, your home and your equipment. Your chef will leave his or her work space as clean as they found it, remove their personal equipment, and put away all leftover groceries. Please make sure your kitchen area is clean and ready for your chef on their scheduled cook-date and that your meal containers are ready for use. If chefs arrive to an unsuitable work space, they will document the area with a photo(s) and a cleaning fee of \$50 will be added to the invoice for that service date. If the kitchen does not meet basic health code standards (i.e. no running water, no electricity, etc...) the chef will prepare and store what they can, you will be charged the day-rate and reimburse for groceries.

Invoices & Accepted Payment Options:

Invoices are sent from EBL through Found Bank or PayPal via email before the delivery date. Credit cards and direct bank transfers are acceptable forms of payment; EBL also accepts all major credit cards through Venmo, PayPal and CashApp, however there is a 2.7% processing fee to use these options.

By checking the box below you are acknowledging that you have read the Personal Chef Service Agreement in its' entirety, and that you agree with the terms written in this form. *

Yes, let's eat!

First Name

Last Name

Email