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The safety and well-being of our guests and associates are the highest priority for Flik Hospitality Group. Our established food safety and sanitation standards are designed to protect our guests, and enable us to respond quickly and effectively when potential concerns arise.

We continue to monitor the recent increase in cyclosporiasis cases reported across the United States, as well as related product recalls. We recognize that situations such as these may raise questions, and we want to reassure you that comprehensive food safety systems are in place throughout our operations.

Our dedicated Food Safety and Quality Assurance teams are working closely with the Centers for Disease Control and Prevention (CDC), the U.S. Food and Drug Administration (FDA), suppliers, distributors, and food safety experts to monitor developments and take appropriate action. We are also actively reviewing supplier notifications and product recalls related to the investigation. If a potentially affected product is identified within our supply chain, it is promptly removed from service, and any additional measures necessary to protect our guests and associates are implemented.

FLIK maintains rigorous food safety and sanitation standards across all operations. Our teams source products from approved suppliers, comply with applicable state and local health requirements, and promptly escalate food safety concerns through established reporting channels.

Our supplier partners are required to maintain comprehensive food safety programs, including independent third-party certifications, product traceability, and recall capabilities. They must also promptly notify us of any food safety concerns or recalls, that could affect products within our supply chain.

We will continue to monitor this evolving situation and provide additional information as appropriate. Thank you for your continued trust in FLIK Hospitality Group.

If you have any questions or concerns, please do not hesitate to reach out to the on-site Foodservice Director or Chef.