



Your customers are looking for a dining experience that makes them feel comfortable and confident that their safety is your priority. Sysco is here to support you in your efforts to keep focused attention on

Protecting Your Customers and Your Business





Coughing



Let's face it; we all cough, and not every cough means that someone is sick or infected. Coughing into a handkerchief, hand, or elbow is not sanitary and does not inspire your customers' confidence. In fact, it erodes trust, and it is unsanitary.

DISPOSABLE MASKS

- Have all employees wear three-ply disposable masks ([7128365](#)), as they have built-in filters to prevent water droplets and vapors from escaping into the environment and are designed to be thrown away at the end of a shift.
- According to the CDC, cloth masks need to be washed after every shift¹. If this does not happen, the cloth mask can become a breeding ground for bacteria and germs.

HELPFUL HINT

Ensure you have extra three-ply disposable masks ([7128365](#)) for your customers, in case they forget to bring their own. Not only will they be grateful for your thoughtful gesture, it prevents you from losing a customer.



MASK FACE 3 PLY DISPOSABLE

7128365 | 1/50 CT

[Click here to buy](#)

¹ <https://www.cdc.gov/coronavirus/2019-ncov/prevent-getting-sick/how-to-wash-cloth-face-coverings.html#:~:text=Cloth%20face%20coverings%20should%20be,a%20used%20face%20covering.>



Dirty Hands

Whether it is POS machines, door handles, or credit cards, there are a myriad of contaminated surfaces that can soil the hands of your employees. When employees do not wear clean gloves and neglect to wash and sanitize their hands, customers notice.



HAND WASHING AND SANITATION

- Coach your employees to wash their hands frequently and place signs encouraging this throughout the restaurant (e.g., Hostess Desk and Restrooms). Keystone Advanced Antibacterial Foam Hand Soap ([4596843](#)) offers a pre-lathered, Triclosan-free, antibacterial soap with a light citrus scent that moisturizes hands and kills microorganisms, which can cause illnesses. Be sure your employees follow up the handwashing with Keystone Foam Hand Sanitizer ([7715473](#)), a convenient, waterless foam sanitizer to kill microorganisms and leaves hands sanitized.
- Place sanitizing stations, like the Shield Pedal Activated Sanitizer Dispenser ([7131374](#)) throughout the restaurant for both your customers and employees to utilize. The pedal activation allows for “hands-free” use when dispensing sanitizer reducing exposure to harmful viruses and bacteria, and is low-maintenance as it requires no batteries to operate. Fits all pump bottles with volumes ranging from 8oz (250ml) to 32oz (1 liter) that are 4” or less in diameter, giving you flexibility in product choice, including:
 - BioSilk with Aloe Vera ([7128060](#)) created with organic aloe to keep hands soft and moisturized while killing 99.9% of germs, and comes in a convenient 25 oz pump bottle.
 - C4U Liquid Hand Sanitizer ([7126116](#)) is unscented and contains an 80% Alcohol antiseptic topical solution that surpasses the CDC recommended 60% alcohol² content. The easy to use half-gallon containers are perfect for refilling pump and spray bottle.
 - Protect your customers by wearing gloves and changing them frequently. There is a misconception that wearing gloves is paramount to a clean hand surface. Employees must wear clean gloves; that means changing them after clearing a table, processing a payment, etc. Allow your customers to see your staff changing gloves frequently to drive consumer confidence.

Shop Sysco's assortment of gloves here

SOAP HAND ANTIBACTERIAL FOAM ADVANCED

4596843 | 4/750 ML [Click here to buy](#)



SANITIZER HAND FOAM RED READY TO USE

7715473 | 4/750ML [Click here to buy](#)



SANITIZER HAND WITH ALOE 77%

7128060 | 12/25 FOZ [Click here to buy](#)

SANITIZER HAND LIQUID 80% ALCOHOL

7126116 | 6/0.5GAL [Click here to buy](#)

DISPENSER HAND SANITIZER PEDAL ACTIVATED

7131374 | 1/EA [Click here to buy](#)



² <https://www.fda.gov/drugs/coronavirus-covid-19-drugs/hand-sanitizers-covid-19#:~:text=If%20soap%20and%20water%20are,%2C%20to%20young%20children.>



Contaminated Surfaces



Tables, chairs, and door handles are all examples of surfaces that can be easily contaminated as they are considered high-touch.

ECOLAB RTU CLEANERS

- Reassure your customers by frequently wiping down these areas with [\(7135491\)](#) Keystone Surface Cleaner Sanitizer RTU. This EPA registered two-in-one, no-rinse cleaner/sanitizer kills the Norovirus, common cold and flu virus in 30 seconds³ and SARS-Cov-2 in 15 seconds of application on a solid surface.⁴
- Not only is Keystone RTU Surface and Sanitizer Cleaner safe to use in both the front and back of house, it is safe to use on food contact surfaces without the need to rinse, saving time and labor.
- The robust chemistry of Keystone RTU Surface and Sanitizer Cleaner (7135491) allows for the use of any towel without changing product effectiveness.



KEYSTONE SURFACE CLEANER SANITIZER RTU

7135491 | 6/32 OZ

[Click here to buy](#)

³ Surface Cleaner Sanitizer RTU has demonstrated effectiveness against viruses similar to SARS-CoV-2 on hard, non-porous surfaces. Therefore, Surface Cleaner Sanitizer RTU can be used against SARS-CoV-2 when used in accordance with the directions for use against Norovirus on hard, non-porous surfaces. Refer to the CDC website at [cdc.gov/coronavirus](https://www.cdc.gov/coronavirus) for additional information. EPA-Reg No. 1677-259 ⁴ <https://ecolab.widen.net/s/fvwxjnsf4d>

Sanitizing & Disinfecting IN FOODSERVICE

Keystone offers EPA-registered solutions to streamline cleaning procedures for foodservice operations and help ensure clean, safe and healthy environments.

KEYSTONE[™]

Surface Cleaner Sanitizer RTU and Peroxide Disinfectant and Glass Cleaner RTU both offer benefits to manage public health risks when used according to the label. Both products are proven effective against SARS-CoV-2.¹ This guide will provide a quick definition of where and why to use each product.

Sanitizing

REDUCES the number of **BACTERIA** in the environment, significantly.



Disinfecting

DESTROYS or irreversibly inactivates **BACTERIA & VIRUSES!**



FOODSERVICE SOLUTIONS

Surface Cleaner Sanitizer RTU

PIC 6102229 SUPC 7135491



[Click here to buy](#)

Peroxide Disinfectant & Glass Cleaner RTU

PIC 6100923 SUPC 4166379



[Click here to buy](#)

FOOD CONTACT SURFACES

Cleans, sanitizes, and kills viruses in a single step on food contact surfaces without rinse

- Front of House
- Back of House

2-IN-1 CLEANER & SANITIZER

- Foodservice applications including food contact surfaces
- Meets FDA Food Code requirements
- No PPE required

CONFIDENCE IN CLEAN

- Kills SARS-CoV-2 in 15 seconds²
- Kills Norovirus, common cold and flu viruses in 30 seconds¹
- Sanitizes bacteria that causes foodborne illnesses in 1 minute

Where

Why

Efficacy

NON-FOOD CONTACT SURFACES

Cleans, disinfects, and kills viruses in 1 step on non-food contact surfaces

- Restrooms
- High Touchpoints
- Glass

3-IN-1 CLEANER & DISINFECTANT

- One product to disinfect and clean multiple hard surfaces to help make your cleaning process easier
- Streak-free performance on hard surfaces and glass
- No PPE required

CONFIDENCE IN CLEAN

- Kills SARS-CoV-2 in 30 seconds³
- Kills Norovirus in 45 seconds⁴
- Hospital disinfection in 5 minutes⁴

¹When used according to label

² Refer to label for complete use instructions. Claim approved by EPA, state approval is in progress

³ When used according to the directions for use. Refer to EPA master label under #1677-238. This use is approved by EPA and approvals by state regulators are still in process.

⁴ When used according to the directions for use. Refer to EPA master label under #1677-238.



For more information, speak with your
Sales Consultant, or visit [sysco.com](https://www.sysco.com)