

For more information about the products listed in this brochure, contact your local Marketing Associate



- How to ensure you have the products you need to create a safe and clean environment for your facility, your team members and your guests
 - General Guidelines for Sanitation
 - High-Touch Areas to be Sanitized Frequently
 - Products to use for Sanitation

GUIDELINES FOR SANITATION

KITCHEN AND BACK OF HOUSE

- Provide alcohol-based hand sanitizer stations.
- Increase cleaning and disinfecting frequency for high-touch surfaces.

RESTROOMS

- Clean and disinfect restrooms often.
- Provide alcohol-based hand sanitizer stations outside the restroom.

TO-GO PICK UP AREA

- Provide alcohol-based hand sanitizer stations.
- Increase cleaning and disinfecting frequency for high-touch surfaces.

How is COVID-19 spread?

COVID-19 is spread when someone with the virus contacts another through respiratory droplets via coughs and sneezes.

How is it prevented?

- When coughing or sneezing, cover your nose and mouth with a tissue or a flexed elbow.
- Frequently wash your hands with soap and warm water for a minimum of 20 seconds, or an alcohol-based hand rub.
- Practice social distancing with anyone who has cold or flu-like symptoms.

Can coronavirus survive on dishware cutlery?

Normal washing of dishes in hot water (or better still, a dishwasher) using detergent is likely to completely inactivate any coronavirus present.



TOUCH POINTS

Restaurants include many high-touch point areas. It is suspected that the COVID-19 virus can live on surfaces for several days. Developing a protocol that includes regular disinfecting of high-touch areas is key to maintaining a healthy staff and inspiring consumer confidence with your guests. Be sure to socialize what your establishment is doing to keep everyone safe.

HIGH-TOUCH AREAS



- Door handles, push plates, thresholds and
- hand railings
- Dining tables
- Chairs and booths
- Menus and bill folders
- Trash receptacle touch points
- High chairs
- Bar area



- Door handles
- Sink faucets and toilet handles
- Towel dispenser handle
- Soap dispenser push plates
- Baby changing station
- Trash receptacle touch points



- Door handles and push plates
- Handles of all the equipment doors and
- operation push pads
- Handles of the dispensers (beverage, etc.)
- Ice scoops
- Walk-in and other refrigerator handles
- Walk-in refrigerator and plastic freezer
- curtains
- Freezer handles
- 3-compartment sink and mop sink
- Handwashing sink handles
- Soap dispenser push plates at handwash sink
- Towel dispenser handle at handwash sink
- Trash receptacle touch points
- Cleaning tools
- Buckets
- Telephone keypad and hand set
- Manager's computer

Cleaning



Bleach Liquid Germicidal 6%



SUPC Code: 1933074 Brand: Sysco Classic

Pack:6 Size: 128 oz

Glove Nitrile Powder Free



SUPC Code: 2306775 Brand: Sysco Classic

Pack: 10 Size: 100 ct

360 Complete Sanitizer System



SUPC Code: 5073157 Brand: Sysco Imperial

Pack:1 Size: 3ct

Wiper Towel Roll Refill For Sanitzer System



SUPC Code: 5073182 Brand: SyscoImperial

Pack:3 Size: 135ct

Container Plastic 9"x9" 1 Comp



SUPC Code: 7682802 Brand: Keystone Pack:4 Size: 32 oz

Sanitizer Quaternary Hard Surface Cleaner



SUPC Code: 7808482 Brand: Keystone Pack:6 Size: 32 oz

Wiper Towel White 13.5x24



SUPC Code: 7682802 Brand: Sysco Classic

Pack: 150 Size: ea

SOAP HAND AB FOAM ADVANCED

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SUPC Code: 4596843 Brand: Keystone Pack:4 Size: 750 ml

Bleach Liquid Disinfectant Cleaner



SUPC Code: 7074078 Brand: Keystone Pack:4 Size: 32 oz

COVID-19 can take up to 10-days between infection and detection[3]

when symptoms are present

Incubation 5-6 days

Detection 4-5 days

SYMPTOMS

Source: Center for Disease Control [4], WHO

• Fever • Breathing difficuty • Cough • Shortness of breath

Severe cases

- Pneumonia
- Kidney failure
- Severe acute respiratory infection
 Death