

A person wearing orange gloves is cleaning a metal railing with a green cloth. The background is a blurred blue wall with some text. The Sysco logo is at the top, followed by 'FOODIE' in a white box, and 'Solutions' in a script font.

Sysco[®]
FOODIE

Solutions

SAFETY AND SANITATION



SAFETY & SANITATION

The importance of a comprehensive and sustainable sanitation program has never been more critical. The sheer number of surfaces that need to be cleaned and sanitized can seem daunting. The Sysco solution provides a turnkey comprehensive program to keep customers and employees healthy and safe.

IDENTITY & SANITIZE HIGH TOUCH AREAS

Door handles, push plates, thresholds, dining tables, chairs and booths, menus and bill folders, trash receptacle touch points, high chairs, ice scoops, telephones, handsets, etc.

THE RIGHT PRODUCTS AND TOOLS

Handwashing, Hand Sanitizing, Masks, Gloves, Social Distancing, and Touchless Options.

SAFETY & SANITATION CHECKLIST

IDENTIFYING HIGH TOUCH AREAS & THE RIGHT PRODUCT

- List of High Touch Areas with Sanitizer Recommendations

PERSONAL HYGIENE

- Handwashing
- Sanitizer
- Masks
- Gloves

CONTACTLESS OPTIONS

- Touchless Dispensers
- Sanitizer
- Menus

MARKETING YOUR SAFETY AND SANITATION

- Table Tents
- Posters
- Social Posts Templates

OPERATIONAL READINESS: FOOD SERVICE REOPENING CHECKLIST

General manager checklist to prepare your establishment to safely and successfully resume operations.

Reference the **!** symbol for your most critical reopening actions.

Planning Assessment

Take inventory of which spaces have been closed (bars, seating, patios, kitchens, etc.)



Ensure you have the right cleaning products and tools (Y/N)

Y / N Food Contact Sanitizer

Y / N Degreaser

! Y / N EPA-Approved Non-Food Contact Surface Disinfectant

Y / N Floor Cleaner

Y / N Machine Warewash Detergent

Y / N Antibacterial Hand Soap

Y / N Manual Warewash Detergent, Sanitizer, and Rinse Additive

Y / N Food Service Hand Sanitizer (when soap and warm water is unavailable)

Y / N Presoak

Y / N Bathroom Cleaner*

Y / N Mops, broom, microfiber cloths and other tools



* Ensure an EPA-approved disinfectant for use against Covid-19 is readily available. Refer to [List N](#) for approved products to use against SARS-CoV-2.

Take inventory of your PPE (Y/N)

Refer to SDS guidance for all products in use and follow local/federal public health authorities to understand the full scope of PPE required.

Y / N Mask (as advised by public health authority or corporate policy)

Y / N GHS

Y / N Disposable Gloves

Y / N SDS Station

Y / N Goggles

Y / N Thermometer

Y / N First Aid Kit



General manager checklist to prepare your establishment to safely and successfully resume operations.

Preparing Chemistry and Equipment



Chemistry reminders

- Do not mix chemicals with anything but water.
- Only add chemicals to water, but never add water to chemicals.
- Always use adequate ventilation.
- Follow label directions, including PPE guidance, and only use chemicals for their intended application and use area.
- If able, check your expiration dates and properly discard of expired products according to the label and local regulations.
- Store chemicals in properly labeled containers.



Preparing your equipment



- Check that refrigerator is at 41F° or less and freezers are at 10F° or less.
- Check for hand washing sinks to be clean and stocked with soap, a drying device (towel or dryer), a hand washing wall chart and a trash receptacle.
- Empty and clean cooking and hot/cold holding equipment.
- Empty, clean and change oil in the fryer.
- Ensure hot holding equipment is functioning.
- Clean and sanitize ice machine, bins, and ice buckets. Follow ice machine procedures in [Food Service Reopening Procedures](#).



Restarting Dishmachine

- If dishmachine was disassembled prior to close, reassemble machine. Once assembled, power on dishmachine.
- If deliming is part of your routine, delime machine prior to reopening. If turned off, turn power back on to chemistry dispensers.
- Run test rack through dishmachine and ensure it is working properly. If a high temperature dish machine ensure you are reaching required temperature, if a low temperature dish machine ensure that it's testing for the correct PPM.



General manager checklist to prepare your establishment to safely and successfully resume operations.

Preparing Chemistry & Equipment

Dish and mop area

- Ensure chemicals at the 3-compartment sink are dispensing properly and sanitizer is at the correct concentration.
- Ensure the following chemicals are available: dish detergent, food contact sanitizer, non-food contact surface disinfectant, hand soap, and restroom cleaner.
- Ensure water reaches 100F° at hand washing sinks and 110F° at the 3 compartment.
- If turned off, turn power back on to chemistry dispensers.
- ! ○ Empty all spray bottles and fill with fresh chemistry. Ensure that both water and chemistry are flowing to the spray bottle.



Water filtration

- If closed for under 4 weeks, flush the water systems (hot and cold) for 10 minutes and follow the service disruption protocols that should be a piece of your master water management program.
- If over 4 weeks and a replacement filter is needed, contact your Ecolab representative and coordinate an order at least **two weeks** ahead of time of the reopening.



Water softening

- If property has been running water throughout the facility during shut down then no action needed.
- If the property has been closed for less than 4 weeks, force the softener into regeneration (both tanks) before returning to service.
- If the property has been closed for more than 4 weeks, follow the *BWA/Disaster Recovery Procedure*.



General manager checklist to prepare your establishment to safely and successfully resume operations.

Preparing Chemistry & Equipment



Pest

- Ensure external dumpster area and perimeter are clean and clear of trash.
- Restart landscaping services to reduce pest harborage opportunities.
- Contact your pest management professional **2 weeks** prior to opening to ensure traps are working and no issues are present.



Documentation

- Confirm a system is in place to ensure employees are well and not experiencing symptoms (i.e. wellness checks).
- Ensure a new health policy is in place to capture the current situation. Consider adding a public health section that employees must also be excluded from work with symptoms of fever or respiratory concerns such as cough, shortness or breath, or difficulty breathing.
- Ensure that you have completed corrective actions from your last health inspection prior to reopening.
- Ensure you have all required documentation available (Ill employee policy, training documentation, SDS for new chemicals, and temperature logs).



Questions

- Reach out to your Ecolab representative for any questions you may have and help to check your sanitation and disinfection products and procedures.



General manager checklist to prepare your establishment to safely and successfully resume operations.

Preparing Restaurant for Reopening

Front of House

- ! ○ Ensure an approved EPA disinfectant is available for both host stand staff and wait staff.
- ! ○ Disinfect all hard, non-porous surfaces following *Food Service Reopening Procedures* (Tables, Menus, Condiments and others).
 - Provide hand sanitizer if warm water is not accessible to guests.
 - Clean and disinfect restrooms prior to re-opening and once open at least 2 times/day.
- ! ○ Taking into consideration social distancing- designate a location for pick up and take out.
- Check the floors - anything that needs to be refinished or cleaned.



Back of House – Line and Production

- ! ○ Assess cleanliness and sanitize all food contact spaces following the *Food Service Reopening Procedures*.
 - Disinfect all high touch points in the back of house following the *Food Service Reopening Procedures* including equipment and door handles.
 - Inspect cracks and crevices and areas behind kitchen equipment for signs of pest activity.
 - Check food storage areas and exterior entrances for signs of pest activity.
 - Clean floor drains to prevent small fly breeding.



Food Storage and Receiving

- Food and food contact items are stored off the floor.
- All food items are inspected for spoilage and expiration. Discarded when necessary.
- Date labels are available and in use.



General manager checklist to prepare your establishment to safely and successfully resume operations.

Training & Compliance Plan



Build out your Training and Compliance Programs

- Build out your new hire and current staff training program focused around proper disinfection procedures.
- Leverage [Food Service Reopening Procedures](#) and other resources as provided by your Ecolab representative.
- Build out new cleaning Regimen and routine for restaurant cleaning.
- Set up a system to maintain social distancing across all roles in the restaurant.
- Build out and training on [Hand Hygiene Protocol](#). Encourage customers to follow Hand Hygiene best practices.



Create a process to communicate your new cleanliness standards and practices to your guests

Always follow local guidance when reopening your facility, including guidance on social distancing and other measures to lessen the spread of Covid-19.

For more information contact your Ecolab representative

Ecolab Institutional | 800-352-5326

Ecolab Pest Elimination | 800-325-1671

Nalco Water | 800-288-0879

OPERATIONAL READINESS: FOODSERVICE REOPENING CHECKLIST

Guidance to safely and successfully resume operations across your restaurants.

Clean Environments Start with Your Team

- Identify heightened high-touch point disinfection procedures and create processes and expectations by role. Refer to [Foodservice Reopening Procedures](#).
- Hold trainings for both new hire and experienced employees. Create audit process to ensure proper adherence.
- Cross-train staff where applicable to use labor more efficiently and allow for just-in-time cleaning.
- Build out schedules for regular and routine cleaning of your busiest spaces.



Maintaining Safety and Guest Confidence in Dining Rooms, Waiting Rooms and Bars

- Monitor capacity and move furniture to create adequate social distancing.
- Where necessary, provide queuing that is marked for recommended physical distancing.
- Where hand washing with warm water is not available, provide hand sanitizer for customers and staff.
- Post guidance of cleaning standards and behaviors for customers.
- Build capacity policies that will help ensure the safety of your staff and customers.



Safe Hands Everywhere you Need Them

- Provide guidelines and stress the importance of increasing the frequency of hand washing.
- Where hand soap and warm water is not available, provide alcohol-based hand sanitizer.
- Set up wall charts and hand washing reminders in staff break rooms and restrooms. Go to [Cleanwithkeystone.com](#).
- Encourage customers to follow safe hand hygiene practices.



Guidance to safely and successfully resume operations across your restaurants.

Keep Your Most Valuable Resources Safe - Your People

- Encourage social distancing across all roles in the restaurant.
- If social distancing is not possible, consider adding PPE for associates in line with public health recommendations.
- Create safety guidance for staff on when and how to safely clean front of house, back of house, and employee break spaces.
- Communicate sick time policy to staff. Encourage staff to stay home if feeling sick.
- Encourage social distancing across all roles in the restaurant.



Protect Your Restaurants and Set Them up for Success

- Provide reopening checklists to ensure closed spaces are ready to recommission. Refer to [Foodservice Reopening Procedures](#).
- If needed, advise staff to set up consultations with equipment and chemical providers to ensure it is properly working.
- Provide management staff with detailed procedures for all aspects of their restaurant. Refer to [Foodservice Reopening Procedures](#).
- Equip the staff with the correct products to use across the all areas of the restaurant.



Create a Communication Plan to Instill Confidence in Your Guests

- Provide details on new cleanliness standards and safety practices to loyal customers and through memos on the restaurant website and social media channels.
- Have resources available in lobby and available in menus explaining the changes and protocols.
- Create procedures to clean public spaces and menus more frequently during public hours.
- Provide transparency on remediation protocol if a customer or staff member were to be diagnosed with Covid-19.



Always follow local guidance when reopening your facility, including guidance on social distancing and other measures to lessen the spread of Covid-19

INFECTION PREVENTION: Cleaning, Disinfection and Hygiene



GENERAL GUIDELINES

- ▲ Follow local public health recommendations related to local infection activity and need for isolation and closing.
- ▲ Reinforce personal hygiene (hand hygiene and cough etiquette) throughout your operation.
- ▲ Provide hygiene materials such as tissues and hand sanitizer stations.
- ▲ Stock applicable disinfectant products (check with your Ecolab representative for a list of products).
- ▲ Closely monitor employee health. Encourage symptomatic employees to stay home.

FULL SERVICE RESTAURANTS

SPECIFIC GUIDELINES FOR PROCEDURAL IMPLEMENTATION

DINING ROOM

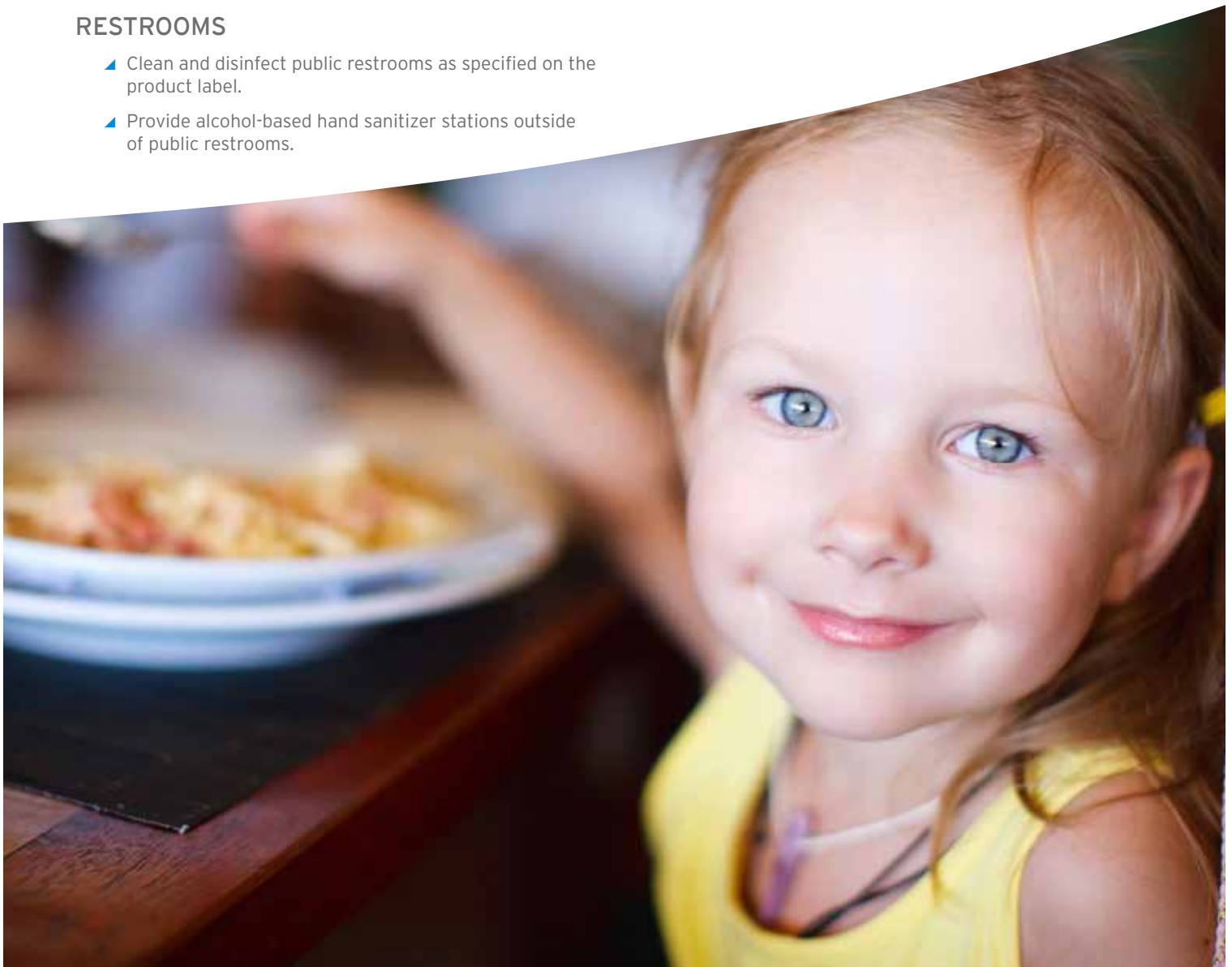
- ▲ Provide alcohol-based hand sanitizer stations.
- ▲ Increase cleaning and disinfecting frequency for high-touch surfaces.

RESTROOMS

- ▲ Clean and disinfect public restrooms as specified on the product label.
- ▲ Provide alcohol-based hand sanitizer stations outside of public restrooms.

KITCHEN AND BACK OF HOUSE

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



INFECTION PREVENTION: Cleaning, Disinfection and Hygiene



SPECIFIC GUIDELINES FOR PROCEDURAL IMPLEMENTATION (CONT)

FULL SERVICE RESTAURANTS

EMPLOYEES

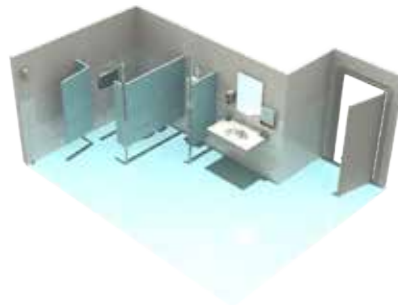
- ▲ Closely monitor employee health. Reinforce personal hygiene and cough etiquette. Encourage symptomatic employees to stay home.
- ▲ Identify critical staff members and functions - develop a business continuity plan. Consider the ability for employees to work from home.
- ▲ Provide hand sanitizer stations, Ready to Use (RTU) disinfectant spray or wipes, and tissues for employees from list provided by your Ecolab representative.
- ▲ Have employees disinfect all personal hard surfaces referenced on the product label.
- ▲ Educate and inform all employees of infection status and proper infection control procedures.

SPECIFIC TOUCH POINTS



DINING ROOM AND LOBBY 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



RESTROOMS

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



BACK OF HOUSE

- ▲ 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



INTEGRITY



HONESTY



TRUST



FOOD SAFETY

FROM FRESH TO FINISH





FRESHNESS, SAFETY AND CONSISTENT QUALITY

We have just the right recipe for assuring product integrity—and it involves numerous procedures and requirements that are rigorously enforced throughout the entire Sysco supply chain.

Quality Assured Throughout the Supply Chain

Supplier Approval Process

Suppliers must pass strict audit and inspection before approval to supply Sysco brand products, including:

- Audits of food safety programs (HACCP, sanitation, pest control, allergen control, foreign materials prevention, etc.)
- Additional requirements for high-risk products, including ground beef and fresh produce, that exceed government standards

Receiving

- Chilled docks
- Mandatory inspection upon receipt
- Thorough equipment inspection before and after load door is opened

Warehousing

- State-of-the-art radio frequency (RF) technology
- Continuous monitoring of storage temperature and products

Delivery

- Customized transportation system keeps track of every case
- RF barcoded labels on every product
- Immediate product verification

INTEGRITY OF PACKAGING

We digitally manage product packaging and labeling, ensuring that it is within brand specifications and meets regulatory standards. This system helps ensure clarity on proper storage and handling procedures, and conveys valuable information at a glance.

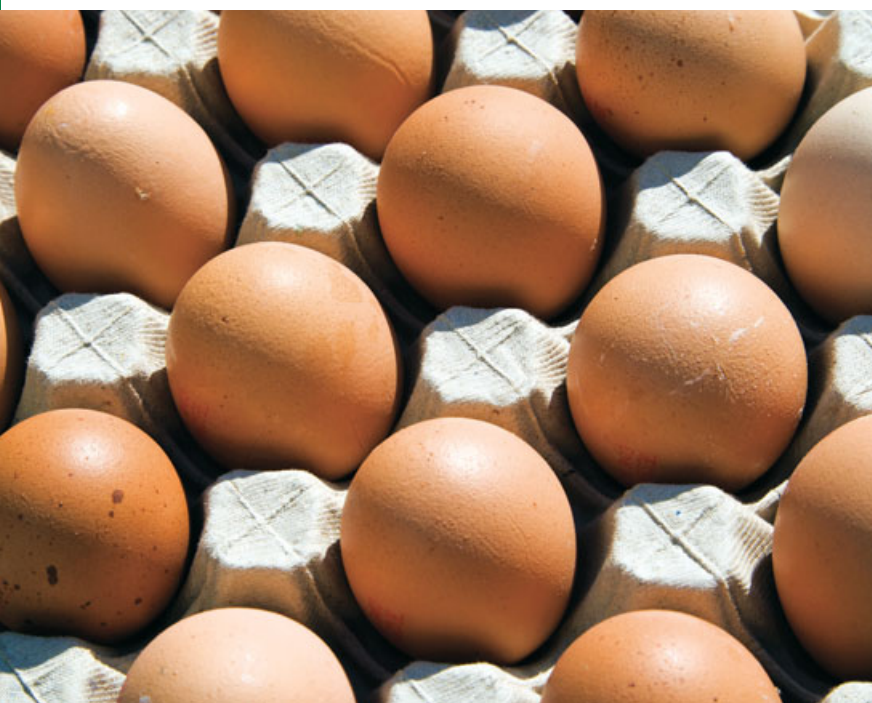
Information contained in specs may include, but is not limited to:

- Product description
- Ingredient statement
- Code dating
- Handling, storage and distribution information
- Nutrition panel information
- Allergen information

CONSISTENCY IN TEMPERATURE CONTROL

We employ numerous temperature controls throughout the distribution process, including:

- Multi-temperature, fully insulated trailers
- Transport temperature monitoring
- Integrated refrigeration units
- Trailer-integrated temperature sensors
- Chilled docks for receiving frozen or chilled products
- Designated temperature zones within warehouses





EXPERT MONITORING AND VERIFICATION

All suppliers that pack Sysco products must first undergo a series of food safety audits performed by our team of quality experts. Our strict internal approval process, along with input from independent inspectors and auditors, helps ensure our standards and specifications are met at facilities across the world.

- Largest team of full-time associates dedicated to food safety
- Third-party food safety inspectors supplement our robust inspections and audits
- Routine monitoring of our product quality to ensure compliance and customer satisfaction

EXCEEDING EXPECTATIONS

Our Quality Assurance team of 150 highly trained professionals is dedicated to one mission: delivering Sysco brand products that meet the most exacting safety, reliability and quality standards. Through written product specifications and ongoing plant and product inspections, the Sysco QA team functions as our eyes and ears through all stages of a product's journey from development to delivery. Such close monitoring guarantees our customers consistently safe, wholesome and high-quality products.

OUR SECRET INGREDIENT IS QUALITY.

What's the one product delivered on every Sysco truck? Peace of mind. Sysco has earned the trust of thousands of operators nationwide by caring as much about their reputations as we do about the health, well-being and satisfaction of the diners who rely on them for a quality dining experience time and again. Because we keep both operators and end consumers in mind at every step, our quality assurance and food safety standards have led the industry for more than four decades. With robust technology, rigorous enforcement, and ongoing checks and balances from Sysco personnel and independent auditors, Sysco feels secure in its quality assurance leadership.



Sysco® Cares

We enforce strict standards and procedures for all of our products as if we were feeding our own family. For you, serving the freshest, safest, most consistent quality food means a successful business with satisfied customers. For Sysco, it means keeping our promise to you.



Good things
come from
Sysco®

Sysco Quality Assurance Department
1390 Enclave Parkway
Houston, Texas 77077

Beyond the Health Inspection To *Snap-Back*

Sparkling clean is important now, more than ever

As restaurants begin to reopen and continue their take-out, pick-up, and delivery services, they are still expected to comply with food and health codes. Health inspections by local officials continue, while adhering to social distancing practices. And now, a second set of eyes is paying attention to your practices. Consumers are taking a closer look at the measures their favorite restaurants are taking to ensure their safety. Use our tips, tools, and resources below to instill confidence in your guests as they begin to enter the doors of your restaurant again.

TIPS AND RESOURCES FOR ADDED SAFE PRACTICES:

- Consult your local guidelines to be sure your operation complies.
- Train your staff on food safety and enforce best practices.
- Install sanitation stations in the back-of-the-house, dining area, entrances and exits, bathrooms, and other high-contact areas.
- Frequently sanitize high-contact areas and when possible, introduce contact-less alternatives (e.g. no self-serving stations, removing condiments from the table and using portion control alternatives, contactless menus, contactless payments, no touch-screen devices).
- As you continue with off-site services, incorporate products that assure your customers you are handling their food safely. These include temper evident bags and seals and appropriate packaging to control food temperature.
- [Sysco Marketing Services](#) can help you develop a contactless menu.
- Our [iCare partners](#) can assist in incorporating contactless payments to your operation.



SHOW OFF YOUR SPOTLESS KITCHEN!

Communicate the measures taken at your establishment to ensure the safety of your employees and customers. This will further encourage your guests to visit you soon!

- Onsite signage – have clear signage for social distancing, sanitizing stations, order and payment procedures, and accessing online menus.
- Social media – engage your social media audience by posting the steps you are taking to keep both your employees and guests safe.
- Virtual engagement – visual data is processed 60,000 times faster by the brain than text*, create a video touring your spotless kitchen, and communicating your safe practices. Leverage your social media channels to share this content or even host a live stream session with your followers. *(source: targetable.com)



Sysco has the products to help you run a safe and clean operation. Reach out to your local Marketing Associate to learn more or visit our site at foodie.sysco.com/snapback

Sysco[®]
At the heart of
food and service

#foodservicestrong

Safety and Sanitation Your #1 Priority!

As you reopen your business to dine-in services, assuring your staff and customers of the safety standards and sanitation practices you have implemented is key.

Your customers are looking for a dining experience that makes them feel comfortable and confident that their safety is your #1 priority.

Check out these resources for more information about safety and sanitation protocol:

- ✓ [Sysco Foodie – Keeping Your Operations Safe](#)
- ✓ [U.S. Food & Drug Administration: Food Safety Best Practices](#)
- ✓ [NRA Coronavirus Information and Resources](#)

Based on the NRA guidelines for safety and sanitation, consider the following:

- Discard all food items that are out of date.
- Where salad bars and buffets are permitted by local/state guidelines, they must have sneeze guards in place. Change, wash, and sanitize utensils frequently and place appropriate barriers in open areas.
- Ensure the person in charge is ServSafe certified and their certification is up to date. Provide food handler training to refresh employees.
- Thoroughly detail-clean and sanitize entire facility. Focus on high-contact areas that would be touched by both staff and guests.
- Between seatings, clean and sanitize table condiments, digital ordering devices, check presenters, self-service areas, tabletops, chairs, booths, and common touch areas.
- Clean and sanitize reusable menus. If you use paper menus, discard them after each customer use.
- Implement procedures to increase how often you clean and sanitize surfaces in the back-of-house.
- Check restrooms regularly and clean and sanitize them based on frequency of use.
- Make hand sanitizer readily available to guests.
- Implement staff health screening protocol based on the CDC recommendations. [CDC – Resources for Businesses and Employers](#)
- Promote PPE (Personal Protective Equipment) products, gloves, and masks.
- Promote single-use products, such as preportioned condiments, wrapped straws, and disposable menus.
- Consider automatic paper towel and soap dispensers, auto-flush toilets, and hands-free door openers.



Staying informed with your local, state, and federal guidelines for safety and sanitation is critical as you make decisions and changes to your operation.

[Nation Restaurant Association COVID-19 Resources and Information by State](#)

Safety and Sanitation Marketing Kit

Choose the marketing pieces that help you best communicate your message.

8.5x11 Sign



4x6 Table Card



11x17 Sign



11x17 Sign



11x17 Sign

8.5x11 Sign



#foodservicestrong

CLICK HERE TO
INSERT LOGO
SCALE IMAGE
TO 4X4 RATIO.

TAKEOUT AND DELIVERY IS SAFE DURING THE COVID-19 PANDEMIC



✔ | Trust the Experts

There is currently no evidence of food being associated with COVID-19 transmission, according to the CDC, USDA and the FDA.

“While COVID-19 is new to us, coronaviruses are not, and with all the studies done on these viruses, there has never been any information to implicate food-borne transmission.”

— William Schaffner,
Professor of Medicine, Department of
Infectious Diseases, Vanderbilt University
School of Medicine

“At this point there is no evidence really pointing us towards food [or] food service as ways that are driving the epidemic.”

— Dr. Ian Williams,
Chief of the Outbreak Response and
Prevention Branch of the US Centers for
Disease Control and Prevention

“I’m still ordering food every day.”

— Dr. Gabriela Andujar Vazquez,
Physician, Infectious Disease Specialist,
Tufts Medical Center



✔ | Feel Good About Supporting Local Businesses



Investing in your community



Building a strong local economy



Creating more jobs



Maintaining community character

✔ | Protect Yourself with Simple Safety Precautions*



Order from restaurants you trust.



Opt for contactless delivery and pay and tip in advance.



Discard any packaging as soon as possible.



Disinfect surfaces that may be contaminated.



Plate or transfer food to a clean container in your kitchen.



Wash your hands before eating.



*Reflective of recommendations from the CDC, FDA, EPA and OSHA.



Healthy Habits eStart™

Infectious Disease Awareness Training for Foodservice & Hospitality

<https://foodservicetrainingportal.com/healthyhabits>

Show You're Ready.

Commit to safety. Train your employees. Earn your seal.

Commit to safety.

Healthy Habits eStart™ is online infectious disease awareness training for employees that uses CDC and NIH recommendations & protocols to educate on best practices in the foodservice workplace.



This course provides your staff with critical information to respond to and prevent the spread of viral illness- the common cold, flu and COVID-19/Coronavirus. **Healthy Habits eStart™** distills the facts, provides direction on transmission and outlines foodservice-specific prevention strategies regarding infectious disease in an easily digestible format.

Your customers may have apprehensions about dining out after limitations are lifted. Reassure them your business takes their safety seriously.

Earn your seal.



Demonstrate your commitment to your customers' safety by earning and displaying your **COVID-19 Workplace™ Certification**. After your operation trains a minimum of 10 employees, request your 'Infectious Disease Education Certification' digital seal. Upon review of your account, we will send the seal to display on your company's web site and/or social media platforms. Now more than ever, businesses must show they are taking extra precautions to keep customers and staff safe.

Train your employees.

Employees are a crucial resource for any business. In foodservice and hospitality, they are the front line to your customers and the engine behind preparing and serving your product. Reduce your risk by providing employees with the critical information they need.

Key Course Takeaways:

- Understanding Germs, Bacteria & Viral Disease
- The Common Cold & the Flu
- Coronavirus (COVID-19): symptoms & transmission
- How Illness Spreads
- General Healthy Habits
- Workplace Strategies to Prevent Illness
- Focusing on Illness in the Foodservice Environment
- Effective Cleaning Protocols
- Proper Handwashing Technique
- Printable, Personalized Certificate of Completion for each student
- Digital COVID-19 Workplace™ Certification for business use on web/social media outlets

Healthy Habits eStart™ is available for \$299.00 for 1 year for up to 30 students. This includes access to our Learning Management System for record management and data storage of the operation's training statistics and digital archiving of student Certifications.

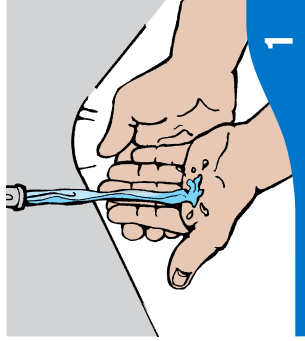


Foodservice Training Portal is a Sysco Solutions and Services Partner since 2015. Sysco customers are eligible for discounted rates on Foodservice Training Portal products.



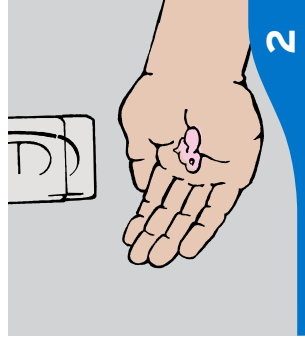
Proper Hand-Washing

PROCEDIMIENTOS DE LAVADO DE MANOS



Wet your hands with hot, running water (at least 100°F/38°C).

Mójese las manos con agua corriente caliente (al menos, a 100°F/38 °C).

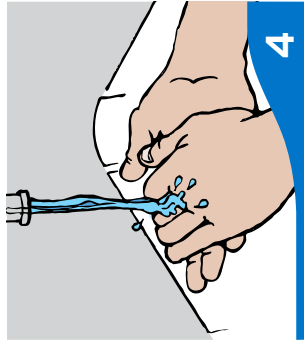


Apply soap.
Aplíquese el jabón.



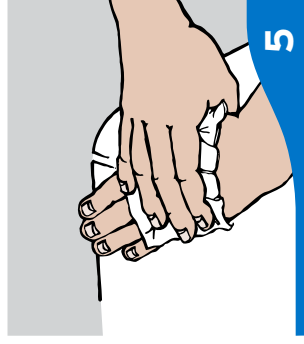
Scrub hands and arms for at least 20 seconds. Clean under fingernails and between fingers.

Lávese las manos y los brazos por lo menos veinte (20) segundos. Lávese debajo de las uñas y entre los dedos.



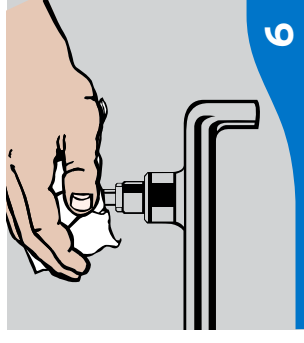
Rinse thoroughly under running water.

Enjuáguese las manos completamente con el agua corriente.



Dry hands and arms with a single-use paper towel.

Séquese las manos y los antebrazos con una toalla de papel descartable.



Turn off faucet using paper towel.

Cierre el grifo con la toalla de papel.

Everywhere It Matters.™

1 800 35 CLEAN

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SDII



We are here for you. Sysco Marketing Services is here to support you during this uncertain time. We can help with tools, tips, and products that Sysco has available for you to continue to maintain your business – including carry-out and delivery menus, social media messaging, and more. Call us at 1-800-380-6348 for assistance.

Offers from **FOXMARK**



21601 PARK ROW DRIVE KATY, TEXAS 77449 • WWW.TEAMFOXMARK.COM

Our Social Distancing Floor Decals help people practice healthy distancing with strategically-placed floor decals, an easy and effective way to protect everyone that moves through your space.

- Designed to your brand standards
- Size and shape to fit your space
- Your messaging or ours (we can help)
- Durable traffic-tested material
- Applies to smooth flooring or carpet
- Easy to install and remove
- Custom printing available

Foxmark's Cashier Shields can help protect both your employees and customers.

- Our countertop solutions provide a clear acrylic barrier with a convenient (optional) pass-through window.
- With multiple bases, and attachments, our lightweight sturdy screens are quickly assemble
- No need for drilling or permanent attachment
- Custom printing available

Contact us to help you make your workspace safer:

Call 1-800-380-6348 or email info@syscomenuservices.com



For more information about how Sysco can support your business please go to Foodie.Sysco.com/Snapback





We are here for you. Sysco Marketing Services is here to support you during this uncertain time. We can help with tools, tips, and products that Sysco has available for you to continue to maintain your business – including carry-out and delivery menus, social media messaging, and more. Call us at 1-800-380-6348 for assistance.

Sysco Exclusive Offer FROM FOODSERVICE TRAINING PORTAL



Solution

Employees are a crucial resource for any business. In foodservice and retail, they are the front line to your customers and the engine behind preparing and serving your product. You can't operate without them.

Protect your business and take the smart steps now to help protect the health of your employees- as well as guard your customers against illness- with Healthy Habits eStart™. This 30-minute infectious disease awareness program provides your employees with critical information to prepare for, respond to and prevent the spread of infectious disease- Coronavirus/COVID-19, the flu and viral cold - in your workplace. Using CDC and NIH recommendations and protocols to educate on best practices, this interactive training program- specifically geared for the foodservice and retail industries- is a must-have in a climate of Coronavirus/COVID-19, strengthening cold strains, flu and viral infectious disease.

Investment

Sysco customers receive a 15% discount on Healthy Habits eStart™: The course is available for \$254.00 for 1 year for 30 employees . For this purchase price, a location will also receive the benefits of our Learning Management System for digital archiving of Certificates and record management/data storage of the operation's training statistics. (Regular price: \$299.00/year for 30 employees).

- Understanding Germs, Bacteria & Viral Disease
- The Common Cold & the Flu
- Coronavirus (COVID-19): symptoms & transmission
- How Illness Spreads
- General Healthy Habits

For More information Visit:

<https://foodservicetrainingportal.com/healthyhabitsysco>

For more information about how Sysco can support your business please go to [Foodie.sysco.com/snapback](https://foodie.sysco.com/snapback)





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Sysco Exclusive Offer FROM ECOLAB



SYSCO PARTNERS FOOD SAFETY & CORONAVIRUS READINESS PROGRAM

- Drive strong food safety culture and best practices
- Prepare your team to combat COVID-19
- Protect your team, guests, and public health

ECOSURE FOOD SAFETY AUDIT PROGRAM

- Best-in-class program designed based on Food Code, HACCP principles, and industry best practices
- Cover all critical control points of foodservice operations
- Onsite teaching and coaching to drive strong food safety culture and behavior changes and get to the root cause of the “why” behind it
- Digital reporting to identify top opportunities for improvement and develop corrective action management to close the loop and fix issues

FOOD SAFETY AND CORONAVIRUS READINESS PROGRAM

- Assesses compliance and gaps in critical areas
- Onsite teaching and coaching on best practices
- Digital reporting to identify top opportunities for improvement
- Coronavirus resources and educational leave-behinds
- Discounted \$325 one-time assessment and training price for Sysco customers only*

Learn more online and request an assessment at:

<https://www.cleanwithkeystone.com/Ecosure>

** This price is assumptive of a 1.5-hour time on site visit.*

For more information about how Sysco can support your business please go to [Foodie.Sysco.com/Snapback](https://www.foodie.sysco.com/Snapback)

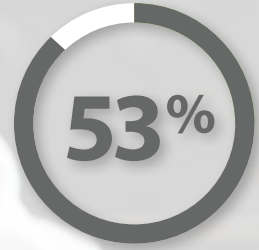


Made from 100%
Plant-Based Material



We are pleased to announce another exciting product in our Earth Plus portfolio. Our Compostable Flax Wiper Towel confirms Sysco's commitment to providing plant-friendly non-food items that are both reliable and environmentally responsible.

Keith Korando
Sr. Director of Disposables
Canned & Frozen Fruits & Vegetables



53% of consumers are more likely to visit a restaurant they perceive to be environmentally/ socially conscious.¹



83% of Millennials say it's extremely important that companies implement programs to improve the environment.²

¹Technomic Shared Interest Study #15679, July 2016

²The Conference Board® Global Consumer Confidence Survey (Conducted in Coordination with Nielsen), 2017



Meet the Disposable Chef Towel That Performs Like Cloth

Sysco® Earth Plus® Compostable Flax Wiper Towel



Complete³⁶⁰ Dispensers & Products

Tissue



SUPC#	MFG#	DESCRIPTION	BRAND	COLOR	PACK	SIZE	EPA/CPG
CORELESS BATH TISSUE DISPENSERS							
4527970	4527970	Dispenser, Tissue Hi Cap 4-Roll, COMP360, 17.2" w x 5.5" d x 16" h	complete ³⁶⁰	Black	1	EA	
4806190	4806190	Dispenser, Tissue Hi Cap 2-Roll, COMP360, 15" w x 4.35" d x 7" h	complete ³⁶⁰	Black	1	EA	
CORELESS BATH TISSUE PRODUCTS							
4527913	4527913	Bath Tissue, 2 ply, Coreless, COMP360, 3.25" x 4.05"	Sysco ^{Imperial}	White	24	1700 SHT	

Towel



SUPC#	MFG#	DESCRIPTION	BRAND	COLOR	PACK	SIZE	EPA/CPG
HARDWOUND TOWEL DISPENSERS							
4527877	4527877	Dispenser, Roll Towel Auto, COMP360, 12.9" w x 9" d x 16.8" h	complete ³⁶⁰	Black	1	EA	
4527950	4527950	Dispenser, Roll Towel Mech, COMP360, 12.9" w x 9" d x 16" h	complete ³⁶⁰	Black	1	EA	
HARDWOUND ROLL TOWEL PRODUCTS							
4527893	4527893	Towel Hardwound Roll, Non-Perforated, COMP360, 7.8"	Sysco ^{Imperial}	White	3	1150 FT	
4527903	4527903	Towel Hardwound Roll, Non-Perforated, COMP360, 7.8"	Sysco ^{Imperial}	Natural	3	1150 FT	

Napkin



SUPC#	MFG#	DESCRIPTION	BRAND	COLOR	PACK	SIZE	EPA/CPG
INTERFOLD NAPKIN DISPENSERS							
4528198	4528198	Dispenser, Nap Interfold Tower, COMP360, 8.04" w x 8.11" d x 28.78" h	complete ³⁶⁰	Black	1	EA	
7059999	7059999	Dispenser, Nap Interfold Table, COMP360, 5.90" w x 7.48" d x 6.64" h	complete ³⁶⁰	Black	1	EA	
INTERFOLD NAPKIN PRODUCTS							
4528438	4528438	Dispensed Napkin, Interfold, 1 Ply, COMP360, 6.5" x 9.85"	Sysco ^{Imperial}	White	24	250 CT	
4528461	4528461	Dispensed Napkin, Interfold, 1 Ply, COMP360, 6.5" x 9.85"	Sysco ^{Imperial}	Natural	24	250 CT	

Wiper



SUPC#	MFG#	DESCRIPTION	BRAND	COLOR	PACK	SIZE	EPA/CPG
5073157	5073157	COMP360 Sanitizing System Bucket	Sysco ^{Imperial}	White	1	3 CT	
5073182	5073182	COMP360 Surface Sanitizing System Wipe Refill	Sysco ^{Imperial}	White	3	135 CT	
9908101	9908101	Earth Plus [®] Compostable Flax Wiper Towels		White	1 box	150 CT	

*Made from 100% plant-based material. Product is compostable in commercial compost facilities. Such facilities may not exist in your area.



Products contain at least the minimum Post-Consumer Recycled Fiber. Meets or Exceeds EPA Comprehensive Procurement Guidelines



Multi-Quat Sanitizer

NO-RINSE QUAT SANITIZER CONCENTRATE

DESINFECTANTE CUATERNARIO CONCENTRADO, NO REQUIERE ENJUAGE

150 - 400 ppm Quat Range

EPA-registered sanitizer for pre-cleaned use on hard, non-porous food prep surfaces and ware, kills foodborne organisms as listed on product label.

Keystone Multi-Quat Sanitizer is a concentrated, no-rinse quat sanitizer that is effective across a dilution range of 0.26 - 0.68 oz per gallon of water.

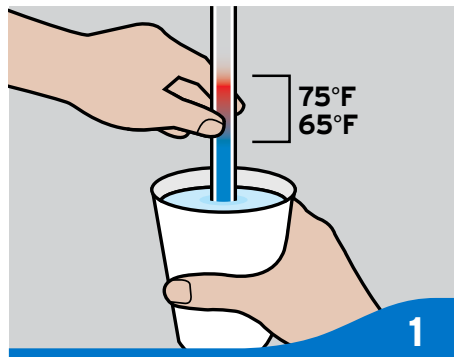
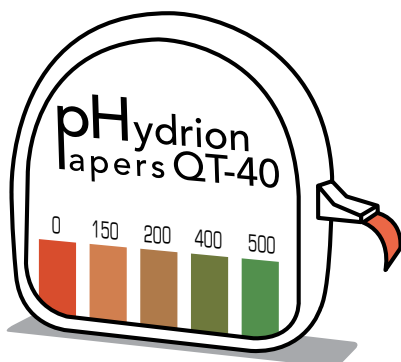
Rango de eficacia de 150 - 400 ppm

Desinfectante con certificación EPA para la limpieza previa al uso de utensilios de cocina y superficies duras no porosas destinadas a la preparación de alimentos, elimina los organismos transmitidos por alimentos tal como lo indica la etiqueta del producto.

Keystone Multi-Quat Sanitizer es un desinfectante cuaternario, que no requiere enjuague y que es efectivo en un rango de dilución de 0.26 - 0.68 onzas por galón de agua.

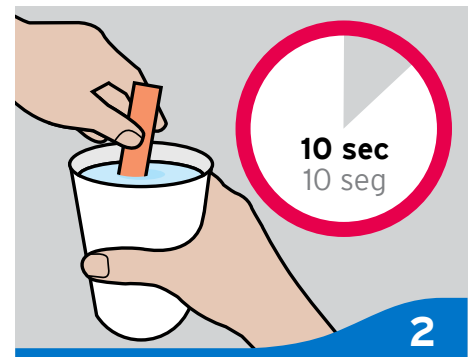
Sanitation Range Testing

Prueba del rango de desinfección



Testing solution should be at room temperature - 65°F- 75°F.

La prueba de la solución debe realizarse a temperatura ambiente, es decir, 65°F a 75°F.



Withdraw and tear off approximately 2 inches of paper from dispenser. Dip paper for 10 seconds. Don't shake.

Retire y desprenda, aproximadamente, 2 pulgadas de papel por dispensador. Moje el papel durante 10 segundos. No lo sacuda.



Super-Strong, All-Purpose Flax Towels: Sustainability Without Compromise


Foodservice operators with an eye on sustainability are replacing their cloth chef towels with Compostable Flax Wiper Towels made from 100%-natural fiber. And in terms of performance, they're not missing a beat. Disposable flax towels stand up to the toughest cleaning tasks and can be used multiple times before discarding or composting.* So, say hello to disposable flax towels and so long forever to your linen service.

Why Switch from Laundered Towels to Flax?



SUSTAINABLE

Made from 100% plant-based materials, flax towels are BPI Certified as Compostable* and a USDA Certified Biobased Product. They're free of polyester and other petroleum-based polymers found in many disposable wipes and laundered towels.



HIGHLY ABSORBENT

Like cloth towels, flax wipers are made from natural fibers that make them both absorbent and soft. Other disposables contain polymers which impede absorption.



MULTI-PURPOSE PERFORMANCE

Flax wipers are the ultimate chef towel. But they're also absorbent and durable enough for tough tasks like cleaning messy tabletops, dirty countertops and greasy-grimy stovetops.



DURABLE & REUSABLE

Disposable flax towels are so strong they can be reused before discarding or composting. Plus, there's no need for expensive linen services.



DISPOSABLE ADVANTAGE

Stacks of dirty cloth towels awaiting pickup can harbor bacteria that create unsanitary conditions and foul odors. Hygienic, disposable flax towels can be discarded or composted* after use.



COST EFFECTIVE

With rental towels, you pay for laundering, replacement and delivery ... again and again. Disposable flax towels eliminate these costs.



One-Two Punch: Essentials for Cleaning & Sanitizing

Compostable Flax Wiper Towels
9908101 SUPC, Case Pack (150)

For Cleaning: All-purpose towels that are durable, sustainable and reusable.

C360 Surface Sanitizing System
Bucket: 5073157, Refills: 5073182

For Sanitizing: Closed-system dispenser with disposable, quat-compatible wipes.

Contact Your Sysco Sales Representative to Place Your Order

* Product is compostable in commercial compost facilities. Such facilities may not exist in your area. To locate nearby commercial composting facilities, visit: findacomposter.com

Professional Solutions with a Hygiene Advantage

Complete® 360 Towel, Tissue, Napkin and Wiper Products



Lead with Complete®360 and help customers meet hygiene concerns and run-out issues.

C360 Operator Advantages

- Trusted products, reliable Sysco® sourcing.
- Touchless dispensers that help promote hygiene.
- Sustainable, high-quality paper products.
- One-at-a time dispensing can alleviate run-outs.
- Efficiency that can help save time and money.

C360 Selling Advantages

- Products exclusive to Sysco®, helping protect recurring sales.
- No charge dispensers, no leases required, no paperwork.
- All C360 products stocked at your OpCo.
- Sysco® branded and CORE aligned.



Paper Towel Dispensers and Refills



Toilet Tissue Dispensers and Refills



Napkin Dispensers and Refills



Cleaning and Sanitizing Wipers

Support When You Need It

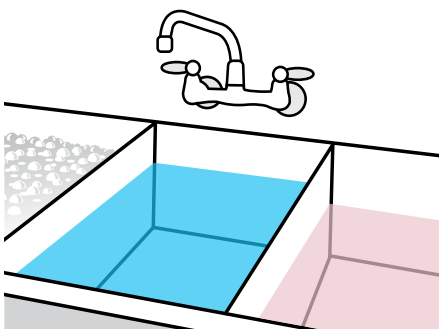
Sysco® Support Line agents are available to answer your C360 product questions or to assist in ordering samples for operator tests and trials.

1.855.SYY.C360
 (855.799.2360)
 Average call takes 3 minutes

HELP@SYYC360.COM
 Response within 4 business hours

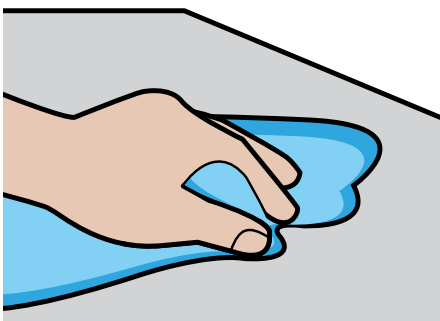
Three compartment sink sanitizer

Desinfectante para fregadero de tres compartimentos



Food contact surface sanitizer

Desinfectante para superficie en contacto con alimentos



Directions For Use

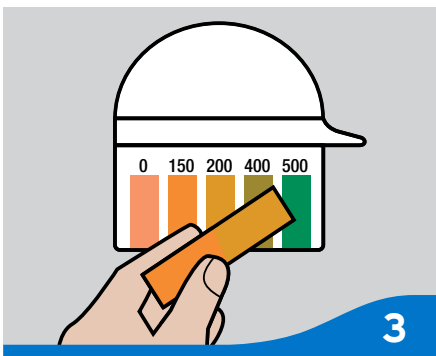
Apply Keystone Multi-Quat Sanitizer at proper use solution. Expose all surfaces of equipment, ware or utensils to the sanitizing solution for a period of not less than one minute. Air dry.

Please refer to product label for complete directions for use.

Instrucciones de uso

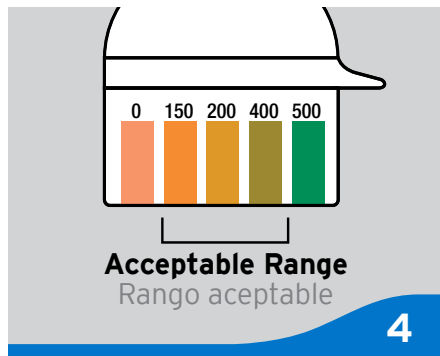
Aplice Keystone Multi-Quat Sanitizer siguiendo el uso adecuado. Exponga todas las superficies del equipo, el menaje de cocina o los utensilios a la solución desinfectante por un periodo de tiempo no inferior a un minuto. Deje secar al aire.

Por favor, revise la etiqueta del producto para ver las instrucciones de uso completas.



Compare colors immediately with colors on the test strip package to determine ppm. ALWAYS COMPARE AGAINST PACKAGE SCALE.

Compare inmediatamente los colores con los colores en el paquete de la banda de prueba para determinar la concentración en términos de partes por millón (ppm). SIEMPRE REALICE LA COMPARACIÓN CON LA ESCALA DEL PAQUETE.



Testing solution should be between 150 - 400 ppm.*

La solución de prueba debe estar entre **150 a 400 ppm.***

*ppm = parts per million

*ppm = partes por millón

Back To Nature.

COMPOSTABLE CAN LINERS



BioTuf®
by Heritage



▶ **ASTM D6400 and BPI certified for compostability**

Good things
come from
Sysco®

HERITAGE BAG.
A NOVOLEX BRAND

BioTuf® Compostable Bags

SUPC#	Heritage Code	Size	Capacity	Gauge	Color	Bags/Case
3296031	Y4832EE R01	24x32	12-16 Gal	.88 Mil	Lt. Green	8/25
5690985	Y4832YE R01	24x32	12-16 Gal	1.0 Mil	Lt. Green	8/25
3296049	Y5645EE R01	28x45	23 Gal	.88 Mil	Lt. Green	6/25
8804660	Y5645YE R01	28x45	23 Gal	1.0 Mil	Lt. Green	5/25
3296052	Y6039EE R01	30x39	30 Gal	.88 Mil	Lt. Green	6/25
3432564	Y6039SE R01	30x39	30 Gal	1.2 Mil	Lt. Green	5/25
3296088	Y6848EE R01	34x48	32 Gal	.88 Mil	Lt. Green	5/25
3432648	Y6848YE R01	34x48	32 Gal	1.0 Mil	Lt. Green	5/20
8057257	Y7658TE R01	38x58	60 Gal	.90 Mil	Lt. Green	5/20
3296090	Y8046TE R01	40x46	40-45 Gal	.90 Mil	Lt. Green	5/20
3296101	Y8448EE R01	42x48	48 Gal	.80 Mil	Lt. Green	5/25
3432747	Y8448YE R01	42x48	48 Gal	1.0 Mil	Lt. Green	5/20
3296119	Y9460EE R01	47x60	64 Gal	.80 Mil	Lt. Green	5/25
3432754	Y9460YE R01	47x60	64 Gal	1.0 Mil	Lt. Green	5/20





Finally, a Tissue System that *Serves* your Customers and *Protects* your Business



Sysco® Complete® 360 Coreless Tissue Dispenser

FEATURE	BENEFIT
Exclusive and proprietary	<ul style="list-style-type: none"> MA has competitive advantage by selling a Sysco Exclusive brand and system that competition cannot stuff
High capacity: holds 4 perforated rolls of 1,700 2 ply sheets	<ul style="list-style-type: none"> High capacity meaning fewer change outs and helps reduce labor cost 20% more occasions per dispenser than twin JBT Jr.*
Automatic roll transfer	<ul style="list-style-type: none"> Helps eliminate waste with 100% use of roll before automatically transferring to new roll and helps maximize cost in use Reduces disruption of staff due to tissue outage
Fully enclosed case	<ul style="list-style-type: none"> Helps improve hygiene and reduce risk of cross-contamination
SUPC for refills inside dispensers	<ul style="list-style-type: none"> Eliminate returns by ensuring operator is refilling with the correct product
Same key for both towel and tissue dispenser	<ul style="list-style-type: none"> Easy to maintain



4527970



WHAT'S IN IT FOR YOU?

- No Charge Dispensers**
- No Dispenser Lease**
- No Paperwork**
- Protect Your Business**
 - Systems are **Exclusive and Proprietary** to Sysco, which eliminates Complete® 360 dispensers being stuffed by the competition.
- In Stock**
 - Dispensers and paper are **stocked at every OpCo**; ready for immediate delivery.
- Core Aligned**
 - Supports the strategy and growth of Sysco branded products.

* Using 2 ply JBT Jr with stub roll waste



Sysco® Complete® 360 Coreless Tissue Dispenser Refills

FEATURE

BENEFIT

1,700 2 ply perforated sheets per roll

• High capacity, easy tear rolls helps to control usage and reduce waste

12 each rolls/case

• Storage efficiencies to free up space in BOH
• Drive incremental case sales

Coreless roll

• No core supports sustainability by helping to reduce waste
• Helps reduce pilferage

Poly wrapped case

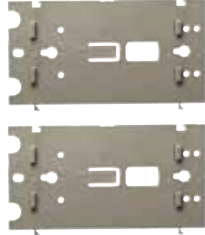
• No wrapper and no corrugate helps reduce waste and environmental impact
• Poly wrap helps to protect product from damage while being stored
• Helps reduce storage footprint

Tissue mounting bracket kit with spacer (Optional)

• Easy, reliable and convenient method for mounting dispensers, no holding up dispenser while installing. (Kits include 2 mounting brackets and spacer.)



4527913



54025



GOT A SYSCO BRANDED TOWEL, TISSUE OR NAPKIN QUESTION?

For **IMMEDIATE** answers, call the Sysco Support line **NOW!**

1.855.SYY.C360
(855.799.2360)

or email **HELP@SYYC360.COM**

For installation questions and no charge mounting brackets, call the Sysco Support Line.



Finally, a Towel System that **Serves** your Customers and **Protects** your Business



Sysco® Complete® 360 Automated and Mechanical Towel Dispensers

FEATURE	BENEFIT
Exclusive and proprietary	<ul style="list-style-type: none"> MA has competitive advantage by selling a Sysco Exclusive brand and system that competition cannot stuff
Automatic stub roll transfer feature	<ul style="list-style-type: none"> Helps eliminate waste with 100% use of roll before automatically transferring to new roll and helps maximize cost in use Reduces disruption of staff due to towel outage
Automated dispenser: two sheet length-dispensing settings - 11" & 14" towel length	<ul style="list-style-type: none"> Helps reduce waste and maximizes cost in use Gives operator flexibility
Hands free Motion activated (automated)	<ul style="list-style-type: none"> Reduce risk of cross-contamination Helps control dispensing and helps reduce usage
Long battery life (4D cell batteries included)	<ul style="list-style-type: none"> 60,000 hand dries per battery set
SUPC for refills inside dispensers	<ul style="list-style-type: none"> Eliminate returns by ensuring operator is refilling with the correct product
Same key for both towel and tissue dispenser	<ul style="list-style-type: none"> Easy to maintain



4527877
Automated



4527950
Mechanical

WHAT'S IN IT FOR YOU?

No Charge Dispensers

No Dispenser Lease

No Paperwork

Protect Your Business

- Systems are **Exclusive** and **Proprietary** to Sysco, which eliminates Complete® 360 dispensers being stuffed by the competition.

In Stock

- Dispensers and paper are **stocked** at every **OpCo**; ready for immediate delivery.

Core Aligned

- Supports the strategy and growth of Sysco branded products.



Sysco® Complete® 360 Paper Towel Refills



4527893 White



4527903 Natural



54019

FEATURE

BENEFIT

1,150 ft/roll

- Highest capacity towel helps reduce run out and improve labor efficiencies

3 roll case pack

- Storage efficiencies to free up space in BOH
- Drives incremental case sales

Interchangeable “white” and “natural” color options

- Natural provides an option for more environmentally conscious operators

Same refill fits both dispensers

- Inventory efficient and easily maintainable

Mounting brackets (optional)

- Easy, reliable and convenient method for mounting dispensers, no holding up dispenser while installing (2 each required per dispenser)

GOT A SYSCO BRANDED TOWEL, TISSUE OR NAPKIN QUESTION?

For **IMMEDIATE** answers, call the Sysco Support line **NOW!**

1.855.SYY.C360
(855.799.2360)

or email **HELP@SYYC360.COM**

For installation questions and no charge mounting brackets, call the Sysco Support Line.

KEYSTONE DISINFECTANTS APPROVED BY EPA FOR USE AGAINST NOVEL CORONAVIRUS



Product Name	EPA Reg. No.	SKUs	Follow Directions for Use of Supporting Virus	Dilution	Application	Contact Time	Emerging Viral Pathogen Claim
ASEPTICARE	42964-17	6100194 (6 – 14 oz)	Human Coronavirus	RTU	Spray	2 minutes	No
BLEACH DISINFECTANT CLEANER	1677-235	6101836 (4 – 32 oz)	Poliovirus	RTU	Spray	1 minute	Yes
PEROXIDE DISINFECTANT AND GLASS CLEANER RTU	1677-251	6100923 (6 – 32 oz)	Norovirus	RTU	Spray	45 seconds	Yes
PEROXIDE MULTI SURFACE CLEANER AND DISINFECTANT	1677-238	6100876 (2 – 2 L)	Norovirus	4 fl. oz/gal OR 6 fl. oz/gal	Spray	2 minutes OR 45 seconds	Yes



Last updated 3/13/2020

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INFRARED FOREHEAD THERMOMETER



FEATURES AND BENEFITS

Use this non-contact thermometer (no probe required) for three-second temperature readings without physical contact to avoid cross-contamination.

This thermometer recalls last 10 temperature readings for ease of record keeping.

Temperature readings appear on backlit LCD display that changes to one of 3 colors based on results, and an alarm beep that sounds when temperature is over 100°F.

With a battery life up to one year or 6,000 uses, this thermometer is "ready to use out of the box with no probe covers required". 2 AAA batteries included.

Easy to use, one-button operation for measuring in °F/°C.

Durable construction can withstand a drop of three feet.

SUPC	BRAND	PACK	DESCRIPTION
7128925	Sejoy	1/1	Infrared Forehead Thermometer

Contact your Sysco Marketing Associate:



Quality is more than a promise. It's assured.
 Sysco Corporation ©2020 All Rights Reserved.
 1390 Enclave Parkway, Houston, TX 77077



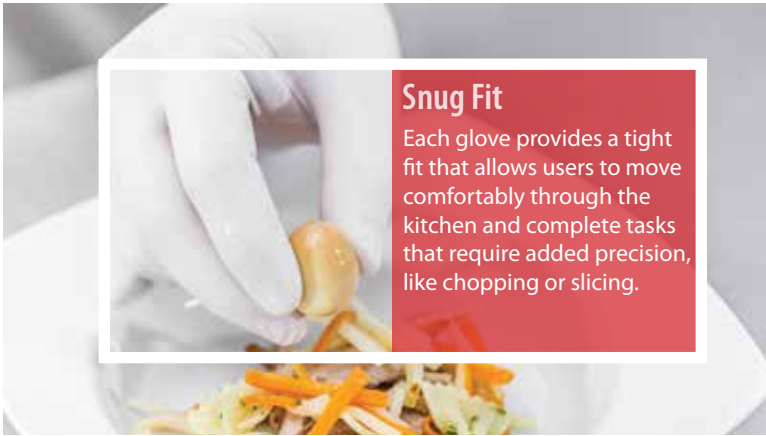
Sysco Classic Synthetic Foodservice Gloves

Sysco Classic Synthetic Gloves provide a snug, comfortable fit and increased touch sensitivity. They are an ideal alternative to latex gloves and can be used for a variety of foodservice tasks. These highquality synthetic gloves are recommended for moderate use and where gloves are used for longer periods of time.

Sysco® Classic

Sysco Classic Synthetic Foodservice Gloves

Sysco Classic Synthetic Gloves provide a tight fit and touch sensitivity that allow users to move comfortably and quickly as they work. The snug design that these gloves offer can be used to handle hot foods and process meats, fish, and poultry. Sysco Classic Synthetic Gloves also feature a rolled cuff to add strength around the wrist and resist tearing when donning.



Snug Fit

Each glove provides a tight fit that allows users to move comfortably through the kitchen and complete tasks that require added precision, like chopping or slicing.



Touch Sensitive

The synthetic material of these gloves improves touch sensitivity and flexibility, which helps users handle utensils with more dexterity and reduces hand fatigue.



Sysco Classic Synthetic Foodservice Gloves

These gloves are made of high quality synthetic material that provides a snug fit and increased touch sensitivity. Sysco Classic Synthetic Gloves feature a tight, form-fitting design that allows users to work more comfortably and quickly when completing precise tasks. These gloves may be used to complete food prep, handle hot foods or for general cleaning.

Segments

- Restaurants/Bars
- Bistros and Diners
- Food Trucks
- Cruise Lines
- Cafeterias
- Bakeries

Applications

- Hot meal prep
- Garnishing dishes
- Decorating desserts
- Chopping and slicing
- Buffet prep or serving
- Everyday cleaning tasks

Features and Benefits

- Snug, comfortable fit for completing tasks more precisely
- Flexibility helps improve touch sensitivity and reduce hand fatigue
- Ideal for handling hot food and processing meats, fish and poultry
- Rolled cuff increases strength in wrist to resist tearing when donning
- Recommended for moderate use when used for longer periods of time

Synthetic Foodservice Gloves

SUPC#	HGI#	Powder	Color	Brand	Size	Pack	Case Qty.
5845502	304362551	Powdered	White	HANDGARDS®	S	10/100	1,000
5845512	304362552	Powdered	White	HANDGARDS®	M	10/100	1,000
5845498	304362553	Powdered	White	HANDGARDS®	L	10/100	1,000
5108875	304362554	Powdered	White	HANDGARDS®	XL	10/100	1,000
5845520	304362131	Powder-Free	White	HANDGARDS®	S	10/100	1,000
9907461	304363502	Powder-Free	White	Sysco® Classic	M	10/100	1,000
9907603	304363503	Powder-Free	White	Sysco® Classic	L	10/100	1,000
9907465	304363504	Powder-Free	White	Sysco® Classic	XL	10/100	1,000
8393480	304362771	Powdered	White	Sysco® Classic	S	4/100	400
8394249	304362772	Powdered	White	Sysco® Classic	M	4/100	400
8394983	304362773	Powdered	White	Sysco® Classic	L	4/100	400
8400897	304362761	Powder-Free	White	Sysco® Classic	S	4/100	400
8400988	304362762	Powder-Free	White	Sysco® Classic	M	4/100	400
8401036	304362763	Powder-Free	White	Sysco® Classic	L	4/100	400
8396515	304362764	Powder-Free	White	Sysco® Classic	XL	4/100	400



Quality is more than a promise. It's assured. You can always rely on Sysco to deliver consistent quality with every order. That's because we have more than 100 QA professionals committed to maintaining the most stringent standards in terms of food quality, consistency and food safety. That's by far the largest and most active QA department in the industry.



HAND SANITIZER GEL PACKET 65% ALCOHOL



FEATURES AND BENEFITS

Contains 65% alcohol content, which is 5% greater than what is recommended by CDC.

Individually wrapped packets make this product portable and able to be used when soap and water are not available.

This gel is formulated to prevent dryness and to keep your hands soft after frequent use.

No artificial scents added, making it safer for those with perfume allergies.

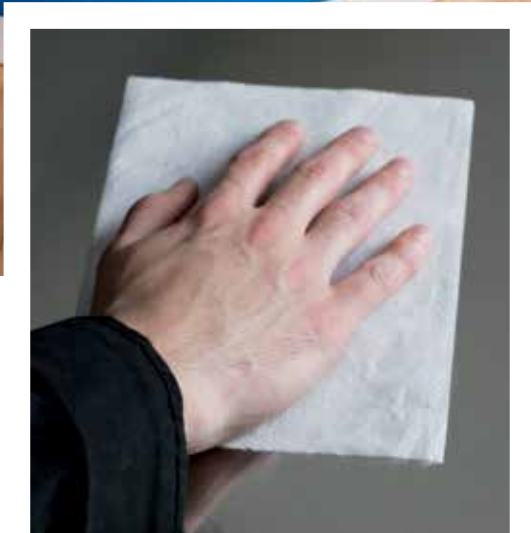
SUPC	BRAND	PACK	DESCRIPTION
7128009	Kari-Out	400/.04oz	Sanitizer Hand Gel Packet 65%

Contact your Sysco Marketing Associate:



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 1390 Enclave Parkway, Houston, TX 77077





Surface **Sanitizing System**





Sanitizing made simple, with the new **Complete[®] 360 Surface Sanitizing System**, you can create a custom hard surface wet wipe using your own sanitizer. This wipe & closed-bucket system helps operators prevent cross-contamination and minimize the spread of foodborne illness by properly applying the necessary amount of sanitizer to food contact surfaces and common touchpoints throughout your operation.

Features and Benefits

- Consistently retains higher sanitizer levels compared to cotton towels and microfiber cloths¹
- Wipes maintain > 90% of the sanitizer concentration for up to 7 days²
- Compatible with a wide range of commonly used sanitizers³
- Reusable buckets have tight-fitting lids to reduce the risk of spills, splashes, and vapors associated with open buckets and/or spray bottles
- Cost-effective wipes are designed to properly apply the right concentration of sanitizer to the surface, ensuring operators are meeting or exceeding food safety guidelines
- One-at-a-time dispensing delivers a clean sheet with every use and helps protect unused sheets from contamination, reducing waste and controlling costs

¹ Tested with a variety of Quaternary Ammonium Compound (Quat) based sanitizers and generic terry cloth and microfiber towels.

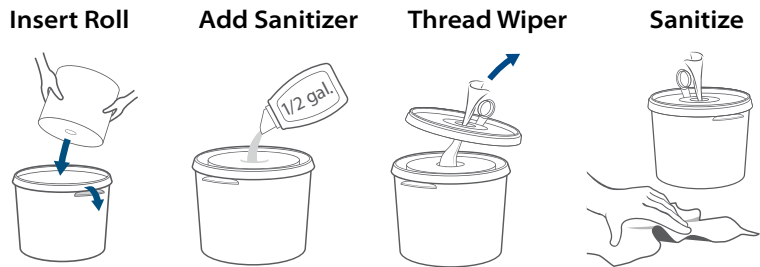
² Quat sanitizer loss as a function of time for Complete 360 Sysco Imperial Surface Sanitizing System, cotton bar mops and microfiber cloths.

³ If using a disinfectant, always check and follow directions on the disinfectant's label to ensure that additional steps, like a secondary rinse of surface, are not required for safe use. To determine compatibility of sanitizer or disinfectant solution with Complete 360 Surface Sanitizing System Wipe, read the EPA Master Label (PRIA Label), which can be located at: <https://iaspub.epa.gov/apex/pesticides/?p=PPLS:1>

Usage Applications

Complete[®] 360 Surface Sanitizing System is ideal for front and back of house uses in a variety of operations.

How to use your Surface Sanitizing System



COMPLETE[®] 360 SURFACE SANITIZING SYSTEM

SUPC	Pack/Size	Brand	Description
5073157	1 / 3 CT	SYS IMP	COMPLETE 360 SANITIZING SYSTEM BUCKET
5073182	3 / 135 CT	SYS IMP	SURFACE SANITIZING SYSTEM WIPE REFILL

Sysco's Cutting Edge Solutions provides new and exclusive products to help you refresh your menu, drive repeat business and streamline back-of-house operations. **Contact your local Sysco Marketing Associate or visit SyscoFoodie.com for more details.**

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DuraLoc™ Cleaning Tools



DuraLoc™ is Ecolab's revolutionary new line of durable floor cleaning tools, designed exclusively for foodservice kitchen floors. DuraLoc is an interlocking system of tools (mops, squeegees, brooms and accessories) that come with a unique storage system. Clean, safe kitchen floors are the culmination of superior tools, effective distribution of floor cleaning chemicals and compliance to proper floor cleaning procedure. DuraLoc is the only system of floor cleaning tools that delivers all of these elements.

Features and Benefits

- DuraLoc handles are made from super-strong lightweight aluminum and high-performance plastic that will outlast traditional mops and brooms by years
- Durable, high-performance tools that provide cleaner and safer floors as proven by 3rd party certification¹
- Only the cleaning heads need to be replaced when worn and dirty
- Dual cavity mop bucket holds 17 quarts of cleaning solution and features a removable dirty water bucket for easy lifting and emptying
- All tools can be hung off the floor with the snap-in storage system

Source:
1. National Floor Safety Institute

Starter Kit Includes

- 4 Handles
- 2 Mops
- 1 Broom
- 1 Deck Brush
- 1 Big Dipper
- 1 Foam Moss Squeegee
- 1 Rubber Squeegee
- 3 Universal Insert Holders
- Storage System
- Assembly Instructional Sheet

Benefits	DuraLoc™	Competition
Save money with tools designed to last a very long time in foodservice environments	✓	✗
Improve employee and guest safety with NFSI certified tools that improve traction	✓	✗
Reduce costs by only replacing the worn parts such as mop heads and squeegees	✓	✗
Remove a step in the cleaning process by using the Big Dipper™ to apply floor cleaner	✓	✗
Stop using dirty water to clean with the dual-cavity mop bucket's separate compartments	✓	✗
Keep tools organized and allow mops to dry faster with the snap-in storage system	✓	✗
Eliminate cross-contamination by using color coded sleeves for zone isolation	✓	✗



SUPC	Pack/Size	Brand	Description
7015154	1 / Each	ECOLAB	DURALOC STARTER KIT – BLUE
4398354	1 / Each	ECOLAB	DURALOC MOP BUCKET – BLUE

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Microfiber Foodservice Wiper

Sysco's Classic Microfiber Foodservice Wiper incorporates the latest technology to ensure a microfiber that is safe for bleach and quaternary ammonium compounds.

— Sysco® —
Classic

Appealing. Satisfying. Dependable.

The **Sysco Classic** brand family includes an extensive selection, from pantry staples and fresh and frozen foods to prepared products and hundreds of other options. Sysco Classic brings the quality businesses crave and the range of choices customers demand under one brand, and delivers them both to you! More value for the price, with quality equal to or better than other national and leading brands — that's Sysco Classic.



Sparkling Features and Clean Benefits

Featuring Quatguard technology to maintain Quat and Chlorine sanitizer levels

- Superior to traditional cotton cleaning cloths, our microfiber wipe offers a lightweight, low-cost option
- Engineered to provide physical bacterial removal of 99.9% using only water
- 50 cycle laundry wash test: no loss in fabric integrity, strength, wear or visual appearance
- One-third of the shrink of cotton wipers
- Easy to clean cloth: microfiber releases solutions easier –retains over 5X its weight in water rather than the material

Applications Ideas

- Front of House
- Back of House
- Everywhere
- Wet or dry
- General cleaning
- Dusting
- Sanitizing



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SUPC	Pack/Size	Product
<input type="checkbox"/> 2832713	1/100 ct	Wiper Towel Microfiber White Blue 12"x21"
<input type="checkbox"/>		
<input type="checkbox"/>		
<input type="checkbox"/>		
<input type="checkbox"/>		

Contact your Sysco Marketing Associate for product details and availability.



Nitrile Gloves

Sysco's Classic High Performance Nitrile Gloves offer a sleek and comfortable, high performing glove that stands up to any test. Sysco's Classic brand delivers dependable, quality foodservice products.



Appealing. Satisfying. Dependable.

The **Sysco Classic** brand family includes an extensive selection, from pantry staples and fresh and frozen foods to prepared products and hundreds of other options. Sysco Classic brings the quality businesses crave and the range of choices customers demand under one brand, and delivers them both to you! More value for the price, with quality equal to or better than other national and leading brands — that's Sysco Classic.



One Glove for Every Job

Our Classic Nitrile Gloves are ideal for all areas of foodservice:

- Food prep
- Food handling
- Back of house
- Front of house
- Cleaning
- Sanitization



Tear and puncture resistant

Performance You Can Rely On

Our gloves have superior durability and outperform latex and vinyl counterparts:

- Better fitting, thinner and softer than most standard nitrile gloves
- Latex and powder-free to alleviate the allergy risks associated with a latex glove
- Disposable gloves ensure that foodservice workers change gloves as often as needed to prevent cross-contamination



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SUPC	Pack/Size	Product
<input type="checkbox"/> 2832713	1/100 ct	Wiper Towel Microfiber White Blue 12"x21"
<input type="checkbox"/>		
<input type="checkbox"/>		
<input type="checkbox"/>		
<input type="checkbox"/>		

Contact your Sysco Marketing Associate for product details and availability.



Economy Scouring Pads

Sysco's Reliance Economy Scouring Pads incorporate durability and quality for convenient cleaning.

— Sysco® —
Reliance

Economical. Gratifying. Reliable.

Sysco Reliance is there for foodservice operators, offering competitively priced products that meet all regulatory standards — and Sysco standards for quality and food safety. A great value for the price, Reliance products are more consistent than other economy labels and provide a lower-cost option for all types of applications. Sysco quality is included in all Sysco Reliance products — and that's value you can taste.



Sparkling Features and Clean Benefits

Large Size Economy Stainless Steel Scrubber

- Strong
- Long lasting
- Economical
- Large size fits all applications

6"x9" Economy Green Pad

- Medium abrasive
- Non-woven blend for daily cleaning
- Durable full-sized pad
- Economical, great quality

SUPC	Pack/Size	Product
<input type="checkbox"/> 2832713	1/100 ct	Wiper Towel Microfiber White Blue 12"x21"
<input type="checkbox"/>		
<input type="checkbox"/>		
<input type="checkbox"/>		
<input type="checkbox"/>		



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Sysco Classic Stretch Hybrid Gloves

Sysco Classic Stretch Hybrid Gloves are the ideal lightweight and elastic gloves for use when pre-portioning meals, serving or catering. Their unique diamond pattern texture offers a classic look while also adding grip when working.

Sysco[®]Classic

Sysco Classic Stretch Hybrid Gloves

Sysco Classic Stretch Hybrid Gloves bring the tight, elastic fit of vinyl gloves to a lightweight poly glove. With increased dexterity and added grip, these gloves offer features perfect for a wide variety of environments from serving tasks to food prep.



Skin-Tight Fit
Each pair offers a skin-tight fit when users size down, for example, from Large to Medium. This tight fit allows for added dexterity and comfort while working.



Diamond Pattern
These gloves are made of hot-embossed poly that offers a soft feel and a unique diamond pattern. This diamond pattern provides a classic look as well as added grip.



Sysco Classic Stretch Hybrid Gloves

These disposable Stretch Hybrid Gloves feature a skin-tight design for increased dexterity when working. They are ideal when less frequent glove changes are required, including anywhere from quick-service use to food prep. Each glove features a unique diamond pattern texture that provides added grip, perfect for fully grasping even the smallest ware in the kitchen.

Segments

- Cafés
- Delis
- Fast casual
- Food trucks
- Commissaries
- Restaurants/ bars

Applications

- Catering
- Buffets
- Food prep
- Pre-portioning
- Detailed decorating
- General housekeeping

Features and Benefits

- Comfortable, lightweight material for reduced hand fatigue
- Quality, cost-effective alternative to other tight-fitting gloves
- Fit is tight, allowing users to complete more detailed and precise tasks
- Elasticity in each pair allows gloves to conform closely to a user's hands
- The diamond pattern adds grip, reducing slipping and improving speed

Stretch Hybrid Gloves

SUPC#	HGI#	Powder	Color	Brand	Size	Pack	Case Qty.
5081597	303363311	Powder-Free	Clear	Sysco® Classic	S	10/100	1,000
5081601	303363312	Powder-Free	Clear	Sysco® Classic	M	10/100	1,000
5081611	303363313	Powder-Free	Clear	Sysco® Classic	L	10/100	1,000
5081627	303363314	Powder-Free	Clear	Sysco® Classic	XL	10/100	1,000



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Sysco[®]
At the heart of
food and service

For more information visit
<https://foodie.sysco.com/snapback/>