



GETTING **BUSINESS READY**





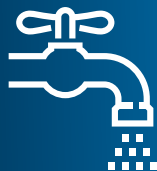
GETTING BUSINESS READY **CONTENTS**



How to ensure you have the products you need to create a safe and clean environment for your business, your team members and your customers



General guidelines
for cleaning and
sanitising



High-touch areas to
be sanitised regularly



Recommended
products to use for
cleaning & sanitising

Hospitality businesses include many high-touch point areas. 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 socialise what your establishment is doing to keep everyone safe. Be sure to advertise with adequate signs what your business is doing to keep everyone safe.



KITCHEN & BACK OF HOUSE

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

HIGH-TOUCH AREAS

- Door handles and push plates
- Handles of all the equipment doors and operation push pads
- Handles of the dispensers
- Ice scoops
- Walk-in and other refrigerator handles
- Walk-in refrigerator and plastic freezer
- Curtains
- Freezer handles
- Sink and mop sink
- Handwashing sink handles
- Soap dispenser push plates at handwash sink
- Towel dispenser handle at handwash sink
- Rubbish bin touch points
- Buckets & cleaning tools
- Telephone keypad and hand set
- IT and ordering equipment

PUBLIC BATHROOMS

- Clean and disinfect bathrooms regularly.
- Provide adequate signage in relation to hand washing.
- Provide alcohol based hand sanitising station outside the bathrooms.

HIGH-TOUCH AREAS

- Door handles
- Sink taps and toilet handles
- Towel dispenser handle
- Soap dispenser push plates
- Baby changing station

TAKEAWAY COLLECTION AREA

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

HIGH-TOUCH AREAS

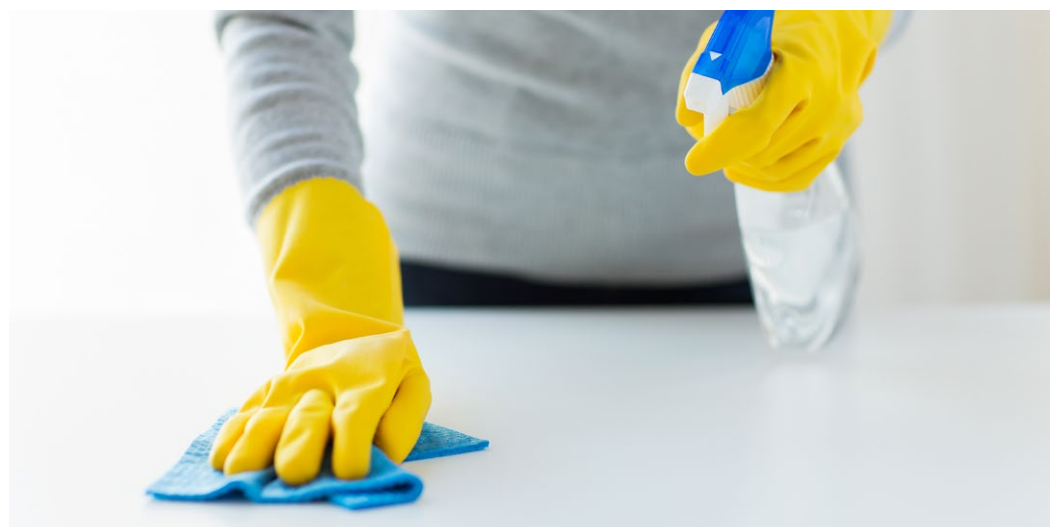
- Door handles, push plates, thresholds and
- Hand railings
- Dining tables
- Chairs
- Menus
- Rubbish receptacle touch points
- High chairs
- Bar area

PUBLIC AREAS & GUEST ROOMS

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

HIGH-TOUCH AREAS

- Door handles
- Remote control
- Light switches
- Curtains
- Bed sheets and covers
- Rubbish bins
- Furniture etc



COVID-19

DELIVERY PROCEDURES

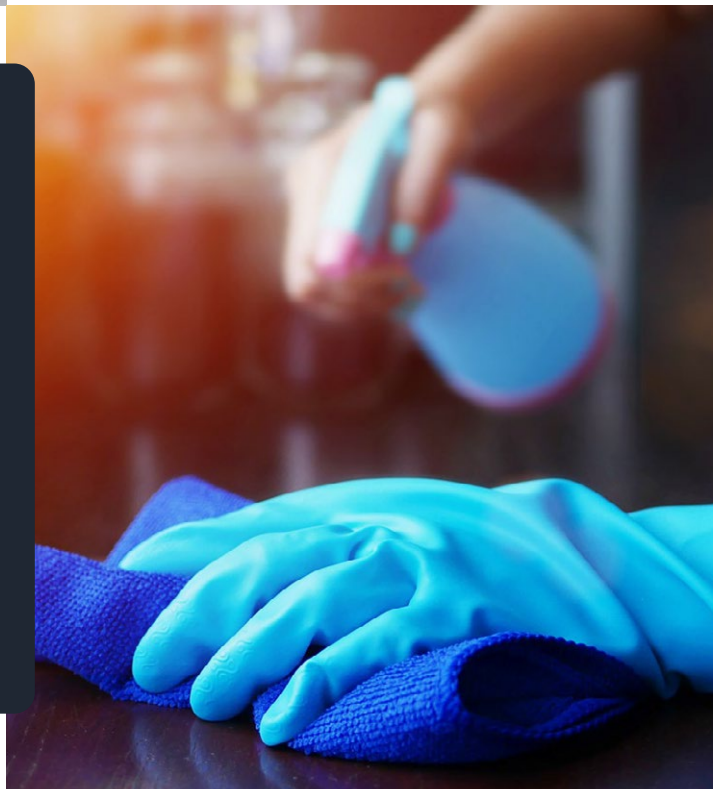


SUPPLY

- Covid-19 (Coronavirus) and Food: Both the Food Safety Authority of Ireland and the European Food Safety Authority have stated that there is NO evidence that the virus is passed on through food.
- Sysco has engaged directly with suppliers to ensure they are adhering to best practice about protecting their staff and products from possible contamination with Covid-19.
- All supplier deliveries are thoroughly checked by our trained Goods In Team to ensure they meet strict quality specifications.
- Sysco will only ever source approved products from approved suppliers.

PREMISES & EQUIPMENT

- Equipment sharing minimised to prevent cross contamination.
- Hot desking restricted.
- Anti-bacterial cleaner and wipes available in office to disinfect workstations between uses.
- Hand sanitiser located at various points throughout the building.
- Adequate waste bins provided.
- Specialist external hygiene contractor employed to maintain strict hygiene standards onsite.
- Regular anti-viral static spraying of offices and common areas.



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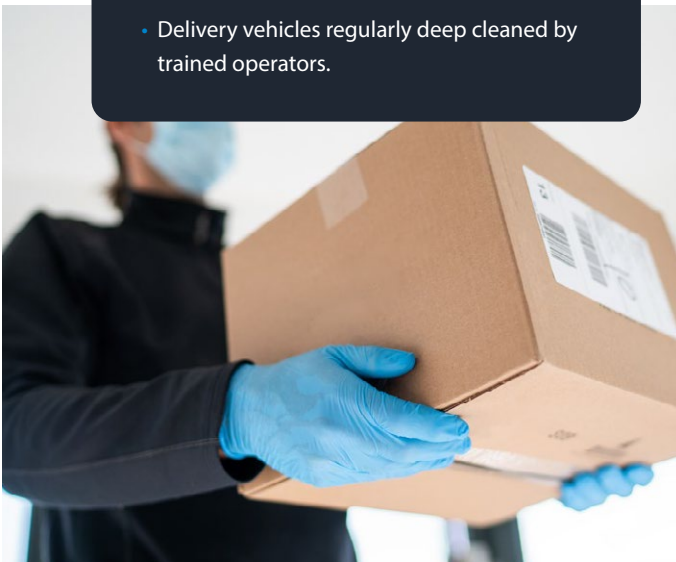


PEOPLE

- Non-essential staff issued instruction to work from home where possible.
- Non-essential internal & external travel has been deferred.
- Two-metre physical distancing guidelines implemented on sites.
- Staff in office areas separated to ensure sufficient distance between them.
- Department teams restructured / split to ensure separation of critical personnel.
- Microsoft Teams application utilised to conduct meetings and some training.
- Hand sanitiser situated around the building and on all entrances.
- Thermal monitoring in place for all staff and visitors to sites.
- Posters placed around site outlining latest advice surrounding Covid-19 for staff.
- Adequate washing facilities available.
- Disposable gloves and protective face masks provided to at-risk staff as required.
- Only essential visitors and service contractors permitted on site (Post/Delivery, essential maintenance contractor).
- Visitor self-declaration forms in place verifying illness-free and recent travel history.
- Employee return to work self-declaration in place for long term absence and foreign travel.
- Staff instructed to stay at home if unwell and self-isolate for 14 days if showing any signs of Covid-19 infection.
- All staff informed, trained and kept updated with regard to all new guidelines and practices in place due to Covid-19.
- All operational staff have completed food safety refresher training including updates on control of Covid-19.

CUSTOMER DELIVERIES

- All drivers issued with hand sanitiser / sanitiser wipes / gloves and face masks.
- All drivers temperature screened prior to starting shift.
- Drivers to maintain social distancing and regular hand sanitising during deliveries.
- Drivers to disinfect vehicle cabins before and after each use.
- Delivery vehicles regularly deep cleaned by trained operators.





HELPING YOU GET **BACK TO BUSINESS**

REVIEW YOUR OPERATION

1 **TIMESCALES**

Let us know your proposed timescales and we will work with you to manage your restock and first delivery.

2 **PLAN YOUR SPACE**

Consider what impact social distancing will have on your business and how you will put it into practice throughout your operation.

3 **REVIEW YOUR MENU**

Do you need a refresh or a simplified menu adapted to reduced staff and skill levels, that delivers the margin you need? Please get in contact with your local Area Sales Manager for advice and guidance on creative and practical menu solutions.

PREPARE YOUR OPERATION

4 **YOUR TEAM**

It might not be possible for all of your team to come back in one go, so you may need to train your team to work across different roles.

5 **YOUR CUSTOMERS**

It may take a while for customer confidence to return, so reassure them about the measures you've put in place to help them stay safe, and consider how their needs may have changed.

6 **HYGIENE FACTORS**

Put in place robust hygiene processes, train your staff and make switches that will reassure customers.



Vinyl Powdered Gloves

PD8102	Vinyl Gloves Powdered Blue Medium 100 Per Pack
PD8100	Vinyl Gloves Powdered Blue Large 100 Per Pack
PD8106	Vinyl Gloves Powdered Clear Medium 100 Per Pack
PD8104	Vinyl Gloves Powdered Clear Large 100 Per Pack

Vinyl Powder Free Gloves

PD8141	Vinyl Gloves Powder Free Blue Medium 100 Per Pack
PD8142	Vinyl Gloves Powder Free Blue Large 100 Per Pack
PD8120	Vinyl Gloves Powder Free Clear Medium 100 Per Pack
PD8121	Vinyl Gloves Powder Free Clear Large 100 Per Pack

Clear Gloves

496041	Disposable Deli Gloves Clear Medium (powder free) 100 Per Pack
496042	Disposable Deli Gloves Clear Large (powder free) 100 Per Pack

Household Gloves

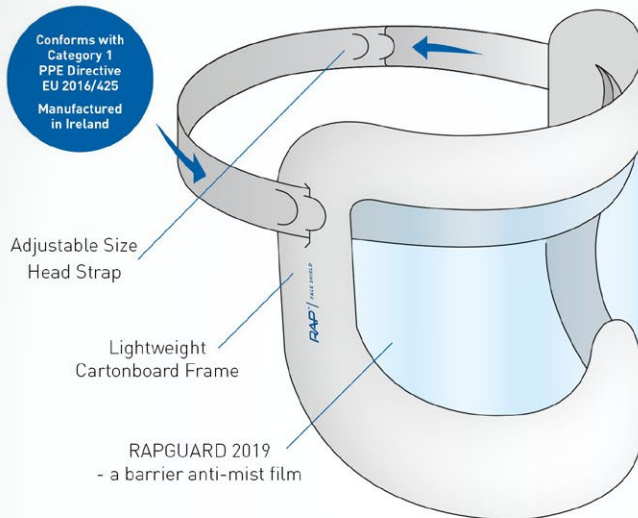
PD8126	Household Handy Gloves Medium 10 Pairs Per Pack
PD8127	Household Handy Gloves Large 10 Pairs Per Pack

Heavy Duty Gloves

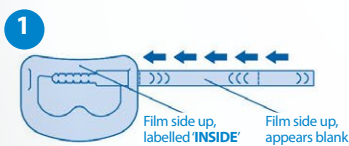
PD9804	Outdoor Black Rubber Gloves Medium 12 Pairs Per Pack
PD9803	Outdoor Black Rubber Gloves Large 12 Pairs Per Pack

RAP™ | FACE SHIELD

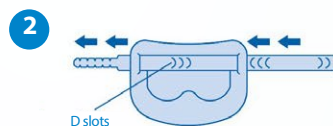
493880 Face Shields Disposable
Case of 400
With Adjustable Head Strap



Instructions for RAP™ Face Shield



Thread the head band through the slots on the shield, from right to left.



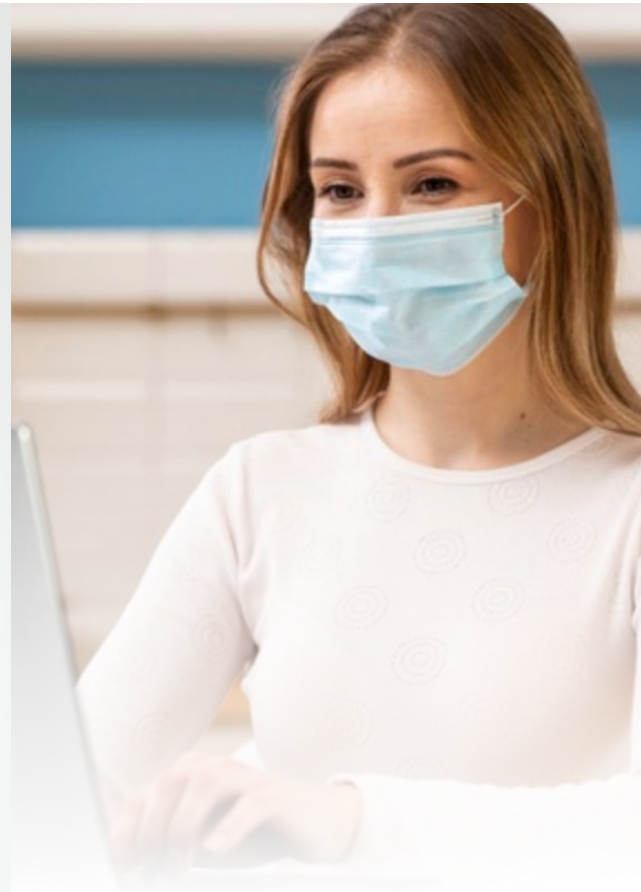
Position the shield central to the D slots and the nadjust to make the shield curve.



Adjust the head band to suit your head size.



This shield should be worn in conjunction with a mouth and nose mask as well as goggles where advised to provide the best protection



Personal Protective Equipment

For your staff and customers

494160 Hygiene Face Mask Case of 50
Disposable - 3 Ply

PD8410 Brown Hair Nets Case of 200



Colour Coded Cloths

Use in conjunction with colour coding system to eliminate cross contamination

PD9112	All Purpose Cloths Case of 50 Semi Disposable - Blue
PD9905	All Purpose Cloths Case of 50 Semi Disposable - Green
PD9906	All Purpose Cloths Case of 50 Semi Disposable - Red
PD9907	All Purpose Cloths Case of 50 Semi Disposable - Yellow

Scourers

For all the tough kitchen jobs

PD9914	Heavy Duty Green Scourer Case of 20 11.5cm x 15cm
PD9060	Wire Pot Scrub Case of 25 Galvanised - 15g
CS10501	Wire Pot Scrub Case of 10 Stainless Steel - 40g
PD9062	Sponge Scourer Case of 10 Nylon



Microfibre Cloths

Suitable for surfaces throughout your premises

492532	Microfibre Cloths Case of 10 Blue
492535	Microfibre Cloths Case of 10 Yellow
492533	Microfibre Cloths Case of 10 Green
492534	Microfibre Cloths Case of 10 Pink
PD8766	Checked Tea Towel Case of 50



Buckets

- 490342** Bucket & Wringer Blue 24Ltr **Case of 1**
- 490343** Bucket & Wringer Green 24Ltr **Case of 1**
- 490341** Bucket & Wringer Red 24Ltr **Case of 1**
- 490344** Bucket & Wringer Yellow 24Ltr **Case of 1**



Interchange Handles

- 491035** Interchange Handle **Case of 1** - Blue
- 491037** Interchange Handle **Case of 1** - Green
- 491039** Interchange Handle **Case of 1** - Red
- 491036** Interchange Handle **Case of 1** - Yellow



Interchange Mops

- 491031** Mop Freedom Stayflat **Case of 1** 16oz Blue
- 491032** Mop Freedom Stayflat **Case of 1** 16oz Green
- 491034** Mop Freedom Stayflat **Case of 1** 16oz Red
- 491033** Mop Freedom Stayflat **Case of 1** 16oz Yellow



- 490452** Interchange Hygiene Broom **Case of 1** Soft Blue 12 Inch
- 490375** Interchange Floor Squeegee **Case of 1** 18 Inch Blue
- 490363** Interchange Deck Scrub **Case of 1** 9.5 Inch Blue



- CS9393** Lobby Dustpan & Brush **Case of 1**



- 490550** Wet Floor Sign (A) **Case of 1** 2 Sides



490572 Pelican Pump Case of 1

Surface Disinfectants

User friendly chemicals designed to sanitise your premises in advance of re-opening

- E10087 Mikro Quat Classic 2 x 5L**
Hard surface disinfective Ecolab's product certified to destroy all bacteria & viruses

Cleaning Chemicals

Ready to Use and Concentrated Chemicals

- 494082 Fusion Food Safe Sanitizer Spray with Triggers 6 x 750ml**
Spray sanitiser for all surfaces in the kitchen & front of house
- 494081 Fusion Hard Surface Bacteria Cleaner 2 x 5L**
Concentrated sanitiser for use on all surfaces
- 490926 Brakes Thick Bleach 2 x 5L**
General Purpose Bleach
- 114610 Brakes Hygienic Washing Up Liquid 2 x 5L**
Excellent Manual Dish Wash Detergent
- 87078 Brakes Liquid Degreaser 2 x 5L**
Concentrated Degreaser Liquid for heavy grease build ups
- 88401 Brakes Oven & Grill Foam Cleaner 3 x 750ml**
Foam cleaner designed to tackle carbonised food build ups



Diverseys Concentrated Chemicals

Easy to use dispensers - simple, safer and smarter

- 119199 Smartdose Suma D10 2 x 1.4L**
Disinfectant & sanitiser - cleans and sanitises in one move
- 119198 Smartdose Bottles 6 x 500ml**
Bottle kits for Smartdose



Coronavirus
COVID-19
Public Health

Sysco
At the heart of
food and service

STAY SAFE PACK

SPECIAL PRE-OPENING OFFER:
FULL PACK FOR **€395+VAT**

ENTRANCE POSTER

- Self adhesive vinyl print
- 595mm x 420mm (A2)

€9



Wash your hands

€90

Coronavirus
COVID-19
Help prevent coronavirus

HAND SANITISING STATION

- Freestanding with laminated print detail
- Comes fully assembled
- Easy clean, durable & water resistant

SCREEN GUARD

- Counter top screen guard
- 5mm polycarbonate
- With 2 foot stands and adhesive clips
- 650mm high x 1200mm wide

€140



DISPLAY STAND

- Freestanding A4
- Snapframe poster holder

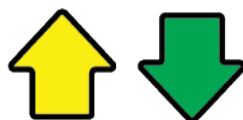
€75



FLOOR ARROW PACK

- Self adhesive, durable arrows
- Pack of 10 (5 yellow / 5 green)
- 150mm x 150mm

Pack of 10
€25



FLOOR STICKERS

- Self adhesive, durable floor standpoint
- 400mm x 300mm
- €4.50 each or €40 for pack of 10

Pack of 10
€40



FLOOR BORDERS

Mark out areas where customers can safely wait to be served. Self adhesive, durable floor borders. 2000mm x 100mm

Pack of 3
€36



One customer at a time
within these lines



One customer at a time
within these lines



One customer at a time
within these lines





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Visit www.syscoireland.com/resource-hub to view our range of supports.