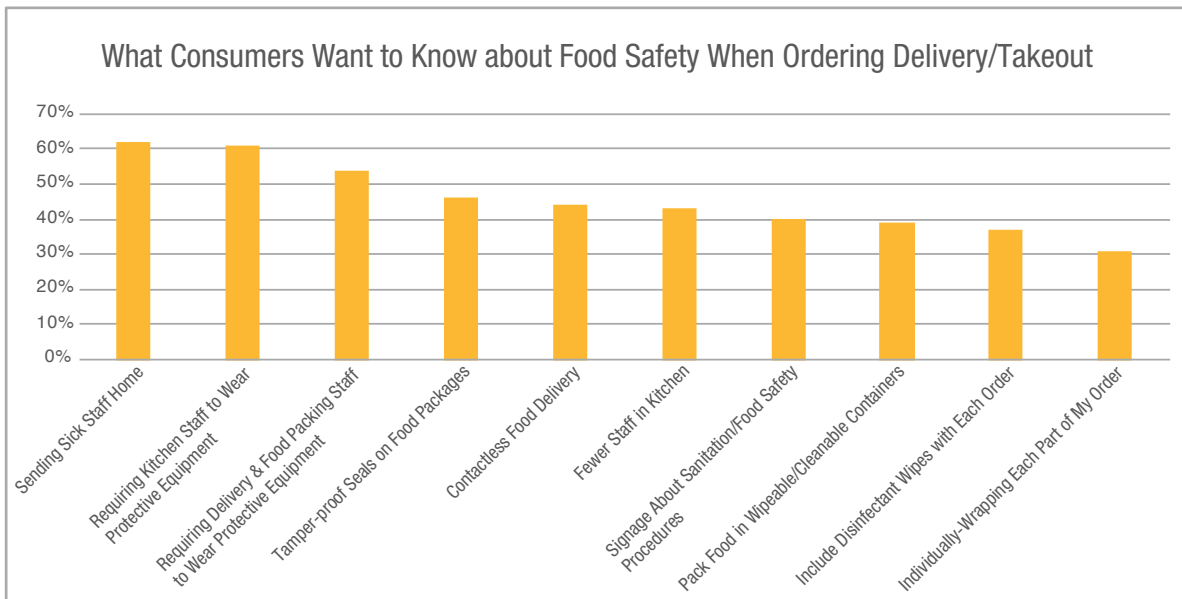


**KITCHENTELLIGENCE**  
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# SANITATION AND FOOD SAFETY CHECKLIST

Even in a normal situation, sanitation and food safety are key parts of a restaurant operation. The difference today are the optics needed to demonstrate this to customers. Here are four simple changes you can make to help minimize consumer fears over COVID-19.

- Consider moving to a pay-ahead model to simplify the pickup transaction and eliminate touchpoints, like pens and other writing utensils.
- Use tamper-free packaging to ensure that your customers feel safe when ordering your food through third-party delivery apps.
- Whenever possible, limit the surfaces the packaging touches.
- Offer contactless delivery by leaving your orders on the doorstep and have your delivery person call to confirm receipt.



Datassential, March 2020



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