



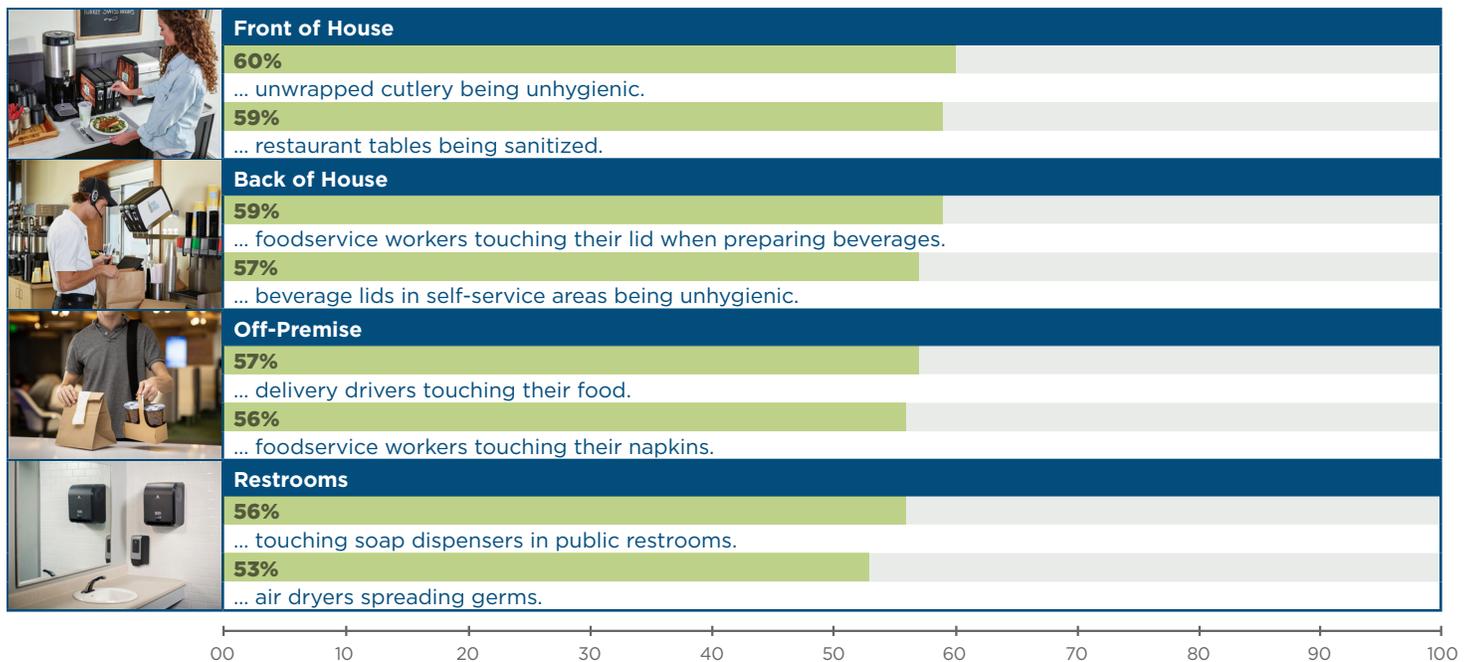
FOOD SERVICE Topline Trends



Post Pandemic: New Study¹ Reveals Top Concerns

Especially now, hygiene and cleanliness are shaping patron perceptions. A recent study revealed a broad range of customer concerns, which operators may find useful in refining their hygiene focus. Read on:

After the COVID-19 pandemic, consumers say they will be more concerned than before about ...



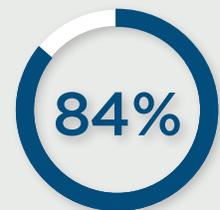
¹GP PRO Proprietary Research FSS-20-4496

BUSINESS IMPACT

Sizing Up Opportunity Areas and Taking Action

With an eye on elevating hygiene and instilling customer confidence, operators are taking stock of their day-to-day practices, employee training, and even the products employees and patrons utilize. Consider these best-practice priorities:

- Evaluating cleaning and sanitizing regimens and products.
- Adopting enclosed and touchless dispenser systems.
- Offering single-use disposables vs. permanent-ware.
- Employing hand hygiene systems for patrons and employees.
- Using tamper-evident packaging for delivery.



84% of operators are focused on changes to their in-store operations (food handling, employee procedures and store cleaning).²

²International Foodservice Manufacturing Association (IFMA): Coronavirus Impact on the Foodservice Industry 2020



Georgia-Pacific

OPPORTUNITIES AHEAD

How Can We Serve You?

At such a challenging time, it's important to know you're not alone. Your GP PRO team stands ready to consult and strategize with you. Take a look at several hygiene-forward solutions that may help you protect patrons and employees:

Enclosed and Touchless Dispenser Systems: FOH, BOH, Restroom



Your hygiene advantage:

- Enclosed systems help prevent cross-contamination.
- Touchless dispensing helps patrons only touch what they need.
- Paper towels can ensure more efficient hand drying than air blowers.*
- Pre-packaged cutlery refills minimize touchpoints for loading.
- Intuitive design and efficient rolls make towel and napkin dispenser loading easy.

Soap and Sanitizer Systems Across the Operation: FOH, BOH, Restroom



Your hygiene advantage:

- Well placed hand hygiene systems can encourage increased hand washing/sanitizing.
- Frequent employee use can elevate food safety.
- High-capacity systems with controlled output can minimize change-outs.
- Dermatologist-tested skin care solutions help instill confidence.

Single-Use Disposables to Reduce Cross-Contamination: FOH, BOH



Your hygiene advantage:

- Using disposable plates, cups and utensils (vs. permanent-ware) can help prevent cross-contamination and minimize personal contact.
- Disposable cleaning towels and sanitizing wipes can help eliminate unsanitary piles of used cotton towels awaiting laundry pickup.

Tamper-Evident Packaging for Delivery: Off-Premise



Your hygiene advantage:

- Sealed packaging helps reduce the chance of tampering, revealing evidence of in-route tampering and instilling customer confidence of uncompromised food.

*Huang, C., Ma, W., & S Tack, S., August 2012. "The hygienic efficacy of different hand-drying methods: a review of the evidence." Mayo Clinic Proceedings, 87(8), 791-798. Doi:10.1016/J. Mayo cp. 2012.02.019



FOOD SERVICE

Topline Trends

One Source, Countless Benefits

Operators looking to save time and money, and reduce complexity, can consolidate solutions with GP PRO:

- One source for sales support
- One common look
- One key for all dispensers
- One installation process

Support for Success

As you take next steps, we encourage you to reference one of these useful guides to assist in your planning:

- [Guidance on Preparing Workplaces for COVID-19 \(OSHA/CDC\)](#)
- [Food Service Hygiene Checklist \(GP PRO\)](#)

Here's to helping you develop a safer, more hygienic operation! Please contact your GP PRO representative for additional support and assistance.



ARE YOU HYGIENE READY?

gppro.com | 1-866-HELLOGP (435-5647)

References to third party materials are for educational purposes only. Use of these materials, including any links to the websites, does not imply any relationship, affiliation or endorsement by the CDC or the United States Government.

©2020 GP PRO. All rights reserved. All trademarks are owned by or licensed to Georgia-Pacific Consumer Products. 20_253008_01 R5



Georgia-Pacific