



WAYS TO MAINTAIN **SANITARY AND SAFE** COFFEE SERVICE

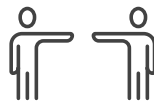
Coffee fuels staff and delivers comfort to patients and residents. We want to help you continue to provide this integral part of your foodservice program with tips that make service safe and sanitary for all.

BEHIND-THE-COUNTER STAFFED COFFEE SERVICE



Surface Sanitization

- Follow our 2-Step plan to keep your **Select Brew®** or roast & ground equipment clean and disinfected:
 1. Spray equipment with approved sanitizing solution for food contact surfaces.
 2. Wipe equipment with a clean, dry, non-abrasive cloth, giving extra attention to button, handles, trays and other high-touch surfaces.
- Repeat disinfection every 30 minutes, using a timer as a reminder.



Social Distance Management

- If you are using **Select Brew** equipment, fill airpots or carages to provide coffee via care cart service or in other staffed areas (registration desks, etc.).
- Provide signage at the current self-serve coffee station to direct people to staffed locations where they can still get coffee.
- To limit large groups during staff change or other peak coffee times, consider a way for staff to order their coffee in advance for pickup.

Ask your sales representative if you need help with signage.



Coffee Station Accoutrements

- Remove all cups, lids and accoutrements from the coffee station.
- Provide all drinks already with the lid on the cup.
- Have single serve creamers, stir sticks, sugars etc. available by request at all coffee service areas.
- If you have flavoring options available, ensure staff is adding the flavoring for guests.

Visit [SmuckerAwayFromHome.com/Equipment](https://www.smucker.com/AwayFromHome.com/Equipment) for equipment information or [click here to watch equipment cleaning videos](#).



Away From Home

Good memories in the making.™

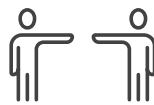


SELF-SERVICE COFFEE BEST PRACTICES



Surface Sanitization

- Provide sanitizing wipes or hand sanitizer for guests to use before and after use.
- Follow our 2-Step plan to keep your **Select Brew®** or roast & ground equipment clean and disinfected:
 1. Spray equipment with approved sanitizing solution for food contact surfaces.
 2. Wipe equipment with a clean, dry, non-abrasive cloth, giving extra attention to button, handles, trays and other high-touch surfaces.
- Repeat disinfection every 30 minutes, using a timer as a reminder.



Social Distance Management

- Set up clear signage to direct the flow of traffic through the coffee station, with markings to identify safe social distance.
- To limit large groups during staff change or other peak coffee times, consider a way for staff to order their coffee in advance for pickup.

Ask your sales representative if you need help with signage.



Coffee Station Accoutrements

- Consider supplying single-serve disposable stir sticks for guests to use to push buttons or use as levers to avoid touching the coffee equipment.
- Limit the number of cups, lids, creamers and sweeteners available at the coffee station, or make them available upon request at a cash register or administrative desk.
- Remove any self-serve flavoring options and with the help of signage, direct guests to ask staff for assistance.

STAFF-SUPPORTED SELF-SERVICE COFFEE BEST PRACTICES

By having a staff member attend to your coffee station, you can limit staff and guest touchpoints to maximize cleanliness and safety. If you choose to staff your coffee bar, please consider the following practices in addition to those listed above:

Put up a plastic barrier to protect staff from guests who request coffee.

Provide all drinks with the lid on the cup.

Provide single serve creamers, stir sticks and sweeteners upon request rather than setting them out.

These are meant to be guidelines only, please follow local and state guidance and ordinances. We're always here to help find creative solutions during these challenging times. Reach out to your **Smucker Away From Home** sales representative for any coffee support you need.

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