

Victoria Bay

Quality products for everyday needs.



Protect your
establishment with
EatSafe[®]

**Provide a Clean and Welcoming
Dining Environment**

What is the EatSafe® Program?

The **EatSafe® Program** can help you establish a clean and welcoming environment for your customers. It provides increased sanitation and helps present a “front of house” that is fresh and clean.

Simple as 1-2-3 *By which areas will your customers judge your establishment?*

- 1 Table top** areas and other **critical touchpoints** can create a huge negative impact if not clean. Providing clean touchpoints and table tops will ensure that patrons feel comfortable and at home.
- 2** Most patrons will use the **restroom** when visiting your facility, if only to wash before eating. Imagine the impact offensive odors or a dirty restroom can have on your customers’ perception of their dining experience.
- 3** One of the first things a patron will notice upon entering your facility is your **floor’s appearance**. A shiny, clean floor will speak to the cleanliness of your entire establishment.

Critical Areas *Appearances create lasting impressions with customers.*

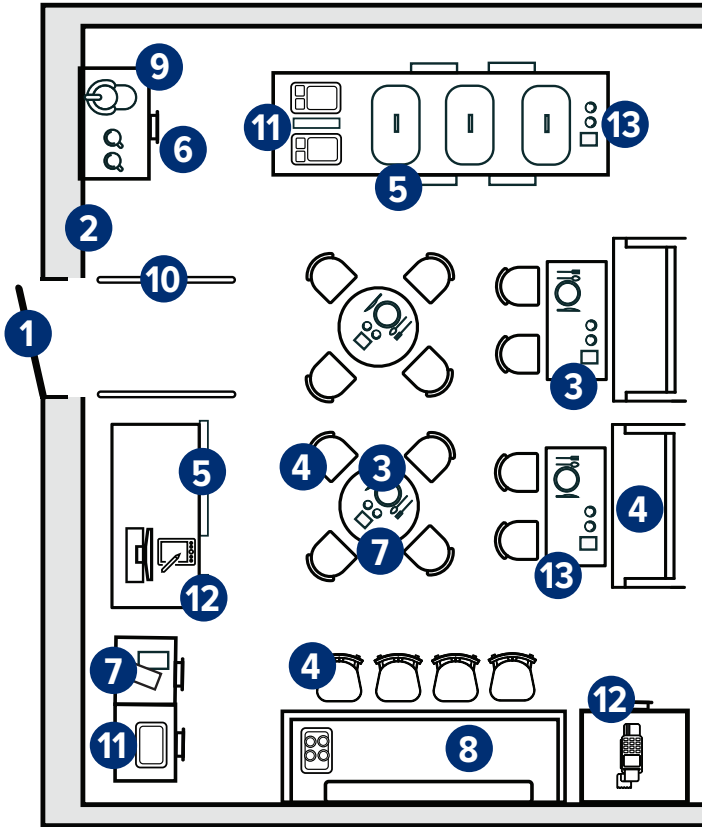
- 1 Patron Eating Areas:** Table tops and seating areas really impact your customer’s perception of the whole establishment’s cleanliness. Controlling harmful micro-organisms means using an appropriate sanitizer or disinfectant. The **EatSafe®** product recommendations make selecting the appropriate product easy. See our touchpoints diagram for more detail on why focusing on this area is so important.
- 2 Restrooms:** These communal areas are one of the most likely to have germs and difficult to control odors. A dirty, smelly bathroom does not create a good impression. **EatSafe®** products can help you keep your bathroom clean and fresh.
- 3 Floors:** Resilient tile, linoleum, vinyl, stone or quarry tile . . . there is an **EatSafe®** program recommendation for every floor type. A clean floor creates an immediate impression, so does a dirty one.

The EatSafe® Program includes:

- **Core Product Recommendations** for each area of your facility
- **Wall Charts** for the cleaning tasks providing visual learning
- **Promotional Assets** for promoting the use of the **EatSafe®** program

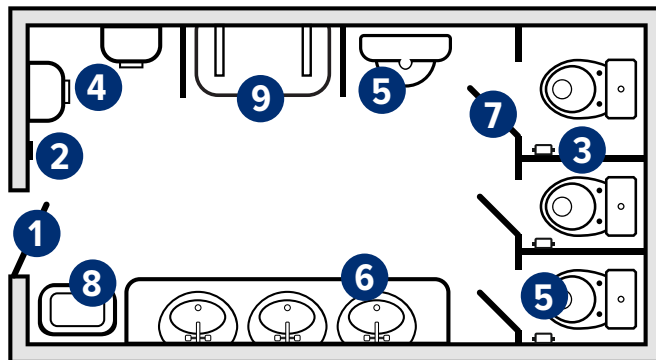
Key Touchpoints for Cleaning

Front of House



- 1 Door handles
- 2 Light switches
- 3 Table tops
- 4 Chairs/booths
- 5 Buffet/sneeze guards
- 6 Cabinet handles
- 7 Menus
- 8 Bars and bar areas
- 9 Coffee Pots
- 10 Railings
- 11 Serving trays
- 12 Payment terminals/registers/tablets
- 13 Dispensers (napkins, utensils, condiments, etc.)

Restrooms



- 1 Door handles
- 2 Light switches
- 3 Dispensers (soap, toilet paper, etc.)
- 4 Paper towel holders
- 5 Toilet/urinals (handle, seat, etc.)
- 6 Faucet
- 7 Stall and stall handle
- 8 Trash/recycling receptacle
- 9 Changing stations