

# EXPANDED HYGIENE AND SAFETY PROCEDURES

OUR PROCEDURES HAVE ALWAYS BEEN BASED ON THE ADVICE OF STATE AND FEDERAL HEALTH OFFICIALS. AS THEIR RECOMMENDATIONS CHANGE, WE ARE CONTINUALLY ADAPTING OUR PRACTICES TO ENSURE THAT WE ARE PROVIDING THE SAFEST EXPERIENCE FOR OUR CUSTOMERS AND STAFF.

**OUR GOAL IS TO LEAD THE INDUSTRY IN BOTH PREVENTATIVE AND RESPONSIVE SAFETY MEASURES, SO THAT YOU CAN FEEL COMFORTABLE ENJOYING YOUR REFRESHMENT CENTERS.**



## IN THE WAREHOUSE

All employees undergo daily health screening, including temperature check, when arriving to work

Hands sanitized and protective gear put on before stocking, sorting, or loading any product

Sanitation procedure performed upon returning from the field, all equipment used in field is left in vehicle

Product deliveries, recalls, and safety alerts supported by The Compass Group, the global parent organization of the Canteen Franchise Group



## FRESH FOOD PREPARATION

All CBFB food is prepared at our professional-grade Culinary Center, a HACCP and PCQI Certified facility

All employees undergo daily health screening including temperature check upon arrival, maintain ServSafe certifications, and are regularly briefed on health code changes

Food-safe protective gear worn by all employees entering the facility

All utensils and condiments wrapped with individually food items



## SERVICING OUR



## ACCOUNTS

Drivers and maintenance technicians wear face masks and gloves on every visit, follow clients' individual safety protocols

All high-touch areas thoroughly sanitized at every visit

Social Distancing Markers installed on the floors of refreshment centers. Stanchions provided when necessary and feasible

Signage installed in vending areas, refreshment centers, and markets to encourage safe and responsible behavior

Touchless Payment installed and encouraged wherever possible