

MAINE'S MOST RELIABLE PROVIDER OF ONSITE REFRESHMENTS



WELCOME EMPLOYEES BACK WITH FAMILIAR COMFORTS LIKE GOURMET COFFEE SERVICE.

MINIMIZE TRIPS OUTSIDE THE WORKPLACE BY OFFERING FRESH FOOD, SNACKS, BEVERAGES, AND MORE - ALL ONSITE.



ENJOY PEACE OF MIND WITH A PARTNER DEDICATED TO YOUR HEALTH AND SAFETY.

We have continued to service our accounts, uninterrupted, throughout the coronavirus pandemic. As a federally recognized essential business, we have adapted our procedures at each phase of the crisis, and will continue to rise to any challenge presented as our state reopens.

- Our health and hygiene standards meet or exceed all national and local recommendations, and all drivers and techs are trained to protect the safety of our customers and staff at all times.
- Our large and varied staff, spread across the state, ensures that we can maintain a strict stay-home-when-sick policy without negatively affecting our high level of service.
- All of the products we carry - from the fresh food made in our Culinary Center to prepackaged items from popular brands - are tracked from producer to consumer, and delivered safely to your business.

Partnering with Casco Bay means that our high standards extend into your breakroom.

We can provide signage, floor markers, stanchions, and digital materials encouraging best practices in your shared spaces.



ADVANCED INFRASTRUCTURE TO BENEFIT OUR CLIENTS



With warehouses in Portland, Lewiston, and Bangor, we can cover a large territory without sacrificing response time to individual accounts.

Inventory and sales data, as well as delivery and maintenance records, are shared between all locations so that every account can benefit from the power of our scaled operations.

Operating our own Culinary Center lets us deliver fresh, high-quality food directly to our customers; a better product at a better price than most prepackaged varieties.

Our menu changes frequently to reflect the unique tastes of Mainers, and highlight seasonal ingredients.

During the recent state mandates, we were able to pivot quickly and offer new services and products that better fit our customers' changing needs.



We cross-train employees whenever possible, so that a driver, maintenance technician, or customer service representative is available whenever you need them.

Regular communication between departments, and standardized procedures, enable us to react to sudden changes without interrupting the services we provide.

These systems are in place so that you don't have to worry about your machines working in the middle of a long shift, your favorite item being available in the market when you need a boost, or your employees having access to onsite refreshments during difficult times.



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

BREAKROOM BENEFITS

A no-cost employee benefit that helps your staff stay focused and energized

Partner with us to transform your breakroom into a 24/7 refreshment center, used by members of every department, that never requires organizing, restocking, or upgrading.



- All equipment installed and maintained by Casco Bay Food and Beverage
- Popular favorites mixed with on-trend new arrivals for a great variety of product
- Healthier options made easy with our Choice Plus catalog and programs
- Fresh food made in our Culinary Center
- Coffee and water service available to satisfy every taste and need
- Better prices than local convenience stores
- Reliable restocking and readily available customer service support

Your breakroom should reflect the unique needs of your staff. That's why we take the time to learn about your tastes and habits, evaluate the facilities available in your building, and propose a custom layout that will be popular with your employees.

Our experience in the industry - we have been in most every breakroom in the state - is your advantage.

