



RESTAURANT SAFETY PRODUCTS

Health and safety readiness in the age of coronavirus





RESTAURANT SAFETY FROM THE OUTSIDE IN

Health and safety awareness has changed dramatically due to COVID-19. Many things we used to do without a second thought – such as eating in a restaurant – now give us pause.

Social distancing guidelines are everywhere but some may still be apprehensive about dining out. From the front door to the back of the house, you can put your guests and employees at ease with products that enable safe interactions.

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As Guests Approach

Make sure guests know you're back in business. Use signs, decals and flags to attract passersby and communicate the things you're doing to provide a safe dining experience.

1 Direct Mail

Direct mail is ideal for promoting re-opening events, curbside pick-up and other new safety-minded services.

2 Durable Banners

Banners offer an eye-catching, weather-resistant way to announce you're open for business.

3 Window/Wall Decals

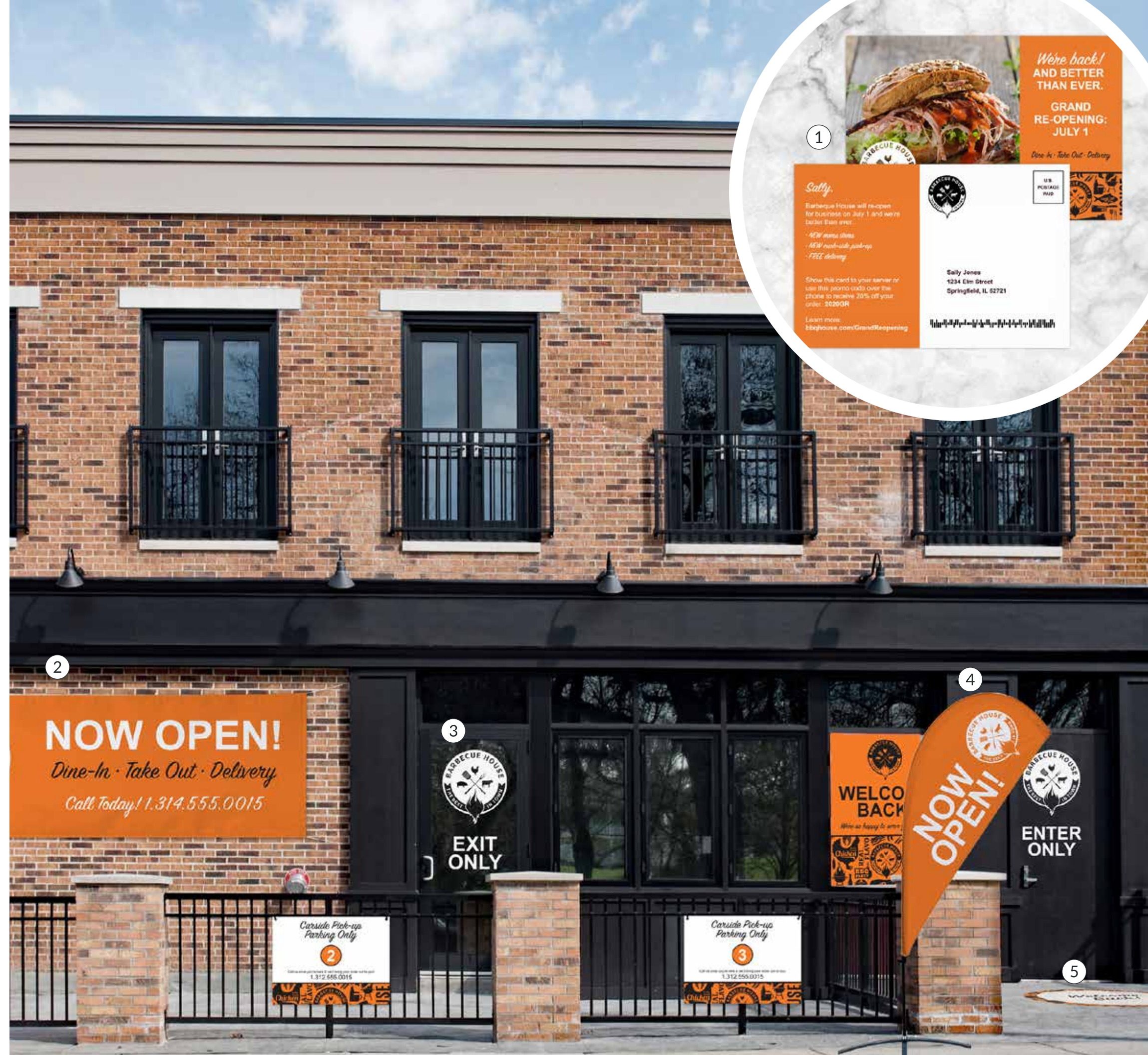
A high-visibility way to share information, wall and window decals can be used to announce new menu options and hours of operation.

4 Single-Sided Feather Flags

Feather flags use color and movement to grab attention, making them especially effective for promoting curbside pick-up.

5 Floor Decals

Decals underfoot are an easy way to promote special offers and guide guests to the door.



Once Inside

Safeguard the health of all who enter. Use partitions to protect your employees, apply decals to encourage social distancing, and incorporate single-use products into your operation.

1 Table Tents

Table tents are a cost-effective tool for promoting new menu items and guest services.

2 Seat and Table Decals

A short note on a table or chair offers a reminder to maintain proper social distance.

3 A-Frame Signs

Durable and useful indoors and out, A-frame signs can be placed wherever needed.

4 Floor Decals

Floor decals are a simple-but-efficient way to direct traffic and encourage social distancing.



Barbecue SANDWICHES		Barbecue MEAT PLATES	
<i>Includes Beverage & Choice of Side</i>		<i>Includes Beverage & Choice of 2 Sides</i>	
CHOPPED BBQ PORK	\$12	CHOPPED BBQ PORK & CHICKEN	\$18
SLICED BEEF BRISKET	\$12	SLICED BEEF BRISKET & RIBS	\$18
BBQ CHICKEN	\$12	RIES & CHICKEN	\$18
TURKEY BREAST	\$12	CHOPPED BBQ & RIBS	\$18
PULLED PORK	\$12	SLICED H-F-F BRISKET & CHICKEN	\$18
HAM & CHEESE	\$12	FRIED CATTISH & CHICKEN	\$18

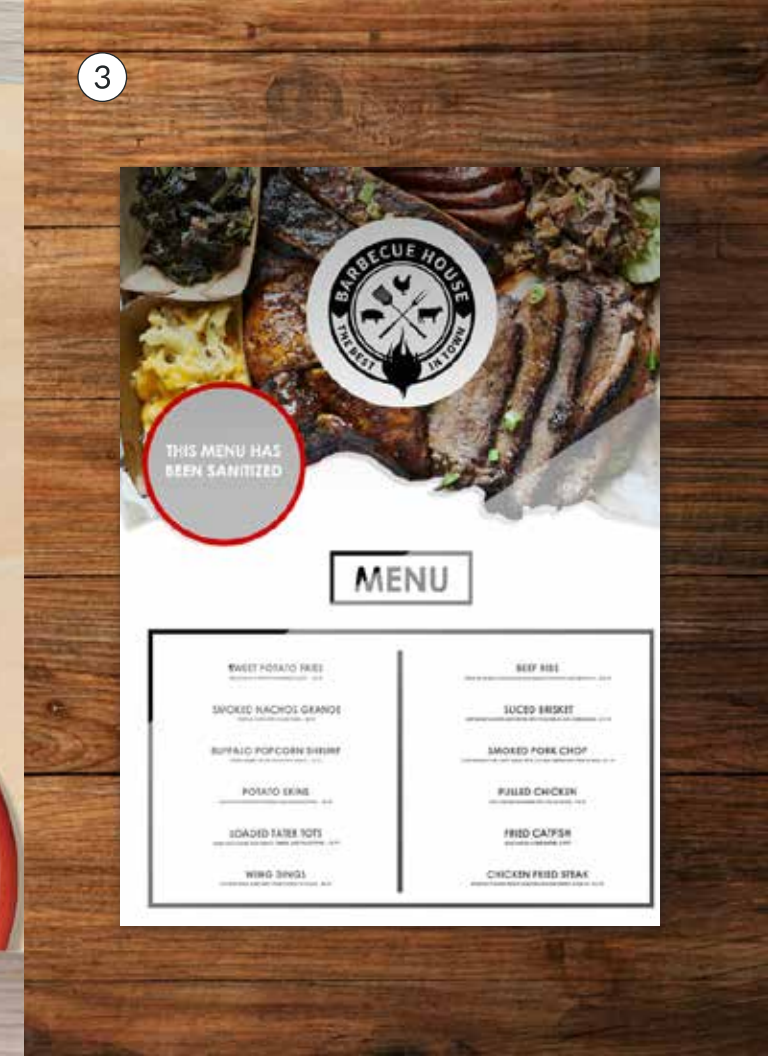
Barbecue MEAT TO GO			
CHOPPED BBQ PORK	\$12	TEDDY PORK	\$12
SLICED BEEF BRISKET	\$12	PULLED PORK	\$12
BBQ CHICKEN	\$12	SLICED TURKEY	\$12
		BARBECUE RIBS	\$12
		PORK RIBS	\$12
		BEEF RIBS	\$12

Sides	
BBQ BAKED BEANS	\$3
SPICY BAKED BEANS	\$3
RED BEANS & RICE	\$3
COLE SLAW	\$2
FRIED OKRA	\$2
SMOKED & SPICY MAC	\$3
GARLIC MASHED	\$3
POTATO SALAD	\$2
SMOKED CORN COB	\$2
GREENS & BACON	\$3
CANDIED SWEET POTATO	\$3
CORN BREAD	\$2
WAFFLE FRIES	\$3
ONION RINGS	\$3

Desserts		Beverages	
SUGAR CREAM PIE	\$4.99	SWEETICED TEA	\$1.75
BREAD PUDDING	\$5	SODA POP	\$1.75
		BEER / WINE	List

More Solutions

- 1 **COMING SOON!**
Hand Sanitizer Stations
Remind employees and guests to use sanitizer often.
- 2 **Paper Menus**
Disposable menus help prevent hand-to-hand transmission.
- 3 **Sanitizable Menus**
Dishwasher-safe, sanitizable menus also reduce waste.
- 4 **Paper Check Presenters**
Single-use check presenters eliminate a source of infection.
- 5 **RealTime Menu**
Our proprietary menu management technology reduces cycle-time up to 75%.
- 6 **Acrylic Partitions**
Portable counter-top barriers are the first line of protection for your staff and guests.





LEARN MORE

Find out how health and safety readiness products can support your restaurant operations.

Contact your representative for more information.

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