

**BACK TO BUSINESS:**  
*Safer Together!*

# BACK TO BUSINESS: RESUMING OPERATIONS & SERVING BULK SAFELY

Best practices to help safeguard your foodservice operation against COVID-19 and serve bulk food products safely as you resume operations.



# Welcome!

## Housekeeping Items

- This webinar is being recorded
- Questions can be submitted via the chat and will be addressed during Q&A time at the end of today's webinar
- After the webinar
  - Short Survey
  - Email with links to slides & CEU certificates
  - Slides & Recording will be available on [www.generalmillscf.com](http://www.generalmillscf.com)



**Megan Kelbel, Moderator**  
Healthcare Channel Manager  
General Mills

# Meet DR. RUTH PETRAN

**Speaker:** Dr. Ruth Petran, Ph.D., CFS  
*Sr. Corporate Scientist, Food Safety & Public Health at Ecolab*

Dr. Ruth Petran is a food safety and public health expert with over 30 years of experience in the industry. She has a wealth of technical expertise and consults on food safety and public health issues, spanning the food supply chain from farm to manufacturing processes and to food service and retail.

Dr. Petran is a certified food scientist and holds a master's degree in Food Science from the University of Minnesota and a doctorate in Public Health from the University of Minnesota. She is an Executive Board member of the International Association for Food Protection and she chaired the Minnesota Food Safety and Defense Task Force.



# Meet **BECCA PICHA**

**Speaker:** Becca Picha

*Non Commercial Marketing, Foodservice at General Mills*

Becca Picha is a marketer focused on the non-commercial segment of Foodservice. She brings over 7 years of experience within food marketing, across retail and foodservice, with a focus on product categories including cereal, yogurt and baked goods.

Becca holds a bachelor's degree in Strategic Communication from the University of Minnesota.



# Today's **AGENDA**



Prepare for Resuming Operations



Safeguarding Your Employees



Ensuring Environmental Hygiene



Best Practices Across Your  
Operation



Best Practices for Serving Bulk  
Food Products



Q & A

# PREPARE FOR RESUMING OPERATIONS



# UNDERSTANDING RISK FACTORS

## HOW NOVEL CORONAVIRUS ENTERS



EMPLOYEES AND VENDORS



GUESTS AND CUSTOMERS

## HOW NOVEL CORONAVIRUS SPREADS



**NOVEL CORONAVIRUS  
IS SPREAD BY DROPLETS**

MADE WHEN INFECTED PEOPLE COUGH, SNEEZE OR TALK <sup>1</sup>



**TOUCHING CONTAMINATED PEOPLE,  
OBJECTS OR SURFACES**

THEN TOUCHING YOUR EYES, NOSE OR MOUTH

# IMPLEMENT ENHANCED HYGIENE

## TAKE ACTION



Public health recommendations focus on **standard infection control practices, training and compliance.**



## PERSONAL HYGIENE

**Wash hands frequently** with soap and water. When soap and water aren't available, use an alcohol-based hand sanitizer.

**Minimize close contact** with people who have symptoms of respiratory illness.

**Ensure proper use** of personal protective equipment (PPE) where appropriate.



## ENVIRONMENTAL HYGIENE

**Clean and disinfect** surfaces and high-touch objects with approved disinfectants.

# PREPARE FOR RESUMING OPERATIONS

➤ Consider dedicating a shift to extensive cleaning and disinfection to ensure a successful return to operation for both employees and customers. Special attention should be paid to high-touch surfaces including (but not limited to) those listed below.



## Dining Areas / Public Spaces

- Door handles and push plates
- Tables, chairs (including armrests) and booths
- Grab & go/beverage case
- Cash register and ordering kiosk
- Telephone, touchscreens and keypads
- Remotes
- Coffee and beverage stations
- Menus and bill folders
- Hand railings
- Light switches and thermostat
- Telephone/polycom

## Guest and Resident Rooms

- Door handles
- Safety latch and peephole
- Tables, chairs & lamps
- Furniture knobs and handles
- Light switches and thermostat
- Drapery pull handles
- Telephone and remote control
- Alarm clock
- Mini bar, menu and brochures
- Trash receptacle
- Iron
- Luggage rack
- Hair dryer

## Restrooms

- Door handles
- Faucets & toilet/urinal handles
- Seat covers
- Stall latches
- Toilet paper dispenser
- Sanitary receptacle
- Countertops
- Towel and soap dispensers
- Baby changing station
- Sharps container
- Trash receptacle

## Kitchen / Back of House

- Kitchen equipment handles and push plates
- Operating buttons for all equipment
- Dispenser handles (i.e., beverage machine)
- Handles for refrigerators and freezers
- Sink faucets
- Towel and soap dispensers
- Trash receptacle
- Cleaning tools
- Computers and keypads

# SAFEGUARD EMPLOYEES



# DEVELOP PLAN TO SAFEGUARD EMPLOYEES

- ✓ Determine if there are an adequate number of trained employees to staff each area of operation during normal working hours. Develop a business continuity plan if not fully-staffed.
- ✓ Educate employees on symptoms of COVID-19.
- ✓ Closely monitor employee health and have symptomatic employees stay home in accordance with company illness policy.
- ✓ Emphasize the need to self-quarantine and contact employer if they've been exposed to someone confirmed to have COVID-19.
- ✓ Reinforce personal hygiene, cough etiquette and social distancing (as recommended by local and federal public health authorities).
- ✓ Provide hygiene materials such as tissues and hand soap/sanitizer.
- ✓ Have employees disinfect all personal hard, non-porous surfaces according to the directions for use on the product label.
- ✓ Inform employees of pandemic status and proper infection control procedures.
- ✓ Develop policies for worker protection and provide training on proper product use and how to read a Safety Data Sheet (SDS) to all cleaning staff.



# PROMOTE INFECTION PREVENTION

Reduce the risk of transmission by



Washing your hands often and correctly.



Thoroughly cleaning and disinfecting personal items.



Covering your mouth and nose when coughing or sneezing.



Staying home while you are sick.



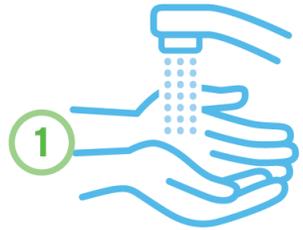
Avoiding close contact with potentially infected individuals.



Contacting a doctor immediately in the event of symptoms.

# PROMOTE PROPER HAND HYGIENE

**HAND HYGIENE** >> Hands are a primary mode of transmission so hygiene must be judiciously implemented.



## WET

hands with clean running water, turn off the tap and apply soap.



## LATHER

the back of hands, between fingers and under nails.



## SCRUB

for at least 20 seconds.



## RINSE

hands well under clean running water.



## DRY

hands using a clean towel or air dryer. If available, use a towel to turn off tap.



### IF SOAP AND WATER ARE NOT AVAILABLE,

use an alcohol-based hand sanitizer.

- Use sufficient product to wet entire hand.
- Rub onto all surfaces of the hands for 30 seconds.
- Let air dry. DO NOT RINSE.

# PROPER GLOVING

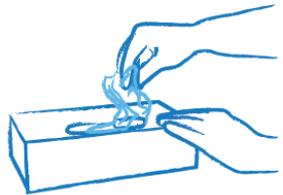
## How to DON (put on) disposable gloves

1



Wash hands.

2



3



4



5

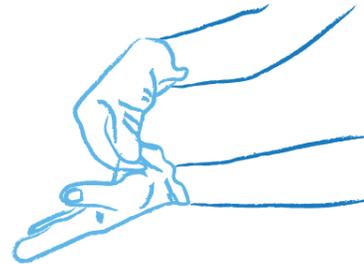


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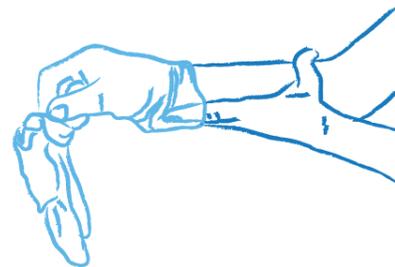


## How to DOFF (take off) disposable gloves

1



2



3

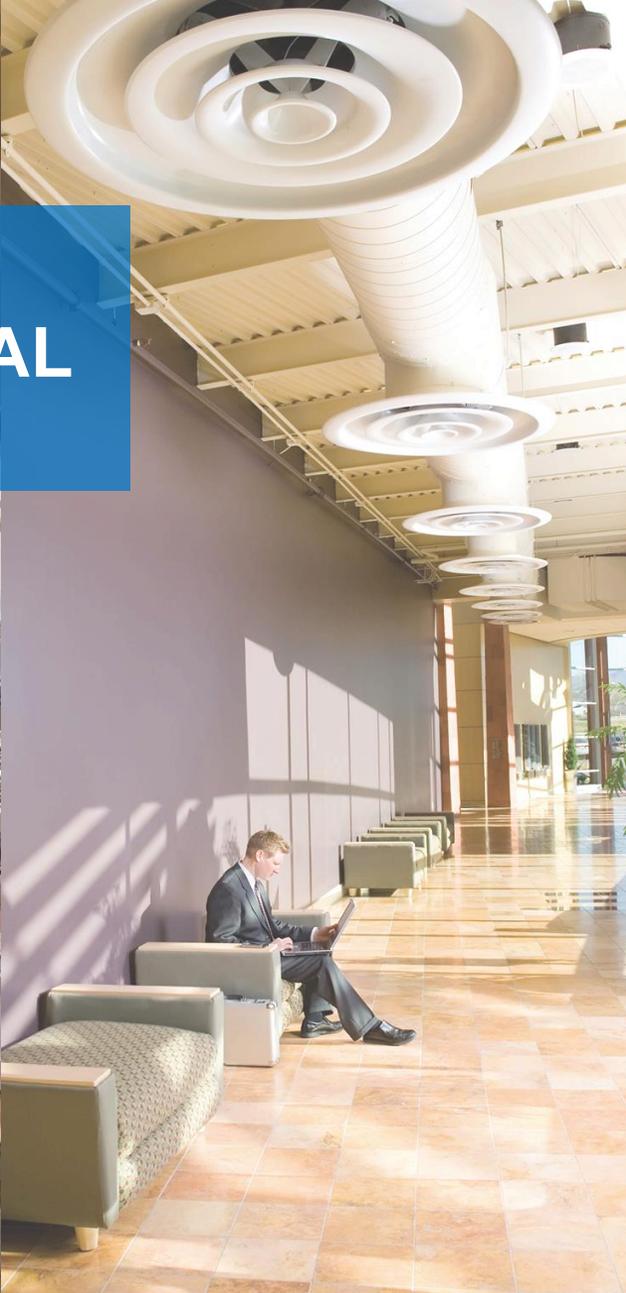


4



Wash hands.

**ENSURE  
ENVIRONMENTAL  
HYGIENE**



# THE “NEW” NORMAL

## Enhanced cleaning and disinfection for your operation

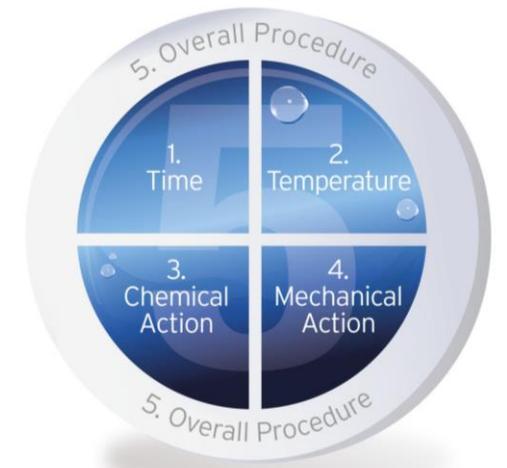


Now more than ever, it is critical that employees understand and explicitly follow proper cleaning and disinfection procedures.

Consider:

- Selecting the proper solution(s) for the job (i.e., product, tool and application method)
- The importance of contact time to achieve disinfection
- Increasing frequency of cleaning and disinfection as infection risk, foot traffic and soil load increases
- Increased awareness of safety considerations (disposable PPE, etc.)

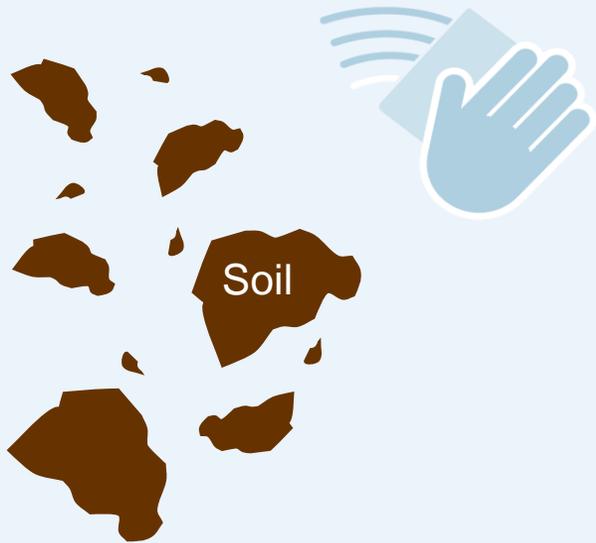
The following guidance reinforces the importance of the **5 Factors of Clean**, particularly **overall procedures**, to ensure you can return to operation quickly and with piece of mind that you’ve done everything you can to protect your employees and guests.



# PRODUCT DIFFERENTIATION

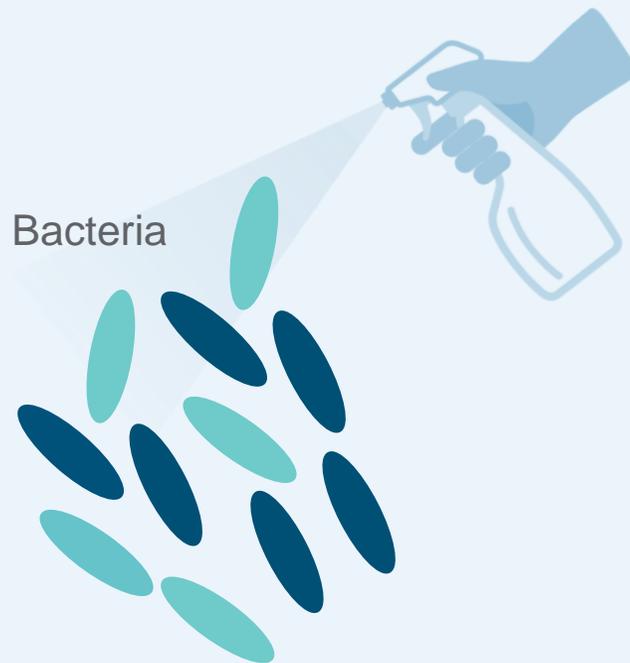
## ➤ **CLEANER:**

Aids in removing **soil** from a surface but *does not kill* any organisms.



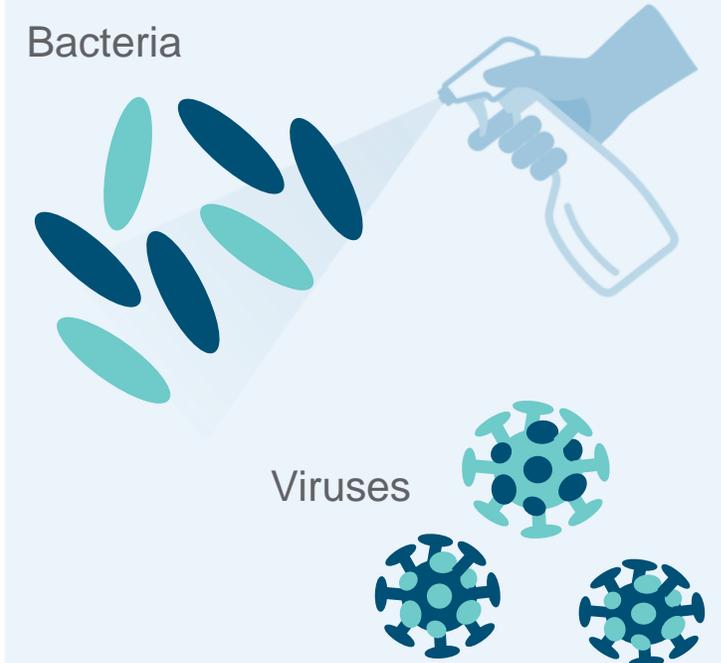
## ➤ **SANITIZER:**

Reduces the number of **bacteria** in the environment significantly but *does not destroy all bacteria*.



## ➤ **DISINFECTANT:**

Destroys or irreversibly inactivates **bacteria and viruses**\*.



Sanitizers and disinfectants are regulated by the U.S. Environmental Protection Agency (EPA) and are used to manage public health risks.

*\*It is a violation of Federal law to use these product in a manner inconsistent with labeling. See product label for specific organism claims.*

# ENSURE ENVIRONMENTAL HYGIENE

## DISINFECTING NON-FOOD CONTACT SURFACES

- 

**1 PRE-CLEAN**

Pre-clean visibly soiled areas by removing things such as food or dirt. For surfaces with no visible soil, no pre-cleaning is required.
- 

**2 DISINFECT**

Use an EPA registered disinfectant approved for use against SARS-CoV-2 (the virus that causes COVID-19). Refer to the product label for directions for use.
- 

**3 WAIT**

**Allow the surface to remain wet** for the time indicated in the directions for use on the product label.
- 

**4 DRY**

Wipe the surface or allow to air dry.



Contact your Ecolab Representative or refer to EPA's [List N: Disinfectants for use against SARS-CoV-2](#) for approved products.

# ENSURE ENVIRONMENTAL HYGIENE

## DISINFECTING FOOD CONTACT SURFACES *DURING AN OUTBREAK*



Pre-clean visibly soiled areas by removing things such as food or dirt. For surfaces with no visible soil, no pre-cleaning is required.



Use an EPA registered disinfectant approved for use against SARS-CoV-2 (the virus that causes COVID-19). Refer to the product label for directions for use.



**Allow the surface to remain wet** for the time indicated in the directions for use on the product label.



Rinse the surface with potable water.



Sanitize food contact surfaces using an EPA-approved food contact sanitizer according to label directions.



Contact your Ecolab Representative or refer to EPA's [List N: Disinfectants for use against SARS-CoV-2](#) for approved products.

# DETERMINE FREQUENCY OF CLEANING AND DISINFECTION

*As infection risk, foot traffic or soil load increase, frequency of cleaning and disinfection should also increase.*



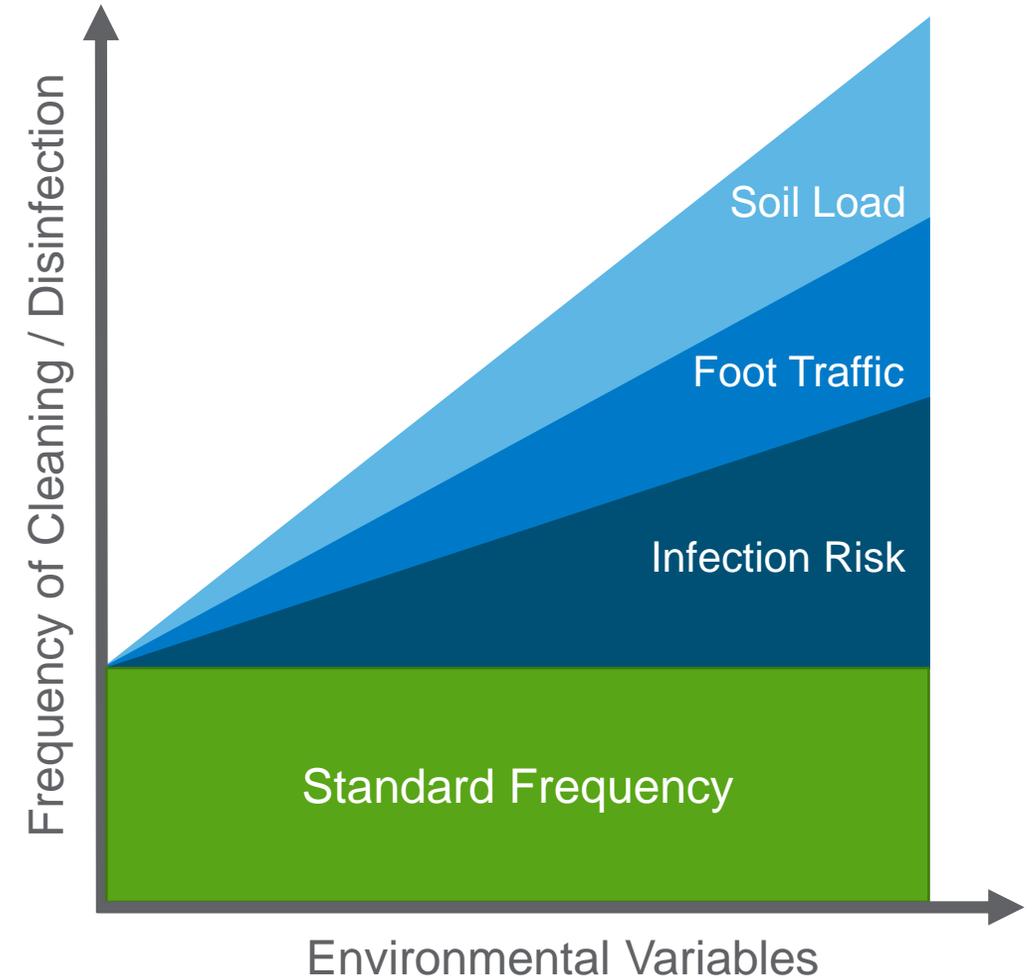
Many variables should be considered when determining frequency of cleaning and disinfection in each area of your operation including:

- Infection Risk
- Foot Traffic
- Soil Load

Other considerations (including but not limited to):

- Product Type
- Soil Type
- Surface Type

*Frequency should be determined at the unit level and re-evaluated as environmental variables change.*





**BEST PRACTICES  
ACROSS YOUR  
OPERATION**

# PUBLIC AREAS

## General Instructions

### What products do you need?

- Multi-Purpose Disinfectant
- Disinfectant Wipes
- Hand Soap
- Hand Sanitizer
- Food Contact Sanitizer
- Glass Cleaner
- Floor Cleaner
- Air Freshener/Room Refresher
- Stainless Steel Cleaner

### Best Practices

- Focus disinfection on high-touch, hard non-porous surfaces ensuring treated surfaces remain wet for proper contact time.
- Disinfect surfaces after each customer interaction.
- Offer hand sanitizer for instances when hand soap and water is not readily available.
- Consider providing disinfectant and cloths or disinfecting wipes for use by employees, customers, and guests.

### Specific touchpoints

- Doorknobs/push plates
- Thermostat
- Elevator buttons
- Escalator and stairwell railings
- Reception, concierge and bell service stands
- Luggage carts
- Water fountain
- Public phones
- Public computers
- Light switches
- Chair armrests



**To help protect against COVID-19, ensure treated surfaces remain wet for contact time indicated on product label.**

*\*Refer to product label for use directions*

# RESTROOMS

## General Instructions

### What products do you need?

- Multi-Purpose Disinfectant
- Bathroom Cleaner Disinfectant
- Hand Soap
- Glass Cleaner
- Stainless Steel Cleaner
- Floor Cleaner Disinfectant
- Air Freshener

### Best Practices

- Ensure that hand soap is sufficiently stocked, and paper towels or hand dryers are available.
- Frequently disinfect hard non-porous surfaces throughout the day including high-touch objects like stall door latch/lock and faucets.
- Consider posting cleaning schedule in the open for public viewing.
- Employ a bathroom cleaner disinfectant approved for use against COVID-19.

### Specific touchpoints

- Doorknobs/push plates
- Towel dispenser handle
- Sink faucets
- Soap dispenser
- Stall door latch/locks
- Toilet/urinal flush lever
- Sanitary receptacle
- Baby changing station
- Sharps container



To help protect against COVID-19, ensure treated surfaces remain wet for contact time indicated on product label.

*\*Refer to product label for use directions*

# FOODSERVICE: FRONT OF HOUSE / DINING AREAS

## General Instructions

### What products do you need?

- Multi-Purpose Disinfectant
- Glass Cleaner
- Food Contact Sanitizer
- Manual Detergent

### Best Practices

- Disinfect high-touch, non-food contact surfaces frequently.
- Train staff on proper hand hygiene, use of PPE and procedures for food contact vs. non-food contact surfaces.
- Minimize items offered on tables and disinfect any that remain between customers (i.e., menus, condiments, etc.)
- Encourage social/physical distancing by spreading out tables and encouraging staff to minimize use of high-traffic areas.
- Consider the addition of an expanded take-out menu or in-room dining offering.
- Eliminate any food debris to prevent pest activity.

### Specific touchpoints

- Dining tables
- Beverage stations
- Doorknobs
- Push plates
- Light switches
- Menus
- Bill holders
- Faucets
- Cupboards/drawer handles
- Thresholds and hand railings
- Chairs and booths
- Trash receptacle touch points
- Order kiosks
- Hostess Stand



**Tip:** To help protect against COVID-19, ensure treated surfaces remain wet for contact time indicated on product label.

*\*Refer to product label for use directions*

# FOODSERVICE: BACK OF HOUSE

## General instructions

### What products do you need?

- Multi-Purpose Disinfectant
- Hand Soap
- Hand Sanitizer
- Food Contact Sanitizer
- Manual Detergent
- Machine Detergent
- Machine Sanitizer
- Rinse Additive
- Presoak
- Degreaser
- Stainless Steel Cleaner
- Freezer Cleaner

### Best Practices

- Focus disinfection on high-touch, non-food contact surfaces, particularly in high-traffic areas.
- Handwashing stations and hand sanitizer should be convenient and highly visible.
- Train staff on proper hand hygiene, use of PPE and procedures for food contact vs. non-food contact surfaces.
- Ensure physical distancing of employees is standard practice.
- Thoroughly clean drains and eliminate standing water, food debris and spilled garbage to prevent pest activity.

### Specific touchpoints

#### Food Contact:

- Counters/food-prep surfaces
- Tables
- Sinks
- Food Storage Equipment
- Thermometers
- Beverage stations

#### Non-Food Contact:

- Buttons on equipment (i.e., bump pads and controls)
- Light switches
- Faucets
- Cupboards/drawer handles
- Hand Soap/Sanitizer dispenser
- Towel dispenser
- Labeling system keypad



**To help protect against COVID-19, ensure treated surfaces remain wet for contact time indicated on product label.**

*\*Refer to product label for use directions*

# EMPLOYEE BREAKROOM

## General Instructions

### What products do you need?

- Multi-Purpose Disinfectant
- Hand Soap
- Hand Sanitizer
- Food Contact Sanitizer
- Floor Cleaner

### Best Practices

- Increase frequency of cleaning and disinfection during high-traffic times (i.e., shift change, mealtimes).
- Post hand hygiene guidance visibly near handwashing sinks.
- Provide disinfectant and cloths or disinfecting wipes for areas that the staff is responsible for self-cleaning.
- Spread out seating to encourage physical distancing.
- Stagger shifts and breaks to minimize staff gathering.

### Specific touchpoints

- Doorknobs
- Public phones
- Public computers
- Light switches
- Chair armrests
- Faucet
- Cupboard/drawer handles
- Refrigerator and microwave handles
- Tables



To help protect against COVID-19, ensure treated surfaces remain wet for contact time indicated on product label.

*\*Refer to product label for use directions*

## BEST PRACTICES FOR BULK FOOD PRODUCTS



# WHY BULK PRODUCTS ARE IMPORTANT

- Bulk products are often self-serve options in cafeterias, whether they are cereal dispensers, yogurt parfait bars, or trays of sandwiches or baked goods.
- There is a need for solutions to serving bulk products in a safe and clean way.

## Bulk Cereal



- Cereal is the #1 item consumers choose to eat at breakfast<sup>1</sup>
- Cereal variety can appeal to a wide swath of consumers from taste-first seekers to health-conscious ones
- Cereal can be consumed as a morning meal or a snack all day long

## Bulk Yogurt



- Yogurt delivers on 3 key benefits: taste, health and convenience
- Patrons gravitate toward yogurt when seeking healthier snacking options
- Yogurt has broad appeal across ages<sup>2</sup> and day parts; morning meal accounts for 47% of yogurt servings, but there is appeal across lunch, PM snack, & dinner<sup>3</sup>

## Sandwiches & Baked Goods



- Breakfast sandwiches are the #1 breakfast order, and fastest-growing at QSRs<sup>4</sup>.
- Baked goods' hold times make them one of the best breakfast items for grab-and-go settings
- Consumers love baked goods – breakfast bakery makes up more than 70% of all breakfast sides<sup>4</sup>

# BULK SOLUTIONS



Perceived Risk

Cost

## Sanitized Self-Serve

Consumers serve their own product

- Cereal dispensers
- Parfait bars
- Baked good trays

## Staff Served

Staff member serves consumers

- Cereal Dispensers
- Made-to-order parfaits or sandwiches
- Baked goods

## Pre-Portioned Back of House

Staff member pre-ports or makes product back of house

- Portioned bulk cereal
- Parfaits and smoothies
- Sandwiches
- Baked goods

## Single Serve

Convert bulk offerings to single serve

- Cup, Bowl or Singlepak Cereal
- Cup Yogurt
- Individually wrapped baked goods

# HOW TO MAKE SERVING METHODS SAFE & CLEAN

|   | Sanitized Self-Serve | Staff Served | Pre-Portioned Back of House | Single Serve |
|---|----------------------|--------------|-----------------------------|--------------|
| Provide hand sanitizer in high traffic areas  | X                    | X            | X                           | X            |
| Display signage to direct consumers' actions & highlight cleaning procedures  | X                    | X            | X                           | X            |
| Staff members wears gloves & mask   | X                    | X            | X                           | X            |
| Minimize guest handling of utensils   | X                    | X            | X                           | X            |
| Thoroughly clean & sanitize display area at end of service  | X                    | X            | X                           | X            |
| Thoroughly clean & sanitize dispensers at end of service. Ensure equipment dries completely.  | X                    | X            |                             |              |
| Minimize guest handling of dishes   | X                    | X            |                             |              |
| Position food or staff behind sneeze guard  | X                    | X            |                             |              |
| Provide bakery paper, sanitizing wipes or gloves for guest use  | X                    |              |                             |              |
| Ongoing disinfection of dispenser after each use, when there is a break in consumer traffic, or scheduled frequently throughout service | X                    |              |                             |              |
| Use disposable packaging solutions with lids/cover (Consider seal stickers)   |                      |              | X                           |              |

# SANITIZED SELF-SERVE: HOW TO MAKE IT SAFE & CLEAN



## **Making it Safe:**

1. Display signage to direct consumers' actions & highlight the cleaning procedures
2. Protect food behind a sneeze guard, where applicable
3. Minimize guest handling of utensils and dishes
  - Solutions: hand sets to each guest for use, wrap/bag utensils, provide disposables or stock a low number FOH with more frequent restocking from BOH
  - BOH procedures for dishes and utensils remain unchanged. A cover may be used on caddies for extra sanitation in BOH.
4. Provide hand sanitizer before & after self-service
5. Provide physical barrier such as bakery paper, chemical wipe or gloves for guest use with nearby trash can

## **Keeping it Clean:**

1. Staff member disinfects dispenser handle or serving utensil after each use, when there is a break in consumer traffic, or schedule frequent disinfection of "high touch" areas
2. Thoroughly clean & sanitize equipment (dispensers, trays & serving utensils) at end of service, either in a 3-compartment sink or through dish machine. Ensure equipment dries completely
  - If equipment cannot be washed, follow process to clean, disinfect, rinse and sanitize
3. Thoroughly clean & sanitize display area at end of service

# STAFF SERVED: HOW TO MAKE IT SAFE & CLEAN



## Making it Safe:

1. Set service area up 6 feet away from consumers; floor graphics are helpful
2. Staff member wears gloves and mask to exude safety
3. Use appropriately-sized barrier between staff member and consumers
4. Provide hand sanitizer upon entry & exit of cafeteria space
5. Minimize guest handling of utensils and dishes
  1. Solutions: hand sets to each guest for use, wrap/bag utensils, provide disposables or stock a low number FOH with more frequent restocking from BOH
  2. BOH procedures for dishes and utensils remain unchanged. A cover may be used on caddies for extra sanitation in BOH.

## Keeping it Clean:

1. Display signage to highlight the cleaning procedures
2. Thoroughly clean & sanitize equipment (dispensers, trays & serving utensils) at end of service, either in a 3-compartment sink or through dish machine. Ensure equipment dries completely
  1. If equipment cannot be washed, follow process to clean, disinfect, rinse and sanitize
3. Thoroughly clean & sanitize display area at end of service

# PRE-PORTIONED BACK OF HOUSE HOW TO MAKE IT SAFE & CLEAN



## Making it Safe:

1. Staff member wears gloves and mask while portioning BOH and replenishing offerings FOH
2. Provide hand sanitizer upon entry & exit of cafeteria space
3. Use disposable packaging solutions with lids/covers
4. Minimize guest handling of utensils
  - Solutions: hand sets to each guest for use, wrap/bag utensils, provide disposables or stock a low number FOH with more frequent restocking from BOH
  - BOH procedures for utensils remain unchanged. A cover may be used on caddies for extra sanitation in BOH.

## Keeping it Clean:

1. Display signage to highlight the cleaning procedures
2. Ensure BOH staff follows appropriate personal and environmental hygiene
3. Periodically clean and sanitize all hard surfaces in FOH using appropriate solution (food or non-food contact) during service
4. Thoroughly clean & sanitize display area at end of service

# SINGLE SERVE: HOW TO MAKE IT SAFE & CLEAN



## Making it Safe:

1. Display signage to direct consumers' actions & highlight the cleaning procedures
2. Protect food behind a sneeze guard, where applicable
3. Minimize guest handling of utensils and dishes
  - Solutions: hand sets to each guest for use, wrap/bag utensils, provide disposables or stock a low number FOH with more frequent restocking from BOH
  - BOH procedures for dishes and utensils remain unchanged. A cover may be used on caddies for extra sanitation in BOH.
4. Provide hand sanitizer before & after self-service
5. Provide physical barrier such as bakery paper, chemical wipe or gloves for guest use with nearby trash can

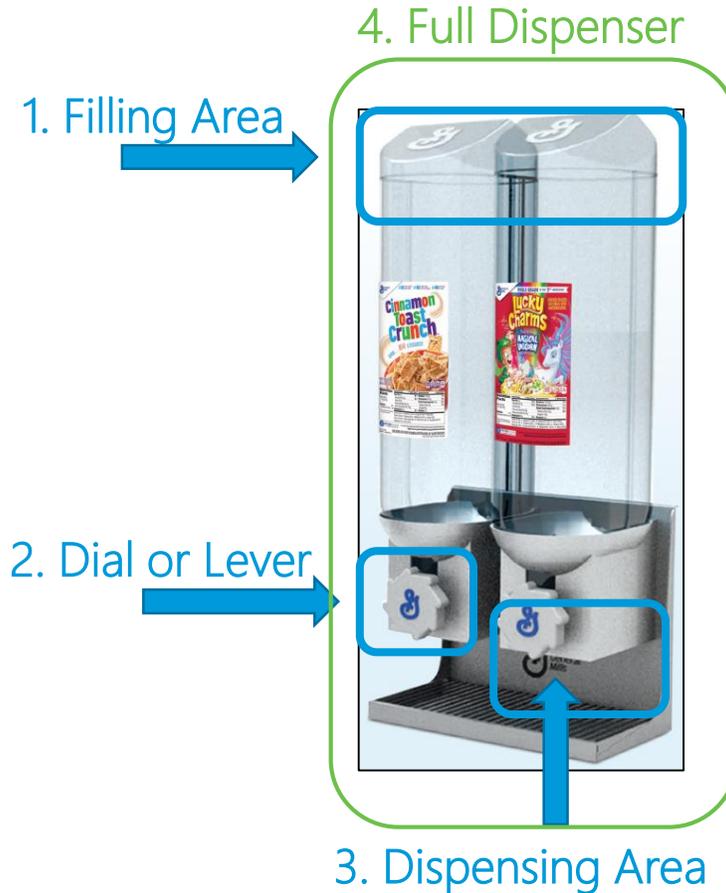
## Keeping it Clean:

1. Staff member disinfects dispenser handle or serving utensil after each use, when there is a break in consumer traffic, or schedule frequent disinfection of "high touch" areas
2. Thoroughly clean & sanitize equipment (dispensers, trays & serving utensils) at end of service, either in a 3-compartment sink or through dish machine. Ensure equipment dries completely
  - If equipment cannot be washed, follow process to clean, disinfect, rinse and sanitize
3. Thoroughly clean & sanitize display area at end of service

# CLEANING BULK SERVICE EQUIPMENT

## Cereal Dispensers

1. Filling Area
  - Clean and sanitize after filling dispenser
2. Dial or Lever
  - High-touch surface,
  - Non-food contact
  - Disinfect periodically (key: contact time)
3. Dispensing Area
  - Treat as food contact surface
  - Ensure area fully dries
4. Full Dispenser
  - Clean and sanitize in 3-compartment sink or dish machine, if possible
  - Allow to fully dry



## Serving Utensils



- Treat as food contact surfaces
- Replace serving utensils periodically throughout service or have staff member serve with utensil
- Sanitize at the end of service & ensure utensils fully dry

# CUSTOMER ASSURANCE TACTICS

- Communicate:
  - Script a message for employees to share
  - Signage on procedures you're taking
  - Signage on expectations for guest behavior
  - Through your marketing & website
  - Allow for customer feedback on cleanliness
- Cleaning procedures:
  - Increase frequency during high-traffic periods
  - Provide hand sanitizer in high traffic areas
  - Provide disinfectant in public areas (e.g. gyms) to encourage heightened sanitation
- Offer contactless interactions wherever possible



# COVID-19 RESPONSE & RECOVERY RESOURCES



Ecolab has many resources available now to help your employees and customers.

Visit <https://www.ecolab.com/coronavirus> or to speak to a local Ecolab representative, please call us at 1-800-35-CLEAN

## AVAILABLE RESOURCES:

- [The Facts](#)
- [Hand Hygiene Guide](#)
- [Coronavirus Readiness Kit](#)
- [Operational Readiness Toolkit](#)  
(Also available in Spanish)
- [Employee Quick Start Guide](#)

## NEW offering: Ecolab Science Certified

- Earn an "Ecolab Science Certified" Seal
- [Click here for the Ecolab Science Certified program](#)



General Mills also has many resources to help you get back to business

Visit [www.generalmillscf.com/covid](http://www.generalmillscf.com/covid). Reach out to your General Mills sales rep or visit [www.generalmillscf.com/contact-us](http://www.generalmillscf.com/contact-us)

## ADAPTING BULK RESOURCES

- [Serving Bulk Safely](#)
- [Versatility Inspiration & Recipe Book](#)
- [Fresh Bar - Transform your Salad Bar Space](#)
- [Grab & Go Recipe Collection](#)
- [In-Room Dining Recipe Book](#)
- [Pop-Up Grocery Stores Implementation Guide](#)

## LEVERAGING SINGLE SERVE RESOURCES

- [Shelf Stable & Portable Single Serve Products](#)
- [Individually Wrapped Hot Breakfast Items](#)

## MONEY-SAVING REBATES!

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# Q & A

# THANK YOU!



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