



Covid-19 Resources



Desktop or Mobile
Curated Information

Customer Toolkit Samples

foodie.sysco.com/covid

- Information on COVID-19
- Information, **TOOLS** and helpful products to drive off-premise business
- Information, **TOOLS** and helpful products to promote safety and sanitation

COVID-19 What Experts Say

“Currently there is an increase in reported cases of COVID-19 associated with food.”

“As things start to settle, based on the information we have from the Centers for Disease Control and Information from food and drug safety health officials, a lot has been said for restaurants that people get sick.”

“There is no indication, health officials say, that the virus can be transmitted through food. It is a respiratory illness spread through droplets – that is a person’s breath, coughing or sneezing – and not transmitted through the mouth or nose of someone else.”

“There may be a concern for respiratory illness spread through food, but it is not a concern for food safety. The number of people who get sick from food is very low, and the number of people who get sick from food is very low.”

tips to avoid CONTAMINATION

- CLEAN YOUR HANDS** by regularly washing with soap for at least 20 seconds. Use hand sanitizer whenever soap is not available.
- COVER YOUR MOUTH AND NOSE** with a tissue when coughing or sneezing, or use the inside of your elbow. Throw used tissues in the trash.
- STAY HOME WHEN YOU ARE SICK** especially if you have other symptoms, except to get medical care.
- AVOID CONTACT** with people who are sick. Keep six feet between others when possible to reduce possible contact.
- KEEP YOUR AREA CLEAN** by disinfecting surfaces when you can. Especially those that other people touch, like counters, handles, and doors.

FOOD SAFETY FROM FRESH TO FINISH

INTEGRITY
HONESTY
TRUST

Nitrile Gloves

Appealing. Satisfying. Dependable.

OFF-PREMISE DINING Solutions

THIRD-PARTY DELIVERY

UBER EATS | DOORDASH | POSTMATES | GRUBHUB

TIPS FOR TERRIFIC Takeout

FACILITATE EASY ORDERING

PUT THOUGHT INTO THE MENU

ASSIGN THE RIGHT PERSONNEL

GROW THROUGH BRANDING, MARKETING & SALES

USE STUDY PACKAGING

MAINTAIN FOOD SAFETY

SET UP A TAKE OUT AREA

Tips for Tackling Takeout and Delivery

As off-premise dining becomes an ever-greater slice of restaurant revenue, more operators are getting in on the takeout trend. Here are four tips from our Business Resource experts for how to do takeout and delivery right.

April 28, 2020

Be Mindful About the Menu

Food for Packaging

Market Your Menu

Menu Services

foodie.sysco.com/covid

Menu Services: Hotline and Dedicated Menu Team

- Pivot to operationally simpler menu using sluggers and menu templates
- Create a limited menu for carry-out and delivery
- Create marketing pieces – posters, discount cards
- Create digital menus/images for social media
- Service partners to setup a website, online ordering and delivery services
- Quickly make temporary price changes to your menu

Call **1-800-380-6348** or email info@syscomenuservices.com

Sysco Marketing Services
IS HERE TO HELP

Sysco | MARKETING SERVICES **Sysco | Studio**

Sysco Marketing Services is here as *your advocate* during this uncertain time.

We can help you shift through all the tools, tips, and products Sysco has available to help you continue to develop your business – such as carry-out and delivery menus, social media messaging, and more.

We have a team of associates available to assist you to:

- Create a limited menu for carry-out and delivery
- Create marketing pieces – posters, thank-you's, and discount cards
- Create Pop Up Shop menus and marketing pieces
- Connect you with our service partners to setup a website, online ordering, and delivery services
- Provide social media messaging
- Provide you with access to helpful tools, such as SyscoStudio

To enlist our help,
please call 1-800-380-6348,
email info@syscomenuservices.com,
or reach out to your Sysco Marketing Associate.

For more information about how Sysco can support your business please go to Foodie.Sysco.com/Covid

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At the heart of food and service

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Customer Toolkit

foodie.sysco.com/covid/how-to-continue-to-grow-your-business

Social Media & Customer Communication Playbook

Social Media Toolkit

Social media guidance social media templates and professionally written sample copy with publishing tips, including carry-out and delivery menus, social media messaging, and more.



Please make sure you are following @SyscoFoodie | @Sysco_Corp   

