

# Secure the new hygiene standard

How Tork can help you provide a better dining experience for your customers and provide guidance to your employees – during and after the COVID-19 pandemic

## Situations:

When customers cannot continuously place napkin dispensers on tables

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When customers cannot place dispensers in a central location or a condiment station

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When customers need a solution for their drive-thru or carry out area

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When customers are concerned about the hygienic aspect of the napkin

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When restaurants are ready to keep dispensers on tables?

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When customers need a napkin solution for the bar area of their restaurant

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When offices need to ensure hygienic use and access to supplies in the coffee area and kitchen/canteen

## Recommendations:

Wearing a gloved hand, server carries a freshly sanitized Tork Xpressnap® napkin dispenser to the table, removes the first napkin from the dispenser in front of customers and then places the dispenser on the table

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Wearing gloved hands, server will carry the Tork Xpressnap napkins, condiments and cutlery to the customer's table

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Place a high capacity Tork Xpressnap dispenser in the back of house

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Use 'AD-a-Glance®' feature to communicate your hygiene protocol

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If you have a dispenser on the table wipe it down after each customer and remove the first napkin using freshly washed hands or wearing disposable gloves

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Place Tork Xpressnap Fit Tabletop dispensers in the bar area

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Place a high capacity Tork Xpressnap or Tork Xpressnap Fit® dispenser next to the coffee machine or on the counter

### Availability



### Capacity



### Speed



### Hygiene



### Refilling



### Ease of use



### Sustainability



Visit [torkusa.com](http://torkusa.com) or [tork.ca](http://tork.ca) to learn more about how Tork solutions help promote hygiene in your restaurant, or contact your local Tork representative.

# Why are Tork Xpressnap napkins the best choice

## Tork Xpressnap & Tork Xpressnap Fit dispensers:

- With one-at-a-time dispensing, guests always have a fresh napkin because they only touch the napkins they use
- Pull the napkin with just one hand without the need to hold/touch the dispenser with the other hand
- Durable dispensers made of plastic\* encase the napkins which are well protected from dirt and spills \*(Signature and Classic line dispensers)
- Easy to clean dispensers can be wiped down with sanitizers and disinfectants that are EPA approved and labeled specifically for use on food contact surfaces and within food establishments\*.



## Tork Xpressnap Fit :

One-at-a-time dispensing controls waste with 50%\* less leftover napkins lying around giving a better guest experience and promoting hygiene

\* (NA) Compared to Tall fold (Tork Dispenser: 1TBS); \* Compared to Mini fold (Tork Dispenser: 13CBS)



# AD-a-Glance Opportunities

## Benefits of using AD-a-Glance:

- Use instead of tent cards
- Highlight new Menu items
- Add a QR code that links to the restaurant menu
- 1/3 of napkin users notice AD-a-Glance\* \*(Intermetra Business & Market research group 2012)
- Operator's can share customized hygiene practices: "Wash Your Hands Before Enjoying Your Meal"
- Customer facing messages reassure customers about the hygienic aspect of the establishment
- Share tips about how napkins can be used beyond just wiping the mouth and access to multiple napkins helps to increase hygiene actions.
- Expand reach via social media and design your own or use professionally-designed, customizable templates: <http://adaglance.torkglobal.com>

