



The HUBERT® CHARGE Action Plan:

A Plan Geared Towards Moving Forward

INTRODUCTION

For over seven decades, HUBERT® has been a leading provider of solutions for food merchandising. In the past few weeks, we've turned our attention to crafting a plan of strategic suggestions, precautionary steps, and product solutions to ensure your staff, operations and customers are better prepared for changes in the industry. Our insights are carefully collected from every corner of the industry—from notable experts in the field, as well as gathered on a personal level—directly from our loyal customers.

The HUBERT® CHARGE Action Plan outlines four initiatives by industry, and then follows with strategic solutions for implementing these guidelines.

HUBERT® CHARGE ACTION PLAN

CHARGE Initiative #1: Employee Safety

CHARGE Initiative #2: Customer Safety & Wellbeing

CHARGE Initiative #3: Cleaning & Sanitizing

CHARGE Initiative #4: Communication & Education



EMPLOYEE SAFETY

A top initiative within food service revolves around the health and safety for the heart of your business—your workforce.

- Encourage or require employees and customers to wear approved facial coverings, gloves, and personal protective equipment (PPE) at all times, if possible. HUBERT® offers in-bulk quantities suggested below to make this possible.
- It's important that when coming in contact with guests as well as other employees, your staff practices social distancing to prevent contact with the spread of airborne germs. For employees working in customer-facing roles, safety shields are a quick and essential product solution to use at checkout lanes, registers, and anywhere else you want to create a safe protected space for employees. HUBERT® offers different shapes and sizes for the best fit for your environment.
- Ensure salad bars and buffet areas, where permitted have a size-appropriate sneeze guard covering food and utensil area. Always ensure frequently used utensils are changed, washed and sanitized regularly.
- It's essential that employees working each day are healthy and symptom free. Proactively ensure the health of your staff through precautionary measures such as taking temperatures before each employee begins their shift. Depending on state or local regulations, this may be mandated.

Credit: Kroger Co.: Blueprint for Business



Blue 3-Ply Disposable Face Mask With Ear Loops - 7"L x 3 1/2"H

SKU #60815

- Registered with FDA & CE
- 50 per box



Infrared Forehead Thermometer

SKU #62420

- Measures temperature on forehead in 3 seconds
- Replaceable battery (2) AAA included



Acrylic Counter Safety Shield With Cut-Out

SKU #73686

- Acrylic bracket stands for stability
- 23 1/2" x 31 1/2" (W x H)



X-Large Blue Nitrile Powder-Free Disposable Gloves

SKU #31820

- Provides hand and wrist coverage
- 100 per box

CUSTOMER SAFETY AND WELLBEING

Making sure your customers feel valued and safe has always been a staple to food retail, now we're taking that one step further with more strategic options in safety and cleanliness.

- Thoroughly detail-clean and sanitize entire facility, especially if it has been closed. Focus on high-contact areas that would be touched by both employees and guests. Be sure to not overlook seldom-touched surfaces. Single use sanitizing wipes are a quick and effective solution to making sure you're surfaces stay clean; be sure to properly dispose of single-use wipes immediately after use.
- Touchless, automatic products for foodservice operations also help to limit the spread of germs, and can reinforce the urgency behind many new practices (like wearing gloves) as your staff adjusts to new protocols.
- Cleaning and sanitizing menus and other tabletop items will assist in preventing the spread of germs between each guest. Also consider disposable or mobile menus. Making hand sanitizer readily available to your customers can aid in creating a healthy environment in which your guests feel comfortable.



Vollrath Hydra Rinse Single Use Wipes

SKU #97577

- Single use canister contains 125 wipes
- Safe for cleaning non-porous surfaces



Touch Free Wall Mount Auto Foam Soap Dispenser

SKU #87528

- ADA compliant and one hand operation
- Helps reduce the spreading of germs



Pro Sanitize Advanced Hand Sanitizer With Snap Lid - 8 oz

SKU #41660

- Contains 70% alcohol
- Fragrance free, Sulfate & paraben free



HUBERT® Stainless Steel Door Arm Pull - 7 2/5"L x 4 1/2"W x 2 1/2"H

SKU #29174

- Stainless steel with a chrome finish
- Helps reduce the spread of germs



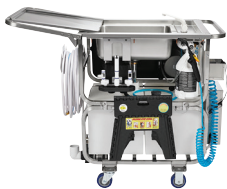
Consider this: Would altering your store hours give your staff more time to clean your store more efficiently and effectively?

CLEANING AND SANITIZING

While the new standards of cleanliness in public places have been established, it’s time for food retailers to not just reach, but exceed sanitary expectations.

- During a time with customer influx and a heightened emphasis on food and public sanitation, plan to budget in more than usual on cleaning supplies. Adopt a new “all hands on deck” approach with your workforce to truly make sure food safety measures are met at every corner of your facility.

- Implement regular cleaning regimens on frequently touched surfaces and spaces such as drawer handles, light switches, chairs and tables. Sanitizing these areas after each use will play a vital role in minimalizing the transmission of communicable diseases.
- Refine your previously laid-out cleaning procedures. High-touch items like cash registers, price scanners, self-checkout screens, and door handles are expected to be sanitized every single day. For this reason, we have designed a collection of mobile sanitizing carts to create a clean and disinfected place to work and shop.



Vollrath CIPCART-2 Companion Mobile Cleaning & Sanitizing System Cart
SKU #53697

- Includes liquid sanitizer & cleaner
- 15 gallon grey water tank



San Jamar 9” Sani Station Counterstand With Sanitizer
SKU #46688

- No plumbing or electric required
- Includes pre-portioned cleaner & sanitizer



4 Gallon Backpack Sanitize Sprayer With Battery
SKU #95618

- Adjustable shoulder straps
- Lithium Ion battery is rechargeable

COMMUNICATION AND EDUCATION

Signage is a non-obtrusive yet prominent way to remind everyone—from shoppers to staff—to practice sanitary guidelines and keep safe distances.

- Hand washing signage in bathrooms and back-of-house is an effective way to regularly remind employees to frequently wash their hands, especially during busy times when it might not be top of mind.
- New signage relating to shopper flow, directing one-way-aisles, and limiting in-store capacity are highly recommended, and expected to be a part of the new grocery shopping experience.
- In-store signage keeps shoppers in-the-know and makes everyone feel a little more confident and cognizant during their shopping experience. Simple gestures like displaying floor stand signage (pictured below) helps keep shoppers completely informed on the products around them.



Vinyl Social Distancing Floor Marker - 12"L x 18"W

SKU #90851

- Removable vinyl with clear over laminate
- Red, Green and Blue



Expressly HUBERT® Yellow Plastic Social Distancing Sign For Crowd Control - 8 1/10"W x 11 3/4"H

SKU #76681

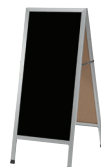
- Durable plastic construction



Floorstand With Sign Holder For Sani-Cloth® And Sani-Hands® Wipes

SKU #93379

- Sturdy and durable to prevent breakage



Aarco A-Frame Sidewalk Board With Black Chalkboard And Aluminum Frame

SKU #58621

- 18"L x 42"H



Consider this: While signage dealing with sanitation and cleanliness is important, don't lose sight of the signs that were helpful before—think directional signage, store hours, and deli/bakery promotions.