



Workplace EssentialsSM

for Your Business:

Restaurant and Foodservice

Did you know?

- In a recent survey, 94% of consumers indicated clean restrooms as a key factor influencing their confidence in the safety of meals served by restaurants.
- Four out of five germs that cause illness, including MRSA, Salmonella, E.Coli and Hepatitis A are spread by hands.
- According to the CDC (Centers for Disease Control and Prevention), hand hygiene is the single most important means of preventing the spread of germs.

What does your restroom say about your kitchen?

In the restaurant and foodservice industry, the restroom can be a window to the kitchen. Show your customers and employees that you care about preventing cross-contamination throughout your entire restaurant or facility.

Protect patrons and staff from cross-contamination by contacting Workplace Essentials and finding out how our fresh approach to restroom hygiene services will work for you:

***Feminine Hygiene
Air Care
Hand Care
Restroom Hygiene
Baby Care***

What Workplace Essentials can do for your business:

- Increase customer confidence and satisfaction
- Help reduce the rate of employee absenteeism
- Reduce the risk of cross-contamination and the spread of germs
- Encourage proper hand care with our hands-free products
- Reduce drain blockage
- Control water consumption
- Help assure that you are OSHA and ADA compliant

Please contact us for a free on-site consultation

web: www.WEservice.biz **toll free:** 888.537.4747