



Georgia-Pacific

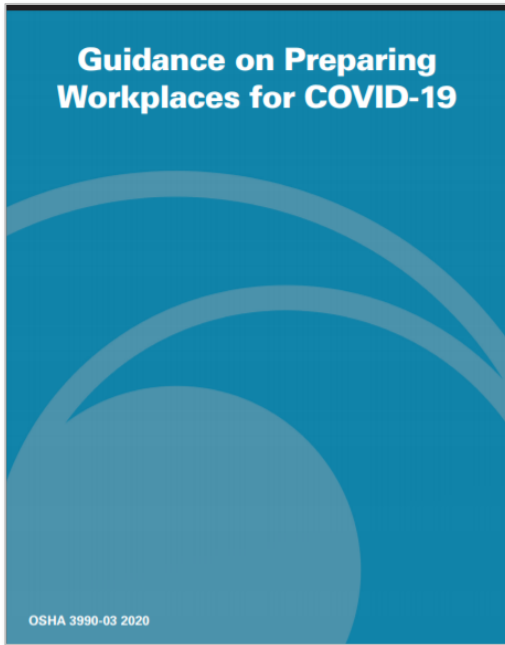
ACTIONABLE HYGIENE CHECKLIST

ALIGNING GP PRO SOLUTIONS WITH OSHA GUIDANCE




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ACTIONABLE HYGIENE CHECKLIST

To assist you in assuring safe and healthful workplaces for all employees, this Actionable Hygiene Checklist aligns GP PRO solutions to OSHA guidance specific to COVID-19.



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Implementations		Action
Basic Infection Prevention Measures		“ Promote frequent and thorough hand washing , including by providing workers, customers, and worksite visitors with a place to wash their hands. If soap and running water are not immediately available, provide alcohol-based hand rubs containing at least 60% alcohol.”
		“Provide customers and the public with tissues and trash receptacles .”
		“Maintain regular housekeeping practices, including routine cleaning and disinfecting of surfaces , equipment, and other elements of the work environment.”
Engineered Workplace Controls		“Installing physical barriers , such as clear plastic sneeze guards”.
Safe Workplace Practices		“Providing resources and a work environment that promotes personal hygiene. For example, provide tissues, no-touch trash cans, hand soap , alcohol-based hand rubs containing at least 60 percent alcohol, disinfectants, and disposable towels for workers to clean their work surfaces.”
		“Requiring regular hand washing or using of alcohol-based hand rubs. Workers should always wash hands when they are visibly soiled and after removing any PPE.”
		“ Post handwashing signs in restrooms ”

Source: GP PRO U.S. Department of Labor Occupational Safety and Health Administration OSHA 3990-03 2020

FOODSERVICE SEGMENT



KEY CONSIDERATIONS FOR FOODSERVICE

Their Initiatives

How our hygiene checklist can assist them?

Utilize Contained Foodservice Dispensing Systems

- Consider **contained systems** to help reduce the chance of cross-contamination and communicate a hygienic establishment to your patrons.
- Consider **one-at-a-time dispensing** to help promote controlled usage and decrease cost.
- Consider **touch-free systems** to help reduce the chance of cross-contamination for both employees and patrons.
- Consider contained cutlery and napkin dispensing systems, to ensure your patrons receive a hygienic cutlery and napkins each time.
- Consider contained wiper systems, so that sanitizing and disinfecting solutions maintain their efficacy to keep you and your patrons safe

Leverage Single Use Disposables

- Consider single use disposable foodservice solutions, to ensure patrons food is safe and secure.
- Consider **disposable wipers** available for employees to wipe and disinfect surfaces in front and back of house.
- Consider individually wrapped cutlery pieces to promote food safety and prevent the spread of germs.
- Consider automated drink lidding/sealing options, like the Georgia-Pacific Auto Sealer Machine, to provide tamper-resistant takeout and delivery disposables for your patrons.

Offer Hands-Free Hygiene

- Consider **disposable towels** over air dryers to prevent the spread of germs and promote proper hand hygiene.
- Consider staff **hand hygiene education** and messaging in restrooms and back of house.
- Consider **covered dispensers** and toilet seat covers to communicate a hygienic facility.
- Consider **touch-free systems** to help communicate an overall hygienic facility
- Consider **hand sanitizing stations** inside the establishment and at curbside, in greater quantities and capacities and near common touch points, for employees and patrons.



FOODSERVICE FRONT OF HOUSE

OSHA
Guidance



ACTIONABLE HYGIENE CHECKLIST

TOWEL	READY		enMotion PACIFIC BLUE	Automated Paper Towel Dispensers To promote hand drying's importance, enclosed, touchless, motion-activated paper towel dispensers installed with refills on hand.		SKIN CARE	READY		enMotion PACIFIC BLUE	Automated Soap and Sanitizer Dispensers Touchless, motion-activated, skincare solutions help promote better hand hygiene.	
	CUTLERY	READY		DIXIE	Cutlery Dispensers Provide hygienic utensil solutions to help reduce the spread of germs.			FOOD PACK		DIXIE	Disposable Food Packaging Provide sanitary options for take-out and dine-in customers to help reduce personal contact and cross-contamination.
NAPKIN	READY		DIXIE	Touchless Napkin Dispenser Outfit customer areas with a touchless napkin machine to help reduce cross-contamination risk and the spread of germs.		PLATES		DIXIE	Disposable Plates and Bowls Incorporate hygienic, durable one-time-use meal service solutions to help reduce the spread of germs.		
BEVERAGE	READY		DIXIE	Hot Cups and Lids Help prevent cross-contamination and personal contact by supplying hygienic disposable solutions.		TBD	READY				
WIPER	READY		DIXIE	Surface System Wiper Dispensers Add your own sanitizer to wipes to enable restaurant staff to disinfect and sanitize hard surfaces.		TBD	READY				



FOODSERVICE BACK OF HOUSE

OSHA
Guidance



ACTIONABLE HYGIENE CHECKLIST

TOWEL	READY		enMotion PACIFIC BLUE	Automated Paper Towel Dispensers To promote hand drying's importance, enclosed, touchless, motion-activated paper towel dispensers installed with refills on hand.	  	SKIN CARE	READY		enMotion PACIFIC BLUE	Automated Soap and Sanitizer Dispensers Touchless, motion-activated, skincare solutions help promote better hand hygiene.	  
	CUTLERY	READY		DIXIE	Touchless Cutlery Dispensers Designed with no levers or buttons to provide hygienic utensil dispensing and help reduce the spread of germs.		  	FOOD PACK		DIXIE	Disposable Food Packaging Provide sanitary options for take-out and dine-in customers to help reduce personal contact and cross-contamination.
BEVERAGE	READY		DIXIE	Hot Cups and Lids Help prevent cross-contamination and personal contact by supplying hygienic disposable solutions.	 	FOOD PACK		DIXIE	Pick Sheets and Pan liners Single use solutions for food prep help prevent cross-contamination.		
NAPKIN	READY		DIXIE	Touchless Napkin Machine Fewer touch points help reduce napkin contamination and help protect napkins from contaminants on the counter.	  	PLATES		DIXIE	Disposable Plates and Bowls Incorporate hygienic, durable one-time-use meal service solutions to help reduce the spread of germs.		
WIPER	READY		DIXIE	Surface System Wiper Dispensers Add your own sanitizer to wipes to enable restaurant staff to disinfect and sanitize hard surfaces.	  	TBD	READY				















FOODSERVICE OFF-PREMISE

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ACTIONABLE HYGIENE CHECKLIST

CUTLERY	READY <input type="checkbox"/>		DIXIE	Touchless Cutlery Dispensers Designed with no levers or buttons to provide hygienic utensil dispensing and help reduce the spread of germs.	  	TBD <input type="checkbox"/>	READY <input type="checkbox"/>
BEVERAGE	READY <input type="checkbox"/>		DIXIE	Hot Cups and Lids Help prevent cross-contamination and personal contact by supplying hygienic disposable solutions.	 	TBD <input type="checkbox"/>	READY <input type="checkbox"/>
NAPKIN	READY <input type="checkbox"/>		DIXIE	Touchless Napkin Machine Fewer touch points help reduce napkin contamination and help protect napkins from contaminants on the counter.	  	TBD <input type="checkbox"/>	READY <input type="checkbox"/>
FOOD PACK	READY <input type="checkbox"/>		DIXIE	Disposable Food Packaging Provide sanitary options for take-out and dine-in customers to help reduce personal contact and the spread of infectious diseases.	 	TBD <input type="checkbox"/>	READY <input type="checkbox"/>
TBD	READY <input type="checkbox"/>					TBD <input type="checkbox"/>	READY <input type="checkbox"/>

FOODSERVICE PUBLIC RESTROOM

OSHA
Guidance



ACTIONABLE HYGIENE CHECKLIST

TISSUE	READY		enMotion PACIFIC BLUE	Automated Paper Towel Dispensers To promote hand drying's importance, enclosed, touchless, motion-activated paper towel dispensers installed with refills on hand.		SKIN CARE	READY		enMotion PACIFIC BLUE	Automated Soap and Sanitizer Dispensers Touchless, motion-activated, skincare solutions help promote better hand hygiene.		
	READY		compact PACIFIC BLUE	Toilet Paper Dispensers Lockable, sliding door dispenser covers rolls not in use, which helps reduce the risk of cross contamination.			AIR CARE	READY		ActiveAire	Automated Air Freshener Dispensers Motion-activated to help neutralize bathroom odors and promote your facility's dedication to cleanliness.	
	READY		safe-t-guard	Seat Cover Solutions Dispensers in each stall provide clean, individual seat covers to help protect users from germs.			TRAINING	READY		GP PRO Georgia-Pacific	Informational Handwashing Signage Posted prominently in restrooms and breakrooms to promote frequent handwashing and reinforce best practices.	
	READY		AngelSoft PROFESSIONAL	Facial Tissue Accessible throughout facility to help prevent spreading germs from person-to-person and help employees avoid touching their eyes, nose and mouth with hands.			WIPER	READY		DIXIE	Surface System Wiper Dispensers Add your own sanitizer to wipes to enable restaurant staff to disinfect and sanitize hard surfaces.	
	READY		safe-t-guard	Interfolded Tissue Dispenser & Receptacle System Installed near restroom doors to provide users with a hygienic barrier and disposal solution for opening door to exit.			TBD	READY				