

fooda

# The Future of Food at Work

*How to Plan for Food at Work in  
the Post Quarantine World:  
Keeping Safe and Boosting  
Employee Enthusiasm about  
Returning*



# Agenda

1. Introductions
2. Insights
3. Health and Safety Protocols
4. Employee Enthusiasm
5. Creating your own Plan
6. Q&A



# Your hosts Steve and Stafford



**Steve O'Brien**

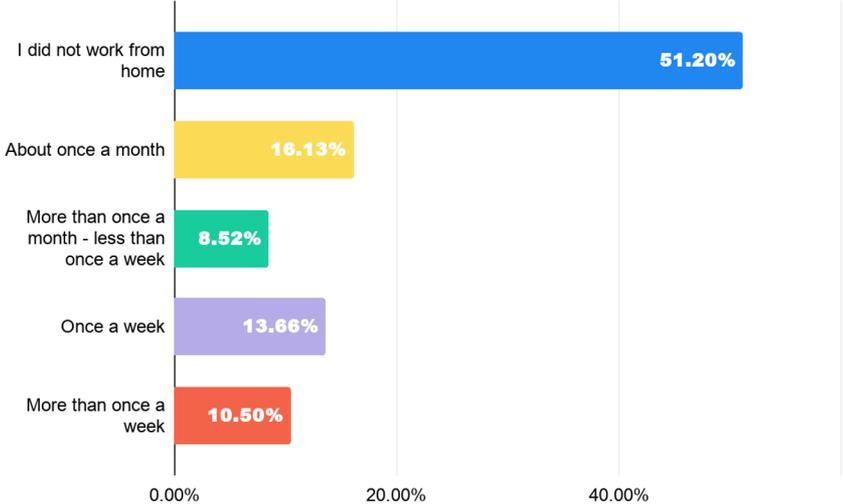


**Stafford Romero McKay**

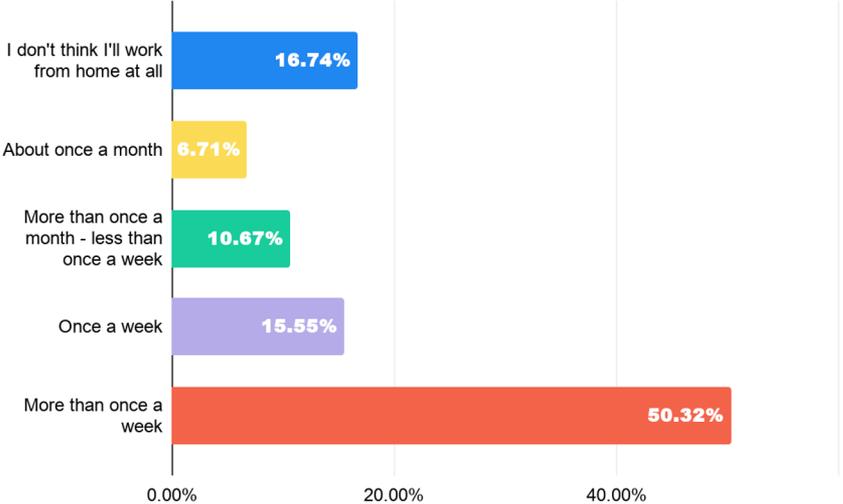


# Data: Work From Home Expected to Change

### How often did you work from home before?



### How often do you think you'll work from home in the future?



**68%**

**are not enthusiastic**

about returning to the office

**47%**

would be **enthusiastic**  
to go back to the office

**if their employer paid for a food program**

# 50%

would be more likely to **stay in the office**  
during lunch if they had access to a  
**safe in-house food program**

*compared to before COVID-19*

[More Data trends](#)

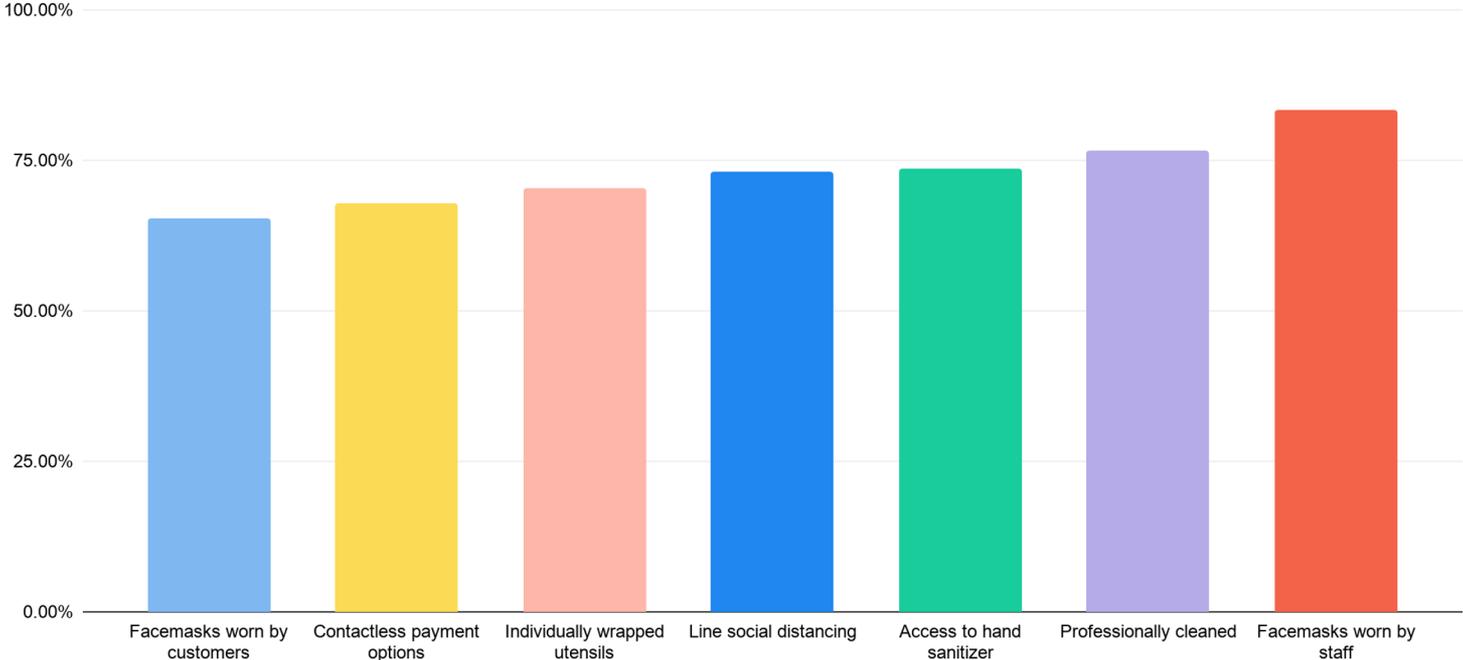
93%

believe it is **important** to

**support local restaurants right now**

# Data: What safety protocols are important to you?

Which of the following new safety protocols are important to you? (check all that apply)



# Safety First: Food Specific Best Practices

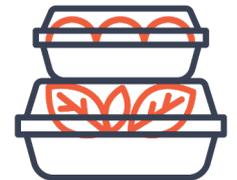
What we'll cover:

- 1) Best practices for **maintaining social distancing**
- 2) New standards for **sanitizing** food service related equipment and areas in the building
- 3) How to handle multiple delivery drivers** coming in and out of the building
- 4) Encouraging employees to **stay in and stay safe**



# Food is not the Problem: Behaviors Matter

- Consistently stated by the [CDC](#) and the [FDA](#), COVID-19 is **not a foodborne illness**
- The food service industry is **heavily regulated** by the government and teams are accustomed to following strict procedures.
- New rules related to COVID-19 are relatively simple **additions** to a strong foundation



# Ensuring Everyone onsite is Healthy and Protected

- Temperature checks
- Handwashing
- Face masks
- Avoid weak links in th chain: limit contact with the outside



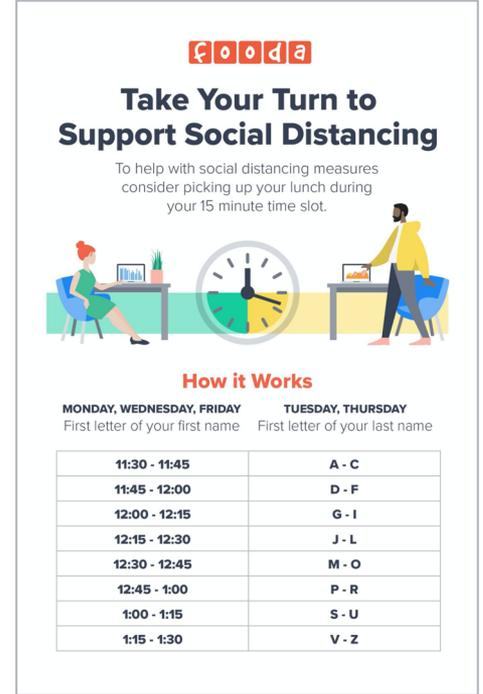
# Promoting Social Distancing During Mealtimes

- Front and back of the house
- Posters and floor markings
- Consider time slots or reservations for meals
- Made-to-order convert to order-ahead



# Communication is Key

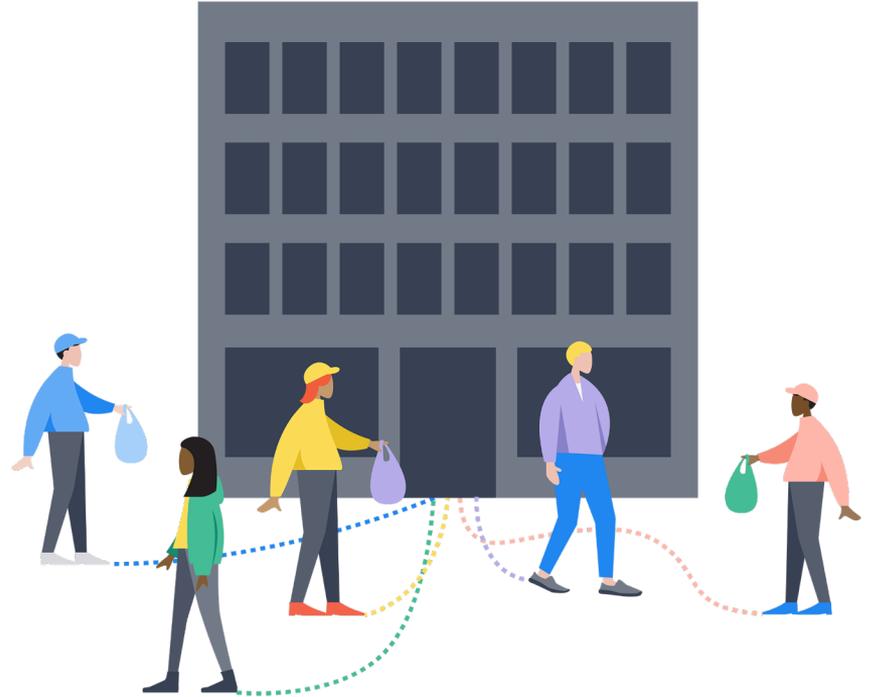
We are happy to share templates. Email [stafford.mckay@foda.com](mailto:stafford.mckay@foda.com)



| [stafford.mckay@foda.com](mailto:stafford.mckay@foda.com) | [steve.obrien@foda.com](mailto:steve.obrien@foda.com)

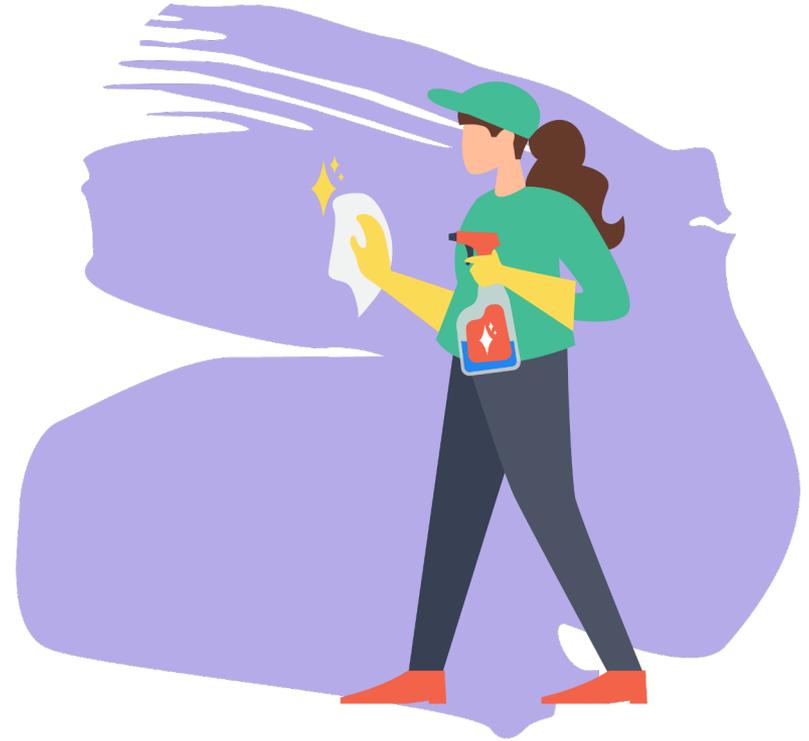
# Limit Exposure to Avoid Weak Links in the Chain

- Have a policy for deliveries that encourages bulk ordering
- Have guidelines for employees exiting the building for their meals (i.e. take out and dine in)



# Reducing Surface Contact, Sanitizing Frequently

- Turn off self-checkout kiosks and place high-touch, unmonitored self service areas on hold. Utilize trained staff members to serve items like soup, salad, and coffee.
- Food packaging should be wipeable and sealable and cutlery should be individually wrapped
- Food service providers should sanitize surfaces on a regular basis, using disinfectants [approved by the EPA for use against COVID-19](#).
- Use EPA approved chemicals for cleaning



# Fooda example



# Addressing Customer Emotions so People Feel Safe and Comfortable During Meals

- Food service providers have the opportunity to put their customers at ease
- Food service workers have been on the frontlines. Office workers will want to appreciate them.
- There is a strong social movement in most communities to support local businesses.



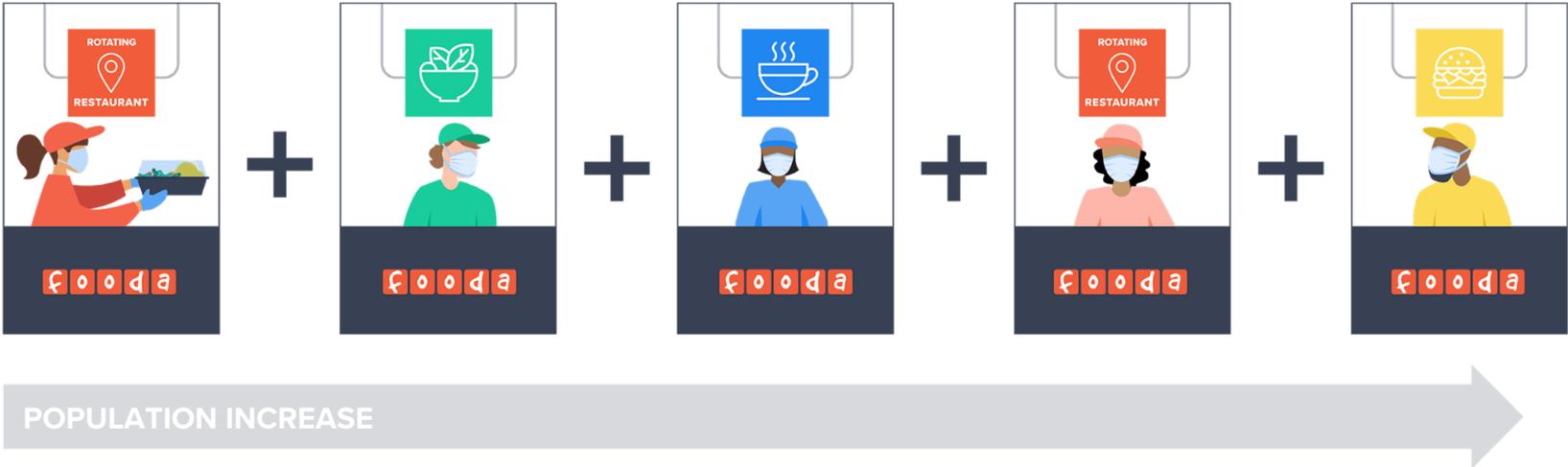
# Provide food that people can get excited about

- After cooking at home for months, people are craving quality and variety in their meals.
- Employers should ask their food service providers to offer meals that people will genuinely look forward to.



# Planning Your Program

Creative ways to scale up or down



# Should we subsidize? Benefits and Costs

**Benefits:** Employers subsidizing for new reasons, post quarantine. Why?

- Create enthusiasm about returning
- Encourage people to stay safely onsite
- Productivity in an environment where routines are much slower (e.g. temperature checks, elevator lines)

**Cost:** \$3 - \$15 per employee per meal



# Bringing food from home? Still have a plan.

“People are concerned about bringing lunch, ordering lunch, sharing the fridge etc. One employee asked if we are buying lunch when they come back to the office. Curious what companies/ small companies are doing.”

- **Attendee Question (pre-webinar) from Wendy**



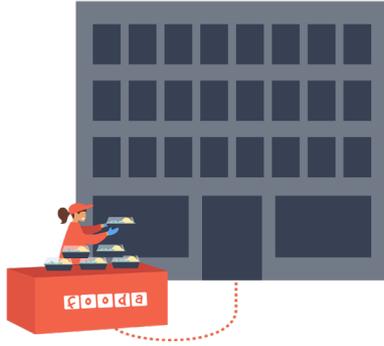
# What about buffets and salad bars?

“Will [self serve] buffets still be offered?”

- Attendee Question (pre-webinar) from Karla



# Audience Q&A



## Single Onsite Food Solution Managed by Foda

### Formally trained staff follow procedures to keep your team safe

Each team member serving at Foda events is up-to-date on the most recent food handler safety certifications and training.

### Limiting exposure

Foda's tightly controlled onsite program limits the number of food service visitors to 1-3 people.

## Leaving Employees on their own for Lunch

### One off deliveries = More people in the building

A constant flow of different 3rd party delivery people coming and going in your building and other buildings carries risks.

### Employees are at risk when they leave the office to collect take out

Employees wait in lines with other individuals in buildings that may not be following the same safety protocols. With so many people coming back to the building after lunch, the exposure factor is noteworthy.

