

Suggestions for a Safer Workplace During COVID-19



The Bevco team is doing everything we can to stop the spread of COVID-19 and ensure the safety of our staff and yours.

We're following a rigorous set of safety measures to ensure that your spaces and our headquarters are clean and healthy environments and that our employees are minimizing the chance of spreading the virus with protective masks and gloves.

When we're finished servicing or restocking your equipment, we are thoroughly disinfecting everything we interact with and being as cautious as we can. There are ways you can ensure your facility is safer and that your employees are less at risk too.

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The first, and possibly easiest, way to ensure your employees are safe is to require everyone to wear a mask when they're in your facility.

It's looking more and more like poorly ventilated indoor areas are contributing to the spread of the coronavirus. So, if your business is indoors, masks can help prevent respiratory droplets and aerosols from potentially contagious individuals infecting others. But what should you do about lunch breaks? You can't eat and wear a mask.

Well, making meal breaks safe may be a difficult hurdle to overcome depending on your facility. If you have an outdoor break space, now is the time to encourage employees to use it. Outdoor dining is the way to go, but if you don't have an outdoor break space, there are things you can do to try to minimize spread in your cafeteria or breakroom too.

Depending on how much room there is in the indoor spaces, you need to be limiting the number of people who can use them at any given time to ensure proper social distancing. You also need to ensure that someone is cleaning the space **FREQUENTLY** with disinfectants like bleach or alcohol.

If you're unsure of what products work against the coronavirus, the [EPA has a list of disinfectants](#) that you can use. We recommend making employees responsible for disinfecting surfaces they interact with when they're done eating and have put their masks back on as well as having several regular and thorough cleanings throughout the day.

Aside from these suggestions, make sure you're encouraging staff who aren't feeling well to stay home and to regularly check their temperatures.

Like we said before, the Bevco team is doing everything we can to ensure your safety when we're in your facility.

If you need vending products, coffee services or micro markets, or have questions about our products and services or our current safety procedures, [contact our team today](#).