

WORKPLACES ARE ADAPTABLE BREAKROOMS ARE TOO

Sure, it's business as *unusual* during this uncertain time. Still, there are ways to put breakroom precautions in place so **your team can continue to take comfort in enjoying their favorite workplace drinks.**



Encourage teams to get creative in reducing how much they touch. Self-service machines (like FLAVIA) often have just a few buttons that need to be touched. **But employees can use a pen, badge, or some other tool to touch buttons even less.**



Make hand sanitizer more...handy. Not every breakroom has a convenient sink. Add more hand sanitizers (**that are at least 60% alcohol**) so employees have options.



Offer recyclable cups and utensils. This reduces the risk of germ exposure from shared items (while reducing environmental impact) and helps prevent sink backups.



Help employees stay 6 feet apart with signage. Place signage and markers on the floor to remind everyone to **stay about two arms-length away.**



When it comes to effective hand washing, frequency is key. Use signage to remind people that **20 seconds** of vigorous washing is what's recommended by the CDC. A perfect thing to squeeze in every time you brew.



Cover up. Encourage employees to continue **wearing masks** in the break areas.



Take food and drinks to-go. Employees should take their food and drinks back to their **individual workstations or a larger area** where they can keep six feet apart.

SOMETHING TO THINK ABOUT:

When it comes to single-serve beverage machines (like FLAVIA), the benefit of having no barista means **no one touches the drink except the employee.**



Limit the number of people in the breakroom. Remove chairs to help **prevent people from sitting too close** to one another.

It takes about a minute to make a FLAVIA drink—reducing breakroom backups.



Clean and disinfect often.

Clean machines with a food-safe disinfectant. Make sure to follow the directions for use. The streamlined exterior of FLAVIA brewers can be easily cleaned with a food contact safe disinfectant.



Add more breakrooms or coffee areas.

Machines like FLAVIA are portable and can fit in spaces that may not have been originally designed as breakrooms. Give employees more space and opportunities to brew.

SOMETHING ELSE TO THINK ABOUT:

Breakrooms lessen the need for employees to travel out to get food or drinks, which could **decrease the risk of contaminants** being brought back in from less controlled environments.

Even before COVID-19, **FLAVIA was designed to be one of the most hygienic beverage systems for the workplace.**