



TAYLOR™

RESTAURANT SAFETY PRODUCTS

Health and safety readiness in the age of coronavirus



RESTAURANT SAFETY FROM THE OUTSIDE IN

Health and safety awareness has changed dramatically due to COVID-19. Many things we used to do without a second thought — such as eating in a restaurant — now give us pause.

Social distancing guidelines are everywhere but some may still be apprehensive about dining out. From the front door to the back of the house, you can put your guests and employees at ease with products that enable safe interactions.



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As Guests Approach

Make sure guests know you're back in business. Use signs, decals and flags to attract passersby and communicate the things you're doing to provide a safe dining experience.

① Direct Mail

Direct mail is ideal for promoting reopening events, curbside pickup and other new safety-minded services.

② Durable Banners

Banners offer an eye-catching, weather-resistant way to announce you're open for business.

③ Window/Wall Decals

A high-visibility way to share information, wall and window decals can be used to announce new menu options and hours of operation.

④ Single-Sided Feather Flags

Feather flags use color and movement to grab attention, making them especially effective for promoting curbside pickup.

⑤ Floor Decals

Decals underfoot are an easy way to promote special offers and guide guests to the door.





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We're back!
AND BETTER
THAN EVER.

GRAND
REOPENING:
FEBRUARY 1

Dine-In · Take Out · Delivery

Sally,

Barbecue House will reopen
for business on February 1
and we're better than ever:

- NEW menu items.
- NEW curb-side pick-up.
- FREE delivery

Show this card to your server or
use this promo code over the
phone to receive 20% off your
order: 2021GR

Learn more:
bbqhouse.com/GrandReopening



U.S.
POSTAGE
PAID

Sally Jones
1234 Elm Street
Springfield, IL 62721



3



EXIT
ONLY

Pick-up
Only

Bring your order out to you!
5.0015

Car-side Pick-up
Parking Only

3

Call us once you're here & we'll bring your order out to you!
1.312.555.0015

4



ENTER
ONLY

5

Once Inside

Safeguard the health of all who enter. Use partitions to protect your employees, apply decals to encourage social distancing and incorporate single-use products into your operation.

1 Table Tents

Table tents are a cost-effective tool for promoting new menu items and guest services.

2 Seat and Table Decals

A short note on a table or chair offers a reminder to maintain proper social distance.

3 A-Frame Signs

Durable and useful indoors and out, A-frame signs can be placed wherever needed.

4 Floor Decals

Floor decals are a simple but effective way to direct traffic and encourage social distancing.

5 Outdoor Seating Tents

Maximize seating capacity while also maintaining social distance. Tents with clear sidewalls offer privacy, visibility and separation.





Barbecue SANDWICHES

Includes Beverage & Choice of Side

CHOPPED BBQ PORK	10
SLICED BEEF BRISKET	11
BBQ CHICKEN	9
TURKEY BREAST	9
PULLED PORK	10
HAM & CHEESE	8

Barbecue MEAT PLATES

Includes Beverage & Choice of 2 Sides

CHOPPED BBQ PORK & CHICKEN	13
SLICED BEEF BRISKET & RIBS	18
RIBS & CHICKEN	15
CHOPPED BBQ & RIBS	13
SLICED BEEF BRISKET & CHICKEN	13
FRIED CATFISH & CHICKEN	12

Barbecue MEAT TO-GO

CHOPPED BBQ PORK	11 per lb.	TRI-TIP PORK	13 per lb.	BABY BACK RIBS	14 per rack
SLICED BEEF BRISKET	11 per lb.	PULLED PORK	11 per lb.	PORK RIBS	13 per rack
BBQ CHICKEN	14 per chicken	SLICED TURKEY	11 per lb.	BEEF RIBS	11 per rack

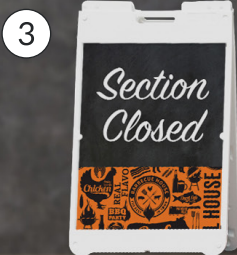
Sides

BBQ BAKED BEANS	2	POTATO SALAD	2
SPICY BAKED BEANS	3	SMOKED CORN COB	2
RED BEANS & RICE	3	GREENS & BACON	3
COLE SLAW	2	CANDIED SWEET POTATO	3
FRIED OKRA	2	CORN BREAD	2
SMOKED & SPICY MAC	3	WAFFLE FRIES	3
GARLIC MASHED	3	ONION RINGS	3

Desserts

SUGAR CREAM PIE	4 per slice	SWEET ICED TEA	1.75
BREAD PUDDING	5	SODA POP	1.75
		BEER / WINE	List

Beverages



More Solutions

1 Hand Sanitizer Stations

Remind employees and guests to use sanitizer often.

2 Disposable Menus

Disposable menus help prevent hand-to-hand transmission.

3 Washable Menus*

Fade-resistant washable menus also reduce waste.

4 Check Presenters

Single-use check presenters eliminate a source of infection.

5 RealTime Menu

Our proprietary menu management technology reduces cycle time up to 75%.

6 Acrylic Partitions

Portable countertop barriers are the first line of protection for your staff and guests.

*By hand under normal use conditions.

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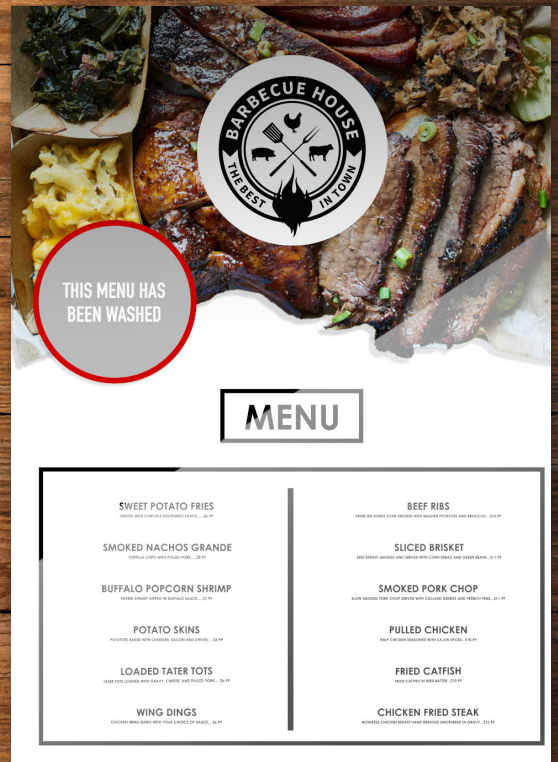
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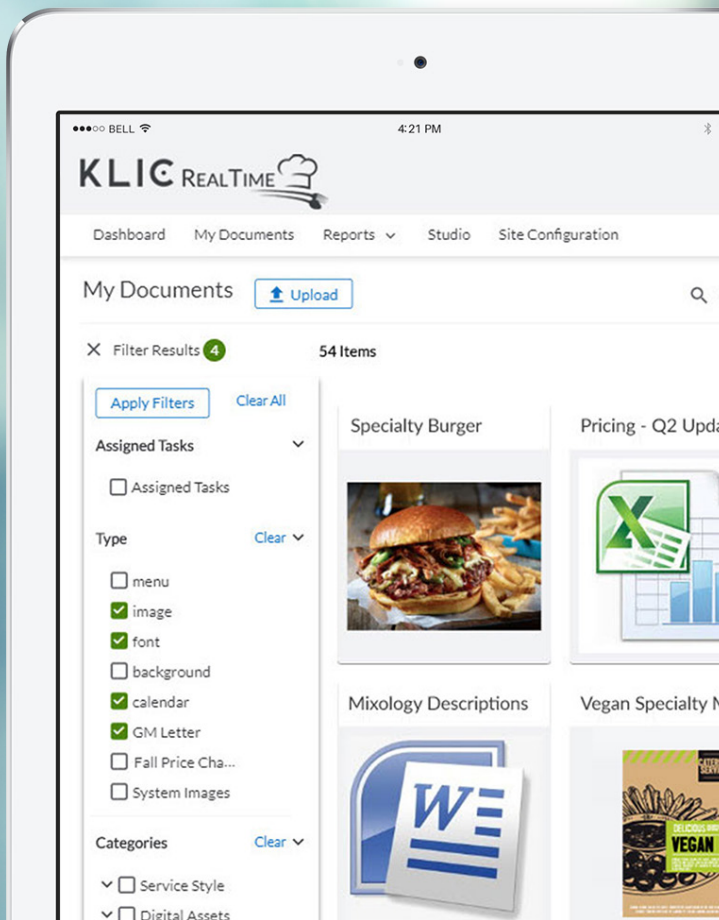
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LEARN MORE

Find out how health and safety readiness products from Taylor can support your restaurant operations.

Contact your Taylor representative for more information.

TAYLOR[™]

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