Prepare Your Restaurant for Reopening During COVID-19

Let us help you prepare your restaurant for reopening during COVID-19. Following CDC protocols, we provide the products and programs you need in place for patron and staff well-being and safety.

Complete Hand Hygiene Program

Implement our Symmetry Hand Hygiene Program that includes products, dispensers, and customized tools to promote education, awareness, and motivation to practice proper hand hygiene.
Symmetry hand hygiene products, dispensers, and customizable tools that cater to your facility’s needs.

Frequently clean and disinfect high touch objects, surfaces and areas using our EPA recognized emerging pathogen disinfectants approved for use during COVID-19. Our Eco® Proportioning Program is fully integrated with effective, hermetically sealed products, including EPA emerging pathogen disinfectants, for any application.

Enhanced Cleaning and Disinfecting Program
Training Programs

Receive in-depth training, presenting the proper products and procedures to meet your restaurant’s highest cleaning standards complete with step-by-step manuals and customized training wall charts.
Social Distancing and Other Signage
Apply clearly marked customized social distancing and other signage at entrances, on floors, walls, tables, bar, near registers, near host stands, near restrooms, and more.

Social Media Support
Share the comprehensive measures your restaurant is implementing to prepare for reopening during COVID-19 via social media. We can work with you to develop customized graphics for posting.

Screen Motion Graphics
Feature customized motion graphics and important COVID-19 related information and protocols on restaurant display screens and monitors.

During these uncertain times, you can be certain we are committed to providing the products and customized programs your restaurant needs to meet the highest cleanliness and preparedness standards.