



HELPING YOUR
HOTEL GET BACK
TO BUSINESS

**Bidfood**
Inspired by you

Helping you get
BACK 
2 BUSINESS
Moving forward **together**

HELPING YOUR HOTEL GET BACK TO BUSINESS

We realise it's still a very challenging and uncertain time for your business. You are faced with new logistical and operational challenges to reopen your hotel and re-assure your guests that your hotel is a safe space.

You'll no doubt be thinking about this now so we've developed a ten point process with some hints and tips we hope will help you plan for the future. The way forward might still be unclear, but, we want you to know we are here to help with new products, new ideas and inspiration.

Let's get back to business!

Lets get...
BACK 
2 BUSINESS

IMAGINING THE FUTURE

Consumers are worried about life post lockdown. Gaining customer trust through clear examples of the precautions you are implementing in your hotel will be key to regain their loyalty and trust.



51%

of consumers say they are nervous about going back into public after lockdown restrictions have been lifted**

85%

of business leaders see the biggest challenges in new operations

85%

of hotels are expected to re-open*

ACCORDING TO A RECENT SURVEY, THE TOP 3 PRECAUTIONS TO MAKE CONSUMERS FEEL SAFER ARE:

64%
said move tables and seats apart

60%
said make hand sanitiser available

56%
said enhanced cleaning protocols

CONSUMERS ALSO SAID...*

- enhanced food safety **44%**
- Ability to pay contactless **42%**
- Improved toilet facilities **33%**
- Limited venue capacity **42%**
- Staff to wear PPE **30%**

* CGA Business Confidence Q2 2020 | **Pepsico 2020

YOUR 10 STEP PLAN TO GETTING BACK TO BUSINESS

To try to make life a little easier for you, we've put together a 10 step plan with areas we know from conversations with customers around the industry are important to consider, and will help get your business back on track.

We'll take you through the steps in some detail on the following pages, but here is a handy at a glance checklist.



REVIEW.

PUT YOUR ROADMAP TO REOPENING TOGETHER NOW

1. REVIEW YOUR TIMESCALES
2. PLAN YOUR SPACE
3. SIMPLIFY YOUR MENU



RE-SET.

FOCUS ON THE CORE PILLARS OF YOUR BUSINESS INCLUDING HYGIENE AND STAFF

4. DON'T FORGET YOUR TEAM
5. RE-THINK YOUR CUSTOMER
6. PROMOTE YOUR HYGIENE PROTOCOLS
7. FOCUS ON FINANCE



RELAUNCH.

RALLY YOUR CUSTOMERS AND GET READY TO SHOUT ABOUT BEING OPEN

8. REVIEW YOUR MARKETING STRATEGY
9. FOCUS ON CUSTOMER LOYALTY
10. FUTURE PROOF YOUR BUSINESS

REVIEW

Now is the time to put your own roadmap together to plan your reopening. Make the most of the phased recovery to plan as much as you can now.



STEP 1. PLAN YOUR TIMESCALES

We understand it's an ever changing picture – just keep us informed and we'll be able to support you. In order for us to meet your delivery requirements, please get in touch with us as soon as you can to inform us of when you intend to reopen. Your account manager will work with you step by step on a checklist that will help us support you with a seamless mobilisation when you're getting back on your feet.





STEP 2. MAKE SOCIAL DISTANCING WORK FOR YOU

From the point of managing check-in queues, all the way through to check-out, it will be imperative to consider the impact keeping a safe distance (2 meters/6ft) apart will have on your customer journey through your hotel. We are pleased to offer our hotel customers a new range of hygiene equipment to help you keep your guests safe.



UPON CHECK-IN

Consider installing safe distance floor markers and plastic sneeze screens to protect your staff. It would also be a good idea to install hygiene stations mandatory for guests to use upon entry to your premises.



AT THE BAR

If you intend to keep your bar open, you could add safe distance floor markers, but you might want to consider moving to a pre-order only system.

IN YOUR RESTAURANT

Can you be creative and reinvent how your space is used? Could you extend your restaurant into any unused function rooms or outside spaces to help create more space between tables?

If you don't have any additional space to play with, you may need to move tables accordingly or add divider screens between tables. You could also implement allocated dinner times to manage the number of guests you have in the restaurant at any one time.





OFFER ROOM SERVICE ONLY

If your staffing rosters allow, moving to room service only might be an option to serve your guests in their own hygienic bubble. Stock up on room service trays and clothes now.



YOUR LIFTS

Take a similar approach to managing lift queues with social distancing signage. If your hotel has a lift system you will need to ensure you have very clear signage on how many people are allowed in a lift at one time. For guests that are able, suggest use of the stairs and arrange for their luggage to be taken up in the lift separately.



NEW!

SOCIAL DISTANCING RANGE AVAILABLE



UPON CHECK-OUT

To prevent any unnecessary gatherings at reception, a drop box check out system might be a good idea.





STEP 3. PLAN YOUR NEW MENU

Simplicity is the name of the game when it comes to your menu. Operationally your menu will need to work hard for you, being easy to create and streamlined. Now is the time to review your product range to make sure you are sweating your assets.

Consumers will be seeking reassurance that their food is hygienically prepared and your staff will need to be able to prepare your menu with social distancing in the kitchen.



CREATE A 'SAFE HAVEN'

Once inside your hotel, your guests are going to feel cocooned in a safe space. You have a fantastic opportunity to create the perfect refuge and upsell customers across your menu. Any little freebies will really show your guests you care about them.

RE-THINK THE BUFFET BREAKFAST

Did you know 35%* of your customers are already looking for a grab and go breakfast? It is unlikely that a traditional buffet style breakfast is going to be safe, so you might need to move to individually wrapped breakfast products in a grab and go style format. Why not offer pre-order breakfast bags to go, to help you manage wastage and costs. If you do want to offer a hot breakfast, this could be cooked to order.



FLICK TO THE BACK OF THIS GUIDE FOR A GREAT RANGE OF GRAB AND GO BREAKFAST OPTIONS

**GRAB
& GO?**





FLICK TO THE BACK OF THIS GUIDE FOR A GREAT RANGE OF INDIVIDUALLY WRAPPED PRODUCTS

WANT MORE?

BAR AND LUNCH MENU

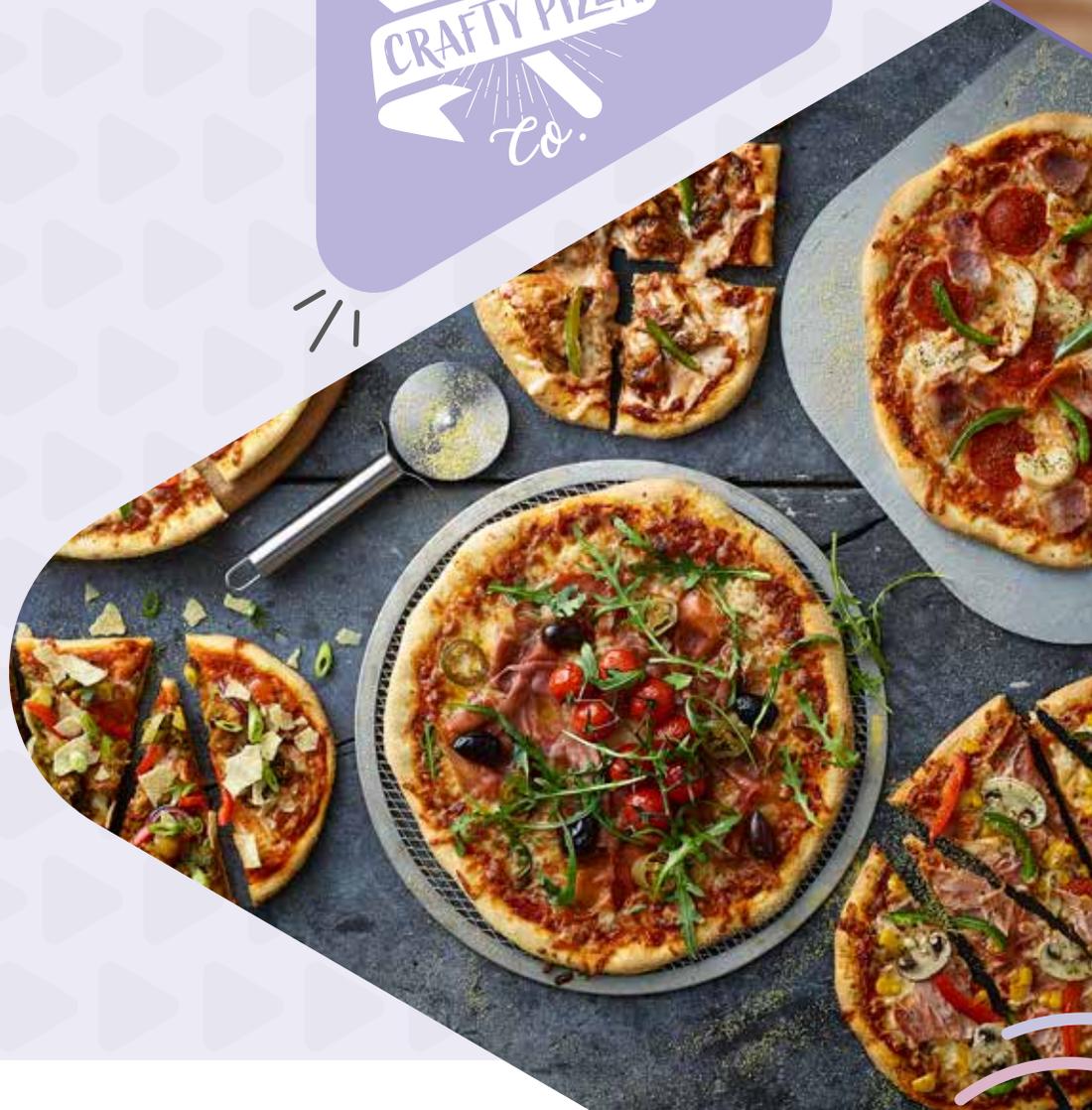
Keep things simple with a small range of individually wrapped sweet and savoury snack products. We have a wide range of pre-filled sandwiches, paninis and pizza options, plus individually wrapped cakes.

DINNER MENU

Focus on a shorter menu with your customer favourites. Review now how you can take complexity out of your dishes by using a mix of pre-prepared and scratch cook products. We have a fantastic range of pre-prepared curries, traditional British dishes and easy to serve vegan and vegetarian options.



For an easy to create pizza menu, take a look at The Crafty Pizza Co. available exclusively from Bidfood.





HELPING YOU WITH FOOD TO GO

NEW!



MAKE THE MOST OF YOUR ROOM SERVICE MENU

Once inside their bedroom, your customers will feel safe and might be happy to order room service only. Create a simplified room service menu that's operationally efficient for your teams yet contains your customer favourites. Why not create a 'Deliveroom' style offer with take-away inspired individually wrapped choices? Get your customers to relax and encourage that additional sale by clearly highlighting your alcohol and soft drink options.



REMOVE RE-USABLE MENUS

Reduce cross contamination by removing multi-use menus. Either take the plunge and go to an online version only, move to disposable or write menu choices on blackboards.



RESET

Focus on the core pillars of your business including your hygiene protocols and your staff.



STEP 4. PLAN YOUR HYGIENE PROCESSES



Hygiene is going to be top of your guests' minds, so review and re-set all of your hygiene processes and products now. It's a good idea to make your policies and procedures as visible as possible to give your guests confidence and to talk about the precautions you are taking across all of your marketing contact points, such as your website and booking confirmations.



IN GUEST BEDROOMS

Remove anything multiuse such as room service menus. Review every opportunity to reassure guests, from toilet seals to individually wrapped soaps.



IN YOUR KITCHEN

- Plan how your staff are going to work in your kitchen and restrict their movement as much as possible. Ensure they each have their own workstation and enough space if possible.
- Ensure fresh fruit and vegetables are washed thoroughly upon delivery.
- Review your end of the day clean down procedures and consider increasing clean down frequency if possible.



STAFF HYGIENE

Your staff are likely to be as concerned about hygiene for their own safety at work as your guests are. Reassure you staff you are taking it seriously. Your staff should be encouraged to wash their hands frequently and wear the correct personal protective equipment such as facemasks and gloves. You can find detailed hygiene guidance at [hittraining.co.uk](https://www.hittraining.co.uk)



IN YOUR RESTAURANTS

Complete a walk-through of your restaurant and bar to find all the high-risk cross contamination points throughout the day, these might include:

- Self-serve breakfast buffet – remove this completely and switch to individually wrapped or pre-portioned
- Table sauces – switch from sauce caddies to individual sachets or jars
- Coffee machines – can your staff operate these for guests?
- Drinks menu – consumers might be nervous of anything multi-serve and poured by the glass. Move to individual soft and alcohol drinks bottles. We have a fantastic range through our Unity brand so your customers won't need to compromise on choice.

AT THE BAR

Remove any multi-serve snacks and replace with individually wrapped portion packs.

Go totally touch-free and try a QR code activated menu through MRM Solutions. Your customers simply scan the QR code on your point of sale to take them to your online menu then place their order MRMglobal.com

IN THE WASHROOM

Don't be afraid of giving specific advice on how guests should wash their hands in your shared washrooms. You should also review cleanliness checking more frequently and clearly display your rota.



NEW!

HELPING YOU WITH HYGIENE





STEP 5. MANAGING YOUR FINANCES

From VAT deferral, to rates relief, the Coronavirus Business Interruption Scheme and grants and loans, make sure you get fully clued up on what funding schemes are available, how to access them, as well as the pros and cons, then monitor your cash flow as closely as your turnover and profit. We can help you streamline your food costs and optimise your menu to help.



**WANT
MORE?**

FOR MORE INFORMATION ON
HOW WE CAN SUPPORT VISIT:
[BIDFOOD.CO.UK/COVID-19-SUPPORT](https://bidfood.co.uk/covid-19-support)

[WWW.GOV.UK/GOVERNMENT/COLLECTIONS/
FINANCIAL-SUPPORT-FOR-BUSINESSES-DURING-
CORONAVIRUS-COVID-19](https://www.gov.uk/government/collections/financial-support-for-businesses-during-coronavirus-covid-19)





STEP 6. REVIEW YOUR CUSTOMER BASE

Adapt your business model. We don't yet know what the longer term impact on the hospitality market will be. If your hotel is reliant on events such as weddings, corporate bookings and the festive season it would be a good idea to look further ahead and plan how 2021 might need a different business strategy.



WHO IS YOUR CUSTOMER?

We expect consumer confidence to increase at differing rates depending on age and health factors, with the older generation the most hesitant. If your business relies heavily on the 65+ age group, it is worth reviewing whether you can adapt your business model now to target the younger and more confident consumer. We can support you with insights into consumer confidence and understanding your consumers' changing requirements.

THE GREAT BRITISH STAYCATION

Experts predict that the British staycation market is going to boom once lock down restrictions are lifted,* as consumers will feel more confident holidaying at home than abroad. It's a great time to put staycation deals and menus together to entice people to your hotel and plan for the months ahead.



*The Sunday Times, May 10th 2020



STEP 7. DON'T FORGET YOUR PEOPLE

Look after your team and they will look after you. Many of your team may not have been at work for a while so it's important to get them re-engaged with your business



GIVE THEM A WARM WELCOME

It's important to get your staff engaged and excited about being back. Welcome your staff back to work and clearly explain the hygiene procedures you want them to follow to reassure them that you are taking their safety as seriously as your guests'.

REVIEW JOB ROLES AND RESPONSIBILITIES

You might not be able to have all your team back in one go, so plan who will do what and whether jobs can be shared across team members to save time and costs.



RELAUNCH

Get ready to shout about being back open and build your future marketing plans now.



STEP 8. ADVERTISING

Consumers will be looking for authenticity and a feeling of connection to your brand. Build your marketing plans now and focus on the reasons your customers come to you in the first place to capture their attention.



WHAT MAKES YOU SPECIAL?

Take the time now to review previous customer feedback to remind your teams why your customers stay with you. Focus on what you do well and your unique selling points.



WHAT'S YOUR MESSAGE?

Don't be shy in shouting about being back open! Capture your guests' attention and reassure them with clear messaging on your plans to support social distancing and hygiene.

Consider running limited time offers, staycation packages and meal deals to attract your customers.



REINFORCE YOUR BRAND

Make the most of every opportunity to add your brand to the finishing touches. Branded napkins, pillow chocolates and room service menus all add to the feel of quality and will help consumers to subconsciously feel reassured.





STEP 9. GAINING TRUST AND LOYALTY

It's all about getting the repeat purchase and then building trust, and that is likely to come down to the initial consumer experience. If you can reassure your customers and gain their trust, you are already 50% of the way there to delivering a positive experience they will promote.



PAY ATTENTION TO CUSTOMER REVIEWS

Reviews will become increasingly important and there will be no space for establishments that fail consumer expectations. Regularly review your guests' feedback as a barometer.



LOYALTY SCHEMES

It might be a good idea to introduce loyalty schemes and apps if not already in place, particularly for regular business guests.





STEP 10. FUTURE PROOF YOUR BUSINESS

We are ready to help you plan how you will adapt your business for the future and help build resilience plans. We have new product ranges, new tools and inspiration to help get you back on track.



PREPARING FOR ANOTHER LOCK DOWN

No one knows what the future holds and when the virus will be contained. Build resilience plans now should another lock down occur.

MOVING FORWARD TOGETHER

We hope that through this guide we have been able to help you plan for your future. No one knows your business like you do but we're here to support you move forward to a brighter future.



MENU SOLUTIONS

We've hand-picked a range of easy to serve, individually wrapped products for your new menu including some easy product swaps. These products deliver on quality and are simple and quick for your teams to serve.

Our picks for creating a simple breakfast to go.

INDIVIDUALLY WRAPPED MENU SOLUTIONS

BREAKFAST

SWEET BAKERY

- 72550** Délifrance Fully Baked Individually Wrapped Croissant 32x42g • Frozen
- 72551** Délifrance Fully Baked Individually Wrapped Pain au Chocolat 40x50g • Frozen
- 03233** Everyday Favourites Individually Wrapped Large Butter Croissant 36x65g • Frozen
- 19056** Everyday Favourites Blueberry Muffin 24x82g • Frozen
- 19066** Everyday Favourites Chocolate Chip Muffin 24x82g • Frozen
- 19076** Everyday Favourites Double Chocolate Muffins 24x82g • Frozen

YOGHURTS

- 72943** Yeo Valley Organic Wholemilk Natural Yoghurt 12x80g • Chilled
- 99120** Yeo Valley Organic Raspberry Yoghurt 12x120g • Chilled
- 99126** Yeo Valley Organic Wholemilk (Thick & Creamy) Strawberry Yoghurt 12x80g • Chilled

HOT BREAKFAST

- 44662** Danora Panini with Smoked Ham & Cheese 20x180g • Frozen

PORRIDGE & CEREAL

- 43180** Quaker Oats Original Porridge 8x45g • Ambient
- 87879** Oat So Simple Golden Syrup Porridge Pot 8x57g • Ambient
- 01079** Kellogg's Mixed Case Portion Pack 1x35pk • Ambient
- 61093** Alpen Original Sachets 30x50g • Ambient
- 60215** Belvita Honey & Nuts 20x50g • Ambient
- 60216** Belvita Strawberry Duo 18x51g • Ambient
- 36479** Quaker Golden Syrup Porridge To Go Squares 12x55g • Ambient
- 36480** Quaker Golden Strawberry, Raspberry & Cranberry Porridge To Go Squares 12x55g • Ambient

CHEESE

- 06492** Coronet Mixed Cheese Portions 50x20g • Chilled
- 06502** Coronet Mild White Cheddar Portions 50x20g • Chilled



03233

INDIVIDUALLY WRAPPED MENU SOLUTIONS

SNACKS

PRE-FILLED SANDWICHES

- 20786** Danora Filled & Folded Italian Flatbread with Smoked Ham & Cheese with Dijonnaise 22x180g • Frozen
- 71588** Danora Ham & Cheese Gluten Free Panini 15x218g • Frozen
- 44662** Danora Panini with Smoked Ham & Cheese 20x180g • Frozen
- 40647** Mozzarella & Pesto Gluten Free Toastie 16x130g • Frozen
- 80567** Danora Mozzarella, Pesto & Sun-dried Tomato Panini 20x179g • Frozen
- 40640** Vegan Chorizo, Cheddar & Spinach Bar Marked Panini 20x228g • Frozen

PIZZA

- 74354** Big Al's Italian Twist Pizza Margherita 28x175g • Frozen
- 74355** Big Al's Italian Twist Pizza Pepperoni 28x175g • Frozen
- 75865** Big Al's Breakfast Twist Pizza 28x175g • Frozen

SAVOURY PASTRIES

- 22935** Phat Wrapped Peppered Steak Pasty 20x225g • Frozen
- 22939** Phat Wrapped Seriously Cheesy Pasty 20x225g • Frozen
- 72505** Phat Wrapped Chicken Tikka Pasty (Halal) 20x225g • Frozen
- 75879** Phat Jamaican Jerk Chicken Patty (Halal) 30x140g • Frozen
- 60767** Pukka Pie Baked and Wrapped Jumbo Sausage Roll 12x169g • Frozen
- 60768** Pukka Pie Wrapped All Steak 1x12 • Frozen
- 25372** Phat Chicken Balti Pie 12x250g • Frozen

CAKES

- 61466** Honeybuns Gluten Free Fruit Flapjack 16x56g • Frozen
- 61467** Honeybuns Gluten Free Milk Chocolate Brownie 16x56g • Frozen
- 61468** Honeybuns Gluten Free Chocolate Caramel Shortbread 16x64g • Frozen
- 61469** Honeybuns Gluten Free Plain Flapjack 16x56g • Frozen

Ready to serve sweet and savoury snacks for a simple menu.



INDIVIDUAL SERVE PRODUCT SWAPS

SAUCE & CONDIMENT SACHETS

- 03386** Coronet Tomato Ketchup Portions 1x200ptn • Ambient
- 93207** Heinz Tomato Ketchup Sachets 200x10ml • Ambient
- 03385** Coronet Brown Sauce Portions 1x200ptn • Ambient
- 96001** HP Brown Sauce Sachets 200x10ml • Ambient
- 01305** Coronet Mayonnaise Portions 1x200ptn • Ambient
- 15016** Heinz Mayonnaise Sachets 200x10ml • Ambient
- 60713** Coronet BBQ Sauce Portions 1x200ptn • Ambient
- 13835** Heinz BBQ Sauce Sachets 250x7ml • Ambient
- 03617** Coronet English Mustard Portions 1x200ptn • Ambient
- 60496** Heinz Hot Mustard Sachets 250x7ml • Ambient
- 03384** Coronet Salad Cream Portions 1x200ptn • Ambient
- 15018** Heinz Salad Cream Sachets 200x10ml • Ambient

SAUCE & CONDIMENT JARS

- 53028** Heinz Tomato Ketchup Glass Jars 80x33ml • Ambient
- 04094** HP Brown Sauce Glass Jar 80x33ml • Ambient
- 27668** Heinz Mayonnaise Glass Jar (Free Range Egg) 80x33ml • Ambient
- 27676** Heinz Mustard Glass Jar 80x33ml • Ambient
- 56999** Bonne Maman Strawberry Conserve 60x30g • Ambient
- 72646** Bonne Maman Raspberry Conserve 60x30g • Ambient

Switch from multi-serve to individual serve to reduce consumer touch points.



56999

03386

INDIVIDUAL SERVE BAR SNACKS

BAR SNACKS

NUTS

- 51933** KP Peanuts Salted Box 24x50g • Ambient
- 18604** KP Dry Roasted Peanuts Box 24x50g • Ambient
- 60508** KP Chilli Nuts 24x50g • Ambient

CRISPS

- 85635** Tyrrells Lightly Salted Crisps 24x40g • Ambient
- 74569** Tyrrells Sea Salt & Cider Vinegar Crisps 24x40g • Ambient
- 85654** Tyrrells Cheese & Chive Crisps 24x40g • Ambient
- 85680** Tyrrells Sweet Chilli & Red Pepper Crisps 24x40g • Ambient

SINGLE SERVE DRINKS

WATER

- 03805** Springbourne Natural Mineral Water Still 24x330ml • Ambient
- 03807** Springbourne Natural Mineral Water Sparkling 24x330ml • Ambient
- 03798** Springbourne Natural Mineral Water Still 12x750ml • Ambient
- 03799** Springbourne Natural Mineral Water Sparkling 12x750ml • Ambient

SOFT DRINKS

- 13296** Coca Cola Glass 24x330ml • Ambient
- 13297** Diet Coke Glass 24x330ml • Ambient
- 55858** Coke Zero Glass 24x330ml • Ambient
- 72844** Orangina Bulby Glass 12x250ml • Ambient
- 53015** San Pellegrino Aranciata Can 24x330ml • Ambient
- 53019** San Pellegrino Blood Orange Can 24x330ml • Ambient
- 53034** San Pellegrino Limonata Can 24x330ml • Ambient

PREMIUM SOFT DRINKS

- 06601** Bottlegreen Sparkling Elderflower Pressé Glass 12x275ml • Ambient
- 06604** Bottlegreen Pomegranate & Elderflower Sparkling Pressé 12x275ml • Ambient
- 06602** Bottlegreen Sparkling Ginger & Lemongrass Sparkling Pressé 12x275ml • Ambient
- 80046** Fentimans Traditional Ginger Beer 12x275ml • Ambient
- 80043** Fentimans Victorian Lemonade 12x275ml • Ambient
- 16221** Fentimans Traditional Curiosity Cola 12x275ml • Ambient
- 77511** Fentimans Botanically Brewed Rose Lemonade 12x275ml • Ambient
- 47317** Frobishers Bumbleberry Juice 24x250ml • Ambient
- 47320** Frobishers Mango Juice 24x250ml • Ambient
- 47328** Frobishers Pineapple Juice 24x250ml • Ambient

COCKTAILS

- 80496** Bacardi & Cola 12x250ml • Ambient
- 10500** Smirnoff & Cola Can 12x250ml • Ambient
- 80522** Bombay Gin & Tonic 12x250ml • Ambient
- 10531** Gordon's Gin & Slimline Tonic Can 12x250ml • Ambient
- 28239** Gordon's Gin & Tonic Can 12x250ml • Ambient
- 70129** Gordons Pink Gin & Tonic 12x250ml • Ambient
- 82028** Jack Daniel's & Cola Can 12x330ml • Ambient
- 82098** Pimms No.1 & Lemonade Can 12x250ml • Ambient
- 40606** Funkin Cocktail Passionfruit Martini 12x200ml • Ambient
- 40609** Funkin Cocktail Espresso Martini 12x200ml • Ambient
- 40619** Funkin Cocktail Pink Gin Fizz 12x200ml • Ambient

CHAMPAGNE & PROSECCO

- 42770** Baron De Marck Brut Champagne 6x75cl • Ambient
- 46520** Gobillard Brut Rose 6x75cl • Ambient
- 82291** Tosti Prosecco 20cl 24x20cl • Ambient
- 84551** Tosti Prosecco 75cl 6x75cl • Ambient

WINE

- 78340** Good Things Sauvignon Blanc 24x18.7cl • Ambient
- 78337** Good Things Chardonnay 24x18.7cl • Ambient
- 78342** Good Things Pinot Grigio 24x18.7cl • Ambient
- 78336** Good Things Rose 24x18.7cl • Ambient
- 78305** Good Things Merlot 24x18.7cl • Ambient
- 64656** Good Things Malbec 24x18.7cl • Ambient
- 78316** Good Things Shiraz 24x18.7cl • Ambient

BEER & CIDER

- 10223** Heineken 0% 24x330ml • Ambient
- 60229** Brooklyn Special Effects 24x355ml • Ambient
- 27539** Guinness Draught 24x440ml • Ambient
- 34474** Brooklyn Lager 24x355ml • Ambient
- 56529** Meantime London Lager 24x330ml • Ambient
- 86782** Magners Cider 12x568ml • Ambient

03805



82291



HOTEL HYGIENE ESSENTIALS

With hygiene now high on your customers' agenda, we've made it easy for you by selecting our top products for cleanliness and hygiene in your hotel. You'll find everything from social distancing equipment to sanitiser in our range.

Everything you need to make first impressions count.

FRONT OF HOUSE

HAND SANITISERS

45146 Lifebouy Hand Sanitiser
Kills 99.9% germs, contains alcohol.
12 x500ml • Catering supplies

92461 Chemeco Alcohol Free Hand Gel
Not alcohol based and will not dry the skin or cause chafing. Proven protection for up to 4 hours. Kills up to 99.99% of common bacteria. **6x500ml pk • Catering supplies**

CLEANING

07948 Essential Supplies Sanitiser Ready To Use
Certified to kill all Corona viruses, SARS and Covid-19 within 5 minutes of contact time. **6x750ml • Catering supplies**

30014 Essential Supplies All Purpose Cloth Blue
42x38cm 14x50pk • Catering supplies

41127 Tork® Reflex® Portable Dispenser
1x1 • Catering supplies

SOCIAL DISTANCING EQUIPMENT

44901 Counter/wall Sanitisation Station Touch Free Sanitiser
Counter/Wall sanitisation station with a white touch free dispenser with a pouch refill system. A dual use sanitisation station which can be mounted onto counter top with VHB tape or alternatively mounted onto a wall using the screws supplied. Refill code 45417 **1x1 • Catering supplies**

45417 Sanitiser Refill Pouch 1 litre
1.1litre hand sanitiser gel refill pouch suitable only for the touch free dispenser **1x1 • Catering supplies**

03233

Certified to kill all Corona viruses



44763 Freestanding Sanitisation Station Push Press Sanitiser
Freestanding sanitisation station with a white bulk fill push hand sanitiser dispenser for easy refilling. Refill code 44949 **1x1 • Catering supplies**

44949 Sanitiser Refill 1 litre
1 litre hand sanitiser gel refill bottle suitable for all products that have a pump bottle or push press dispenser **1x1 • Catering supplies**

44994 Divider Screen
Keep your customers and employees safe with our high impact, free standing versatile divider screen ideal for social distancing and protection **1x1 • Catering supplies**

45231 Sneeze Guards
Keep your customers and employees safe with our freestanding modular sneeze guard supplied with VHB tape for easy installation and versatility **1x1 • Catering supplies**

45382 Floor Graphics Arrow Hard Flooring Indoor
Easy to install keep your customers and employees safe with social distancing Arrow Vinyl Graphics suitable for application on all indoor hard floors **1x20 • Catering supplies**

45384 Floor Graphics Arrow Carpet
Easy to install keep your customers and employees safe with social distancing Arrow Vinyl Graphics suitable for application on indoor carpet **1x20 • Catering supplies**

68976 Yellow/Black Stripe Hazard Tape 33M
1x24 • Catering supplies

BACK OF HOUSE

WARE WASHING

- 04583 Essential Supplies Auto Dishwash Liquid**
Formulated for use in spray dish washing machines. Designed to disperse soils and hold them in suspension, whilst a sequestering agent softens the water preventing scale formation and removes and prevents the build up of stains. Suitable for use on most types of surface including stainless steel, copper, plastics, rubber and ceramics
2x5ltr • Catering supplies
- 04659 Essential Supplies Rinse Aid**
Rinse aid is suitable for use in dish washers and cabinet glass wash machines. It aids rapid drying of crockery, cutlery and glasses ensuring a sparkling finish
2x5ltr* • Catering supplies
- 01931 Dishwasher Granular Salt**
Granular salt is a rounded bead grown from individual crystals of salt. The beads of salt are free flowing, so they can be added to your water softener with the minimum of fuss
1x25kg • Catering supplies
- 05385 Essential Supplies Green Washing Up Liquid 5lt**
A general purpose detergent for pot washing and general cleaning. Easily diluted in soft or hard water
2x5ltr* • Catering supplies
- 05336 Essential Supplies Antibacterial Washing Up Liquid 5lt**
A hi-active detergent to help prevent the build up of bacteria. It has a light lemon fragrance and is ideal for pot washing and general cleaning of floors, walls and surfaces. Easily diluted in soft or hard water
2x5ltr • Catering supplies

- 32243 30ml Pelican Pump For 5lt Products**
1x1 • Catering supplies

CLEANING

- 05394 Essential Supplies Sanitiser Concentrate 5lt**
Certified to kill all Corona viruses, SARS and Covid-19 within 5 minutes of contact time.
2x5ltr* • Catering supplies
- 05445 Essential Supplies Heavy Duty Liquid Degreaser 5lt**
An odourless and non-tainting product for food preparation areas, designed to dissolve grease, animal fat and other ground on soiling. Can be used to clean deep fat fryers, floors, walls and surfaces
2x5ltr* • Catering supplies
- 97487 Essential Supplies Lemon Gel Floor Cleaner**
Multi purpose neutral cleaning gel, suitable on all hard surfaces. Leaves a fresh citrus fragrance
2x5ltr* • Catering supplies
- 53880 Domestos Bleach**
For complete protection from germs. Thick formula clings better for lasting protection. Prevents lime scale. For toilets, waste areas, sinks and drains
4x5ltr* • Catering supplies
- 04355 Essential Supplies Centrefeed Blue 2ply**
6x120m • Catering supplies
- 53053 Suresan Antibacterial Universal Wipes**
24x72 • Catering supplies

Our top selection to help you stay hygienic in your kitchen and service areas.



04355

04659



IN ROOM

CLEANING

- 97474** Essential Supplies 4 in 1 Bathroom Cleaner Ready To Use 6x750ml • Catering supplies
- 06877** Professional Supplies Descaler and Sanitizer Ready To Use 6x750ml • Catering supplies
- 97485** Essential Supplies Applefresh Toilet Cleaner Ready To Use 6x1ltr • Catering supplies
- 41459** Professional Supplies Kettle Descaler Ready To Use 6x1ltr • Catering supplies
- 91483** Professional Supplies Carpet and Spot Remover Ready To Use 6x750ml • Catering supplies
- 15716** Glade Classic Pacific Breeze Airfreshner 12x500ml • Catering supplies

GUEST AMENITIES

- 57287** Hygienically Wrapped Plastic Tumbler 1x1000 • Catering supplies
- 37401** Geneva Guild 30ml Body Wash 300x30ml • Catering supplies
- 37400** Geneva Guild 30ml Shampoo 300x30ml • Catering supplies
- 37405** Geneva Guild 20g Soap 250x20g • Catering supplies
- 80132** Whisper Facial 2ply Tissue Cube 24x70sh • Catering supplies
- 70186** Peach Pearl Shower & Hair Body Wash 6x500ml • Catering supplies



PERSONAL PROTECTIVE EQUIPMENT

- 02024** Blue Hair Nets
Elasticated twin banded hairnet, made of polypropylene textile yarn and sonically welded ends for greater support
9x48* • Catering supplies
- 60189** Household Rubber Gloves Yellow Medium 12x12* • Catering supplies
- 92172** Face Masks 3ply 4x150* • Catering supplies
- 57161** Poly Apron Blue 690x1070mm 10x100 • Catering supplies
- 45614** Washable Mask 25x20* • Catering supplies
- 60167** Household Rubber Gloves Blue Medium 12x12* • Catering supplies
- 84323** Poly Apron White 686x1170mm 10x100 • Catering supplies
- 45623** Washable Mask insert 25x40* • Catering supplies



TAKEAWAY PACKAGING ESSENTIALS

- 83257** Impresso Natural Double Wall Recyclable Hot Cup 340ml (12oz) 1x740 • Catering supplies
- 31734** Meal Pack Cutlery Set 4-1: White Plastic Cutlery & Paper Napkin 1x250 • Catering supplies
- 79660** Sip Thru White Lid 340ml (12oz) 1x1000 • Catering supplies
- 97770** Film Front Bags 175x175mm (7x7") 1x1000 • Catering supplies
- 34095** Strong Holder 4 Cup Carrier 1x220 • Catering supplies
- 12483** SOS Carrier Bag Medium 215+115x250mm (8+4.5x10") - Brown 1x250 • Catering supplies
- 84975** Polarity Clear Tumbler 200ml (7oz) 1x1000 • Catering supplies
- 27965** TASTE Medium Food to Go Box with Window and Vents 1x270 • Catering supplies
- 86896** Polarity Flat Lid for 200/285ml (7/10oz) Tumblers 1x2000 • Catering supplies
- 46189** TASTE Large Food To Go Box No Window 1x180 • Catering supplies
- 95327** Food Wrap Brown Greaseproof 350x450mm 1x1000 • Catering supplies
- 42613** Fresco Salad Container 500ml (18oz) 1x500 • Catering supplies
- 88798** Bacofoil Xtra Thick Aluminium Foil sheets 30x27cm 8x500* • Catering supplies



Perfect products for transporting your 'Deliveroom' style menu

USEFUL RESOURCES

We've pulled together a list of resources from around the industry to help you build your plans and find support.

- For more information on the support we can provide your hotel Bidfood.co.uk/hotels
- Our industry support web page Bidfood.co.uk/Covid-19-support
- Excellent training resources available to familiarise your teams with the new hygiene standards following lockdown. 'Opening up after Lockdown' at www.hittraining.co.uk.
- Industry network www.ukhospitality.org.uk/



Lets get...
BACK 
2 BUSINESS

FIND OUT HOW WE CAN HELP YOUR HOTEL GET BACK TO BUSINESS



Contact your account manager for more support or visit bidfood.co.uk/hotels

Hear more ideas and inspiration from industry experts on our podcast bidfood.co.uk/podcast



Bidfood
814 Leigh Road
Slough
SL1 4BD

Tel: +44 (0)370 3663 100



Always refer to the product packaging for information on its contents.
We do not warrant information provided by third party manufacturers.
If you require further details please contact our Advice Centre on 0370 3663 000

Any supply by us is subject to the "Bidfood trading terms" (a copy of which is available on request).

Bidfood is a trading name of BFS Group Limited (registered number 239718) whose registered office is at 814 Leigh Road, Slough SL1 4BD.

Photographs are for illustrative purposes only.

BID 3092 05/20

