

# SETTING THE TABLE WITH CONFIDENCE

Re-Open your Doors with Customer Preferences in Mind

In this new era, restaurant customers are prioritizing safety while continuing to value a restaurant ambiance. Here's what we learned when we recently polled over 1000 consumers about their dining preferences.

When eating in a restaurant when it has reopened due to the recent COVID-19 events:



**78%**

have **peace of mind** if table linens are laundered with an EPA-registered disinfectant

**92%**

prefer restaurants that have taken more safety precautions



Consumers value table linen when dining out:

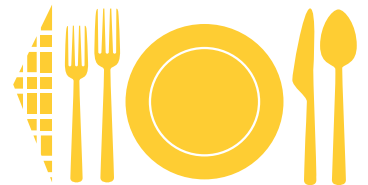


**72%**

agree cloth linens help create a **better dining experience** in a restaurant

**81%**

notice the way a **table is set** in a restaurant



**61%**

Prefer **professionally laundered tablecloths** over disposable ones in a restaurant

**75%**

agree restaurants that provide cloth napkins **care about the environment**



Aramark can help you provide clean table linen to create a great experience for your customers. We use an EPA-registered disinfectant\* in our wash cycle for napkins and table cloths to help protect you and your guests.

**800-ARAMARK**



Source: Consumers surveyed who agree. Study completed by Engine, commissioned by Aramark Uniform Services, May 2020.

\*This formulation meets EPA requirements for laundry disinfection (complete kill in 9 out of 9 carriers with a 6-log or greater organisms per carrier kill rate) for the following organisms during the wash cycle: Salmonella enterica, Escherichia coli O157:H7, Listeria monocytogenes, Klebsiella pneumoniae, Acinetobacter baumannii, Methicillin-resistant Staphylococcus aureus (MRSA), Pseudomonas aeruginosa, Staphylococcus aureus and HIV-1 Virus. The EPA product registration number is 1677-193. The product is registered in all 50 states.

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