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:

- 92% prefer restaurants that have taken more safety precautions
- 78% have peace of mind if table linens are laundered with an EPA-registered disinfectant

Consumers value table linen when dining out:

- 81% notice the way a table is set in a restaurant
- 72% agree cloth linens help create a better dining experience in a restaurant
- 75% agree restaurants that provide cloth napkins care about the environment
- 61% Prefer professionally laundered tablecloths over disposable ones in a restaurant

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.

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 0157: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.