



A Return to Quality Coffee and Comfort in the Workplace

Coffee is a valued workplace amenity and even more important as employees return to new routines at the office.

As social distancing guidelines create long waits and crowds at cafés, on-site beverages will be key to keeping employees safe and satisfied. With health and hygiene at the forefront, ensuring brewing equipment is clean and sanitary for employees is job #1!

Brewing Confidence with Keurig®

Keurig® coffee makers are designed to complement what matters most to those who brew with us – a great cup of coffee enhanced by easy cleaning and sanitization.



Keurig® coffee makers have non-porous surfaces on which most common EPA-registered household or commercial disinfectants can be used effectively.



Each K-Cup® pod features an air-tight seal, and when it's time to brew, the brewer punctures the pod in a way that keeps surface contaminants out – ensuring beverages are completely protected.



67% of workers say coffee breaks improve job satisfaction³

72% of offices plan to clean machines after each use and/or several times a day – compared to 45% pre-COVID-19¹

48% believe not cleaning out coffee grounds after brewing is a critical sanitary factor¹

Office decision makers are 2.75x more likely to consider Keurig as a sanitary option over drip coffee¹

Keurig® Solutions

To Support Safe & Hygienic Coffee Stations



Keurig® floor decals available for safe distancing



Keurig® brewer signage available to support cleaning schedule



Keurig® deep cleaning kits are available for K-Cup® pod and Bean-to-Cup machines


Contact your Keurig Sales Representative or Keurig Authorized Dealer For More Information





Safe and Hygienic Coffee Stations

Reopening Recommendations Informed by CDC Insights and Guidance

Employees can brew with confidence knowing the CDC has indicated that the COVID-19 virus does not appear to spread easily from touching surfaces/objects or through food². For increased comfort we recommend the following coffee station setup and principles.

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1. Social Distancing:
Set up brewers at least 6 ft. apart & add floor signage to maintain safe distance.
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2. Good Hand Hygiene:
Provide hand sanitizer for use before & after making a cup of coffee.
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3. Clean Coffee Station:
Provide cleaning wipes to sanitize equipment before & after use and add signage to indicate when equipment was last cleaned.

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4. Minimize Contact:
Utilize disposable cups dispensed in a single cup dispenser & stock stations with single-serve packets of sugar & creamer.

For an added barrier: Soft-tipped stylus pens may be provided to each employee for brewer interactions, as can wax paper sheets which also help with handling sugar packets, creamers, or pods.
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5. Encourage Recycling
Include Grounds to Grow On[®] bins to support zero waste to landfill goals and facilitate self-removal of brewed K-Cup[®] pods.

Sources:

- 1. Away from Home Decision Maker Study, May 2020, Sample of n=900 office decision makers
- 2. Centers for Disease Control and Prevention, How COVID-19 Spreads, May 20, 2020
- 3. How to improve Company Culture with Coffee Breaks, Insights for Professionals, September 2018