



Restaurant Equipment & Supplies

FOR MORE INFORMATION CONTACT:

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## FOR IMMEDIATE RELEASE

### **BURKETT TAKES ACTION TO SUPPORT FOOD SERVICE PROVIDERS AS THE INDUSTRY RESPONDS TO NEW CDC GUIDELINES AND CONSTRAINTS ON SUPPLY CHAIN**

Perrysburg, Ohio – In the face of the COVID-19 pandemic, Burkett Restaurant Equipment & Supplies is pleased to announce the release of **Coronavirus Commercial Kitchen Essentials (CVCKE)**, a webpage offering equipment, supplies and support to help food service providers respond to new CDC guidelines and supply chain constraints.

“With the coronavirus continuing to spread, foodservice operators are faced with heightened responsibilities in protecting their staff and the people they serve,” said Jameel Burkett, President & CEO. “We have turned our focus to providing safe solutions that make it easier for operators of government facilities, hospitals, nursing homes, prisons and institutions, military sites, groceries and restaurants to respond to the changes they are facing.”

The webpage was launched with a limited offering today at 4:30 PM EST. Burkett continues to work with suppliers worldwide to expand the current offering to further satisfy the demands of new regulations and safety concerns. Industry buyers are asked to contact Burkett with additional needs not met by the current CVCKE site. CVCKE allows buyers to easily navigate products in several key categories:

#### Health, Sanitation & Wellness

Food business owners have particular responsibilities under food law and must maintain proper hygiene practices at all times by providing the correct facilities, e.g. hand washing, to enable staff to practice good hygiene and help prevent the spread of germs and illness.

#### Warewashing & Sterilization

Commercial sterilization products are designed to protect against contamination between raw or undercooked foods and cooked or ready to eat foods. Current information suggests that the coronavirus may survive a few hours on surfaces; proper warewashing and sterilization equipment is a must.

#### Carryout & Meal Delivery

As the number of cases of the novel coronavirus increases, many states are taking drastic measures to enforce social distancing – a step that is believed to be imperative to slowing the virus’s spread. The governors of 15 states have already ordered all bars and restaurants closed for dine-in service, allowing only carryout and delivery services to continue. CVCKE is a resource for restaurateurs who want to evolve their business.

#### Ice Machines

Today’s environment demands a sanitary ice maker/dispenser design that keeps ice fully contained until it is needed, minimizing the opportunity for cross-contamination and keeping your ice clean.

Burkett has provided hygienic commercial foodservice solutions to hospitals, healthcare facilities, military facilities, prisons, institutions, groceries, convenience stores and restaurants with dine-in, carryout, curbside and delivery capabilities since 1977. Burkett is honored by its partnership with the U.S. General Services Administration as GSA contractor No. 47QSWA18D002G.



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To maintain a safe working environment for employees, Burkett has implemented the following changes:

- Third-party janitorial service implementing added cleaning measures to disinfect the workplace
- All sick employees required to stay home
- Office team members moved to virtual office environments, utilizing computer-based meetings
- Revised corporate travel policies to minimize unnecessary exposure
- Enforcing CDC guidelines for more than 6' working space
- Enforcing social distancing with no more than 10 employees in an individual workspace
- Ongoing communication of contingency plans to employees

For more information about Burkett, please visit <https://www.burkett.com>, email [sales@burkett.com](mailto:sales@burkett.com) or call 800-828-8564. To learn more about Burkett's response to the COVID-19 virus and to shop the CVCKE webpage, visit: <https://www.burkett.com/coronavirus-commercial-kitchen-essentials>.