



HOW TO DO TAKE-OUT SERVICE

With Customer Supplied Containers

Note: If your business is "allergen free" this take-out procedure is not available to you.

1 ASSESS



Barista visually inspects cup
Food grade? Clean? Good condition?



Customer places cup in
tray or service area and holds lid

2 FILL



Barista pours beverage into cup
Note: If Barista handling customer-supplied cup,
practice good hygiene & wash hands before & after.



Barista presents
cup to customer



Customer replaces lid

3 SANITIZE



Barista sanitizes tray
or service area



Barista washes hands often!



Pat yourself on the back
for being a planet hero!

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