

Local Straw Regulation Instruction Sheet

If you will be offering straws upon request only, either to comply with local straw regulations or as a pre-emptive action, follow these instructions for displaying the POP and smallware (ordered separately).

Counter Topper



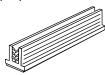
Side 1: Guest Facing



Side 2: Sandwich Artist® Facing

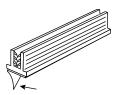
Instructions for the Counter Topper Holder

Along with the counter topper, you will receive a counter topper holder, which will be used to hold the counter topper in place. You will display the counter topper closest to the point of purchase.

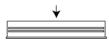


Preparation of surface and installation:

- 1. Clean the counter top with the approved glass cleaner.
- 2. Allow area to dry thoroughly.
- 3. Remove coated paper strip from the bottom of the plastic card holder to expose the adhesive.



- 5. Carefully place the plastic holder on top of the counter where you will display the counter topper.
- 6. Press down firmly for a few seconds to allow the adhesive to grab successfully.
- 7. Carefully insert the Straw Reduction Counter Topper into the plastic holder.





Local Straw Regulation Instruction Sheet

Use the below instructions for how to organize straws behind the front counter based on which smallware you ordered.

Option A: FreshNOW Stainless Steel Cylinder

For restaurants with space on a backcounter.



Capacity: 75 Paper/Plastic Straws

Instruction

Place cylinder on back counter; easily accessible to cashier.

Cleaning

Wash, sanitize, rinse and air-dry as needed or at least once a week. Once clean and dry, re-stock and return to back counter.





*The FreshNOW Stainless Steel Cylinder may be used in the cashier section if placed on the bottom shelf (as shown above).

Option B: Condiment Bin Only

For restaurants without space on a backcounter*.



Capacity: 90 Paper/Plastic Straws

Instruction

Place bin under front counter in an area easily accessible to cashier. See images below for acceptable placement.

Cleaning

Wash, sanitize, rinse and dry as needed or at least once a week. Once clean and dry, re-stock and return to chosen location under cashier section.



