



Coffee Bar Hygiene Recommendations

Consumers are missing their coffee bar experience especially the variety, flavors, and making their own coffee, their way.

At convenience stores, 43% of consumers want to prepare their coffee themselves at a self-serve station vs. have someone prepare it for them. However, consumers' #1 concern is crowds of people within a confined space.²

Portion control creamers are considered the most sanitary creamer format by consumers, with 55% of consumers comfortable using single serve coffee condiments.³



1. Provide clear signage around coffee bar indicating traffic flow patterns
2. When possible, create a bigger space around the coffee bar to minimize crowding
3. Leverage apps, curbside pickup, and drive-through as applicable
4. Limit touchpoints by following recommendations on page 2



1. Coffee Bar Pulse 2020 survey, 261 consumers who used to purchase coffee at c-stores prior to COVID-19;
 2. Source = Danone Custom Coffee Bar Pulse Quant and Qual
 3. Coffee Bar Pulse 2020 survey, among those who purchased Coffee from C-Store Pre-Covid)



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44% of consumers are concerned about the sanitation of condiments and creamers at the coffee station.⁴

Limit consumer touchpoints by incorporating the recommendations below.

Add a sign to let consumers know about sanitation efforts.

To limit touching, provide wax paper for consumers to grab their PC creamers. Drive awareness with a sign.

Regularly clean and sanitize bins or holders where PC creamers are located.

Provide disposal options for wax paper, such as a garbage can next to coffee bar.



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4. Coffee Bar Pulse 2020 survey



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