




ENVOY
SOLUTIONS


essential8
foodservice

E8 FOODSERVICE

Cleaner, Healthier + Safer, More Productive, More Sustainable

Foodservice Challenges? Meet Your Solutions

In every foodservice operation, there are 8 essential functions for success: Receiving, Storage, Preparation, Cooking, Holding, Service, Safety and Facility Care.

These eight key functions apply to all foodservice establishments and every single product in the non-food category.

Essential 8 is a comprehensive approach that identifies opportunities in each of these touchpoints with outcomes resulting in a safer, healthier, more productive, and more sustainable facility.



1

RECEIVING

- Receiving scales
- Date rotation labels
- Thermometers
- Dunnage racks
- Tilt trucks
- Mops, brooms, brushes, scrapers, and receiving scales
- Date rotation labels
- Thermometers

2

STORAGE

- Cold storage shelving
- Dry storage shelving
- Refrigeration
- Chemical storage
- Food storage containers
- Dunnage racks
- Safety cutters
- Date rotation labels

3

PREPARATION

- Allergen items
- Food prep smallwares (cutlery, pots, and pans)
- Food prep equipment (blenders, mixers, slicers, and dicers)
- Food prep apparel
- Food prep hygiene items
- Anti-fatigue matting systems
- Microfiber cleaning tools and accessories
- High filtration cleaning equipment
- Low or no VOC cleaning chemicals
- Drain care
- Air purifiers and monitors

4

COOKING

- Food cooking light equipment
- Food cooking heavy equipment
- Food equipment cleaners and sanitizers
- Pots, pans, and utensils
- Cleaning and disinfecting products

5

HOLDING

- Storage and transport items
- Ice items
- Beverage holding
- Blast chillers
- Cook and hold ovens and cabinets
- Food warmers, soup kettles, and heat lamps

6

SERVICE

- China, glassware, and utensils
- Buffetware
- Bar supplies
- Tabletop supplies
- Serving supplies
- Takeout packaging
- Foodservice disposables
- Tamper-evident packaging

7

SAFETY

- Food thermometers
- First aid kits
- Safety cones, wet floor signs, and crowd control
- Matting and floor care
- Safety apparel and personal protective equipment
- Hand sanitizers
- Color coordinated cutting boards

8

SANITATION & FACILITY CARE

- Surfaces
- Floors
- Indoor air quality
- Personal care
- Waste receptacles
- Fixtures
- Functional supplies
- Processes



FOODSERVICE

A complete foodservice solution that combines food safety and operational expertise with professional-grade products to improve efficiency and effectiveness.



FACILITY CARE

A complete facility care solution that combines laborsaving and low environmental impact products with professional, safe, and efficient cleaning procedures at the lowest total cost.



PACKAGING

A complete industrial packaging solution that delivers a comprehensive assessment of your packaging operation to protect your most critical products in transit while reducing costs and increasing productivity.



Essential 8 is an in-depth analysis of eight key criteria in your overall operation, so that we can deliver customized solutions to create healthier, safer, more productive, and more sustainable environments in foodservice, facility care, and industrial packaging where you live, learn, and work.

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