



Consumers are paying attention. Demonstrating that your business is sensitive to current issues and has taken the necessary health and hygiene precautions is critical. Illustrate that you care about your customers' well-being and promote your increased health and safety initiatives.



Safety dividers – in school cafeterias, restaurants, grocery line checkouts, etc. – have been recommended by the Centers for Disease Control and Prevention (CDC) as an important resource to implement. They provide a defined space that encourages and maintains a dedicated physical separation between two or more people.



Developed from durable materials, these portable panels promote enhanced safety and social distancing. They are lightweight, transparent and serve as a clear barrier between employees and customers. While most commonly placed on counter tops, freestanding dividers with built-in locking casters also provide options for greater flexibility in larger spaces.





Hanging dividers create needed separation while minimizing isolation. Available in a variety of sizes, these dividers are hung from the ceiling and cover those areas too large to benefit from the smaller designs. They add an element of protection without the need for unnecessary renovation and are ideal for businesses that work with larger-than-average items.

In addition to the recommended guidelines from the CDC:

- Safety dividers provide a physical barrier between people that are generally in close proximity to one another.
- When applied to counters, desktops and other spaces, safety dividers reduce the transmission of germs & diseases.
- Washable, clear safety dividers protect employees and customers by promoting and helping maintain social distancing.
- Safety dividers are a low-cost, unobtrusive solution for high traffic customer service areas.
- Safety dividers allow for normal, face-to-face interaction while providing an added layer of health and safety protection.



Contact a Boelter Foodservice associate to learn more about safety dividers and how they may positively affect your business.

