

CREATED IN COLLABORATION WITH



# Road to Retail Recovery Playbook

Helping Canadian Retailers Navigate the COVID-19 Crisis

EDITION #2: JUNE 2020



## Context for this document

The following document has been prepared to provide members of the Retail Council of Canada with a perspective on global practices from retailers around the world on operating their business during the COVID-19 pandemic.

We have compiled these materials through a scan of practices observed from companies in countries that have started to emerge from the government imposed restrictions on the essential, non-essential and restaurant sectors.

These materials are intended to provide you with a framework for key considerations and relevant global practices as you operate your business in today's challenging environment.

These are not intended to be legal advice or to replace local health and government guidelines. The COVID-19 crisis is rapidly evolving and there are different considerations for retailers in different regions and sub-sectors of the retail industry. Readers should consult the applicable laws & regulations, and guidelines issued by federal & provincial health and labour authorities, to make the best decisions for their respective businesses.

Where feasible, sources & links have been provided & identified but, given the rapidly changing environment, sources are not possible for all statements. Members should perform their own research before executing any measures herein.

This is a non-exhaustive document and the Retail Council of Canada is keen to solicit your feedback on additional topics that may be relevant for your business.

## What this document is

A framework of key issues to consider as retailers prepare to operate within the ongoing COVID-19 pandemic environment

Examples of practices followed by retailers in the essential, non-essential and restaurant sub-sectors from around the world

Key issues to consider in implementing examples from other regions/countries and sectors

## What this document is not

An exhaustive list of all issues that retailers may face in the current environment

Legal advice on practices businesses should follow. Please consult appropriate legal channels, Public Health Agency of Canada or other RCC resources on appropriate guidelines

Tactical advice on how to implement each potential action. Local realities in each region will dictate what is actionable

# Road to retail recovery playbook: Six key focus areas for retailers to navigate the COVID-19 crisis



## Customer health & safety

Ensure customers are & feel safe while shopping

- Customer screening
- Social distancing
- Checkout & payment
- Store cleanliness



## Employee wellbeing

Keep employees safe & healthy

- Safety & protective equipment
- Supporting employees
- Confirmed case response
- HQ & office re-opening



## Retail operations

Continue to deliver product & operate stores

- Supply chain mgmt.
- Inventory mgmt.
- Store operations



## Merchandising & marketing

Provide relevant offering, given new context

- Product offering / assortment
- Pricing / promo / markdown
- Advertising & comms
- Holiday season planning



## Store network & channel

Adjust to new demand & operating needs

- Store network
- Omnichannel capabilities & fulfillment
- Returns management



## Finances

Maintain liquidity to fund operations

- Assess liquidity & implement governance
- Rationalize op. costs
- Review working capital & balance sheet
- Plan for the future

# Note: New content in 2<sup>nd</sup> edition

## + New examples



Customer health  
& safety **in...**

Malls & food courts

Pages 20, 25 & 27



Employee  
wellbeing **during...**

HQ & office re-opening

Pages 67-78









Merchandising  
& marketing **during...**

Holiday seasons

Pages 139-148

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## Customer health & safety

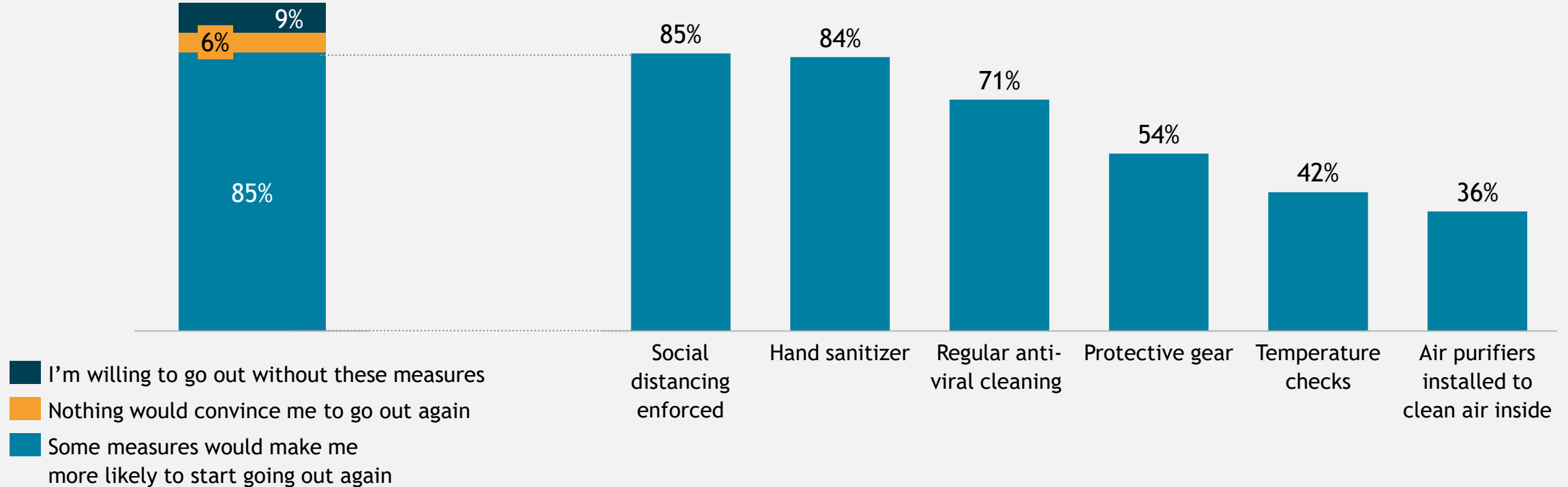
Ensure customers are & feel safe while shopping

<u>Sub-topic</u>	<u>Page</u>
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Social distancing	17
Checkout & payment	30
Store cleanliness	35

# Context: Shoppers hesitant to resume retail visits—but investing in health & safety measures can change that

85% of Canadian consumers require measures prior to resuming going out again ...

... with social distancing and increased hygiene seen as the primary drivers



Note: Question text: "Would any of the following measures make you more likely to start going out again once things re-open (e.g. to restaurants, stores, public spaces)?"





Source: BCG COVID-19 Canadian Consumer Sentiment Survey, April 24-26 2020, (N = 2,933 unweighted, representative within ±3% of CAN census)





## Customer Health & Safety:





### Four key priorities for retailers

	Sub-topic	Page	
	<b>Customer screening &amp; requirements</b> <ul style="list-style-type: none"> <li>Manage access to the store to people who may be exposed to COVID-19, while protecting the vulnerable</li> </ul>	9	Prior to entry
	<b>Social distancing</b> <ul style="list-style-type: none"> <li>Provide adequate space to allow customers to navigate while avoiding close proximity with others</li> </ul>	17	During shopping / dining
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## Customer Health & Safety:

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# Customer screening: Six practices leading global retailers are considering in response to COVID-19

		Applicable to:		
		Essential	Non - essential	Restaurant
Assess COVID-19 symptoms	1 Conduct <b>temperature checks</b> on customers			
	2 <b>Verbally triage</b> customers on entry for risk factors before store entry			
	3 Set up <b>signage and store communication</b> asking customers to stay home if feeling unwell/displaying any symptoms			
Reduce risk of transmission	4 Provide <b>hand sanitizer</b> at key entrances/exits			
	5 Require customers to wear <b>PPE</b> (masks/gloves), as needed			
	6 Ensure <b>vulnerable/elderly</b> are supported via access to priority online delivery slots, dedicated store hours, or other measures			

# Temperature checks on customers

## Context & rationale

- Fever is a common symptom of COVID-19 (present in 83% of symptomatic cases of COVID-19 according to the CDC)
- Scanning for fever of customers on entry can give retailers the ability to reduce risk of COVID-19 spread to both customers & employees - and may provide assurance to consumers

## Examples

- **Starbucks (Hong Kong):** Customer temperature screened before entering stores
- **Eurospin (Italy):** Launched a pilot of taking temperature checks for customers. ([Link](#) - in Italian)
- **Regional grocers (US & Canada):** Carried out temperature testing on customers before entering store ([Link](#)), ([Link](#)), ([Link](#))
- **Italy:** The two hardest-hit regions, Lombardy and Piedmont, recommended that markets take shoppers' temperatures. Only some have done so, with others saying they cannot get hold of the scanners they need ([Link](#))

## Execution considerations

- All stores require a thermometer, signage & staff trained to administer, triage and appropriately communicate temp check results
- Tests thus far in Canada are voluntary for customers - required their consent before they can be administered, and customers are allowed to shop even if they decline
- Sourcing thermometers is currently challenging and will may be difficult in the short term due to surge in demand ([Link](#))
- Note: The low global supply has led to increased production of lower quality units. In response, some countries - like China - have released new regulations to try to limit poor quality goods from being exported; this can further delay the at-scale availability of thermometers

### Starbucks (Hong Kong): Temperature screenings



### Grocer (Canada): Customers denied entry if temperature is too high



### Sephora (Italy): Temperature check at entry





# Verbally triaging customers at entrance

## Context & rationale

- Similar to temperature checking, verbal triage by an employee can give retailers the ability to reduce risk of COVID-19 spread to both customers & employees
- Key symptoms of COVID-19 from Public Health Agency of Canada can be found here ([Link](#))

## Examples

- **Grocers (North America):** Some players are carrying out verbal screening at entrances:
  - Have you travelled in past 14 days?
  - Have you been in contact with someone who has travelled in past 14 days?
  - Are you showing symptoms of COVID-19?
  - Have you been in contact with someone who is showing symptoms of COVID-19?
  - Are you waiting for test results?
- Customers that are seen to be high risk are asked to return home and use a delivery service or a friend/relative to procure groceries

## Execution considerations

- Train employees on standardized triage questions and appropriate response to customers, including suggesting isolation and/or medical consultation
- Be conscious of privacy—and where possible avoid triage in groups
- Similar to other screening measures, verbal triage is best executed prior to entry into the store/restaurant to reduce transmission risk

**Public Health Agency of Canada: Symptom guidance**

**HELP REDUCE THE SPREAD OF COVID-19**

**TAKE STEPS TO REDUCE THE SPREAD OF THE CORONAVIRUS DISEASE (COVID-19):**

- follow the advice of your local public health authority
- wash your hands often with soap and water for at least 20 seconds
- use alcohol-based hand sanitizer if soap and water are not available
- do not touch your eyes, nose or mouth
- avoid close contact with people who are sick
- cough and sneeze into your sleeve and not your hands
- stay home as much as possible and if you need to leave the house practice physical distancing (approximately 2 m)

**SYMPTOMS**

Symptoms of COVID-19 may be very mild or more serious and may take up to 14 days to appear after exposure to the virus.

- FEVER** (greater or equal to 38°C)
- COUGH**
- DIFFICULTY BREATHING**

**IF YOU HAVE SYMPTOMS**

- Isolate at home to avoid spreading illness to others.
- Avoid visits with older adults, or those with medical conditions. They are at higher risk of developing serious illness.
- Call ahead before you visit a health care professional or call your local public health authority.
- If your symptoms get worse, contact your health care provider or public health authority right away and follow their instructions.

**FOR INFORMATION ON COVID-19:**  
 1-833-784-4397 | [canada.ca/coronavirus](https://canada.ca/coronavirus)

Public Health Agency of Canada / Agence de la santé publique du Canada

Canada

# Signage & communication on COVID-19 symptoms

## Context & rationale

- Signage on COVID-19 symptoms is a recommended guideline in several countries and required by law in others (e.g., Austria)
- Signage and communication on COVID-19 symptoms provides another avenue for customers to reflect on travel history or their symptoms and avoid entering stores if they are exhibiting symptoms - ultimately making them feel more safe

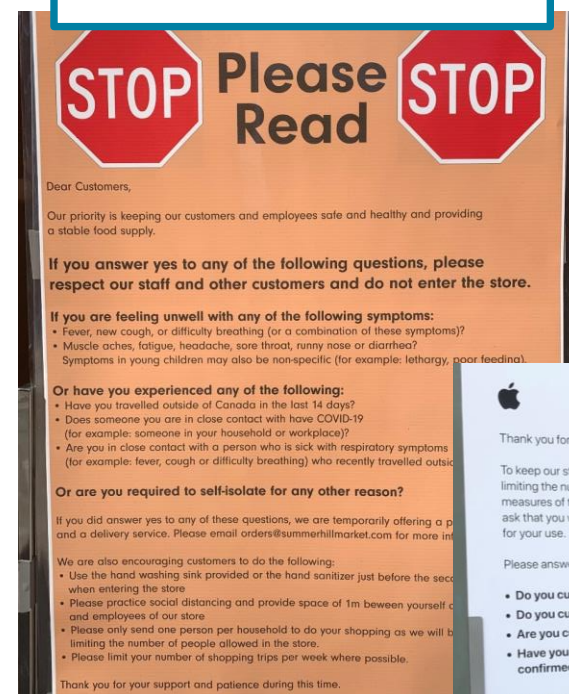
## Examples

- **Co-op (Italy):** Issued detailed communications to customers covering best practices around three key stages (before shopping, in-store and once back at home) ([Link](#))
- **Kroger (US):** Posted signs at entrances notifying customers to stop if they are sick and ask them not to enter their stores ([Link](#))
- **Apple (Korea):** Posted signs at entrance outlining health requirements and further temperature checks prior to entry; highlighted click-and-collect and online delivery alternatives to in-store shopping ([Link](#))
- **Other retailer tactics:**
  - Increased communications to reassure customer base and promote new safety measures, e.g., via video

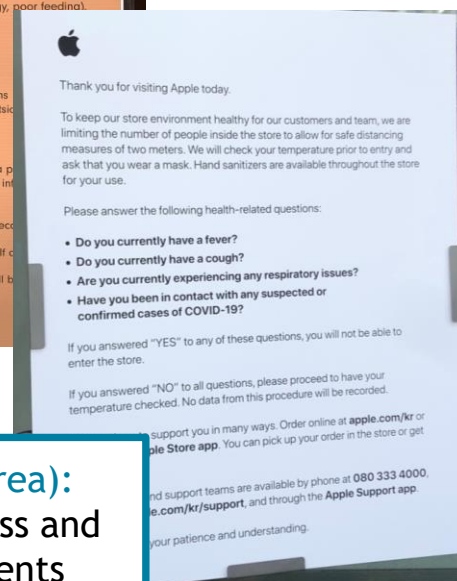
## Execution considerations

- Ensure signage and PA announcements meet the requirements as laid out by local regulations and provide the latest guidance from Public Health Agency of Canada
- Ensure signage is placed at the entrance, is visible, draws attention and is readable
- If using in-store PAs, make announcements frequently so customers are informed as soon as they enter the store

### Grocer (Canada): Customer triage via signage



### Apple (Korea): Entry process and requirements



# Hand sanitizer at entrance and exits

## Context & rationale

- Providing avenues for customers to quickly disinfect their hands reduces the risk of transmission to both other customers and employees
- Beyond health benefits, highly appreciated by customers, with 84% of Canadian consumers indicating this makes them more likely to visit a particular store
- Highest impact for customers if they are able to apply sanitizers immediately after touching store surfaces and products

## Examples

- **Various retailers (Vietnam):** Many stores have hand sanitizer outside the door with a polite note asking all shoppers to apply sanitizer before entering and after exiting
- **Woolworths (Australia):** Provides hand sanitizers at store entrances ([Link](#))
- **Grocer (Canada):** Offers hand sanitizers to all customer at store entrance and exits
- **Various bakery chains (Taipei):** Customers' hands sprayed with disinfectant upon entry

## Execution considerations

- Set up new supply relationships to reliably procure sanitizers for in-store use
- Ensure sanitizers meet Public Health Agency of Canada requirements (must have Drug Identification number)
- Place sanitizers at entry and exit to allow customers to clean hands before and after touching store surfaces, and anywhere in store where contact with frequently touched surfaces may occur
- Where possible, use automated 'touchless' dispensers vs. bottles to increase hygiene and avoid theft

**Grocer (UK):**  
Disinfectant at  
store entry



**Department store  
(Japan):** Disinfectant &  
signage at store entry

# Personal protective equipment requirement for customers

## Context & rationale

- Wearing PPE reduces the risk of transmission by limiting direct contact with surfaces
- Masks help prevent the spread of fluids/droplets from the wearer to others, limiting healthy individuals from contracting any fluids from the wearer ([Link](#))
- Masks for general public generally not certified to protect the wearer from COVID-19 transmission (beyond medical-grade masks such as the N95 respirator)
- Government has encouraged the public to save medical-grade masks for healthcare workers

## Examples

- **FairPrice (Singapore):** Limited number of people in its stores and urges shoppers to wear masks ([Link](#))
- **Wholefoods (US):** Requested customers wear masks; will provide face masks if customers do not have their own face covering ([Link](#))
- In many countries, masks are either recommended (e.g., **USA, Germany**) or required for customers in all enclosed public spaces (e.g., **Vietnam, Austria**)
- **Stop & Shop & other small retailers (US):** Asked customers to wear masks ([Link](#))

## Execution considerations

- Consider making mask usage voluntary and promote the use of masks, especially in types of retail locations where social distancing is difficult (e.g., small store locations)
- Be clear, as in example signage, that masks for the general public may be home-made - e.g. scarves, bandanas, fabric masks
- Ensure sufficient signage at entrance to inform customers of change in policies
- Follow Public Health Agency of Canada and local guidelines to determine if masks are mandatory or voluntary. In most jurisdictions in Canada, masks are not required at this time



**Retailer (Italy):**  
Providing customers with masks at entry



**Fresh Market (US):**  
Requiring use of masks ([Link](#))



# Vulnerable/Elderly

## Context & rationale

- Elderly and vulnerable populations are at most risk of serious complications from COVID-19
- Creating specific policies for their access to stores and online delivery will ensure that they are supported at a time of need and are able to purchase essential or non-essential items

## Examples

- **Woolworth's, Sainsbury's, Waitrose, Kroger (Australia, UK):** Retailers setting aside first hour for seniors and the more vulnerable ([Link](#))
- **Sainsbury's (UK):** Providing online customers age 70+, or who have a disability, priority access to online delivery slots ([Link](#))
- **Ikea (London):** Re-opening store in order to allow its Swedish food market to be accessed by vulnerable people and key workers ([Link](#))
- **Ahold Delhaize Stop & Shop (US):** Under a partnership with Uber, retailer will provide half-price rides for customers aged 60+ to and from all stores during shopping hours reserved for seniors. The program kicked off Apr 8 ([Link](#))
- **Woolworths (Australia):** Dedicated two shopping windows for vulnerable customers and for those on the frontline ([Link](#))
- **Big Lots (US):** Set aside first hour of business for elderly and vulnerable ([Link](#))

## Execution considerations

- Ensure special hours are listed on entry-ways and available on your websites
- Broaden language around special store hours to include 'most vulnerable', to be inclusive of immunocompromised individuals—and educate employees
- Consider placing special store hours during periods of generally low traffic, to reduce impact on remaining customer base

**Retailers (US):**  
Promoting special hours for those at-risk

Reserved shopping hours for seniors and those most at risk.

**8am – 9am**

Monday through Friday



**We're offering exclusive hours to vulnerable customers**

- Senior citizens
- Expectant mothers
- Those with health concerns







**8:30 A.M. - 9:30 A.M.**



## Customer Health & Safety:

### Four key priorities for retailers

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# Social distancing: Six practices leading global retailers are considering in response to COVID-19

		Applicable to:		
		Essential	Non - essential	Restaurant
Limit number of customers	1 Limit the number of customers / diners	Yes	Yes	Yes
	2 Use drive-through or click & collect mechanisms to serve customers outside the store	Yes	Yes	Yes
Change shopping behaviour in store	3 Implement de-centralized ordering systems (vs. central hub / touch screen)			Yes
	4 Change layout to limit customer & employee interactions (incl. one-way flow)	Yes	Yes	Yes
	5 Place signage in key areas to ensure customers are socially distancing	Yes	Yes	Yes
	6 Use technology to enforce social distancing policies	Yes	Yes	



# Limit the number of customers

## Context & rationale

- Emerging global best practice to limit the total number of individuals within the store at any one time
- Close contact with a symptomatic or asymptomatic patient is a known cause for the spread of COVID-19, limiting people in stores allows customers to more easily exercise social distancing
- Some countries and provinces have already put guidelines on number of people that are allowed within the store (e.g. Saskatchewan has guidelines of max 1 person per 4 m<sup>2</sup> of retail space)

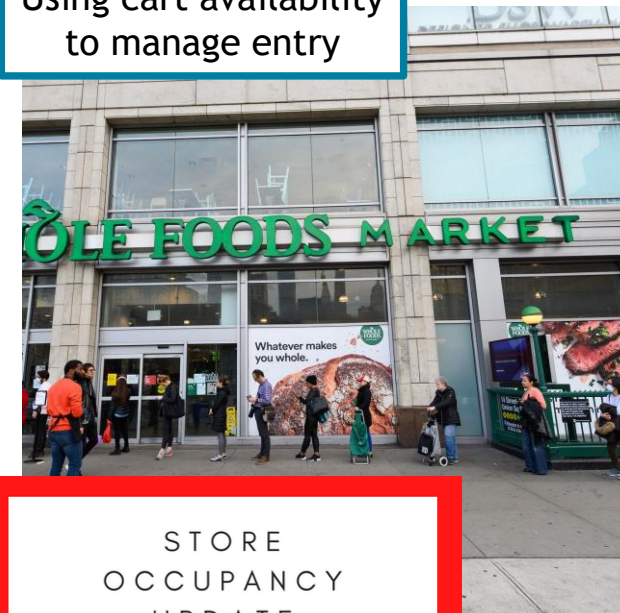
## Examples

- **Grocers (Denmark & the Netherlands):** Shopping cart mandatory with limits on number of available carts/baskets per store, if a shopping cart or basket is not available then customers may not enter store ([Link](#))
- **Whole Foods (US):** Limiting number of customers to number of available carts/baskets
- **E. Leclerc (France):** Access to stores limited to those who are alone ([Link](#))
- **Malls (United Arab Emirates):** Regulations limit parking (25%-50% of usual capacity available) and max. 30% occupancy in mall's common & gross leasable areas to limit customers ([Link](#))
- **Aldi (Europe):** Piloting a Stop/Go traffic light system to manage flow of customer traffic ([Link](#))

## Execution considerations

- Follow local guidelines on the max. number of people in store; where local guidelines are not available, consider international best practices (Germany & Switzerland suggest 1 customer per 10 m<sup>2</sup>/108 sqft)
- Consider carts, baskets and/or dedicated employees to manage count and flow of customers, where appropriate sanitize cart/basket at hand-off to waiting customers
- Maintain social distance in store access queues, consider ground markers for line & providing visibility to estimated wait time
- Smaller retailers: Consider locking entries, train employees to grant access only after they have served and ushered a customer out of the store

**Whole Foods (US):**  
Using cart availability  
to manage entry



STORE  
OCCUPANCY  
UPDATE  
**WE ARE LIMITING THE  
NUMBER OF CUSTOMERS TO  
30% OF THE STORE'S  
REGULAR MAX OCCUPANCY**



**Shop Rite (US):**  
Limiting occupancy  
to 30% of capacity



# Limit the number of customers at malls

## Context & rationale

- Emerging global best practice to limit the number of individuals within a mall at any one time, in addition to managing the number of customers within a particular store

## Examples

- Dubai (UAE):** Limiting visitor volume to 30% of mall capacity and a maximum of 3 hours per visit, with masks mandatory for visitors and employees; 75% of mall parking to be closed ([Link](#))
- The Dubai Mall (UAE):** Footfall cameras at entry points to enforce capacity limits ([Link](#))
- Simon Property Group (US):** Limiting density to 50 sq ft per person; implemented entry control queues with customers asked to wait while spaced 6 feet apart; parking valet, strollers, and other services temporarily closed; tenants advised to monitor and manage individual store occupancy ([Link](#))
- Cadillac Fairview (Canada):** Mall management monitoring density and number of shoppers, controlling access and managing traffic where required ([Link](#))

## Execution considerations

- Use local guidelines for max. number of people in stores to calculate estimated total mall capacity, unless specific guidance for public spaces provided
- Reduce the number of entrances to help manage occupancy count; mall employees can use a 'one in one out' approach at each entrance, or electronic/app-based approaches to coordinate total occupancy - coordination with stores that have direct outdoor access is necessary for either approach to be effective
- Maintain social distance at mall entry queues, consider ground markers for lines and providing visibility to estimated wait time
- Consider closing parking spaces in proportion to mall capacity reduction; prioritize closure of underground or enclosed parking to limit demand for elevators, before closing outdoor parking; suspend valet parking services
- Consider coordinating staggered open/close times with tenants to avoid crowding amongst employees or customers

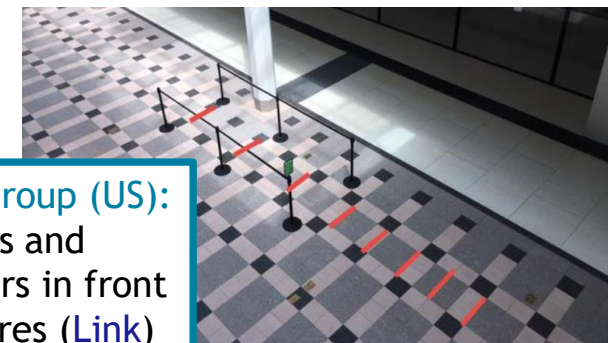
**The Dubai Mall (UAE):** Limiting visitors to 30% of capacity and reducing available parking spaces by 75% ([Link](#))



**Simon Property Group (US):** Parking lot closures to support occupancy limitations ([Link](#))



**Simon Property Group (US):** Line controls and distancing markers in front of individual stores ([Link](#))





# Limit the number of diners in restaurants

## Context & rationale

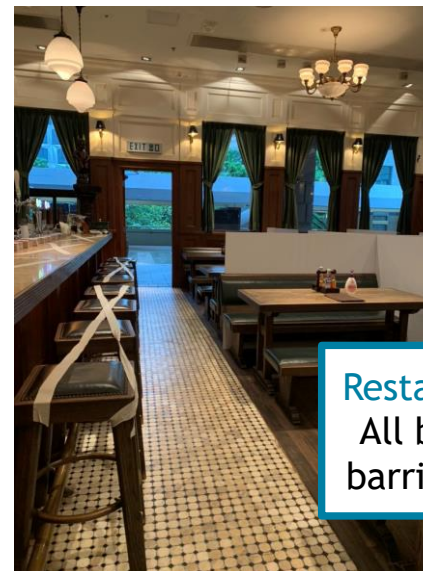
- Emerging global best practice to limit the total number of individuals within the store at any one time
- Close contact with a symptomatic or asymptomatic patient is a known cause for the spread of COVID-19, limiting people in stores allows customers to more easily exercise social distancing
- Some countries and provinces have already put guidelines on number of people that are allowed within the restaurant (e.g. Saskatchewan limiting restaurant capacity to 50% of historic)

## Examples

- **Yardbird Restaurant (Hong Kong):** Operating at 50% capacity as per rules limiting number of customers in restaurants ([Link](#))
- **Restaurants (Texas):** Regulations take a different approach: As of the end of April, dine-in restaurants can serve up to 50% of regular capacity in rural counties with 5 or fewer confirmed cases, while restaurants in other areas can only serve at 25% capacity ([Link](#))
- **Restaurants (Singapore):** Before “circuit breaker” implementation (harsher restrictions) - maximum of 4 diners per table, 50% of capacity used at maximum

## Execution considerations

- Closure of bar seating area best practice - allowing more social distancing for staff and widening pathways through the restaurant
- Requires reduction in number of available tables and chairs - may require additional storage space and/or creating clear signage to cordon off closed tables; must determine if worthwhile to re-open given margin considerations



**Restaurant (Hong Kong):**  
All bar seating closed,  
barriers between tables



**Restaurant (China):**  
Removed tables and  
chairs to increase space



# Drive-through and click & collect mechanisms

## Context & rationale

- Given customer risk of transmission of COVID-19 in confined spaces, critical to provide alternative arrangements for customers to shop at retail stores - incl. drive through / collection methods
- Public health authorities have issued clear guidance that remaining outdoors can lower risk of transmission given air circulation

## Examples

- **Walgreens (US):** Introduced drive-thru shopping in select stores, which allows shoppers to get limited products without leaving their cars; the service is different than click-and-collect as shoppers do not need to pre-order ([Link](#))
- **Canadian Tire and Home Depot (Ontario):** Closed stores and offered curbside pick-up ([Link](#)) ([Link](#))
- **Esselunga (Italy):** Used text messages for click and collect in some areas
- **Small retailers (Austria):** Tobacco shops serving customers on the street, while opticians making part of store accessible, asking customers to ring a bell to enter ([Link](#))
- **Tesco (UK):** Increased click-and-collect capacity to support higher demand ([Link](#))
- **Small retailers (US):** Some plan to implement curbside pick-ups ([Link](#))

## Execution considerations

- Consider optimizing store front, curbside & parking areas for increased click & collect capacity & speed: dedicated lanes, parking spots & support staff
- Factor in additional costs from hiring staff to support click & collect policies; additional technology costs may also be necessary for website/app development
- Careful consideration is required for maximum number of orders per hour to avoid back-log of employees fulfilling orders



**Electronics retailer (France):**  
Click and Collect counter outside ([Link](#))



**McDonald's (US):** Walk-up window to order items ([Link](#))



# De-centralized ordering systems

## Context & rationale

- Social distancing can be challenged at hub points such as ordering touch screens and cashier desks
- Where possible, customers should use their own devices for ordering to both reduce in-store congestion and prevent contaminated surfaces (e.g. central touch-screens)

## Examples

- **McDonald's (China):** Installed QR codes on the floor, distanced between each other, for customers to place mobile orders in-store rather than going to a central cashier desk
- **Restaurant chain (Texas):** No indoor seating, customers order before sitting and pre-pay via card, patio seating only ([Link](#))
- **Fast food chain (Taipei):** Diners encouraged to sit first, then order via mobile instead of lining up

## Execution considerations

- Post signage outside to inform customers of pre-ordering / new ordering practices
- For full-service restaurants, post menus outside to encourage timely decisions and determine whether a pre-order system could be feasible (e.g. calling / texting in order) to limit close interaction

### McDonald's (China): QR code ordering system



### Restaurant (US): Patio seating only, outdoor pre-payments, no customers allowed inside







# Layout changes

## Context & rationale

- Changing the layout of the store will help limit the number of interactions between customers and employees and may provide increased sense of safety to customers
- Close contact with individuals with COVID-19 is one of the primary causes of spread of the virus so efforts to promote social distancing will be key in reducing transmission risk

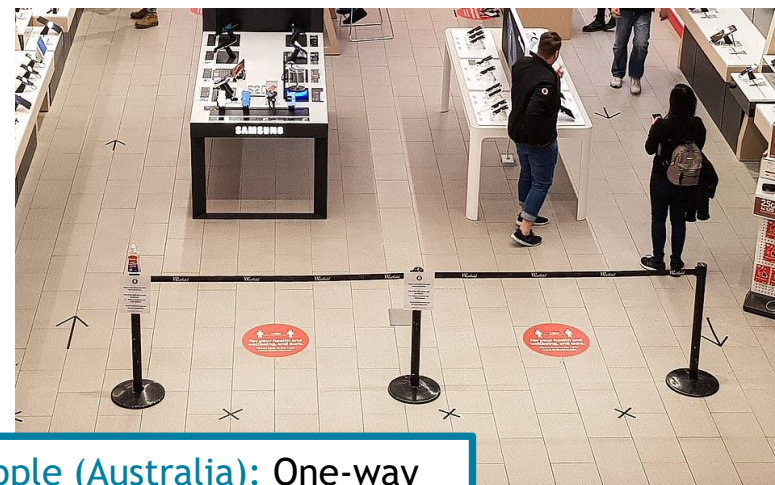
## Examples

- **H-E-B (US):** One dedicated entrance to help monitor customer flow; floor decals at checkout lines inform customers on appropriate distance requirements ([Link](#))
- **Walmart (US & Canada):** Added single-direction aisles to stores in the US and Canada ([Link](#))
- **Grocers (US & Canada):** Cleared aisles to widen access and ensure customers can maintain distance; Installed floor markers to space out customers and re-thinking store design amid social distancing
- **Apple (Australia):** Installed floor markers to ensure shopper maintain distance and implemented one-way aisle system ([Link](#))

## Execution considerations

- Critical for stores to think about flow of traffic through the store and change store layouts to avoid congestion - incl. considering spacing out products in high-demand categories
- One-way aisles are best practice in ensuring customers keep distance from each other
- Consider removing any chairs from store-fronts to avoid customers from congregating
- Use pallets/moveable displays strategically to separate directional flow of customers
- Where feasible & not pre-existing, create dedicated entrance & exits to facilitate flow

**Grocer (US): One-way aisle system**



**Apple (Australia): One-way aisle system & floor markers to encourage distancing ([Link](#))**



# Layout changes – For malls

## Context & rationale

- Changing the layout of public spaces will help limit the number of interactions between customers and employees and may provide increased sense of safety to customers (traffic flow)

## Examples

- **Dubai (UAE):** All malls must have separate entry and exit doors, which should be electric and not manual ([Link](#))
- **Mustafa Centre (Singapore):** Limited to one entry point and two exits for the entire mall; shoppers submit personal details and subjected to a thermal scan before entering ([Link](#))
- **Simon Property Group (US):** Distancing markers placed in potential queue areas (e.g., food courts, restrooms) ([Link](#)); every other urinal and sink taped off inside washrooms ([Link](#))

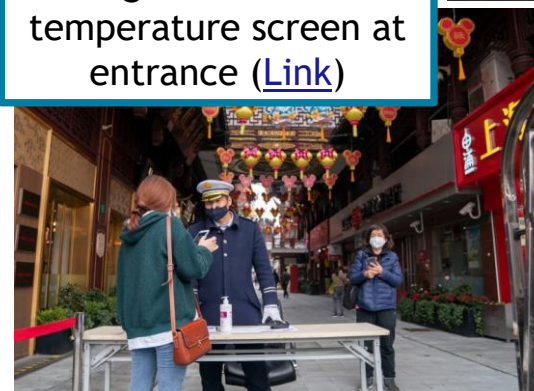
## Execution considerations

- Consider designating entry/exit only doors to manage traffic flow
- Implement floor decals and signage to manage queues near both common spaces (e.g. escalators and elevators, washrooms, food courts) and high traffic stores
- Consider opening gated parking areas to avoid handling of parking tickets or touching parking machines
- Collaborate with tenants without dedicated outside entry to set-up curbside pickup stations in parking lot or valet area
- Rearrange or remove seating in common areas to support distancing; where not possible, mark seats as unavailable (e.g., using signs and/or tape to close)
- Limit elevator occupancy and/or restrict usage

**Simon Property Group (US):**  
Entrance closures to help manage occupancy control ([Link](#))



**Yuyuan Mall (China):**  
Registration and temperature screen at entrance ([Link](#))



**Simon Property Group (US):**  
Designated entrance / exit doors ([Link](#))





# Layout changes – For restaurants

## Context & rationale

- Close contact with individuals with COVID-19 is one of the primary causes of spread of the virus so efforts to promote social distancing will be key in reducing transmission risk
- This requires rethinking the set-up of restaurants and fast food services - from ordering to group size to seat placement

## Examples

- **Restaurants (Taipei):** Maximum of 4 diners per table, seating >1.5m apart and/or separated by partition
- **Yardbird (Hong Kong):** Inserted panels to separate backs of booths from adjacent diners

## Execution considerations

- Best practice includes floor markings for social distance, clear signage outside restaurant about new practices, plexiglass separations in more open-concept spaces

### Restaurants (Shenzhen, China): Published regulations

(1) All diners must wear a face mask when entering the dining area. If a diner's body temperature exceeds 37.3°C, or if they have symptoms such as coughing, sneezing, etc., they are not allowed to enter the dining place. Once found, they should register immediately and report to the community prevention and control organization and be reminded to seek medical treatment in a timely manner. Catering business units (stores) should have a surveillance camera aimed at the entrance and record the entry and exit of relevant personnel.

(2) Customer are required to wear a mask, take off the mask at the last moment of sitting and eating, and wear a mask immediately after eating and drinking. They must wear a mask to leave their seat.

(3) The interval between customer seatings shall be no less than 10 minutes, and the next seating should be arranged after disinfection.

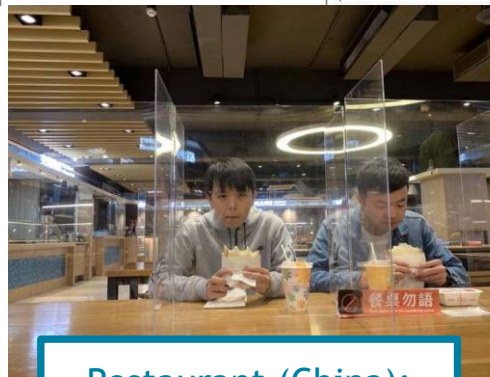
(4) Customers should be seated no less than 1 meter apart from each other. In fast food restaurants with small tables, there should be no more than one person per table.

(5) Small private rooms can only have one table. Private rooms with more than two tables cannot have more than 5 people dining per table. When customers sit next to each other, the separation distance shall not be less than

1 meter. After dining at each table is concluded, customers should immediately disinfect and there should be a 10 minute wait before the next party is seated at the table. Private rooms should be well ventilated and windows should be opened beforehand.

(6) The catering business must establish a traceability system for diners, and at least one dining guest shall be required to present a valid form of identification for each table, or by registering his "Shenzhen" APP registration information and contact information for inspection and tracking. Dining accounts must be kept; including the registration of each guest's related information, dining time, disinfection records, etc. for inspection and tracking.

(7) The catering business must establish a traceability system for diners, and at least one dining guest shall be required to present a valid form of identification for each table, or by registering his "Shenzhen" APP registration information and contact information for inspection and tracking. Dining accounts must be kept; including the registration of each guest's related information, dining time, disinfection records, etc. for inspection and tracking.



Restaurant (China):  
Plexiglass separation  
between diners



Restaurant (China):  
Diners seated in  
groups of max. 4



# Layout changes – For food courts

## Context & rationale

- Similar to restaurants and fast food services, rethinking the set-up of food courts is needed to support re-opening - from seat placement and customer separation, to service offerings and operations

## Examples

- **Food Courts (Dubai):** Limited to 30% capacity and required to ensure distancing rules implemented, including placing tables 2m apart or setting up separators/screens between tables ([Link](#))
- **Central World Shopping Center (Thailand):** Plastic dividers installed between food court tables ([Link](#))
- **CapitaLand & MOMO PARK (China):** Food court dine-in tables initially closed while ramping up safety protocols; customers encouraged to take away meals ([Link](#))
- **Taibai Impression City (China):** Only one guest per table permitted, unless part of a group dining together ([Link](#))
- **Simon Property Group (US):** Food court seating spaced to encourage distancing ([Link](#)), no reusable service items available (e.g., trays, cutlery, cups) ([Link](#))
- **Cadillac Fairview (Canada):** Dining halls will not offer reusable products (e.g., trays, plates, cutlery); seating removed and/or reconfigured for distancing ([Link](#))

## Execution considerations

- Remove seating areas or close off tables/chairs to enforce distancing, once on-site dining is permitted; install dividers where distancing is not possible
- Implement line management and floor markers to support distancing at individual food vendors; consider plexiglass dividers at ordering counters and cashier stations
- Consider banning reusable service items, including trays, cutlery, and plates; replace bulk condiments with single-serve packages
- If garbage cans / recycle bins are not open, prop open to avoid customers needing to touch handles

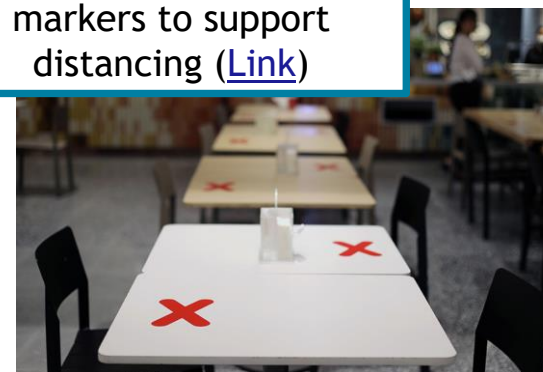
**Mall of the Emirates (UAE):** No more than 4 people per table, separated by 2.5m ([Link](#))



**Pier 21 (Thailand):** Counter shields ([Link](#))



**Food World (Thailand):** Seats removed and table markers to support distancing ([Link](#))





# Signage around stores

## Context & rationale

- Critical to inform customers about the need to socially distance at stores so they are aware of store policies without ambiguity
- Clear floor markings on required minimum distance helps to ensure rules are easy to follow

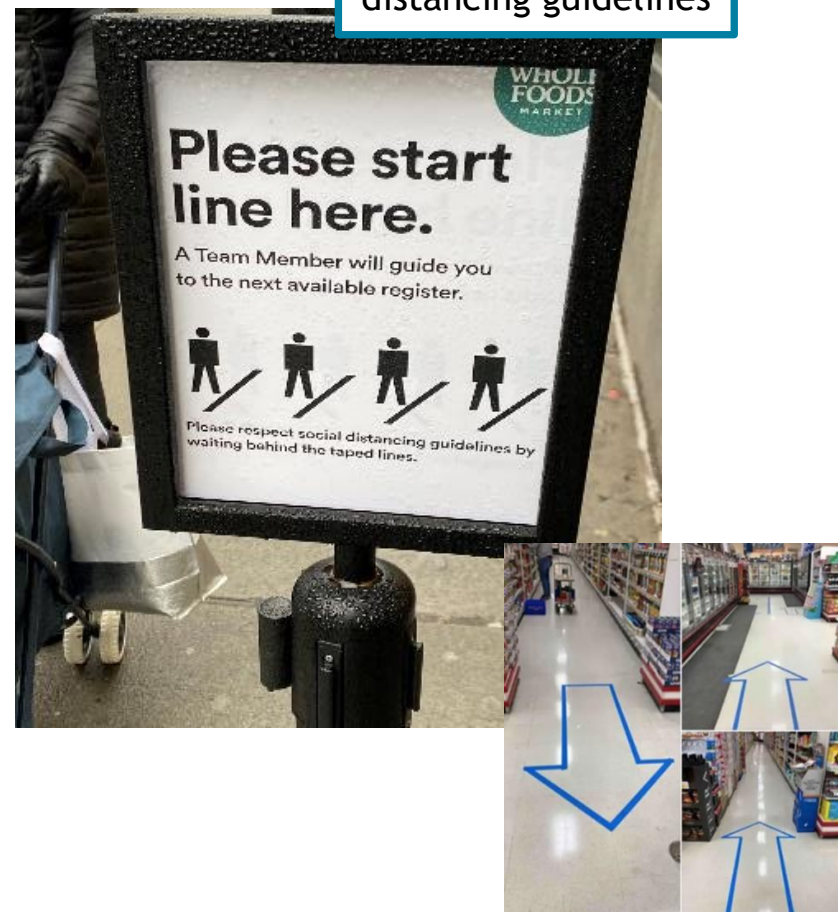
## Examples

- **Tesco (UK):** Introduced system of floor markings to help customers follow social distancing ([Link](#))
- **Mercadona (Spain):** System of pavement markings for customers waiting to enter store, no entry unless minimum distance observed ([Link](#))
- **Walmart (North America):** Added single-direction aisles with floor markings to stores in the U.S. and Canada ([Link](#))

## Execution considerations

- Ensure that signage follows local guidelines and restrictions on required distance between individuals
- International guidelines for distance between individual varies from 1 meter (Italy, China, Austria) to 2 meters (Canada, Switzerland and Czech)
- Ensure signs are legible (i.e. appropriate font size) and visible (placed in open areas)
- Ensure floor markings follow a logical path through the store to prevent customers from assembling in any one area

Grocer (US): Floor markings & social distancing guidelines





# Use of technology to help enforce policies

## Context & rationale

- While it is necessary to have social distancing policies, it is increasingly difficult to enforce policies without putting employees at risk
- Enforcement of policies provides a greater sense of security to customers and helps to maintain safety and security of employees and customers
- Use of best practices can reduce risks and ensure adherence

## Examples

- **Edeka (Germany):** Introduced Pepper, a robot to teach customers how to appropriately social distance during the coronavirus outbreak ([Link](#))
- **Kroger (US):** Monitors the number of customers per square foot in its stores using its QueVision technology ([Link](#))
- **Lowe's (US):** Developed an app, available on employees' handheld devices, to implement a new customer limit protocol. Each store manager can now monitor foot traffic and limit entrance based on CDC and local guidelines ([Link](#))
- **Other online tools:** Informing customers about line-ups to limit crowding ([Link](#))
- **Mobile app (Singapore):** Released an app that informs the public of crowds at all major malls and grocery stores to guide trip decisions ([Link](#))

## Execution considerations

- Technology helps with social distancing but does not eliminate the need for employees - critical that employees that are responsible for enforcement are provided required PPE to protect themselves and are provided training on social distancing
- Technology solutions are helpful but may be expensive options for small to mid-sized retailers, where physical barriers/outdoor distancing markers may be more apt
- Stores must consider additional costs from technology, hiring staff or security in their cash flow projects and store opening decisions

### Kroger (US): Using QueVision technology







QueVision automatically provides a count of customer entering and existing stores, allowing Kroger to limit number of customers that can enter the store



## Customer Health & Safety:

### Four key priorities for retailers

	Sub-topic	Page	
	<b>Customer screening &amp; requirements</b> <ul style="list-style-type: none"> <li>Manage access to the store to people who may be exposed to COVID-19, while protecting the vulnerable</li> </ul>	9	Prior to entry
	<b>Social distancing</b> <ul style="list-style-type: none"> <li>Provide adequate space to allow customers to navigate while avoiding close proximity with others</li> </ul>	17	During shopping / dining
	<b>Checkout &amp; payment</b> <ul style="list-style-type: none"> <li>Limit interaction during checkout and payment processes to minimize transmission risk</li> </ul>	30	At checkout
	<b>Store cleanliness</b> <ul style="list-style-type: none"> <li>Over-invest in cleaning to ensure any potential virus exposure is quickly eradicated</li> </ul>	35	Ongoing/ recurring



# Checkout & payments: Three practices leading global retailers are considering in response to COVID-19

- 1 Encourage methods to reduce risk of transmission during **payment** (e.g., cashless)

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- 2 Temporarily **discourage re-usable bags** and ask customers to **pack their own products** (incl. for restaurant leftovers)

---

- 3 **Close every second check-out /cash counter**

Applicable to:

Essential	Non - essential	Restaurant





# Contact-less payments

## Context & rationale

- Payment often requires contact with cash from customer to employee and vice-versa, increasing the risk of transmission
- While there is some disagreement between experts on whether cash payments pose a risk from COVID-19 ([Link](#)) or not ([Link](#)), in the absence of concrete evidence, best practice is to promote the use of cashless & touchless payment, where possible, while continuing to accept cash

## Examples

- **Aldi, Tesco, Sainsbury's (UK):** Cash-handling being reduced, customers requested to pay by card or smartphone ([Link](#))
- **Walmart (Canada):** Cashiers put receipts in bags instead of customer's hands ([Link](#))
- **Restaurants (US & Canada):** Some went cash-less before shut-down ([Link](#))

## Execution considerations

- In Canada, businesses and consumers must agree on the form of payment, giving retailers the option to disallow cash payment ([Link](#))
- Bank of Canada recommends not completely disallowing acceptance of cash as it impacts the vulnerable population that do not have access to credit or debit cards
- Instead, retailers should promote the use of cards, where possible, and offer mobile payment/contact-less payment options, but continue to accept cash as fail-safe
- If cash-less transactions are not possible, some best practices to consider:
  - Consider employee PPE
  - Ask customers to place cash on the counter rather than handing to employees
  - Place money directly on the counter when providing change back to customers
  - Wipe counter between each customer at checkout
  - If possible, consider isolating cash received from cash dispensed for 24-48 hours

**Grocer (North America):**  
Employees encouraged to avoid touching cards or cash at check-out





# Discourage re-usable bags or ask customers to pack their own bags

## Context & rationale

- Re-usable bags typically increase touchpoints of employees with customers or number of surfaces customers touch during the process of bagging
- Customer and employee concern stems from study that shows that virus can live on surfaces (cardboard and plastic studied) for 1-3 days ([Link](#))

## Examples

- **Waitrose and Hy-Vee (US):** Asking that customers stop using reusable bags, 5c charge on bags waived ([Link](#), [Link](#))
- **Atlantic Superstore (Canada):** Temporarily not accepting reusable bags for groceries ([Link](#))
- Many Canadian grocers are removing fee for plastic bags at stores and limiting use of re-usage bags
- **Target (US):** Retailer will not sell reusable bags and will provide plastic bags for free
- **Woolworths (Australia):** Customers asked to pack their own groceries to minimize contact and if a customer's shopping bag is not clean, the supermarket will replace it for free ([Link](#))
- **Grocers (Canada):** Some asking that customers pack their own groceries if using re-usable bags

## Execution considerations

- Ensure clear signage at entrance as well as at check-out so that customers are aware of new policies before they begin their shop
- Consider changing policies to provide plastic bags for free (if allowed by local regulations)
- Ensure employees are trained to avoid direct contact with customers - bags should be placed on a surface for customers to collect
- Discourage placing re-usable bags on communal surfaces (i.e. checkout counters)
- Note: Many Canadian municipalities ban disposable plastic bags ([Link](#)), however many have temporarily halted these bans (please check with your local municipality)

### Whole Foods (US): Example signage



### Atlantic Superstore (Canada): Only using plastic bags ([Link](#))





# Close every second check-out / cash counter

## Context & rationale

- Check-outs (for retailers) and cash counters (for restaurants) have customers and employees congregating in close proximity
- As such, it is important to create policies to ensure customers are safe from risk of transmission of virus in these areas

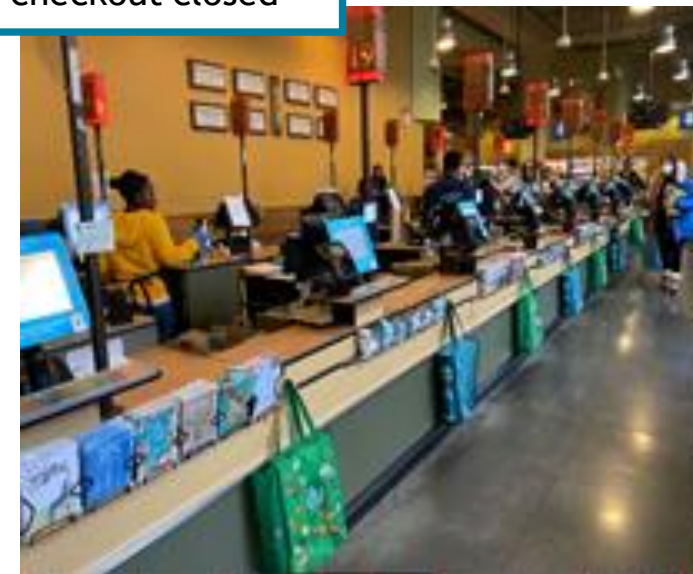
## Examples

- **Tesco (UK):** Introduced system of floor markings to help customers follow social distancing ([Link](#)), disabled every second check-out lane
- **Woolworths (Australia):** Every second checkout station is closed and staff wipes payment sections of every self-checkout counter after each transaction (+ 'daily deep cleaning')
- **Loblaws (Canada):** Introduced more frequent cleaning, particularly in 'high-frequency' areas e.g. cashier stations, self-checkouts, credit card terminals, extra hand sanitiser provided at check-out ([Link](#))
- **Various retailers (US, Europe):** Promoting self-checkout

## Execution considerations

- Reducing check-out lanes or cash counters will mean longer lines especially during peak hours; in these situations, ensure that store layout is well designed to ensure customers are able to maintain social distance while waiting (e.g. floor markers)
- Incorporate other measures such as Plexiglass to ensure employee safety during check-out
- If shifting to self-checkout / self-ordering model: implement clear procedures for sanitizing interfaces after each use





Whole Foods (US):  
Every second  
checkout closed





## Customer Health & Safety:

### Four key priorities for retailers

	Sub-topic	Page	
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# Store cleanliness: Three practices leading global retailers are considering in response to COVID-19

- 1 **Frequent, scheduled cleaning & sanitization** of high-touch areas & communal items (pinpads, doors, carts, menus, etc.)

---

- 2 **Restrict opening hours** to allow for additional cleaning as necessary

---

- 3 **Communicate changes** to customers

Applicable to:

	Essential	Non - essential	Restaurant
1			
2			
3			



# Frequent, scheduled cleaning & sanitization

## Context & rationale

- Store-front spaces are frequently touched by customers and employees, increasing the risk that individuals with COVID-19 can spread the virus from the store
- To reduce this risk, critical to sanitize frequently and with appropriate disinfecting products (including government Drug Identification Number) - noting that while *cleaning* is a necessary first step, *sanitizing* ultimately eliminates the virus

## Examples

- **H-E-B (US):** Adding an extra manager in charge of Covid-19 response who ensures store cleanliness and social distancing ([Link](#))
- **Walmart (US):** Has begun using two gallon sprayer kits to sanitize entire shopping carts quickly and effectively; planning to ship out these kits to stores that don't have them ([Link](#))
- **Grocer (Canada):** Introduced more frequent cleaning, particularly in 'high-frequency' areas e.g. cashier stations, self-checkouts, credit card terminals, extra hand sanitiser provided at check-out
- **Big Lots (US):** Hand sanitiser at every register and sanitising wipes near shopping carts & baskets; all registers, credit card pin pads, phones, and door handles wiped down frequently throughout the day ([Link](#))
- **Summerhill Market (Canada):** Installed a machine that sanitizes grocery items by exposing them to UV-C germicidal light at checkout ([Link](#))

## Execution considerations

- Best practice is to first clean and then disinfect surfaces
- Create checklist of all items to be sanitized: e.g. for a restaurant - menus, condiments, counters, tables, chairs, door handles, payment interfaces, pens, receipt holders, etc.
- Assign clear responsibilities among staff - cleaning & disinfecting duties allocated by area of work vs. specific staff in charge of all cleaning
- Disinfection will require supply of gloves to be used by employees as well

## Public Health Agency of Canada: Guidelines on cleaning & disinfecting

### CORONAVIRUS DISEASE (COVID-19) CLEANING AND DISINFECTING PUBLIC SPACES

This document provides guidance on cleaning and disinfecting of public settings, including schools, universities, public libraries, museums, public transit, communal residences and workplaces.



#### WHAT YOU SHOULD KNOW

Surfaces frequently touched with hands are most likely to be contaminated. These include door knobs, handrails, elevator buttons, light switches, cabinet handles, faucet handles, tables, countertops and electronics.

It is not yet known how long the virus causing COVID-19 lives on surfaces, however, early evidence suggests it can live on objects and surfaces from a few hours to days.

#### CHOOSE A PRODUCT THAT CLEANS AND DISINFECTS

When cleaning public spaces, choose products that clean and disinfect all at once (e.g. premixed store bought disinfectant cleaning solutions and/or wipes when available).

Cleaning products remove germs, dirt, and residues from surfaces by using soap (or detergent) and water. Cleaning does not necessarily kill germs, but by removing them, it lowers their number and the risk of spreading infection.

Disinfecting products kill germs on surfaces using chemicals.

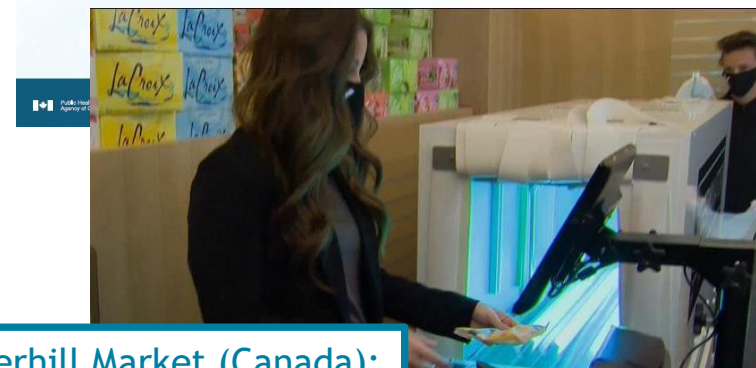
Use only approved hard-surface disinfectants that have a Drug Identification Number (DIN) & DIN to an 8-digit number given by Health Canada that confirms the disinfectant product is approved and safe for use in Canada.

#### CREATE A CLEANING PROCEDURE

Operators of community settings should develop or review protocols and procedures for cleaning public spaces. This will help determine where improvements or additional cleaning may be needed.

Read and follow manufacturer's instructions for safe use of cleaning and disinfection products (e.g. wear gloves, use in well ventilated area, allow enough contact time for disinfectant to kill germs based on the product being used).

Wash hands with soap and water or use alcohol-based hand sanitizer after removing gloves.



## Summerhill Market (Canada): Installed UV light machine to sanitize grocery items ([Link](#))



# Restrict opening hours for additional cleaning

## Context & rationale

- Given attention to social distancing and hygiene in public areas, key to have established processes for deep-cleaning stores
- Hours reduction balances need for staff relief - given strain of working in front-line retail environments

## Examples

- **Walmart & Albertson's (US):** Restricting opening hours to allow for more thorough cleaning ([Link](#))
- **Malls (United Arab Emirates):** Re-opening regulations allow malls to operate for up to 10 hours ([Link](#))
- **Essential retailers (Canada):** Reduced operating hours to allow for additional cleaning

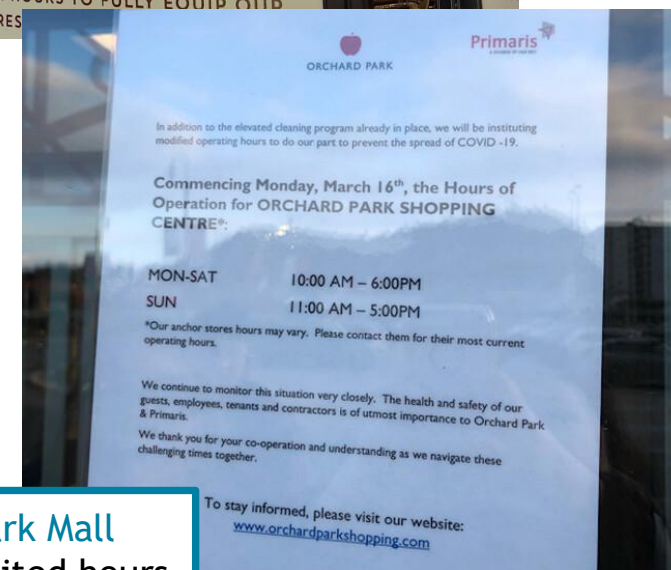
## Execution considerations

- Restricted store hours may lead to crowding and line-ups when stores are open; stores should consider enforcing social distancing outside their premises to keep customers safe
- Limited hours may also impact the ability of certain customers to shop at your stores; consider offering curbside pick-up/drive-through for such customers
- Monitor other local businesses to determine established norms for business opening times - grocery stores likely an initial indicator
- For mall locations, opening hours may be controlled by mall operator
- Franchised store operators may be restricted to guidelines set by the franchisor
- Communicate reduced business times with customers via signage, including mention of deep-clean practices

Grocer (US):  
Limited hours



Orchard Park Mall  
(Canada): Limited hours





# Communicate changes to customers

## Context & rationale

- New measures will only re-assure customers if highly visible & actively communicated
- Public highly attuned to differences in safety measures - recent example of US-based app to rank grocery store safety ([Link](#))

## Examples

- **Co-op (Italy):** Issued detailed communications to customers covering best practices around three key stages (before shopping, in-store and once back at home)
- **Tesco (UK):** New campaign showcasing the supermarket's efforts in promoting social distancing in its stores, which features real staff members as they explain the supermarket's public-health measures; website outlines safety measures in stores ([Link](#))
- **Macy's (US):** Communicated re-opening, including new policies for distancing, employee wellness checks & mask requirements, and cleaning procedures ([Link](#))
- **Nike (US):** Shared new health and safety protocols that will be in place for stores re-opening, presented by division President on 'Good Morning America' ([Link](#))

## Execution considerations

- Leverage existing communication mediums, where possible (social media, email, store signage, flyers, etc.)
- Be wary of potential information overload for customers - bundle changes into fewer, more relevant announcements and differentiate from other retailer communications (e.g., with educational content)

Starbucks  
(North America):  
Emphasizing safety  
and ongoing cleaning



Lacoste (US): Providing live  
updates, including time of last  
cleaning & sanitizing ([Link](#))







## Employee wellbeing





Keep employees safe & healthy

<u>Sub-topic</u>	<u>Page</u>
Safety & protective equipment	42
Supporting employees	53
Confirmed case response	60
HQ re-opening	67



## Employee wellbeing:





## Four key priorities for retailers

	Sub-topic	Page	
	<b>Safety procedures &amp; protective equipment</b> <ul style="list-style-type: none"> <li>Provide preventative and protective equipment to create a safe workplace</li> </ul>	42	Create a safe physical environment
	<b>Supporting employees through the pandemic</b> <ul style="list-style-type: none"> <li>Assist employees through flexibility and support programs (financial and otherwise)</li> </ul>	53	
	<b>Confirmed case response</b> <ul style="list-style-type: none"> <li>Re-assure staff &amp; customers with clear, credible communications</li> </ul>	60	Establish trust & support employees
	<b>HQ &amp; office re-opening</b> <ul style="list-style-type: none"> <li>Determine working model and approach for re-opening</li> </ul>	67	



## Employee wellbeing:

## Four key priorities for retailers

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# Safety procedures & protective equipment: Eight practices leading global retailers are considering in response to COVID-19

		Applicable to:		
		Essential	Non - essential	Restaurant
Reduce risk	1 Implement proactive <b>temperature/wellness checks</b> prior to shifts			
	2 Install <b>physical barriers</b> to protect employees (plexiglass shields, serving tables)			
Provide infrastructure & equipment	3 Provide store employees with <b>protective equipment</b> (masks, gloves, hand sanitizer)			
	4 Provide front-line staff with <b>additional cleaning materials</b> for workstations			
Institute new training & policies	5 Change <b>back-of-house layout</b> to create social distance			
	6 Update <b>safety policies</b> (e.g. handwashing, staggered breaks)			
	7 <b>Train employees</b> on new safety measures			
	8 <b>Hire/re-deploy capacity</b> to ensure safety procedures completed			



# Proactive temperature/wellness checks of staff

## Context & rationale:

- One of the primary causes of the spread of COVID-19 is through close contact with infected individuals; many infected individuals are asymptomatic, i.e., show no symptoms and yet are able to transmit the virus to others ([Link](#))
- Proactive checks on employees can help to detect the virus early and may lead to employees staying home when feeling unwell

## Examples:

- **Walmart and Amazon (US):** Taking temperatures of Associates as they report to work; Walmart is also asking basic health screening questions - Associates with high temperatures cannot work until no fever is detected for 3 days ([Link](#); [Link](#))
- **McDonald's (US):** Rolling out wellness checks to >800,000 workers and is planning to start taking temperatures amid the coronavirus outbreak ([Link](#))
- **Chipotle (US):** Conducting wellness checks to confirm health of each employee, before entering kitchens ([Link](#))
- **Starbucks (Canada):** Taking employees' temperatures and requesting use of the "COVID-19 Virtual Coach" to determine if fit to come to work (likely leverages screening questions, such as those available on public health websites) ([Link](#))
- **Singapore, Hong Kong, Taiwan:** Majority of establishments are taking temperature of both customers and employees prior to entry

## Execution considerations:

- Encourage employees to use existing health check sites/apps before coming to work (most provincial health authorities have triage websites)
- Establish culture of self-reporting & abundance of caution; interrelated with other staff-support measures such as sick pay
- We are hearing that given the high demand for thermometers globally, it is increasingly difficult to source bulk quantities at this time





## Physical barriers - plexiglass shields (retail)

### Context & rationale:

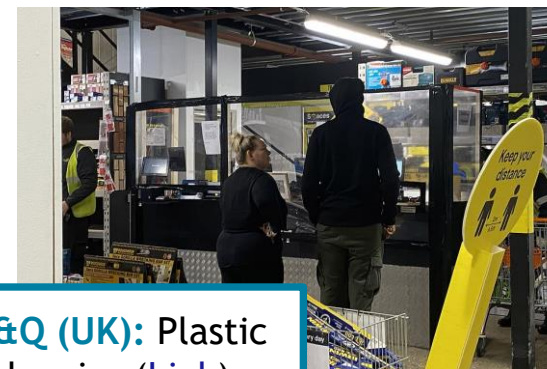
- Retail front-line workers such as cashiers are often required to work in close proximity to customers and see many customers during a short period of time
- It is often difficult to maintain social distancing (i.e. 1-2m distance) for these front-line workers, putting them at higher risk of contracting the virus from an infected customer
- Plexiglass barriers help shield employees & customers from fluids/droplets from the other party

### Examples:

- **Kroger (US):** Installed 1m<sup>2</sup> Plexiglas protective barriers for cashiers ([Link](#))
- **Walmart, Sobeys, Loblaws (Canada):** Installed plexiglass shields ([Link](#); [Link](#))
- **Suitsupply (Canada):** Installed free-standing plexiglass screens to allow employees to fit suits for clients ([Link](#))

### Execution considerations:

- Consider putting plexiglass shields at check-outs and cash registers at the store
- Where it is not feasible to put shields, consider providing PPE to employees
- Irrespective of shields, best practice is for employees to wear gloves when handing product
- Installation and material costs should be considered - observed options range from more temporary solutions to professionally installed fixtures
- Different configurations needed based on layout of checkout deck and point-of-sale system, etc.
- Ensure regular cleaning of shields should in standard protocols for high frequency cleaning/sanitization



**B&Q (UK):** Plastic barrier ([Link](#))



**Metro (Canada):** Plexiglass shield, with side reinforcements



**Suitsupply (Netherlands):** Plexiglass shields allow employees to fit custom suits



## Physical barriers - serving side-tables & barriers (restaurants)

### Context & rationale:

- Restaurants face unique difficulties with social distancing and protecting staff - due to popularity of open-concept designs with few barriers between customers, and inherent characteristic of food-service in needing to closely approach tables to deliver food
- Two emerging best practices: install barriers between tables, and where possible use temporary side tables to serve food vs. putting food directly on customers' table

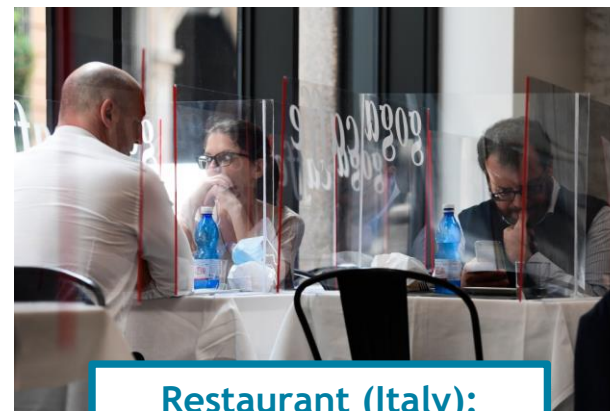
### Examples:

- **Yardbird (Hong Kong):** Installed barriers between open-concept booths
- **Restaurant Brands International (US/Canada):** Said about 1,000 of its restaurants in North America have fully reopened with adjustments like acrylic shields to separate diners; company restaurants include Burger King, Popeyes Louisiana Kitchen and Tim Hortons ([Link](#))

### Execution considerations:

- If used, serving side-tables should be mobile - allowing waiters to place food on the cart, and then customers would transfer the food to their own table
- Evaluate restaurant space to determine whether barriers are needed; in restaurants with mobile seating, better option may be to move tables apart

**Yardbird (Hong Kong):**  
Plastic barriers  
separating booths



**Restaurant (Italy):**  
Plastic barriers  
separating customers



# Personal protective equipment for employees

## Context & rationale:

- Wearing PPE reduces the risk of transmission by limiting direct contact with surfaces within a store
- Masks help prevent the spread of fluids/droplets from the wearer to others; thereby limiting healthy people from contracting any fluids from the wearer ([Link](#))
- Visible protective equipment for employees also provides customers with reassurance that health & safety measures have been undertaken at a store

## Examples:

- **Dia (Spain):** Providing store and warehouse employees with hand sanitizer and gloves ([Link](#))
- **Wegmans (US):** Announced that it has secured enough masks for all of its employees to wear while at work ([Link](#))
- **Walmart (US):** Requiring that associates wear "masks or other face coverings" at work, including in stores, distribution centers, and corporate offices; employees can bring their own mask, or they are provided with one ([Link](#))
- **Calvin Klein (US):** Providing masks and gloves to associates each day of work ([Link](#))
- Waiters in **Singapore, Hong Kong, Taiwan** are wearing masks

## Execution considerations:

- Given heightened customer and media sensitivity during the re-opening period, in addition to continued virus risk, retailers should proactively offer appropriate protective equipment to employees
- Best practice is to provide masks to employees at the workplace - N95 and surgical masks are recommended by the FDA in the US ([Link](#))
- However, procuring medical-grade masks is proving difficult - with strains on supply chains and given additional demand from the government ([Link](#))
- As a fallback, encourage employees to wear their own masks, if possible, and provide guidance on cleaning masks (e.g., washing machine for cloth masks)

### CDC (US): Guidance for wearing masks ([Link](#))

Should cloth face coverings be washed or otherwise cleaned regularly? How regularly?

Yes. They should be routinely washed depending on the frequency of use.

How does one safely sterilize/clean a cloth face covering?

A washing machine should suffice in properly washing a face covering.

How does one safely remove a used cloth face covering?



### Din Tai Fung (Hong Kong): ([Link](#))





# Provide additional workstation cleaning materials

## Context & rationale:

- Employee work areas are amongst the highest-touch areas within retail/restaurant environments (e.g. checkout lanes, host desks)
- Given rotating nature of shift work, frequent cleaning provides employees reassurance and a sense of control over their workspace

## Examples:

- **M&S (UK):** Store and supply-chain colleagues provided with additional hygiene products ([Link](#))
- **Lowe's (US):** Cashiers and front-end teams provided with cleaning supplies to clean work areas and registers after each customer interaction ([Link](#))
- **Airport (Hong Kong):** Novel approaches are being tested, including full-body disinfection booths and antimicrobial coating for high-touch passenger areas such as handles, seats, check in kiosks to supplement ongoing cleaning ([Link](#))

## Execution considerations:

- Where possible, default to smaller sizes (and more units) of cleaning supplies to enable each employee to keep a set at their workstation (particularly for non-essential and essential retail checkout areas)
- Set clear expectations, ideally via scheduling, for cleaning cadence and accountability (e.g., checkout lanes close every 30 minutes for cleaning by cashiers in two rotating shifts, restaurant tables cleaned after each customer by hostess, etc.)
- For restaurants, create checklist of back-of-house cleaning responsibilities as well, including communal tools in kitchens, countertops, burner controls, etc.

### Kroger (US): New cleaning procedures

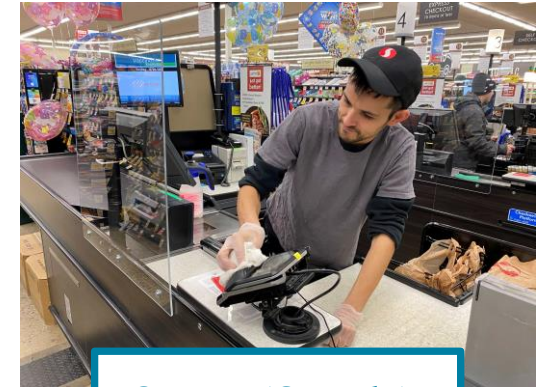
#### Step Up Cleaning Procedures

Maintaining a clean work environment will help control the exposure and spread of COVID-19. Consider how these practices can help keep your business sanitized and clean:

- Enhance your daily sanitation practices, including registers, hand-held devices, credit card terminals, food service counters, door handles, conveyor belts, restrooms, shelves and other surfaces.
- Assign dedicated employee to wipe down carts with sanitizer and paper towels in the lobby during store hours.
- Assign extra staff to allow for frequent hand-washing rotation for front-end employees.
- Clean and stock bathrooms more frequently.
- Instruct employees to wipe down equipment, including pallet jacks, ladders and supply carts, between every use.
- Procure options for third-party cleaning companies to assist with the increased cleaning demand as needed.

#### Consider this...

- Are extra staff or outside vendors needed to meet the new cleaning demands?
- What steps can you take now to procure supplies, including masks, wipes, sanitizer and cleaning supplies?



### Grocer (Canada): Checkout cleaning

### Starbucks (US): Cleaning procedures announced





# Change back-of-house layout & operations

## Context & rationale:

- Some environments, such as fast food and restaurant kitchens, have traditionally operated with close physical proximity and interaction between employees
- A number of levers can help to create additional distance, including simplifying menu items (fewer ingredients and steps), reducing staff in kitchen, assigning clear tasks in a set space (vs. movement throughout prep process), and actively leveraging countertops, tables etc. to move food around a kitchen

## Examples:

- **McDonald's (India):** Drew squares on floors for warehouse workers to maintain 6+ feet away from each other; all vehicles entering and leaving premises are sanitized ([Link](#))
- **Aspen Institute Food & Society (US):** Recommends work stations at least 6 feet between one another, with no-touch, closed-lid trash receptacles ([Link](#), [Link](#))

## Execution considerations:

- Mandate the use of PPE and constant cleaning in environments where social distancing is difficult to maintain such as kitchens and back-of-house environments
- Consider changing tasks such that employees stay in limited parts of the back-of-house vs. moving about
- Use counter space and tables to pass food between stations vs. having an employee carry it
- Limit the number of staff in the kitchen and consider limiting the menu so as to require fewer employees at a time to allow for social distancing. Restaurants will have to consider implications to demand and margins with smaller menus
- Note: Simplifying offerings & menu items will be discussed in more detail in *Merchandising & Marketing* chapter.

### Non-profit (Ireland): Social distancing in kitchen



### McDonald's (India): Full PPE for workers, markings on floors to support distancing



# Update safety policies—e.g., scheduled handwashing, staggered breaks

## Context & rationale:

- New practices, such as social distancing and enhanced hygiene, will be most effectively implemented if reinforced in work policies & procedures
- Given new guidelines from various govt. health bodies, important to change your employee procedures to ensure adherence
- CDC recommends handwashing as one of the most effective ways to remove germs and avoid the spread of illness ([Link](#))

## Examples:

- **Chipotle (US):** Mandating handwashing every hour and between tasks; providing visual reminders of "Top 7 Food Safety Things to Remember" ([Link](#))
- **Seafood City (Canada):** Using codes over store intercom to remind employees to wash hands and change gloves on a regular cadence ([Link](#))
- **Sobeys (Canada):** Scheduling hand-washing for employees every 15 minutes ([Link](#))
- **Government of Ontario:** Recommends staggered employee breaks as one approach to enforce social distancing ([Link](#))

## Execution considerations:

- Frequency of handwashing needed will differ between retail segments (e.g., more frequent in grocery stores & restaurants; and potentially between each customer interaction in other retail sectors)
- Develop a schedule or other visual/auditory cues to remind staff of required handwashing frequency
- Post signage with proper handwashing techniques
- Restaurant should consider other procedures around cleaning menus and tables with disinfectants along with considerations for other retailers

Public Health Agency (Canada):  
Handwashing guidance ([Link](#))





# Train employees on new safety measures

## Context & rationale:

- Rollout of new safety measures are only effective if all staff are following the same standards - otherwise risk of contaminated areas/items in store can increase
- Given the amount of news and misinformation in the public domain, critical for retailers to ensure employees are provided training on best corporate policies to keep themselves, customers and the brand safe
- Communication also reassures staff in the retail environment

## Examples:

- **H-E-B (US):** Staff provided with up-to-date information daily and access to online advice from healthcare experts ([Link](#))
- **North Carolina Restaurant and Lodging Association (US):** In partnership with state health officials, launched free online training program for restaurant owners and staff ([Link](#))

## Execution considerations:

- Support ongoing implementation of standards by setting up safety trainings with new and existing team members
- Leverage existing touchpoints with staff (e.g., team calls, emails, etc.) to share new practices, provide updates, and solicit feedback regarding implementation
- Trainings should be customized to role type and should cover the following, at the minimum: Cleaning procedures, hand washing, product/food handling, use of PPE, social distancing requirements, what to do if not feeling well, among others
- Restaurants, in particular, may require more change management than other retailers given need to space out back-of-house setup - pair behavioral training with social distancing reinforcements & product simplification (e.g. simplified recipes, discussed in *Merchandising & Marketing* chapter)

### Promote Healthy Habits

As the crisis evolved, so did our methods. However, the safety of our employees and customers has remained the number one priority when making business decisions throughout the pandemic. This often meant being flexible to quickly adapt to new ways of working. At other times, it meant a refresher on the basics, including proper hand-washing techniques and other hygiene practices. You can follow the tips below to promote healthy habits in your facilities:

### Educating Employees

We all know we should wash our hands often throughout the day. However, it's important to provide quick reminders to employees to follow the CDC and OSHA recommendations for handwashing and other hygiene practices. Communication is key to ensure the importance of following these practices. Encourage employees to follow recommended hygiene practices.

- Also, don't underestimate the power of your external messages to reach your employees as well.

### Consider this...

- What internal and external channels do you have to reach employees and customers?
- What tools do leaders need to reinforce these behaviors with their teams?

## Kroger (US): Employee training



Kroger Sharing What We've Learned: A Blueprint for Businesses

Nothing herein constitutes legal advice or other formal direction or guidance of any kind. The information herein is offered for general informational purposes only.

### Summary of Best Practices for Retail Food Stores, Restaurants, and Food Pick-Up/Delivery Services During the COVID-19 Pandemic

FDA U.S. FOOD & DRUG ADMINISTRATION

#### BE HEALTHY, BE CLEAN



- Employees - Stay home or leave work if sick; consult doctor if sick, and contact supervisor.
- Employees - Instruct sick employees to stay home and send home immediately if sick.
- Employees - Pre-screen employees exposed to COVID-19 for temperature and other symptoms.



- Wash your hands often with soap and water for at least 20 seconds.
- If soap and water are not available, use a 60% alcohol-based hand sanitizer per CDC.
- Avoid touching your eyes, nose, and mouth with unwashed hands.
- Wear mask/face covering per CDC & FDA.



- Never touch Ready-to-Eat foods with bare hands.
- Use single service gloves, steel tissue, or suitable utensils.
- Wrap food containers to prevent cross contamination.
- Follow 4 steps to food safety: Clean, Separate, Cook, and Chill.

#### CLEAN & DISINFECT



- Disinfect high-touch surfaces frequently.
- Use EPA-registered disinfectant.
- Ensure food containers and utensils are cleaned and sanitized.



- Prepare and use sanitizers according to label instructions.
- Offer sanitizers and wipes to customers to clean grocery cart/based handles, or utilize store personnel to conduct cleaning/sanitizing.



- Avoid displays that may result in customer gatherings; discontinue self-serve buffets and salad bars; discourage employee gatherings.
- Place floor markings and signs to encourage social distancing.



- Shorten customer time in store by encouraging them to:
  - Use shopping lists
  - Order ahead of time, if offered
  - Set up designated pick-up areas inside or outside retail establishments.



#### PICK-UP & DELIVERY



- If offering delivery options:
  - Ensure coolers and transport containers are cleaned and sanitized.
  - Maintain time and temperature controls.
  - Avoid cross contamination; for example, wrap food during transport.



- Encourage customers to use "no touch" deliveries.
- Notify customers as the delivery is arriving by text message or phone call.



- Establish designated pick-up zones for customers.
- Offer curb-side pick-up.
- Practice social distancing by offering to place orders in vehicle trunks.

## Many governments offer guidelines for employee training

For more information, see [Best Practices for Retail Food Stores, Restaurants, and Food Pick-Up/Delivery Services During the COVID-19 Pandemic](#).

April 2020



# Hire/re-deploy capacity as needed to fulfill safety needs

## Context & rationale:

- New operating procedures for COVID-19 increase the responsibilities for existing staff (e.g. higher cleaning requirements, triaging customers, managing line-ups, restocking etc.)
- Given the higher workload in the new environment, critical for retailers to consider the added burden on employees and re-allocate responsibilities
- Three options: Deprioritize other tasks, re-allocate employees or hire additional employees

## Examples:

- **H-E-B (US):** Added an extra manager in charge of Covid-19 response who ensures store cleanliness (cleaning twice per day, food hygiene) and social distancing (monitors lines at food counters and checkout to ensure social distancing) ([Link](#))
- **Grocers (Canada & US):** Several grocery stores have hired additional security to manage line-ups at the door

## Execution considerations:

- Best practice is to operate with slack in expected capacity ([Link](#))
- For essential retailers seeing a surge in customers, important to ensure they increase hiring to manage the higher demands on employees during the COVID-19 crisis. Extra employees usually needed for stocking, crowd control at check-out and cleaning
- For non-essential retailers and restaurants, consider reallocating existing workers to different tasks to reduce the burden on employees
- Retailers consider the higher costs from new employees when considering which stores to open

**Giant Eagle (US):** Partnered with closed arena to hire displaced workers ([Link](#))







**Grocer (Canada):**  
Security guard  
managing line control



## Employee wellbeing:

## Four key priorities for retailers

	Sub-topic	Page	
	<b>Safety procedures &amp; protective equipment</b> <ul style="list-style-type: none"> <li>Provide preventative and protective equipment to create a safe workplace</li> </ul>	42	Create a safe physical environment
	<b>Supporting employees through the pandemic</b> <ul style="list-style-type: none"> <li>Assist employees through flexibility and support programs (financial and otherwise)</li> </ul>	53	
	<b>Confirmed case response</b> <ul style="list-style-type: none"> <li>Re-assure staff &amp; customers with clear, credible communications</li> </ul>	60	Establish trust & support employees
	<b>HQ &amp; office re-opening</b> <ul style="list-style-type: none"> <li>Determine working model and approach for re-opening</li> </ul>	67	



# Supporting employees: Five practices leading global retailers are considering in response to COVID-19

		Applicable to:		
		Essential	Non - essential	Restaurant
Demonstrate flexibility	1 Increase employee pay – wage increases/cash bonuses			
	2 Pre-emptively expand sick leave, regardless of confirmed case status			
	3 Relax absenteeism policy for vulnerable workers (e.g., elderly workers)			
Demonstrate care	4 Support most financially vulnerable workers			
	5 Institute non-monetary support programs (e.g., additional breaks, free masks, etc.)			



# Increase employee pay

## Context & rationale:

- Given the additional stress and higher risk of transmission for front-line employees during the COVID-19 crisis, 'pandemic pay' has been instituted as best practice by many employers to support employees ([Link](#))
- Additional pay and cash bonuses were prevalent among Canadian grocery stores in early phases of the COVID-19 crisis to incentivize & reward
- Upon initial implementation, grocery stores indicated additional pay would be in place for approximately one month, then be re-assessed going forward

## Examples:

- **Walmart (US):** Setting aside \$550M in cash bonuses for hourly workers ([Link](#))
- **Amazon (US):** Providing employees, both in-store and at fulfillment centers, double pay for every hour of over-time worked
- **Sobeys, Metro, and Loblaws (Canada):** Increasing regular pay during COVID-19 crisis period (Loblaws by +15%) ([Link](#))
- **Big Lots (US):** Increasing pay temporarily by \$2.00/hour all associates working in stores and distribution centres; temporarily improving the associate discount to -30% and a special discretionary pay-out for bonus-eligible leaders in stores ([Link](#))
- **Ulta Beauty (US):** Paying bonuses to distribution center employees ([Link](#))

## Execution considerations:

- Ongoing implementation will hinge in part on staff willingness to work given COVID-19 risks
- Consider implementing other employee safety best practices in this chapter and other recommendations by govt. agencies to ensure employee safety
- If implementing, consider establishing a set timeframe for wage increase and re-assess on regular basis

**Chipotle (US):** Highlighting increased pay for staff, amongst other support ([Link](#))

**CARE FOR OUR PEOPLE**



**EXPANDED EMERGENCY LEAVE AND SICK PAY**  
Individuals directly affected by COVID-19 may receive pay equal to their upcoming 2-week schedule or average hours worked.



**24/7 ACCESS TO HEALTHCARE EXPERTS**  
Every employee has access to medical experts via their mobile phone.



**RESTAURANT BONUSES AND INCREASED PAY**  
In addition to issuing \$9M in discretionary bonuses to our restaurant teams, Chipotle increased hourly pay by 10% to help them and their families during this time.

**Thank You Pay For All Crew Members:** In recognition of the outstanding, inspiring work being done by our Crew Members, as they continue to take care of our customers and our communities, a \$2/hour additional "thank you" wage is being applied for every hour worked. Moreover, during this time, we have offered Crew Members a few additional ways to qualify for and maintain health insurance. We want Crew Members to have the opportunity to take extended time off without repercussions to their benefits.

**Trader Joe's (US):** Additional \$2/hour 'thank you' pay for crew members ([Link](#))





# Pre-emptively expand sick leave allowances

## Context & rationale:

- Given significant financial hardship driven by job losses and reduced hours, many employers have created policies to ensure that employees exercise an abundance of caution before deciding to come to work
- Paid sick leave, even before COVID-19 infection is confirmed, has been used by retailers globally to incentivize employees to take precautions and reduce risk of potential workplace spread

## Examples:

- **Home Depot (US):** Hourly full-time associates receiving an additional 80 hours of paid sick leave or personal time until end of 2020; part-time hourly associates receiving an additional 40 hours of paid sick or personal time ([Link](#)); employees over age 65 receive extra paid time off ([Link](#))
- **Darden (Olive Garden, Longhorn, etc.) (US):** Offering paid sick leave for all 190k workers in addition to paid family and medical leave, healthcare plans, and a 401(k). Employees now qualify for one hour of sick leave for every 30 hours worked and will also be provided with two weeks pay under a new emergency pay program ([Link](#))
- **Apple (US):** Unlimited sick leave for all full-time and part-time hourly workers ([Link](#))
- **Lowe's (US):** Temporary time-off measures ([Link](#))
- **Best Buy (US):** Sick pay provided for employees who are sick and told to stay at home, anyone in quarantine, and employees who may need to stay home to care for their children ([Link](#))

## Execution considerations:

- Check recent government policies providing support for expanded sick leave

**Darden restaurants (US):**  
Paid sick leave for all hourly employees ([Link](#))



**Trader Joe's (US):**  
Additional paid sick time for all employees ([Link](#))



# Relax absenteeism policy, especially for the most vulnerable

## Context & rationale:

- During these unprecedented times, employers are supporting employees that face unique challenges which make it difficult to come to work even if they themselves are not infected
- Employees that are elderly and immunocompromised or those that live with or are care-takers for such individuals face higher risks from COVID-19. Other employees may have other physical or emotional challenges arising from the COVID-19 crisis
- Globally, retailers are putting in place practices to ensure these employees are supported if they are not able to come to work

## Examples:

- **Petco (US):** Waiving absentee policy and providing support to employees who decide to stay at home if uncomfortable working ([Link](#))
- **Starbucks (US):** Continuing to pay all employees catastrophe pay for the next month, even when they do not come in for shifts; workers who continue to come to work at the chain's open US locations will receive an extra \$3 an hour in "service pay" through April 19 ([Link](#))
- **Walgreen's (US):** Relaxing attendance policy for hourly team members until end of April, and confirmed cases are not required to use paid-time-off or vacation time ([Link](#))

## Execution considerations:

- Employers have set up communication channels to ask staff to reach out if they feel uncomfortable attending work
- Many retailers are keeping in close contact with at-risk employees to determine when they are ready to return to work



**Cencosud (Chile):** All employees >age 60 requested to remain at home for 2 weeks with pay ([Link](#))



**Target (US):** Waiving absence policy to care for dependents ([Link](#))



# Support most financially vulnerable workers

## Context & rationale:

- Many employees or their family members have lost their jobs temporarily or permanently as a result of COVID-19
- Many are facing dire financial distress owing to loss of income or the economic uncertainty from COVID-19

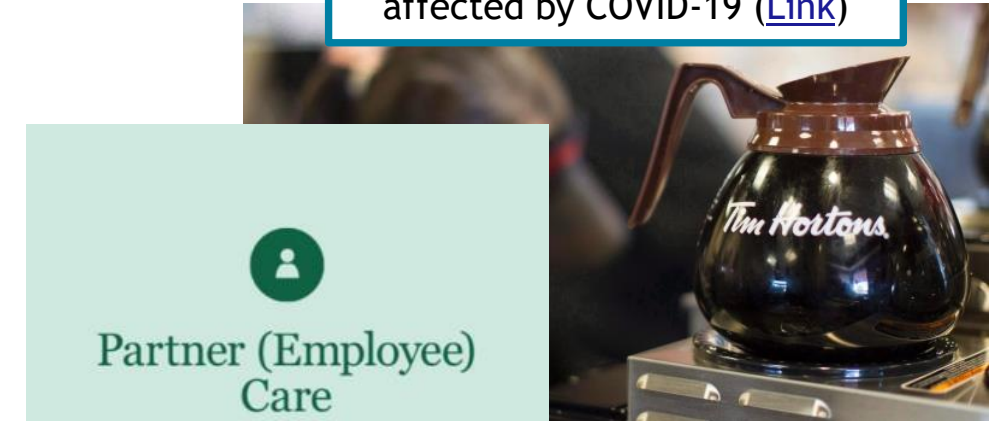
## Examples:

- **Lowe's (Canada, US):** Established a \$25 million fund to support employees, customers and communities ([Link](#))
- **Primark (UK):** Created wage fund for garment workers ([Link](#))
- **John Lewis (UK):** Established support fund to assist staff facing increased costs as a result of the pandemic ([Link](#))
- **Petco (US):** Launched Petco Partner Assistance Fund, an employee relief fund ([Link](#))
- **Amazon (US):** Established the Amazon Relief Fund, with \$25M to support employees under financial distress ([Link](#))
- **Postmates (US):** Offering "fleet relief fund" to help couriers pay for the cost of medical check-ups ([Link](#))

## Execution considerations:

- Globally retailers are balancing the size of assistance with their own relative size, size of employee base, their own financial condition, etc.

**Tim Hortons (Canada):**  
Provides \$40M fund for staff affected by COVID-19 ([Link](#))



**Partner (Employee) Care**

WE'RE EXPANDING CARE FOR OUR PARTNERS AND OFFERING MORE RESOURCES TO SUPPORT THEM

- All partners will be paid for their shifts over the next 30 days, whether they work or not.
- Partners are able to choose whether or not they continue to work in our stores that remain open.
- Partners can access other resources such as mental health benefits and the Company's emergency financial aid "CUP" Fund, which provides grants for partners experiencing hardship.

**Starbucks (US):**  
Highlights grants for employees experiencing financial hardship



## Non-monetary support programs

### Context & rationale:

- Many retailers are unable to financially support employees given their own financial distress caused by COVID-19
- Given the importance of supporting employees, many retailers are considering other non-monetary means to support their workers during these difficult times
- This has been particularly relevant for employers that have temporarily or permanently laid-off employees

### Examples:

- **Kroger (US):** Establishing financial assistance, online health benefits, and well-being hotline for employees ([Link](#))
- **Albertsons Co (US):** Partnering with other major businesses to provide part time jobs to furloughed employees
- **Starbucks (US):** Providing free counseling and expanded child care program for employees in need due to school closures ([Link](#))
- **Lowe's (US):** Extending telemedicine benefit to all associates and their families (seasonal, temporary, part-time and full-time), regardless of enrolment in Lowe's medical plan ([Link](#))
- **John Lewis (UK):** Providing free meals to all staff during crisis ([Link](#))





### Execution considerations:

- Employers are providing scheduling and contractual flexibility for employees that may need to seek additional employment due to personal financial situation
- Some examples of employers collaborating with other businesses to support employees (e.g. helping in job searches)



## Employee wellbeing:

## Four key priorities for retailers

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# Confirmed case response: Five practices leading global retailers are considering in response to COVID-19

		Applicable to:		
		Essential	Non - essential	Restaurant
Prepare	1 Develop default response template and plan of action			
	<hr/>			
Care for the affected	2 Provide COVID-specific sick pay			
	<hr/>			
Manage transmission risk	3 Quarantine employees who came into contact with infected individual; provide support during time off as possible			
	<hr/>			
	4 Close store and deep-clean post-confirmed case			
<hr/>				
	5 Implement contact-tracing where possible & contact affected individuals			



# Develop response template & plan of action

## Context & rationale:

- In the event of confirmed case, having a decisive & well-communicated response plan can demonstrate credibility & re-assure employees & customers of a safe eventual re-opening

## Examples:

- Black Sheep:** Restaurant group has a detailed response plan to positive COVID-19 cases ([Link](#))
- Amazon:** Used internal messaging system to inform employees of confirmed case in warehouse and released an email statement ([Link](#))
- Detailed protocols and response plans provided by industry publications ([Link](#))
- Dubai Malls (UAE):** Required to have isolation rooms on site to isolate potential positive cases ([Link](#))
- CF Pacific Centre (Canada):** Mall operator requires retailers to ensure prompt notification and deep cleaning of impacted areas ([Link](#))

## Execution considerations:

- Draft messages in advance—including clearly defined communication plan of action to employees
- Identify location in advance for temporary isolation of identified employee or customer, in the event they are unable to immediately leave the premises
- Four key steps in response plan: i. work with public health authorities, ii. deep cleaning, iii. immediate closure, and iv. transparency
- Include clear timelines for closure (i.e., 24-48 hours) and specific cleaning procedures
- Key to collaborate with public health authorities to investigate direct contacts, in order to support others who may need to self isolate

### Black Sheep (Hong Kong): Restaurant playbook provides response examples

#### A GUEST VISITS WHO HAS COVID-19:

*In these challenging times, we believe complete transparency is the only way forward and need to share that the Health Department has informed us that a guest that visited <restaurant> has tested positive for COVID-19. Our Guest Relations team is currently reaching out to everyone who has dined in the last <?> days to let them know they may have been exposed.*

*Out of an abundance of care, <restaurant> will remain closed until further notice and is being industrially sanitised, while all team members are self-isolating. We apologise to everyone who had upcoming reservations for the inconvenience, and we look forward to welcoming you back when we feel it is safe to do so.*

#### A TEAM MEMBER TESTS POSITIVE FOR COVID-19:

*We are heartbroken to announce that a team member from <restaurant> has tested positive for COVID-19. While right now we do not know for sure when he/she became infected, our Guest Relations team is currently reaching out to everyone who has dined in the last 14 days to let them know they may have come into contact with this <insert job function>. The restaurant is closed indefinitely for deep sanitisation and the full team is in self-isolation and being tested. At the moment no other team members are experiencing symptoms but as soon as we have more information, we will share it here.*

*In the meantime, if you have any queries please contact us via <insert email> and we will do our best to answer them. Our thoughts are with our teammate who is currently receiving care from some of the incredible healthcare workers our city is so fortunate to have. We wish everyone who has been directly affected by this devastating virus a speedy recovery and we look forward to happier times for all of us.*



# COVID-specific sick pay: Essential retailers enhanced leave policies and pay

## Context

Given higher infection risk for employees working in public settings, some retailers have worked to provide additional sick leave



Retailer (US)	Additional paid time off (up to 2 weeks) under following conditions:	Bonuses/pay increases for frontline/hourly associates:
Kroger ( <a href="#">Link</a> )	<ul style="list-style-type: none"> <li>Confirmed symptoms by HC professional</li> <li>Anyone feeling unwell</li> </ul>	<ul style="list-style-type: none"> <li>\$300 FT/\$150 PT bonus (all frontline)</li> </ul>
Best Buy ( <a href="#">Link</a> )	<ul style="list-style-type: none"> <li>Primary caregivers for children</li> <li>Associates whose shifts have been cut short</li> </ul>	<ul style="list-style-type: none"> <li>\$2.50/hr raise (voluntary workers)</li> </ul>
Walmart ( <a href="#">Link</a> )	<ul style="list-style-type: none"> <li>Confirmed COVID-19 cases</li> <li>Mandatory COVID-19 quarantine</li> </ul>	<ul style="list-style-type: none"> <li>\$300 FT/\$150 PT bonus (all frontline)</li> <li>Reg. Q1 bonuses come early (in April vs. May)</li> <li>\$2/hr raise (fulfillment centers)</li> </ul>
Walgreens ( <a href="#">Link</a> )	<ul style="list-style-type: none"> <li>Confirmed COVID-19 cases</li> </ul>	<ul style="list-style-type: none"> <li>\$300 FT/\$150 PT bonus (all frontline)</li> </ul>
CVS ( <a href="#">Link</a> )	<ul style="list-style-type: none"> <li>Confirmed COVID-19 cases</li> <li>Mandatory COVID-19 quarantine</li> </ul>	<ul style="list-style-type: none"> <li>\$150 to \$500 bonus (all frontline)</li> </ul>
Target ( <a href="#">Link</a> )	<ul style="list-style-type: none"> <li>Anyone ages 65+, pregnant and/or with underlying medical conditions</li> <li>Quarantined or confirmed illnesses</li> </ul>	<ul style="list-style-type: none"> <li>\$2/hr raise (all frontline)</li> <li>\$250-\$1,500 bonuses (dept. supervisors)</li> </ul>
Amazon ( <a href="#">Link</a> )	<ul style="list-style-type: none"> <li>Confirmed COVID-19 cases</li> </ul>	<ul style="list-style-type: none"> <li>\$2/hr raise (all hourly)</li> <li>2x overtime pay (prev. 1.5x)</li> </ul>
Starbucks ( <a href="#">Link</a> )	<ul style="list-style-type: none"> <li>All associates paid for next 30 days (regardless of if they choose to work)</li> </ul>	<ul style="list-style-type: none"> <li>\$3/hr raise (all hourly)</li> </ul>
Lowe's ( <a href="#">Link</a> )	<ul style="list-style-type: none"> <li>Anyone feeling unwell or caring for loved ones</li> <li>Anyone affected by closed schools and daycares</li> </ul>	<ul style="list-style-type: none"> <li>\$2/hr raise (all hourly)</li> <li>\$300 FT / \$150 PT bonus</li> </ul>
Home Depot ( <a href="#">Link</a> )	<ul style="list-style-type: none"> <li>Increase PTO for all associates (+80 hours paid for FT, additional 240h if over 65)</li> <li>COVID-specific sick pay (&lt;14 days)</li> </ul>	<ul style="list-style-type: none"> <li>\$100/week (FT), \$50/week (PT)</li> </ul>





## Quarantine employees who may have come in contact with confirmed case – and financially support them

### Context & rationale:

- Employees who have come into contact with confirmed cases are at a high-risk of contracting COVID-19 even they are not yet demonstrating symptoms; close proximity to individuals with COVID-19 is one of the leading causes of transmission of the virus
- Employees who have come in contact with someone with COVID-19, but not yet showing symptoms, should not be permitted to return to work until the end of a 14 day quarantine period
- To align incentives and support the employees during this time, best practice is to continue providing pay during this period

### Examples:

- **Walmart (US):** Providing 2 weeks' pay during quarantine period (including unconfirmed cases) ([Link](#))
- **Other retailers:** In case of a positive case in one location, re-opening store with staff from adjacent locations + temporary staff

### Execution considerations:

- Plan for an alternative workforce in case employees need to be quarantined; this also emphasizes the usefulness of 'A/B' team model (discussed in more detail in *Retail Operations chapter*)
- Determine the scope of employee quarantine needed, given context of other cleaning practices (e.g., customer during morning shift was confirmed positive, but all surfaces sanitized before afternoon shift)
- Given emerging knowledge of COVID-19, including its spread, follow Public Health authorities' advisories and current best practices



# Close store and deep clean

## Context & rationale:

- Confirmed cases create health concerns amongst customers and staff
- Retailers need to demonstrate clear safety protocols to re-open after closure
- Closure of establishment is important, beyond cleaning/disinfecting practices, as virus dies out on surfaces 1-3 days after initial exposure, depending on the material ([Link](#))

## Examples:

- **Amazon (US):** Distribution center temporarily closed for deep-cleaning following a worker testing positive for COVID-19 ([Link](#)); prolonged closure of warehouse after several workers tested positive for the coronavirus ([Link](#))
- **Longo's (Canada):** After second positive employee case of COVID-19, location was deep cleaned and closed for 2 weeks ([Link](#))

## Execution considerations:

- Keep small inventory of cleaning and disinfecting supplies for deep-cleaning such as: masks, gloves, DIN/NPN disinfectants, standard cleaning agents, mops/buckets/spray tools as needed
- Best practices include: opening doors/windows and using ventilating fans for air circulation, waiting ~24 hours before beginning cleaning and disinfection, cleaning followed by disinfecting of all areas potentially in contact with the ill individual (e.g., offices, bathrooms, shared areas, items, etc.)
- CDC provides specific guidelines for cleaning different surfaces ([Link](#))
- For stores without direct outdoor access (e.g., located inside malls or office buildings), common areas will also need to be sanitized



**Starbucks (US):**  
Deep cleaning after confirmed COVID-19 case



**Grocer (Malaysia):**  
Deep cleaning after confirmed COVID-19 case



# Implement contact-tracing

## Context & rationale:

- Given asymptomatic nature of many COVID-19 cases, contact tracing is important to catch and isolate COVID-19 clusters before they can expand, particularly during re-entry scenarios

## Examples:

- Sears (US):** Two store employees tested positive for COVID-19; store was closed and contact-tracing established to identify close-contact individuals and determine if quarantine/testing required ([Link](#))
- Black Sheep Restaurants (Hong Kong):** Playbook recommends restaurants create a Health Declaration form asking guests for contact details in the event of a confirmed COVID-19 case ([Link](#))
- While currently unlikely to be implemented in North America, **Singapore's** government has developed an app ('Trace Together'), which users can download and opt-in to share phone location data and inform users of past proximity to COVID-positive patients ([Link](#)); **Israel** has implemented a similar app

## Execution considerations:

- North American customers may be hesitant to provide personal data - if implementing a contact tracing system, consider making it optional, depending on initial reactions
- Mitigate sensitivity by providing clear rationale for collecting personal data and include a clear privacy policy
- Ensure that writing implements, keyboard, or tablet interface is sanitized after each use
- Be sure to record the date and time of visit for more accurate outreach, in the event of confirmed positive case

**Black Sheep (Hong Kong):**  
Restaurant playbook  
provides example contact  
tracing form

<Restaurant name> <Today's Date>

**HEALTH DECLARATION FORM**

**客人健康申報表**

I hereby certify, represent and warrant as follows:  
Within the fourteen (14) days immediately preceding the Date of this Health Declaration Form, **I HAVE NOT:**

- tested positive or presumptively positive with the Coronavirus or been identified as a potential carrier of the COVID-19 virus or similar communicable illness;
- experienced any symptoms commonly associated with the Coronavirus;
- been outside of Hong Kong;
- been in direct contact with or the immediate vicinity of any person I knew and/or now know to be carrying the Coronavirus or has travelled outside of Hong Kong within the last fourteen (14) days.

本人在此確認以下事項：  
於填寫本健康申報表格之十四(14)天內未曾有：





- 於新冠病毒測試中呈陽性反應或懷疑受感染，又或是被懷疑是新冠病毒以及其他可傳播性病毒的帶菌者；
- 感到不適或有任何感染新冠病毒之病徵；
- 離開香港或從外地進入香港；
- 親身接觸過任何已感染新冠病毒之患者又或是於十四(14)天內有外遊記錄的人仕。

Name (Print)	Phone No.	Email Address	Signature



## Employee wellbeing:

## Four key priorities for retailers

	Sub-topic	Page	
	<b>Safety procedures &amp; protective equipment</b> <ul style="list-style-type: none"> <li>Provide preventative and protective equipment to create a safe workplace</li> </ul>	42	Create a safe physical environment
	<b>Supporting employees through the pandemic</b> <ul style="list-style-type: none"> <li>Assist employees through flexibility and support programs (financial and otherwise)</li> </ul>	53	
	<b>Confirmed case response</b> <ul style="list-style-type: none"> <li>Re-assure staff &amp; customers with clear, credible communications</li> </ul>	60	Establish trust & support employees
	<b>HQ &amp; office re-opening</b> <ul style="list-style-type: none"> <li>Determine working model and approach for re-opening</li> </ul>	67	



# HQ & office re-opening: Seven practices leading global companies are considering in response to COVID-19

		Applicable to:		
		Essential	Non - essential	Restaurant
Set the foundation	1 Establish principles to guide decisions and set expectations for leaders			
	2 Communicate approach to employees			
Decide working model	3 Decide the HQ/office working model to use during re-opening			
	4 Determine criteria to prioritize which employees to return to the office first			
Tactics for re-opening	5 Consider approaches for segmentation of employees			
	6 Determine office site and maintenance modifications required for safe return			
Prepare office sites & policies	7 Define workplace policies needed to keep employees safe			



# Establish principles to guide decisions and set expectations for leaders to support the re-opening approach



Decisions to return employees to HQ/office locations should be guided by clear principles

## Approach to defining principles

- Principles are typically rooted in company culture / philosophy, and influenced by leaders' strategic & operating perspective
- Principles should guide the criteria, help prioritize the approach for returning employees to HQ/office locations, and govern decisions for moderating re-opening up/down in case of virus resurgence

## Illustrative choices for principles (non exhaustive)

- Safety and wellbeing of employees and their families
- Business profitability, market share, etc.
- Focus on customers / franchisees / other stakeholders
- Flexibility to teams
- Respect for individual choice and level of comfort



Expectations of both senior leaders and line managers should be established to support re-opening

## Senior leaders

- Set overall direction and strategy for the organization
- Role model desired behaviors
- Reward and recognize line managers who exemplify these behaviors

## Line managers

- Implement the new organizational strategy
- Oversee day-to-day work and productivity in a new and evolving environment
- Directly drive the morale, confidence and engagement of their teams
- Identify & manage key risks



# Communicate approach to employees early and often as decisions and preparations progress



## Early, often, and transparent communication

- Think ahead in the relevant time span (e.g., next 1-2 weeks)
- Provide timely updates (e.g., local virus resurgence & return to remote work)
- Learn from what others are doing, including competitors
- Include all relevant workers (e.g., employees, facilities and maintenance staff, contractors, etc.)
- Develop a longer-term strategy for possible future developments



## Reinforced by top leader behavior

- Demonstrate commitment - be seen and heard by employees
- Enable other leaders down the chain to multiply the message
- Repeat content and maintain consistent messaging
- Establish norms by role modeling (e.g., mask wearing)



## Enable two-way employee engagement

- Provide opportunities for employees to react and respond
- Collect input on what matters most and adjust communications accordingly
- Leverage digital tools to connect with employees and keep materials up to date
- Address “moments that matter” to employees (e.g., illness of family members)



## Determine working model for the organization

During the re-opening phase, before a vaccine or effective treatment is identified, distancing and other health & safety measures will need to be observed, requiring companies to adapt activities and processes

Depending on the workplace, these requirements may allow for a full return to the office, necessitate continued remote working, or involve a hybrid approach

Working model will also need to be flexible during re-opening, with ability to moderate up/down, based on local risk factors (e.g., virus resurgence)

## Range of working models to consider



### Fully remote

Entire head office organization works remote; no dedicated office location

**Twitter (US):** Announced employees will be allowed to work from home indefinitely ([Link](#))



### Hybrid remote

Some head office employees work remotely; others work regularly on-site

**Facebook (US):** Reconfiguring operations over next decade to enable up to half its employees to work from remotely ([Link](#))



### Fully co-located

All employees work on-site either in same office or various physical locations

**BBH (China):** Re-opened ad agency office to facilitate creative collaboration ([Link](#))



## Several factors to determine working model and timing (*not exhaustive*)

- **Regulation:** When and under what conditions are offices permitted to re-open?
- **Physical site:** Can the office location & setup be made conducive for safe return to work?
- **Access to site:** Are safe commuting options available for employees? Does the office have a separate entry way?
- **Employee health & safety:** What is the likelihood of virus resurgence risk? (e.g. 2<sup>nd</sup> wave)
- **Employee preferences:** Do individual employees or leaders have strong preferences?
- **Onsite criticality:** Which roles require physical presence at a location to perform?
- **Co-location productivity:** To what extent can teams effectively work together remotely?
- **Infrastructure and tools:** Do employees have the equipment and tools needed to fully perform their roles remotely? (e.g., videoconference software, cloud drive access, etc.)





## Determine approach towards timing of re-opening

### Context & rationale:

- As government restrictions ease with the intent of re-opening the economy and companies decide to return employees to office, careful consideration must be made about when employees should return to the office
- Allowing all employees to return at once likely not feasible given the need to build and test new protocols and to ensure employee safety
- Phased approach allows employers to test and learn and allow gradual re-opening based on employee and business need

### Execution considerations:

- Government regulations and company guiding principles should determine timing for re-opening offices
- Factors considered in determining the HQ/office working model can be used as inputs to determine prioritization and timing (e.g., physical site constraints, employee preferences, onsite criticality, co-location productivity, infrastructure and tools)
- Employees should only be permitted to return to the office once health and safety modifications and policies have been implemented (see next section)
- Phased approach can enable companies to test norms, fine-tune, then gradually scale based on risk and employee adoption
- Local risk level and virus resurgence any require companies to moderate level of re-opening up/down

*See next page for example of a phased re-opening plan*



# Illustrative approach to re-opening

Illustrative

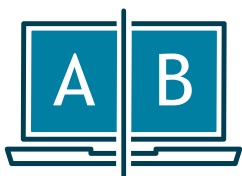
	Level 1 Inaccessible	Level 2 Pilot/start	Level 3 Expand	Level 4 Sustain/scale	Level 5 New/steady state
	Stay at home and prepare	Establish safety norms	Test norms with larger group	Gradually increase service levels	Resume most normal office functions
Employees	<ul style="list-style-type: none"> <li>Abide by local stay at home orders</li> </ul>	<ul style="list-style-type: none"> <li>Limited employees by opt-in &amp; pre-approval only</li> </ul>	<ul style="list-style-type: none"> <li>Wave 1 ("essential") employees required</li> <li>All other employees opt-in &amp; pre-approved</li> </ul>	<ul style="list-style-type: none"> <li>Wave 1 &amp; 2 employees required</li> <li>All other employees opt-in</li> </ul>	<ul style="list-style-type: none"> <li>All employees back (except approved exceptions)</li> </ul>
Safety norms & protective equipment	<ul style="list-style-type: none"> <li>Work through required safety norms</li> </ul>	<ul style="list-style-type: none"> <li>Closely track attendance</li> <li>Masks required</li> </ul>	<ul style="list-style-type: none"> <li>Closely track attendance</li> <li>Masks required</li> </ul>	<ul style="list-style-type: none"> <li>On-going health &amp; safety protocols in place, including masks</li> </ul>	<ul style="list-style-type: none"> <li>On-going health &amp; safety protocols in place, including masks</li> </ul>
Meeting rooms	<ul style="list-style-type: none"> <li>n/a</li> </ul>	<ul style="list-style-type: none"> <li>Meeting rooms closed</li> </ul>	<ul style="list-style-type: none"> <li>Meetings of up to 4 people where distancing maintained</li> </ul>	<ul style="list-style-type: none"> <li>Larger meetings, based on learnings</li> </ul>	<ul style="list-style-type: none"> <li>Small meeting rooms remain closed</li> </ul>
Office resources	<ul style="list-style-type: none"> <li>n/a</li> </ul>	<ul style="list-style-type: none"> <li>No office support on-site</li> <li>No food or beverages</li> </ul>	<ul style="list-style-type: none"> <li>Skeleton on-site office support</li> <li>No food or beverages</li> </ul>	<ul style="list-style-type: none"> <li>Moderate increase in office support</li> </ul>	<ul style="list-style-type: none"> <li>Full office support</li> </ul>
Deliveries & visitors	<ul style="list-style-type: none"> <li>n/a</li> </ul>	<ul style="list-style-type: none"> <li>No deliveries</li> <li>No visitors</li> </ul>	<ul style="list-style-type: none"> <li>No deliveries</li> <li>No visitors</li> </ul>	<ul style="list-style-type: none"> <li>Deliveries permitted in designated area</li> <li>Pre-screened visitors permitted, with attendance tracked</li> </ul>	<ul style="list-style-type: none"> <li>Deliveries permitted in designated area</li> <li>Pre-screened visitors permitted, with attendance tracked</li> </ul>

Re-opening level may need to be adjusted up/down, based on local risk factors



# Companies can take various approaches to segmentation of employees

Not exhaustive



## Split teams

- Two common variants:
  - A/B teams, typically single-function teams
  - Network triads of cross-functional teams (e.g., 1/3 each of HR, Finance, IT)
- Teams physically segregated with days/weeks between each
- Areas cleaned thoroughly between team change over



## Risk-based segmentation

- Segment employees based on criticality of their roles/teams and their individual risk characteristics related to COVID-19
- High risk employees in low criticality jobs stay home
- Low risk employees in critical roles encouraged to visit the office



## Staggered shifts

- Shifts staggered to lower maximum capacity and minimize crowding in the office
- Allows some employees to avoid busy commute times in morning/evenings and provides flexibility to others
- Protocols in place for health and sanitation (temperature checks, etc.)



## Voluntary office

- Volunteers can choose to use the office, with a maximum quota
- Employees that prefer to come to the office have the option, while others can choose to stay home
- Social distancing norms at the office at all times and work from home assumed as the preferred norm for most

Details on following pages



## Detail: A/B teams enable social distancing, but can create challenges around productivity, workload, and logistics

### Common Archetype

- "Team A" - Odd weeks
- "Team B" - Even weeks

Finance	●	●
HR	●	●
Accounting	●	●
...	●	●

A/B teaming can provide many benefits in the return to work phase<sup>1</sup>:

- Decreases number of employees in office by factor of 2+
- Allows time frame for sanitation between teams/cohorts
- Ensures continuity for each function
- Telecommuting still prioritized where/when possible
- Teams physically segregated, minimizing contamination risk

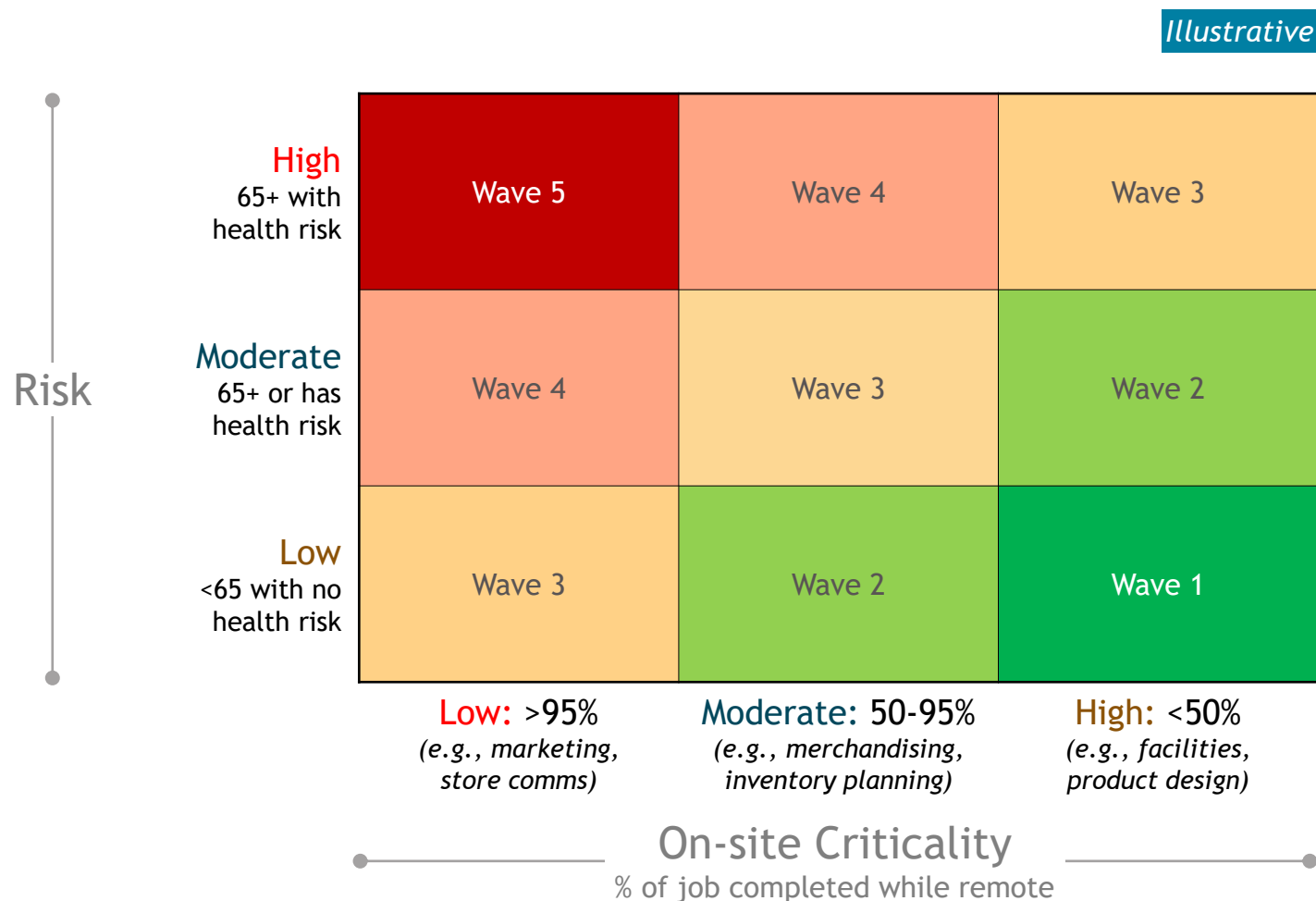
Challenges can arise from A/B teams:

- Lack of consistent workplace and team can be hard on productivity and continuity of projects
- Frequency of shifts dependent upon deep cleaning
- Small functions may struggle to cover workload - increasing need for cross-training / upskilling as a result

1. Until there is a vaccine or containment and return to 'full' offices is considered safe



## Detail: Illustrative approach to prioritization based on employee health risk and on-site criticality




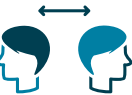




### Additional considerations

- Voluntary or mandatory approach
- Risk of an employee's household (e.g., children and elderly care)
- Employee method of transportation
- Supervision requirements (for role or individual)
- Office space density/ configuration



# Determine office site and maintenance modifications required for safe return







Non exhaustive

Category	Considerations
 <p data-bbox="341 482 588 522">Office building</p>	<ul data-bbox="751 448 2379 556" style="list-style-type: none"> <li>• If office building is shared with other tenants, review building health &amp; safety procedures with landlord</li> <li>• Check if landlord is defining capacity restrictions, including # of employees each tenant can bring back initially</li> <li>• Coordinate with landlord and their tenants to determine protocols for lobby areas and elevators</li> </ul>
 <p data-bbox="341 636 588 676">Office capacity</p>	<ul data-bbox="751 601 2346 709" style="list-style-type: none"> <li>• Define daily office capacity under physical distancing</li> <li>• Depending on approach for returning to office, 'budget' capacity between teams and assign designated work areas (e.g., floor, building)</li> </ul>
 <p data-bbox="341 789 524 829">Work areas</p>	<ul data-bbox="751 753 2303 862" style="list-style-type: none"> <li>• Increase space between desks (&gt;1.5-2m where possible, unless this creates a safety hazard)</li> <li>• If feasible, move or reconfigure furniture to increase individual space and reduce bottlenecks</li> <li>• Install plexiglass shields or physical barriers where distancing is not possible (e.g. cubicle separators <a href="#">Link</a>)</li> </ul>
 <p data-bbox="341 922 626 1001">Common areas &amp; meeting rooms</p>	<ul data-bbox="751 889 2359 1033" style="list-style-type: none"> <li>• Close common spaces where employees are likely to congregate (e.g., break rooms, kitchens, cafeterias) and replace communal items with pre-packaged, single-serve items (e.g. snacks, coffee pots, water coolers)</li> <li>• Remove chairs and/or use distance markers from large conference rooms and reception areas</li> <li>• Close small meeting rooms not conducive to distancing</li> </ul>
 <p data-bbox="341 1072 563 1150">Ventilation &amp; hygiene</p>	<ul data-bbox="751 1061 2316 1169" style="list-style-type: none"> <li>• Improve ventilation and airflow where possible</li> <li>• Provide health instructions and nudges (e.g., hand washing)</li> <li>• Provide hygiene tools (e.g., hand sanitizer stations near entrances, cleaning supplied in conference rooms)</li> </ul>
 <p data-bbox="341 1226 537 1305">Cleaning &amp; sanitization</p>	<ul data-bbox="751 1193 2384 1339" style="list-style-type: none"> <li>• Increase sanitization frequency of high traffic areas and high touch surfaces (e.g. lobby/reception, entry/exits, elevators, washrooms, conference rooms)</li> <li>• Where possible, remove or prop open doors and automate light switches</li> <li>• Determine daily cleaning/decontamination cycles</li> </ul>



# Define workplace policies needed to keep employees safe

Non exhaustive

Category	Considerations
 <p>Entry/exit</p>	<ul style="list-style-type: none"> <li>Decide if employees will self-certify no symptoms and/or be subjected to incoming temperature screen</li> <li>Determine approach for logging employees and visitors that come on-premise</li> <li>Define norms for elevator use and office entry/exit, including one-way markers where practical</li> <li>Consider staggered start/end times for teams</li> </ul>
 <p>Safety equipment &amp; norms</p>	<ul style="list-style-type: none"> <li>Decide if employees will wear protective equipment and if provided by company (e.g., masks, gloves), and provide for proper disposal</li> <li>Encourage proactive social distancing (e.g., 1.5-2 meters) and regular use of hand sanitizer</li> </ul>
 <p>Gatherings</p>	<ul style="list-style-type: none"> <li>For office employees on set schedules, consider lunch and break time staggering</li> <li>Determine in person size limits for employee gatherings (e.g., meetings)</li> <li>Reduce large work-related gatherings (e.g., staff meetings, after-work functions, customer events)</li> </ul>
 <p>Employee wellbeing</p>	<ul style="list-style-type: none"> <li>Consider changes to paid sick leave and absentee policy for office employees (see <i>Employee Wellbeing</i> chapter)</li> <li>Determine response plan if positive case of employee or visitor at office location is identified (see <i>Employee Wellbeing</i> chapter)</li> </ul>
 <p>Business travel</p>	<ul style="list-style-type: none"> <li>Determine changes to travel policy, including sufficient reasons for travelling (both internal and external), health and safety measures (e.g. PPE in transit, remote working after return), and travel location restrictions</li> <li>Define changes to approval procedures for business travel</li> </ul>
 <p>Visitors &amp; deliveries</p>	<ul style="list-style-type: none"> <li>Suspend non-essential visitors or service providers</li> <li>Assign designated areas for pickups and deliveries to minimize potential interaction</li> </ul>



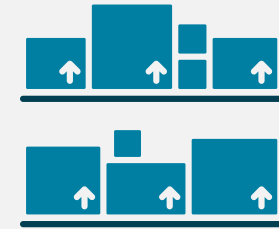
## Government resources for employers

In addition to the many best practices identified in this chapter, there are many federal and local government resources to assist employers and employees during these difficult times.

As the COVID-19 crisis is constantly evolving, new programs are being introduced and older programs updated frequently.

Please refer to Government of Canada and your local provincial government websites for details on these programs as well the Retail Council of Canada website for details on these programs.





## Retail operations

Continue to deliver product  
& operate stores

<u>Sub-topic</u>	<u>Page</u>
Supply chain management	82
Inventory management	92
Store operations	105



## Retail Operations: Three key priorities for retailers



### Sub-topic

Page

#### Supply chain management

82

- Stabilize supply & adapt to new demand

Manage  
inflow of  
products



#### Inventory management

92

- Keep relevant items in stock while minimizing waste

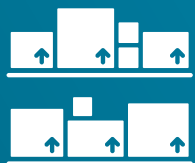


#### Store operations

105

- Flexibly manage operating processes, including labour & operating hours, while demand remains uncertain

Determine  
re-opening  
approach



## Retail Operations: Three key priorities for retailers



### Sub-topic

Page

#### Supply chain management

82

- Stabilize supply & adapt to new demand

Manage  
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#### Inventory management

92

- Keep relevant items in stock while minimizing waste



#### Store operations

105

- Flexibly manage operating processes, including labour & operating hours, while demand remains uncertain

Determine  
re-opening  
approach



# Supply chain management: Six practices leading global retailers are pursuing in response to COVID-19

		Applicable to:		
		Essential	Non - essential	Restaurant
Assess and reduce risk	1	Conduct <b>supply-chain risk-assessment</b> : Degree of impact of COVID-19 to the supplier and criticality of supplier to retailer's business		
	2	Develop <b>critical materials list</b> and ensure availability		
	3	Encourage <b>safety practices within production facilities &amp; supply chain</b>		
Manage existing relationships	4	Where possible, partner with suppliers to <b>source stock from less affected areas</b>		
	5	Support <b>small suppliers</b> with flexibility in payment arrangements		
Develop new relationships	6	Develop <b>new supplier / distribution partnerships</b> - and leverage capacity from adjacent businesses		

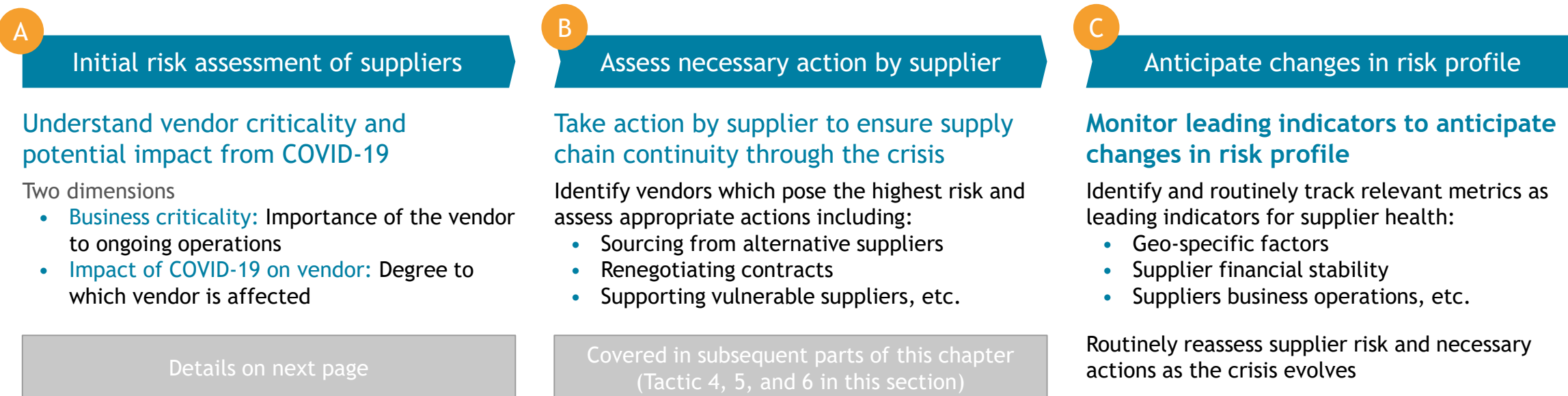


# Conduct supplier risk assessments and coordinate response

## Context

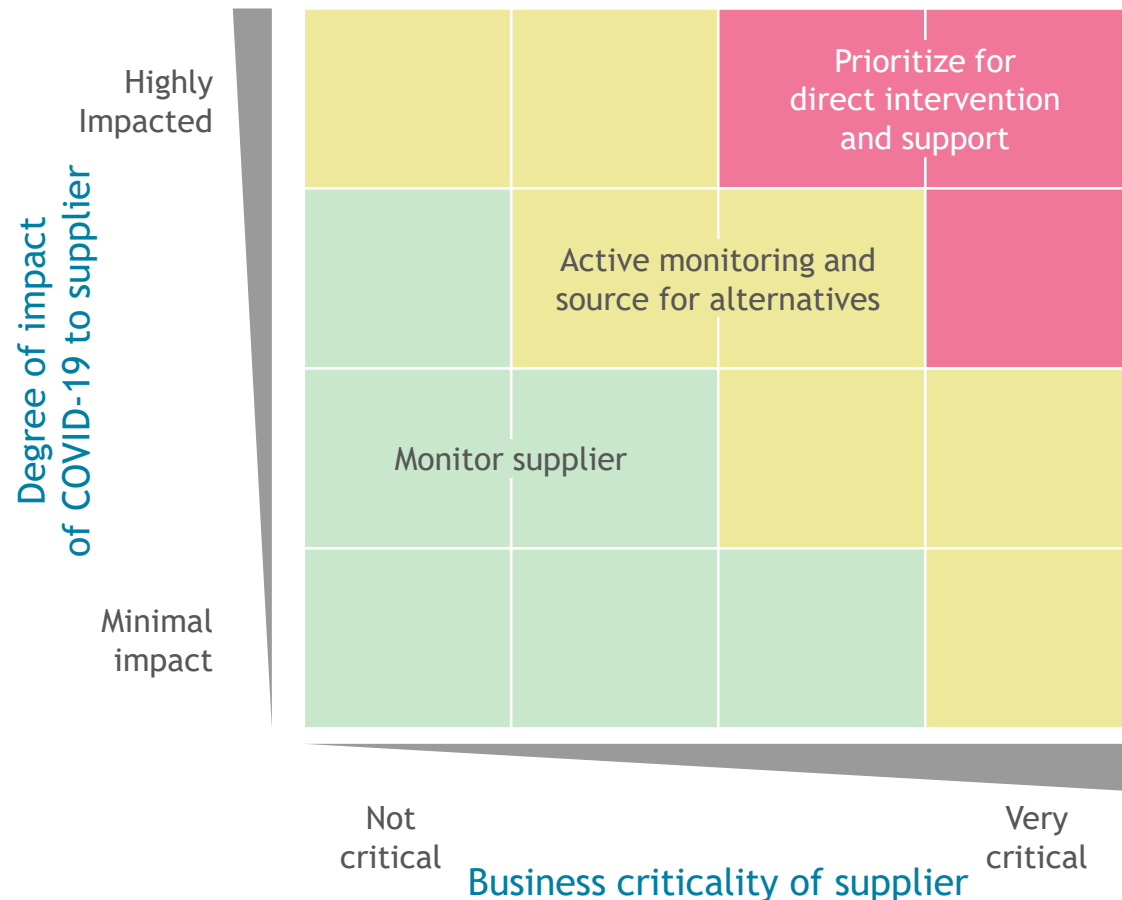
- Even as Canada's economy begins to re-open, there are several factors that will continue to cause stress to supply chains for retailers and restaurants
- Until there is a vaccine available, there is potential for a resurgence of cases for COVID-19 and ensuing closures of segments of the economy, which can impact retailers and their supply chains
- Different countries globally are at different stages of re-opening post COVID-19 and this may impact shipments from foreign suppliers (including both final goods and inputs for future assembly)
- Critical for retailers to perform a risk assessment on the supply chain as a first step and then define appropriate actions for each supplier

## Three step approach to managing supply chain risk from COVID-19





## A Supplier Risk Assessment: Two factors to assess risk - impact of COVID-19 on the supplier and criticality of supplier to retailer's business



Placement on the matrix determined by:

### Degree of impact of COVID-19 to supplier

- Supplier financial stability
- Geo-specific factors related to suppliers location
- Operational set-up of supplier's production facilities
- Other downstream factors that impact supply of goods









[Details on next page](#)

### Business criticality factors

- Concentration of volume with this supplier
- Products ordered (key products vs. non-critical)
- Impact on operations with lack of supply



## A Deep-dive: Considerations for supplier-specific risk assessments

Consideration	Key question to assess	Key indicators (non exhaustive)
 <b>Financial stability</b>	 Is supplier at risk of financial distress?	<ul style="list-style-type: none"> <li>• Early payment-request and shorter DSO</li> <li>• Access to local stimulus packages</li> <li>• Debt-equity-ratio, credit rating, share price, etc. (if public)</li> </ul>
 <b>Geo-specific factors</b>	 Is supplier at risk due to COVID-19 impacts in their region?	<ul style="list-style-type: none"> <li>• Number of COVID-19 cases per country/region</li> <li>• Political &amp; regulatory scenarios</li> <li>• WHO "score" on pandemic epicenter</li> <li>• Governmental stimulus and support for the economy</li> </ul>
 <b>Operational set-up</b>	 Are supplier plants and shipments at risk of disruption due to COVID-19?	<ul style="list-style-type: none"> <li>• Labour intensity &amp; factory set-up (e.g. likelihood of COVID-19 disruption in plant)</li> <li>• Stock level &amp; production capacity utilized</li> <li>• Length of time of local shut-down</li> <li>• Stability of sub-tier value stream</li> </ul>
 <b>Downstream factors</b>	 Will other international complexities affect logistics?	<ul style="list-style-type: none"> <li>• Globalization of supply chain (incl. transport and logistics)</li> <li>• Country border closures &amp; levels of outbreak</li> </ul>



# Develop critical materials list & ensure availability

## Context & rationale:

- In the event of a supply chain disruption, certain goods (either products sold in store/restaurant or products that support operations) have a disproportionate impact on the ability of retailers to continue to operate the business profitably and safely
- Critical for retailers to know key materials for their business that should be prioritized and to continue to track risk against these items
- Likely that suppliers of critical materials will be at-risk, due to demand from across the industry
- Note that retailers may classify critical materials differently: e.g. staple foods within a grocery store, vs. core ingredients such as flour and olive oil in a restaurant

## Examples:

- **Amazon (North America):** Prioritized medical supplies, groceries, household staples, and other essential products; suspended shipments of nonessential products to its warehouses
- **McDonalds (Canada):** Importing beef from the US due to ongoing capacity shortages in Canada ([Link](#))

## Execution considerations:

- Use supply chain risk assessment and critical materials list in parallel - e.g. item supply stable at present, but continue to monitor given criticality of item
- Where practical, consider increasing inventory levels for critical materials, placing orders to suppliers farther in advance, and identifying alternate suppliers
- Ongoing decision to remain open may be in part dependent on availability of cleaning and sanitizing supplies, as well as protective equipment such as masks and gloves

**McDonalds (Canada):**  
Importing beef in preparation  
for meat shortages







# Encourage safety practices within production facilities & supply chain

## Context & rationale:

- To minimize the risk of disruption to supply chains, critical that internal production facilities and suppliers are aware of and follow safety precautions as they relate to COVID-19
- Different regions may have different COVID-19 guidelines and production facilities / suppliers may not be aware of best practices to limit the risk to their business during the epidemic
- Sharing and setting expectations for additional safety will help to minimize supply chain risk - and keep employees safe across the board

## Examples:

- **Hickey Freeman & Los Angeles Apparel (US):** Re-opened apparel manufacturing facilities under social distancing guidelines to produce face masks ([Link](#))
- **Warby Parker (US):** Redesigned production facility so that equipment is farther apart, divided workers into two separate teams that do not interact and use different entrances, temperatures taken upon entry (note Warby Parker is vertically integrated, and owns its production facilities) ([Link](#))
- **Everlane (US):** Requires suppliers' factories all have paid sick leave, employees required to stay at home if unwell; each factory has hygiene measures incl. sanitizing stations at each workstation, temp. checks, and employee education on health and safety ([Link](#))
- **La-Z-Boy (US):** Implemented daily deep cleaning and enhanced sanitization, staggered start and break times, and staged production process to comply with distancing requirements ([Link](#))

## Execution considerations:

- Factory layout & shift scheduling are two core issues:
  - Layouts should be conducive to social distancing with processes and roles adjusted to accommodate new setup (e.g. single worker performing a full step in the process, vs. multiple workers)
  - Labour schedules should be adjusted to ensure higher safety for workers on factory floors
- Clearly delineate between a) expectations for supplier safety and b) suggested best practices when communicating
- Extend practices to intermediaries between retailer & supplier (3PL, distributors, etc.)

**LA Apparel (US):** Sewing stations at manufacturing facility moved six feet apart ([Link](#))



**La-Z-Boy (US):** Staged production process to enable distancing ([Link](#))





# Partner with suppliers to source stock from less affected areas

## Context & rationale:

- Different countries are experiencing different levels of spread of COVID-19 and economic shutdown
- Business continuity relies upon a predictable supply of goods - necessitating shifts away from risky suppliers / locations towards safer ones
- Two main approaches seen: 1) source stock from *local areas* to minimize transport/logistics risk and 2) source from *less affected regions / countries* to reduce risk of plant shutdowns

## Examples:

- **Dixons Carphone (UK):** Partnered with suppliers to source stock from un-affected areas ([Link](#))
- **Inditex (global):** Leveraged near-shore production facilities in countries not yet under lock-down (e.g., Turkey, Morocco, Tunisia, Portugal)
- **Kering (France):** Re-allocated stock to other regions to avoid overstock
- **Freightera (North America):** Developed online 'local sourcing marketplace' to help manufacturers, distributors, and retailers affected by shipping delays ([Link](#))
- **Retailers (North America):** Many retailers are considering near-shoring key supplies to reduce reliance on long distance product shipments ([Link](#))

## Execution considerations:

- Understand which goods are particularly at risk and develop contingency plans
- Use critical materials list to first target most important items and keep roster of secondary suppliers in case primary suppliers are unable to provide supply
- Proactively engage large suppliers to understand their current assessment of supply chain risk - including transport / logistics
- Monitor global development of COVID-19 to understand which regions continue to see impacts

**Freightera (North America):**  
Local sourcing interface; currently working with BC government to provide medical equipment ([Link](#))

Source Locally Community Current Search

ONE	PRODUCT	DATE/TIME
5) 597-0607	N95 Masks, Exam Gloves, Thermometer, Viral Swabs, Face Shields, Vinyl Gloves, Disinfectants, Hand Sanitizer, Nitrile Gloves, Surgical Masks, Germicidal Wipes, Disinfectant Wipes, Exam Mask Ear Loop, Hand Sanitizer Foam, Medical Exam Gloves, Medical Chair And Stand, Chair And Stand Accessories	2020-04-11 07:05:47
8) 899-8777	N95 Masks	2020-04-02 10:08:00
5) 451-5555	N95 Masks, Kn95 Masks	2020-04-02 08:57:00
4) 804-2667 x	Garments, Coveralls, Farm Equipment, Isolation Gowns, Farming Equipment, Medical Equipment, Agriculture Equipment	2020-03-04 16:23:49
5) 532-9539	Medical Gloves, Oxygen Concentrators	2020-03-30 14:21:51



# Support small/vulnerable suppliers

## Context & rationale:

- Lower demand at retailers has equated to increased uncertainty for upstream suppliers - as they are affected by lower volume of orders and outright cancellations
- Many suppliers lack the balance sheet capabilities to sustain an extended disruption to operations
- Suppliers in countries with limited or no government stimulus for COVID-19 are particularly impacted
- Given differences in payment terms, some requiring completion of shipment of goods, small suppliers and those in developing countries are especially at risk ([Link](#))
- Stabilizing supply chain may involve supporting these types of suppliers with accelerated payments or other mechanisms
- Note: Small/vulnerable suppliers can take a variety of forms - e.g. third-party cleaning staff (indirect procurement), freight providers, facilities management

## Examples:

- **Morrisons (UK):** Introduced immediate payments to support smaller suppliers, re-classified small suppliers from £100,000 sales/year to £1,000,000 sales/year ([Link](#))
- **Sainsbury's (UK):** Committed to paying smaller suppliers immediately; giving its 250 tenants and concession partners the option to pay rent on a monthly rather than quarterly basis ([Link](#))
- **Walmart (US):** Improved Supply Chain financing program, which helps qualified suppliers get payments faster ([Link](#))

## Execution considerations:

- Develop clear view of own business (e.g., cash and receivables position) before deciding if accelerated payments to select suppliers are possible
- Determine clear criteria for which suppliers are most critical and at risk (e.g. priority goods, size of supplier, other supplier obligations, potential for closure, etc.) and then decide on appropriate action based supplier



# Develop new supplier partnerships

## Context & rationale:

- Several potential reasons to establish new supplier relationships, such as: global supply shortages, reducing risk through diversification, re-shoring to reduce lead-times, negotiating leverage with existing suppliers, etc.
- Creating supply chain redundancies can benefit essential retailers in particular

## Examples:

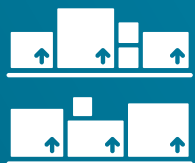
- **Sobeys, Loblaws (Canada):** Developed supply partnerships to source plexiglass shields for cashiers ([Link](#))
- **Kings Food Markets (US):** Added more than 50 new supplier and distribution partners since mid-March to deal with shortages ([Link](#))
- **Mark & Spencer (UK):** Increased focus on sourcing from local UK suppliers, committing to sourcing all its beef from 5,000 UK farms ([Link](#))
- **Other retailer tactics:** Minimized transportation needs/risk factors by choosing sources of supply close to distribution centre, quickly moving on to secondary suppliers if primary seem unable to deliver

## Execution considerations:

- COVID-19 crisis has resulted in excess capacity in adjacent sectors, some of which can be re-directed to other retailers (e.g. restaurant vendors now supplying grocery stores, contract office cleaners)
- Consider developing criteria for selecting new suppliers based on business needs, including learnings during COVID-19 crisis
- Establish expectations upfront - partnerships may be a short term stop-gap, or a long term commitment

**Sobeys (Canada):** Developed supply partnerships to quickly source plexiglass shields for checkouts





## Retail Operations: Three key priorities for retailers



### Sub-topic

Page

#### Supply chain management

82

- Stabilize supply & adapt to new demand

Manage  
inflow of  
products



#### Inventory management

92

- Keep relevant items in stock while minimizing waste



#### Store operations

105

- Flexibly manage operating processes, including labour & operating hours, while demand remains uncertain

Determine  
re-opening  
approach



# Inventory management: Six practices leading global retailers are pursuing in response to COVID-19

		Applicable to:		
		Essential	Non - essential	Restaurant
Address immediate challenges	1 Place <b>per-customer limits</b> on high-demand items	■		
	2 Determine plan for <b>perishable inventory / seasonal stock</b>	■	■	■
	3 <b>Renegotiate orders</b> , including cancelations where necessary	■	■	■
Anticipate and prepare for new reality	4 Leverage <b>shelf-ready packaging</b> to reduce handling on inventory & re-allocate in-store labour	■	■	
	5 Develop <b>demand forecasts</b> for 'new reality' consumption patterns	■	■	■
	6 <b>Adjust lead-times</b> for replenishment planning (vs. JIT inventory)	■	■	■



# Per-customer limits on key items

## Context & rationale:

- Essential retailers such as grocery stores and pharmacies may continue to see surges in demand for certain items as COVID-19 crisis progresses
- Empty shelves in grocery stores / pharmacies can also lend to a sense of panic among consumers - increasing the benefit of inventory planning and creating a sense of fairness amongst customers with product purchase limits

## Examples:

- **Lowe's and Home Depot (UK):** Limits on number of high-demand items per customer (e.g., face masks, hand sanitiser, cleaning supplies) ([Link](#))
- **Sainsbury's (UK):** Customers limited to 3 per item any grocery product and a maximum of 2 for most popular products including toilet paper, soap and UHT milk ([Link](#))
- **Costco & Kroger (US):** In early May, both retailers limited meat purchases to 3 per person - responding to a meat shortages ([Link](#))

## Execution considerations:

- Maintain close communication with key suppliers to understand upcoming shortages and shipment delays
- Retailers are closely monitoring out-of-stocks to update list of fast-moving items
- Many retailers put per-customer limits on items which are in short supply such as sanitizing supplies and 'stock up' items (e.g. toilet paper, canned goods)
- Retailers should consider coordinating customer limits within point of sale systems and ensure store staff are trained on new policies; all communications should emphasize policies are being implemented in an effort to be socially responsible

**Costco (US):** As of early May, Costco placing limits on meat purchases ([Link](#))

### Product Limitations

Costco has implemented limits on certain items to help ensure more members are able to purchase merchandise they want and need. Our buyers and suppliers are working hard to provide essential, high demand merchandise as well as everyday favorites.

- Fresh meat purchases are temporarily limited to a total of 3 items per member among the beef, pork and poultry products.



**Shoppers Drug Mart (Canada):** Placed limits on hand sanitizers



# Determine plan for perishable inventory - grocery / restaurants

## Context & rationale:

- While the initial surge of COVID-19 has passed, as with the initial closures of restaurants / non essential retail, uncertain demand going forward may lead to occasional oversupply
- For grocery stores, sustained demand for non-perishables may not boost demand for fresh produce - and significant quantities of farmed products have already gone to waste ([Link](#))
- In many cases, businesses have elected to use their excess perishable inventory to benefit the community around them - or have simply discounted them heavily

## Examples:

- **Anton's (US):** Offered dollar menu for perishable items close to expiry and sold out their inventory before closing ([Link](#))
- **Fat Rice (US):** Provided meal kits to newly out-of-work service industry workers ([Link](#))
- **Xi'an Famous Foods (US):** Donated to food recovery non-profits ([Link](#))
- **Jose Andres (US):** Temporarily converted restaurants in Washington D.C. and New York City into community kitchens offering affordable takeout ([Link](#))

## Execution considerations:

- Typical options seen amongst retailers: liquidate (via direct sales of inventory), shift offering (incorporate into recipes or meal kits), or donate
- Upstream suppliers such as produce / dairy farmers likely to be holding excess supply as well
- If re-opened and experiencing excess inventory of perishable ingredients, one potential option to consider is limited-time menu offerings to use up the ingredients
- If not fully re-opened, considering assessing cash position and other liabilities as factors for deciding on disposal of perishable inventory

**Restaurant supplier (US):** Sold \$100K in perishable inventory in food boxes to local community & donated to nonprofits ([Link](#))







# Determine plan for seasonal inventory - Non-essential retail

## Context & rationale:

- Fashion retailers and durable goods retailers holding significant inventory of Spring/Summer 2020 assortment given store closures
- Many retailers are now expecting receipt of orders for the fall/winter season and must determine a plan of action for existing inventory
- Several potential options for retailers: extend spring/summer selling season, re-allocate stock to future seasons (if goods are suitable and space available), shift inventory to off-price channels / retailers, or heavily discount merchandise to offload before next season begins (with possible cannibalization risk)
- Below examples cover the discounting approach

## Examples:

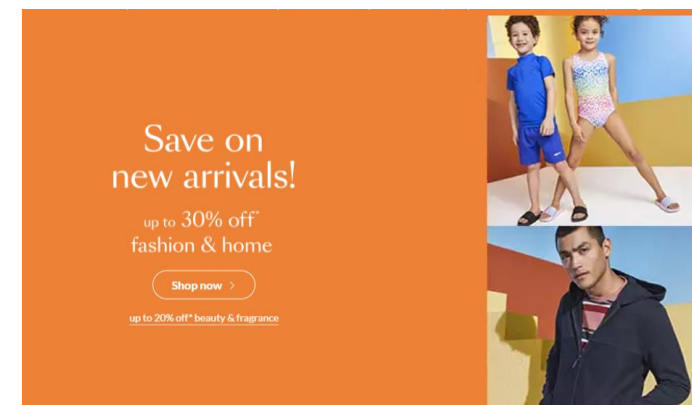
- **Zara (US):** Offered collection items in its 'special prices' section, including items not usually included
- **Debenham's (UK):** Sales of up to up to 70% off
- **Pimkie (France):** 50% off everything
- **Mango (Spain):** Up to 50% off
- **Nike & Adidas (US):** Discounting ~40-42% (vs normal 15%)
- **Li Ning (China):** >35% (vs normal 20-25%)

## Execution considerations:

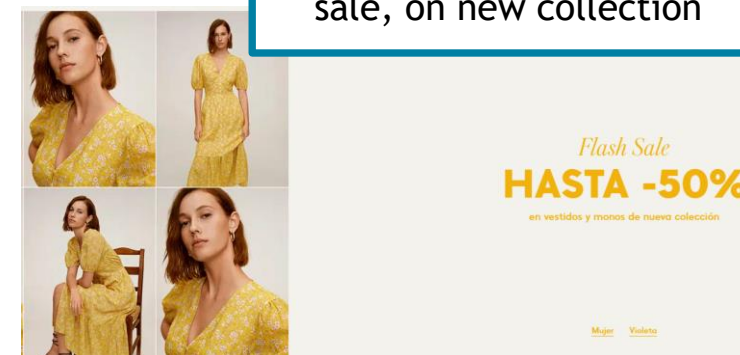
- Several factors to consider if deciding whether to liquidate via deep discounting: cash flow, warehouse space, brand equity, competitor responses, ability to sell in future seasons, etc.
- Deep discounting or liquidating stock via off-price channels also a preferred option for some retailers, particularly in cases where warehouse and in-store space are limited
- In effort to avoid brand dilution, some retailers may consider extending current season and re-allocating stock to future seasons

Note: Specific tactics to handle seasonal assortment (vs. inventory) included in the Merchandising & Marketing chapter

**Debenham's (UK):** New items on 30% discount



**Mango (Spain):** 50% off sale, on new collection





# Consider renegotiating orders, including cancellations where necessary

## Context & rationale:

- For many retailers, pre-COVID contracts no longer reflect businesses' needs in the new reality
- COVID-19 related lock-downs and economic uncertainty have decreased demand and, concurrently, impacted interactions with suppliers
- Many retailers are struggling to honour contracts without putting the rest of their operations in jeopardy, and, as a result, many are working with their suppliers to change terms of contracts
- In addition, given lower demand, many retailers are no longer able to meet minimum order quantity requirements with suppliers

## Examples:

- **Magazine Luiza (Brazil):** Renegotiating contracts with suppliers ([Link](#))
- **Various apparel retailers (UK):** Extending payment terms to suppliers, from approx. 60 days to 120 days ([Link](#))
- **New Look (UK):** Cancelling all orders where ownership hadn't been taking (without compensating for deposit or raw materials) ([Link](#))
- **Primark (UK):** Stopped placing new supplier orders, though it is upholding past agreements ([Link](#))
- **Gap (US):** Cancelled summer and fall orders from suppliers, asked suppliers to stop shipping orders ([Link](#))
- **Restaurant chain (North America):** For franchisee orders, reduced minimum order quantities, introduced smaller packaging (e.g. 1 l gallon vs. 5 gallon) and more frequent replenishments

## Execution considerations:

- Long-term planning mechanisms, such as auto-replenishment and large orders for future seasons, may result in excess inventory and should be addressed first
- Retailers should consider long term impacts of cancelled or changed agreements on their supply chain as well on the suppliers themselves. Cancelling orders may lead to financial distress for the suppliers and impact the workforce producing the goods ([Link](#); [Link](#))
- In all instances, consider legal advice before any decisions and consider working with suppliers directly on a mutually-beneficial arrangement given they too are often facing duress during these times

**Primark (UK):** Cancelled new supplier orders, but announced commitment to pay suppliers for existing orders ([Link](#))

NEWSROOM

### PRIMARK EXTENDS ITS COMMITMENT TO SUPPORT ITS SUPPLIERS, AGREEING TO TAKE SOME £370M OF ADDITIONAL PRODUCTS BOTH FINISHED AND IN PRODUCTION

20 April 2020

Primark announces today that it is now able to commit to pay for some £370m of additional orders for product over and above the £1.5bn of stock in stores, depots and in transit. This means it will now take all product that was both in production and finished, and planned for handover by 17 April.

This new commitment follows extensive one-to-one conversations with our suppliers, which began four weeks ago and helped us identify mitigating options, including extended payment terms.



# Shelf-ready packaging

## Context & rationale:

- Many retailers are moving to leverage shelf-ready packaging in an effort to shift some of the workload for shelf-stocking further up the supply chain and to reduce unnecessary labour
- Several benefits of leveraging shelf-ready packaging: reducing in-store labour time, increasing safety (less physical interaction with goods), increased storage space in back-of-house, etc.
- For grocery stores in particular, shelf-ready packaging provides additional benefit of demonstrating availability to customers

## Examples:

- **Grocery stores (Canada & globally):** High-demand items merchandised directly in pallets and in shelf-ready packaging to demonstrate plentiful availability to customers, especially during panic-buying period
- **Department stores (US/Canada):** Pre-tagged garments on sized hangers, to simplify shelf stocking and customer shopability

## Execution considerations:

- Shelf-ready packaging may be leveraged by both essential and non-essential retailers to reduce labour and simplify customer shopping experience
- Delivery to stores in non-essential retail can be further simplified by organizing by department or class, shifting labour to distribution centers

**Hudson's Bay (Canada):**  
Tops shipped from vendors on sized hangers



**Coles (Australia):** Shelf-ready packaging & in-aisle pallets





# Forecasting demand and building a new baseline



## A Prior forecasts no longer directly applicable in the new reality

### Category demand shifts

Change in demand as different categories see different recovery trends

### Channel shifts

More online/pick-up sales and related change in basket shape (e.g. reduced impulse buy)

### Intra-category shifts

Trend towards bulk, value brands and packaging given economic uncertainty

### Regional disparity within the country

Virus progression differences within country, different re-opening timelines, etc.



## B Individual categories will exhibit different trends going forward

As store start to re-open, important to understand that not all categories will exhibit the same recovery trend

Broadly four recovery archetypes expected:

- V-shaped: Categories that recover back to normal
- U-shaped: Slow, but expected recovery as stores re-open
- L-shaped: Demand does not recover for a long period
- Δ-shaped: Early demand spikes fall below pre-COVID



## C Forecasting capabilities must be rebuilt from ground up

- In the 'new reality' retailers must re-build forecasting capabilities to predict demand changes based on new variables
- Observed practices are to start manually, then iterate to build automation and finally to leverage advanced analytics to incorporate real time changes in demand drivers
- Leverage category trends & archetypes from other countries further along the recovery curve (e.g. China, S. Korea) into forecasts where possible<sup>1</sup>

Details on next page

Details on following pages

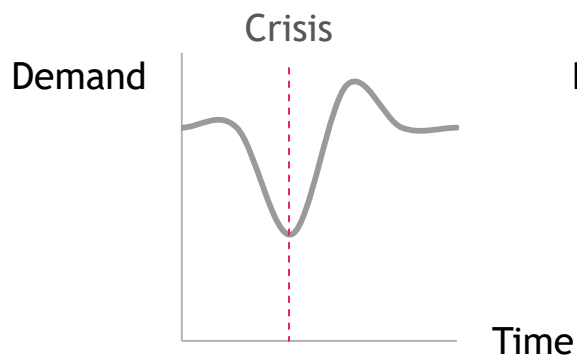
1. Tools such as BCG's Demand Lighthouse are designed to accelerate redesign of category forecasts in light of COVID-19, leveraging a set of pre-existing international examples/archetypes as well as country specific epidemiological and macroeconomic scenarios/forecasts.



## B Categories will behave differently as crisis continues

A few common archetypes expected, although degree & duration of demand swings will vary within

### V-Shape

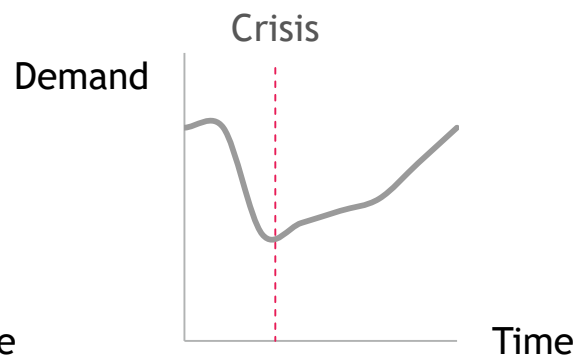


Demand stays constant, but faces channel constraints that when unlocked drive a 'spike'

#### POTENTIAL EXAMPLES

E.g. Automotive parts

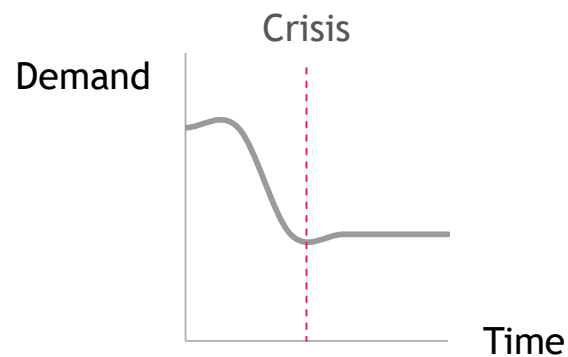
### U-Shape



Demand is reduced, but likely to increase as interventions are gradually reduced as retail begins to open

E.g. Apparel

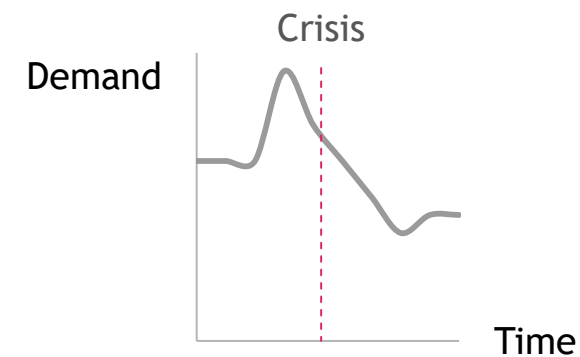
### L-Shape



Demand is reduced and facing longer-term government intervention and / or consumer behavior challenges

E.g. Luggage

### Δ-Shape



Demand drops well below pre-COVID-19 levels as consumers work through excess supply from panic buying

E.g. Canned goods



## c Re-building forecasting capabilities will require responding to shifting customer demand

Forecasting tools will need to be rebuilt from the ground up

### Start manually | 2-3 wks



Start with a manual forecast based on scenarios and rapidly changing demand, leveraging pre-COVID data as a guideline



Decide where historical data/trends are helpful, and where they are not

E.g. Pre-COVID substitutability might be relevant, Pre-COVID volumes likely not

### Iteratively build automation | 2-8 wks



Automate key components of your forecast using the new post-COVID baseline, but maintaining flexibility



Aim for flexibility

Given the challenge of forecasting in a volatile environment, build for flexibility and responsiveness

### Implement next gen AI | 2-6 mths<sup>1</sup>



Leverage period of transformation to incrementally implement AI based forecasting solutions that respond to rapidly changing demand



Build a future proofed system

Take into account degree of consumer shifts and experience from countries further along in recovery (e.g. China)

## Key lessons from other retailers globally

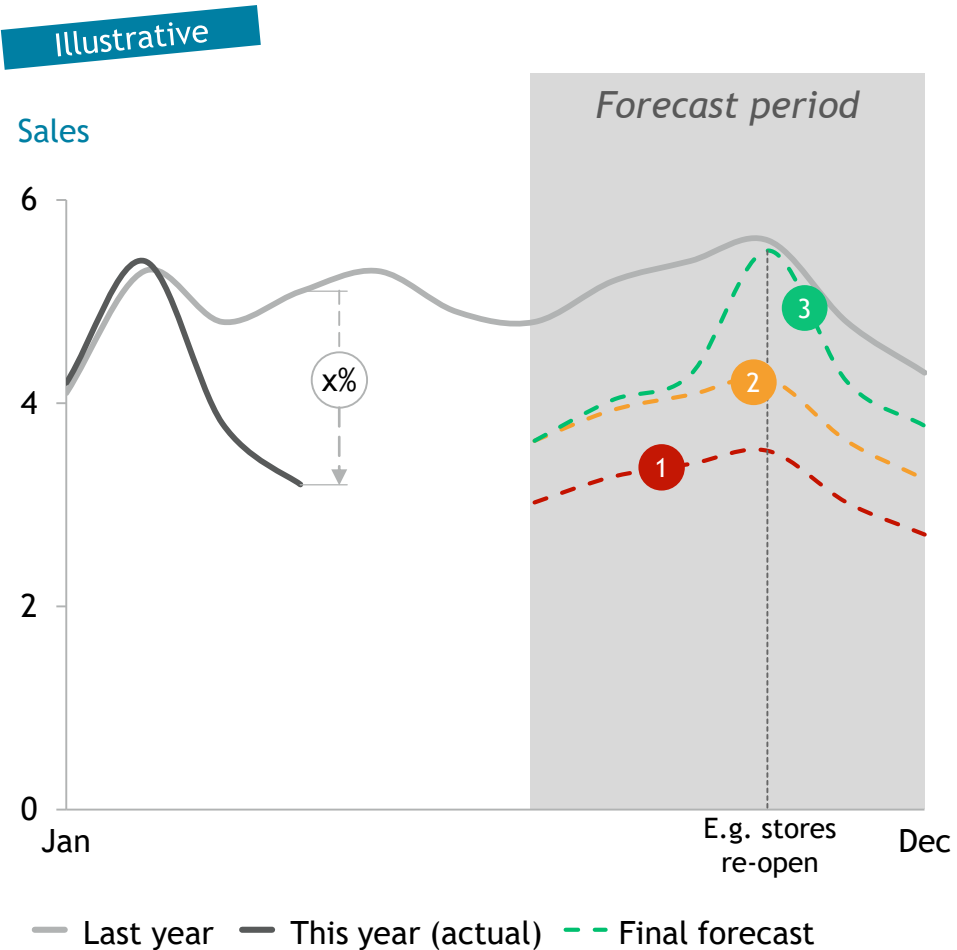
- Scrutinize forecasts from current tools or based on historical data
- Quickly build a new baseline you can rely on to start automating
- Focus on flexibility; responsiveness is most important

1. Tools such as BCG's Demand Lighthouse are designed to accelerate redesign of category forecasts in light of COVID-19, leveraging a set of pre-existing international examples/archetypes as well as country specific epidemiological and macroeconomic scenarios/forecasts.



## c Forecasting demand during COVID-19: A simple framework

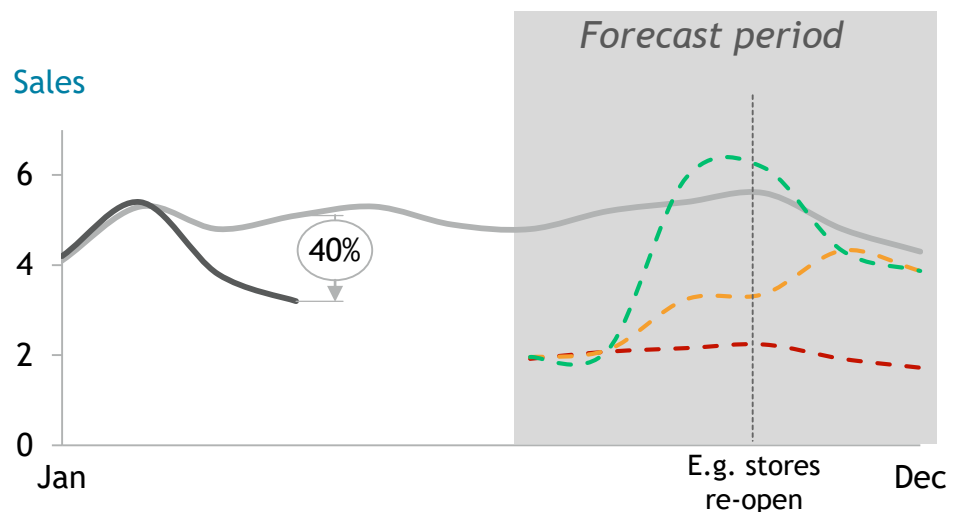
Retailers should differentiate change in supply from change in demand; estimate each independently



- 1 **First: Estimate future sales given today's depressed levels**
  - How are sales today relative to this time last year (x)?
  - If this same change occurred at the future point what would sales be?
- 2 **Supply-side: Adjust future sales to account for return to historical supply as stores re-open**
  - What would future sales be if supply is restored (i.e. brick and mortar stores open)?
  - Anticipate essential products will see a more material increase in demand (relative to discretionary) when supply constraints lift
- 3 **Demand-side: Adjust future sales to account for anticipated change in underlying consumption**
  - How will the demand for the category change during & as a result of the crisis?
  - Will the category see a V, U, L or Δ recovery?
  - How long will it take the demand to return to the old baseline? If ever?

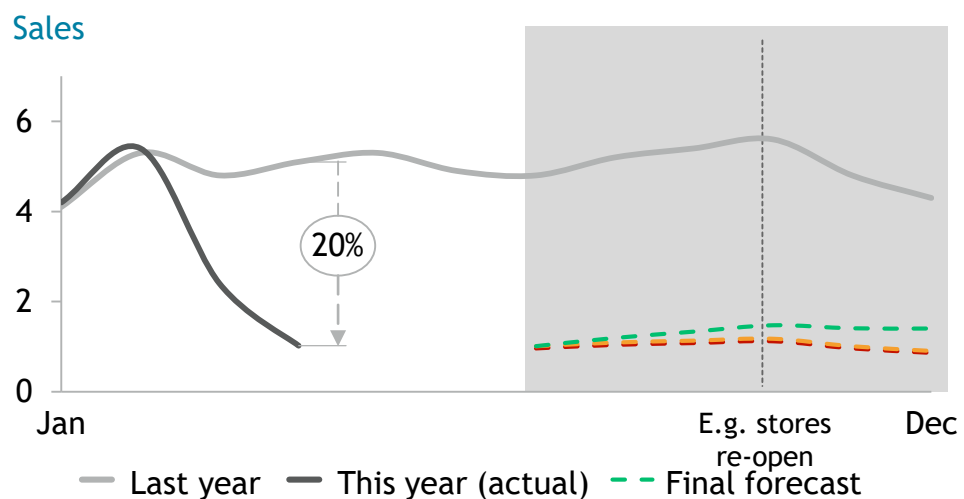


## c Examples: Forecasting demand during COVID-19



### Illustrative example #1: Demand for automotive parts

- 1 Sales are currently 40% of last year. Estimate sales in forecast period to be 40% of same time last year (e.g. forecast Sep'20-Feb'21 to be 40% of Sep'19-Feb'20).
- 2 Adjust sales for store re-open. Sales expected to increase as consumer use of cars increases & comfort with visiting stores rises.
- 3 Adjust sales for demand. Extended period of reduced access results in pent-up "V-shape" recovery, resulting in a temporary increase in demand above historic levels before resettling to a new-normal slightly below historic average (accounting for long-term reduction in automobile use/increased work-from-home).



### Illustrative example #2: Demand for luggage

- 1 Sales are currently 20% of last year. Estimate sales in forecast period to be 20% of same time last year (e.g. forecast Sep'20-Feb'21 to be 20% of Sep'19-Feb'20).
- 2 Adjust sales for re-open. Sales not anticipated to change significantly given discretionary nature of product and ease of access via online channel during crisis.
- 3 Adjust sales for demand. Dramatic reduction in travel reduces long-term demand for luggage, sales anticipated to increase slowly only as air & cruise travel are reinvigorated, resulting in "L" shape recovery.





# Adjust replenishment lead times

## Context & rationale:

- Given the disruptions to supply chains globally, retailers must account for unpredictable delivery delays, competition to procure goods, and other unknowns as they relate to their ability to procure goods and receive shipments in time.
- This is especially relevant for restaurants and grocery stores, which must carefully time the receipt of perishable goods relative to demand

## Examples:

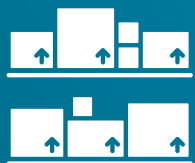
- **Various suppliers (India):** With country in lockdown, no work is being carried out in sampling or production ([Link](#))
- **Various retailers (global):** Seeing increased shipping costs, given cancellation of passenger flights, which carried significant air freight, and limited quantity of cargo jets ([Link](#))
- **Columbia Sportswear (US):** Impacted by factory closures and limited ability to source raw materials on time ([Link](#))
- **Various suppliers (Afghanistan):** Shipments delayed due to understaffing of customs offices, due to outbreaks of COVID-19 ([Link](#))

## Execution considerations:

- While continuing to interact with suppliers as usual, retailers should consider including additional buffer for unknowns in internal planning horizons, especially on fast moving critical items
- Consequently, in order to preserve cash & optionality, retailers may want to consider smaller more frequent "just-in-time" orders for non-essential and substitutable items given reduced consumer expectations
- Where possible, retailers are leveraging COVID-19 experience to date from other sectors to add nuanced view of which categories and critical items may experience greatest timing risk

**The Hut Group (UK):** THG, a major e-commerce player, has chartered their own cargo aircraft to secure capacity ([Link](#))





## Retail Operations: Three key priorities for retailers



### Sub-topic

Page

#### Supply chain management

82

- Stabilize supply & adapt to new demand

Manage  
inflow of  
products



#### Inventory management

92

- Keep relevant items in stock while minimizing waste



#### Store operations

105

- Flexibly manage operating processes, including labour & operating hours, while demand remains uncertain

Determine  
re-opening  
approach



# Store operations: Four practices leading global retailers are pursuing in response to COVID-19

		Applicable to:		
		Essential	Non - essential	Restaurant
Adjust operating procedures	1			
	2			
Adapt the workforce	3			
	4			



# Implement staged re-opening across store network to test business model

Note: This topic considers how to re-open your store network, for questions on which stores to re-open when please refer to the *Store Network & Channel* chapter

## Context & rationale:

- Significant unknowns around customer demand, especially for non-essential goods and restaurants, and around true costs associated with re-opening
- New work processes will need to be defined, within context of distancing, supply and other operational constraints

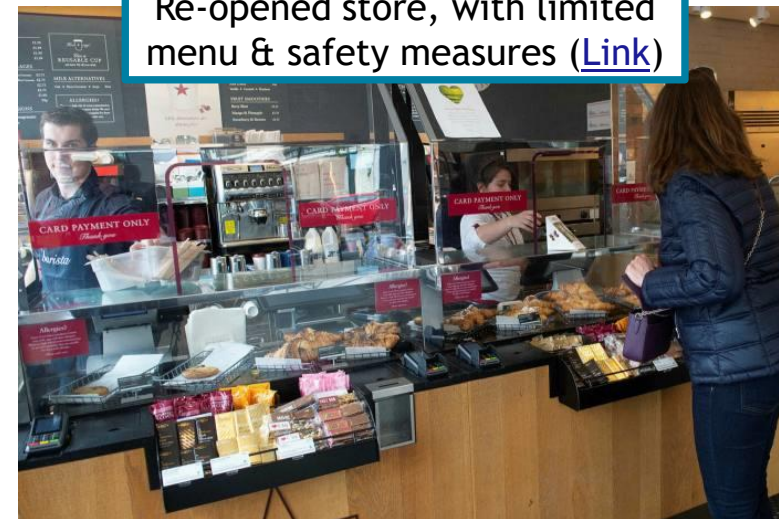
## Examples:

- **McDonald's (UK):** Stores selected to develop trial re-opening approach, which remain closed to customers, and are used for "operational tests" only ([Link](#))
- **Greggs (UK):** Re-opened 20 of 2,000 bakery locations as part of "controlled trial" - though no customers will be allowed inside until the chain can establish operational safety procedures; Phase 2 will involve opening an additional 700 locations ([Link](#))
- **Pret A Manger (UK):** Tentatively restarted part of its business, with 10 out of more than 500 UK outlets, and reduced menu for takeaway only ([Link](#))
- **John Lewis (UK):** Implementing at least three stages of re-opening network: first will be stores with large parking facilities, to reduce staff reliance on public transit; last will be stores in major cities (London, Birmingham, Glasgow) ([Link](#))
- **Next (UK):** Prioritizing stores in retail parks for first re-opening (i.e., with own parking facilities and additional space) ([Link](#))

## Execution considerations:

- Consider initial re-opening without customers to test/design new operational plans and safety procedures
- Some retailers are starting with small scale trials (e.g., limited number of stores, across range of formats, varying opening hours, and limited offering), then use learnings to determine number and type of locations that can be re-opened profitably
- Retailers are planning re-openings in multiple phases, based on operational considerations and potential profitability

**Pret A Manger (UK):**  
Re-opened store, with limited menu & safety measures ([Link](#))



**Next (UK):**  
Plans to open large, out-of-town stores first ([Link](#))





# Re-evaluate operating hours

## Context & rationale:

- Many essential retailers have chosen to reduce operating hours, to allow for more time for cleaning between shifts and breaks for staff
- Non-essential retailers and restaurants, too, may reduce operating hours to allow for gradual re-opening, time for enhanced cleaning, and controlling labour costs given uncertain demand

## Examples:

- **Walmart (US):** Stores and Neighborhood Markets open 6am to 11pm until further notice (typically open 24 hours) to allow re-stocking of shelves ([Link](#))
- **Malls (United Arab Emirates):** Regulations mandate malls can be open for a maximum of 10 hours per day (reduction vs. pre-COVID operations) ([Link](#))
- **Gap Inc. (US):** Re-opening with reduced hours and actively monitoring the flow of customers in stores ([Link](#))
- **Costco (US):** As of the beginning of May, returning to regular operating hours ([Link](#))

## Execution considerations:

- Consider evaluating hourly customer traffic data during initial re-opening - are customers concentrated in certain time periods? Are these during the workday, or early in the morning / later in the evening?
- Delayed start-time could give employees time to commute, while avoiding potential surge times for public transit
- Some small / specialized retailers are moving to appointment-only model
- Many retailers are considering continuously re-evaluating operating hours in the context of emerging customer consumption patterns and store profitability
- Note: Shift to work-from-home has dramatically increased flexibility in shopping hours for many consumers, flattening traditional traffic curves as consumers have more capacity & desire to shift their visit to avoid peak traffic periods

**Kutsam (Austria):** Operating with 1 employee & shortened opening hours due to low initial demand ([Link](#))



**Mango (multiple countries):** Limited opening hours during re-opening in Europe to manage 'extraordinary' hygiene measures ([Link](#))





# Deep-dive: Starbucks re-opening



**STARBUCKS**® (US)

## Trusting the data

Starbucks ended March with only ~45% of its stores in the US operating, while practicing social distancing (drive-thru service).

Executives said Starbucks will decide when stores are ready to re-open based on an analysis of:

- Customer frequency
- Local government guidance
- Counties' rates of infection
- Sentiment among customers and workers

## Testing and learning

The company is taking a phased approach to re-opening, initially with modified operations and shorter operating hours.

Roughly 98% of Chinese locations are operating under modified hours with enhanced safety protocols

- Company predicts it will fully recover by Q4
- These measures have been successful in China and have left the firm confident that it will be able to open the vast majority of its U.S. locations in at least some capacity by early June

## Innovating their physical space



### Network and Operations

- New layouts and touchless payment methods (App)
- Majority of stores will use drive-thru only service



### Commercial

- Efforts focused on mobile ordering and pickup
- Complementary incentives through Uber Eats and proprietary App



### People

- New trainings on updated cleaning and safety policies
- PPEs and elevated cleaning and sanitization procedures



**Starbucks plans to have 90% of its US company-owned locations operating by June**



# Design flexible labour model - incl. broadening scope of roles, cross-training

## Context & rationale:

- Evolving consumption patterns as well as new safety requirements will necessitate new working model for retail employees - involving new responsibilities and skills
- In-store staffing needs may be lower than pre-COVID for certain roles (e.g. fewer cashiers as some registers remain closed) or higher for others (e.g. in-store employees to direct customers, re-stocking, extra cleaning, etc.)
- Certain categories will be in higher demand - requiring shifts in staffing levels for specific departments in larger retailers (e.g. cosmetics, fashion)
- Employee absenteeism is also a greater risk vs. pre-COVID levels, and employee agility can support business continuity

## Examples:

- **Cosmetics retailer (China):** Trained 1,600 employees (formerly in-store associates) to host livestreams during shutdown - increasing sales by 45% vs. prior year ([Link](#))
- **John Lewis & Waitrose (UK):** Transferring 2,100 staff from non-grocery to grocery section of store ([Link](#))
- **Sainsbury's & ASDA (UK):** Closed in-store cafes and delis to transfer resources to re-stocking shelves and delivery network ([Link](#))
- **Retailer (China):** Re-organized supply and purchasing teams to expedite product time to market and onboard new suppliers; each supplier has a dedicated buyer for essential products and have a leadership role involved in bringing new products onboard (down to 0.5 days)
- **Bank of America (US):** Re-allocated 3,000 employees into positions where they would be handling calls from consumer and small businesses ([Link](#))
- **Vuori (US):** Re-deployed in-store associates to marketing, customer service, and product, and provided training modules ([Link](#))

## Execution considerations:

- Many retailers are re-thinking store operations and re-designing staff schedules & roles
- As the situation is not static, retailers should invest in building transparency into staffing & store traffic by the hour, and build schedules & roles to provide flexibility to adjust accordingly as the recovery unfolds over time and differently by province
- Many retailers designing tactical guardrails and thresholds to guide store managers on how to think about staffing (e.g. based on foot traffic to stores per hour, sales per period, scope of tasks taken on by staff)
- As roles are changing, retailers should consider developing detailed training programs and standard operating procedures for employees and managers, especially covering safety, cleaning, PPE, etc.



## Split workers into 'A' and 'B' groups

### Context & rationale:

- Workforce continuity is key to resuming 'business as usual' operations - both for customer-facing workers and those in production facilities
- Given the high transmission risk of COVID-19, some retailers have chosen to reduce risk by splitting workers into distinct shifts - with no overlap with one another - so that if there is an outbreak in one group, the other group will be able to continue to work

### Examples:

- **Restaurant (Hong Kong):** Testing strict A and B shifts to minimize risk of transmission ([Link](#))
- **Warby Parker (US):** Workers are split into two distinct groups at the production facility - the groups have no interaction with each other, and access the facility via separate entrances ([Link](#))
- **Amazon (US):** Staggered beginnings of shifts and breaks to minimize proximity ([Link](#))
- **Schools (Denmark):** Primary school classes have been split into multiple groups, with each small group staying with a teacher for the full day rather than rotating ([Link](#))
- **Ford, GM, FCA (US):** Implemented rotating shifts in production plants before shutdown ([Link](#))
- **Deutsche Bank (Germany):** Operating globally in split teams as of mid-March in response to rise in confirmed infections ([Link](#))

### Execution considerations:

- Retailers should consider that this model may increase costs as more employees may be needed and model will reduce flexibility for employees
- Many observed models for implementing A/B system: working in distinct shifts, alternating days of work, simultaneous work but implementing physical barriers in the business, etc.
- Retailers should consider full cleaning of communal areas after each shift to reduce the risk of infection
- Consider developing back-up plans to hire additional workers in case one 'team'

**Warby Parker (US):**  
Workers split into A & B  
teams with no interaction  
with each other







## Merchandising & marketing

Provide relevant offering,  
given new context

<u>Sub-topic</u>	<u>Page</u>
Product offering / assortment	115
Pricing / promo / markdown	124
Advertising & communications	132
Holiday season planning	139

# Context: Past crises have markedly accelerated changes in consumer behavior



## Assortment preference

The Financial Crisis rapidly increased CPG private label penetration in Europe<sup>1</sup> (+22pp in Spain, +10pp in Italy, and +8pp in France)



## Price & promo sensitivity

Four years after the Financial Crisis, 44% of Canadians said the recession influenced them to shop around more for the best price



## Accelerated eCommerce shift

After the 2002-2003 SARS crisis, eCommerce adoption rates increased 5x in China

1. 2012 vs. 2014

Source: Charged Retail; NBC; PLMA (Private Label Yearbook), Euromonitor; Kantar Worldpanel; Planet Retail (using Nielsen and Gfk data); Statista



## Merchandising & marketing:

### Four key priorities for retailers

Sub-topic	Page	
 <p><b>Product offering/assortment &amp; presentation</b></p> <ul style="list-style-type: none"> <li>Adapt assortment &amp; selling approach for retail re-opening post-lockdowns</li> </ul>	115	Define what products, & how to sell
 <p><b>Pricing, promotions, and markdowns</b></p> <ul style="list-style-type: none"> <li>Stimulate demand, while managing emerging operational complexities</li> </ul>	124	Generate traffic & support sales
 <p><b>Advertising &amp; communications</b></p> <ul style="list-style-type: none"> <li>Optimize marketing spend, reactivate demand to support re-opening, and drive loyalty</li> </ul>	132	
 <p><b>Holiday season planning</b></p> <ul style="list-style-type: none"> <li>Plan for the Holiday 2020 season</li> </ul>	139	Plan for an uncertain season



## Merchandising & marketing:

### Four key priorities for retailers

Sub-topic	Page	
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# Product offering / assortment & presentation: Five practices leading global retailers are pursuing in response to COVID-19

		Applicable to:		
		Essential	Non - essential	Restaurant
Define assortment	1 Pivot and adapt offering across categories for post-COVID world			
	2 Simplify offering / assortment within a category based on profitability & supply base			
Adapt in-store experience	3 Adjust visual merchandising / display practices			
	4 Modify fitting room protocols			
	5 Temporarily close high-touch operations			



# Pivot and adapt offering

Note: This topic discusses which items to carry based on changes in demand, for guidance on estimating demand please refer to the *Retail Operations* and *Store Network & Channel* chapters

## Context & rationale

- Many companies continue to advise their employees to work-from-home, and many consumers remain uneasy in public settings, even as countries begin re-opening
- With lock downs impacting consumption patterns, different categories are expected to perform differently during the COVID-19 crisis (see next page)
- Retailers are shifting product offerings to cater to changing consumer needs

## Examples

- **Lowes (Canada):** Emphasizing 'Quick DIY' home projects & assortment on website ([Link](#))
- **H-E-B (US):** Carrying ready-made meals from five local restaurants at 29 supermarkets in San Antonio, Houston and Austin ([Link](#))
- **Lettuce Entertain You (US):** Launched "Lettuce Take Care of You", a program that provides 3 meals each week that feed a family of four for US\$150 with options from their many restaurants (e.g. RPM, Beatrix, Ramen-San, etc.) ([Link](#))
- **Fat Rice (US):** Pivoting from full service restaurant to 'corner store' providing meal kits; intend to eventually provide ready-to-heat dishes ([Link](#))
- **Chuck E. Cheese's (US):** Now selling family fun packs and party packs for delivery, including goody bags with toys, a doll, cake and gaming tickets for a future visit. ([Link](#))
- **Primark (UK):** Has announced plans to re-open with inventory appropriate to the region and season ([Link](#))

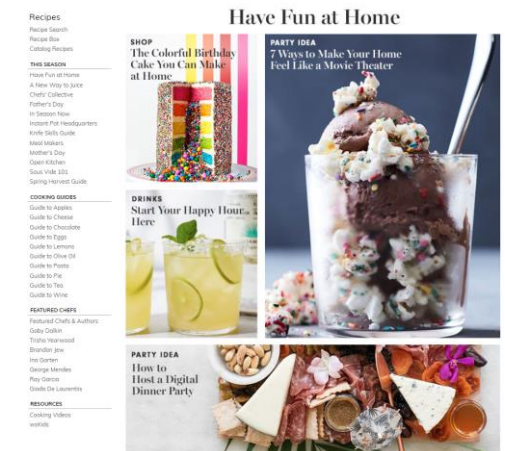
## Execution considerations

- Retailers should consider segmenting categories by archetype and forecasting expected demand curve post re-open to plan to changes to offerings
- Communicate new offerings to customer base via existing channels

**Fat Rice (US):** Full service restaurant re-opening as a corner store carrying pantry staples



**William Sonoma (US):** Promoting stay-at-home activities and assortment



**Asda (UK):** Featuring loungewear



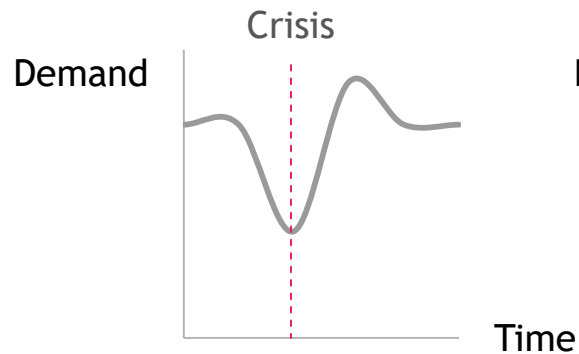


# Categories will behave differently as crisis continues

Given different expected demand curves, new offerings will be necessary to remain relevant to customers

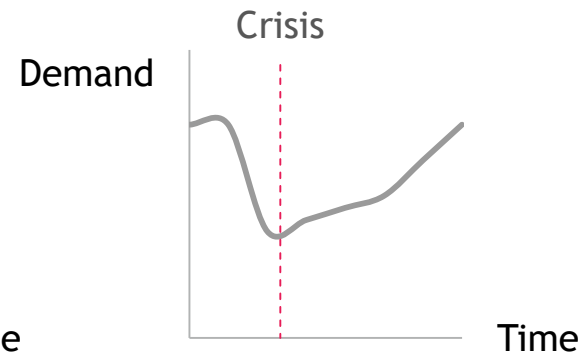
Few common category archetypes expected, although degree & duration of demand swings will vary within each

## V-Shape



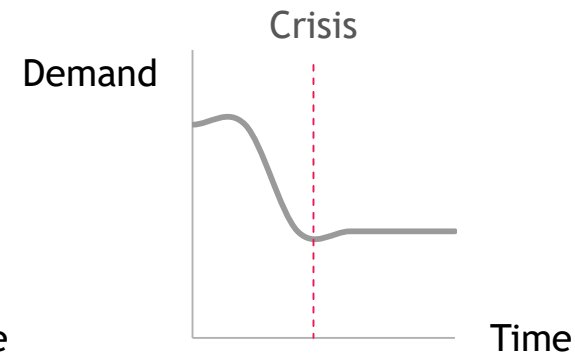
Demand stays constant, but faces channel constraints that when unlocked drive a 'spike'

## U-Shape



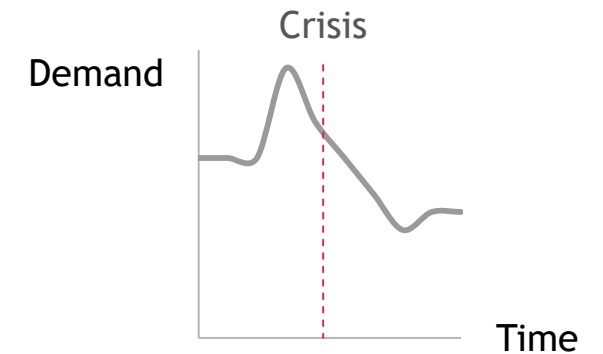
Demand is reduced, but likely to increase as interventions are gradually reduced as retail begins to open

## L-Shape



Demand is reduced and facing longer-term government intervention and / or consumer behavior challenges

## Δ-Shape



Demand drops well below pre-COVID-19 levels as consumers work through excess supply from panic buying

### POTENTIAL EXAMPLES

E.g. Automotive parts

E.g. Apparel

E.g. Luggage

E.g. Canned goods



# Simplify offering / assortment

## Context & rationale

- Suppliers are facing multiple challenges, resulting in interrupted availability of product: i) Gaps in production inputs; ii) High demand in core assortment, requiring trade-offs producing secondary SKUs; and iii) Transport and logistics availability
- In both the Essential and Non-essential retail sectors, removing slow-turning inventory & assortment can free-up cash & space for more productive uses
- For restaurants, missing a single ingredient can result in loss of multiple menu items
- Simplifying recipes can also allow for increased social distancing in the kitchen, given fewer steps in preparation process

## Examples

- **Shop-Rite (US):** Dramatically simplified flyer assortment to focus on keeping items in-stock and maintaining health & safety standards ([Link](#))
- **Grocers (global):** Working with suppliers to rationalize SKUs to increase production efficiency
- **Panda Express (US):** Removed five main dishes and sides of brown rice from its menu to ease kitchen stress ([Link](#))
- **McDonald's (global):** Stopped offering all-day breakfast ([Link](#))
- **Coca-Cola (global):** Focus on brands and products that are trusted by customers and reduce investment in smaller projects; strategy maximizes promotional effectiveness and simplifies supply chains ([Link](#))
- **KFC (UK):** Removed four main dishes, one side, and hot drinks to ease drive-thru or delivery-only operations ([Link](#))

## Execution considerations

- In a resource-constrained environment due to disruption, there is a tendency to focus on top selling items - suppliers are likely to prioritize the biggest SKUs, and opportunity cost for maintaining a 'long tail' of less productive items increases
- Performance of top/bottom items also tends to be accentuated in a crisis, since consumers also prioritize their spending
- Consider starting with a reset of assumptions on fast/slow moving SKUs, including online performers (which may differ from in-store); for Essential retailers, review SKUs unpurchased during the COVID-19 crisis
- Review assortment profitability by-SKU & critically assess the long-tail of unprofitable items; but be wary of demand transference (confirm a substitutable item remains in assortment)
- Incorporate impact of pent-up demand on non-essential items
- Evaluate alternative uses for shelf space, including expansion of categories/SKUs with low on-shelf availability due to constrained display space; if space or inventory constrained on top selling items, re-consider value of slow moving SKUs

### Shop Rite (US): Flyer explaining assortment simplification



### Kimberley-Clark (US): Limiting number of products it makes ([Link](#))











# Simplifying assortment during COVID-19: A simple framework

**How productive is this product/category?**

*How much sales does it generate each week in each store relative to peers?*

*How do these revenues compare to the costs to maintain category (margin, space, supply chain complexity)?*

High		
	Selective removal (sales high but recapturable)	Maintain & grow
Low		
	Aggressively remove (sales low & recapturable)	Selective removal (sales lost but low)
	Low	High

## How incremental are the sales of this product/category?

*Are there substitutes the volume could go to & have consumers shown a willingness to shift to them<sup>1</sup>?*

*Is the product important in generating trips and/or starting baskets<sup>2</sup>? Do consumers associate this product with our store?*

1. Historical willingness of consumers to reduce purchases of this product/category when another is promoted is a strong signal of substitutability;
2. Consider value of items frequently purchased as part of same basket as this item



# Adjust visual merchandising / display practices

## Context & rationale

- Visual merchandising and displays are typically touched by many customers and employees and, thus, increase the risk of transmission from COVID-19
- Without due processes to minimize risks, customers will be reluctant to touch merchandise that others have touched

## Examples

- **Best Buy (North America):** Plans to wipe down gadgets and other items before and after each in-store shopper touches them ([Link](#))
- **Macy's (North America):** Customers required to use hand sanitizer before trying on fine jewelry and watches ([Link](#))
- **Pandora and Signet Jewelers (US):** Enhanced health & safety and loss prevention measures include limiting number of customers in store, moving jewelry behind glass cases requiring employee assistance, immediate cleaning in full view of customer ([Link](#)) ([Link](#))
- **Estee Lauder (US):** Partnered with AI and AR tech solution provider Perfect Corp to create virtual try-ons for their cosmetics products ([Link](#))
- **Bulk Barn (North America):** Some locations have stopped customer self-serve of bulk goods; moved to model where only 2-3 customers allowed in store at once, each accompanied by a store associate who scoops the product
- **Boutique apparel (US):** Stores have placed merchandise in windows, directing customers to order via online, text, or call despite remaining closed in-person ([Link](#), [Link](#))

## Execution considerations

- Displaying a single unit can reduce items touched (in apparel, consider displaying one size of each item, and can also minimize the number of articles requiring steaming / other sanitization)
- Where possible, offer customers hand sanitizer and/or (gloves) before touching products
- Demonstration products could also be sanitized before and after each use; most products with hard surfaces can be easily sanitized (e.g. consumer electronics, jewelry and watches)
- Locked items/cases can be moved closer to cash desk to facilitate staff assistance with purchase



**Best Buy (US):** Sanitization of surfaces and products before/after customer appointments ([Link](#))

COMPANY NEWS

APRIL 28, 2020

### Best Buy To Offer New In-Store Consultations

KATIE KORANDA STAFF WRITER

**Zales (US):** Jewelry cleaned before/after handling ([Link](#))

We care deeply about the health and safety of our customers and team members, so our stores will re-open to the public as state and local health officials allow.

ed, but please continue to stay updated regularly with the most current information.

virtual appointment for

VIRTUAL OPTIONS

No matter where you are, we are here to help you express love.

### In-Store Safety

The following safety measures are in place for open stores:

All employees complete a health assessment before each shift

All employees wear masks

All jewelry and equipment is cleaned before and after it is handled

Frequent handwashing

Social distancing procedures for employees and customers

Daily enhanced store cleanings and frequent wiping of high contact surfaces

Hand sanitizer is available at entrance and throughout store



**Independent retailer (Germany):** Single unit of each item on display



# Modify fitting room protocols

## Context & rationale:

- The ability to try-on product is important to drive conversion, particularly in categories where finding the correct size is important (e.g., apparel, footwear)
- All retailers will need to follow local regulations, but regardless of regulation many customers will appreciate reassurance that safety measures are being taken; to further encourage them to try on product and/or using fitting rooms in stores

## Examples:

- **Levi's (China):** Disinfects fitting rooms after each use, as well as clothes tried on ([Link](#))
- **Nordstrom (US):** Closing some fitting rooms, cleaning in between uses; holding tried-on merchandise for unspecified time period before returning to shop floor ([Link](#))
- **Macy's (US):** Opening minimum number of fitting rooms; holding tried-on items for 24 hours before returning to rack; holding returned items for 24 hours before returning to shop floor ([Link](#))
- **H&M Group (Sweden):** Closed fitting rooms across H&M, Monki, Cos, Weekday and &OtherStories stores in Scandinavia ([Link](#))
- **Mango (Spain):** Keeping every other fitting room open; quarantining garments tried-on for 48 hours before making available for re-sale ([Link](#))
- **Desigual (Spain):** Limiting entrance to fitting rooms to single person, disinfecting after each use, and notifying customers of last time cleaning was carried out ([Link](#))

## Execution considerations:

- Consider closing every other fitting room, or use only one fitting room if needed, to meet distancing requirements
- Permit only 1 person per fitting room, and only person(s) trying on items to enter
- Increase cleaning of fitting rooms, similar to other high traffic areas by sanitizing surfaces after each use
- Consider installation of fitting room doors to replace curtains, if necessary to ease sanitization process (as hard surfaces easier to clean)
- Remove unnecessary/decorative objects from inside of fitting rooms
- Isolate unpurchased merchandise for at least 1 day before returning to shop floor, similar to returns - may require re-considering inventory on-hand depending on expected daily traffic to stores



# Temporarily close high-touch operations

## Context & rationale

- Given customer concern regarding risk of transmission of COVID-19 and public health regulations in many jurisdictions, self-serve options and high-touch services will likely be closed during re-opening phase (e.g. buffets, self-serve counters, in-store sampling, in-store makeovers)
- In addition, customers will be reluctant to use testers in many categories (e.g. beauty)

## Examples

- **Meijer (US):** Shut meat and seafood and delis, shift to pre-packaged ([Link](#))
- **7-Eleven, Kwik Trip and Kum & Go and others (US):** Eliminated mini-mart staples such as roller grills, nacho and chili cheese machines, soup bars and self-serve coffee ([Link](#))
- **Kroger (US):** Closed self-serve bars (salad, olive, bakery, candy bars, etc.) and bulk-bin options ([Link](#))
- **Walgreen's (US):** Stopped in-store sampling and removed testers for perfume and beauty products ([Link](#))
- **Sephora (global):** Cancelled in-store makeup and skincare services and classes ([Link](#))
- **Space NK (UK):** Anticipating the removal of testers ([Link](#))
- **Marks & Spencer (UK):** Removed all testers from beauty department ([Link](#))

## Execution considerations

- For self-serve prepared food (restaurants and grocery/food retail): Determine if feasible to replace offering with pre-packaged options
- Consider repurposing space for high-demand categories with constrained shelf space (e.g. paper products) or to facilitate distancing in store
- Careful consideration should be undertaken for use of cosmetics testers, even in jurisdictions where these continue to be permitted; potential alternatives include: testers used on hands only, sanitized after each use, single-use samples, virtual demos

**Whole Foods (US): All open prepared food areas closed / emptied**



**Ulta (US): CEO message announcing removal of all testers from beauty department ([Link](#))**

### A Message to Ulta Beauty Guests about the Coronavirus, from CEO Mary Dillon

With our guests, associates, and their families at the center of everything we do as a company, I'd like to take the time to address concerns about the novel coronavirus (COVID-19) and the steps we're taking in our stores, our corporate office, and our distribution centers to continue our focus on keeping people safe and healthy.

We're closely monitoring the situation and following guidance from public health officials and government agencies, including the Centers for Disease Control and the World Health Organization, so we can make ongoing assessments and stay in constant communication with our associates to provide information and guidance as developments unfold.

Associate care is always a top priority for us, and now more so than ever. In addition to our regular cleaning procedures, increased cleaning and disinfecting are being added to all locations with extra attention to high traffic areas. For any guest wanting to use a tester or sample, please ask an associate to assist you. In addition, GLAMlab, our virtual try-on experience in the Ulta Beauty App, is a great way to virtually try on and test colors and shades.

For our beauty services, including hair, brow, and makeup services, hygiene is always a focus and we've implemented additional steps here as well. For guests who have services booked, we're happy to reschedule your appointment for a later date. We understand that some services may be temporarily unavailable in certain areas; please check with an associate for more information.

Associate care is always at the core of our commitment. For all store, corporate, and distribution center associates, we continue to be flexible, continue to focus on prevention, and continue to encourage them to stay at home if they are not feeling well. Additionally, U.S. travel has been limited, and international travel restricted.

We understand this situation is top of mind for all of us right now. As circumstances continue to change, our goal is, and will continue to be, to provide a safe and welcoming destination for all guests and associates across our communities.

Mary Dillon  
CEO, Ulta Beauty



## Merchandising & marketing:

### Four key priorities for retailers

	Sub-topic	Page	
	<b>Product offering/assortment &amp; presentation</b> <ul style="list-style-type: none"> <li>Adapt assortment &amp; selling approach for retail re-opening post-lockdowns</li> </ul>	115	Define what products, & how to sell
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	<b>Holiday season planning</b> <ul style="list-style-type: none"> <li>Plan for the Holiday 2020 season</li> </ul>	139	Plan for an uncertain season



# Pricing, promotions, and markdowns: Five practices leading global retailers are pursuing in response to COVID-19

		Applicable to:		
		Essential	Non - essential	Restaurant
Drive demand	1 Review and modify promotion calendar to consider COVID-relevant 'themes'			
	2 Use promotions to stimulate demand in non-essential categories			
	3 Manage price perception across your portfolio			
Institute new approaches	4 Adjust promo approach to protect operating margin			
	5 Postpone seasonal assortment, decrease markdowns, & adjust buys			



# Review and modify promotion calendar to consider COVID-relevant 'themes'

## Context & rationale

- Promotions can be used to focus on consumer-relevant activities through the lockdown / restriction phase (e.g., home baking, family cooking), and drive meaningful connections with retail brands

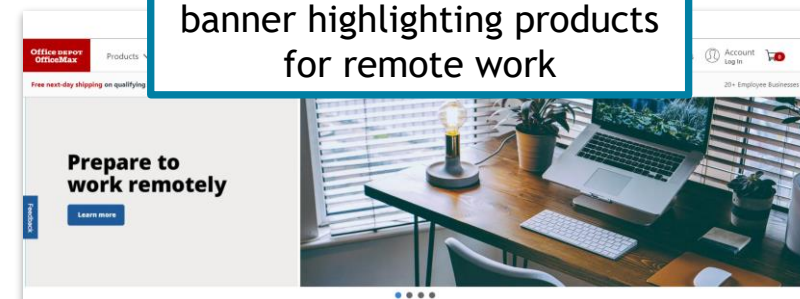
## Examples

- Geconomy (Germany):** Launched new campaign, provides discounts for product combinations including domestic use products, “home entertainment” and home office products ([Link](#))
- Ulta, BIC, Coca Cola (US):** All have recently contracted brand ambassadors / influencers through Obviously to produce content ([Link](#))
- McDonald's (Belgium):** Offered 500-piece burger puzzles as a prize in a contest, responding to the early surge in demand for puzzles as lockdowns began ([Link](#))
- Reebok (US):** Launched #ReebokLove campaign, where consumers could nominate heroes in their community - incl. delivery people, postal workers, and healthcare workers - to receive a free pair of shoes ([Link](#))

## Execution considerations

- There may be some sensitivity from the public about taking advantage of COVID-19 for marketing - ensure that any ads run are truly relevant to customers
- Retailer examples thus far have focused on tangentially related themes such as 'home living' and 'cozy dressing' - avoiding mention of the pandemic directly ([Link](#))
- Relevant themes will vary over the course of re-opening and potential returns to lockdown, and may differ locally
- Review and update plans weekly, to incorporate new learnings and adjust for demand signals

Office Depot (US): Website banner highlighting products for remote work



Eataly (US): "One click to fill your pantry" bundles



Big Lots (US): Promoting health & wellness products





# Use promotions to stimulate demand in non-essential categories

## Context & rationale

- Given store closures and lower demand due to economic uncertainty, consumption has been subdued, particularly in many non-essential categories
- Carefully designed promotions to support store re-openings can influence customer behavior and help reactivate otherwise latent demand
- Some promotions can also bolster short-term cashflow (e.g. discounted gift cards)

## Examples

- **Rainbow Fuel Stop (US):** Offering discount of up to 10 cents per gallon if paying cash to attract customers coming into the shop, driving higher-margin ancillary purchases ([Link](#))
- **Big Lots (US):** Providing coupons for in-store purchases to reduce strain on online ordering ([Link](#))
- **Bonefish Grill and Black Angus restaurants (US):** Launched gift card promotions ([Link](#))
- **Burger King, Cheesecake Factory, Firehouse Subs, and Olive Garden (US):** Offering deals to promote takeout and delivery ([Link](#))

## Execution considerations

- Promotions should focus on categories where underlying consumption/use is likely to have remained strong, but - given availability & recent priorities - the decision to purchase has been delayed (e.g. apparel, discretionary foods), promoting these items to raise awareness is more likely to stimulate purchase than those where use has fallen
- As always, promotions should only be done with an eye to encouraging incremental visits, drive incremental basket/transaction activity, or maintain price perception
- Avoid promoting supply-sensitive items as further exacerbating supply shortages is likely to frustrate customers, while limiting sales
- If considering promotions to drive in-store visits, avoid promotions that lead to crowds (e.g. door crashers)
- Consider promotional events or days to drive demand once retail opens (e.g. Black Friday, Prime day, etc.)

### Cracker Barrel (US): Promoting family meal baskets ([Link](#))



### Panera (US): Gift card promotion ([Link](#))



### 20% Off Panera® Gift Cards\*

For a limited time only, save 20% on Gift Cards when you buy online. Send a Panera Bread gift card and brighten someone's day, show appreciation to doctors and nurses working overtime, say thanks to a teacher giving classes online, treat Mom and Dad to a meal, or even keep some for yourself!





# Manage price perception

## Context & rationale

- In many categories, customers are becoming more price-sensitive given economic uncertainty - and reacting to perceived instances of price-gouging or unfair prices
- Due to retailer missteps early in the crisis (e.g. raising prices on key goods - [Link](#)), governments have closed in on price gouging & many retailers are wary of negative press associated with these instances
- Given the focused attention on prices, retailers should be wary of any pricing increases

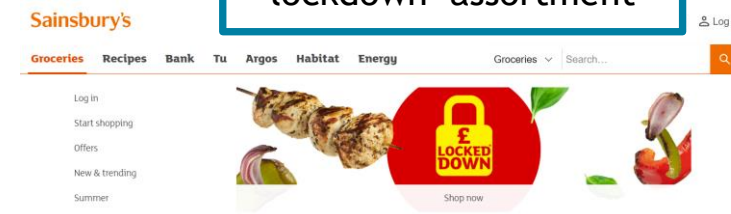
## Examples

- **Walmart, Meijer, Rite Aid, Walgreens, Target, and others (US):** 15 major retailers voluntarily agree to maintain existing prices - generally all items ([Link](#))
- **SAQ (Canada):** Agreed with its suppliers to postpone retail price increases on wines and spirits normally planned for May ([Link](#))
- **Haidilao and Xibei (China):** Restaurant chains reversed price increases after customer reaction ([Link](#))
- **Del Taco (US)** Revamped dollar menu during pandemic ([Link](#))
- **Big Y Foods (US):** Instituted a price freeze on over 10,000 items as a way to help financially challenged customers ([Link](#))
- **Sainsbury's (UK):** "Price lockdown" assortment of essential items discounted for min. 8 weeks ([Link](#))
- **Tesco (UK):** £2 offers on fresh products ([Link](#))
- **ASDA (UK):** Price roll-backs across top selling SKUs ([Link](#))

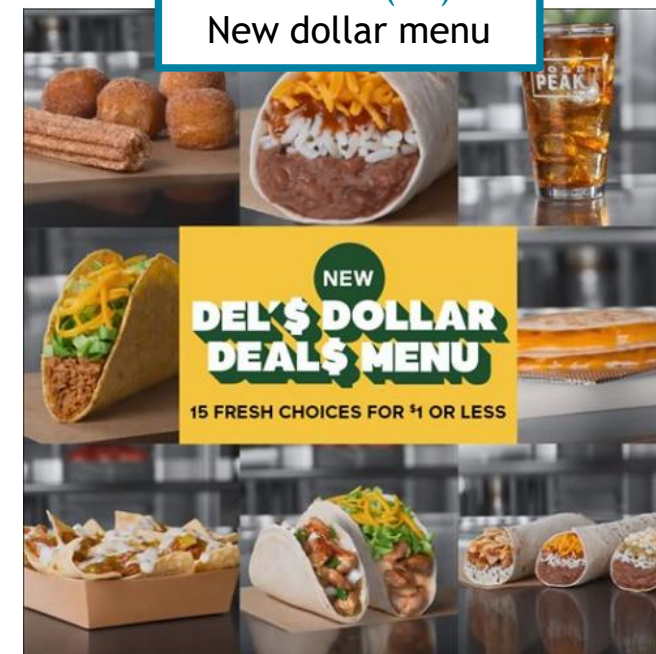
## Execution considerations

- Be wary of any planned pricing increases, and consider pausing or adding additional validation to any algorithmically driven pricing systems
- Review all pricing changes (+/-) with a lens to the current environment and anticipated consumer response/perception
- Consider leveraging social media to monitor response to any price changes
- Maintain awareness of competitive regulations regarding permanence of price changes

### Sainsbury's (UK): "Price lockdown" assortment



### Del Taco (US): New dollar menu





# Adjust promo approach to protect operating margin

## Context & rationale

- Unprecedented demand volatility means old norms & practices defining which products were fast or slow and well suited to promotion no longer apply
- Given uncertain demand, scale of promotion should be adjusted to preserve margin, reduce in-store labour requirements & prevent further strain on the supply chain (where relevant)
- Given dramatic changes in consumer behaviour, traditional trip drivers & basket builders have likely changed; necessitating a change in promotion items as well
- Increased promotional intensity has been observed in many non-essential categories, placing downward pressure on margins
- Conducting promo optimization to reduce inefficient promos can improve margins, while enabling reinvestment to the most effective promos to help recover demand

## Approaches to consider

### Re-determine appropriate level of promo activity given new reality (if at all)

- Many items - such as 'Trip drivers' - unlikely to perform as effective promotion items given consumers' general aversion to trips in current environment
- Promotions generally drive incremental effort/touching in store & can further strain supply chain

### Reduce in-store labour effort

- Increasing length of promos can reduce store labour required (e.g., lower frequency of tag changes) and also reduce business complexity (e.g., planning)
- Developing central signage with discount to be applied at check-out (vs. individual shelf tags or re-tagging items) can also help minimize labour and physical contact with the product

### Promote 'basket builders' and high-margin products

- Enhancing in-store promo and discounts on tag-on SKUs, can help increase basket size
- Increased visibility can increase purchase of highest margin items (e.g., own brands if carried)

### Implement iterative learning

- Controlled trials can be used to test new optimal promo parameters (elasticity, relative appeal)

### Go digital

- Consider personalized promos to re-engage customers and foster cross-selling online to help reduce reliance on public promos; alternatively, tailor promos to different customer segments
- Consider 'digital only' promotions oriented to new customers

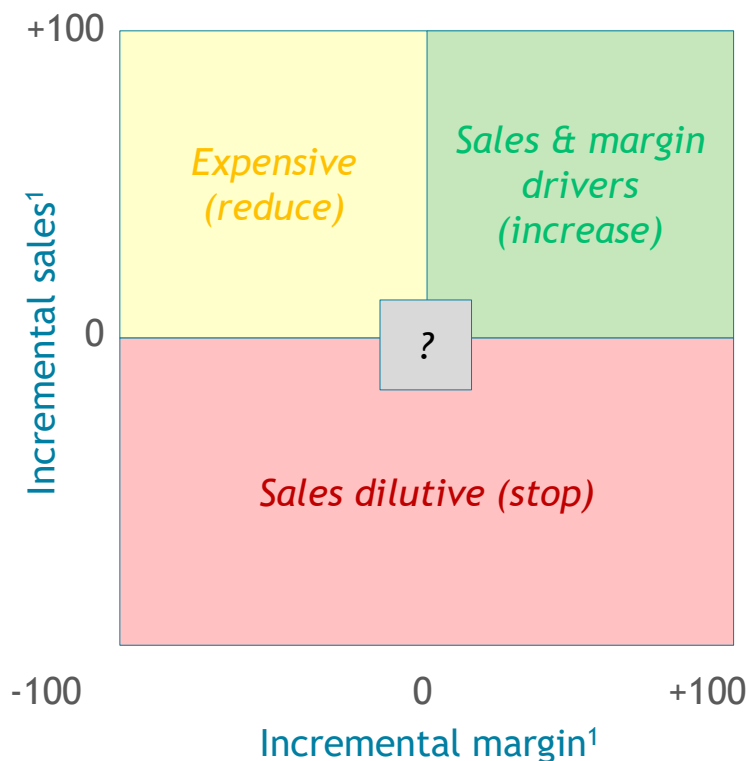


## Managing promotion during COVID-19: A simple framework

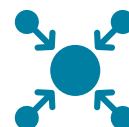
Retailers must ensure fundamentals of promotions still hold true, then screen for new realities

Reassess incrementality of promotions in new environment and continue to prioritize sales & margin drivers

Confirm sales & margin driving promotions will be compatible with current environment



Will this promotion drive larger baskets?  
(be wary of incremental trips/traffic)



Can it be done without inducing material incremental strain on the supply chain?



Can in-store employees safely & efficiently execute the promotion?

1. Incrementality must include measure of impact on entire basket size & trip count.



# Postpone seasonal assortment, decrease markdowns & adjust buys

## Context & rationale

Apparel, footwear, and other seasonal retailers face 5 challenges as stores re-open:

1. Significant stock on-hand, with Spring/Summer inventory mostly unsold and Fall/Winter orders already in place
2. Short recovery window, with less <1/2 typical time left to sell Spring/Summer season, assuming re-opening by June
3. Limited and less elastic demand, given lower anticipated consumer demand given reduced discretionary spending
4. Cash shortages, having paid for Spring/Summer collections while still needing to pay for next season
5. Need to free-up space in stores to introduce new Fall/Winter collections and further minimize losses

## Key considerations for retailers

### Maintain the season:

- Is it feasible to extend the seasonal calendar?
- Is it feasible to postpone part of the Spring/Summer 2020 assortment into the next season?

### Increase sales & margin:

- Can we bias channel/store mix to more active channels?
- Can seasonal markdown discounts be reduced?

### Manage inventory:

- Can Fall/Winter 2020 and Spring/Summer 2021 buying targets be reduced?
- Is there available space to accommodate extended seasonal inventory?

## Examples

Extend Spring/Summer seasonal selling period to allow more time for full price sell-through

- **Chanel:** Will keep SS20 ready-to-wear collection in stores for longer, future collection to arrive in July (instead of May)

Continue to sell parts of Spring/Summer assortment during following seasons

- **Balenciaga** states that its spring show collection will become part of the fall 2020 collection

Shift inventory to stores with stronger demand; consider transferring inventory to DC's to re-deploy based on store re-openings and sell-through

Based on narrower end-of-season assortment, potential to de-average markdowns and focus discount investments on select items

Edit future seasons assortment, given that prior season assortment will continue to be sold

Hold in DC's, if space in DC's and stores not sufficient, consider selling inventory to off-price retailers

- **PVH** considers holding Tommy Hilfiger & Calvin Klein spring & summer collections until future seasons to avoid selling at massive discounts



## Merchandising & marketing:

### Four key priorities for retailers

	Sub-topic	Page	
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# Advertising & communications: Five practices leading global retailers are pursuing in response to COVID-19

		Applicable to:		
		Essential	Non - essential	Restaurant
Optimize spend & tactics	1	Optimize marketing budgets and shift spend to most relevant channels & formats		
	2	Communicate re-opening, including new health & safety practices		
Communicate re-opening & drive traffic	3	Use new product launches and special editions to drive traffic to stores		
	4	Consider alternative approaches to customer outreach		
Support community	5	Support and highlight CSR initiatives		



# Optimize marketing budgets & shift spend to most relevant channels & formats

## Context & rationale

- Rapid shift of consumer behavior due to prolonged lockdown has changed media consumption habits toward digital channels
- Consumers are adjusting shopping behavior (e.g., increased online adoption, category preferences), values (e.g., more focused on sustainability, society and wellness), and lifestyle (e.g., home-centered lives, focus on hyper-local)
- Many companies are reducing traditional TV & Print advertising and re-allocating funds towards digital formats, in many cases shifting from media to content generation

## Examples

- **Perfect Diary (China):** Overall 2020 Q1 marketing spend reduced ~30% vs. original budget (-50% offline and -20% online, prioritizing historically high digital media ROI) ([Link](#))
- **Adidas (China):** Launched "Adidas Original x Tmall Super Brand day" and "Live Streaming Week" in Feb., shifting from a 10-day offline event to 5-day online event live-streamed to more than 2M people, with Adidas Tmall sales reaching 200M RMB in first 10 hours on Feb. 21 ([Link](#))
- **Hy-Vee (US):** Offering a free fitness program for kids as schools remain closed due to the coronavirus pandemic - will release 15- to 20-minute videos seven days a week ([Link](#))
- **Popeyes (US):** Launched a "Fried Chicken N Chill" campaign, offering to give out login information to the company's Netflix account so customers can enjoy the streaming service with their at-home fried chicken orders ([Link](#))

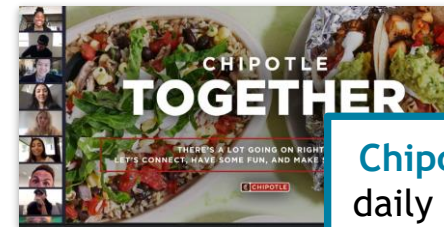
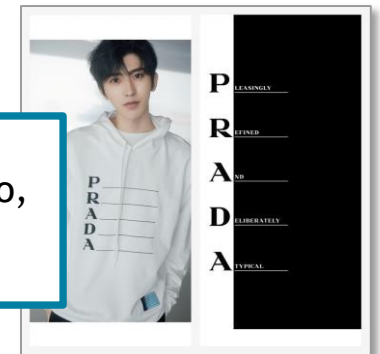
## Execution considerations

- Repurpose low ROI marketing spend to different channels / initiatives - esp. digital
- Review and update marketing plan, assessing portfolio wide impact
- Pause media spend in geographies and categories where inventory is challenged, and redeploy online or on other products
- Revisit traditional B&M vs. E-Comm-oriented marketing mix given elevated consumer bias to online and potential for staggered store re-openings across provinces
- Evaluate new capabilities required to succeed, given acceleration of current trends: digitization, casualization, and personalization



**REWE (Germany):** Facebook & Instagram posts with content to engage customers spending more time at home

**Prada (China):** Launched campaign over WeChat, Weibo, and Douyin; leveraged influencers ([Link](#))



**Chipotle (US):** Hosting series of daily 'Chipotle together' sessions via Zoom with celebrity guests



# Communicate re-opening, including new health & safety practices

## Context & rationale

- Customers may be unaware of store re-openings in the absence of communication, given that many retailers have chosen to remain closed or modify their opening hours, during initial days/weeks of permitted re-opening
- In addition, customers may be reluctant to visit stores, without knowing the extent that health and safety practices have been adopted
- Digital communication has proven the best way to reach consumers during re-opening in many countries

## Examples

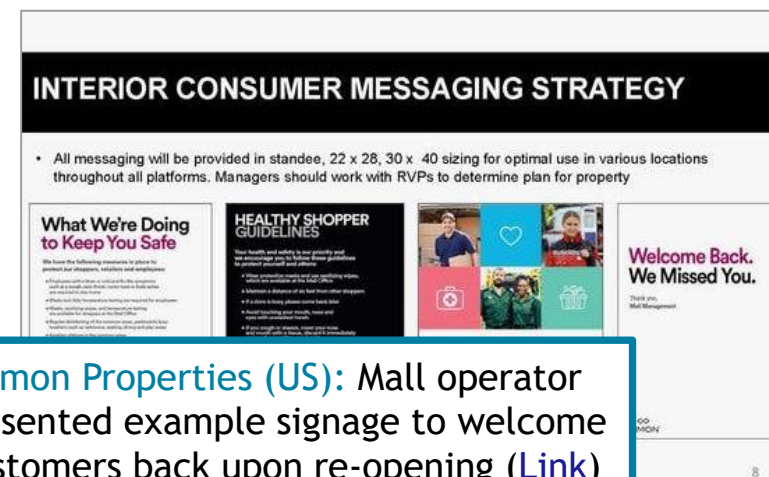
- **Carrefour, Mercadona, Tesco (Europe):** Retailers issuing statements of public assurance to customers that there is no risk of shortage in the supply-chain ([Link](#))
- **H-E-B (US):** Released video to customers showing a fully stocked warehouse, cautioned against panic buying ([Link](#))
- **Coles & Albert-Heijn (Australia, The Netherlands):** Some flyers are outlining specific health and safety measures being taken, by the store as well as guidelines for customers ([Link](#); [Link](#))
- **Taco Bell (US):** Newest campaign shows brand fans embracing the drive-thru process including sticker-sealed bags (new norm during COVID-19) ([Link](#))

## Execution considerations

- Tactfully (but visibly) highlight safety procedures to create confidence without hurting enjoyment and re-assure customers of availability
- If re-opening part of store network, clarify which specific locations and opening hours



Aldi (US): Instagram post with health & safety updates



Simon Properties (US): Mall operator presented example signage to welcome customers back upon re-opening ([Link](#))





## Use new product launches and special editions to drive traffic to stores

### Context & rationale

- While marketing and in-store experience and support demand re-activation, unique product is often the most compelling reason for a shopping trip
- New product launches have the potential to re-engage loyal and lapsed customers

### Examples

- **SKP Beijing (China):** Hosting pop-up stores that will bring in brands that are extremely rare in China as well as limited-edition collaborations that will only be available at the physical stores ([Link](#))
- **Hermès (China):** Shipped in rare bags for the re-opening day of its flagship store in Guangzhou's Taikoo Hui; it is said to have brought in at least \$2.7 million in sales that day ([Link](#))
- **Swarovski (China):** Launched 125 year anniversary celebration and collection ([Link](#))
- **Tim Hortons (Canada):** Launched DIY Donut Kits for customers to make their own creations ([Link](#))

### Execution considerations

- Limited edition products or limited availability can drive a sense of immediacy
- Use product launches / exclusivity strategically to drive traffic to the channel with excess capacity (may be online or in-store) - and if driving traffic to stores and anticipating major response, prepare ahead of time with additional social distancing measures and security
- Use in conjunction with employee outreach to service customers that might still be reluctant to visit store locations

**Adidas (China):** Debuted exclusive sneakers on Tmall live stream, known as "See Now, Buy Now" - as livestreams continue to gain momentum in China ([Link](#))



**Tim Hortons (Canada):**  
Created DIY Donut Kits





# Consider alternative approaches to customer outreach

## Context & rationale

- With consumers indicating they will take fewer trip to stores, even once re-opened, retailers should consider alternative approaches to catering to customers in-store
- Retailers should prioritize personalized outreach to high value customers

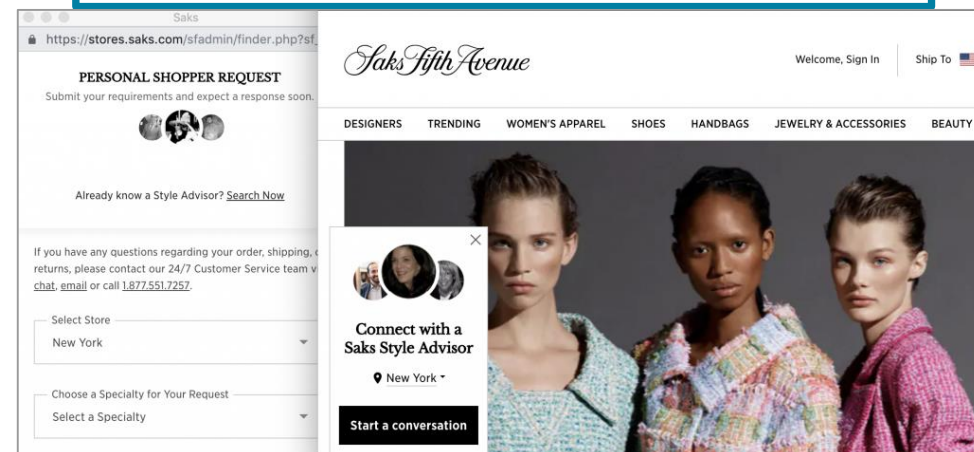
## Examples

- **Gucci (China):** Deploying highly targeted messages & guidelines to store associates in China (e.g., special messages to Chinese students returning from overseas studies due to COVID-19)
- **Neiman Marcus and Saks Fifth Avenue (US):** Leveraging Salesfloor program to enable stylists and personal shoppers to check in with clients, driving online sales ([Link](#))
- **Bandier (US):** Intends to re-purpose in-store sales associated to discuss products with customers over the phone, and ship the products to customers' homes for at-home try on ([Link](#))

## Execution considerations

- Ensure store associates contacting customers are enabled and have sufficient information to tailor their approach (e.g. contact information, purchase history, product images, etc.)
- Enable store associates to clientele during “idle time” when instore traffic is low and/or from home (may vary based on contract and labour regulations)
- If establishing customer contact for the first time, ensure a central system is used to track outreach to avoid duplication of effort between employees

**Saks (US):** Website includes portal for customers to connect with sales associate, or contact a specific advisor they are already familiar with





# Support and highlight CSR initiatives

## Context & rationale

- Social impact initiatives during crisis not only critical to supporting the communities in which we operate, but can also support brand image amongst customers & motivate employees

## Examples

- **Sainsbury's (UK):** Donated £3m to the leading food aid charity FareShare and pledged to make its surplus produce available to the group for distribution, so struggling food banks can get more of the supplies they need ([Link](#))
- **Walmart (US):** \$10 million donated to nine organizations that support food banks, schools and senior meal programs ([Link](#))
- **El Corte Inglés (Spain):** Donated 50 mattresses and other essential items to make-shift hospital ([Link](#))
- **Gap, Eddie Bauer, UNIQLO, Brooks Brothers and Canada Goose (North America):** Using facilities to make protective medical equipment ([Link](#))
- **Auchan and Leroy Merlin (France):** Plan to turn a Romanian warehouse into a field hospital for COVID-19 patients
- **Aldi (UK):** Created limited edition doctor and nurse Kevin the Carrot to raise funds for NHS ([Link](#))
- **Costco (US):** Gave first responders and healthcare workers priority admittance into their warehouses ([Link](#))

## Execution considerations

- Initiatives should ideally have a logical connection with the core business and/or local community, leveraging natural strengths and or resources available to the retailer
- Apply social listening, where available, to monitor customer sentiment; adjust actions and messaging as needed

**Sainsbury's (UK):**  
Donated to food aid  
charity FareShare



**Rag & Bone (US):**  
Creating face masks,  
with \$5 from each sale  
being donated





## Merchandising & marketing:

### Four key priorities for retailers

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# Approaches for planning Holiday 2020: Four practices leading global retailers are pursuing in response to COVID-19





# Context: Retailers will need to plan for an uncertain Holiday 2020 season

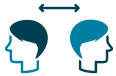
COVID-19 crisis likely to continue for the foreseeable future...



**Vaccine unlikely before 2021:** Uncertainty if a vaccine or effective cure will be found and broadly available before 2021 ([Link](#))



**Second wave of virus:** Potential for second wave of virus resurgence and localized outbreaks during fall/winter months ([Link](#))



**Social distancing:** Restrictions likely to continue until the population is widely vaccinated ([Link](#))



**Economic uncertainty:** Lower GDP growth, high unemployment and lower consumer sentiment expected to continue into 2021 ([Link](#))



...with potential implications for the Holiday 2020 season



**Lower demand:** Subdued consumer demand, due to challenging economic conditions



**Impact on store traffic:** Lower in store traffic, given ongoing health and safety precautions until a vaccine becomes broadly available



**Reduced capacity:** Reduced store and eCommerce fulfillment capacity, due to distancing measures



**Inventory implications:** Potential for over/under inventory, depending on decisions taken to cut or maintain orders at start of crisis

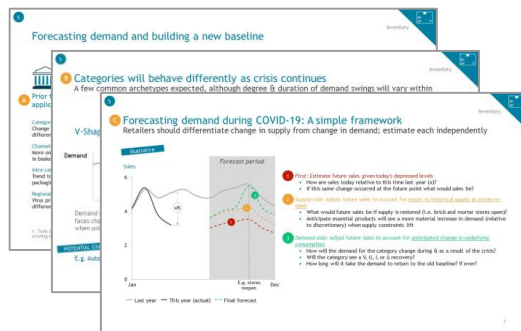
Given that Holiday season accounts for up to 40-60% of annual sales and many retailers have already placed orders, re-evaluating Holiday 2020 plans will be a complex issue



# Update Holiday season demand forecast for each category and review against orders to identify over/under supplied categories



Redesign Holiday forecasts based on the new COVID -19 reality



Redesign forecasts for the Holidays using a new baseline and factors impacting demand and supply in the COVID-19 reality

Details covered in *Retail Operations* chapter

Incorporate new factors influencing Holiday season demand (e.g., regulatory restrictions, store network changes, eComm & omnichannel capacity, etc.)



Compare updated demand forecast against Holiday plans in each category

Demand should initially be assessed assuming unconstrained supply availability

Compare demand forecast in each category against planned Holiday orders

Determine required adjustments to Holiday assortments and marketing & promotion calendar

Identify categories and SKUs projected to be over vs. under supplied during the Holiday season

See next page for levers to manage over/under supply



# Consider key levers to manage over/under supplied categories, and address store level operational implications for Holiday season



Over supplied categories,  
with anticipated excess inventory  
at end of the Holiday season

## Potential levers

### Assortment & inventory

- Reduce or cancel orders
- Start selling overstocked SKUs early
- Extend selling season or store where feasible
- Negotiate with off-price channels

### Promotion

- Create new shopping events to drive earlier demand
- Increase promotion & markdown depth & frequency



Under supplied categories,  
with anticipated shortages  
during the Holiday season

- Adjust orders / replenishment
- Feature non-seasonal product
- Tightly manage inventory allocation

- Reduce promotion depth & frequency
- Shift to targeted and personalized promotions
- Consider alternatives to price promotion

## Store level operational implications

- Increase eComm & Omnichannel fulfillment capacity
- Adjust seasonal labour planning requirements





## Over-supplied categories: Managing Holiday seasonal assortment and inventory

### Levers

### Description

### Execution consideration



#### Orders



Reduce or cancel orders

- Work with suppliers to reduce buys or cancel existing orders, as feasible even if some buys
- Consider cancellation penalties and long term impacts on their supply chain, since canceling orders may lead to financial distress for suppliers



#### Timing



Start selling overstocked SKUs as early as possible

- Identify which overstocked SKUs can be launched early (e.g. based on delivery schedule, suitability to sell during Summer/early-Fall, available display space, etc.)



#### Selling season



Extend selling season or store where feasible

- Identify overstocked Holiday SKUs that can be sold during later seasons (e.g., basic and non-seasonal items, based on style, store for next year, etc.)
- Consider storing inventory to sell next year, if space and cashflow allow, and reduce following season orders (see *Merchandising & marketing* chapter)



#### 3<sup>rd</sup> party channels





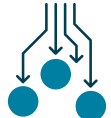



Negotiate with off-price channels

- Consider only if severely overstocked with no avenue to cancel orders / reduce buys, extend selling season or when cash constraints an issue
- Early negotiations with 3rd party channels (e.g. outlet, off-price, etc.) could allow for better pricing



## Under-supplied categories: Managing Holiday seasonal assortment and inventory

Lever	Description	Execution consideration
 <b>Orders</b>	 Adjust orders / replenishment	<ul style="list-style-type: none"> <li>Engage vendors to understand if replenishable in-season and/or place additional orders where lead time permits</li> </ul>
 <b>Assortment</b>	 Feature non-seasonal product during Holiday	<ul style="list-style-type: none"> <li>Identify non-seasonal giftable SKUs that can be featured, in the event that Holiday season SKUs sell-through prior to Christmas (e.g. beauty, watches)</li> <li>Ensure sufficient inventory of featured items available, including potential for replenishment, and monitor demand</li> </ul>
 <b>Allocation</b>	 Tightly manage inventory allocation	<ul style="list-style-type: none"> <li>Reduce upfront inventory allocation to stores and ship replenishment based on actual unit sell-through to minimize stranded stock in store</li> </ul>



# Over-supplied categories: Managing Holiday seasonal promotion

## Lever

## Description

## Execution consideration



### Events



Create new shopping events to drive earlier demand

- Marketing new shopping events during traditionally non-promotional months can enable retailers to spread demand over time
- Examples:
  - **Double Five Shopping Festival (Shanghai):** Multi-retailer promotional event to drive customers to stores ([Link](#))
  - **Amazon Prime Day (global) and Nordstrom Anniversary Sale (US):** Late-Summer/early-Fall promotional events ([Link](#)) ([Link](#))



### Discounting









Increase promotion & markdown depth & frequency

- Identify if Holiday SKUs can be included in existing promotional events (e.g. end of summer sale, back to school, etc.)
- Determine if additional promotions can be added to the calendar
- Increase discount depth to drive sell-through velocity



## Under-supplied categories: Managing Holiday seasonal promotion

Lever	Description	Execution consideration
 <b>Discounting</b>	 Reduce promotion depth & frequency	<ul style="list-style-type: none"> <li>Consider reducing promotional discounting and/or number of events, offsetting lower available unit inventory with higher margin</li> </ul>
 <b>Targeting</b>	 Shift to targeted and personalized promotions	<ul style="list-style-type: none"> <li>Shift to tailored promotions for different customer segments</li> <li>Differentiate promotions and discounts at store level to drive desired sell-through and margin (e.g. depending if SKU sell-through at specific store locations)</li> </ul>
 <b>Non-price promotion</b>	 Consider alternatives to price promotion	<ul style="list-style-type: none"> <li>Shift to alternative mechanisms, such as loyalty points or bundled offers to drive cross-selling of other categories</li> </ul>



# Address store network operational implications for Holiday season

## Two levers to consider:



### Increase eCommerce & Omnichannel fulfillment capacity

- Holiday order volumes typically stretch the limits of eCommerce fulfillment capacity at many retailers, a trend that is likely to be tested further given higher eCommerce demand during the COVID-19 crises
- Retailers should therefore consider further augmenting their eCommerce & Omnichannel capacity (e.g. servers, DC automation / robotics, alternative carriers, BOPIS / curbside operations)

Details covered in *Store Network & Channel* chapter



### Adjust seasonal labour planning requirements

- Retailers should adjust Holiday recruiting and labour planning to match their revised demand forecast, given subdued or more evenly distributed sales volume may result in reduced traffic between Black Friday and Christmas
- Training to enable a more flexible labour model should be considered for retailers that intend to re-assign store employees to support eCommerce DC's or Omnichannel fulfillment
- Adjustments to extended Holiday store hours should also be considered and may have implications for labour



## Store network & channel

Adjust to new demand & operating needs

<u>Sub-topic</u>	<u>Page</u>
Store network	151
Omnichannel capabilities & fulfillment	159
Returns management	165



## Store network & channel:



### Three key priorities for retailers

Sub-topic	Page	
 <b>Store network</b> <ul style="list-style-type: none"> <li>Determine which stores and sequencing when to re-open</li> </ul>	151	Prepare store re-opening
 <b>Omnichannel capabilities &amp; fulfillment</b> <ul style="list-style-type: none"> <li>Manage 'new reality' network operations</li> </ul>	159	
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## Store network & channel:

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# Store network: Three step process leading global retailers are using to determine when & what stores to re-open

## Assess stores for re-opening

## Execute based on analysis

### 1 Forecast store level demand

#### Generate new baseline

- Start with national demand forecast to inform 'new baseline'

#### Create & adjust store-level sales forecast

- Account for eCommerce / B&M channel shifts
- Translate baseline demand forecast into store-level forecast
- Make individual store adjustments

### 2 Analyze network & segment

#### Assess each location

- Determine short-term profitability & margin contribution if store re-opens vs. remaining closed
- Evaluate strategic & operational benefits of store re-opening

#### Segment stores based on assessment

- Prioritize stores for re-opening decisions

Continually iterate & adjust based on new data, learnings, and decisions

### 3 Execute store decisions

Based on network analysis, execute next steps for each store segment

Potential options for each store in the network:

- Open immediately
- Sequence re-opening
- Put on-hold
- Potentially close

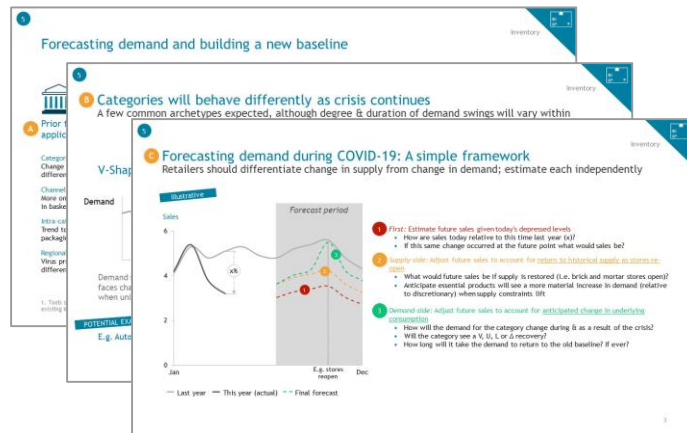


# Store level demand planning in two steps

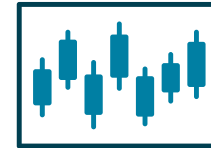


## A Generate new national baseline forecast

Leverage previously generated national demand forecast, incorporating category recovery curves, to inform new 'baseline' national forecast by category & channel



Details covered in *Retail Operations* chapter



## B Apply to create store level forecast, then adjust

Apply national B&M category trend from national forecast to historic store sales by category to generate a new unrefined store forecast accounting for new category mix & channel distribution









Adjust store-level forecasts, incorporating potential impact of:

- Fulfillment options
- Operating hours
- Location proximity
- Competition
- Store format
- Epidemiological considerations
- Demand transference
- Etc.

Details on next page



## B Developing an adjusted store-level sales forecast

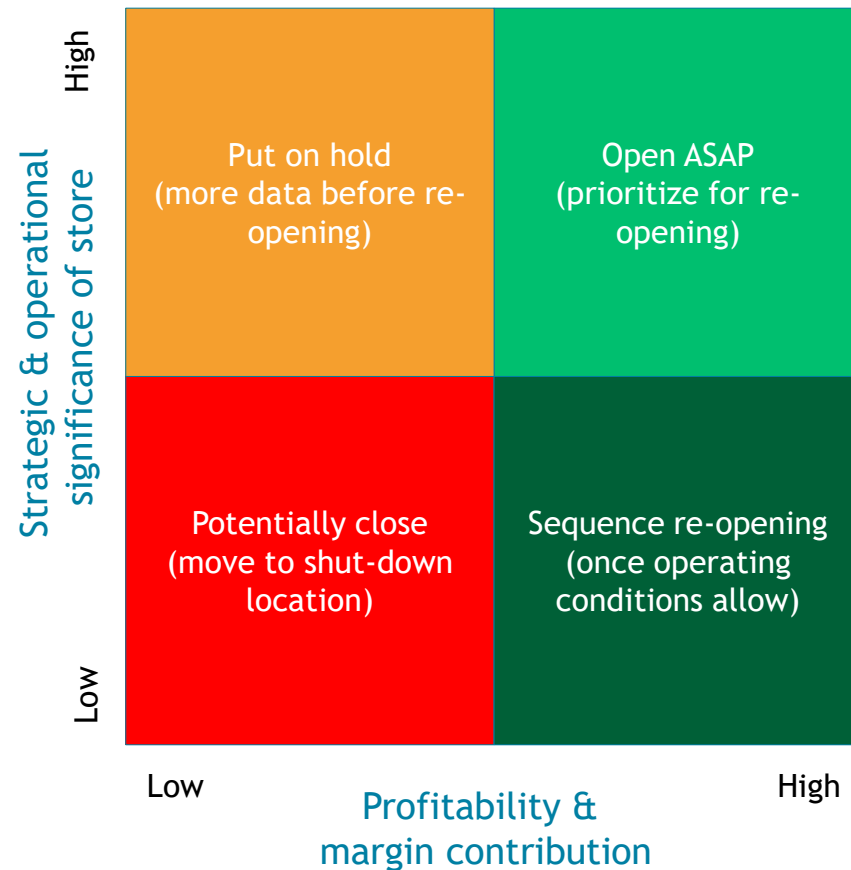
Topic	Description	Key considerations
Category mix	 Variation in category demand by-store	Is category mix in this store different from national average? Weight anticipated sales appropriately given category-level national trends
Fulfillment options	 Store-based shopping options (e.g., ship from store, BOPIS, curbside pickup, drive-thru)	Will customer preferences for different store-based shopping options impact average transaction size? (e.g. fewer impulse purchases)
Operating hours	 Changes to opening hours	Have operating hours changed and are these different compared to other stores in the network?
Location proximity	 Location adjacencies (e.g., essential establishments, offices vs. residential)	How might traffic be impacted by the type of area where the store is located?
Competition	 Relevant direct competitors or substitutes	Have nearby competitors or potential substitutes announced re-openings or closures?
Store format	 Store type (e.g. mall vs. stand-alone, super centre vs. convenience)	Is the store format likely to limit traffic, given new customer preferences?
Epidemiological considerations	 Local virus resurgence risk	How will the risk of infection impact customers' willingness to shop in this area?
Demand transference	 Customer demand likely to migrate to other locations / channels, if nearby stores re-open or remain closed	How much demand is likely to transfer, given nearby stores re-openings or closures?

CORE



# Network analysis to prioritize individual stores for re-opening

Segment store network based on profitability; strategic & operational significance



Matrix placement determined by:

- A** Profitability & margin contribution
- What revenues can we anticipate from this store?
  - What will be the fixed and variable costs?
  - Will an open store be less profitable than a closed store with fixed costs?
- B** Strategic & operational significance of store
- What competitive, brand, and reputational considerations should be taken into account?
  - Do we have a feasible coverage and operating strategy?




[Details on next pages](#)

**NOTE:** Baseline expectation that stores are able to provide a safe environment for employees & customers prior to re-open



## A Detail: Considerations for store re-opening analysis (I/II)



### Profitability & margin contribution

Consideration	Key question to assess	Inputs (non exhaustive)
 <b>Revenue</b>	What revenues can we expect if this location is re-opened or re-purposed?	<ul style="list-style-type: none"> <li>Store demand forecast</li> </ul> <div style="background-color: #cccccc; padding: 5px; display: inline-block;">Covered in previous chapter</div>
 <b>Variable costs</b>	What costs are required for re-opening?	<ul style="list-style-type: none"> <li>Cleaning, re-stocking, cost of goods, etc.</li> </ul>
	What is the minimum labour needed to run the location, based on the new operating model?	<ul style="list-style-type: none"> <li>Labour cost estimate, adjusted to include incremental cost of COVID-19 operations</li> </ul>
 <b>Fixed costs</b>	What are the costs of implementing new safety & compliance measures?	<ul style="list-style-type: none"> <li>Cost of new safety procedures &amp; protective / hygiene equipment</li> </ul>
	Are there fixed costs that cannot be avoided in the short/medium-term?	<ul style="list-style-type: none"> <li>Rent &amp; occupancy costs</li> <li>Corporate overheads</li> <li>New capital investments for health &amp; safety</li> </ul>
	What costs must be incurred to close this location?	<ul style="list-style-type: none"> <li>Lease breakage/liability (e.g. based on expiry), fixture / content removal, severance</li> </ul>



## B Detail: Considerations for store re-opening analysis (II/II)

### Strategic & operational significance

Consideration	Key question to assess	Inputs (non exhaustive)
 <b>Strategic</b>	<b>Reputation</b> Is there potential reputational risk/benefit of re-opening?	<ul style="list-style-type: none"> <li>What is the public perception of retailer re-opening in this area?</li> </ul>
	<b>Competition</b> Are there competitive considerations that should be taken into account?	<ul style="list-style-type: none"> <li>Key competitor store locations &amp; re-opening announcements</li> </ul>
	<b>Marketing</b> Is there a marketing benefit to re-opening this store? (e.g. impact on eComm sales)	<ul style="list-style-type: none"> <li>Geo-analysis of new store opening impact on eComm traffic</li> </ul>
	<b>Coverage</b> Does the re-opening plan provide minimum store coverage in all major markets / cities?	<ul style="list-style-type: none"> <li>Trade area analysis of major markets</li> </ul>
 <b>Operational</b>	<b>Labour</b> Are there enough employees available to operate the store? If not, do we need to consolidate and open fewer stores in this area?	<ul style="list-style-type: none"> <li>HR employee tracking</li> <li>Flexible labour model</li> </ul>
	<b>Supply chain</b> Can stores in this area be supplied with min. goods required for re-opening? (e.g. ingredients for restaurants)	<ul style="list-style-type: none"> <li>Supplier risk assessment</li> </ul>
	<b>DC network</b> Are there enough stores re-opening in this area for profitable DC utilization? If not, possible to service effectively from another open DC?	<ul style="list-style-type: none"> <li>DC network analysis</li> </ul>

Covered in  
*Retail  
Operations  
chapter*







## Execute store re-opening decisions based on network analysis

Plan & execute next steps for each store segment

Manage central view of store network & continuously refresh to re-assess re-opening plans

Potential options for each store in the network:

-  Open immediately
-  Sequence re-opening
-  Put on hold
-  Potentially close






ILLUSTRATIVE

District	Store #	City	Province	Status	Profitability Short-term margin contribution	Strategic				
				Current		Reputation	Competition	Marketing	Market coverage	
GTA	105	Toronto	Ontario	Temp closed	-1.2%	High	High	High	Med	Me
	107	Toronto	Ontario	Re-opened 6/2	26.3%	Med	High	High	High	Hig
	111	Toronto	Ontario	Temp closed	-0.5%	High	High	High	Med	Me
	113	Toronto	Ontario	Temp closed	-25.8%	Low	Low	Low	Low	Me
	115	Toronto	Ontario	Temp closed	12.3%	Med	Med	High	High	Hig
	121	Mississauga	Ontario	Temp closed	-6.3%	Med	Low	Med	Med	Me
	129	Mississauga	Ontario	Temp closed	-2.3%	High	High	High	High	Me
	133	Vaughan	Ontario	Closed 5/31	-31.7%	Low	Low	Med	Low	Low
	135	Richmond Hill	Ontario	Temp closed	-17.4%	Low	Low	Med	Low	Low
	137	Markham	Ontario	Temp closed	-3.6%	Med	High	Med	High	Low
Ontario East	203	Oshawa	Ontario	Closed 5/31	-42.3%	Low	Med	Low	Med	Low
	205	Kingston	Ontario	Temp closed	5.4%	Med	Med	Med	High	Hig
	209	Kanata	Ontario	Temp closed	-8.5%	High	High	Med	High	Me
	211	Ottawa	Ontario	Temp closed	-5.2%	High	High	High	Med	Me
	213	Ottawa	Ontario	Re-opened 6/2	32.2%	Med	Med	High	High	Hig



## Store network & channel:

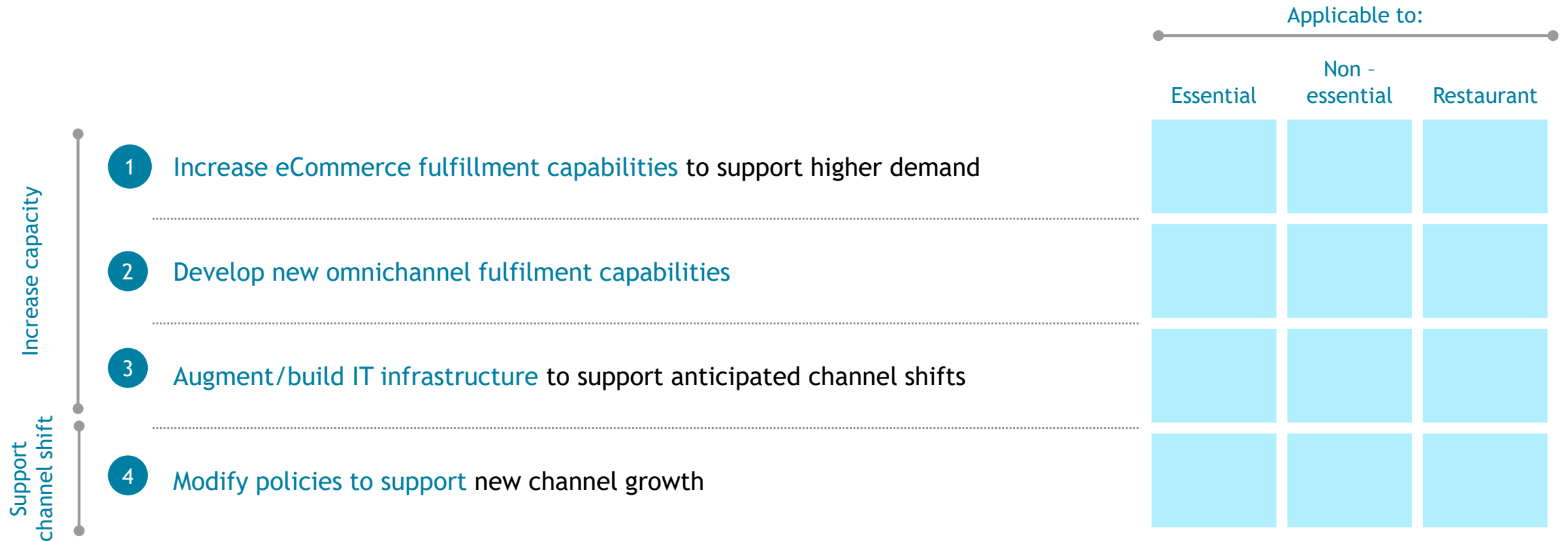
### Three key priorities for retailers

	Sub-topic	Page	
	<b>Store network</b> <ul style="list-style-type: none"> <li>Determine which stores and sequencing when to re-open</li> </ul>	151	Prepare store re-opening
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# Omnichannel capabilities & fulfillment: Four practices leading global retailers are considering in response to COVID-19





# Increase eCommerce fulfillment capabilities to support higher demand

## Context & rationale:

- COVID-19 related shutdowns have led to a channel shift towards eCommerce that is expected to sustain even as stores re-open ([Link](#))
- As a result, retailers have experienced increased demands on their distribution centers (DCs) and shipping carriers that support eCommerce
- However, many are encountering challenges meeting this increased eCommerce demand - especially given DC capacity constraints resulting from new distancing & hygiene measures to keep warehouse employees safe and competition for shipping/logistics capacity
- DC capacity constraints have been further compounded for some retailers by higher returns processing volume and storage requirements due to unsold seasonal inventory, with new inventory starting to arrive (e.g. unsold Spring/Summer inventory at DC's, and Fall/Winter merchandise en route)

## Examples:

- **Next (UK):** Switched to operating website for a restricted number of hours a day to reduce order numbers and protect warehouse staff ([Link](#))
- **Myer (Australia):** Re-hired 2,000 staff members to help meet online sales after standing down 10,000 workers and closing all department stores ([Link](#))
- **Amazon (US):** Announced 100,000 delivery and warehouse jobs, encouraging workers to work over-time and incentivizing with increased pay ([Link](#))
- **Dixons Carphone (UK):** Moving stock from physical stores to be sold online ([Link](#))
- **Primark (UK):** Currently searching for up to 400,000 sq. ft of warehouse space on short-term lease to store excess stock ordered before COVID-19, after already leasing up to 40% more warehouse space due to the crisis ([Link](#))

## Execution considerations:

- Start with quick wins that can immediately increase eCommerce capacity including additional DC employees, new shipping/delivery partners, and process changes that can improve operating and space efficiency (e.g. using bubble envelopes vs. assembling boxes)
- In the medium-term, retailers can consider increasing DC space, including expanding existing facilities, building/leasing additional DCs, or using contract DC capacity
- Critical step in planning capacity increase is forecasting anticipated demand - *covered in Retail Operations chapter and first section of this chapter*
- When deciding on capability expansion, retailers should consider competitive dynamics in their sub-sector / region and impact on margins; despite higher costs, not supporting eCommerce may impact market share and long term growth



# Develop new omnichannel fulfillment capabilities

## Context & rationale:

- As many retailers will continue to operate in environments with subdued brick & mortar store traffic and increased online demand, it is critical to plan for the "new reality" where omnichannel capabilities will be even more important
- To support increased eCommerce demand and make more productive use of real estate, some retailers have started shipping eCommerce orders from stores and also added buy-online pick-up in store (BOPIS) as a fulfillment option
- Demand shift to these new fulfillment options may require adjustments to store operations, even for retailers where these were previously offered

## Examples:

- **Bed, Bath & Beyond (US/Canada):** Converted ~25% of stores into regional fulfillment centers - doubling digital fulfillment capacity ([Link](#))
- **Fnac (France):** Sent teams to closed stores to prep delivery packages in areas where less inventory is available at DC ([Link](#))
- **M&S (UK):** Partnered with Deliveroo (food delivery service) to deliver grocery essentials ([Link](#))
- **Whole Foods, Stop & Shop, and Giant Eagle (US):** Leveraged "dark" stores for delivery orders ([Link](#))
- **Casey's General Stores (US):** Expanding its partnership with **DoorDash** to provide delivery to 579 locations, seven days a week ([Link](#))
- **GameStop, BestBuy, Dick's Sporting Goods (US):** Introduced contactless curbside pick-up service to manage delivery demand ([Link](#))
- **Kroger (US):** Testing a pickup-only store in greater Cincinnati in response to higher demand for click-and-collect service ([Link](#))

## Execution considerations:

- To enable ship-from-store, IT infrastructure needs to be configured with a view of inventory across the total DC and store network, and should include optimization to ensure orders are completed in the most cost-effective manner (e.g. fulfilled from the DC or store nearest to the customer to reduce delivery cost; if all items in an order unavailable from a single location, split order to ship from the most cost effective combination of fulfillment points, taking into account both picking and delivery)
- Dedicated BOPIS and delivery pickup areas may need to be designed, with consideration for proximity to order storage, sufficient space for line-ups and contactless pick-up by customers or delivery personnel, and protective screens similar to check-out areas
- For retailers experiencing constrained shipping / logistics capacity, ship-from-store and BOPIS have the potential to provide better customer experience, given shorter fulfillment lead-times
- Retailers should also consider store labour planning and scheduling to support these fulfillment options - *covered in Retail Operations chapter*
- Restaurants should consider the amount of space dedicated for dine-in, including parking lots, given accelerated shift in consumption off-premises; designing more flexible space may facilitate additional capacity for pick-up and drive-through



# Augment/build IT infrastructure to support anticipated channel shifts

## Context & rationale:

- Many retailers have experienced increased eCommerce demand during COVID-19 related shutdowns, leading to a channel shift that is expected to continue even as stores re-open
- In addition to the physical infrastructure needed to fulfill orders, retailers also need to ensure their IT infrastructure has sufficient capacity to cope with elevated demand

## Examples:

- **Stop & Shop (US):** Increased the number of servers to meet the demand on website ([Link](#))
- **Peapod (US):** Website and mobile app intermittently unable to service customers after being overwhelmed by a surge in demand from customers seeking to buy groceries online ([Link](#))
- **Where Dragons Fly (Canada):** Small business launched eCommerce during the COVID-19 crisis with support of Digital Main Street ([Link](#))
- **ShopHERE (Canada):** Recently launched initiative from the City of Toronto to support small businesses build and optimize online stores at no cost; supported by Global Skills Hub, Shopify, Google, Scotiabank, General Assembly, and other organizations ([Link](#))

## Execution considerations:

- For retailers selling categories in high demand (e.g. safety, health & hygiene), consider increasing server capacity to accommodate more online shoppers
- Brick & mortar retailers not currently selling online should consider launching eCommerce to offset decreased sales in store
- Several companies offer integrated solutions to support small businesses launch online, including integrated POS systems to help manage inventory (e.g. Shopify, Lightspeed)

### ShopHERE (Canada): Program to support independent businesses build online stores





# Modify policies to support omnichannel growth

## Context & rationale:

- As many stores remain closed and customers remain reluctant to enter open stores, retailers are modifying policies to support the shift to eCommerce
- Even as COVID-19 restrictions are lifted, this channel shift towards eCommerce is expected to continue ([Link](#))
- Given eCommerce DC capacity constraints resulting from new distancing & hygiene measures and competition for shipping/logistics capacity, many retailers have added curbside pickup to accelerate the trend towards buy-online pick-up in store (BOPIS) and increase digital fulfillment capacity
- Competitive dynamics from online only retailers and other brick & mortar peers are critical factors influencing eCommerce shipping policies
- Compared to delivery, curbside pick-up options, if executed well, can provide higher margins due to lower fulfillment costs, better utilization of store network, and improved use of available inventory

## Examples:

- **Kroger (US):** Temporarily waiving pickup fee nationwide (value of \$4.95), with no min. order threshold ([Link](#))
- **CVS, Walgreens (US):** Waiving delivery fees on pharmacy orders ([Link](#))
- **Burger King, Boston Market, Chili's, Chipotle (US):** Offering deliveries over certain threshold ([Link](#))
- **Lowes, Home Depot, Walmart, Toys R Us, American Eagle (Canada & US):** Offering free in-store pick-up; most offer contactless and significantly less turnaround time than e-commerce delivery

## Execution considerations:

- Consider the impact of additional costs from eCommerce (e.g. costs of shipping, packaging, additional servers, workforce, etc.) on overall profitability; avoid chasing unprofitable demand
- Design policies that incentivize customers to select fulfillment options with the lowest cost to serve based on available capacity (e.g. free BOPIS fulfillment, if eCommerce DC delivery is capacity constrained or costly)
- For restaurants, discounts to encourage customer pick-up may be more profitable than orders placed through 3<sup>rd</sup> party delivery services
- Consider implementing policies such as minimum order amounts, paid memberships for free/ discounted deliveries that influence loyalty (e.g. Amazon Prime), delivery promotions on higher margin items only, offers for specific customer segment, and other relevant tactics to protect margins while driving demand

**CVS (US): Free pharmacy deliveries**

CVS pharmacy™  
Pharmacy MinuteClinic® Sho

Home > Delivery\_overview > Pharmacy

**Get FREE delivery of Rx & everyday essentials.\***

We understand your concern. And this is just one of the ways we can help you to be prepared and stay well.

**WalMart (US): All store pick-up orders free vs. min \$35 order for free delivery ([Link](#))**




Store Pickup  
Order online & pick up in store for free!





## Store network & channel:

### Three key priorities for retailers

Sub-topic	Page	
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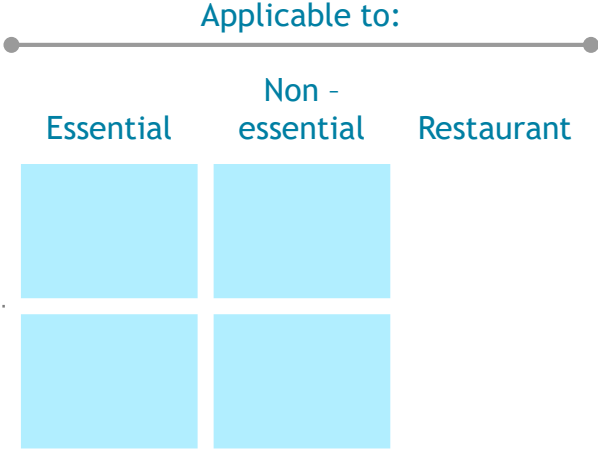


# Returns management: Two practices leading global retailers are considering in response to COVID-19

- 1 Adjust **return policies** (extend return timeframes, free return shipping)

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- 2 Ensure **safe handling of returns** (store ops, collecting, sanitizing)





# Adjust return policies

## Context & rationale:

- Customers have been unable to return purchases at many retailers due to store closures during the shutdown
- In addition, several retailers suspended returns and exchanges during the crisis, even for eCommerce purchases, given uncertainty regarding potential regulatory guidelines
- As stores re-open, customers will expect to be able to return or exchange items purchased before/during the shutdown, and retailers should consider making reasonable adjustments to their return policies

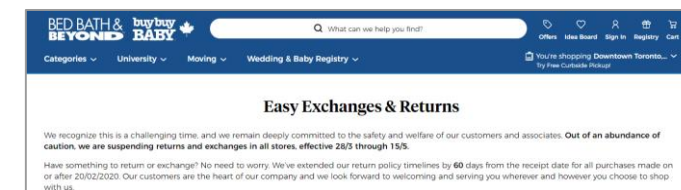
## Examples:

- **Multiple US retailers** have extended their return period including **American Eagle** (no time limit), **Apple** (14 days after re-open date), **Home Depot** (extended from 90 days to 180 days after purchase), **Kohls** (30 days after re-open date), **Sephora** (30 days after re-open dates for purchases made after Feb 15) ([Link](#))
- **Bed, Bath & Beyond (US)**: Extended its 180-day return policy to 240 days from the receipt date for all purchases made on or after Feb 20 ([Link](#))
- **Arket (UK)**: Return policy has been extended to 100 days ([Link](#))
- **ASOS (UK)**: Extended return policy from 28 days to 60 days of delivery

## Execution considerations:

- Many retailers have announced that extended return policies will apply to purchases made prior to store shutdowns - the applicable time period has generally been determined by the duration of retailers' regular return policies (e.g. if normal policy is 30 days for return or exchange and stores closed on March 15, consider allowing purchases made after February 15 to be returned once stores re-open)
- Customers should have a sufficient amount of time to return or exchange purchases after stores re-open (e.g., many retailers have announced 14 days or 30 days)
- Many customers prefer to return eCommerce purchases to brick & mortar stores for an immediate refund and assurance their returned items have been accepted back by the retailer
- Normal loss prevention protocols should continue to apply, such as requiring proof of purchase, validation via POS system the purchase has not been previously returned, accepting returns for full refund only products in original packaging and/or with tags still attached and no visible signs of wear, etc.

**Bed, Bath & Beyond: Changes to return policy feature prominently on website**



**Apple (US): Extended return policy to 14 days after re-opening**







# Safe handling of returns

## Context & rationale:

- In many categories, customers expect to purchase items and return these to the retailer at a later date; it is not uncommon for customers to purchase multiple sizes in apparel or footwear to try on at home, and then return the unwanted items (e.g. for eCommerce orders or to avoid trying on items inside store fitting rooms)
- Return and exchange rates for eCommerce orders are often higher than for in-store transactions, and many retailers reported an increase in online sales during the crisis
- Given heightened concern, customers will appreciate reassurance that safety measures are being taken with items previously touched or worn by others

## Examples:

- **Gap (US):** Returns will be quarantined for 24 hours before being available for sale ([Link](#))
- **Saks Fifth Avenue (US):** Returned items will be unavailable for sales for 48 hours ([Link](#))
- **Target (US):** Returned clothing items are being quarantined for three days ([Link](#))
- **DSW (US):** Shoe returns will be sprayed with disinfectant and isolated for three days ([Link](#))
- **Mango (Spain):** Returns will be isolated for 48 hours ([Link](#))

## Execution considerations:

- Isolate returned merchandise for at least 1 day before placing back into inventory or on shop floor
- Provide gloves for DC employees handling returns and training for proper practice of hand hygiene
- For in store returns, consider establishing distancing, protective equipment, and sanitization protocols at returns desks, similar to checkout areas (e.g., physical line controls, visible markers, protective barriers, limit handling of cards and cash, disinfect PIN pads, etc.); consider placing a temporary returns desk and storage area near entrance in large stores to minimize customers traveling through store with returns
- All retailers should follow guidelines provided by local regulatory and health authorities

**ASOS**

5<sup>th</sup> April 2020

**How ASOS is protecting its people during the coronavirus pandemic**

At ASOS, we take our role in the fight against coronavirus incredibly seriously. I want to be crystal clear that the health, safety and welfare of our people is my number one priority, and we are taking decisive action to keep our people safe during this difficult time.

The UK Government has asked online retail to continue, because it's essential for jobs and the economy. We have taken the decision to remain open in line with [Government guidance](#) and with all appropriate safety measures in place. This has allowed us to maintain employment at our Great Houghton fulfilment centre just outside Barnsley, a decision that has been [supported by Cllr Sir Steve Houghton CBE](#), Leader of Barnsley Metropolitan Borough Council.

We are enormously proud of our Great Houghton site, which is a bespoke, high-tech ecommerce facility with world-class automation and an industry-leading health and safety track record. We have [put in place measures to ensure safety and social distancing measures](#) to protect our staff.

**ASOS (UK):** Announced measures to support safe operations, at its eComm DCs ([Link](#))



## Finances

Maintain liquidity to fund operations

Sub-topic	Page
Assess liquidity & implement governance	172
Rationalize operating costs	179
Review working capital & balance sheet	186
Plan for the future	196

# Context: Many retailers are taking action to weather COVID-19's near-term economic impacts



COVID-19 causing severe economic impacts—and ongoing uncertainty

MONEY

**Coronavirus: IMF sees worst global recession since 1930s, Canada's economy to shrink 6.2%**

ECONOMY

**Canada's GDP shrank by 9% in March amid COVID-19: StatCan**

Business

**Canada lost nearly 2 million jobs in April amid COVID-19 crisis: Statistics Canada**

Economics

**Montreal Retail Setback Shows Canada's Rocky Path to Reopening**

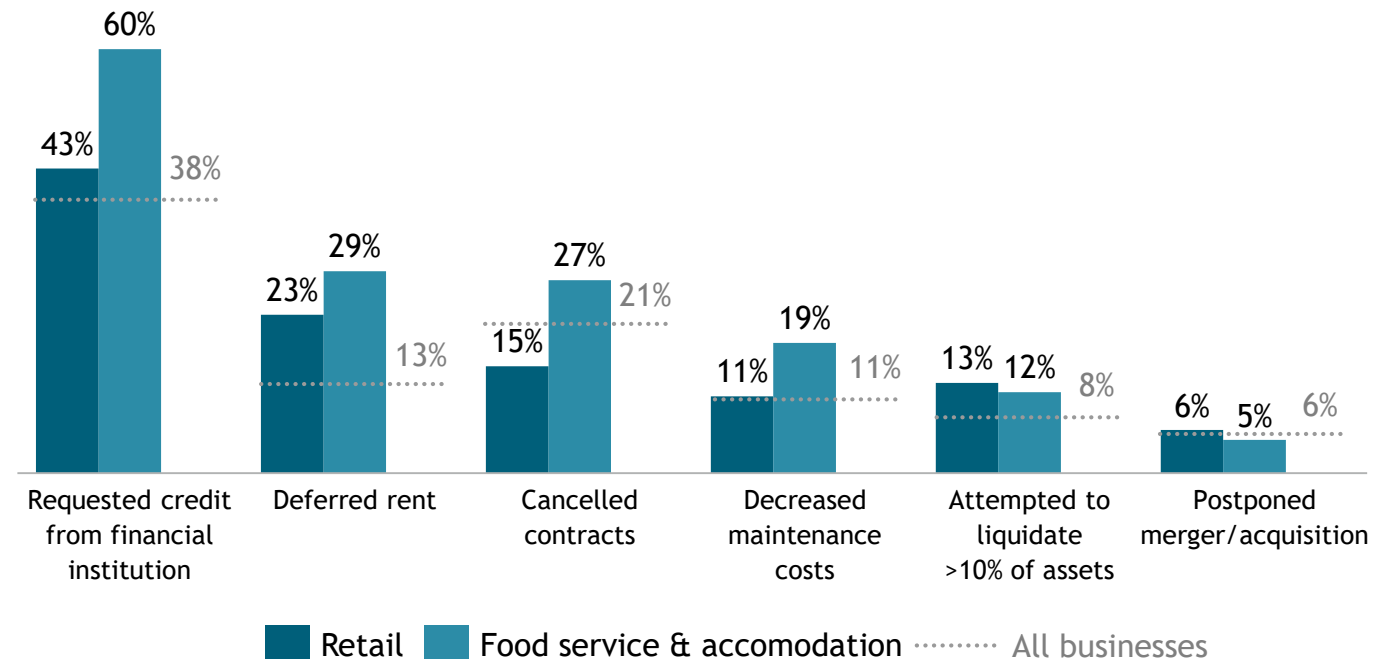
TRADER TALK

**Pandemic has companies dropping earnings guidance, and some say it should be nixed altogether**



Businesses are taking a number of actions in response

Canadian businesses surveyed that have ... (%)







Source: Press Searches, Canadian Survey on Business Conditions (March 2020, released April 29), n=12,600; Retailers based on "Retail Trade" classification and Restaurants based on "Accommodation & Food Services" classification by Stats Canada ([Link](#))



# Finances:





## Four key priorities for retailers

Sub-topic	Page	
 <p><b>Assess liquidity &amp; implement governance</b></p> <ul style="list-style-type: none"> <li>Assess liquidity situation &amp; set the foundation for liquidity management</li> </ul>	172	Understand degree of urgency
 <p><b>Rationalize operating costs</b></p> <ul style="list-style-type: none"> <li>Assess fixed and variable costs to reduce cash burn</li> </ul>	179	
 <p><b>Review working capital &amp; balance sheet</b></p> <ul style="list-style-type: none"> <li>Leverage institutional support &amp; defer non-critical projects</li> </ul>	186	Maintain liquidity in the short term
 <p><b>Plan for the future</b></p> <ul style="list-style-type: none"> <li>Build strategic capabilities with M&amp;A and partnerships</li> </ul>	196	Position for success in the future



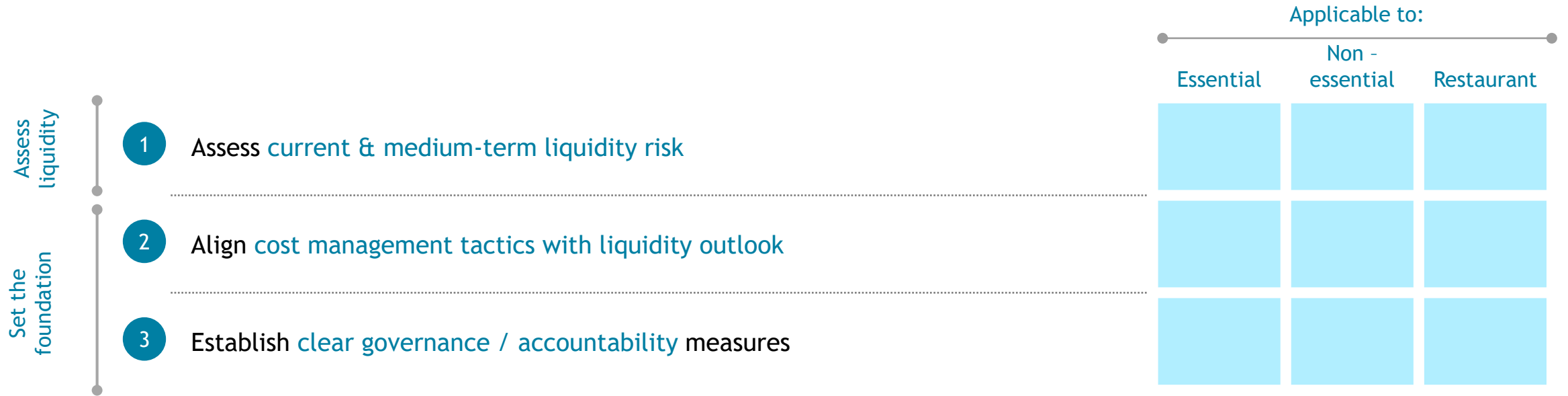
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# Assess liquidity & implement governance: Three practices leading global retailers are considering in response to COVID-19





# Assess current & medium-term liquidity to gauge required level of intervention

## Context & rationale

- Due to government restrictions and decline in consumer demand, many retailers, particularly non-essential retailers, have seen major disruptions to their short term liquidity
- With a prolonged period of social distancing and a recessionary economic environment, many retailers are expected to see lower revenues and potentially higher costs through the foreseeable future
- Given this environment, it is critical for retailers to assess their liquidity needs now and into the future to determine the appropriate level of interventions required and the timing for when they must act - having a cashflow forecast is a key first step in determining any liquidity management action

## Assess liquidity needs to determine required interventions

### Develop bottoms-up cash flow forecast

- Develop a rolling cash flow model that is refreshed frequently to assess liquidity needs of the business during both shut-down phase and during the re-opening period
- Add scenario analysis to determine timing of required cash flows to ensure appropriate contingency planning

### Determine required interventions

- What interventions are appropriate depends on the amount of liquidity constraint and the time until constraints will materialize
- Severity of appropriate interventions and number of available options are inversely proportionate to the time to a potential liquidity constraint and directly proportionate to the amount of a potential liquidity constraint

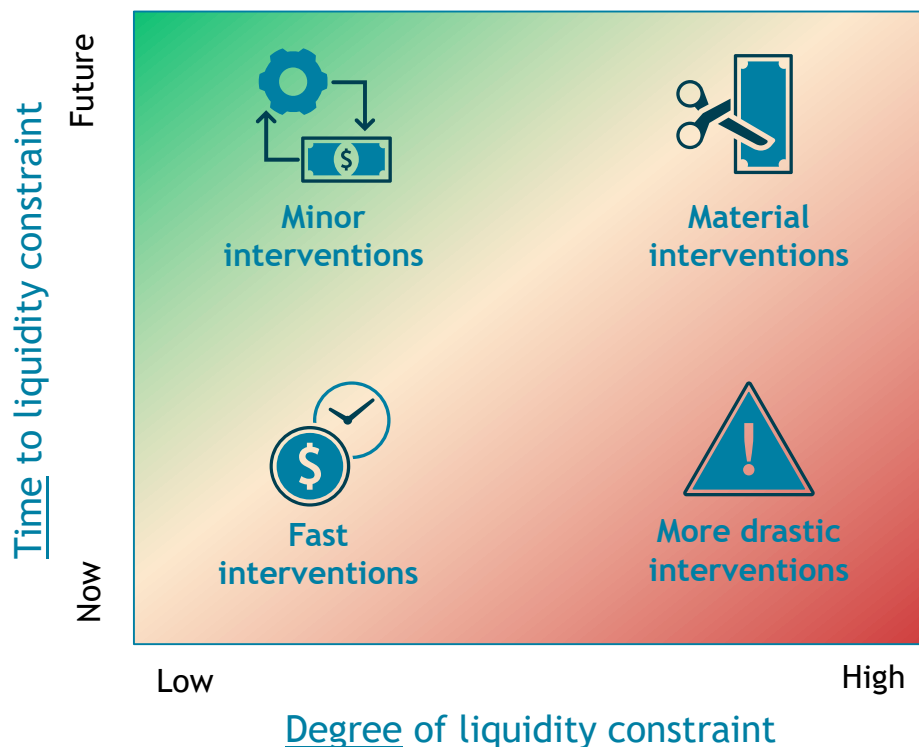
*Details & relevant inputs on next page*



# Severity of required interventions depend on the degree of expected liquidity constraints and time frame for when constraints are expected

Cash flow models are necessary to assess degree & timing of cash needs

A robust cash flow model is a starting point to understanding liquidity needs



Several factors will impact amount and timing of cash requirements

Retailers must take into account 'business as usual' factors as well as COVID-19 specific scenarios

*Not exhaustive*

## Degree of liquidity constraints:

- Operating leverage: Fixed vs. variable costs profile
- Capital structure: Mix of debt/equity
- Access to funding / govt. support: Credit lines, debt markets, eligibility for wage subsidies, etc.
- Channel and category shifts post re-open

## Timing of cash requirements

- Starting position: Cash on hand, level of debt, working capital
- Length of COVID-19 impact: Length of lockdowns, time to vaccine
- Essential / non-essential categorization: Number of stores open, timing of re-open, etc.
- Category recovery curves: Shape of recovery curves for retailer category/categories (V, U, L,  $\Delta$  - covered in *Retail Operations* chapter)

*Note: some factors impact timing as well as amount*





# Align cost management tactics with liquidity outlook

Levers will differ based on timing and depth of intervention needed

Severity of intervention	Scenario	Potential moves to consider (as seen in market)							
		P&L considerations				Balance sheet considerations			
		Occupancy costs	Labour costs	Other costs (e.g., mktg)	Payables / receivables	Inventory mgmt.	Capex	Creditors & government	Investors
<b>Low</b>	Minor interventions seen in market	Pursue government rent support	Assess labour needs to match COVID-19 demand	Review rates for all new orders/buys	Cease early payments to suppliers	Continue inventory orders as needed	Business as usual	Continue to monitor credit availability	Consider withdrawing earnings guidance
<b>Med</b>	Material interventions seen in market	Negotiate down rent payments	Cut overtime and bonuses; freeze hiring	Reduce buys; consolidate suppliers	Review AP payment terms and cycles	Trim product range & segment orders	Cut all investments other than growth-enablers	Seek new lines of credit & government support	Cease share repurchases Reduce dividends
	Fast interventions seen in market	Defer rent payments, reduce tertiary costs	Limit store hours; reduce in-store staff	Cut all discretionary spend; cancel pending orders	Review AP payment terms and cycles	Use deep discounts to offload inventory	Cut investments with immediate payments	Draw down existing lines of credits	Reduce/cease share repurchases
<b>High</b>	More drastic interventions seen in market	Pull forward permanent store closures; end leases	Furlough staff; pivot operating model	Negotiate all rates; cancel all orders	Defer/stop all payments	Liquidate any inventory via channels available	Cut all investments	Sell core assets; seek further emergency support	All above measures
<i>Before acting, be sure to consider...</i>		<i>Impact on landlord liquidity</i>	<i>Impact on employees, talent pool</i>	<i>Impact on vendor liquidity (esp. smaller vendors)</i>	<i>Impact on reg. sales volumes</i>	<i>Long-term costs and/or implications</i>	<i>Shareholder response</i>		

**NOTE:** Measures shown are not comprehensive and are meant to simply illustrate options, careful consideration required before executing any measure.



# Establish clear governance & accountability for cash

## Context & rationale

- Liquidity management in both the short & medium term encompasses the business as a whole - requiring a unified approach
- Defining clear governance and accountability can create visibility and enable more efficient implementation of cash-management programs
- Even retailers seeing demand growth (e.g. essential retailers) can benefit from clear governance during times of unprecedented instability to ensure oversight over cash

## Execution considerations

- Smaller retailers with less complexity may benefit more from analytical tools vs. overall governance frameworks
- Larger retailers should ensure senior presence on response team to grant full authority & priority
- Larger retailers with complex businesses may consider implementing a more robust cost management program such as Zero Based Budgeting after the initial fire-fighting phase to support longer term cost discipline

## Approaches to consider



### Establish a clear governance structure

- Set up centralized oversight structure and executive support to ensure appropriate buy-in and management of cash



### Develop robust measurement and reporting

- Develop appropriate measurement and reporting to continuously track liquidity and cash position to allow decision making



### Implement clear processes & mechanisms

- Set up new standardized processes, mechanisms and tools to ensure regular cash management and oversight

*Tactical action examples on next page*



## Back-up: Tactical actions on setting up cash governance & accountability



### Establish a clear governance structure

- "Liquidity office" with a small-knit team with specific competencies from across the business
- Executive-level oversight from c-level and Board with frequent check-ins to track progress
- Buy-in and involvement of decision makers from across the business (e.g. operations, marketing, procurement, etc.)
- Amended authority matrix to consolidate decision making with a centralized team

### Develop robust measurement and reporting

- Robust cash flow modelling with a rolling 12-14 week view with inputs from across the business
- Scenario analysis and forecasts to evaluate liquidity risk in mid and long term
- Clear reporting dashboards, updated weekly with full visibility into cash position
- Weekly variance reporting and reforecasting with consolidated and business unit detail





### Implement clear processes & mechanisms

- Savings targets by business unit and income statement/balance sheet item to define success
- Clear accountability across the business for set guideposts and actions
- Weekly C-level check-ins to review progress, define next steps
- Escalation mechanisms for top management involvement
- Process to oversee cash outlays (hiring decisions, discounts, etc.)



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# Rationalizing operating costs: Four practices leading global retailers are considering in response to COVID-19

Align labour cost

1 Reassess **labour costs** if necessary, including bonuses and overtime

Reset fixed & overhead costs

2 Managing **occupancy costs** (including rent, 4-wall variable costs)

3 Reducing overhead by running **lean support functions**

4 Rationalizing **marketing costs** in the short term

Applicable to:

	Essential	Non - essential	Restaurant
1			
2			
3			
4			



# Reassess labour costs as necessary, including bonuses and overtime

## Context & rationale

- Labour is one of the largest expenses for a retailer and many took steps to right size labour costs with changes to hours, work weeks, leaves, furloughs, and other pay changes
- While some essential retailers are facing increased demand and are as a result hiring & providing raises; others are facing lower demand in the current environment and a more dire liquidity position, forcing some to take additional steps to further reduce labour costs to preserve cash and ensure ongoing survival (and preserve long-term employment potential)

## Examples

- **Ulta Beauty (US):** Reducing expense plans, suspending new hires, deferring merit increases for all associates ([Link](#))
- **M&S (UK):** Suspended all raises, non-essential recruiting and non-essential spend ([Link](#))
- **Dick's Sporting Goods (US):** Temporarily reduced salaries of senior managers and salaried employees by graduated amounts ([Link](#))
- **GNC (US):** Put corporate staff on furlough, eliminated merit increases at corporate ([Link](#))

## Execution considerations

- Many governments, including the Canadian government, have instituted programs to support wage subsidies for employees. Retailers should consider availing these options before taking steps that impact their work force
- Structural changes to personnel can have significant long-term implications, including on customer experience, employee morale and company culture, which retailers must balance with their immediate solvency needs
- Essential retailers who continue to see a need for labour are increasing labour investment and paying higher wages to support frontline workers

## Potential levers (non exhaustive)

### Evaluate store responsibilities to reduce labour needs

- Reduce display resets and inventory of low-turn items
- Merge department pools of labour within limits of health & safety protocols
- Develop flexible labour pool, reducing specialization of roles
- Reduce delivery frequency (supply chain dependency)

### Assess overtime costs and discretionary spend

- Track and reduce overtime, especially habitual occurrences
- Freeze hiring and re-assess contract workers
- Defer discretionary spend such as merit increases

### Rethink staffing model

- Reduce store hours for locations hit hardest by crisis
- Benchmark internally, continuing to assess traffic and sales per time period
- Introduce scaled staffing based on high/low demand periods and level of specialization (e.g. 70% capacity)
- Reduce hours for non-salaried managers
- Reduce employee hours / furlough where needed



# Manage occupancy costs (i.e. rent, 4-wall variable costs)

## Context & rationale

- Rent negotiations with landlords were prevalent in early phases of the crisis and continue to be a cost lever that retailers assess
- For many landlords and tenants, reduced rent or deferrals are increasingly preferred options to the alternative of store closures
- Some retailers have contacted their landlords seeking flexibility in rental agreements, shifting from fixed to variable terms

## Examples

- **Cushman Wakefield (North America):** Advised tenants to shorten runtimes of electrical, lighting, & HVAC while stores closed ([Link](#))
- **Various property owners (US):** Some property owners waiving rent in exchange for lease extensions and removing restrictive clauses (e.g. tenants' rights to first refusal, or tenant improvements) ([Link](#))
- **Superdry (UK):** Proposed to landlords postponing all rent payments for 3 months ([Link](#))
- **H&M (Global):** Asking landlords for a rent holiday and considering exiting leases early if situation does not improve ([Link](#))

## Execution considerations

- Retailers should seek to negotiate a mutually beneficial agreement where possible, since landlords may prefer reduced rent over tenant insolvency given the current rental market
- Monitor government support for commercial rent support, and legislation or court decisions regarding delayed payment / non-payment of rent (e.g. co-tenancy / force majeure clauses - [Link](#))

## Potential levers (non exhaustive)

### Evaluate if general expenses can be reduced based on store closure

- Decrease '4-wall costs' such as HVAC / utilities by reducing usage
- Renegotiate property / tenancy insurance

### Attempt collaboration and negotiation with landlords

- Collaborate with property owner to seek government rent support
- Request longer payment terms
- Renegotiate contract, using non-monetary terms (e.g. lease extension) as considerations
- Seek reduced rent proportional to sales / other factor

### Consider if immediate solvency issues necessitate extreme approaches

- Look to enforce co-tenancy or force majeure stipulations to reduce rent
- Stop rent payments if no other option available
- Pull forward permanent store closures (*details on next page*)

See details on next page for permanent store closures



# Deep dive: Pull forward permanent store closures

## Context & rationale

- COVID-19 crisis has accelerated existing trends, including closure of stores due to over-supply relative to demand
- Stores may be considered for permanent closure if these neither contribute incremental margin nor pose sufficient strategic benefit for the brand
- Retailers should review stores that were unprofitable or marked for eventual closure pre-COVID

## Examples

- **Nordstrom (US):** In early May, announced permanent closure of 16 of 116 stores, citing the coronavirus as "the catalyst, not the cause" ([Link](#))
- **Debenhams (UK):** At least seven stores to permanently close, part of pulling forward 28 permanent store closures planned for later this year ([Link](#))
- **Clarks (UK):** Planning for permanent closures; ~10 UK store leases will not be renewed upon expiration in May ([Link](#))

## Execution considerations

- Evaluate real estate flexibility (e.g., lease termination clauses, re-negotiation options, land sale, co-tenancy clauses)
- Review potential options, including early lease exit, negotiated lease breakage, sub-lease, etc.
- Estimate closure costs (e.g., lease liability, fixture / content removal, severance)
- Consider developing a program to migrate customers and sales to other locations where demand transference is likely (e.g. email notification to customers of closure, suggest next nearest store, and include eComm offer)



**Nordstrom (US):** Planning to close 16 stores in the US





# Reduce overhead by running lean support functions

## Context & rationale

- Modifying store operating models, including reduced service offerings, can have follow-on impacts for secondary functions such as IT, HR, and finance/accounting
- Larger retailers with big corporate overhead should consider managing these costs in addition to store-level costs to manage short and long-term liquidity needs

## Examples

- **GNC (US):** Eliminated non-essential IT spend ([Link](#))
- **Freshii (Canada):** Streamlined head office workforce ([Link](#))
- **Macy's (US):** Furloughed employees in its digital business and call centers ([Link](#))

## Execution considerations

- Assess impact of COVID-related changes in business on workload of support functions, in both immediate and medium term (e.g. finance capacity may be diverted to emergency liquidity management, while corporate facilities management might have reduced workload during office closure)
- COVID-19 crisis may act a catalyst to push organizations to become more efficient and lean - cost cutting measures should be accompanied by investments to increase efficiency through new tools and systems
- Consider future organizational model in defining necessary changes to support functions (e.g. strong IT capabilities necessary for building omnichannel and digital capabilities)



## Potential levers (non exhaustive)

### Consider reductions to information technology costs

- Consolidate vendors to avail volume discounts
- Limit usage for high-cost services (e.g. data storage, computational power, data usage from mobile devices)
- Reduce service levels and associated cost (e.g. frequency of software and equipment upgrades, bandwidths & availabilities)
- Reduce IT personnel support to critical staff

### Re-think support from finance, HR and other corporate functions

- Eliminate low-value work & re-work (e.g. unnecessary reporting, excessive iteration cycles) & redeploy as needed; especially work no longer critical to new environment
- Automate/streamline processes (e.g. approvals, self-help tools, etc.)
- Streamline reporting lines, remove redundant layers
- Furlough or reallocate roles no longer necessary

### Manage call-center costs

- Automate phone and website self-help tools to direct phone traffic
- Automate processes to reduce average handle times
- Reduce service hours for support
- Reduce service levels (e.g. accept higher handle times)
- Reduce workforce or reallocate roles



# Rationalize marketing costs in the short term

## Context & rationale

- Retailers seeing wide-spread reduction in demand and liquidity constraints are reducing their marketing budgets to conserve cash in the short term
- Given government shutdowns and safety concerns, many retailers are no longer seeing value from marketing initiatives designed to drive store traffic
- Channel shifts are also driving retailers to consider other alternative marketing initiatives and rationalize their promotional spend

## Examples

- **Marks & Spencer (UK):** Reduced all marketing spend ([Link](#))
- **Under Armour (US):** Renegotiating contracts with sponsored athletes ([Link](#))
- **Tapestry, Best Buy, The RealReal, Capri Holdings and Chico's:** Announced unquantified cuts to marketing spend ([Link](#))
- **Kohl's, Kirkland's and At Home:** "Significantly" reducing marketing costs ([Link](#))

## Execution considerations

- Reductions in marketing spend should be scaled according to immediate cash needs and long term outlook, since campaigns may be helpful to stimulate demand as stores re-open
- Retailers should consider marketing spend in the context of specific categories and their expected recovery post re-open (e.g. luggage sales may not benefit from marketing in the short term)

## Potential levers (non exhaustive)

### Marketing

- Implement ROI model for media campaign optimization
- Reuse key content across campaigns and across multiple years
- Reduce number of campaigns; temporary pause affiliate programs
- Cut inefficient media spend - consolidate on higher-impact channels
- Reduce media spend to conserve cash in the short-term

**Restoration Hardware (US):**  
Reduced advertising expense  
by \$50 million ([Link](#))





**Marks & Spencer (UK):**  
Reduced all marketing spend



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# Review working capital & balance sheet: Six practices leading global retailers are considering in response to COVID-19

		Applicable to:		
		Essential	Non - essential	Restaurant
Review working capital & CAPEX	1	Modify terms for accounts payables and receivables		
	2	Optimize inventory on-hand and reduce spend on new purchases		
	3	Freeze non-essential capex and acquisitions		
Access sources of financing	4	Evaluate rates & draw down line of credit to preserve working capital		
	5	Ensure full usage of government support		
	6	Reduce cash spend on stock buy-backs and dividends		



# Modify payment for payables and pull forward receivables

## Context & rationale

- Cadence of incoming receivables and outgoing payables has a substantial impact on retailers' cashflows
- Accounts payable, especially for inventory, are one of the largest items on retailer balance sheets and have a large impact on cash flows owing to the gap in inventory receipt and sale to customers
- Accounts receivables (typical for franchised businesses) represent a large component of working capital with implications for liquidity

## Examples

- **Arcadia Group (UK):** Changed payment terms to 90 days and informed suppliers that cancellation at any time may occur ([Link](#))
- **Kohl's, Macy's, Gap (US):** Delaying payments to suppliers, in some cases from net-30 days terms up to 120 or 180 ([Link](#))
- **McDonald's (US):** Declined franchisee request for additional flexibility for rent/royalty payments ([Link](#))

## Execution considerations

- Consider implications of delayed payments on suppliers, and segment approach as needed (see *Retail Operations* chapter)
- Finely balance the need for quick and long-term beneficial actions - especially as long-term franchisee and supplier stability impacts own performance
- Franchisors may be required to provide flexibility in payment terms to franchisees as COVID-19 impacts their ability to cover payments
- Action solutions based on severity of liquidity needs as severe actions with suppliers may have long term impacts to partnership

## Potential levers (non exhaustive)

### Accounts payable terms and conditions (*related to suppliers*)

- Eliminate early payments / install PO audit
- Review all discounts and ensure they are greater than WACC and optimal (calculate APR)
- Ensure uniform terms across similar suppliers
- Start pay clock on later of receipt of goods or invoice date
- Setup clear payment discount schedule, if applicable
- Re-negotiate terms and conditions
- Delay / stop payments

### Invoicing & collections process (*for franchisors*)

#### If *accelerating* receivables:

- Increase speed and effectiveness of invoicing process
- Increase speed and effectiveness of dunning process
- Optimize invoice dispute management process
- Optimize invoice cycles (timing, frequency)
- Accelerate collection escalation process

#### If providing *flexibility*:

- Consider targeted approach to relief (e.g., by-application)
- Extend payment terms
- Reduce / waive franchisee payments



## Optimize inventory on-hand and reduce spend on new purchases: Two options to consider



### A Liquidate existing inventory at discount to generate cash

- How can we monetize cash trapped in existing unsold inventory?



### B Negotiate pricing & terms on new inventory purchases

- How can we reduce the costs associated with future purchases?



# Liquidate existing inventory at discount to generate cash

## Context & rationale

- Many retailers are seeing liquidity crunch owing to store shutdowns and inability to sell their inventory at regular pricing
- Without cash constraints, retailers can choose to hold inventory for future sale (see 'three season management' in the *Merchandising and Marketing* chapter)
- However, in a constrained environment, many retailers must evaluate options to sell inventory to generate cash - often via deep discounting

## Examples

- **M Gemi (Italy):** Created separate website for steep discounts to protect brand image ([Link](#))
- **Nordstrom, Macy's, Neiman Marcus (US):** Promoting significantly deeper discounts than usual practice (up to ~80% in some cases) ([Link](#))
- **Debenhams (UK):** Launched sale of everything in-store, up to 70% off ([Link](#))
- **Lord and Taylor (US):** Intends to liquidate inventory in its 38 department stores once physical stores re-open in the US; engaged liquidators to facilitate these sales ([Link](#))

## Execution considerations

- Liquidation may prove difficult with store networks still shut down in many jurisdictions, and lower than usual customer traffic
- Selling via discounters is currently constrained - given that many off-price retailers do not have online footprints and face a glut of inventory (e.g., TJ Maxx, Marshalls, Ross, Burlington - [Link](#))
- Consider competitive market dynamics as market may be flooded with deeply discounted goods (especially from retailers going through bankruptcy procedures)
- For all inventory liquidation decisions, short-term benefit should be weighed against negative impact to brand image, especially for apparel retailers

## Potential levers

*Levers organized from least severe to most severe*

- Extend / postpone seasonal assortment and adjust future buys to maintain brand image / avoid deep discounts
- Use normal seasonal discounts via own channels
- Discount inventory via sale to third parties (surplus stores, outlets, web discounters, wholesalers)
- Offer large liquidation sales (e.g. 50%+ sales)
- Sell to third party liquidators



**Lord & Taylor (US):** Selling inventory as it begins bankruptcy proceedings ([Link](#))



# Negotiate pricing & terms on new inventory purchases

## Context & rationale

- Due to current cash constraints, many retailers are assessing their existing orders with suppliers and negotiating terms on new orders to conserve cash
- With category and channel shifts continuing to impact demand, existing inventory orders may not be relevant for future demand and future orders may require flexibility in order for suppliers to sustain operations
- Outside of payment terms, retailers are looking to assess flexibility in ordering, as well as on pricing

## Examples

- **Gap (US):** Requested 10% discount on shipped goods ([Link](#)) and recently announced it would cancel its summer and fall orders ([Link](#))
- **Burton Menswear (US):** Negotiated 30% discount on order already shipped and completed ([Link](#))
- **Woolworths (South Africa):** Cutting down orders from its apparel suppliers
- **Primark, New Look, N Brown Group (UK):** Informed suppliers that they will stop placing new orders to manage inventory ([Link](#))

## Execution considerations

- Discount negotiations or cancellations with suppliers is likely to impact long-term relationships and even supplier financial viability. Retailers must carefully assess options based on their context and liquidity needs
- Consider that many retailers have publicly supported honoring existing contracts to ensure fairness to their suppliers (e.g. Walmart, H&M [Link](#))

## Potential levers

*Levers organized from least severe to most severe*

### Order size & frequency

- Reduce minimum order quantity for new orders
- Alter timing of delivery (e.g. smaller, more frequent deliveries for restaurants)

### Change / consolidate suppliers

- Assess costs of full supply chain, incl. shipping and customs
- Consolidate demand for volume discounts
- Switch to lower cost suppliers

### Price of goods

- Purchase lower-priced inputs and/or fewer material varieties
- Negotiate volume discounts
- Negotiate discounts on full orders

### Order cancellation

- Add provisions for cancellations and delays on new orders
- Cancel partial orders or orders not yet shipped/produced
- Evaluate existing force majeure clauses in contracts







# Freeze non-essential capex

## Context & rationale

- CAPEX, particularly discretionary investment, can be an effective lever to conserve cash in the short-term without impacting business operations
- Major players are deferring or cancelling planned capex to manage short term liquidity constraints during the downturn
- Given uncertainty of payback of many investments, retailers should reassess all existing investments and cancel/delay as appropriate

## Examples

- **Macy's (US):** Reviewing all non-essential expenses to lower 2020 capex ([Link](#))
- **Chipotle (US):** Delaying non-essential reinvestments, and deferring all remodels that don't involve the 'digital make line' ([Link](#))
- **M&S (UK):** Limited spend on capital projects to around £80 million in the 2020/21 financial year, from a budget of up to £400 million ([Link](#))

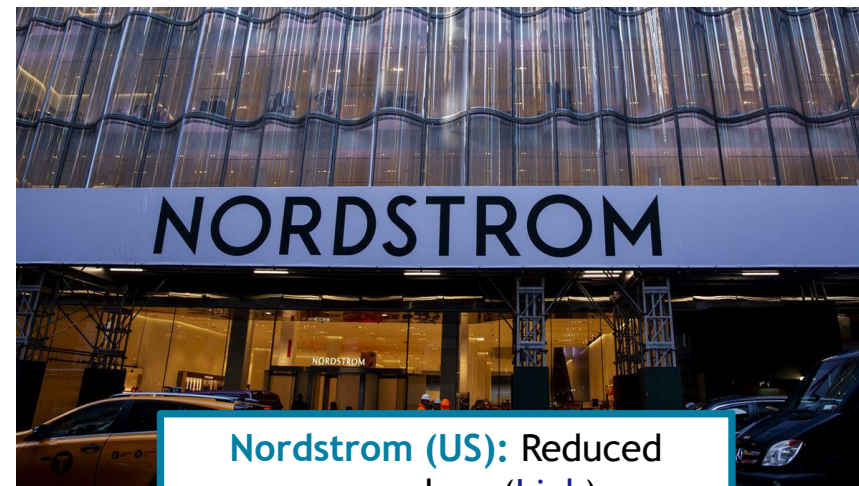
## Execution considerations

- Weigh incremental benefits capex vs. short-term working capital needs
- Develop clear criteria for capex that enables 'new reality' vs. that which should be deferred until more stable economic period
- Re-evaluate all capex projects based on 'new reality' demand projections, before determining if worthwhile to proceed
- Define timelines for reconsidering deferred capex projects to ensure ongoing adaptation to changing scenario
- Note: some level of capital expenditure may be necessary to position for success in the 'new reality' - *see the next section for more information on strategic capex to continue pursuing*

## Potential levers

*Levers organized from least severe to most severe*

- Review all capex projects based on new COVID-adjusted demand forecasts
- Defer expansion of physical footprint (real estate, new stores)
- Slow / stop international expansion
- Pause work on ongoing projects
- Descope asset upgrades / renovations
- Defer all but immediate growth-enabling capex (e.g. digital platforms)
- Defer all capital expenditure



**Nordstrom (US):** Reduced capex plans ([Link](#))



# Draw down lines of credit & raise new financing

## Context & rationale

- Driven by uncertainty around the length and impacts of COVID-19 shutdowns as well as ongoing liquidity constraints, many retailers are expanding their cash base by drawing on existing credit or taking new credit as a back-stop
- In addition, the current low interest environment has also provided opportunity for some businesses to refinance existing debt at better rates to reduce their overall financing costs

## Examples

- **Steve Madden (US):** Tapped \$30 million from its credit facility ([Link](#))
- **Darden Restaurants, Bloomin' Brands, Texas Roadhouse, Denny's and Dine Brands (US):** Drew down revolving credit lines for working capital ([Link](#))
- **Land's End (US):** Increased capacity under its ABL Facility by \$25mm, so that maximum borrowings are \$200mm ([Link](#))
- **TJX (US):** Elected to access \$1B from its revolving credit facilities ([Link](#))
- **Kohl's (US):** Elected to access its \$1B unsecured credit facility ([Link](#))
- **WH Smith (UK):** Raised £166m to shore up finances and has secured a new lending facility of £120m, conditional on completing the equity raise ([Link](#))
- **Macy's (US):** Borrowed \$1.5B from a revolving credit facility ([Link](#))
- **El Corte Inglés (Spain):** Pursuing a €1.5B loan facility ([Link](#))
- **Best Buy (US):** Elected to access the full amount of its \$1.25B revolving credit facility ([Link](#))
- **Capri Holdings (US):** Fully drew down the remaining \$300mm of availability under its revolving credit facility ([Link](#))

## Execution considerations

- Retailers should consult financial advisors to determine impacts to existing covenants and other requirements from taking on additional debt
- While debt provides support during times of liquidity constraint, it also increases risks of financial distress if liquidity constraints sustain for long periods - as such, retailers should assess their debt capacity in the context of best and worst case scenarios for the COVID-19 crisis and its continued impacts
- Going forward, non-essential retail and restaurants may struggle to qualify for new lines of credit, making existing options all the more relevant ([Link](#))



# Consider government programs designed to support retailers

## Context & rationale

- The Canadian government is implementing a number of measures to support businesses and their employees weather the economic turmoil caused by COVID-19
- Retailers should carefully evaluate the support programs available at both the federal and provincial level to determine which may be appropriate

## Examples of federal government programs

- **Canada Emergency Wage Subsidy (CEWS):** Covers 75% of employee's wages, up to \$847 per week, for employers who suffered drop in gross revenues (>15% in March, >30% in April and May) ([Link](#))
- **Canada Emergency Commercial Rent Assistance (CECRA):** Provides 50% rent subsidy to commercial property owners who reduce small business tenants' rent by at least 75% for the duration of the agreement; small businesses would ultimately cover up to 25% of their original rent ([Link](#))
- **Business Credit Availability Program (BCAP):** Guaranteeing loans for small and medium-sized enterprises and implementing a co-lending program with financial institutions ([Link](#))
- **Large Employer Emergency Financing Facility (LEEFF):** Bridge financing via loans to large businesses with annual revenue >\$300M ([Link](#))

## Execution considerations

- Retail Council of Canada's website is a great resource for retailers on information on new programs
- Consult the Government of Canada and your local provincial/territorial governments for latest information on new programs as eligibility criteria are evolving and new programs are introduced

### Business Development Bank of Canada: Administers the BCAP

The screenshot shows the BDC website with a navigation bar at the top. The main heading reads "Is your business impacted by COVID-19?" followed by a sub-heading "Financial relief for entrepreneurs". Below this, there is a list of programs with expandable sections indicated by plus signs:

- Business Credit Availability Program (BCAP)
- Canada Emergency Business Account (CEBA)
- BDC Co-Lending Program
- EDC Guarantee
- BDC Mid-Market Financing Program
- BDC Oil and Gas Sector Financing



# Reduce cash spend on stock buy-backs and dividends

## Context & rationale

- In response to the continued uncertainty around consumer demand, four patterns are emerging in changes to investor relations strategies: withholding / cancelling earnings guidance, withholding or reducing dividends, halting share-buybacks, and issuing new shares
- The impetus for these changes is an increased need for working capital, and in some cases efforts to remain in compliance with debt covenants
- Canceling guidance won't affect immediate liquidity, but is being used as part of the investor relations strategy

## Examples

- **American Eagle, Nordstrom, Ross Stores, Skechers (US):** Many retailers are withdrawing fiscal 2020 earnings guidance as they do not account for effects of COVID-19 ([Link](#))
- **McDonald's (US):** Suspended the corporate buyback program, but is not planning on changing quarterly dividends ([Link](#))
- **Nordstrom (US):** Suspended stock buybacks and drew the entire amount it had in available credit ([Link](#))
- **Adidas (Germany):** Suspended \$1B euro share buyback it had planned for this year to compensate for store closures in Europe & North America ([Link](#))
- **M&S (UK):** Cancelled dividend payments ([Link](#))
- **H&M (Sweden):** Canceled plans for dividends ([Link](#))
- **Macy's (US):** Suspended its quarterly dividend, withdrew 2020 earnings forecast ([Link](#))
- **WH Smith (UK):** Raised £166m via share issuance to shore up finances ([Link](#))





## Execution considerations

- Withholding earnings guidance has become increasingly common during COVID-19 ([Link](#))
- Limiting constraints through limitations on stock buy-backs, dividends, etc. are generally preferential methods of availing liquidity vs. some of other measures covered in this chapter (e.g. cutting labour force, cancelling orders, etc.) and should be considered before other measures
- Consider long term implications of cancelling dividends, particularly for companies with a history of paying dividends, against short term cash needs
- Given the current economic environment, dividend cuts are generally expected, especially amongst retail companies ([Link](#))



# Finances:

## Four key priorities for retailers

	Sub-topic	Page	
	<b>Assess liquidity &amp; implement governance</b> <ul style="list-style-type: none"> <li>Assess liquidity situation &amp; set the foundation for liquidity management</li> </ul>	172	Understand degree of urgency
	<b>Rationalize operating costs</b> <ul style="list-style-type: none"> <li>Assess fixed and variable costs to reduce cash burn</li> </ul>	179	
	<b>Review working capital &amp; balance sheet</b> <ul style="list-style-type: none"> <li>Leverage institutional support &amp; defer non-critical projects</li> </ul>	186	Maintain liquidity in the short term
	<b>Plan for the future</b> <ul style="list-style-type: none"> <li>Build strategic capabilities with M&amp;A and partnerships</li> </ul>	196	



# Plan for the future: Three practices leading global retailers are considering in response to COVID-19

- 1 Implement **capability-building CAPEX** projects

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- 2 Develop **new partnerships**

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- 3 Optimize **future real estate network**

Applicable to:

Essential	Non - essential	Restaurant



# Implement capability-building capex projects

## Context & rationale

- While investing in capability building capex projects remains a lower priority for most retailers at the moment given liquidity concerns, in the medium term developing new capabilities to win in the COVID-19 reality will become a priority
- Even when COVID-19 related shutdowns are removed, consumer preferences are expected to shift to increased levels of online purchasing - both of essential and non-essential goods ([Link](#))
- Retailers with a long term orientation and a supporting liquidity position, should consider investing in projects that are expected to support long term growth and allow market share gains

## Examples:

- **Chipotle (US):** Deferred capex other than projects benefitting the 'digital make line' and other digital-enabling investments ([Link](#))
- **PepsiCo (US):** Launched direct to consumer online offering: 'Pantry Shop' ([Link](#))
- **Kontoor Brands (US):** Announced plans to continue investing in digital infrastructure ([Link](#))
- **Tapestry (US):** Continues to prioritize digital projects (specifically e-commerce platforms) aligned with multi-year growth agenda ([Link](#))
- **Alibaba (China):** Investing \$28B USD in cloud infrastructure to meet rising usage ([Link](#))
- **SPAR (South Africa):** Continued to expand click and collect capabilities in Poland ([Link](#) - in Polish)
- **H&M (Sweden):** Launching in nine new countries as part of "ongoing digitalization"; leadership stated belief in the shifting role of physical stores - likely towards logistical hubs for deliveries and pick-ups ([Link](#))

## Execution considerations

- Map out shift in customer behaviors observed over the course of COVID-19 to develop a perspective on which areas would provide worthwhile investments (e.g. digital, delivery)
- Consider capex projects to stabilize and support supply chain changes driven by COVID-19
- Prioritize projects that have both a short and long term advantage (i.e. digital)
- Set standard company-wide assumptions, which are regularly maintained, for demand and cost forecasts to reflect COVID-adjusted project ROI



# Develop new partnerships & engage in M&A

## Context & rationale

- While the COVID-19 crisis continues to cause large uncertainty and liquidity constraints for many retailers, retailers with access to financing and a stable future business outlook may be able to avail opportunities from new partnerships and M&A
- Liquidity constraints for many retailers as well as other companies in the value chain will create opportunities for select retailers
- Many retailers are also leveraging the current environment to create new mutually beneficial partnerships to navigate the current crisis and build for the future; particularly those benefiting/supporting more heavily impacted retailers

## Examples:

Retailers engaging in partnerships and acquisitions:

- **London Drugs (Canada):** Launched 'Local Central' initiative, stocking products from local small businesses on shelves during the pandemic ([Link](#))
- **Rite-Aid (US):** Partnered with Instacart for front-end delivery service ([Link](#))
- **Target (US):** Acquiring tech assets from Deliv, a same-day delivery service ([Link](#))

Other companies are seeking partners or buyers:

- **Brooks Brothers (US):** Reportedly seeking a buyer ([Link](#))
- **Stage Stores (US):** Seeking buyers for all or parts of its business ([Link](#))
- **Asda (UK):** Approached by several Private Equity firms for a potential takeover, valuing the business at GBP ~7bn ([Link](#))
- **Cath Kidston (UK):** Looking for a buyer as risk of insolvency is exacerbated by current crisis ([Link](#))

## Execution considerations

- Retailers with no online presence will likely continue to struggle in the medium term, as some shoppers continue to avoid stores, and could consider proactively seeking partners to prepare for re-opening
- Many M&A deals fell through during the early phases of COVID, as potential buyers redirected time to crisis response vs. long-term goals, paired with uncertainty around retail outlook ([Link](#))
- Going forward, expect to see longer delays in legal proceedings, more due diligence before signing letters of intent, and uncertainty around debt financing and financial health of involved parties ([Link](#))





# Optimize future real estate network

## Context & rationale

- Recall: *Store Network & Channel* chapter contains information on deciding which stores to *re-open* in the short term - dependent on strategic considerations and profitability; focus here on long-term network decisions
- Given uncertain outlook for brick and mortar stores, retail volatility will both create new opportunities to expand real estate footprint for some, as well as fundamentally challenge store economics for others
- Crisis has also resulted in increased e-commerce channel penetration across all categories; and past crises (e.g. SARS, MERS) suggest some of this increased e-commerce demand will 'stick' - accelerating e-commerce adoption by 12-18 months in many sectors
- Current crisis provides an opportunity for retailers to reevaluate their long term store footprint and take decisions to augment or reduce, as appropriate
- Different retailers will see different impacts from COVID-19, those expected to see quick recoveries or those with minimum impacts (e.g. essential retailers) may be best positioned to make real estate investments

## Execution considerations

- Given the current uncertainty around the length of the crisis and potential long-term implications to brick & mortar stores, retailers should be cautiously optimistic about growing their network in this environment
- Current environment may provide opportunities to reduce rents or option for preferential locations
- Consider obtaining real estate options rather than signing leases immediately, to capitalize on advantageous timing for openings

## Potential levers



### Grow to new locations

- Seek preferred real estate given lower prices
- Expand footprint (incl. DCs - hub and spoke model)



### Improve economics on star stores

- Consider store expansions
- Negotiate improved terms for lease extensions
- Assess preferred nearby real estate
- Consider role in omni-channel



### Continue to assess network profitability

- Assess coverage model with updated demand information
- Restructure store network by market
- Close / downsize unprofitable stores



### Build analytical capability within real estate team

- Identify capability gaps
- Leverage modelling and new tools / data

# COVID-19 Disclaimer

The situation surrounding COVID-19 is dynamic and rapidly evolving, on a daily basis. Although we have taken great care prior to producing this presentation, it represents a view at a particular point in time. This presentation is not intended to: (i) constitute medical or safety advice, nor be a substitute for the same; nor (ii) be seen as a formal endorsement or recommendation of a particular response. As such you are advised to make your own assessment as to the appropriate course of action to take, using this presentation as guidance. Please carefully consider local laws and guidance in your area, particularly the most recent advice issued by your local (and national) health authorities, before making any decision.

A hand with red nail polish holds a black smartphone over a payment terminal. In the background, a white plate contains several chocolate chip cookies. The scene is set in a retail environment.

**RCC** RETAIL  
COUNCIL  
OF CANADA