



# **SURFACE CLEANER SANITIZER RTU**

# FOOD SAFETY REMAINS A CHALLENGE IN FOOD SERVICE

#2

**Second most cited violation** from food contact surfaces not being properly cleaned and sanitized\*

75%

Of foodborne illnesses originate in **commercial foodservice facilities**\*

20%

Of outbreaks are due to contaminated equipment and/or environment typically due to **inadequate cleaning**\*

\*Center for Disease Control, June 2014 Study

# COMPLIANCE IS COSTLY

Processes vary on food contact surface cleaning and sanitizing

CHALLENGE

#1

PROBLEM

Effective but complex  
and time-consuming

## FDA Food Code Guidelines for Cleaning and Sanitizing Food Contact Surfaces:

Food contact surfaces must be washed, rinsed and sanitized every four hours at minimum when contaminated\*



\* U.S. Department of Health and Human Services, U.S. Food and Drug Administration [Internet]. FDA Food Code. ©2013 *Recommendations of the United States Public Health Service, Food and Drug Administration* – [cited 2016 Nov 3]. Available from: [www.fda.gov/FoodCode](http://www.fda.gov/FoodCode)

# COMPLIANCE IS COSTLY

Processes vary on food contact surface cleaning and sanitizing

CHALLENGE

#2

PROBLEM

Costly and  
time-consuming

## Labor constraints and challenges:

Training and re-training due to high employee turnover is expensive and time consuming



# HOW DO WE SIMPLIFY COMPLIANCE?

# SURFACE CLEANER SANITIZER RTU

Reduces Risk. Simplifies Procedures. Helps Ensure Compliance.

- Kills SARS-CoV-2 in 15 seconds<sup>1</sup>
- Kills Norovirus, common cold and flu viruses in 30-seconds<sup>2</sup>
- Streamlined procedures to simplify food code compliance
- Eliminates the need for multiple products
- No rinse and ready-to-use formula



EPA Reg. No. 1677-259

SKU	PACK SIZE
6102230	6 x 32 oz

<sup>1</sup> Refer to label for complete use instructions. Claim approved by EPA, state approval is in progress

<sup>2</sup> When used according to label

# SURFACE CLEANER SANITIZER RTU

## Helps Reduce Risk

- EPA-registered
- Kills SARS-CoV-2 in 15 seconds<sup>1</sup>
- Kills Norovirus, common cold and flu viruses in 30 seconds<sup>2</sup>



## Simplifies Procedures

- Streamlines procedures with a 2-in-1 product
- Eliminates need for multiple products



## Helps Ensure Compliance

- Effective for use on food contact surfaces
- No rinsing required
- **Robust chemistry** allows for use of any towel without affecting chemistry



# SAVE TIME AND MONEY

## Problems

- Food contact surfaces are not properly cleaned and sanitized
- Current procedures do not meet FDA Food Code requirements



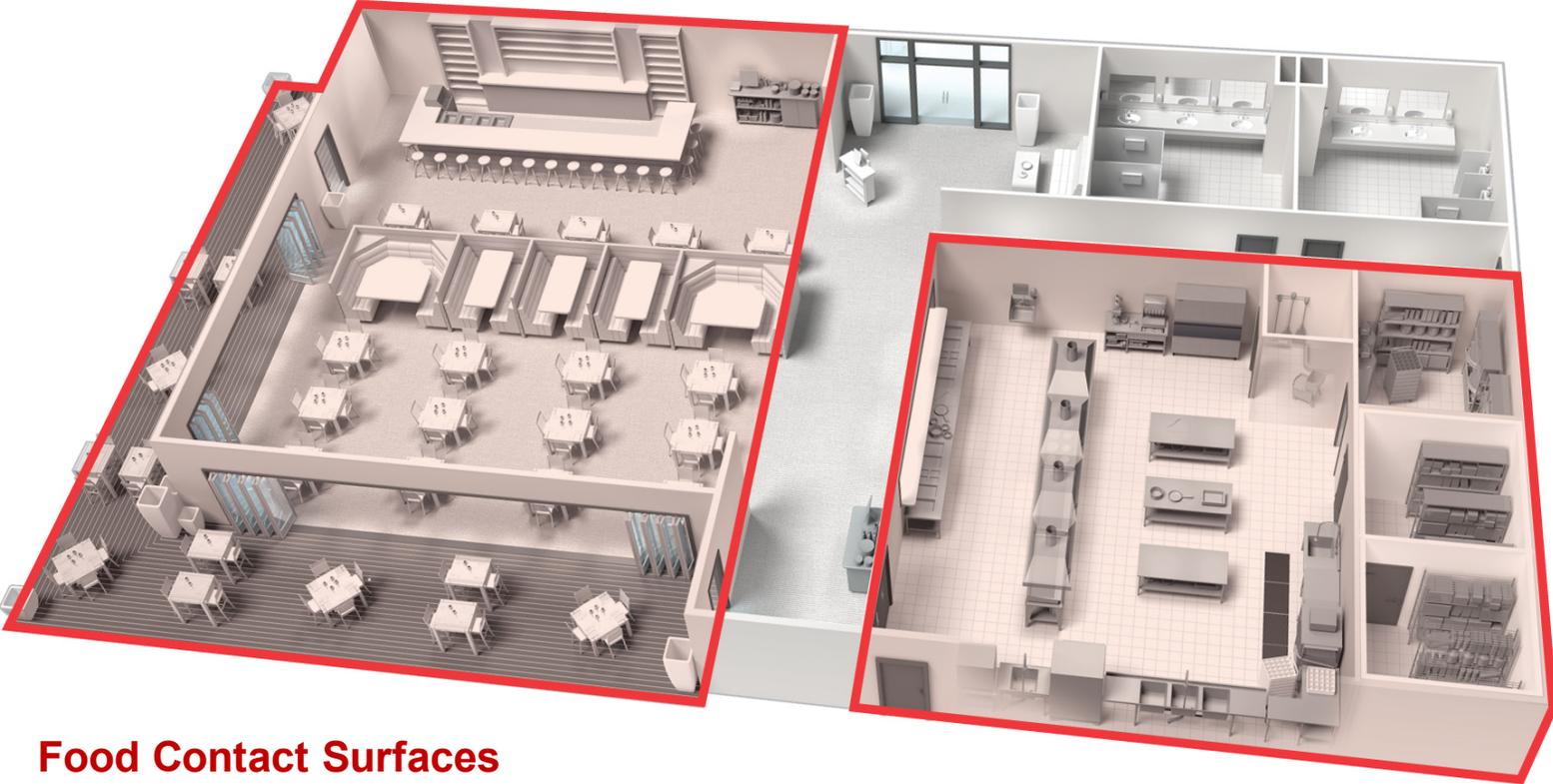
Solution	Meets FDA Food Code	Soil Removal	Reduces Risk of Foodborne Illness <sup>1</sup>	SARS-CoV-2 <sup>2</sup> and Norovirus <sup>3</sup> Kill Claim	Simplified Procedure	Reduced Time
Surface Cleaner Sanitizer RTU						
Wash – Rinse – Sanitize						

<sup>1</sup> See product label for complete list of organisms

<sup>2</sup> Refer to label for complete use instructions. Claim approved by EPA, state approval is in progress

<sup>3</sup> When used according to label

# USE EFFECTIVELY ON ALL FOOD CONTACT SURFACES THROUGHOUT THE RESTAURANT



**Front of House:**  
Tables, Bar Tops

**Back of House:**  
Food Prep Areas, Tables

**Food Contact Surfaces**  
Front of House

**Food Contact Surfaces**  
Back of House



# KEY SELLING POINTS IN FOOD SERVICE ENVIRONMENTS

## 1 If You See This



## 3 Labor Savings

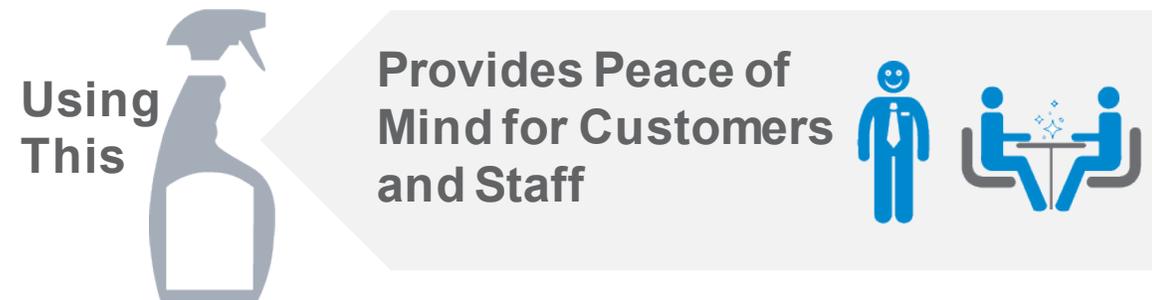


## 2 Ensure Compliance

**FDA FOOD CODE**  
states a food contacted surface must be washed rinsed and sanitized every four hours at minimum when contaminated



## 4 Before Each and Every Shift



**THANK YOU**