



PROCLEAN

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*

WASH

RINSE

SANITIZE

* 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

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 seconds¹
- Kills Norovirus, common cold and flu viruses in 30-seconds²
- 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

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

² When used according to label

Surface Cleaner Sanitizer RTU

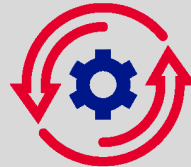
Helps Reduce Risk

- EPA-registered
- Kills SARS-CoV-2 in 15 seconds¹
- Kills Norovirus, common cold and flu viruses in 30 seconds²



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



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

² When used according to label.

Save Time and Money

Problems

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



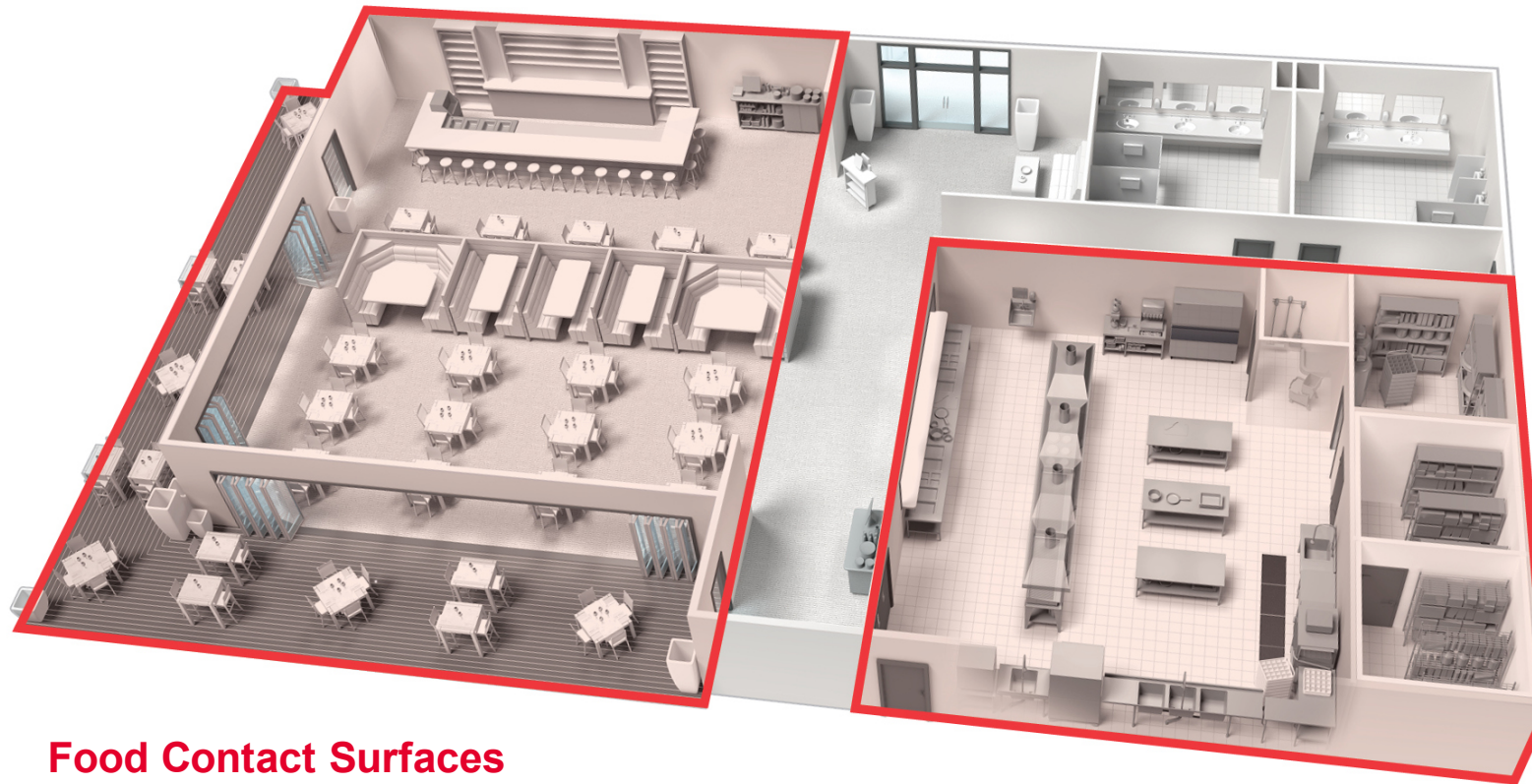
Solution	Meets FDA Food Code	Soil Removal	Reduces Risk of Foodborne Illness ¹	SARS-CoV-2 ² and Norovirus ³ Kill Claim	Simplified Procedure	Reduced Time
Surface Cleaner Sanitizer RTU						
Wash – Rinse – Sanitize						

¹ See product label for complete list of organisms

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

³ 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

Every
4 Hours
Minimum



4 Before Each and Every Shift

Using
This



Provides Peace of
Mind for Customers
and Staff



THANK YOU