Ecolab Total Food Safety
Simplified from the front of the house to the back

Food Safety Solutions that span your operation.
The importance of food safety.

In the foodservice industry, there's no room for error. Success depends on satisfying your guests and managing your risks. At Ecolab, we help you raise the bar for both.

Refining the art and science of food safety.

When it comes to food safety, every detail counts. As your trusted partner, we help reduce your risk and protect the safety of your guests. You'll worry less with products designed by food safety experts. And you'll feel protected, knowing we're by your side.

- Ensuring Food Safety Video
- Science Behind The Clean Video
- Learn more about our Food Safety Experts & see authored articles

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% of all FOODBORNE ILLNESSES originate in commercial foodservice facilities

*Centers for Disease Control and Prevention, New CDC Data on Foodborne Disease Outbreaks, June 2014
Enhancing a culture of food safety

At Ecolab, we work with your team to enhance your culture of food safety to help protect your guests, your brand and your entire operation.

- Our industry experts use the latest research to help keep you ahead of the curve
- Ecolab representatives can work with your employees to help them understand and implement the highest food safety standards

Solutions that span your operation

Ecolab has comprehensive solutions for all your front-of-house and back-of-house food safety needs.

- Cleaning & Sanitizing
- Warewashing
- Pest Elimination
- Hand Hygiene
- Food Rotation
- Food Safety Audits
- Food Preparation
- Time & Temp
- ActiveView HDI
Cleaning & Sanitizing: The Foundation of Your Food Safety Program

Maintaining clean and sanitized surfaces is the cornerstone of good food safety practices. When surfaces aren’t cleaned and sanitized properly, bacteria and other hazards can contaminate foods and surfaces and may cause foodborne illness.

The Ecolab Response

We understand the importance of cleanliness in your operations. Our solutions help ensure that you maintain cleanliness and productivity while protecting your employees and customers.

Featured Products

Our tools and sanitizing solutions are designed to work together to keep your food contact surfaces clean and safe. We offer:

- **Sanitizing Wash ‘n Walk:** Kills 99.9% of dangerous pathogens from floors and drains. Read More
- **Multi-Surface Cleaners:** remove greasy soil easily and ensure safety with sanitized surfaces. Read More
- **Soap pails & sani-pails:** custom-designed for foodservice sanitation. Read More
- **Foodservice wipers:** that are machine washable and won’t degrade in chemical solutions. Read More
- **Test strips:** a variety of foodservice-specific test strips to help ensure peace of mind. Read More

Learn More

Solutions for Front & Back of House Cleaning

Did you know:

CONTAMINATED FOOD EQUIPMENT = 1 of 5 leading risk factors for foodborne illness (CDC)
**Hand Hygiene:**
The Surest Path to Food Safety

Improper hand contact with food provides one of the highest risks of food contamination leading to foodborne illness. Fortunately, the most effective way to avoid foodborne illness is also one of the easiest—proper hand washing.

**Hand Hygiene Expertise**
We offer effective solutions that help ensure employees maintain proper hand hygiene and promote food safety. Our hand hygiene products include:

- Soaps
- Sanitizers
- Dispensers
- Awareness Materials

*In addition, our line of FOOD HANDLING GLOVES* plays an important role in ensuring food safety by helping eliminate bare-hand contact with food, a practice prohibited by the FDA food code.

**Nexa™: A Total Hand Hygiene Solution**

- Superior products backed up by training and service
- Efficient, innovative and sustainable dispensing system
- Comprehensive approach ensures food safety

[Learn More]
Food Preparation:
Eliminating the Risk of Cross-Contamination

From separating foods to correctly using gloves, following food preparation best practices is critical to reducing risk of foodborne illness. Yet ensuring employee compliance can be challenging.

Food-Safe Solutions
Ecolab offers a variety of food prep solutions designed to enhance food safety and encourage compliance. Our product offerings are based on FDA food code best practices and requirements. We can help you reduce the risk of cross-contamination with our food-safe supplies, including:

- Color-coded cutting boards and utensils
- Food handling gloves
- Ice handlers

Safe Food Prep, Systemized
Our customized line of food prep supplies will help organize your kitchen, streamline your process and ensure food safety.
Time and Temperature:
Precise Requirements Demand Superior Products

When it comes to food safety, proper temperature control is crucial. Foodborne illness is a common result of consuming undercooked or improperly cooked/reheated food. Help ensure the safety of the food you serve by using our easy-to-read thermometers and other temperature-related products.

Our Solutions
We offer a wide variety of thermometers, timers and other products to help ensure proper food temperatures. Our products are designed in accordance with FDA food code best practices and requirements.
Warewashing:
A Total Solution for Food Safety

Clean tableware isn’t just a matter of appearances—it’s an integral part of your food safety program.

When you partner with Ecolab, we help ensure the right products, processes and practices are in place to help deliver the cleanest possible dishware to your guests.

Expertise: Proper titration and temperature control are crucial to the warewashing process. Our sales and service representatives work with you to help ensure compliance with federal and local food safety requirements and your equipment is functioning at top performance.

Effective: Our warewashing programs are designed by experts to address both the products and processes needed for clean, safe dishes. Our effective solutions provide one pass warewashing, reducing the need for re-washing or hand polishing.

Read Article: Best Practices in Warewashing

Apex Warewashing Program

- Automatic tracking of performance metrics
- Intuitive dishmachine monitor
- Actionable reports and alarms

Learn More
Food Rotation: Safe Food, Every Time

Are you committed to serving your customers safe food? Proper food rotation practices are key. Ecolab has the expertise, experience and product solutions in food rotation to help ensure that the food you serve is always safe and fresh.

First In, First Out
Ecolab offers food rotation labels, day-of-the-week portion bags and other key products with easily readable “use by” dates to help ensure proper food rotation processes.

Food Rotation Labels: Anytime, Anyplace, Anywhere
We are the industry leader in food rotation labels designed for a variety of applications, such as:

- Dissolvable labels
- Plastic Removable Daydots
- Paper Removable labels
- Cold temp labels

Prep-n-Print Food Rotation Label Printing System

This key innovation is a value-added way to promote food safety best practices in your operation.

Key features:
- Prints food rotation labels on demand
- Offers an integrated solution to food rotation
- Saves time spent handwriting labels
- Ensures labeling consistency and accuracy
- Helps reduce food waste

Learn More about our Prep-n-Print products
**Pest Elimination:**
Protect Your Customers & Your Brand

A single pest can compromise food safety and damage your reputation. Ecolab delivers consistent pest ELIMINATION - not just control - within your restaurant. Through our partnership, you will receive the actionable INSIGHTS you need to help protect your success.

**Innovative, Science-Based Solutions** to Help Keep Your Customers Safe and Your Facility Pest-free

- Regular inspection, treatment and monitoring, with actionable reporting after each visit
- Improved results with science-based, proprietary service protocols
- More value with bundled program that covers most common pests
- Educational tools and training to show your staff how to proactively prevent pest activity

**Did you know:**

Because they often live & travel in garbage, sewers & other unsanitary areas, **RODENTS CAN SPREAD ILLNESSES** such as salmonella, *E.coli* & dysentery
Food Safety Audits: Driving Behavior Changes for Food Safety Improvement

One of the most important elements in reducing food safety risk is also one of the most difficult—behavior change. Faced with high turnover rates and tight cost controls, foodservice operators often face significant challenges in their attempts to ensure proper training and reinforce food safety standards.

The EcoSure Difference
Partnering with your team, we provide you the data-driven insights and objective reinforcement you need to minimize food safety risk.

Our highly-trained Specialists:
- Identify food safety opportunities during unit walk-throughs
- Provide on-site coaching to unit staff
- Capture opportunities and analyze
- Provide actionable insights to management
- Help provide a 70% average food safety risk reduction for EcoSure customers

Our free monthly newsletter covering a wide variety of topics related to food safety

EcoSure partners with industry leaders to help drive a culture of food safety:
- Thought leadership
- Industry benchmarking
- Best practice sharing
- Partner Conference
- Food Safety Monitor monthly newsletter
ActiveView HDI: Identifying Risks & Driving Positive Change

With consumer awareness of food safety issues on the rise, foodservice operators need a better way to collect and understand health department inspections to protect their customers and their brand.

Navigating the Health Inspection Maze

Despite your best efforts to track and analyze your food safety risks, the reality is that the data can be overwhelming. These authorities have unique assessment approaches, using different questions, standards, scoring and posting methodologies. Assessment results—especially those that identify risks—don’t always make it to upper management.

Our Response: The ActiveView Health Department Intelligence (HDI) solution

The ActiveView HDI solution is a tool that helps you collect and make sense of the Health Department data across your operation.

- Collects data from each health department
- Translates data into a standard form
- Analyzes the results
- Helps you
  - identify operational risks
  - drive improvement

Did you know:

OVER 2,550 health department authorities assess your units & share your food safety data

Learn More: Watch this short video to learn how ActiveView HDI can help ensure food safety in your establishments.
Designed by food safety experts. Delivered by service experts.

Ecolab's commitment to service is unparalleled in the industry. Our representatives help educate your team on products, protocols and procedures to implement innovative food safety solutions for your specific needs. The result is a robust culture of food safety designed to protect your guests and strengthen your entire operation.

Science Behind the Clean
Our Food Safety and Public Health Experts provide expertise to eliminate foodborne illness and ensure safe food to protect people and businesses from the risks of pathogens.

People Behind the Clean
When you partner with Ecolab, you'll benefit from personal, customized service delivered on-site. Meet one of our representatives and learn about how he helps customers take action to protect their employees and guests.

1 800 35 CLEAN
WWW.ECOLAB.COM
Contact us today to learn more about the Ecolab advantage:
- Real-world solutions provided on-site
- Comprehensive training solutions to meet your specific needs
- Around-the-clock emergency service coverage
Access resources and tools

Continue to develop your culture of food safety throughout your operation – from the front of the house to the back.

Food Safety Matters Webinar
Free monthly web presentations addressing the diverse aspects of food safety.

Food Safety Monitor Newsletter
A free monthly newsletter covering regulatory changes, current research, seasonal food safety issues and more.

Experts & Articles
Take advantage of our industry expertise. Our document library contains a variety of relevant food safety articles, including the Top 5 Food Safety Mistakes.

- Hand Hygiene
- Washing Raw Chicken
- Using a Thermometer to Test Doneness
- Improper Cold Holding Temperatures
- Rewashing Bagged, Pre-Washed Lettuce