

# Ecolab Solutions work together to enhance your culture of Food Safety



PARTNERING TODAY.  
POWERING TOMORROW.



## SAFE FOOD

Food Safety program elements considered critical by most health code jurisdictions.



### Hand Hygiene

Our Nexa system has a full line of hand soap and hand sanitizer products that help ensure employees maintain proper hand hygiene.



### Beverage Quality

Our high-capacity filtration solutions for fountain beverage dispensers and innovative ice handling supplies help maintain superior beverage quality and enhance guest experience.



### Food Preparation

Our color-coded kitchen supplies and specialty products like Antimicrobial Fruit & Vegetable Treatment<sup>1</sup> help prevent contamination during the food preparation process.



### Food Rotation

Aid your employees in following food rotation guidelines with Daydots<sup>®</sup> food labeling solutions, such as the innovative new Prep-n-Print<sup>™</sup> Flex<sup>™</sup> automated system.

## CLEAN & SAFE ENVIRONMENTS

Operational best practices for a complete Food Safety program.



### Warewashing

Our SMARTPOWER<sup>™</sup> warewashing program combines innovative chemistry, actionable insights and world-class service to help you obtain the best results at the lowest total cost.



### Restrooms

Ecolab's Peroxide Multi Surface Cleaner and Disinfectant<sup>2</sup> simplifies the process of cleaning and disinfecting multiple restroom surfaces with one product.



### Floors

Combining Ecolab's Sanitizing Wash 'n Walk<sup>™3</sup> and Duraloc<sup>™</sup> tools help break down the toughest grease buildup on your floors, providing clean and safe floors that help avoid crosscontamination.



### Kitchen Surfaces

The simplified food-contact sanitizer, Sink & Surface Cleaner Sanitizer<sup>4</sup>, cleans and sanitizes hard, non-porous surfaces with a single product, eliminates the rinse step and **equips your staff to clean more efficiently.**



### Front of House

Ecolab's Sink & Surface Cleaner Sanitizer<sup>4</sup> offers benefits to help manage public health and food safety risks. Helps simplify the cleaning process, equipping your staff to clean faster and keep guests safe.



### Safety

Ecolab's CarePod<sup>™</sup> First Aid System is designed specifically for foodservice operations. It meets compliance regulations while allowing you to easily replenish supplies and control expenditure.



### Pest Elimination

A proactive, science-based approach to keep pests out of your operations.

## VISIBILITY, COMPLIANCE AND TRAINING

Trusted insights and actions to expose and minimize Food Safety risks.



### Assessments

On-site evaluations to expose risk and gain consistent visibility into your operations.



### Actionable Insights

Key metric tracking, trend reports and recommended corrective solutions to minimize risk to your employees, guests, operations and brand.



### Coaching and Training

Ecolab's On-Demand Digital Training features tasked-based training available on-site or On-Demand Digital Training helps drive behavior changes to promote a culture of food safety.



### Food Safety Expertise and Support

Helping you to stay informed of food safety trends and across your business and the industry; responding to your food safety questions and needs. automated system.

When used according to the directions for use. Refer to label under:

1. EPA Reg. No. 1677-234, 2. EPA Reg. No. 1677-238, 3. EPA Reg. No. 1677-239, 4. EPA Reg. No. 1677-260.