PROTECT YOUR GUESTS, EMPLOYEES AND REPUTATION

**INFLUENZA:** Combat the seasonal threat in your restaurant.

- Influenza – often referred to as “flu” – is a virus that causes a common respiratory infection
- Influenza is easily passed from person to person via droplets produced when infected people cough, sneeze or talk
- Germs are brought into a restaurant by guests and employees and spread when a person touches a contaminated surface

Protect your restaurant's reputation and the health of your guests and employees with an Ecolab partnership.

Learn more at: ecolab.com/flu-prevention
The Ecolab Difference

When you partner with Ecolab, you’ll worry less knowing our proven solutions and programs are backed by our industry-leading experts whose #1 priority is to stay on top of Public Health trends and regulations.

Ecolab has a full range of products to support your Food Safety and Public Health needs, including products with EPA-registered claims for use in both the back and front of house areas of your restaurant. Always follow the label instructions carefully and be sure to use appropriate personal protective equipment.

### Multi-Surface Cleaners

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| Peroxide Multi Surface Cleaner and Disinfectant | One product to clean and disinfect all hard surfaces and glass for entire restroom and front of the house. EPA-registered disinfectant kills influenza in 1-3 minutes and norovirus as fast as 45 seconds.* | 1-2 gal | 6100693 (US)  
2-2 L | 6100897 (Canada) |
| No Rinse Food Contact Cleaner Sanitizer | One product to clean and sanitize hard, non-porous food contact surfaces. Eliminates 99.9% of *Staphylococcus aureus* and *Klebsiella pneumoniae* in 60 seconds. EPA Reg. No. 6836-138-1677. | 2-2 L | 6101140 (US) |

### Tools & Accessories

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<td>Biohazard Response Spill Kit</td>
<td>The Biohazard Response Spill Kit contains all the PPE and supplies needed to help you comply with the OSHA Bloodborne Pathogen standard and the 2017 FDA Food Code. The EPA-registered disinfectant is effective against a wide range of pathogens including norovirus, HIV-1, and viral hepatitis types A, B, and C. EPA Reg. No. 1839-83-1677.</td>
<td>1 kit</td>
<td>50258-91-11</td>
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| Sanitizer Pails | Ergonomic plastic handles, recessed base for splash reduction and slanted lip for easier pouring. Durable, wear resistant ink meets health department requirements. | 3 qt/1 ea | 60503-11-31  
6 qt/1 ea | 60503-12-31 |
| Disposable Gloves | Single-use nitrile gloves are durable, puncture resistant, and compatible with a wide range of cleaning chemicals. Powder-free and latex-free for comfort and reduced skin sensitivity. **NOTE:** the X is replaced by a digit that is determined by the size of the glove...3 for small, 4 for medium, and so on. | 1000/Case | 30714-5X-11 (Blue)*  
30714-6X-11 (White)* |
| Heavy Duty Microfiber Towels | Durable, washable microfiber towels can absorb more than 6 times its weight and are fully compatible with a wide range of sanitizers and disinfectants. | 100/box | 61114-01-00 |

### Hand Care Solutions

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| Nexa® Advanced Antibacterial Foam Hand Soap | Pre-lathered foam soap with a light floral scent. This powerful but gentle formula is effective against bacteria that can cause illness while offering a pleasant experience for employees and guests. | 6-750 mL | 6101090 (US only)  
4-1250 mL | 6101088 |
| Nexa® Foodservice Hand Sanitizer | FDA food code-compliant (non-alcohol based). Ideal for use in the kitchen or foodservice settings. | 6-750 mL | 6100729 (US only)  
4-1250 mL | 6100730 |

Call 1 800 35 CLEAN or contact your Ecolab representative for more information.

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**WHAT IS INFLUENZA**

Influenza, commonly referred to as “flu” or “seasonal flu,” is a virus that causes a common respiratory infection with fever and often respiratory complications that is easily passed from person to person. Severe cases occur more frequently in immunocompromised and elderly populations.

Learn more: ecolab.com/influenza

**SYMPTOMS**

- Fever (usually high)
- Headache
- Extreme tiredness
- Dry cough
- Soar throat
- Runny or stuffy nose
- Muscle aches

**HOW INFLUENZA ENTERS A RESTAURANT**

![Diagram showing how influenza enters a restaurant]

**HOW INFLUENZA SPREADS**

**FLU IS SPREAD BY DROPLETS**

Made when people with flu cough, sneeze or talk

**FLU VIRUSES ENTER THE BODY**

Through your nose, eyes and mouth

**TOUCHING**

Contaminated people, objects or surfaces

Follow us at #foodsafetymatters  
Learn more: ecolab.com/influenza

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PREVENTION

TAKE ACTION

Know your flu facts.

Get access to educational & procedural information.

People with influenza should not prepare food or serve beverages for others until their symptoms have resolved.

Stay home.

Encourage employees to:

- Stay home
- Get plenty of rest
- Check with local health care provider as needed

FACT: Patients are most infectious during the first three days of illness.

Frequent handwashing.

Thoroughly wash hands & exposed portions of arms with soap & warm water for at least 20 seconds.

Use designated handwashing sink.

Properly cover your mouth and nose with a tissue or sleeve when coughing or sneezing.

Sick?

Stay home.

Germs are often spread when a person touches something that is contaminated with the virus and then touches his or her eyes, nose or mouth.

CLEAN THOROUGHLY & ROUTINELY

CLEAN & SANITIZE frequently touched surfaces with a properly registered disinfectant.

- Light and air control switches
- Faucets and toilet flush levers
- TV and radio controls and telephones

DISINFECT all high touch point surfaces in the bathroom, including those exposed to urine, feces or areas where people cough and sneeze according to standard infection control procedures.

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1. **Report** any suspected illnesses to management

2. **Follow** local public health guidelines for influenza

3. **Send home** infected individuals

4. **Stock** disinfectant products registered to be effective against influenza virus

5. **Clean & sanitize** entire restaurant; follow warewashing standards for contaminated ware

6. **Disinfect** “high-touch” surfaces with a product EPA-registered as effective against influenza virus

7. **Diligently practice** food safety procedures, including use of gloves and/or utensils when handling food

Reference specific cleaning & disinfecting procedures for each step

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