

Ecolab Total Food Safety

Simplified from the front of the house to the back





78% of all
**FOODBORNE
ILLNESSES**
originate in
**commercial
foodservice facilities**

*Centers for Disease Control and
Prevention, New CDC Data on Foodborne
Disease Outbreaks, June 2014

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.

food safety



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: 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:*

Solutions for Front & Back of House Cleaning

Did you know:

cleaning &

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



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

hand hygiene

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.

Avoiding Cross-Contamination

food prep

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.



time & tem

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.

Best Practices in Warewashing



Apex Warewashing Program

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

warewash

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:



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

food rotation

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



Call

US 1 800 325 1671
CANADA 1 800 352 5326

Pest Elimination
Purpose And Values

Rodent Readiness

pest elimination

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

Watch this short video

to learn how ActiveView HDI can
help ensure food safety in your
establishments.

ActiveView

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.



Our Expertise

expertise

Access resources and tools

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

Free monthly web presentations addressing the diverse aspects of food safety.

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

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

[Food Safety Resources](#)

A close-up photograph of a smiling male chef wearing a white chef's hat and a white button-down shirt. He is holding a white plate with a piece of food, possibly a sandwich or burger, garnished with green herbs. The background is blurred, showing other people in a kitchen setting.

resources