CLEAN UP YOUR ACT

The stakes in food service are higher than ever, but technology is rising to the challenge.
In the world of food safety, industry professionals are looking to the new and the next to provide solutions

Food safety has always been a concern in food-service. Now, as recent outbreaks are getting loud coverage in the media, industry professionals are taking note of an uptick in interest in food safety among quick-service and fast-casual operators.

At Steritech, the company realizes that food safety is one of the hidden aspects of customer experience. It also happens to be a piece that may ultimately matter more than any other.

When customers dine out, the first question on their minds may not be about safety, simply because it’s something guests believe should come as a given. That’s why, when food turns out to be the source of illness, it makes national or global headlines.

“A foodborne illness outbreak isn’t the only way to wreck brand perception,” says president Doug Sutton. “More often than not, brand perception is earned through consistent, everyday execution at individual locations.”

This means that small, daily things such as dirty dining room tables or an insect sighting in the bathroom can erode customer confidence.

Sutton says fighting complacency is the way to preserve this confidence.

To do this, Steritech offers a unique approach to its assessment program. Instead of a system that sets up staff and auditors as antagonists, The Ultimate Steritech Experience is an approach for delivering a constructive, uplifting experience whereby trained specialists not only identify non-compliance to standards, but also positively recognize what employees are doing well, which leads to higher levels of adoption of best practices.

Still, even the best assessment programs can only provide a snapshot of what’s happening during a small portion of any given day.

That’s where Steritech’s OnBrand360 comes into play. With the robust system, managers at any level (district, regional, etc.) can view the performance of multiple locations, confirm that corrective actions are being taken where needed, and identify larger trends happening across stores.

Robust technology like this is becoming a staple, not a luxury, in an environment where customers are more tuned in than ever to health and cleanliness.

At Sani Professional, vice president Matt Schiering says that the number of inquiries the company has received has risen five-fold over the past few years, and more in this past year than any before it. In summary, the fundamentals of food safety are getting re-examined.

The rise of social media seems to be at the center of this renewed interest and concern for proper safety protocols.

With the accelerated sharing of negative reviews over the Internet, brands are searching for more ways to get in front of potential food safety issues.

Sani Pro provides consultations to help operations find weak points in their safety measures and curtail the potential for negative buzz on social media.

As the inventor of the original Wet Nap, Sani Pro continues to innovate and offer solutions for new problems. One new problem is the increased use of digital devices such as kiosks and gaming stations at tables.

These additions have led to an increase in complaints based on greasy, finger-printed screens and a lack of established protocol.

For these devices, as well as for typical table wipe-downs, Sani Pro offers its TableTurners product to replace the rag and bucket in the front of the house.

This guest-facing solution not only kills the bacteria on whatever surface it’s cleaning, but it also kills bacteria that are trapped within the wipe itself. This means that TableTurners can actually be used from table to table (or kiosk to kiosk) without the risk of cross contamination.

It also instills far more consumer confidence than rag-and-bucket techniques.

In another thoughtful innovation, Sani Pro introduced the first-ever perforated roll of dry, reusable foodservice towels. The product works similarly to a roll of tin foil and allows employees to take exactly what they need for the size of the task.

All of this does more than improve food safety in its own right. Implementing these new measures and technologies can have a profound impact on overall business and brand perception.

“Oftentimes we get foodservice operators who are very focused on menu choices and food quality and elements of décor as ways to distinguish themselves from competitors,” Schiering says. “But I think food safety, cleanliness, and hygiene are still underleveraged, and that’s a lost opportunity.”
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To build consumer confidence, fight complacency

At ECOLAB, the company specializes in finding ways for quick serves to discover and better utilize these opportunities.

ECOLAB takes a holistic approach to food safety by helping to integrate safety tools, help with food flow and rotation, avoid cross contamination, and provide temperature monitoring and sanitizing products. It even has a division focused on pest control that can be integrated into food safety.

With all of these things, it’s not just the products themselves that ECOLAB offers, but also hands-on training and insight surrounding each piece.

This sort of comprehensive approach is much needed in the Internet age, when news travels fast and expectations are higher than ever.

Expectations for food safety are becoming wrapped up in evolving ideas of complete health and wellness, and customers are searching for “clean and fresh” in their dining environment just as they are in their food.

“People want to know that the food they’re consuming is nutritional, healthy, and safe,” says Tom Ford, vice president of food safety. “The restaurants that are able to communicate that are the ones that will be the successful operators in the future.”

And this is done first and foremost, he says, through education and creating an organizational structure that encourages food safety best practices at every level of the process.

This can be difficult today, when the challenges faced from a complex supply chain and an emphasis on fresh foods create new obstacles.

This is why ECOLAB aims to focus on all-encompassing programs and trainings to address these sophisticated new issues, along with run-of-the-mill ones.

Ford says the company brings its food safety experience directly to the restaurant level. In fact, last year ECOLAB trained 120,000 associates for one of its clients alone.

“We know that in quick-service there are young operators and a lot of turnover, so our products and training need to be safe, highly effective, and intuitive,” Ford adds. “That’s a core belief of ours and its designed into our products.”

Consumers are aware of these complexities and challenges more than ever, which means that operators need to stay on their toes.

“Food affects people very personally,” says Testo’s international senior market manager, Susanne Braum. “With some of the issues that have been popping up in the last few years, consumers are more aware of how easily something can go wrong in the food industry in ways that the impact is very big.”

To make sure that the impact is positive, Testo offers a variety of tools to enable operators to flawlessly execute their HACCP plans. These include tools to measure and log temperature when preparing or storing food and analyzing cooking oil quality.

All of the information gathered by Testo’s latest addition to its top-of-the-line technology, the testo 250 for HACCP management, is stored in the cloud, to be easily accessed at any time in any place.

“Wherever you may have an audit, no matter how large your company is, you can immediately pull the data you need,” Braum adds.

By eliminating the paper trail, Testo is also taking aim at human error and ensuring that recorded temperatures cannot be tampered with.

With new technology allowing operators to keep tabs on all aspects of food safety, difficulties with compliance are being stripped away. Especially now, when consumers are as tuned in as ever to food safety issues, utilizing these streamlining options can make a big difference in operations and brand perception.
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Safety vs. Speed

New technology is reconciling these two old enemies by streamlining food safety protocols

Theoretically, food safety always comes first. But when orders are flying in and customers are lining up, compliance to safety standards and procedures can easily take a backseat to speed of service.

After all, you don’t want any customers to start voting with their feet and move along because they’re still waiting for a seat.

On the other side of the coin, were you to quickly sit customers at a dirty table, or have their food prepared by the sick employee you had to call in for backup, it may have been better to let them walk away in the first place.

Still, one hopes that there could be a middle ground, where speed and food safety can work in tandem. While food safety may never be quite as glamorous as other aspects of service, the day may finally have arrived when customers begin noticing and rewarding restaurants that are going the extra mile, and when that extra mile can be completed in record time.

Thankfully there are a handful of companies aiming to provide that high level of efficiency through innovative products and safety-streamlining services.

One of the biggest food-handling concerns, and one that too often flies under the radar, is hand washing.

At CloudClean, each of the company’s products were first developed to handle infection control in healthcare environments. Taking its knowledge from such a high-stakes environment, the company has also optimized its products for foodservice—an industry where the consequences can be just as dire.

CloudClean recognizes that the majority of hand hygiene compliance issues come from time pressure, lack of awareness, and a reliance on the honor system.

In other words, before CloudClean stepped in, there weren’t any obvious ways to verify if employees really were washing their hands.

Even that sign in the bathroom meant to reassure customers may simply stand as a reminder of this inability: “Employees must wash hands before returning to work.”

If they don’t, who’s to know? To customers, this is the painfully obvious (and gross) question.

“You don’t want your customers to think that a
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sign is the only thing standing between them and their health,” says chief operating officer Steve Russak.

Putting up CloudClean’s verification sign, however, does give customers a real guarantee of cleanliness and, ultimately, peace of mind.

Here’s why: CloudClean employs a zone-based technology that connects sensors in bathrooms or other hand washing areas and connects them to each employee’s nametag.

If an employee begins to leave the restroom without utilizing the CloudClean-enabled soap dispenser, their nametag will prompt them with a beep, reminding the employee of safety standards.

“What the system is doing is enabling the employees to self-correct, and then they’ve been trained to know what the protocols are,” Russak says. “And by raising this awareness and providing 24/7 training, the system also creates more of a hand washing culture within the space.”

If an employee chooses to ignore the beeps, a text or email will be sent to management, empowering managers to intervene.

In addition, CloudClean is linked to a live monitor in the back of the house showing each worker’s status. This motivates employees to encourage one another to stay in compliance, and creates a competitive and cooperative space for best practices to thrive.

The cloud-based system also provides enterprise level access to upper management dashboards keeping them informed about performance. The dashboards are especially useful for pinpointing trouble stores or even trouble hours so training efforts can be better targeted. These efforts show customers and inspectors that a restaurant is taking its safety protocols seriously.

“The auditors are familiar with the system, and when they see it, it signals to them that this is a place that’s going the extra mile,” Russak says. “So we speak to all of the stakeholders in the system, from customers and employees to management and auditors.”

The information gathered by CloudClean can also be used as part of an incentivizing program, with daily emails reporting not only all missed washes, but also top hygiene performers from the previous day.

In this way, CloudClean cleverly leverages incentives, technology, and (yes) shame to correct a previously inoperable compliance issue.

ParTech also offers technology to optimize food safety compliance in the midst of hectic operations. The company is a recognized leader in POS systems, and its new SureCheck system is emerging as its next great success.

SureCheck is a rugged, mobile handheld device that is cloud software enabled, contains an infrared laser for temperature monitoring, and helps manage employee behavior throughout the course of their shift.

Once an employee logs in with the system, a number of checklists come up relating to specific HACCP plans and particular schedules for carrying out each task.

Checks must be logged in real time according to pre-set schedules, eliminating any temptation to fabricate information at the end of the day.

“SureCheck forces human behavior, and that’s one things that’s very challenging to do in the world of food safety,” says John Sammon III, senior vice president of intelligent checklists. “We can have our plans and our processes, but unless you have some way of enforcing and observing, it’s very difficult to monitor human behavior, especially if you have multiple locations to run.”

While ensuring HACCP plans are being followed, the system also captures key compliance information so operators can show auditors data by day, employee, or even product.

What Sammon says the system is really trying to do, beyond simple enforcement measures, is get employees to be more thoughtful and engage with the process of putting out quality food, which can only come from correct preparation.

“It’s not just historical information the system provides,” he says. “It’s driving a culture of food safety behavior across enterprises.”

After food is prepared though, there’s still storage to think about. With each bit of saved product, there must be a labeling system to define the date of storage and the proper disposal date.

Dot-It’s automated labeling system, the Date Code Genie, takes the human error out of the process, ensuring that illegible or incorrect labels don’t lead employees to serve food that isn’t suitable for consumption.

Incorrectly labeled food is a huge problem for food safety and can also lead to food waste, making it a good place to look to eliminate two problems at once.

The automated machine allows operators to enter rotation date information via the web, where it is sent from the cloud into the system to pre-prep labels. This setup allows operators to streamline food rotation standards throughout multiple locations. The covered, easy-dispensing unit design also blocks labels from outside contamination and limits employee waste from improperly torn or peeled labels.

“You’re not risking human error, you’re eliminating the time spent handwriting labels, and you can update information from the cloud,” says vice president of sales and marketing Jack.
It’s time to say goodbye to pen and paper and hello to the future.

Logging reports and checklists manually is a method of the past:
- Time consuming
- Inefficient
- Costly
- Increased errors and inaccuracies

Technology is the answer to aligning with regulations and protecting your customers and your brand; as food related illnesses, outbreaks and contamination become more common.

As an alternative to analog and manual reporting, PAR has created SureCheck, a complete digital HACCP solution to replace outdated paper based methods.

The SureCheck Advantage, PAR’s mobile IoT device:
- Prompts workers to complete tasks and inspections
- Flags any missed steps
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SureCheck is a powerful example of how IoT and technology will play a major role in keeping our food safer.

Remain compliant and hold your entire operations, your food, and yourself, to the highest standards with PAR’s SureCheck solution!
“So it just makes labeling your food a lot easier, a lot less time consuming, and a lot more accurate.”

Beyond this, staying consistent with labeling procedures decreases training time and appears more favorable to health inspectors than masking tape and markers.

In a forward-thinking move, the company has also reformatted its grab-and-go labels to carry relevant nutrition information ahead of pending labeling legislation.

Already anticipating changing formats for nutrition labels, Dot-It continually pushes software updates out to its labeling units, free of charge, cuing a sigh of relief from everyone in-house.

Safety standards can easily take a backseat to speed of service.

Comark Instruments also formats its products to make health inspectors, employees, and managers equally happy. For instance, one of its latest releases is a color-coded thermometer, which serves as a reminder to pay attention to transferring allergens through food contact. This simple addition shows inspectors the team is mindful of safety and working to take exceptional precautions.

Comark has a history of helping employees keep safety simple and top of mind.

The company was the original provider of paperless HACCP, and continues to provide top-shelf instrumentation and innovations.

“We try to lead the market, and not because we just want to be a leader of our competition,” says national sales manager Mike Pitts. “It’s because people depend on us to do that. So we are constantly doing everything we can to try to make it easier for everybody to do what needs to be done out in the field.”

For years, Comark has offered its Auditor temperature monitoring system, which provides an all-encompassing solution for generating due diligence temperature records and easy data analysis.

However, the company recently released a new, less expensive version of the product to ensure that all operators can have access to enhanced technology.

The HT100 HACCP Touch is half the price of the Auditor, but with impressive functionality and a touch screen to help employees follow HACCP procedures quickly and effectively.

By working with its customers to deliver the most useful, accessible temperature monitoring products possible, Comark continues to make a name for itself in customer service and quality.

At Cooper-Atkins, the corporation offers a wide variety of temperature-monitoring options, from basic bimetal thermometers to sophisticated, software-based products.

“Temperature and time have always been critical to the business of serving food, but with the media-focused world, one store not performing proper temperature checks can bring down an entire brand,” says Cherylynn Hunt, director of product solutions. “It can be really labor-intensive to stay on top of food safety, so that’s where really intuitive technology can come in.”

The FDA mandates that frozen food must be disposed of if its temperature rises above 40°F for more than four hours. To avoid product loss with a big cost, temperature-monitoring devices must be absolutely reliable, accurate, and easy to use.

Employees are already used to handling their own smartphones and devices, so incorporating temperature-monitoring checklists and HACCP plans into handheld smart systems was the most logical move for Cooper-Atkins.

The company’s TempTrack wireless temperature monitoring system notifies appropriate parties via text, call, or email when there’s a temperature out of range.

The Product Simulator goes beyond simply measuring air temperature and simulates the temperature of an actual item in the freezer for even more accuracy. After all, just because the air temperature increased for those 20 minutes the freezer door was left cracked, it doesn’t necessarily mean that the food inside experienced a dramatic temperature change.

The corporation also makes following safety standards easy with its newly released Blue2 temperature monitoring instrument, which eliminates handwritten monitoring by wirelessly transmitting temperatures via a Bluetooth-enabled smart device. In a move that makes one wonder why it’s never been done before, the Blue2 can utilize interchangeable temperature probes, making it versatile for insertion, air, or surface temperature measurements. This versatility also means that if a particular probe breaks, the entire system doesn’t need to be replaced.

This razor-and-blade approach is just one way Cooper-Atkins works to make sure avoiding a food safety catastrophe is less stressful.

“You can’t get away from it—if something occurs in food safety, the world will know about it very quickly,” Hunt says. “Operators have always wanted to serve quality food, but obviously it’s always a challenge with all of the things they have to do every day, so we work to provide them with tools that can make them the most efficient.”

With more and more thought going into creating tools and programs to simplify safety, restaurant owners are being given new opportunities to unite speed and food safety, instead of pitting the two against each other.
For more than 130 years, Cooper-Atkins has built a rock-solid reputation as a provider of quality temperature, time and humidity instruments. We are a leading manufacturer of innovative food safety solutions and state-of-the-art wireless temperature monitoring.

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Find the right product to keep your restaurant spotless

When it comes to food safety, it’s often the small things that will make the difference between a good or disastrously bad experience for your customers. Specifically, things as small as the microorganisms crowding on hands, surfaces, and food itself require a well-thought-out approach.

At **FoodHandler**, national sales director Joe Selzer says that he has seen a dramatic uptick in the number and intensity of operators who are looking to analyze how their restaurant deals with these tiny nuisances.

“There’s been a shift from food safety being important, to being priority No. 1,” he says. “Food safety is a big issue for customers today, and especially Millennials, and restaurant owners know that and are trying to make big changes accordingly.”

One thing playing into the increased level of scrutiny when it comes to food safety might be the emphasis on fresh produce, which tends to come with an elevated level of risk for causing foodborne illness (as opposed to its more processed, pre-treated counterparts).

Selzer says many apprehensive operators want to improve, but don’t know where to start. Once again, it’s the small things that win the day—such as FoodHandler’s latest innovation, which is simple, yet effective.

The company experienced a breakthrough in food-handling safety with its oneSAFE Single Glove Dispensing System.

This innovative improvement in delivery was born out of research aimed at a system of eliminating cross-contamination. By exposing only a small section of one glove at a time to human contact, oneSAFE eliminates 96 percent of cross-contamination.

In an environment where 12 percent of food workers say they have worked through bouts of stomach illness, it’s crucially important to provide products to ensure that employee error won’t result in the spread of infection. The oneSAFE solution is an ideal way to improve restaurants’ food safety systems and customers’ perceptions of a safe dining environment.

The increased use of fresh produce brings new risk factors to the table

While you never want employees to come to work sick and endanger others, missing team members can severely impact service. Luckily, **GOJO Industries** has a holistic solution.

According to a study conducted by the American Journal of Infection Control, the use of GOJO’s PURELL Instant Hand Sanitizer resulted in 43 percent fewer missed work days.

GOJO offers a wide variety of highly effective products and programs to fit the unique needs of each restaurant, with right-size solutions and state-of-the-art dispensing systems. John Rogers the company’s vice president of sales, touts the importance of proper hand sanitizing education, and points out the efficiency of GOJO’s options.
A revolutionary innovation for increased food safety

93% LESS BACTERIA VERSUS TRADITIONAL DISPENSERS

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“Having an alcohol-based hand sanitizer for your employees like PURELL Advanced Hand Sanitizer gives them a convenient and time-saving option to quickly and effectively sanitize their hands as needed throughout the day,” he says.

By prominently displaying these products, employees are not the only ones who benefit from the visual reminder to keep clean. In fact, GOJO’s market research shows that the PURELL brand gives confidence to patrons that the restaurants carrying it care about both them and their health, positively impacting their impression of a restaurant.

By letting your customers know you care about their health, you do nothing but improve guest loyalty and opinion. PURE Bioscience aims to do just that with one of the most effective antimicrobial disinfectants on the market. And that’s the key: PURE Hard Surface cleaner is a disinfectant, not simply a sanitizer—rapidly eliminating norovirus, listeria, E. coli, and salmonella with a stronger formula than instant sanitizers.

The company has received the rare designation of achieving the lowest EPA toxicity rating with its products, meaning that its Hard Surface product requires no Precautionary or First Aid statement. Practically speaking, this means that employees have a better user experience, with low toxicity and an odorless, non-irritating formula.

“It’s a win on both sides,” says PURE’s CEO Hank Lambert. “Companies are protecting their brand and their employees, and consumers are getting the best and safest experience.” PURE has also made breakthroughs with its PURE Control antimicrobial processing aid for direct application to poultry, which recently received FDA approval, once again proving the company’s preeminence in the market.

PURE not only addresses safety concerns and organisms that others miss, but its products are also optimized for efficient use. Because it is premixed, there’s no product or time lost while employees maintain a clean kitchen and dining area.

In addition to the immediate benefit of safety, keeping your customer-facing areas as spotless as possible can have profound effects on customer perception.

This is especially true when the brand used is one that consumers recognize and trust. Professional Lysol brand products offer this assurance. The company
that manufactures Professional Lysol products, RB (formerly Reckitt Benckiser), provides restaurants ways to leverage this brand recognition with customized, Lysol-branded signage that lends cleaning programs credibility.

In an industry where bathroom cleanliness has a huge impact on how a customer views a restaurant’s overall appearance, the subtle placement of the Lysol logo instills customer confidence that the facilities have been cleaned with quality products.

“We partner with our foodservice customers for more than just product selection,” says national sales manager Michael Schulze. “It’s not just about the products, it’s also about training and communicating the proper messaging that is relatable for [a restaurant’s] customer.”

RB isn’t just resting on its laurels, though. The company is constantly taking its product offerings and re-evaluating formulations to ensure proper efficacy against the most threatening microorganisms.

Professional Lysol Disinfecting Spray was recently updated with a new label to reflect that it is effective against 102 microorganisms, almost double the 57 registered on it previous label. The brand’s disinfecting wipes have also been re-tested and registered to be effective against 46 microorganisms.

“We’ve re-tested them, and we’ve been able to maximize the formulation in order to deliver the message to our customers that these products they have trusted for years are even better now,” says Anna Cepeda-Mays, senior brand manager for Professional Brands.

The company also noted the added benefit of faster microorganism kill-times as a result of the microbiological testing conducted. Times have been reduced to four minutes overall disinfection on the disinfecting wipes and three minutes overall disinfection on the disinfectant spray—an impressive feat in the world of disinfectants.

In addition to disinfecting products, RB also launched a portfolio of green-certified products, which addresses the growing demand for green products that still provide top-level cleaning efficacy. RB has partnered with SaferChoice, a program of the Environmental Protection Agency (EPA), to certify its products as safe for the environment and the user.

By adding a well-respected, highly tested brand to cleaning regimens, restaurants can tackle the tiniest of microscopic problems along with the biggest of consumer expectations.

12 percent of food workers say they have worked though bouts of stomach illness that manufactures Professional Lysol products, RB (formerly Reckitt Benckiser), provides restaurants ways to leverage this brand recognition with customized, Lysol-branded signage that lends cleaning programs credibility.
What Message is Your Bathroom Sending?

Don’t let a dirty restroom leave a negative impression on your customer.

FOOD FOR THOUGHT...

- 86% of adults in the United States equated the condition of a restaurant’s bathroom with the condition of its kitchen.\(^1\)
- Furthermore, 75% of U.S. adults wouldn’t return to a restaurant with a dirty bathroom.\(^1\)
- LYSOL® Brand Equity Program provides a comprehensive portfolio of concentrated and ready-to-use cleaning, disinfecting and odor control product solutions.
- In addition to the product offering, you have access to the LYSOL® Clean & Confident Signage Program which are branded with the trusted LYSOL® logo that instills patron confidence.

For additional information on our food service program, please contact 800-560-6619 or visit www.reckittprofessional.com

\(^1\) CleanLink.com December 2010
Key Players

Cintas
6800 Cintas Boulevard
Cincinnati, OH 45262
513-459-1200
cintas.com

Cintas leads the industry in supplying corporate identity uniform programs, providing entrance logo mats, restroom supplies, promotional products, first aid, safety, fire protection products and services, and industrial carpet and tile cleaning. The company operates more than 400 facilities in North America—including six manufacturing plants and eight distribution centers. Safety is embedded in the fabric of Cintas.

Cooper-Atkins
33 Reeds Gap Road
Middlefield, CT 06455
860-349-3473
cooper-atkins.com

Since its establishment in 1885, Cooper-Atkins has built a solid reputation as a leading manufacturer and provider of quality time, temperature, and humidity instruments. The corporation continues to expand its technological capabilities, and it is committed to pursuing the potential of all measuring system technologies with the expertise to support them. Cooper-Atkins remains focused on providing exceptional customer service through its focus on important industry issues.

Comark Instruments
P.O. Box 500
Bldg. 50-209
Beaverton, OR 97077
503-643-5204
comarkinstruments.com

Comark Instruments has more than 50 years’ experience as a leading international manufacturer of high-quality, precision thermometers data loggers, and wireless monitoring solutions, supplying more than one million instruments a year. As experts in temperature, Comark provides products and monitoring solutions to the food industry that aid compliance with HACCP regulations and due diligence procedures, helping to improve product safety to customers, eliminate risk, and reduce cost in the supply chain.

CloudClean
115 River Road
Building 5
Edgewater, NJ 07020
800-627-6368
cloudclean.com

CloudClean creates a wireless network in your facility where employee safe hygiene compliance is tracked according to what features are chosen and what practices your facility establishes. Monitor any number of sites locally or from a centralized location. In addition, CloudClean’s Restroom Hand Wash feature is the only technology that can monitor hand wash compliance in the most discreet place to ensure employees are staying within cleanliness standards.

Dot-It
2001 E Randol Mill Road
Suite 117
Arlington, TX 76011
800-642-3687
dotitlabels.com

Dot-It Restaurant Fulfillment provides a wide range of products for the restaurant’s back and front of house. Back-of-house items include food rotation labels, portion bags, gloves, and many other products. For the front-of-house, Dot-It supplies custom labels, apparel, signs, banners, and more.

ECOLAB
370 Wabasha Street North
St. Paul, MN 55102
ecolab.com

Ecolab is an American global provider of water, hygiene, and energy technologies and services to the food, energy, healthcare, industrial, and hospitality markets. Around the world, businesses choose Ecolab products and services to keep their environment clean and safe, operate efficiently, and achieve sustainability goals.
Key Players

FoodHandler
2301 Lunt Avenue
Elk Grove Village, IL 60007
800-338-433 ext. 2
foodhandler.com

FoodHandler is an established food safety leader, providing simplified compliance and peace of mind to a range of food service operations. Founded in 1969, FoodHandler has set the highest quality standards in the market, consistently delivering top-notch service and innovative products that ensure food safety at operations around the globe.

GOJO Industries
5080 North 40th Street
Phoenix, AZ 85018
602-393-3737
gojo.com

GOJO Industries is the leading global producer and marketer of skin health and hygiene solutions for away-from-home settings. The company’s broad portfolio includes hand cleaning, hand washing, hand sanitizing, and skin care formulas under the GOJO, PURELL, and PROVON brand names. GOJO helps bring a sense of health and wellbeing to customers and employees alike with hand hygiene solutions that cover operations from front of house to back of house.

ParTech
8383 Seneca Turnpike
New Hartford, NY 13413
800-448-6505
partech.com

PAR Technology Corporation is an industry leader in systems and service solutions for the hospitality industry. For more than 30 years, ParTech has developed technology solutions for hospitality companies and is committed to delivering innovative solutions that optimize guest experience. ParTech’s SureCheck system reduces food safety risks, gives operators peace of mind, and reduces labor costs.

RB Professional
P0 Box 225
399 Interpace Parkway
Parsippany, NJ 07054
800-560-6619
reckittprofessional.com

RB Professional’s commitment to infection control is underscored by the company’s multimillion-dollar technology investment, spanning 110 years of tradition and dedication to research and development. Since the development of the first LYSOL Disinfectant in 1889 to help prevent the spread of cholera in Europe, medical community experts have held LYSOL brand products in high esteem. For more than a century, talented research scientists have been developing numerous innovative and user-friendly disinfecting products.

Sani Professional
100 Philips Parkway
Montvale, NJ 07645
866-673-4376
saniprofessional.com

Sani Professional is a purpose-driven company deeply rooted in the prevention of Community Associated Infections. The company takes pride in supporting hard-working people who prepare and serve food for others; to do so in a way so it is safe for their health and enjoyment. Sani Pro offers an array of disposable, pre-measured, pre-moistened, state-of-the-art wipe solutions. Its extensive product portfolio is EPA-registered and FDA food code compliant, meeting the highest food industry safety standards.
A clean and safe restaurant is a successful restaurant, and one that people want to come back to. Be ready with fresh mats, uniforms, restorative tile & carpet services, and restroom supplies – and help keep things safe with first aid and fire protection from Cintas. Serving up clean. Serving up Ready.

cintas.com/food
800.CINTAS1
Key Players

Steritech
7600 Little Avenue
Charlotte, NC 28226
800-888-0089
steritech.com

As a leading provider of specialized brand protection services, Steritech is committed to developing meaningful solutions for industries in which health, safety, cleanliness, and consistency are powerful drivers of customer satisfaction and brand loyalty. Today, Steritech is a market leader in food safety, quality assurance, and customer experience management and the second-largest commercial-only pest prevention provider in North America.

Testo, Inc.
40 White Lake Rd.
Sparta, NJ 07871
800-227-0729
testo.com

Testo is a world leader in the design, development, and manufacturing of portable test and measurement instrumentation. Backed by more than 50 years of measuring engineering experience, Testo’s mission is to provide the best quality service, and value in the industry. The first product manufactured was a simple electronic thermometer. Today, this product line has expanded to include a large variety of temperature measuring instruments, such as dataloggers, air velocity meters, humidity and dew point meters, refrigeration service analyzers, and more.