

CLEANER. SAFER. HEALTHIER.

Solutions that go **beyond** the surface.



ECOLAB® FOOD RETAIL SERVICES

The Ecolab Food Retail Services division delivers a comprehensive cleaning, sanitation, and food safety program to help **PROTECT YOUR BRAND, YOUR CUSTOMERS, and YOUR BOTTOM LINE.**

INNOVATIVE CLEANING & SANITATION SOLUTIONS

Our industry-leading program supports our customers' business needs delivering cleaner, safer stores while driving operational efficiencies and food safety protection. Our innovative products are developed specifically for the food retail market, designed to reduce labor, water, energy and waste, while simplifying the cleaning process and driving increased compliance. We offer solutions for:

- Fresh department cleaning and sanitation
- Hand hygiene
- Floral and produce treatments
- Disinfectants
- Restroom/janitorial cleaning solutions
- Front of house floor cleaning



AUDITS & TRAINING

Our program is personally delivered by an extensive team of highly trained, CP-FS certified food safety experts, dedicated 100% to serving the unique needs of the food retail market. Our team conducts a variety of audits, including public health, food safety, sanitation, OSHA compliance, home delivery/mystery shop, product recalls and preparedness assessments among others. Our audits help to identify risks and implement corrective actions, while delivering maximum protection for your customers and your brand.

During regularly scheduled visits, our food safety experts coach and train your associates to help minimize food safety and compliance risks. We provide comprehensive training on cross-contamination prevention, time and temperature control, cleaning and sanitation procedures and personal hygiene.

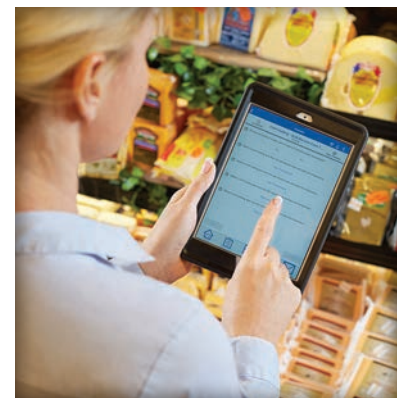


INFORMATION & INSIGHTS

We capture valuable data for you at store level and provide customized reporting that meets your specific needs. At each call, we help you identify risks and opportunities in order to prevent outbreaks and assure high food safety standards. Combined with our suite of digital & information solutions, we can utilize our advanced analytics platform to drive robust actionable insights - delivering brand protection, risk mitigation, and program compliance.

Store Level Reports: Based on report findings, your Ecolab specialist will work with you to identify food safety risks, trends and recommended actions.

Executive Reports: Consolidated reporting that provides a view of divisional, regional and chain level risks and improvement opportunities.



SPOTLIGHT ON INNOVATION



A comprehensive, science-based public health and food safety program that combines science-backed products, procedures and training with periodic auditing to help deliver a higher level of cleanliness and build consumer and employee confidence.

MARKETGUARD™ 365

MARKETGUARD 365 is a digital tool that helps retailers better understand food safety risks, improve food safety and store compliance, while reducing the risk of controllable food safety outbreaks.



FOOD SAFETY CULTURE ASSESSMENT

The Ecolab Food Safety Culture Assessment is an innovative and tested tool designed to measure and advance the food safety culture discussion within your organization.



LOBSTER INK

An end-to-end online customer training platform designed to meet the unique training needs of food service operations and their employees.

HDI (HEALTH DEPARTMENT INTELLIGENCE)

Comprehensive collection of local health inspections combined with advanced analytics delivering powerful insights that help reduce food safety risks and improve health inspection results.



WAREWASH PROGRAM

The Ecolab Warewash Program automates and simplifies the warewashing process, delivering consistently clean wares, backed by service you can trust.



WATER FILTRATION PROGRAM

The Ecolab Water Filtration Program provides managed filter replacements, industry leading service and cutting edge technology in one program to simplify retail water care.

S&S SANITIZER

EPA-registered 2-in-1 no-rinse food contact cleaner sanitizer that simplifies procedures and helps ensure compliance in your stores.



STERILOX® fresh



PRODUCEMAXX®

A produce antimicrobial that controls bacterial pathogens* and spoilage bacteria in fruit and vegetable wash or process waters. It cleans residues from produce and can extend its shelf life, reducing waste.

*Escherichia coli O157:H7, Salmonella enterica, and Listeria monocytogenes



FLORAFRESH

FloraFresh solution combines our antimicrobial technology with a natural floral nutrient to provide a proprietary, balanced nutrient solution to keep all species of cut flowers fresher, longer.



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