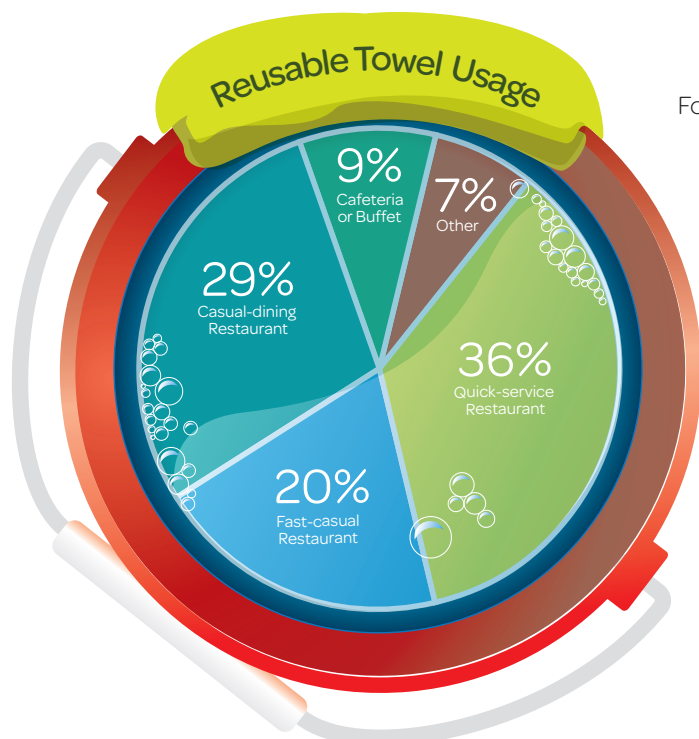
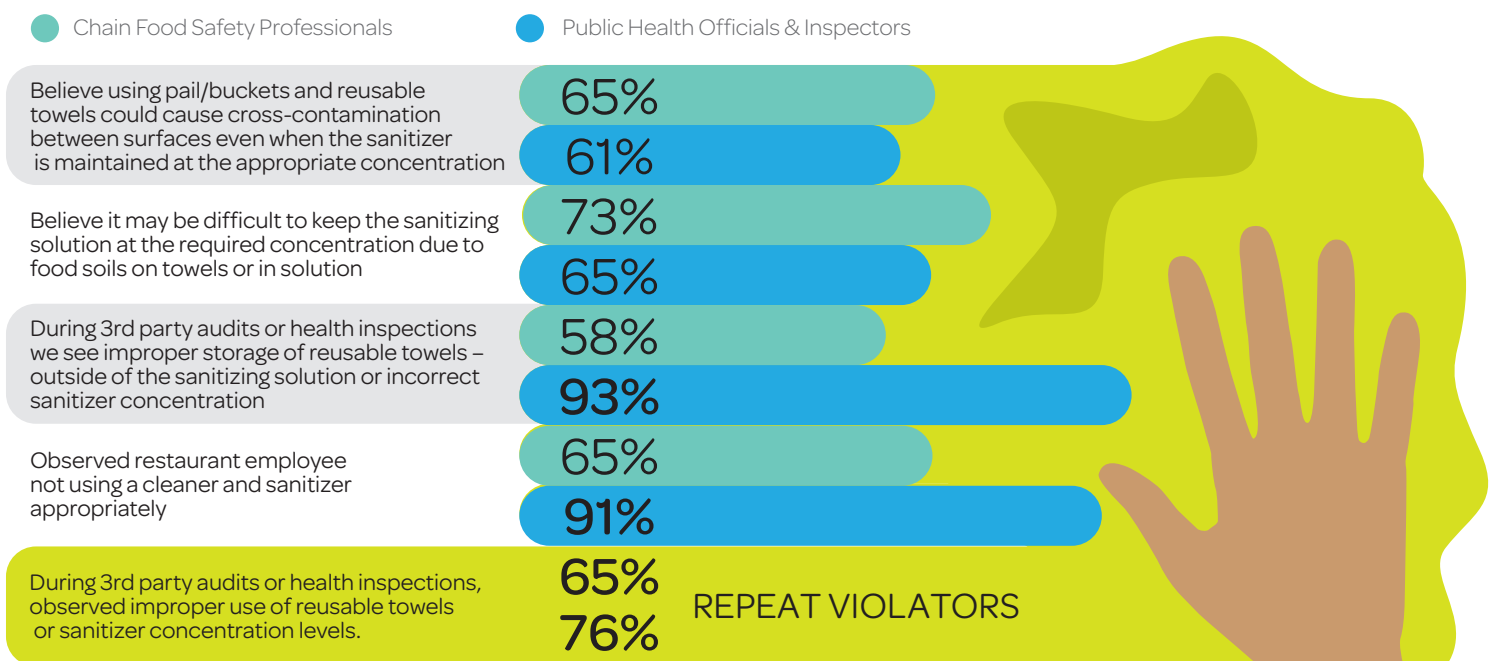


Could your cleaning practices cause an illness—wiping out the trust customers have in your restaurant's brand?

Hal King, Ph. D. and President & CEO of Public Health Innovations, recently completed a survey of Public health and food safety professionals and their current perceptions of cleaning and sanitizing procedures in the foodservice industry. The results may surprise you...

While commonly used cleaners like bleaches and quat-based products can be effective, it's been shown that their efficacy can be seriously compromised if not used correctly. Despite the risk, research shows that 93% of foodservice operators said that they still allow their restaurants to use reusable towels to clean and sanitize surfaces - increasing the odds for cross-contamination.

9 out of 10 Public Health Officials observed improper use of cleaners and sanitizer



Summary:

Food code compliance can be tricky. Steritech, an auditing and brand protection service, lists the cleanliness of food-contact surfaces and proper sanitizing as the #1 and #4 most commonly observed food safety challenges, respectively. This survey shows, it's time for foodservice professionals to search for simpler, more effective ways to approach their cleaning and sanitizing practices.



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