

It Only Takes A Few Germs To Wipe Out Your Reputation And Your Profits.

It's a well known saying that people eat with their eyes but often times what's not seen makes all the difference. Cleaning for appearance is important but the cost of leaving germs behind to flourish can be devastating. The out of pocket costs that are related with guest illnesses can be staggering. Recent studies indicate that food related illness can cost food service establishments between \$5,000 and \$30,000 per occurrence.

Stop "Hot Spot" Cross Contamination.

From the cash register to the table the food service environment is a breeding ground for germs that can cause illness. Rest rooms may be the most visible but germs and viruses thrive on a number of surfaces like prep stations, kitchen equipment, cutting boards and salad bars.

One of the most common causes of food born illness is caused by cross contamination. Disease-causing bacteria can be transferred to food from items and equipment that have been stored on surfaces which have not been cleaned and sanitized. SaniGuard® can play a key role in your sanitation program by killing germs like **Salmonella**, **E-coli** and **Influenza** on contact before cross contamination takes place.

Protect The Value Of Your Reputation.

No amount of advertising and marketing can change the impact of a customer getting sick from your establishment and in the corporate food service setting a food borne illness could impact the profitability of the entire company. SaniGuard® allows you to treat almost every surface employees or customers come in contact with, killing the germs that cause illness while protecting your reputation.



Quick, Easy And Effective.

SaniGuard® Sanitizing Surface Spray and Foggers effectively kill 99.9% of germs, bacteria, viruses and fungus in just seconds. Better yet it dries on contact! No need to worry about dripping or wiping anything down. EPA registered SaniGuard® is also effective on electronics and even paper – no damage or contamination to worry about. That means you can use SaniGuard everywhere from your hostess station to the freezer door.

SaniGuard® Total Release Fogger allows you to sanitize an entire room in just minutes and is just as effective as the sanitizing spray. Just lock down the tab, release and the fogging action goes to work sanitizing a complete room in just minutes. It's perfect for large hot spot areas such as dining rooms, rest rooms and the back office.

Personally And Environmentally Responsible.

SaniGuard® is manufactured using only the finest quality ingredients and the most environmentally friendly CFC's and is well below the State of California's VOC limits.

Your customers and staff can rest assured that they are personally safe and environmentally responsible.

More Than In The Rest Room.

Use SaniGuard® in:

- Fast Food Restaurants
- Cafeterias
- Food Processing Facilities
- Deli Counters
- Grocery Stores/Meat Dept.
- Bars and Lounges
- Vending Machines
- Cruise Ships
- Break Rooms

Food contact surface safe, SaniGuard® kills the germs that cause:

- Salmonella
- E-Coli
- Influenza
- Hepatitis B
- HIV
- Staph
- Strep



Food Service