

SaniGuard®

Protecting You And Your Personal Environment.™



Transportation



Transportation is often the missing link in food safety.

Food safety is definitely a major concern in today's world. However, with all of the effort being made to ensure food safety from farm to fork, it is shocking to learn how little attention is paid to the transportation industry. The CDC estimates that food borne diseases cause approximately 76 million illnesses, 325,000 hospitalizations, and 5,000 deaths in the United States each year. Now with SaniGuard there is a cost effective and convenient way to insure that harmful germs are not spread to food while in transport.

“Keep on Truckin”

Whether produced domestically or abroad food travels hundreds or thousands of miles and passes through many hands before it ends up on the grocery store shelf. Studies have shown that 90% of all foodstuffs will be transported by truck at some point during this journey, if not the entire time. Every link in the chain of transportation has potential to contaminate our food; by using SaniGuard all transportation carriers can ensure that they are not the weak link!

Planes, Trains and Boats

While tractor trailer transport accounts for the majority of food shipments there is no denying that a huge amount of our food will be shipped in some other manner during its journey. Food is increasingly being scrutinized more due to recent contamination problems. This is especially true for products that are coming from other countries by sea. Currently our food is brought in from more than 100 countries; SaniGuard can help to ensure that contamination is avoided during transit from all locations domestic and abroad.

SaniGuard can be used in:

- Rail Cars
- Containers
- Warehouses
- Packaging Facilities
- Trailers (van, refrigerated)
- Tankers (liquid, dry bulk)
- Cargo Holds
- Tanks

Regulations

In 1989 news reports shockingly revealed that many companies that hauled food were “backhauling” everything from garbage to harmful chemicals in between food shipments. In 1990 Congress responded by passing the Sanitary Food Transportation Act (SFTA) of 1989 (49 USC 5701). In 2005 the SFTA 2005 was passed into law, tightening regulations further. Currently the USDA, the US DOT, HHS and the FDA have jurisdiction over enforcing food shipping regulations. Once again recent food illness has caused mass media attention on this subject. There is a lot of talk regarding the passing of new and stricter food transportation safety laws. Not only is food safety important to our nations health as a whole, the cost of fines associated with the improper handling of food can be staggering. SaniGuard is the easiest most cost effective way to ensure that food is shipped in a germ free environment.

To order please contact your local distributor or DEM Technology, LLC. • Phone: (937) 223-1317



Pathogens Associated with Food Safety

Below is a list of the bacteria and viruses that are the most common causes of food borne illness:

- E-Coli
- Hepatitis
- Listeria
- Staph
- Norovirus
- Salmonella
- Shigella

SaniGuard® Kills 99.99% Of:

- Influenza
- Avian Influenza
- Salmonella
- E-Coli
- Strep
- And Many More!
- MRSA
- VRE
- Herpes Simplex (Types 1 & 2)
- Ring Worm
- Norovirus

For a complete efficacy list please visit: www.saniguard.com