



A CLEAN YOU CAN COUNT ON

CLEANING AND DISINFECTION IN DARK KITCHENS



ECOLAB[®]
Everywhere It Matters.™

THE WORLD IS CHANGING, HABITS ARE CHANGING, CATERING IS CHANGING, CUSTOMERS ARE CHANGING.

DID YOU KNOW:
Globally the market
for Dark Kitchen will
grow to a
trillion dollars
by 2030¹

1 - Euromonitor 2020

With no storefront to maintain, no servers to pay, and no décor to worry about, dark kitchens restaurateurs can focus on creating delicious food that customers want to have delivered again and again.

HYGIENE IS MORE THAN EVER A KEY CONCERN

So you need to set up a clean, safe and efficient dark kitchen

FOOD SAFETY

Cross-contamination is one of the most common causes of foodborne illness. This type of risk exists as soon as ineffective barriers allow the migration of dangerous bacteria between different foods, surfaces, people, utensils or equipment.

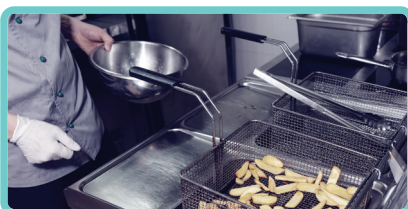


OPERATIONNAL EFFICIENCY

Here more than elsewhere, every detail counts, every gesture matters, every minute counts, everything must be executed as initially planned. Your work processes must remain efficient at all times, especially during peak hours. The productivity of the kitchen obviously includes respecting the safety of the personnel and the sanitary safety.

COST CONTROL

The new restaurant business models incorporate very specific economic KPIs. All expenditure must be made at the „fair price“, at the lowest operating costs in compliance with the standards defined in the specifications and remain in accordance with the estimated budgets.

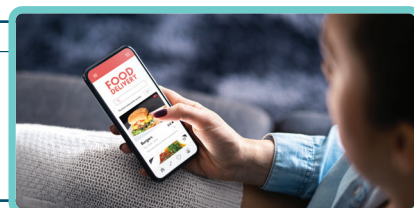


FLEXIBILITY AGILITY

In a world where everything goes very quickly, you have to know and be able to constantly adapt. You have to know how to integrate and know how to anticipate new constraints in order to cope with health, regulatory, budgetary and competitive requirements and above all to be able to adapt to customer demands.

PROTECTION OF E-BRAND

A single negative review online can cause a restaurant to lose several dozen customers. Everything is traced by algorithms. Your e-brand and your e-reputation are certainly your main assets. Nothing is ever set in stone and the search for excellence is carried out in all sectors: organoleptic qualities of meals, value for money, delivery times, quality of packaging and of course food safety.



SUSTAINABILITY IMPACT

The resources of our planet are limited: food, water, energy. All activities have direct consequences on the climate. Controlling food waste, saving water and energy, reducing packaging waste are all examples in your daily activity. It is essential to control the impact of your operations on the environment.

THE TOP CONTRIBUTING FACTORS

TO FOODBORNE ILLNESS INCLUDE:



MAKE HAND WASHING CONVENIENT

Proper hand washing can be one of the best preventive measures you institute at your Kitchen. Making hand washing easy for employees and incorporating it into the flow of food preparation can help you ensure that everyone has proper hand hygiene top of mind.

ENSURE PROPER COOLER TEMPERATURE CONTROL

Regularly verifying your cooler's internal temperature is critical

KNOW YOUR VENDORS AND SUPPLIERS

There are times when a potential contamination originates upstream. Your vendors and suppliers, what type of food safety practices are in place, that their practices are up to code.

COOK UNTIL DONE

Among the factors responsible for outbreaks of foodborne illness, inadequate cooking stands near the top of the list. Fortunately, it is a practice that can easily be corrected.

CLEAN, CLEAN, CLEAN... AND SANITIZE

Your strongest defense for food safety is a good offense, which means instituting regular cleaning with proper products for the surface and food soil.

More than

75%

of foodborne illnesses originate in foodservice settings.¹

Restaurants account for

64%

of Norovirus outbreaks.¹

13%

of outbreaks are caused by contaminated equipment or environments.¹

GENERAL INFECTION PREVENTION GUIDELINES

DID YOU KNOW?

HOW CORONA VIRUS ENTERS



Employees



Customers

HOW CORONA VIRUS SPREADS



By droplets when infected people cough, sneeze or talk



Touching contaminated objects



MONITOR NEWS AND ADVICE FROM PUBLIC HEALTH AGENCIES

Follow local public health recommendations related to local infection activity and need for isolation and closing.



IMPLEMENT GOOD INFECTION PREVENTION PRACTICES

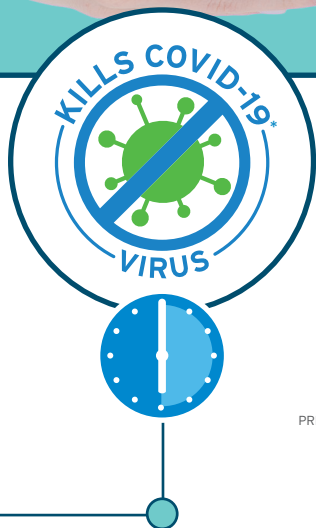
- Reinforce personal hygiene throughout your operation.
- Provide hygiene materials such as tissues, hand soap and sanitizer.
- Stock effective disinfectant products and follow protocols.



COMMUNICATE WITH AND MONITOR EMPLOYEES

- Educate and inform employees.
- Closely monitor employee health.
- Have symptomatic employees stay home.

USE EFFECTIVE PRODUCTS AND PROCEDURES



PRE-CLEAN

PRE-CLEAN VISIBLY SOILED AREAS TO BE DISINFECTED.



DISINFECT

FOR AN EMERGING VIRAL PATHOGEN, USE A DISINFECTANT WITH AN EPA-APPROVED EMERGING VIRAL PATHOGEN OR CORONAVIRUS CLAIM. REFER TO THE PRODUCT LABEL FOR COMPLETE DIRECTIONS FOR USE.



WAIT

ALLOW SURFACE TO REMAIN WET FOR THE TIME INDICATED IN THE DIRECTIONS FOR USE ON THE PRODUCT LABEL.



DRY

WIPE THE SURFACE OR ALLOW TO AIR DRY.



RINSE & SANITIZE

RINSE THE SURFACE WITH POTABLE WATER AND SANITIZE USING FOOD-CONTACT SANITIZER ACCORDING TO LABEL DIRECTIONS.

THE ECOLAB DIFFERENCE

OUR INTEGRATED PROGRAM BACKED BY WORLD CLASS SERVICE

Our team of Territory Managers delivers personalized service and offers a comprehensive range of solutions and data-driven insights to help you run clean, safe, efficient and sustainable operations.

Whether maintenance, training or installation of equipment; from time of arrival at your location to the time of departure, our Territory Manager's sole purpose is to support you and your operation.

ECOLAB
IS UNLIKE
ANY OTHER
SUPPLIER

TRAINING



Ongoing, hands-on staff training

SERVICE



Unit level relationships, preventative maintenance visits

DEDICATED RESOURCES



RD&E, technical support, customer service

DISPENSING



Precise dispensing and monitoring

CHEMISTRY



Innovative, sustainable chemistry





Safety of YOUR STAFF

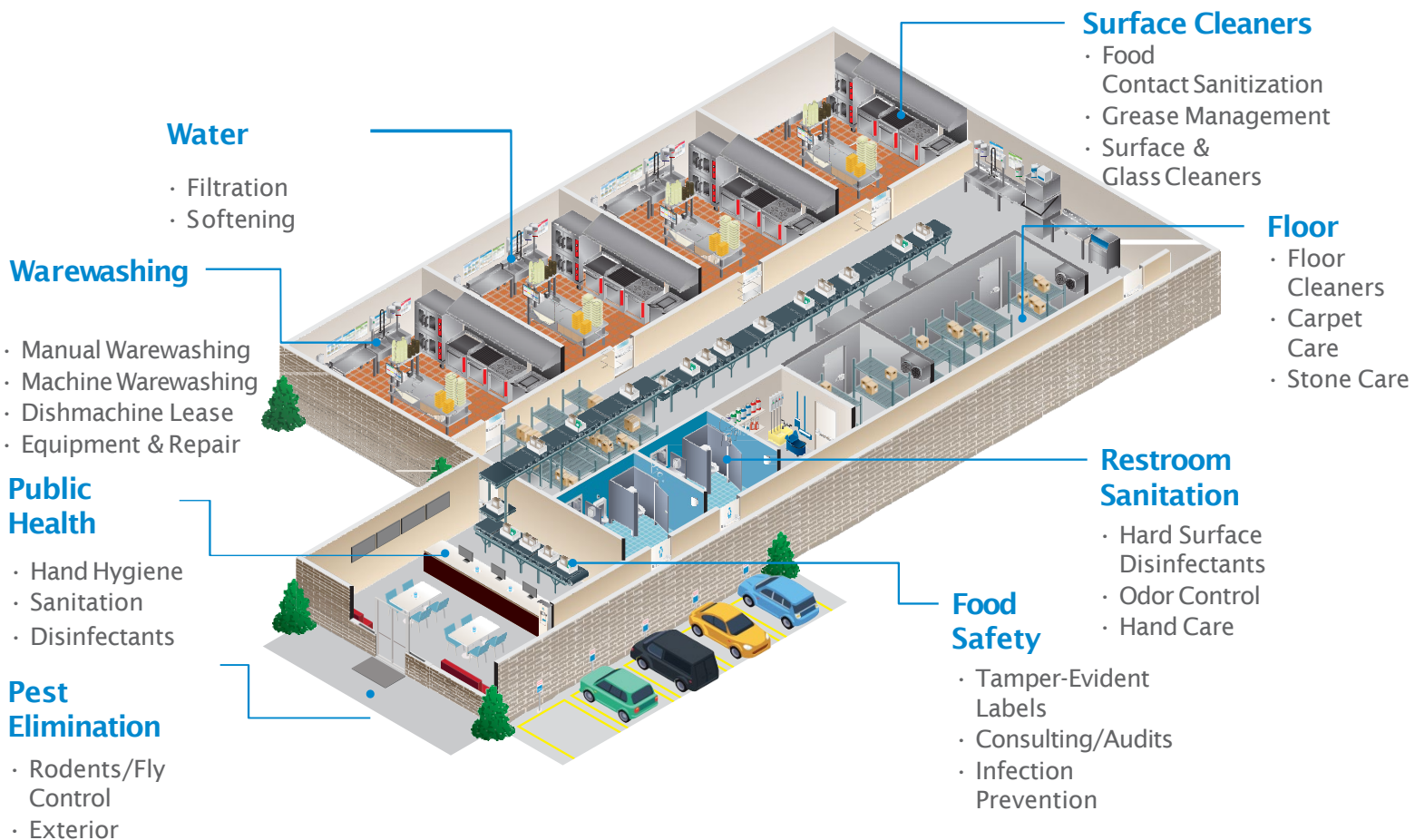


DID YOU KNOW:
The average person touches
300 surfaces in 30 minutes?

Source: KRC research

POWERING YOUR GHOST

Let's partner together to improve the cleanliness and profit potential of your business



SUSTAINABILITY

IMPACTING WHAT IT MATTER MOST




WATER

Save customers 1.1 billion m³ of water each year, equivalent to the needs of 1 billion people



FOOD

Help customers provide high-quality and safe food to 1.8 billion people for an entire year, preventing 11 million food born illnesses



CLIMATE

Help customers become carbon neutral by reducing greenhouse gas emissions by 4.5 million tonnes, preventing 7.3 million pollution-related illnesses



HEALTH

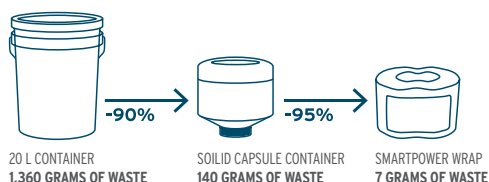
Help clean 50 billion hands and provide safe medical care for 116 million people each year, reducing more than 1.7 million infections

Sustainability is core to Ecolab's purpose which carries also through into our packaging principles. Packaging is a core element of our programs, enhancing safety and functionality. We have a long history of pioneering solids technology and concentrated chemistry, in some cases **reducing waste from traditional packaging design by 99%**.

HOW WE DID IT

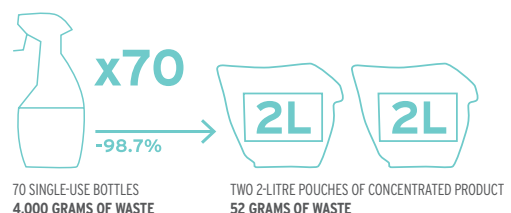
Dishwashing Detergent

By moving from liquid chemistry in a bulky container to a shrink-wrapped solid capsule for our APEXTM warewashing program, we reduced plastic use by more than 99% since 1960 while delivering the same clean end result.



Cleaning Products

Our Kitchen Pro system dispenses professional cleaning products into reusable bottles from small pouches, replacing single-use spray bottles.



EU ECOLABEL Certification

The detergent product meets the strict environmental and safety criteria of the internationally recognized European Ecolabel (EU Flower) and Nordic Ecolabel (NORDIC SWAN), as clear proof of its environmental qualities.

One common goal

FOOD SAFETY, SATISFACTION AND CUSTOMER LOYALTY



To find out more about
how we can help you with
your reopening visit :
ecolab.com



Use biocides safely. Always read the label and product information before use.

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