



KEYSTONE™

SINK & SURFACE CLEANER SANITIZER

FOOD SAFETY REMAINS A CHALLENGE IN FOOD SERVICE



#2

Second most cited violation from food contact surfaces not being properly cleaned and sanitized

75%

Of foodborne illnesses originate in **commercial foodservice facilities***

13%

Of outbreaks are due to contaminated equipment and/or environment typically due to **inadequate cleaning***

*Center for Disease Control, June 2018 Study

COMPLIANCE IS COSTLY

Processes vary on food contact surface cleaning and sanitizing

CHALLENGE

#1

PROBLEM

Effective but complex
and time-consuming

FDA Food Code Guidelines for Cleaning and Sanitizing Food Contact Surfaces:

Food contact surfaces must be washed, rinsed and sanitized every four hours at minimum when contaminated*

WASH

RINSE

SANITIZE

* U.S. Department of Health and Human Services, U.S. Food and Drug Administration [Internet]. FDA Food Code. © 2017 *Recommendations of the United States Public Health Service, Food and Drug Administration*. Available from: www.fda.gov/FoodCode

COMPLIANCE IS COSTLY

Processes vary on food contact surface cleaning and sanitizing

CHALLENGE

#2

PROBLEM

Costly and
time-consuming

Labor constraints and challenges

Training and re-training due to high employee turnover is expensive and time consuming





HOW DO WE SIMPLIFY COMPLIANCE?

KEYSTONE™

Sink & Surface Cleaner Sanitizer

Helps Reduce Risk

Simplifies Procedures

Helps Ensure Compliance

Clean Simplified. Confidence Delivered.

EPA-registered food contact sanitizer with 15-second SARS-CoV-2 kill claim¹ and kills Norovirus in 30-seconds, common cold and flu viruses².



¹ Refer to label for complete use instructions. Claim approved by EPA, state approval is in progress

² When used according to directions

EPA Reg. # 1677-260

KEYSTONE™

Sink & Surface Cleaner Sanitizer

Helps Reduce Risk

- Kills SARS-CoV-2 in 15 seconds¹.
- Kills Norovirus in 30 seconds, common cold and flu viruses².
- Helps prevent cross contamination to keep staff and guests safe from foodborne illnesses



¹ Refer to label for complete use instructions. Claim approved by EPA, state approval is in progress

² When used according to directions

KEYSTONE™

Sink & Surface Cleaner Sanitizer

Simplifies Procedures

- Streamlined procedures with a 2-in-1 product
- Eliminates need for multiple products
- Broad usage applications, including food contact surfaces and third sink sanitization



KEYSTONE™

Sink & Surface Cleaner Sanitizer

Helps Ensure Compliance

- Proprietary chemistry enables **visual confirmation of solution compliance**
- **Visual confirmation** of solution compliance with innovative bucket
- **Testing at any temperature** allows for immediate confirmation of solution compliance



Sink & Surface Cleaner Sanitizer

Helps Reduce Risk

- **Kills SARS-CoV-2 in 15 seconds¹.**
- **Kills Norovirus in 30 seconds, common cold and flu viruses².**
- **Robust chemistry** allows for use of a variety of towels for application without impacting effectiveness of chemistry

Simplifies Procedures

- **Streamlines procedures** with a 2-in-1 product
- **Eliminates need for multiple products**
- **Broad usage applications** including food contact surfaces and 3rd sink sanitization

Helps Ensure Compliance

- **Visual confirmation** of efficacy with innovative bucket
- **Testing at any temperature** allows for immediate efficacy confirmation

Problems

- Food contact surfaces are not properly cleaned and sanitized
- Current procedures do not meet FDA Food Code requirements



Solution	Meets FDA Food Code	Soil Removal	Reduces Risk of Foodborne Illness ¹	SARS-CoV-2 ² and Norovirus ³ Kill Claims	Simplified Procedure	Reduced Time
Keystone Sink & Surface Cleaner Sanitizer						
Wash – Rinse – Sanitize						

A commercial kitchen with stainless steel counters, stoves, and hanging pots, overlaid with a blue tint.

A SIMPLIFIED SOLUTION THAT ALSO MEETS COMPLIANCE

VISUAL COMPLIANCE SYSTEM

Keystone Sink & Surface Cleaner Sanitizer paired with the visual compliance system **helps protect your reputation and customers**

How It Works

The bucket's unique window holds a test strip that indicates when it's time to change the solution, helps ensure you stay in compliance.

- After adding solution, the test strip will turn blue, indicating when the solution is in compliance
- When it's time to change the solution, the test strip will turn pink
- Add fresh solution to bring the solution back to compliance and replace the test strip



VISUAL COMPLIANCE SYSTEM

Keystone Sink & Surface Cleaner Sanitizer paired with the visual compliance system **helps protect your reputation and customers**

Outcomes

- **Helps reduces risk** of foodborne illnesses
- **Improves compliance** with food code using one product
- **Provides visual confirmation** and confidence to do business
- **Saves time and labor**





Clean Simplified. Confidence Delivered.
