



Eliminate Food Borne Pathogens

Electronically Monitor Results

Support Efforts - GFSI, FSMA, SQF, BRC, HACCP



Providing Quality Maintenance and Chemical Specialty Solutions with Unparalleled Customer Service



Food Sanitation

Providing documentation for a clean environment contributing to a safe, quality, and wholesome product

Food Safety Modernization Act (FSMA) 2011

- According to the CDC, 1 in 6 Americans per year will be afflicted by a food borne illnesses 128,000 hospitalized, 3,000 die every year
- · Mandated inspection frequency established based on risk, at least once every 3 years
- · FDA granted access to records including food safety sanitation records

Global Food Safety Initiative (GFSI)

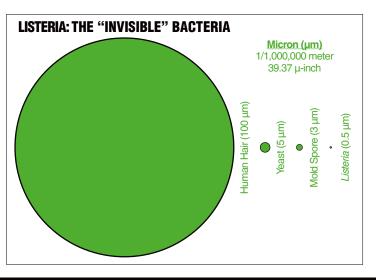
- Launched in 2007 as a result of high profile recalls and negative publicity about the food industry.
- · Harmonization of food safety initiatives to prevent costly recalls
- · Standards established to reduce audit duplication

Worker Safety

- Direct cost of an injury is \$48,000 (hospital, medicines, rehabilitation)
- Indirect cost of an injury \$192,000 (administrative, insurance, lost hours, unwanted media attention)
- Total Cost \$240,000

Food Borne Pathogens Recalls

- · Salmonella and Listeria are two of the top three causes of recalls
- · Food recalls can cost manufacturers millions of dollars
- There were 296 food recalls in 2012
- FSMA 2011 grants FDA authority to impose Mandatory Recall











Managed Sanitation Program

Helping you increase productivity, increase cost-efficiencies, and facilitate completeness and performance of sanitation standards and methods

Education

- Prepare for third-party audits
 - o SQF (Safe Quality Foods)
 - o BRC (British Retail Consortium)
 - o ISO 22000
 - o AIB (American Institute of Baking)

Training and Support (English/Spanish)

- SSOP support
- HACCP support
- Audit support
- Food borne illnesses
- o Listeria Monocytogenes
- o Salmonella
- o Allergens
- · Standardized sanitation process and products
- Color-coded, laminated training cards (English/Spanish)
- In-service, hands-on training
- GHS (Globally Harmonized System) transition

CleanCheck

- · Safety and Hazcom
- Blood borne pathogen standard
- GHS

CompuClean

- · Electronically document quality inspection results
- · Input ATP validation and verification results
- Customize with site-specific CCP (Critical Control Points)
- Track and maintain sanitation equipment maintenance schedules

Staff Support

- SQF 2000 Systems Certified
- Serv Safe Certified











Quick and Easy Quality Inspections using ATP and CompuClean

ATP



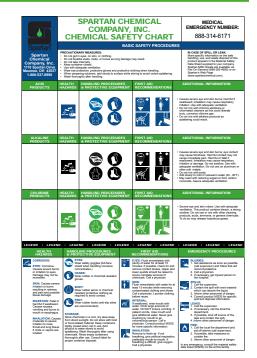






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