



Two New Steritech Services

Flexible assessment options during the COVID-19 outbreak

Services options:

| 1 | Critical Food Safety Check | 2 | COVID-19 Protocol Check |
|---|--|---|--|
| → | Efficient, scaled-back version of Steritech's food safety benchmark assessment focused only on top criticals | → | Efficient, standalone service OR add-on to your regular assessment/ Critical Food Safety Check |
| → | Unscored service to support and partner with you as you continue operations | → | Unscored service to support and promote your business's specific coronavirus-response protocols |
| → | Focused on maintaining high-priority/required food safety standards | → | Identification of high-risk, high-touch areas (such as self-service) where your employees and customers may have heightened exposure |
| → | Reinforcement to your customers that their safety is your top priority | → | Recommendations on how to properly clean and disinfect to prevent further spread of the coronavirus |

How it works



Contact your account manager to discuss the options



Schedule your services for individual locations



At the scheduled time, your Specialist will walk with the Person-in-Charge to evaluate line items and make recommendations



Your Specialist will upload a detailed report to your OnBrand360 portal for Corrective Action Planning

Contact your Account Manager directly to schedule your Critical Food Safety Check or COVID-19 Protocol Check now!

Sample forms

Critical Food Safety Check

| Title | Policy |
|-----------------------------------|--|
| Hot and cold holding | Cold foods that require time/temperature control for safety (TCS) are maintained at 41°F or below in all cold-holding devices. |
| Cooking and cooling practices | Foods that require time/temperature control for safety (TCS) are cooked to proper internal temperatures. |
| Cleaning and sanitizing practices | Chemical sanitizer solutions are maintained at proper concentration and temperature. |
| Utensil management | In-use utensils are properly handled and stored in a sanitary manner. Handles do not touch the product and extend out of the container. |
| Handwashing practices | Hands that may have become contaminated are washed using hot water and soap for 20 seconds and dried using disposable towels or a heated-air hand drying device. |

COVID-19 Protocol Check

| Title | Policy |
|-------------------|--|
| COVID-19 Protocol | Corporate instructions related to coronavirus are present and understood. |
| COVID-19 Protocol | Contact information for the local health department is readily available. |
| COVID-19 Protocol | Contact information for company internal COVID-19 response is readily available. |
| COVID-19 Protocol | PIC understands which chemicals are effective against coronavirus. |
| COVID-19 Protocol | PIC understands that food contact surfaces must be washed, rinsed and sanitized after use of a disinfectant. |
| COVID-19 Protocol | PIC understands how to follow the chemical's label directions for use. |
| COVID-19 Protocol | SDS are readily available for any chemicals new to the location for use against coronavirus. |
| COVID-19 Protocol | PIC understands and can identify frequent touchpoints. |
| COVID-19 Protocol | PIC understands the dangers of mixing chemicals. |
| COVID-19 Protocol | Associates are not exhibiting signs of illness. |