Quality Inspections & Workloading

Validation ATP

Education

Training

SANITATION™

Protect Your Brand®

- 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

Listeria: The “Invisible” Bacteria

- Micron (µm) 1/1,000,000 meter 39.37 µ-inch
- Human Hair (100 µm)
- Yeast (5 µm)
- Mold Spore (3 µm)
- Listeria (0.5 µm)
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

1. Swab Surface
2. Snap Swab & Insert into ATP Meter
3. Upload Into CompuClean
4. Monitor & Review Data

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