## Protecting the food industry with scientifically **COVID-19** validated sanitation and safety solutions.



## **INDUSTRIES**



Meatpacking facilities Food processing plants Warehouses

## AREAS



High-touch point, communal areas

Main processing and storage

**Breakrooms** Restrooms



Door handles Vending machines

Tables and chairs



As of September 2, 2021 at 12pm ET, at least 91,717 workers across 1,377 meatpacking and food processing plants and 385 farms and production facilities have tested positive for Covid-19 and at least 466 workers have died.\*





**VALIDATED SANITATION PROCESS** 

This initial step decontaminates facilities that may have been exposed

to SARS-CoV-2 virus. Chemical disinfectants are applied in the form of

a fog or aerosolized mist to reduce airborne microorganisms and

The next step is a scientifically verified 8-Step Sanitation Process,

detailed documentation, providing added transparency and confidence.

including thorough cleaning and sanitizing of all surfaces and equipment inside plants and warehouses. This process includes

**High-Touch Communal Surface Sanitation** 

The process concludes with targeted sanitation of high-touch

additional layer of protection. Common areas such as restrooms,

cafeterias, breakrooms, offices, and locker rooms are also treated.

surfaces, such as switches, door handles, sinks, handrails, etc. for an

disinfect surfaces that may otherwise be hard to reach.

**Fogging/Misting Infected Areas** 

**8-Step Sanitation Process** 

**CUSTOMIZED SAFETY PROTOCOLS** STRATEGIC SANITATION PLANNING **CONSISTENT EXECUTION EMERGENCY MITIGATION SUPPORT DETAILED DOCUMENTATION AUDIT SUPPORT** 



Trusted by **450+** food processing plants and warehouses.

Backed by **40+** years of food safety and sanitation experience.

Validated through third-party testing and scientifically proven data.

- **Employee safety protected.**
- Product quality protected.
- Brand reputation protected.

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