

# UNMATCHED PROTECTION

The industry's most trustworthy seal of protection for frontline food production.



Now more than ever, consumers are depending on food manufacturers to provide safe, quality products to nourish their families. And producing safe products starts with healthy employees and a clean facility. Show your commitment to a higher standard of protection.

## VALIDATION THROUGH TESTING

PSSI is committed to owning the standard of protection. It's what drives our consistent, defensive and sustainable cleaning program that goes beyond basic contract sanitation. PSSI's approach is a scientifically validated mitigation process that starts with our verified and documented 8-Steps of Sanitation and is paired with our microbial hazard mitigation process. This holistic approach has been validated through a challenge study conducted in a certified, third-party testing lab. The goal of this challenge study was to provide verification that

sanitation measures are effectively removing SARS-CoV-2 from non-production areas within a food facility. High-touch-point areas were tested prior to end of week sanitation, after implementation of PSSI's 8 Steps of Sanitation, and after application of fogging/misting with antimicrobial to support cleaning and disinfecting measures are working appropriately. The outcome of this study has proven SARS-CoV-2 was not found on high-touch-point surfaces in common areas of the food facility.



## OUR COMMITMENT TO YOU

When it comes to protecting the wellbeing of your people, the quality of your products and the integrity of your brand, you want a partner that promises nothing less than total protection. PSSI has developed an industry-leading and proprietary sanitation program that uses innovative chemical products, and mitigation processes proven to help keep your employees and your brand safe. As the nation's largest provider of food safety solutions, we understand your business and will partner with you to build a custom cleaning program that fits your specific needs.



## PROTECTION FOR YOUR PEOPLE

As the nation's largest provider of food safety solutions, we understand your business and will partner with you to build a custom cleaning program that fits your specific needs. Invest in the safety of your employees with preventative cleaning and chemical treatments to proactively protect those working in processing environments and communal areas.



## PROTECTION FOR YOUR PRODUCTS

Safe products start with a clean plant. PSSI is SQF certified which demonstrates there is a process to track and verify the safety and quality of its products. This advanced chemical program features food-safe products like PURE and Microbarrier Elite™.



## PROTECTION FOR YOUR BRAND

Take confidence in knowing your PSSI partner has an established microbial hazard mitigation process based on CDC Guidelines. This includes chemical products in accordance with EPA recommendations supported by experienced technical support staff who excel in documentation and third-party audit compliance.

**“From the beginning of the COVID-19 pandemic, PSSI has been a great partner in helping to keep our facilities safe for our team members. I have always been confident that their process and chemistry is effective against COVID-19 and other pathogens, and it is reassuring to see the results in our facilities.”**

*Jeff Varcoe, PhD - VP of Food Safety & Quality, Schwan's Shared Services, LLC*



UNMATCHED PROTECTION - VALIDATED CAMPAIGN 1-6-2022



LEARN MORE AT [PSSI.COM/VALIDATED-PROTECTION](https://pssi.com/validated-protection)

Your Partners in Food Safety – With more than 17,000 trained employees nationwide, we are ready to partner with you.

To take your food safety program to the next level, call (888) 871-6335 or visit [pssi.com/validated-protection](https://pssi.com/validated-protection) today.