

Introducing...

CLEAN[®]

**HOW DOES CLEAN SUPPORT
YOUR FOOD PROCESSING
CERTIFICATIONS?**

Features of CLEAN's Operation

- State of the art fabric/garments
- Product testing
- Third party audits
- Security
- Critical control points
- Personal hygiene
- Housekeeping
- Pest control
- Training
- AdvaCare disinfectant



1-800-GO-CLEAN
CLEANUNIFORM.COM

CLEAN's Step-by-Step Cleaning Process

- 1 SOIL SCAN -**
Soiled items are received from the customer & scanned into our plant.
- 2 WASH PROCESS -**
Items are put into separate slings and washed separately.
- 3 HANG & INSPECTION -**
After items have been washed, they are then sent to clean hang and inspected for quality and accuracy.
- 4 SORTING & BAGGING -**
HACCP customers are sorted and bagged separately from standard industrial customers.
- 5 CART SANITIZING -**
Each HACCP cart is sanitized prior to being loaded with clean items.

Features of AdvaCare Disinfectant

The Industry's first Registered Oxygen Bleach Sanitizer

EPA certified against:

- Staphylococcus aureus
- Klebsiella pneumoniae
- Pseudomonas aeruginosa
- Methicillin - Resistant Staphylococcus aureus (MRSA)

Complete Kill against food safety microorganisms of concern that can lead to infection and even death:

- Staphylococcus aureus
- Listeria monocytogenes
- Escherichia coli
- Salmonella enterica

ADVACARE™ DISINFECTANT

UNDERSTANDING KILL CLAIMS

