



GroceryCheck[®]

grocery store
food safety & sanitation

In the competitive retail grocery store industry, food safety and sanitation are paramount to success. Sanitation is key to ensuring that customers will have a positive experience and return to the store repeatedly. A complete program including employee training, food safety audits, cleaners and sanitizers is required to get the job done right—safely and thoroughly.



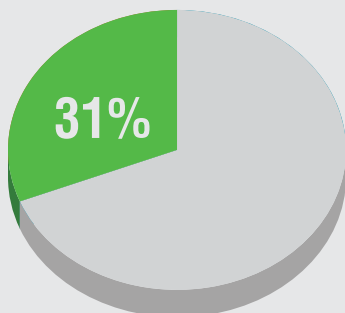
Providing Quality Maintenance and Chemical Specialty Solutions with Unparalleled Customer Service



CLEANLINESS IS RATED THE MOST IMPORTANT ASPECT OF RETAIL STORE ATMOSPHERE

Key Areas to Address:

- **General Cleaning / Restroom**
 - Over 90% of customers polled stated that unclean restrooms or unpleasant odors would negatively impact their perception of a grocery store.
- **Deli/Bakery/Seafood/Meat Food Prep Areas**
 - The Centers for Disease Control and Prevention (CDC) estimates that approximately 1,600 illnesses and 260 deaths due to Listeriosis occur annually in the United States, and each year roughly 1 in 6 Americans gets sick, 128,000 are hospitalized, and 3,000 die of foodborne diseases (CDC 2011).
- **Food & Non-Food Hand Hygiene**
 - The Food and Drug Administration (FDA) and the (CDC) are working together to control the transmission of pathogens that can result in foodborne illnesses. Transmission of pathogenic bacteria, viruses and parasites from raw food or from ill workers to food by way of improperly washed hands continues to be one of several major factors in the spread of foodborne illnesses. FDA's Food Code requires grocery stores to implement hand hygiene programs for preventing foodborne illness.
- **Drain Maintenance**
 - To prevent the spread of Listeria, store drainage systems are critical areas to clean regularly, but they are often not held to the same high standards of cleaning associated with food preparation areas.
- **Floor Care**
 - Nearly 90% of customers polled stated that dirty floors, spills, and stains would negatively impact their perception of a grocery store.



EMPLOYEE TURNOVER in the grocery industry is **40% HIGHER** than the average. In addition, **31%** of grocery employees work **PART-TIME**. With a large portion of the workforce turning over, **EMPLOYEE TRAINING** and a **DOCUMENTED CLEANING** program is critical to keep the store clean and safe, and to **KEEP CUSTOMERS COMING BACK!**

HOUSEKEEPING/ GENERAL MAINTENANCE



BioRenewables® Glass Cleaner

Glass and hard surface cleaner
pH 8.0–9.0 • 2 oz/gal

483502		
COG x4		



NABC® Concentrate

Disinfectant cleaner
pH 5.0–6.0 • 2 oz/gal

471602
COG x4



Clean by Peroxy®

All purpose cleaner
pH 2.0–3.0 • 2 oz/gal

482002		
COG x4		



Xcelenté®

All purpose floor cleaner
pH 7.0–8.0 • 1–3 oz/gal

001905	001904	
5 Gal	1 Gal x4	



Versafill® 3

967100	967200
E Gap	Air Gap

DELI/BAKERY/SEAFOOD/ MEAT ROOM CLEANING



Chlorinated Degreaser

Chlorinated foam cleanser
pH 13.0–13.5 • 6 oz/gal

308005	308004	
5 Gal	1 Gal x4	



Inspector's Choice

Non-chlorinated foam cleanser
pH 13.0–13.5 • 6 oz/gal

304505	304504	
5 Gal	1 Gal x4	



Sani-T-10® Plus

No-rinse sanitizer
pH 7.5 • ¼ oz/gal

315905	315904	
5 Gal	1 Gal x4	



Foam Gun 481

997300



Spartasprayer 2.0

997501



UB Selecto

920600

3 SINK MANUAL WAREWASHING



SparClean® Pot and Pan Detergent

High suds 3-sink detergent
pH 7.5–8.0 • ¼–2 oz/gal

765605	765604	
5 Gal	1 Gal x4	



Sani-T-10® Plus

No-rinse sanitizer
pH 7.5 • ¼ oz/gal

315905	315904	
5 Gal	1 Gal x4	



Sinkmaster

904700



Clean on the Go® 3-Sink System

99132

HAND HYGIENE FOOD CONTACT



Lite'n Foamy® E2 Sanitizing Handwash

Food handling foam soap
pH 4.0–6.0 • Straight

333904	
1 Gal x4	



Lite'n Foamy® E3 Hand Sanitizer

Food handling foam sanitizer
pH 4.0–6.5 • Straight

334004	
1 Gal x4	

HAND HYGIENE NON-FOOD



Lite'n Foamy® Citrus Fresh

Bio-based handwash
pH 4.0–6.5 • Straight

330804		
1 Gal x4		



Lite'n Foamy® Non-Alcohol Hand Sanitizer

Foaming, antiseptic hand sanitizer
pH 4.0–5.0 • Straight

334504
1 Gal x4



Lite'n Foamy® Push Dispenser

975600	975700
White	Black



Lite'n Foamy® Touch-Free Dispenser

977200	977300
White	Black

FLOOR CARE



The Fixx

High-gloss floor finish
pH 8.0–9.0 • Straight

404605	404604
5 Gal	1 Gal x4



EnduraSTRIP

Heavy-duty finish remover
pH 13.4–13.8 • 10–16 oz/gal

006705	006704
5 Gal	1 Gal x4



Industrial Pathmaker®

Multipurpose floor cleaner
pH 11.0–12.0 • 1–8 oz/gal

008705	008704
5 Gal	1 Gal x4

AUTOMATIC DISH WASHING



SparClean® All Temperature Detergent

Concentrated warewash detergent
pH 13.5–14.0 • 3 ml/gal

765005	765004	
5 Gal	1 Gal x4	



SparClean® High Temperature Rinse Aid

High-temp rinse aid
pH 1.0–2.0 • 2 ml/rack

765205	765204	
5 Gal	1 Gal x4	



SparClean® Low Temperature Rinse Aid

Low-temp rinse aid
pH 6.0–7.0 • 2 ml/rack

765305	765304	
5 Gal	1 Gal x4	



SparClean® Sanitizer

Low-temp dish machine sanitizer
pH 12.0–13.0 • 2 oz/13 gal

765405	765404	
5 Gal	1 Gal x4	



SparClean® Metal Safe Dish Detergent

Soft metal-safe detergent
pH 13.5–14.0 • 5 ml/13 gal

765805	765804	
5 Gal	1 Gal x4	



SparClean® Delimer

Delimer
pH 1.0–2.0 • 2 oz/gal

765505	765504	
5 Gal	1 Gal x4	



LavoWare Pro

99155

More sizes available.



This product meets Green Seal™ Standard GS-37 based on effective performance, concentrated volume, minimized/recycled packaging and protective limits on VOCs and human & environmental toxicity. GreenSeal.org.

DRAIN MAINTENANCE



metaquat®
Alkaline drain cleaner
pH 12.8–13.1 • 2–6 oz/gal
484002
2 Ltr x4



Consume® LIQ
Bacterial auto-dosed drain treatment
pH 8.0–9.0
310205
5 Gal



Consume® Drop-in-a-Drain
Bacterial single-dose drain treatment
pH 6.5–8.5
320500
PK x336



Auto Drain
920500 920400
AC Battery



Portable Drain Foamer
994700

RESTROOM ODOR CONTROL



Urinal Screens with Blocks
Urinal screens with blocks
800100



UriGard® U for Urinals
Floor protecting mat
860000



UriGard® C for Commodes
Floor protecting mat
870000



ecore® Citrus Mango
Passive air care
808400

SPECIALTY PRODUCTS



SC-200
Heavy-duty degreaser
pH 13.4–13.9 • 4–12 oz/gal
220005 220004
5 Gal 1 Gal x4



SparCreme®
Creme cleanser with grit
pH 2.0–2.5 • Straight
732003
1 Qt x12



Orange Tough® 15
Adhesive removal
pH 8.5–9.0 • RTU
221603
1 Qt x12



BioTransport 1 Consume Eco-Lyzer®
Bacterial digestant cleaner for odor control
pH 6.0–7.0 • 2–6 oz/gal
459702
2 Ltr x4



Shineline Floor Prep®
Stripper neutralizer
pH < 1.0 • 5 oz/gal
302905 302904
5 Gal 1 Gal x4



Shineline Baseboard & Wax Build-Up Stripper®
Aerosol spray stripping solution
pH 11.2–11.8 • Aerosol
609700
20 oz x12



Freezer Cleaner FP
Freezer cleaner
pH 9.5–10.5 • 1:1–3:1
312805 312804
5 Gal 1 Gal x4



PAA Sanitizer
Fruit and vegetable wash
pH < 1.0 • 1 oz/5 gal
312705
4.81 Gal



Food Grade Machinery Lubricant
Food grade lubricant
pH N/A • Aerosol
652500
20 oz x12



Oven & Grill Cleaner
Oven and grill cleaner
pH 13.5–14.0 • Straight–12 oz/gal
300404
1 Gal x4



Clean on the Go® PDS (Portable Dispensing System)
925800



SparCHLOR®
Organic sanitizer / cutting board whitener
pH 12.5–13.0 • 1–5 oz/gal
309004
1 Gal x4



Stainless Steel Cleaner RTU
Stainless steel cleaner/protectant
pH 5.5–6.5 • RTU
326503
1 Qt x12

PROTECT YOUR

A good cleaning program can help **PREVENT** or **MINIMIZE** the possibility of foodborne illness—keeping your **CUSTOMERS, EMPLOYEES,** and **BRAND** safe.

TRAINING & CHARTS



General Housekeeping Chart
Customizable chemical usage chart.



Daily Meat Room & Poultry Sanitation Chart
989400



Warewash Chart
987800



Chemical Safety Chart
985100



PAA Sanitizer Chart
970500



Restroom Care Procedures Chart
918400



Wash Hands Sticker
968300



Wash Hands Chart
996700



3-Sink Chart
987900



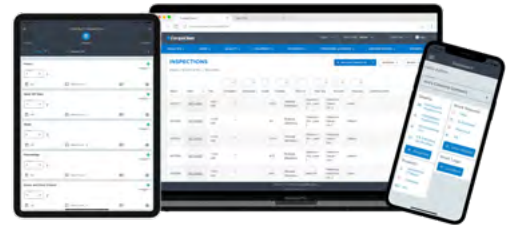
3-Sink Fill Line Stickers
918200 Wash (Super Suds)
918201 Wash (Pot and Pan Detergent)
918202 Rinse
918203 Sanitize (Sani-T-10 Plus)
921500 Water



CLEANCHECK® TRAINING SYSTEM

CleanCheck is a thorough, cost-effective program that trains employees on keeping a grocery store clean and compliant. CleanCheck modules cover basic and advanced topics for cleaning Restrooms and Hard Floors. Safety modules ensure OSHA, Bloodborne Pathogen Standard, and GHS compliance.

- Web or DVD-based video tutorials
- Training manuals
- On-the-job cards
- Web or paper-based testing
- Compliance documentation and tracking
- Employee recognition certificates



COMPUCLEAN® SANITATION MANAGEMENT SOFTWARE

Spartan Chemical's cloud-based CompuClean Sanitation Management Software provides an integrated reporting system and a variety of modules to improve the workloading, quality assurance, inventory management, and documentation of your store's cleaning operations.

- Identify training/employee issues
- Improve store cleanliness
- Evaluate processes and workloading
- Improve health and safety for customers
- Minimize operational costs
- Satisfy customers

OUR BRAND®

The CDC estimates that approximately 1,600 illnesses and 260 deaths due to Listeriosis occur annually in the United States, and each year roughly 1 in 6 Americans get sick, 128,000 are hospitalized, and 3,000 die due to foodborne diseases (CDC 2011). The most recent USDA study estimated that the worldwide cost of all foodborne disease was \$1.4 trillion per year.

While the threat is real, Spartan's Sanitation Program can help you prevent foodborne illnesses, such as Listeria, by providing best practices for personal hygiene, employee training, product labeling, personal protective equipment, sanitation chemical selection, and dispensing systems.



GROCERYCHECK AT A GLANCE

HOUSEKEEPING/GENERAL MAINTENANCE

<input type="radio"/> BioRenewables® Glass Cleaner	4835
<input type="radio"/> NABC®	4716
<input type="radio"/> Clean by Peroxy®	4820
<input type="radio"/> Xcelenté®	0019

DELI/BAKERY/SEAFOOD/MEAT ROOM CLEANING

<input type="radio"/> Chlorinated Degreaser	3080
<input type="radio"/> Inspector's Choice	3045
<input type="radio"/> Sani-T-10® Plus	3159

3 SINK MANUAL WAREWASH

<input type="radio"/> SparClean® Pot and Pan Detergent	7656
<input type="radio"/> Sani-T-10® Plus	3159

HAND HYGIENE FOOD CONTACT

<input type="radio"/> Lite'n Foamy® E2 Sanitizing Handwash	3339
<input type="radio"/> Lite'n Foamy® E3 Hand Sanitizer	3340

HAND HYGIENE NON-FOOD

<input type="radio"/> Lite'n Foamy® Citrus Fresh	3308
<input type="radio"/> Lite'n Foamy® Non-Alcohol Hand Sanitizer	3345

DRAIN MAINTENANCE

<input type="radio"/> metaquat®	4840
<input type="radio"/> Consume® LIQ	3102
<input type="radio"/> Consume® Drop-in-a-Drain	3205

AUTOMATIC DISH WASHING

<input type="radio"/> SparClean® All Temperature Detergent	7650
<input type="radio"/> SparClean® High Temperature Rinse Aid	7652
<input type="radio"/> SparClean® Low Temperature Rinse Aid	7653
<input type="radio"/> SparClean® Sanitizer	7654
<input type="radio"/> SparClean® Metal Safe Dish Detergent	7658
<input type="radio"/> SparClean® Delimer	7655

FLOOR CARE

<input type="radio"/> The Fixx	4046
<input type="radio"/> EnduraSTRIP	0067
<input type="radio"/> Industrial Pathmaker®	0087

SPECIALTY PRODUCTS

<input type="radio"/> SC-200	2200
<input type="radio"/> SparCreme®	7320
<input type="radio"/> Orange Tough® 15	2216
<input type="radio"/> BioTransport 1 Consume Eco-Lyzer®	4597
<input type="radio"/> Shinline Floor Prep®	3029
<input type="radio"/> Shinline Baseboard & Wax Build-Up Stripper®	6097
<input type="radio"/> Freezer Cleaner FP	3128
<input type="radio"/> PAA Sanitizer	3127
<input type="radio"/> Food Grade Machinery Lubricant	6525
<input type="radio"/> Oven & Grill Cleaner	3004
<input type="radio"/> SparCHLOR®	3090
<input type="radio"/> Stainless Steel Cleaner RTU	3265

Be sure to read all Directions, Precautionary and First Aid Statements on product labels before use of these or any Spartan product. Safety Data Sheets for all Spartan products are available from your authorized Spartan Distributor or by visiting www.spartanchemical.com.

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