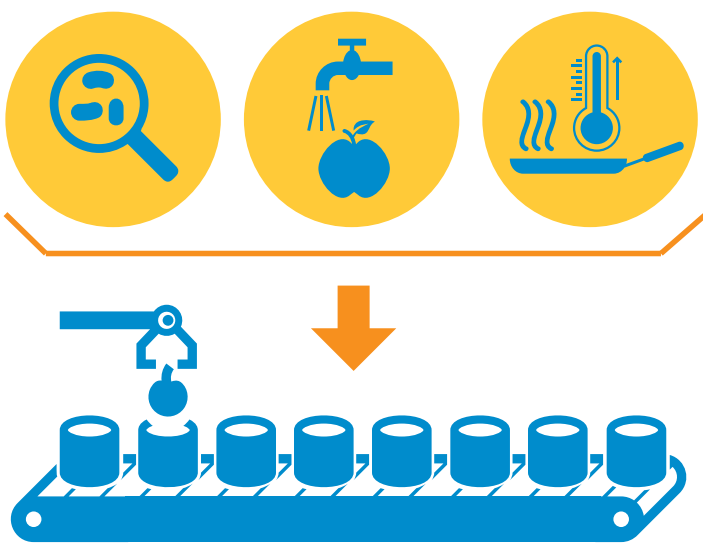


What Keeps Food Manufacturers Up at Night?



Food Safety

#1 most important issue for food production professionals

Regulatory Scrutiny

1/2 use third-party audits and certification programs



Recall Costs

\$10 million on average

The Fallout from Recalls Has a Ripple Effect



Negative
Publicity



Increased
Liability



Unplanned
Downtime

Expert Sanitation Is the Solution

A well-run sanitation program is the best way to maintain compliance and ensure safety:

- Technology – facility monitoring, digital record-keeping, and automated alerts for regular tasks ensure proper sanitation.
- Training – stringent workplace safety training programs promote safe practices for every employee.
- Transparency – easily accessible inspection logs, safety records, and industry training records make compliance simple.

See how ABM Sanitation services keep you ahead of food safety concerns. Visit ABM.com/Food or call us at 866.624.1520

Sources:

1, 2. Food Processing's 16th annual Manufacturing Outlook Survey

3. <http://www.foodsafetymagazine.com/enewsletter/finding-solutions-for-regulatory-compliance-and-cost-efficiency/>