



SYSCO PARTNERS FOOD SAFETY & CORONAVIRUS READINESS PROGRAM

- Drive strong food safety culture and best practices
- Prepare your team to combat COVID-19
- Protect your team, guests and public health

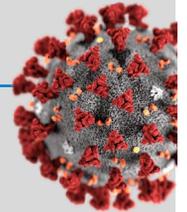
ECOSURE FOOD SAFETY AUDIT PROGRAM

- Best-in-class program designed based on **Food Code**, **HACCP** principles, and industry best practices
 - Time & Temperature
 - Contamination Control
 - Personal hygiene & handwashing
 - Pest Management
- Cover all **critical control points** of foodservice operations.
- Onsite **teaching and coaching** to drive strong food safety culture and behavior changes and get to the root cause of the “why” behind it.
- **Digital reporting** to identify top opportunities for improvement and develop corrective action management to close the loop and fix issues.



➔ **Learn more:** cleanwithkeystone.com/Ecosure

CORONAVIRUS READINESS PROGRAM



- **Assess compliance and gaps in critical areas** that help reduce the risk of Coronavirus such as hand washing, surface contamination, and ill employee policy
- Onsite **teaching and coaching** on following best practices to reduce the risk of infections
- **Digital leave behind copies** of Coronavirus fact sheet, best practices for prevention, and ill employee policy & logs

One-time Assessment and Training Price

~~\$406~~

\$325

* This price is assumptive of a 1.5-hour time on site visit. Pricing valid only for Sysco customers.