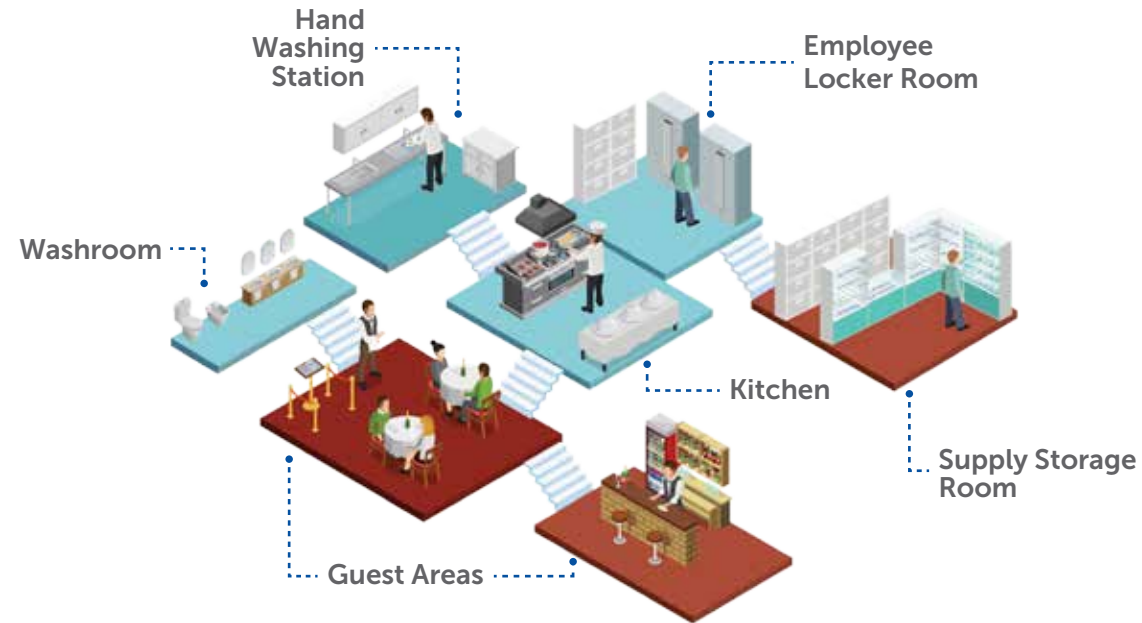


Key Areas in the Restaurant

We have collaborated with food service experts from around the world and seen first hand the challenges you face. Our solutions have been designed to drive your very specific need to promote a Culture of Hygiene based on people, processes and product in each area of your restaurant



AREA	TASK	SOLUTION	CERTIFICATION	
			Food Contact	Ecolabel
Kitchen	General Wiping	6691 Scott® Essential™ Rolled Hand Towel	✓	✓
		6669 Scott® Essential™ Large Folded Hand Towel	✓	✓
	Cleaning Spills, Food Preparation	7441-7444 WypAll® X50 Color-Coded Wipers	✓	
Hand Washing Stations	Hand Washing	6691/6696 Scott® Essential™ Blue Rolled Hand Towel (350m/190m)	✓	✓
		6342/6345 Scott® Control™ Frequent Use Hand Cleanser (1L/1.2L)		
		6382/6383 Kleenex® Gel Hand Sanitizer (1L/1.2L)		
Washroom	Personal Hygiene	6691/6695 Scott® Essential™ White Rolled Hand Towel (350m/190m)	✓	✓
		6669 Scott® Essential™ Large Folded Hand Towel	✓	✓
		8569 Scott® Essential™ Centerfeed Toilet Tissue		✓
Guest Areas	General Cleaning (Table & Spills)	7441-7444 WypAll® X50 Color-Coded Wipers	✓	
	Low Lint Wiping	8381 WypAll® X70 Cloths - Right Brag Box		
Supply Storage Room & Employee Locker Room	Surface Cleaning	8374 WypAll® X80 Jumbo Roll Blue		

Contact us at kcp.quotations@kcc.com for more information

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SOLUTIONS
FOR AN
Exceptional
RESTAURANT



What is currently going on in **Global Food Safety?**



According to World Health Organization: **1 in 10 people fall ill every year from eating contaminated food, and 420,000 people die each year as a result**



82% of food poisoning cases are caused by **bad habits from workers**¹



In **50%** of these cases, **hands were the source of bacteria transmission**.²

The most common diseases include:

- Salmonella
- Norovirus
- Campylobacter
- E. Coli

Do your employees follow correct hand-washing procedures to reduce the risk of food contamination?

The Importance of Hygiene & Safety in the Restaurant

When it comes to satisfying guests, food flavor and quality play a very important role in creating an Exceptional Experience for the customer.

Therefore, it is essential to develop a Culture of Hygiene in the restaurant which ensures that all personal hygiene and surface cleaning comply with all established standards of food handling.

Kimberly-Clark Professional™ with brands such as WypAll®, Scott® and Kleenex® is your trusted partner to carry out these tasks in an exceptional way.



HOW ARE WE GOING TO POSITIVELY INFLUENCE BEHAVIOUR?

Kimberly-Clark Professional™ is here to support you in the creation of a Culture of Hygiene in your restaurant



What is **Exceptional Restaurant** about?

It is designed to create a **Culture of Hygiene** based on **people, processes and products**



PEOPLE:

Using simple methods that challenge their beliefs, positively influencing conscious hand-washing and surface cleaning



PROCESSES:

Establish processes based on the existing hygiene standards in food service around hand hygiene & surface cleaning



PRODUCT:

Food Service solutions designed specifically to meet compliance requirements in hygiene & cleanliness

Did you know

that **95%** of the decisions we make are entirely unconscious?³

How do we ensure decisions around food service are taken consciously?



Our Solutions designed for each Key Area



WypAll® X Hydroknit® Fabric Wipers

- Made with POWERPOCKETS Technology with ultraabsorbent and tear-resistant qualities ideal for deep cleaning
- Reduce the risk of cross contamination with color coded cloths for each area/task
- Used alone (dry or wet) or with most disinfectants
- Rinse and reuse, lowering cost in use



Scott® Essential™ Rolled Hand Towels

- Made with AIRFLEX™ Technology creating absorbency cells which soak up water fast, drying hands quickly
- Ideal for busy kitchens with 1,400 sheets per roll, requiring less refill time and reducing the risk of run-out
- Designed for use with the most hygienic dispenser vs. the competition, perfect for a Culture of Hygiene



Scott® Essential™ Foam Soap Hand Cleanser

- Recyclable cartridges offer a hygienic solution vs. bulk-fill soap formats, with 2,500 shots minimizing risk of run-out
- Foam soap can reduce water consumption by up to 25%

Kleenex® Gel Hand Sanitizer

- Kills up to 99.999% of common bacteria
- Fast drying, leaving hands with no sticky after-feel
- Helping control harmful strains of bacteria that can cause infection, contamination or illness

¹ Jensen DA, Danyluk MD, Harris LJ, Schaffner DW. "Quantifying the effect of hand wash duration, soap use, ground beef debris, and drying methods on the removal of Enterobacter aerogenes on hands" J of Food Protection, 2015.

² CDC

³ <https://hbswk.hbs.edu/item/the-subconscious-mind-of-the-consumer-and-how-to-reach-it>