



Monogram® Clean Force® Sink & Surface Cleaner Sanitizer



ProGuard™
SERVICE & SOLUTIONS

| 2020

FOOD SAFETY REMAINS A CHALLENGE IN FOOD SERVICE

#2

Second most cited violation
from food contact surfaces not
being properly cleaned and
sanitized*

75%

Of foodborne illnesses
originate in **commercial
foodservice facilities***

20%

Of outbreaks are due to
contaminated equipment
and/or environment typically
due to **inadequate cleaning***

*Center for Disease Control, June 2014 Study

COMPLIANCE IS COSTLY

Processes vary on food contact surface cleaning and sanitizing

CHALLENGE

#1

PROBLEM

Effective but complex
and time-consuming

FDA Food Code Guidelines for Cleaning and Sanitizing Food Contact Surfaces:

Food contact surfaces must be washed, rinsed and sanitized every four hours at minimum when contaminated*



* U.S. Department of Health and Human Services, U.S. Food and Drug Administration [Internet]. FDA Food Code. © 2013 *Recommendations of the United States Public Health Service, Food and Drug Administration* – [cited 2016 Nov 3]. Available from: www.fda.gov/FoodCode

COMPLIANCE IS COSTLY

Processes vary on food contact surface cleaning and sanitizing

CHALLENGE

#2

PROBLEM

Costly and
time-consuming

Labor constraints and challenges

Training and re-training due to high employee turnover is expensive and time consuming



MONOGRAM CLEAN FORCE

SINK & SURFACE CLEANER SANITIZER

Reduces Risk

Simplifies Procedures

Controls Use Cost

Clean Simplified. Confidence Delivered.

EPA-registered food contact sanitizer with 15-second SARS-CoV-2 kill claim¹ and kills Norovirus, common cold and flu viruses in 30-seconds².



¹ Refer to label for complete use instructions. Claim approved by EPA, state approval is in progress

² When used according to label

SKU #8000491 APN #5662037
EPA Reg. No. 1677-260

MONOGRAM CLEAN FORCE SINK & SURFACE CLEANER SANITIZER

Reduces Risk

- Kills SARS-CoV-2 in 15 seconds¹
- Kills Norovirus, common cold and flu viruses in 30 seconds²
- **Helps prevent cross contamination** on treated surfaces to reduce risk of foodborne illness



¹ Refer to label for complete use instructions. Claim approved by EPA, state approval is in progress

² When used according to label

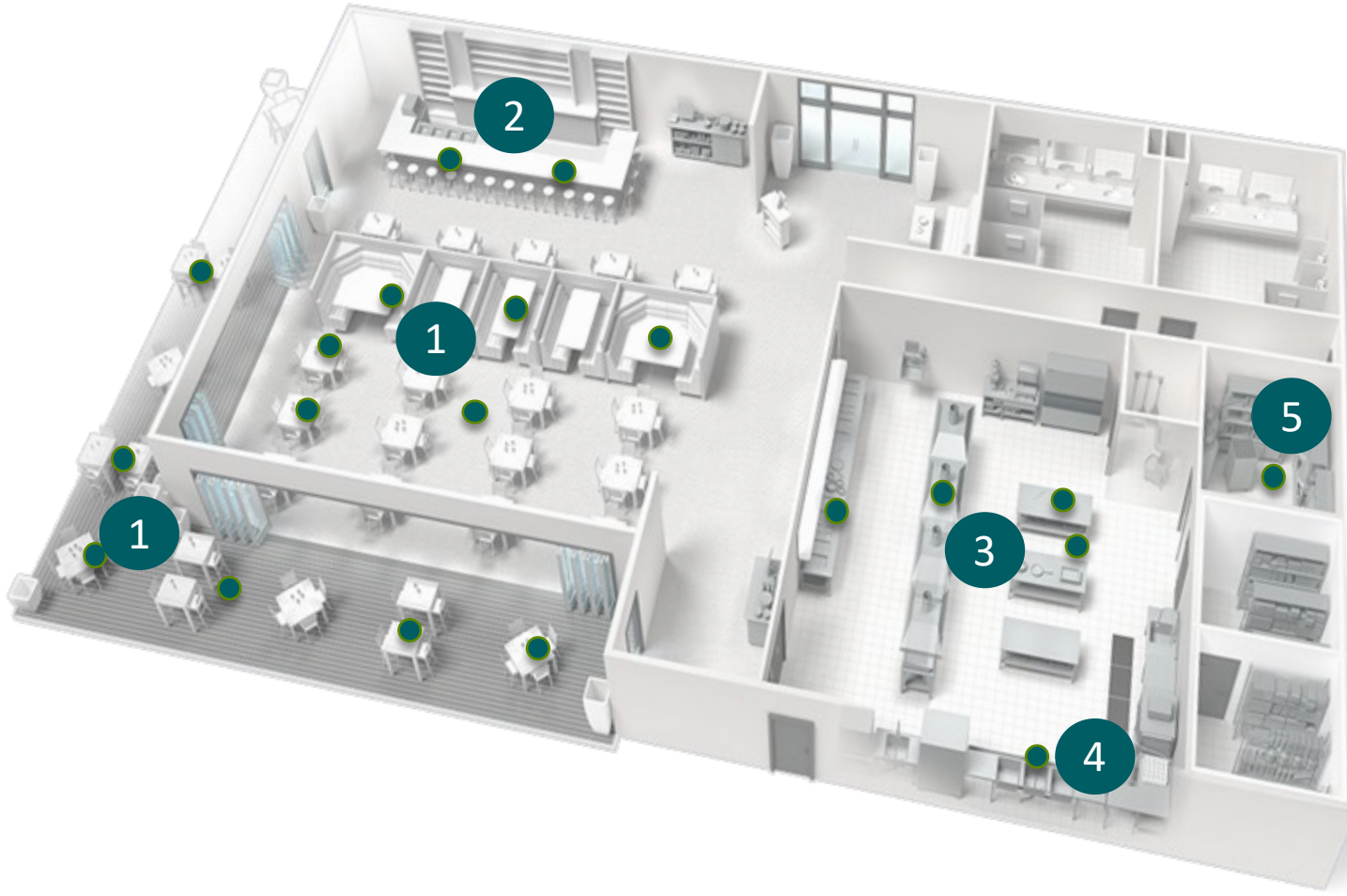
MONOGRAM CLEAN FORCE SINK & SURFACE CLEANER SANITIZER

Simplifies Procedures

- Two steps, one product
- Broad usage applications, including 3rd sink sanitation and food contact surfaces in either spray bottle or sanitizing bucket
- Can be **tested at any temperature**



USED IN ALL FOOD CONTACT SURFACE APPLICATIONS ACROSS RESTAURANT



- 1 Table-Tops – Indoor and Outdoor Seating
- 2 Bar-Tops
- 3 Food Prep Areas
- 4 3rd Sink
- 5 Food Storage Surfaces

MONOGRAM CLEAN FORCE SINK & SURFACE CLEANER SANITIZER

Controls Use Cost

- EZ closed-loop dispensing system, enables proper dilution from concentrated form
- Results in a **competitive use cost** and less packaging waste



CAN MAKE
1,648
32oz
Spray Bottles



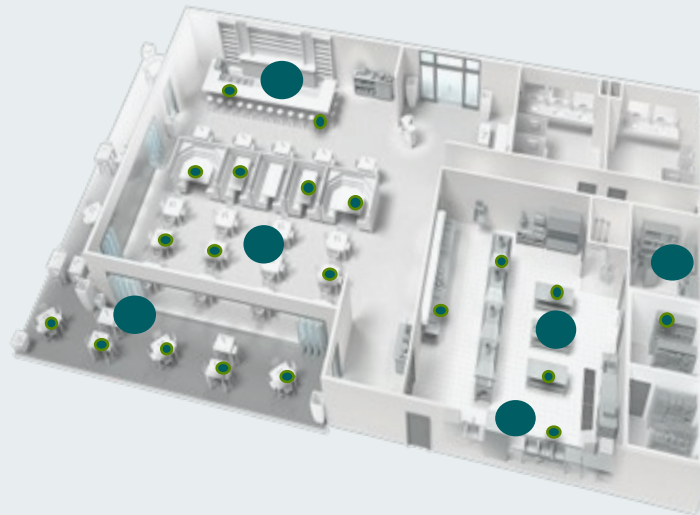
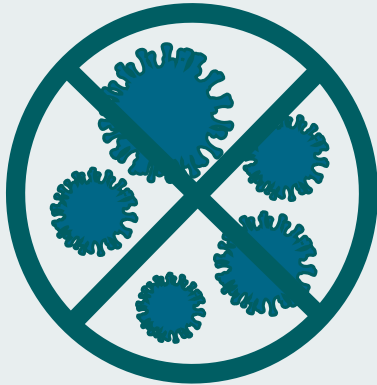
MONOGRAM CLEAN FORCE

SINK & SURFACE CLEANER SANITIZER

Reduces Risk

Simplifies Procedures

Controls Use Cost



CAN MAKE
1,648
32oz
Spray Bottles



STRIKES OUT COMPETITION

FEATURE	Diversey J-512 Sanitizer	Spartan Sani-T-10 Plus	P & G Clean Quick	Clorox Germicidal Bleach	Monogram Clean Force Sink & Surface Cleaner Sanitizer
Kills SARS-CoV-2 in 15 seconds ¹ At food contact sanitizing levels	X	X	X	X	✓
Kills Norovirus in 30 seconds ² At food contact sanitizing levels	X	X	X	X	✓
Food-contact surface cleaner sanitizer 2-in-1	X	X	X	X	✓
Test concentration at any temperature above 65°	X	X	X	✓	✓
Active does not bind to materials ¹	X	X	X	✓	✓
Closed-loop dispensing	✓	X	X	X	✓
Non-oxidative	✓	✓	✓	X	✓
EPA registration number:	70627-63	10324-117-5741	6836-278-3573	67619-32	1677-260

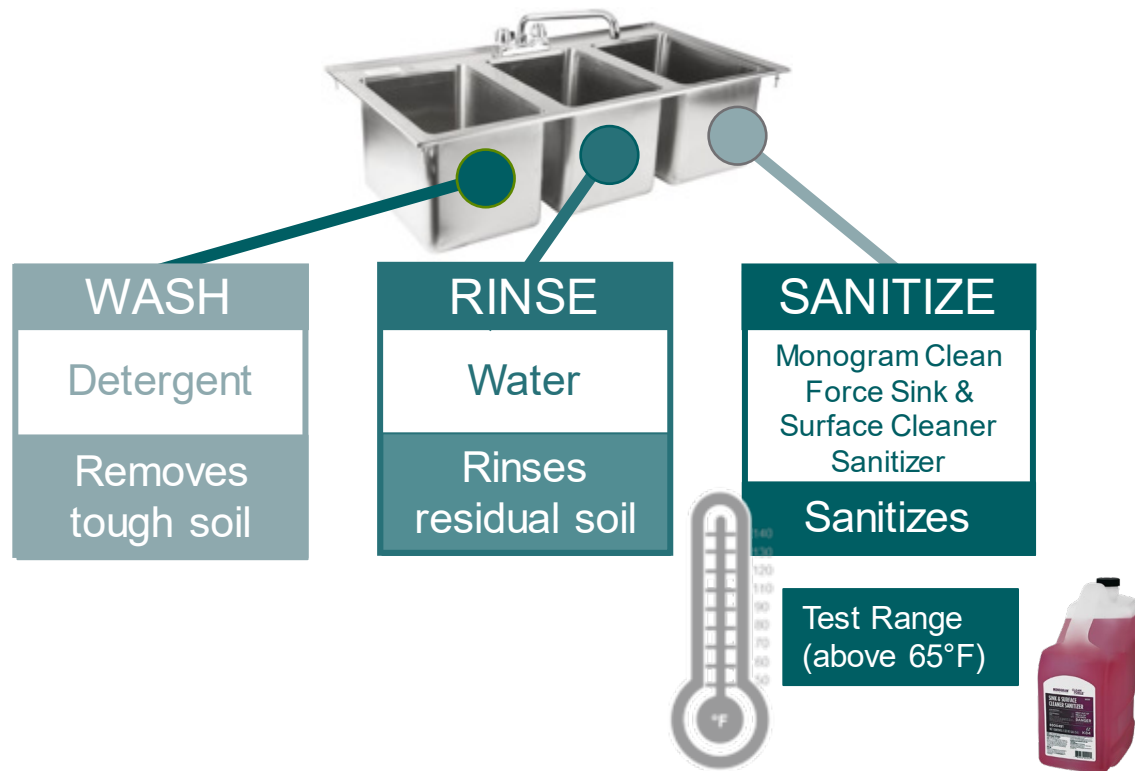
¹ Refer to label for complete use instructions. Claim approved by EPA, state approval is in progress.

² When used according to label.

³ Meaning that the active ingredients do not bind to towels when used in a bucket application and cause the rest of the solution to drop out of the effective concentration range.

PROCEDURES FOR DIFFERENT USE APPLICATIONS

SINK



FOOD CONTACT SURFACES

FROM

3 STEPS
2 PRODUCTS

CLEAN

RINSE

SANITIZE

TO

2 STEPS
1 PRODUCT

CLEAN

SANITIZE



Clean Simplified. Confidence Delivered.

APPENDIX

IT'S ON EPA N LIST

- List N: EPA published disinfectants for Use Against SARS-CoV-2 (COVID-19)

https://www.epa.gov/pesticide-registration/list-n-disinfectants-use-against-sars-cov-2-covid-19#filter_col1

- All products on this list meet [EPA's criteria](#) for use against SARS-CoV-2, the virus that causes COVID-19

EPA Reg. No. 1677-260



# EPA Registration Number	1677-260
Active Ingredient	
Use Site	
Contact Time	
Browse All	
Keyword Search	

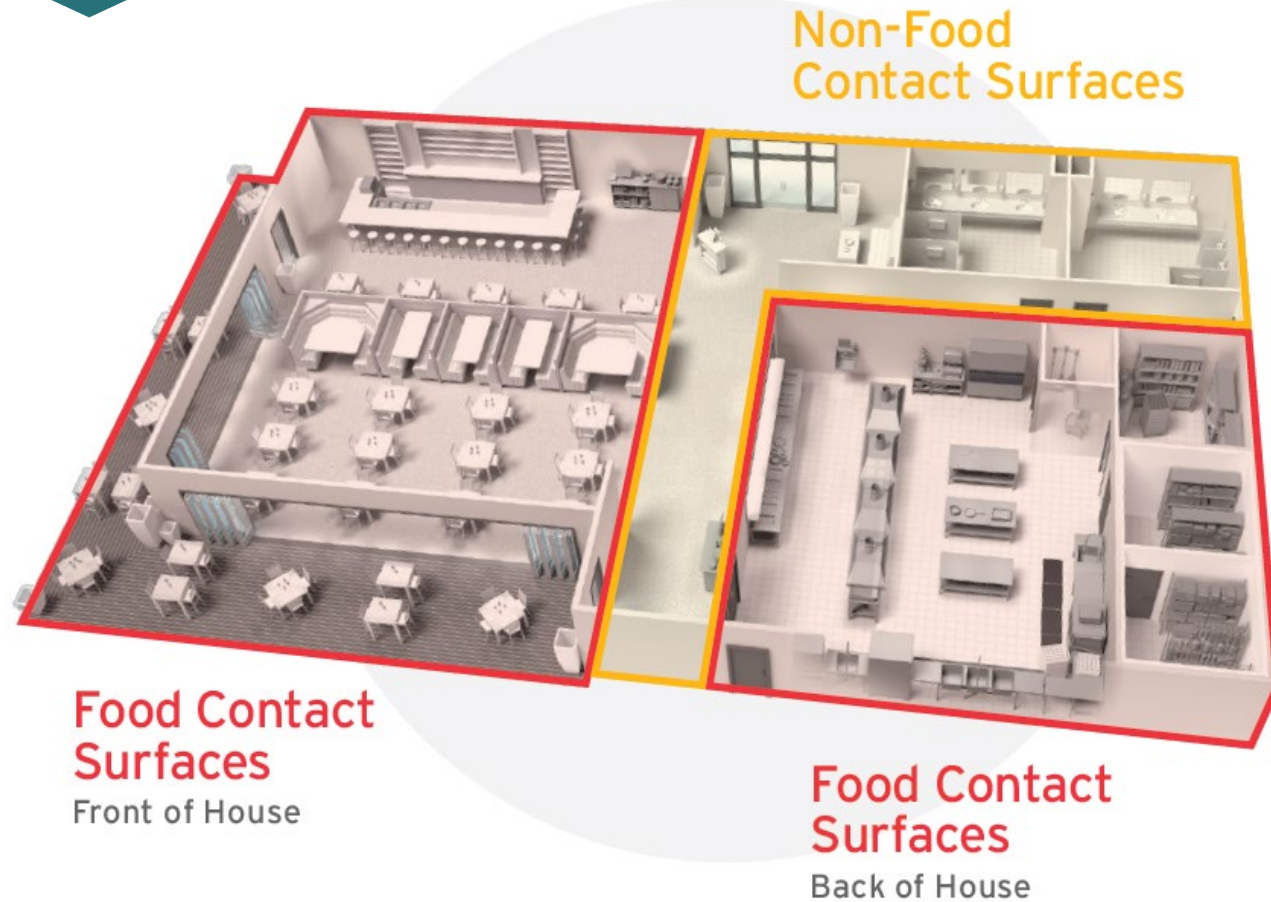
Total count: 1

Show entries

PDF CSV

EPA Registration Number	Active Ingredient(s)	Product Name	Company	Follow the disinfection directions and preparation for the following virus	Contact Time (in minutes)	Formulation Type	Surface Type	Use Site	Emerging Viral Pathogen Claim?
1677-260	Dodecylbenzenesulfonic acid; L-Lactic acid	S&S Sanitizer	Ecolab Inc	SARS-CoV-2	0.25	Dilutable	Hard Nonporous (HN); Food Contact No Rinse (FCNR)	Healthcare; Institutional; Residential	Yes

PRODUCT APPLICATION



FOOD CONTACT SURFACES

Front of House
Tables, Bar Tops,
Seating

Back of House
Food Prep Areas,
Tables, 3rd Sink

**Sink & Surface
Cleaner Sanitizer**

NON-FOOD CONTACT SURFACES

Restrooms
Toilets/Urinals, Tile,
Sinks, Stall Doors

High Touchpoints
Entry Doors,
Greeter Stations,
Waiting Areas

Glass
Windows, Mirrors,
Plexiglass

**PEROXIDE
Multi Surface
Cleaner and
Disinfectant**

MCF Sink & Surface Cleaner Sanitizer is no-rinse food contact surface sanitizer with a 15-second SARS-CoV-2 kill claim¹ and 30-second Norovirus kill claim². At this dilution range, the product is not a hospital disinfectant.

Peroxide Multi Surface Cleaner and Disinfectant is a hospital disinfectant and kills many viruses including a 30-second SARS-CoV-2 kill claim³ and 45-second Norovirus kill claim⁴. Since it is a hospital disinfectant, a RINSE is REQUIRED followed by a SANITIZER for use on food contact surfaces.

¹ Refer to label for complete use instructions. Claim approved by EPA (1677-260), state approval is in progress

² When used according to label

³ When used according to the directions for use. Refer to EPA master label under #1677-238. This use is approved by EPA and approvals by state regulators are still in process.

⁴ When used according to the directions for use. Refer to EPA master label under #1677-238.

PROBLEM

- Food contact surfaces are not properly cleaned and sanitized
- Current procedures do not meet FDA Food Code requirements



Solution	Meets FDA Food Code	Soil Removal	Reduces Risk of Foodborne Illness ¹	Norovirus Kill Claim ²	SARS-CoV-2 Kill Claim ³	Simplified Procedure	Reduced Time
Monogram Clean Force Sink & Surface Cleaner Sanitizer							
Wash – Rinse – Sanitize							

¹ See product label for complete list of organisms

² When used according to label

³ Refer to label for complete use instructions. Claim approved by EPA, state approval is in progress