



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.



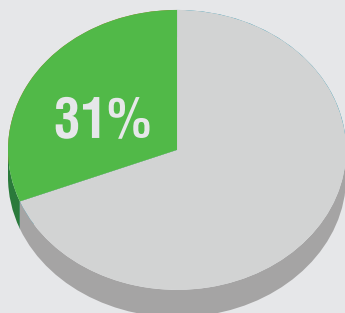
Providing Quality Maintenance and Chemical Specialty Solutions with Unparalleled Customer Service



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!**

DRAIN MAINTENANCE



metaquat®
Alkaline drain cleaner
pH 12.8–13.1 • 2–6 oz/gal
484002 | **K**
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 | **K**
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 | **K**
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 | **K**
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 | **K**
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



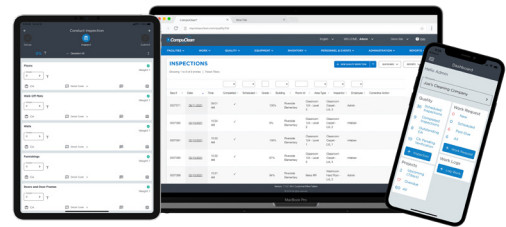
3-Sink Fill Line Stickers
918200 Wash (Super Suds)
918201 Wash (Pot and Pan Detergent)
918202 Rinse
918203 Sanitize (Sani-T-10 Plus)
921500 Water



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.

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.



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 |

DISTRIBUTED BY

 **BradyPLUS**

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