

ROCKWATER

CHEMICAL AND FOOD SAFETY BROCHURE

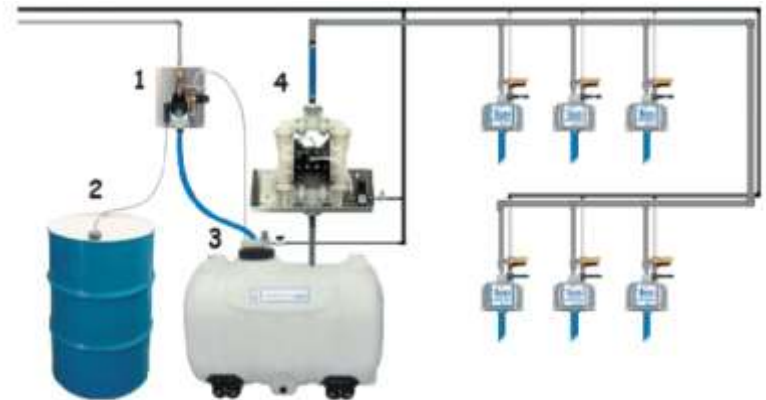
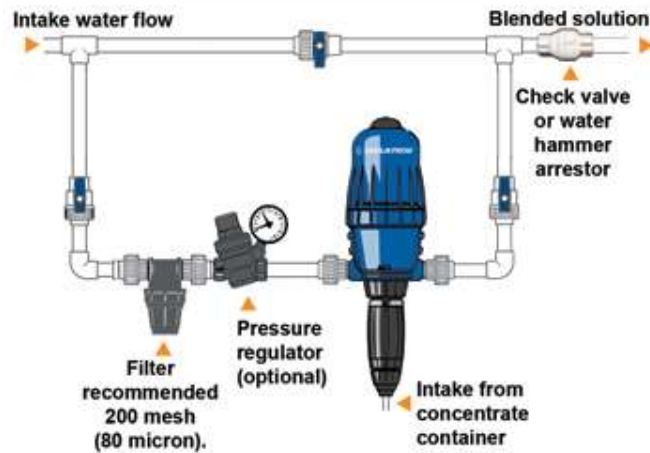


Food Sanitation Program

- ▣ **Dispensing Equipment**
- ▣ **CFIA Approved Cleaning Chemicals**
- ▣ **Technical Services**
- ▣ **Food Safety Items**



Dispensing Equipment



CFIA Approved Chemicals

POWR-FOAM

Type	High-Foaming Chlorinated Alkaline Cleaner
Area of Use	General Plant Cleaning (Daily)
Dispensing	Wall-mount and/or Pump-up





NEUTRA-QUAT

Type	Quaternary Ammonium Based Neutral pH Sanitizer
Area of Use	Sanitization of Plant (Daily)/Foot Dips
Extra Features	Virucide – Bactericide – Fungicide – Algicide –
Dispensing	Wall-mount proportioners

ATO ACID HF

Type	Phosphoric Acid Based Foaming Cleaner
Area of Use	General Plant Acid Cleaning (Weekly)
Extra Features	Foaming Cleaner = More Contact Time
Dispensing	Wall-mount Foamer



FORMUL-A-CID

Type	Phosphoric & Nitric Acid Blend
Area of Use	Cooker cleaning Acid boil-off
Extra Features	Non-foaming Descaler
Dispensing	Wall-mount proportioners / Manual dilution



DEOXYDEX

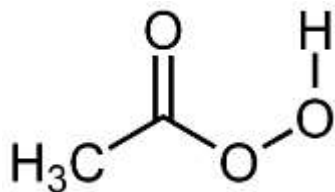
Type	Acid Cleaner/Restorer
Area of Use	Treatment of exterior surfaces
Extra Features	Surface enhancer Brightener Descaler
Dispensing	Manual dilution



ALKA-CAM

Type	Alkaline Cleaner
Area of Use	General Plant Cleaning (Weekly)
Extra Features	Concentrated Highly alkaline Non-foaming
Dispensing	Manual/CIP/ Proportioners





Percid

Type	Peroxyacetic Acid Disinfectant/Sanitizer
Area of Use	Spike Sanitization of Plant (Weekly)
Extra Features	Broad Spectrum
Dispensing	Wall-mount proportioners/Foggers

RSH-12

Type	12% Liquid Chlorine Sanitizer
Area of Use	Belt Whitening Water Chlorination
Extra Features	Drain cleaning, water chlorination, heavy protein removal
Dispensing	Chlorinator pump





ORA

Type	Solvent based Foaming Degreaser
Area of Use	Normal/heavy duty cleaning
Extra Features	CFIA Approved Lower concentrations for general cleaning of lunch rooms, kitchens, bathrooms, etc.
Dispensing	Manual



Canadian Food
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Mistral

Type	Dye & Fragrance Free Detergent
Area of Use	Laundry
Extra Features	CFIA Approved Hot or cold water Combination of biodegradable cleaners, grease cutters, and water softeners
Dispensing	Ounce pump

Technical Services



- SOP/SSOP Development, Implementation & Training
- Food Safety Training
- WHMIS Training
- On-site Visits
 - Chemical Checks
 - Clean-up Monitoring/Inspecting
- HACCP/QMP Consultation

SOP/SSOP Development/Training

- After developing the SOP/SSOP manual, we will provide training to each member of the clean-up crew on areas/equipment which they are responsible for.
- Yearly training update/new employee training provided as part of Sanitation Program



SOP/SSOP Training Continued...

- Manual will be developed for every area and piece of equipment
- Chemical concentrations, safety equipment, dismantling instructions, and any special considerations for clean up will be outlined on each SOP/SSOP

Sanitation/Food Safety Support

- Provide insight and technical support on any food safety/sanitation issues that may arise. Some examples of this service include
 - Action plans for high bacteria count/spikes
 - Proper procedures for cleaning/sanitizing new equipment
 - Input on issues, questions, and concerns raised by customers and auditors.



Food Safety Items

Aprons, Gowns, & Sleeves



Hygiene Monitoring Systems



System Sure Plus

- Measures ATP
- ATP=Food Soil Residue
- More ATP = More potential bacteria
- Bacteria=Re-clean
- Allows for Quick action re-cleaning
- Reduce chances of contamination

Hygiene Monitoring Systems Continued...



Pro-Clean

- **Semi-quantitative test for protein soils only**
- **Swab and read a color change**
- **Faster Color change = MORE protein**
- **No devices necessary**
- **Listeria swabs also available!**