

WIPE IT AWAY: CLEANING AND DISINFECTION IN FOOD SERVICE

On average, **200,000,000** people visit restaurants each year.



48 million PEOPLE PER YEAR GET FOOD POISONING from going out to eat.



200 thousand GERMS CAN LIVE ON A RESTAURANT MENU per square centimeter.

COVID-19

has infected **79 million** people in the U.S. as of March 2022.

LISTERIA

affects an estimated **1,600 people** every year.

NOROVIRUS

(stomach bug) can live on surfaces for **days or weeks**.

CAMPYLOBACTER

is **1 of 4** key global causes of human gastroenteritis disease.



STAPHYLOCOCCUS AUREUS

is the **most dangerous** of the many common staphylococcal bacteria.

SALMONELLA

can live on surfaces for **4 hours** or in some cases up to **4 days**.

E. COLI

infections cause approximately **265,000 illnesses** each year.

VIBRIO

can be contracted through the consumption of **raw shellfish**.

Dreumex Has The Solution For Eliminating Germs

Dreumex Food Contact Surface Disinfecting Wipes	Dreumex Surface Disinfecting Wipes	Dreumex Disinfecting Wipes	Monk Disinfectant Wipes
<p>COVID Kill Time: 1 minute EPA LIST N #6836-379-91910</p>	<p>COVID Kill Time: 30 seconds EPA LIST N #1839-190-91910</p>	<p>COVID Kill Time: 1 minute EPA LIST N #6836-372-91910</p>	<p>COVID Kill Time: 4 minutes EPA LIST N #6836-313-91910</p>
 <ul style="list-style-type: none"> • Kills human norovirus and other food-related organisms • Safe for food trays, countertops, appliances, and more • No rinse required 	 <ul style="list-style-type: none"> • Kills 99.9% of bacteria in 30 seconds • Kills SARS CoV-2 (COVID-19) in 30 seconds • For use in high traffic touch points 	 <ul style="list-style-type: none"> • Multi-surface disinfection with little-to-no lint • 2 minute dwell time effective against a broad spectrum of bacteria 	 <ul style="list-style-type: none"> • Kills 99.9% of bacteria in 15 seconds • Available in multiple packaging options

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Restaurants can have large amounts of bacteria, even in areas that may seem clean. Entry doors, bathrooms, restaurant tables, and menus, are just some of the many touch points that customers and employees can come into contact with. That is why it is important to use a reliable disinfecting product that is certified to be effective against some of the most common contaminants.



Menus

Plastic menus tend to contain more germs compared to paper menus due to the lack of water absorption. This gives bacteria even more time to grow within the unabsorbed water left behind. **Wiping menus between each use with disinfecting wipes will diminish the growth of germs.**



➔ **Dreumex Disinfecting Wipes**

Restrooms

The toilet itself is a major germ magnet, containing about 295 different bacteria on the toilet seat with an additional **3.2 million germs that lurk on the inside of the toilet bowl.**



➔ **Monk Disinfectant Wipes**

Kitchen

A kitchen can look clean, but be contaminated with many foodborne pathogens and viruses. **E. coli and Salmonella can survive on surfaces for several hours.**



➔ **Dreumex Food Contact Surface Disinfecting Wipes**

Point of Sale System

The POS is a hot spot for customer and employee contact, and should be cleaned regularly. **The use of disinfecting wipes between each visit ensures cleanliness for the next interaction and will not leave lint behind on the device.**



➔ **Dreumex Disinfecting Wipes**

Restaurant Tables

Most restaurants use the same cloth to wipe down tables between guests. **Using disinfecting wipes will reduce the spread of germs from tables to guests.**



➔ **Dreumex Food Contact Surface Disinfecting Wipes**

Entry Doors

It can take only a matter of two to four hours before a virus from a contaminated door handle or knob spreads through an entire building. **Wiping down door knobs with disinfecting wipes will prevent the spread of viruses.**



➔ **Dreumex Surface Disinfecting Wipes**

