



Challenge: Preventing Foodborne Illness

Environments where food is prepared have special health safety needs. The control and prevention of foodborne illness should be the number 1 priority for food service establishments and commercial kitchens. A documented Food Safety Program, with correct cleaning and sanitizing procedures, is critical to protecting your customers, business and brand.

1 in 6 Americans (about 48 million) get sick each year through eating contaminated food or drinking contaminated beverages.

– Centers for Disease Control

Follow Directions on EPA-Registered Sanitizers

EPA-registered food contact sanitizers should be used within your food preparation environment, to control and kill dangerous pathogens that could cause illness (see back side for common pathogens). Anything that touches food should be sanitized after use including equipment, counters, cutting surfaces, dishes, utensils, storage and serving containers, pots and pans, and preparation tools. When applying sanitizers it is imperative that you follow these 3 rules:

1. Use a sanitizer that is effective on the **types of pathogens** that are of top concern in your establishment. Read the label directions to be sure pathogens are listed.
2. Use your sanitizer at the **correct dilution ratio** for your application, as listed on the label. Using the wrong dilution ratio could render your sanitizer ineffective.
3. Ensure that your sanitizing solution remains wet on the surface for the entire **contact time** (dwell time) listed on the label.

Challenge: Small Flies in Drains

Away from food preparation areas, non-food contact sanitizers and disinfectants can be safely used to kill other dangerous germs and organisms. One such need often found in food service facilities is small flies in drains. Nyco® Uno and N601+ are effective disinfectants for controlling these nuisance flies and their larvae in drains, bar areas, waste areas and traps.

Comprehensive Facility Cleaning and Disinfecting

Nyco® offers a full range of disinfectants and sanitizers for both food contact areas and non-food contact areas of your facility, including common areas and restrooms. Visit our website at nycoproducts.com/products to explore products that meet your facility's health and safety needs, or to search for specific pathogens our disinfectants and sanitizers are effective against.



Common Foodborne Illness-Causing Bacteria	Associated Foods*	Nyco® Food Contact Surface Sanitizers (1 minute contact time)
<i>Staphylococcus aureus</i> (Staph)	Commonly found on the skin and in the noses of up to 25% of healthy people and animals. Person-to-person through food from improper food handling. Contaminated milk and cheeses.	<ul style="list-style-type: none"> • Table Time 200® (RTU) • N601+ (concentrate)
<i>Salmonella enterica</i>	Raw or undercooked eggs, poultry, and meat; unpasteurized milk and juice; cheese and seafood; and contaminated fresh fruits and vegetables.	<ul style="list-style-type: none"> • Table Time 200® (RTU) • N601+ (concentrate)
<i>Escherichia coli</i> (E. coli)	Uncooked beef (especially ground beef), unpasteurized milk and juices (e.g., “fresh” apple cider); contaminated raw fruits and vegetables, or water. Person to person contamination can also occur.	<ul style="list-style-type: none"> • Table Time 200® (RTU) • N601+ (concentrate)
<i>Listeria monocytogenes</i>	Ready-to-eat foods such as hot dogs, luncheon meats, cold cuts, fermented or dry sausage, and other deli-style meat and poultry. Also, soft cheeses made with unpasteurized milk. Smoked seafood and salads made in the store such as ham salad, chicken salad, or seafood salad.	<ul style="list-style-type: none"> • Table Time 200® (RTU) • N601+ (concentrate)
<i>Campylobacter jejuni</i>	Contaminated water, raw or unpasteurized milk, and raw or undercooked meat, poultry, or shellfish.	<ul style="list-style-type: none"> • Table Time 200® (RTU) • N601+ (concentrate)
<i>Clostridium perfringens</i>	Meats, meat products and gravy called “the cafeteria germ” because many outbreaks result from food left for long periods in steam tables or at room temperature.	<ul style="list-style-type: none"> • Table Time 200® (RTU) • N601+ (concentrate)
<i>Shigella</i>	Person-to-person by fecal-oral route; fecal contamination of food and water. Most outbreaks result from food, especially salads, prepared and handled by workers using poor personal hygiene.	<ul style="list-style-type: none"> • Table Time 200® (RTU) • N601+ (concentrate)

Foodservice Challenge	Cause	Nyco® Disinfectant Solution (10 minute contact time)
Small flies in drains and grease traps	Organic matter in drains, coupled with regular wet conditions, is a food source for larvae of small flies in drains.	<ul style="list-style-type: none"> • Uno (lemon or mint concentrate) • N601+ (concentrate)

*United States Department of Agriculture Food Safety and Inspection Service: *Foodborne Illness: What Consumers Need to Know*

