

DRAINGUARD®

Brand Protection Through Food Safety Innovation





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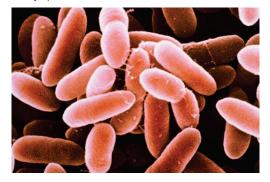


The food processing industry has become increasingly aware of the potential harm an unsanitary drain can present. Protect your brand with DrainGuard.

The DrainGuard component of the BrandGuard® Program focuses on effectively controlling harmful microorganisms commonly found in drains. The food processing industry has become increasingly aware of the potential harm an unsanitary drain can present in a food processing environment. RMC's DrainGuard Program is designed to provide the added protection needed to minimize the risk associated with microorganisms present in drains.

The DrainGuard Solution

Effective drain cleaning and sanitizing requires adherence to a stringent cleaning protocol. To assist our customers with this important process, the DrainGuard Program incorporates the use of carefully selected cleaners and sanitizers. Color-coded brushes, specific instructions on proper brush selection, unique cleaning techniques, and specific storage procedures make the DrainGuard Program invaluable to your food safety efforts. Training your sanitation employees on proper cleaning and sanitizing of the drains is accomplished through on-site instruction from your RMC Food Safety Specialist.



When you consider the drain in a food processing environment is most often the dirtiest place in the plant, it is imperative that an effective cleaning and sanitizing protocol be employed. Improperly maintained drains can greatly increase your company's risk of a product recall. Harmful microorganisms, like Listeria monocytogenes, can multiply to dangerous levels in most food processing plant drains. Properly maintaining your floor drains in a sanitary condition is critically important to protecting your brand. The DrainGuard Program could be the solution you've been looking for to properly maintain that often overlooked place in your plant . . . the drain!

The BrandGuard Solution

We have over 120 years of experience ensuring brand safety by creating partnerships with our customers through our BrandGuard Programs.

Our BrandGuard Programs include:



A Food Safety Specialist who has completed rigorous food safety training and will become a valuable member of your Food Safety Team.



Introduction of our comprehensive line of products and equipment.



Training using a world class strategy of verification and education.



Our Account Management Team who closes the loop with audits and certification programs to ensure efficient, effective and profitable results.

To learn more about DrainGuard and RMC's BrandGuard Program, please call 1.800.836.1627 or visit us at www.rochestermidland.com.

