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FOR IMMEDIATE RELEASE

## **RMC Sponsors Food Safety Sanitation Forum in Chicago Area**

**May 7, 2013, Rochester, NY,** — Rochester Midland Corporation (RMC) is sponsoring an all day Food Safety Sanitation Forum on June 20th at the Holiday Inn in Willowbrook, IL. The forum includes presentations on Facility Design Issues & Consideration in FDA & USDA Plants by Jim Bail, NSF; Sanitation Hot Topics by Charles Giambrone, RMC; Enzyme Cleaning Programs by Dominique Blackman, Realzyme; Validation and Environmental Monitoring Programs by Melissa Calicchia, Food Microbiological Laboratories; and CIP/COP Systems by Gabe Miller, Sanimatic. The registration fee is \$25.00 and includes Breakfast and Lunch. Reservations can be made through Tim Bulthuis at (815) 341.2318 or tbulthuis@rochestermidland.com.

"RMC is excited to work with our partners and support the Food Processing Industry in the Chicago area by providing a low cost one day forum that will provide updates on hot topics facing food processors including Listeria and mold control, GFSI certification changes and CIP system technology," said Jim Fifield, Senior VP at Rochester Midland.

Whether a food plant is concerned with contamination from E. coli 0157:H7, Campylobacter or Listeria monocytogenes, RMC works as a partner to identify deficiencies in the process, and provide solutions and followup training to prevent a recall. In-plant seminars on food manufacturing plant sanitation, employee hygiene practices, process control practices, and other GMP related topics are part of prevention and continuous improvement in BrandGuard<sup>®</sup>, RMC's signature food safety program.

Rochester Midland, founded in 1888, is a leading manufacturer of specialty chemicals for food sanitation, industrial cleaning and water treatment as well as specialty institutional cleaning and personal care products. Our HACCP-based BrandGuard<sup>®</sup> Program offers solutions to food manufacturers across all aspects of food safety including brand protection and sustainable solutions. Rochester Midland is the leader in Green Housekeeping and manufactures Enviro Care<sup>®</sup>, an extensive line of environmentally preferable products for all markets, as well as many other bio-based products. For more information on the BrandGuard program, please contact Lauri Calarco @ 585-336-2310 or lcalarco@rochestermidland.com.

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