



Superior Solutions

Zep Inc. Takes Worry Out of Facility Sanitation

Zep's food industry products help processing plants maintain a clean and sanitary environment and stay in compliance with the highest food safety standards.

The company's products are supported by sanitation experts and professional sales representatives, who spend time with customers to ensure that sanitary conditions are maintained. Zep's R&D chemists and Technical Services teams also work closely with customers, developing new product formulations and consulting on proper application uses; hazmat, safety, and compliance regulations; equipment maintenance; and more.

Zep Partners with Customers

C&L Foods of Dallas is one of many food processors that count on Zep's Food Safety Programs to take the worries out of facility sanitation. This further processor supplies area restaurants, hotels, convention centers, country clubs and other foodservice providers with custom-cut chicken pieces, processing an average of 12,000 pounds of poultry products each day.

"We consider Zep to be a true partner in our operations," explains Steve Loving, Vice President, C&L Foods. "Our Zep rep and the technical teams supporting him do a great job – not just in providing the products that keep our facility clean and sanitary at all times, but also in recommending new ideas and better ways of doing things. He takes ownership and always looks for ways to help, whether it's helping us to prepare for audits and inspections, assisting us with employee hygiene education, or finding ways for us to save money."

Superior Solutions for Food Sanitation & Employee Hygiene

Vigilance is the name of the game in food sanitation, and C&L Foods continuously and thoroughly cleans and sanitizes all food contact surfaces throughout their 26,000-square foot facility. The company's 45 employees also practice exceptional hygiene, with frequent handwashing and other steps to reduce and eliminate opportunities for cross-contamination.

"We keep everything extremely clean," Loving says. "We do a thorough cleaning and sanitizing process at the end of each shift as well as spot cleaning and sanitizing throughout the day to make sure that nothing has the chance to build up. We swab surfaces and conduct other tests daily and have regular, formal inspections. We are proud to say we've never had a problem or outbreak. Thanks to our efforts and the support of Zep, we're always prepared."

In fact, says Loving, the efficacy of Zep's products means the company never has to worry about the sanitation of their facility and can instead focus on other operational and business-building issues that further their goal of providing wholesome products for public consumption.

Processors like C&L Foods count on Zep Inc. to provide a complete Food Safety and Sanitation Program, with professional services complementing products such as foam cleaners, circulation/soak cleaners, sanitizing chemicals, insect control, drain maintenance products, personal hygiene products and specialty products as part of their overall program. At C&L Foods, the company uses the following Zep products:

- Apex Chlorfoam 14 -- a concentrated, chlorinated, non-butyl, caustic detergent that provides extra cleaning in the removal of protein, blood, and stains, as well as deodorizing without the necessity of adding chlorine to the detergent solution. It removes dirt, grease, and oil from surfaces. The thick stable foam clings to surfaces allowing a longer contact time. C&L Foods uses this to clean floors and equipment throughout the facility.
- FS Formula 386L -- a concentrated, acidified, quaternary ammonium compound sanitizer composed of 7.5% active ingredients and phosphoric acid. It is effective against a wide range of microorganisms including *Listeria Monocytogenes* and *E. Coli* 0157:H7. A potable water rinse is not required when used at a dilution ratio of 1 to 2 ounces per 4 gallons of water. FS Formula 386 L brightens metal surfaces and removes milkstone, alkaline residues, and mineral deposits. It is EPA registered. C&L Foods uses this for sanitizing stainless steel processing equipment, tables, tubs, utensils and other items.
- Odorless Liquid Bacterial Additive (LBA) -- a biological waste digester that keeps drains clear by biologically degrading grease, oil, cellulose, protein, and starch build-up residues found in drain lines and grease traps. The addition of a bacterial culture establishes bacterial colonies that remain in the system and reactivate each time waste is introduced. C&L Foods uses this in all processing-area drains to keep drains clean and flowing.
- FS Amine Z -- a multi-purpose sanitizer and deodorizer, it contains 10% active ingredients. USDA-applicable and EPA registered, Zep FS Amine-Z is a member of the Zep GreenLink™ line of Environmentally Preferred Products (EPP). C&L Foods uses this as a boot wash bath for employees.

"Zep's products work – simple as that," concludes Loving. "In addition, we're actually able to save money on our chemical expenditures, thanks to Zep's dispensing systems that control the amount of product applied to just the right amount. In fact, since adopting Zep's dispensers to apply product, we've been able to reduce our usage by half, for a tremendous cost savings. Just the fact that our Zep rep recommended that instills a great deal of trust in Zep."

For more information, visit www.zep.com.