

EcoSure® KEYSTONE™

**FOOD SAFETY AUDITING • BEST PRACTICES
COVID RESOURCES • PROTECTING YOUR TEAM**

Food Safety & Coronavirus Readiness Program:

- Drive strong food safety culture and best practices
- Prepare your team to combat COVID-19
- Protect your team, guests, and public health
- Assesses compliance and gaps in critical areas
- Onsite teaching and coaching on best practices
- Digital reporting to identify top opportunities for improvement
- Coronavirus resources and educational leave-behinds

Ecosure Food Safety Audit Program

- Best-in-class program designed based on Food Code, HACCP principles, and industry best practices
- Cover all critical control points of foodservice operations
- Onsite teaching and coaching to drive strong food safety culture and behavior changes and get to the root cause of the “why” behind it
- Digital reporting to identify top opportunities for improvement and develop corrective action management to close the loop and fix issues



*Sysco
Exclusive
Pricing:*

DISCOUNTED \$325 ONE-TIME ASSESSMENT AND TRAINING PRICE

on the Coronavirus Readiness Program for Sysco customers only!

www.cleanwithkeystone.com/Ecosure