

CLEANER. SAFER. HEALTHIER.
Solutions

that go **beyond** the surface



KAY® PROGRAM

DELIVERING CONSISTENT RESULTS IN A DYNAMIC ENVIRONMENT

ECOLAB®
Everywhere It Matters.™

KAY[®] PROGRAM

Specializes in Your Business

For more than 40 years, we have been the **global leader in cleaning, sanitation and food safety**. Our industry knowledge of the limited-service market has earned the KAY[®] PROGRAM the respect of the world's top limited-service chains by delivering the **best results at the lowest total cost**.

Our experts in food safety and operational excellence can help protect your brand image and bottom line. You'll see the KAY[®] PROGRAM difference in our ability to overcome challenging soils, help you migrate the global regulatory dynamics and provide valuable insights as menus and décor trends evolve. Our intense focus on protecting your brand image helps you **provide the best customer experience**.

SERVICE & SUPPORT

Our NRA ServSafe[®]-trained professionals are armed with in-depth industry knowledge and provide in-store training and consultation at every unit on a regularly scheduled basis.

FOCUSED PROGRAMS

Our programs simplify your operations, reduce labor and lower total costs. Patented product formulations, innovative dispensing system technology and on-site training work together to meet your evolving needs and ensure guest satisfaction.

INNOVATION LEADER

Our breakthrough technology helps you stay ahead of the curve by providing you with sustainable, easy-to-use products. Our globally recognized Food Safety experts, Research, Development and Engineering labs are dedicated to pioneering advances in cleaning and sanitization that lead the industry.

GLOBAL COVERAGE

You can trust the KAY[®] PROGRAM to deliver strong, consistent service that enhances your brand wherever you expand. We currently partner with over 160,000 restaurants in more than 100 countries. We can support and protect your brand all over the world.



Ecolab - Total Enterprise Solutions:

Pest Elimination: Science-based, outside-in approach personally delivered by service specialists that have helped more than 30,000 QSR operations.

Equipment Care: 24/7 expert service and parts for all your kitchen equipment maintenance and repair needs, including warranty work.

EcoSure[®]: On-site evaluations, quality assurance training and reporting to help maintain the highest standards for food safety and brand protection.

Food Safety Specialties: Industry-leading programs ranging from cross-contamination prevention and temperature control to personal hygiene and education.

Service & Support

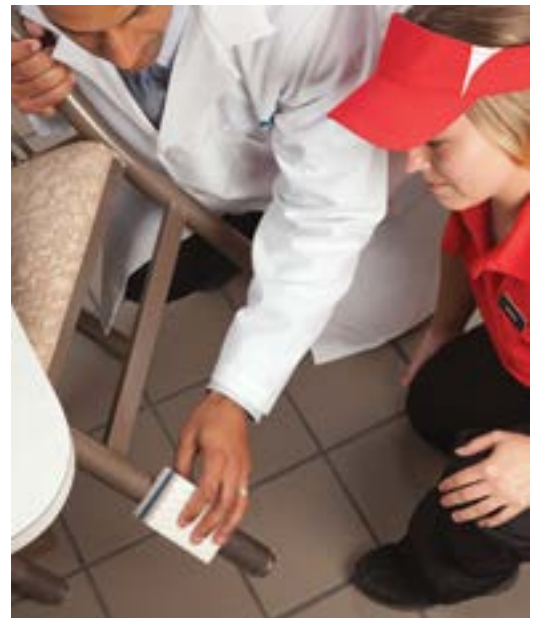
ServSafe® -trained KAY® Territory

Representatives provide coaching, training and guidance at the store level.

On-staff Regulatory Specialists and

Microbiologists can consult on emerging food safety issues and train on evolving regulations.

Highly trained **Technical Account Specialists** can help solve problems on-site or perform testing in our labs to find the solution you need.



Food Safety

The KAY® Program puts the **right products and tools** in the hands of your employees to help you put the safest food in the hands of your customers.

Hand hygiene is critical to your business. We offer a variety of **handcare products** to help reduce the risk of transmission of foodborne pathogens and spread of foodborne diseases.

Protect your customers by having **the right sanitizers and disinfectants** in place to help prevent the spread of bacteria and viruses.

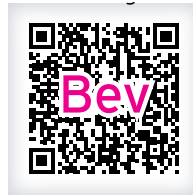


Exterior

Your customer's experience starts the moment they pull into your parking lot. Maintain **exterior surfaces** with KAY® products that target tough, greasy soils. Take the labor out of removing **stains on concrete and asphalt** with heavy-duty degreasers and industry-specific formulations that require less effort and time.

Beverage

The KAY® line of **beverage equipment cleaners** and sanitizers offer easy-to-use effervescent powders, tablets and filter pouch cleaners that dissolve stubborn stains and help eliminate unpleasant odors and aftertaste.



Our **managed water filtration** program – grounded in cutting-edge technology and backed by KAY's trusted expertise – delivers the best possible beverage experience with regular change outs by KAY® Territory Representatives.



Lobby & Dining

Our unique KAY® Lobby & Décor Program is designed specifically for enhanced décor packages. It makes **cleaning fast, efficient and safer** - taking the challenge out of cleaning multiple surfaces.

Nothing says clean more than sparkling glass, and it starts at your front door. Our complete line of products is designed to make a great first impression.

Clean floors are safer floors. We offer a broad range of **floorcare** products to help you effectively and efficiently keep floors clean and reduce the risk of slips and falls.



Restrooms

Your customer's first visit to your store may begin and end at the restroom. A **clean and odor-free** restroom sets the impression of the overall cleanliness of your store. We offer a full line of restroom products that will keep your restrooms clean and fresh.

Protect customer health and safety by using **hand soaps and hand sanitizers** that also help reduce waste and save you money.



Back of House

Designed with sustainability in mind, our unique KAY® SolidSense™ Cleaning System provides patented solutions for exceptional and foolproof results in **manual washing systems**. Less weight, less packaging, less storage space and lower logistics impact all add up to more benefits for your operation and for the environment.

Using **the right tools** for the job can make a big difference in employee safety. Our application-specific and ergonomically innovative tools are developed to withstand the rigors of harsh environments.

Eliminate grease build-up on kitchen surfaces with our best-in-class **degreasers**. From vent hoods to fryers to all equipment surfaces, our degreasers deliver powerful cleaning results.



Machine Warewashing Machine Warewashing



Reduce the amount of labor required to wash your wares. QSR TSC & U-LT provide **fast and efficient cleaning** for each and every rack.

By equipping your kitchen with QSR TSC or U-LT technology you can have peace of mind knowing your wares are **sanitized thoroughly every time**.

The KAY® Machine Warewashing Program is backed by our KAY® Territory Representatives who help train your employees and **maintain the machine** so you can focus on serving your customers.

Customized Solutions

We deliver the **right products, training, equipment and support** for your business.

For more information or technical assistance:
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