



SANITATION & FOOD SAFETY

Schools are one of the most susceptible populations for foodborne illness. Coupled with the sheer number of meals prepared and the changing face of the workforce, the need for enhanced food safety measures is critical. The SFSPac® System addresses these critical concerns.

Our ServSafe® Certified Technicians provide a simple, vertically color-coded multi-lingual program that includes ongoing training and education relative to OSHA compliance and food safety relative to the Model Food Code. When fully implemented, the SFSPac® System is a proven prerequisite for HACCP compliance.

The SFSPac® System includes the following:

- Standardization and Quality Assurance Reviews
- Training & Education
- Routine Support and Inventory Management
- Environmentally Preferred Cleaning Materials
- Safety Compliance and Loss Prevention
- Sanitation Certification Classes

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The daily costs of the SFSPac® System are less than the costs of one plastic fork, which is used once then thrown away. Plus, the system can first be evaluated as a feasibility study before implementation in order to justify costs. Contact us today for a free analysis of your current program to see if SFSPac® is right for you.

Learn more at **SMART-4.com**
or call us today at **800.348.0823.**

