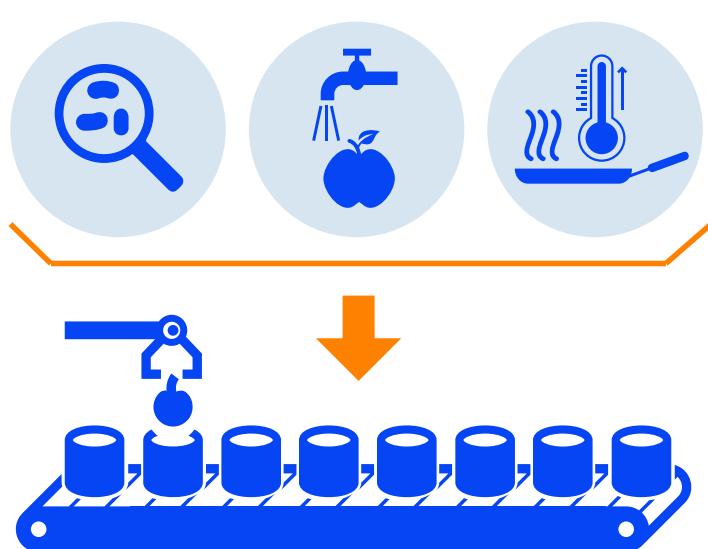




What Keeps Food Manufacturers Up at Night?



Food Safety

#1 most important issue for food production professionals¹

Regulatory Scrutiny

1/2 use third-party audits and certification programs²



Recall Costs

\$10 million on average³

The Fallout from Recalls Has a Ripple Effect



Negative
Publicity



Increased
Liability



Unplanned
Downtime

Expert Sanitation Is the Solution

A well-run sanitation program is the best way to maintain compliance and ensure safety:

- Technology – facility monitoring, digital record-keeping, and automated alerts for regular tasks ensure proper sanitation.
- Training – stringent workplace safety training programs promote safe practices for every employee.
- Transparency – easily accessible inspection logs, safety records, and industry training records make compliance simple.

See how ABM sanitation services keep you ahead of food safety concerns. Visit [ABM.com/Food](https://www.abm.com/Food) or call us at **866.624.1520**.

Sources:

1, 2. [Food Processing's 16th annual Manufacturing Outlook Survey](https://www.food-processing.com/articles/5229-finding-solutions-for-regulatory-compliance-and-cost-efficiency)

3. <https://www.food-safety.com/articles/5229-finding-solutions-for-regulatory-compliance-and-cost-efficiency>