

EcoSure Quality Assurance Solutions

Helping Food Service Operators Minimize Their Risk, Simplify Their Business Operations and Protect Their Brands

DELIVERING:

- ▲ *Calibrated Data*
- ▲ *Insightful Analysis*
- ▲ *Actionable Information*

PRIMARY SERVICES:

- ▲ **Brand Standards Compliance**
 - Measures and monitors unique brand elements, such as brand presentation, quality and service at each location.
- ▲ **Food Safety Assessments**
 - Delivers on-site evaluations, training, consulting and advanced reporting that help drive food safety improvements.
- ▲ **Guest Experience Evaluations**
 - On-site evaluations of client determined metrics that help drive improved guest satisfaction and a more consistent physical appearance.
- ▲ **Employee/Guest Safety Evaluations**
 - Analyzes physical, structural, electrical and chemical hazards within your units, including trips and falls and other liability areas.
- ▲ **Training**
 - Delivers interactive ServSafe[®], SQF, and customized training to client teams across the U.S. and Canada.
- ▲ **Health Department Reporting**
 - Lets you view each restaurant through the eyes of the local health department inspector, letting you see your best performers and greatest risks.
- ▲ **Data Management**
 - A comprehensive web based data hosting program featuring food safety assessments, health department reports, trending and corrective action management.



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