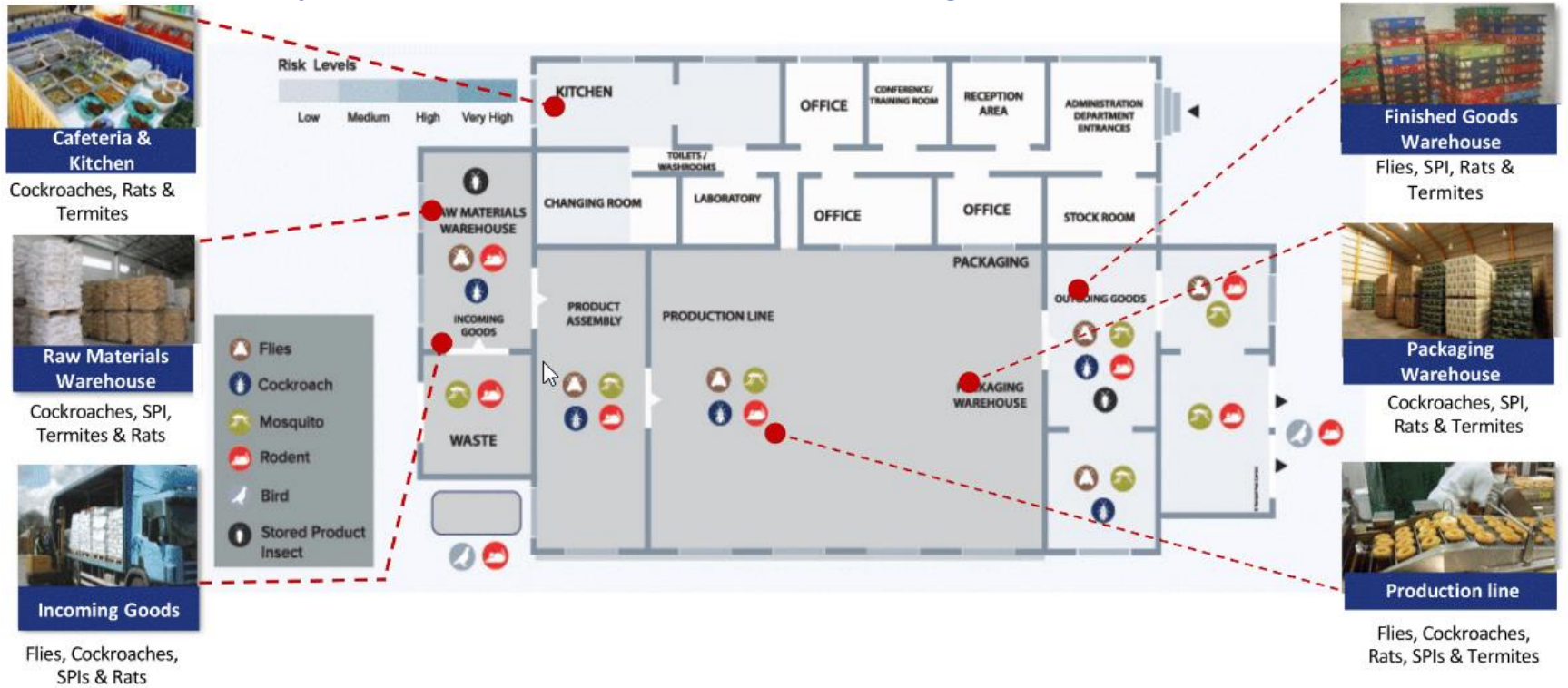


Hotspots for Germs and Pests in Food Processing Plants and Warehouses



Prevention is better as there is no cure to COVID-19 yet
Symptoms appear late - 2-14 days

Total Disinfection Solution – STERIFUME SERVICE for Commercial Complexes, Homes and Vehicles

FAQs on Our Sterifume Service

What is Sterifume service and why it is required?

- ✓ Sterifume is a complete surface and aerial disinfection service designed by Rentokil PCI for destruction of pathogenic organisms which can reduce our immunity, increasing COVID 19 risk.

What is the Sterifume Process?

The Sterifume process involves:

- ✓ Application of disinfectant and wiping all touchpoints after risk assessment and pre-inspection to verify that the area is thoroughly cleaned and made dust free
- ✓ Ensuring that electrical equipment and food are covered and
- ✓ People/pests are not present in the area to be treated

How is the site risk assessment done?

- ✓ **The overall risk assessment levels can be categorized as Very high, High, Medium and Low**
- ✓ **Pre-service check points:** Unplug all electrically operated equipment, remove dust & debris, empty out waste bins & vacuum cleaner bags, cover/remove food from treatment areas, cover food contact surfaces, provide access along the junction of wall and floor, processing equipment needs to be thoroughly cleaned, access to all areas & equipment for inspection & treatment, maintenance/housekeeping team members should be present during treatment.
- ✓ **Post-service check points:** Maintain a record of material used, ventilate the area before occupying, thoroughly clean floor & food contact surfaces, do not leave food waste in waste bins during the night, clean floor and equipment before closing for the day, discard floor sweep safely as it may contain pests or pest dropping, inspect & treat materials if found infested before bringing them inside the treated area to reduce chances of infestation, implement pest preventive measures and seal entry points.

What are the chemicals used in Sterifume service? Are they food safe?

- ✓ Chemicals used are professional disinfectants with test reports and MSDS customized as per the site need after the risk assessment
- ✓ The disinfectant used in Sterifume service has a toxicity level less than Vitamin C

Is professional disinfection required on a regular basis?

- ✓ The government recommends daily disinfection of working areas preferably during the evening so that it is free of contamination and ready for use the next day
- ✓ The disinfectant used in our Sterifume service ensures **30 days*** bonding on the surface

Do you recommend disinfection tunnels with sodium hypochlorite for people?

- ✓ No. The disinfectant used in the disinfection tunnel can cause allergic reactions and health hazards to those coming in direct contact with it.

*Sterifume Plus



Generic Cleaning Agent



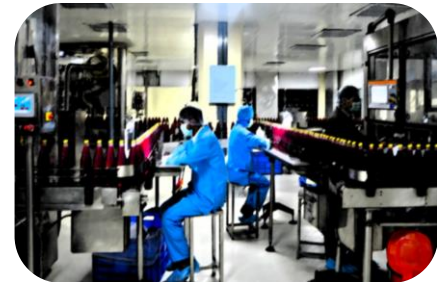
- Useful for daily cleaning
- Removes dust from surfaces
- Removes germs, but it does not kill them
- Harmful to skin and lungs (aerosol disinfectant sprays) when breathed in

Professional Disinfectant



- Used during pandemics and epidemics
- Kills germs and reduces risk of diseases
- Non-toxic & recommended by International bodies
- Performed only by trained professionals

WHAT MAKES US DIFFERENT?



Pest Control for Food Processing and Warehouses

What are the proofing measures for pests in food processing sector?



Lumnia Range – Our Superior Insect Light Traps

How is Lumnia better than traditional insect light traps? Is it effective during rainy season?

- NEW** 1st LED ILT Range in the market
 - Up to 70% Energy Savings**
 - 3** Year Lamp Life
 - Optimized for higher catch rate**
 - No Catch Trays, No Mess**
- ✓ Yes it is effective for flies during rainy season. It is important to keep doors and windows shut to limit fly entry

Exit Lockdown Tips

- Mandatory daily health screening (thermal screening) of each employee - entering or exiting premises
- All employees should be given a 3-layer mask and must always wear the same
- Housekeeping employees should wear proper PPEs, protective coveralls and 3 layer masks
- Avoid touching eyes, nose and mouth with unwashed hands
- Provision for hand wash and sanitizers to be made at all workstations & common areas
- Maintain minimum 6-feet social distancing
- Ramp up cleaning procedures, use professional disinfection services for all areas
- Practice food safety tips for preventing cross contamination
- Manage pest infestation levels

