

A Tale of TWO PLANT MANAGERS



Meet Pete!

He is a plant manager for a large bread manufacturing brand. Pete is considering outsourcing his sanitation services, but has not quite decided yet. To help him compare options, we visit two future versions of Pete one year from now.

FIND OUT HOW PETE'S PLANT IS OPERATING WITH & WITHOUT AN OUTSOURCED SANITATION PARTNER.



SELF-OPERATED SANITATION VS OUTSOURCED SANITATION

FOOD SAFETY COMPLIANCE

Standards are outdated or neglected due to lack of internal resources, as well as limited training programs and procedures for employee education. Food safety compliance is a goal.

Food safety compliance is a **contractual guarantee** in service delivery and **our fundamental commitment** as an industry leader in food quality and safety, each and every day.



SANITATION EQUIPMENT

Unused, outdated or broken sanitation equipment causes disruption in production and higher repair costs.

Increase product throughput and **decrease in production line downtime** by as much as 70% due to fully functioning sanitation equipment operated by trained staff and monitored by **predictive and preventative maintenance programs**.



LABOR MANAGEMENT

High turnover and uncertain staffing reliability associated with unsatisfied, untrained employees.

Strong employee retention with **increased facility labor productivity** by as much as 25% through effective planning, scheduling and specialized training processes.



EMPLOYEE SAFETY

Increased number of employee and staff injuries, workers comp, and missed days resulting in significant production downtime.



Implementation of **Safety Program Management** and **comprehensive training & development** programs result in decreased injuries, fewer missed days and lower turnover with workers feeling **motivated** and **valued**.

AUDIT PERFORMANCE

Inconsistent audit scores.

Industry-leading sanitation processes and resources, as well as "tour-ready" approach, yields continuous and sustainable **improvement in audit scores**.



REGULATORY COMPLIANCE

Struggle to keep up with ever-changing regulations and to implement & monitor necessary changes to remain compliant.

Programmed updates and **immediate compliance** on all regulations guaranteed and consistently monitored.



INNOVATION

Outdated and inefficient cleaning methods compromise Food Safety Compliance and sanitation regulations, resulting in product recalls and FDA critical violations.

Standardized best practice approach to **excellence** and **innovation** through effective use of work management technologies.



COSTS

Cost inconsistency due to lack of plant performance metrics and assessment.

Consistent plant assessment provides **knowledge-based solutions** for identifying and delivering **double-digit cost improvement**.



BOTTOM LINE

Product recalls, wasted assets, production disruptions, decreased sales.

Excellent audit ratings, increased production, higher sales and profits.



If you are ready for excellent ratings, more sales and more profits, contact Aramark today.

CONTACT US!