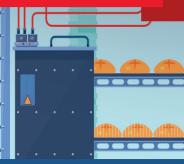
A Tale of TWO PLANT MANAGERS









aramark



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

ISOURCED

FOOD SAFETY COMPLIANCE

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

Standards are outdated or

service delivery and our fundamental Guarantee commitment as an industry leader in food quality and safety, each and every day.

Food safety compliance is

a contractual guarantee in



SANITATION EQUIPMENT

disruption in production and higher repair costs.

70% due to fully functioning sanitation equipment operated by trained staff and monitored by predictive and preventative maintenance programs. LABOR MANAGEMENT

line downtime by as much as

High turnover and uncertain **Strong employee retention** staffing reliability associated with increased facility labor with unsatisfied, untrained

Increased number of

production

downtime.

employee and staff injuries,

employees.

effective planning, scheduling and specialized training processes. **EMPLOYEE SAFETY** Implementation of Safety

productivity by as much

as 25% through

workers comp, and comprehensive training missed days resulting & development programs in significant result in decreased injuries,

Inconsistent audit scores.

turnover with workers feeling motivated and valued. **AUDIT PERFORMANCE**

> **Industry-leading** sanitation processes and resources, as

Program Management and

fewer missed days and lower

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Outdated and inefficient cleaning methods compromise Food Safety Compliance and sanitation regulations, resulting in product recalls and FDA critical violations.

technologies. COSTS

Standardized best practice

approach to excellence

and innovation through

effective use of work

management

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

decreased sales.

assets, production disruptions,

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



If you are ready for excellent ratings, more sales and

more profits, contact

CONTACT US!

Aramark today.