



## Spartan Chemical Company, Inc.

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### Training Information

**Market Segment:**

Building Service Contractors, Education, Food Processing\_Agricultural, Government, Healthcare, Lodging\_Hospitality, Other, Retail

**Title:**

**FOOD BORNE ILLNESSES**

Check If Applicable:  Rx Procedure  None  
 Cleancheck Procedure

**Procedures:**

"Hamburger Tainted with E. Coli"

"Lettuce, Apple Juice, Alfalfa Sprouts Cause E. Coli Outbreak"

"Salmonella Strikes at Church Dinner"

On the conservative side, CDC and others report an estimated 250 people die of E. Coli poisoning each year, while another 20,000 become ill. Other sources report as many as 7 million cases of food poisoning annually, of which 90,000 result in death.

Vegetables involved in about 15% of E. Coli outbreaks in the U.S. ...3 times more than several years ago!

Current Challenges for Food Processors

Outbreaks of food borne illness and death due to E. Coli, Salmonella, Cryptosporidium and Cyclospora

Costly recall of meat, fruits and vegetables

Increased media publicity causing heightened public concern

January 2000 requirement of all beef, pork and poultry plants to institute a new plan called Hazard Analysis and Critical Control Points (HACCP) Systems.

More effective training programs and training aids for food processing employees due to new government regulations and high turnover of personnel.

USDA intent to no longer authorize products for use in federally inspected Meat, Poultry, Rabbit and Egg Products processing facilities.

Challenges Represent New Profit Opportunities

These challenges for food processors represent a substantial sales and profit opportunity for those distributors who can provide products, systems and training programs to assist food processors in meeting the changing dynamics of their industry.

After months of market studies and R & D, we're pleased to announce the availability of Spartan's Systems

Sanitation Science for the Food Chain. This all-encompassing program features a broad line of cleaners, degreasers

and sanitizers with appropriate application equipment and training aids, each specifically designed to assist the prevention of food borne illness