



TRAINING THAT MAKES A DIFFERENCE

Creating Cleaner, Healthier Restaurants

OVERVIEW

Good restaurants have good employees. Great restaurants have well-trained employees. In response to COVID-19, restaurants are required to perform heightened cleaning activities to ensure compliance and provide a safe environment. Imperial Dade offers our HyProtection Zone site survey and in-restaurant training to ensure that your cleaning team has the knowledge required to clean and disinfect all touch points correctly.



OUR CREDENTIALS

Imperial Dade has been serving restaurants since 1935. Our experienced trainers hold credentials from various industry organizations and have helped thousands of customers develop successful sanitation programs. We continually invest in training our associates so they can share that knowledge with our customers.



COURSE OUTLINE

- CDC and local government requirements
- Review of important terminology
- Touch point identification
- Overview of required products, tools, and PPE
- Proper cleaning and disinfecting procedures
- General best practices

BENEFITS

- Compliance with regulations
- Improved safety
- Customer confidence
- Enhanced wellness
- Increased productivity
- Cost control

Contact us today for a complimentary HyProtection Zone site survey and schedule your customized training session.

Sales Consultant: _____

Telephone: _____

E-mail: _____

Transferring the Knowledge of an Ever-Changing Industry



ImperialDade.com