



QUALITY FOOD PREPARATION BEGINS WITH THE POWERFUL DISINFECTION OF **STERAMIST®**

With the ability to disinfect food preparation surfaces and reduce the risk of cross-contamination, SteraMist® can help to reassure customers and act as an invaluable asset to ensure positive guest experiences in the future.

Utilizing ionized Hydrogen Peroxide (iHP™) - a non-caustic, chlorine and bleach-free fog - SteraMist® treatments can effectively disinfect a facility at any time with TOMI Service Network (TSN™) providers.

Whether a routine or emergency disinfection to combat mold, odors, or control outbreaks, a TSN™ provider can be deployed at a moments notice.

- The ultimate tool for elimination of bacteria & viruses such as **SARS CoV-2 Coronavirus, Norovirus, Salmonella, H1N1, MRSA, and Staph.***
- Scalable and easily integrated into established cleaning protocols to meet any disinfection need.
- No wipe, no rinse, and leaves no residues.



DATA-CS.COM
214.616.8422



CERTIFIED MEMBER



SteraMist® is the Solution.

SteraMist® disinfects these use sites and more:

- | | | |
|------------------------|-----------------------|------------------------|
| • Kitchens | • Food Service Trucks | • Edible Waste Storage |
| • Lobbies | • Concessions | • Serving Areas |
| • Electronic Equipment | • Tables & Booths | |
| | • Storage Closets | |

*Refer to EPA Registration No. 90150-2 for more information

**SCHEDULE A STERAMIST®
DISINFECTION TREATMENT TODAY!**