



Ecolab Performance Kitchen & Operations Program

Powering clean, food safe,
simplified operations at scale

Fresh-focused fast casual Pan-Asian brands are balancing more than ever. High ingredient turnover and open prep environments demand vigilance, while peak-hour pressure and limited labor strain consistent execution. Operators must also deliver multi-unit consistency, advance sustainability goals, and maintain zero tolerance for food safety risk — all without slowing service or compromising the guest experience.

46%

of foodborne illness is linked to produce, with leafy greens leading the risk¹

43%

of consumers avoid restaurants rated below 3.5 stars²

32%

of operators say they can't meet demand with current staffing³

21%

increase in food costs over the past four years while consumer spending declined⁴

Ecolab helps relieve these pressures with:



REDUCED COMPLEXITY



Enable your team to execute efficiently and consistently with streamlined inventory, on-the-spot degreasing and simplified programs that reduce errors.



FOOD SAFETY RIGOR



Help protect your brand and guests with food-safe cleaning and sanitizing, best practices and built-in consistency.



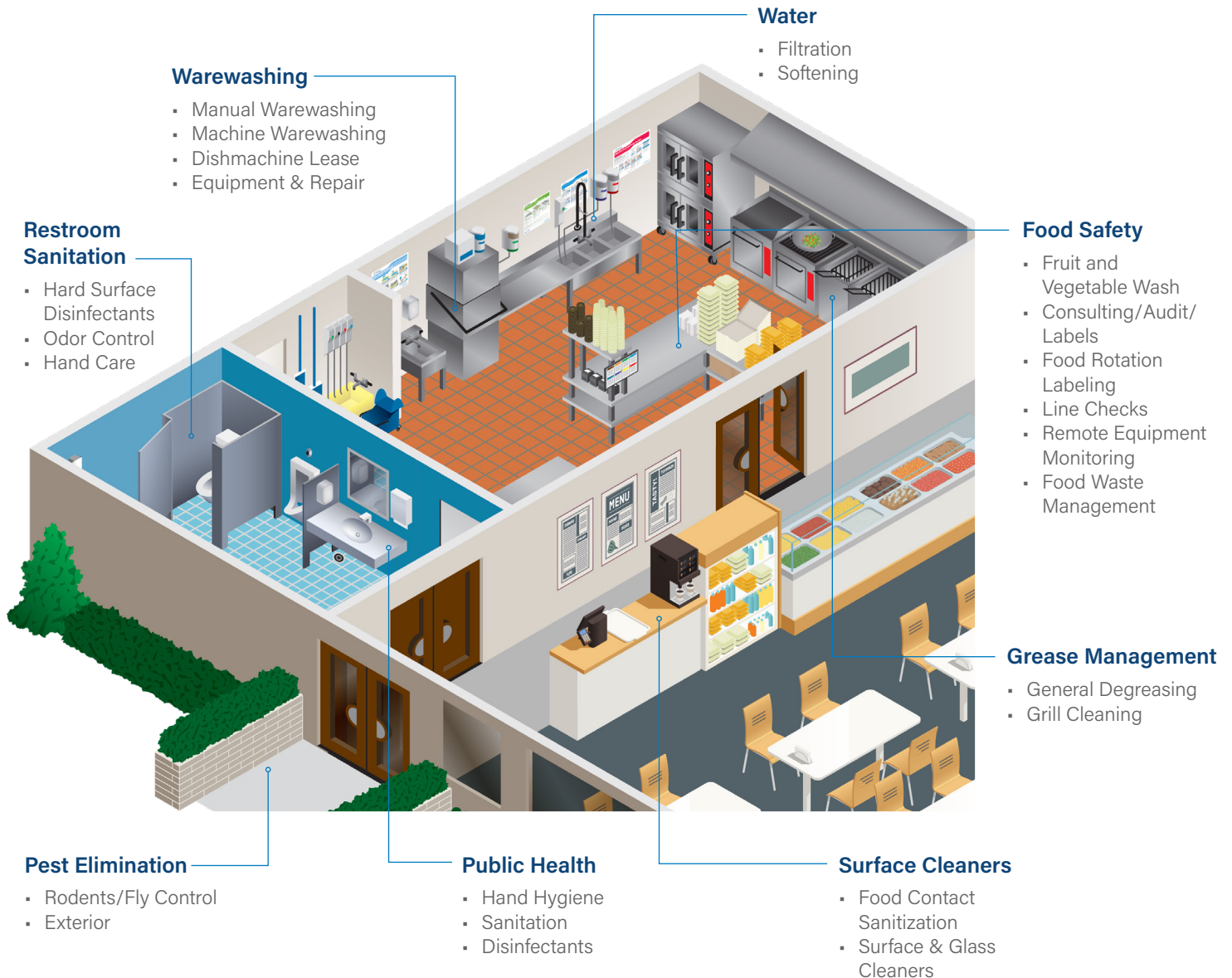
BRAND PROTECTION



Help ensure your guests have the same experiences at each location with standardized execution and consistent results from store to store.

End-to-end efficiency, safety and consistency

From the front of your operation to the back and everything between, Ecolab's Pan-Asian Performance Kitchen & Operations Program has innovative solutions that deliver outstanding results to keep your customers coming back again and again.



No matter how big your challenges, we have the solutions.
Contact your Ecolab representative or call 1 800 35 CLEAN for more information.



1. CDC, Foodborne Illness Source Estimates, 3/19/2025, <https://www.cdc.gov/food-safety/php/data-research/foodborne-illness-sources/index.html>
2. Toast, Should You Focus On Your Restaurant Website?, 2/23/26, <https://pos.toasttab.com/blog/on-the-line/restaurant-reviews-and-ratings-data>
3. National Restaurant Association, State of the Industry Report, 2025, <https://go.restaurant.org/rs/078-ZLA-461/images/SOI-2025-Report.pdf?version=0>
4. CNN, Restaurants are under threat as costs skyrocket and consumers cut back, 8/10/25, <https://www.cnn.com/2025/08/10/business/restaurants-food-costs-consumer-spending>