



Ecolab Performance Kitchen & Operations Program

Powering efficiency, food safety and resource management at scale

Fresh-focused fast casual deli 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:



EFFICIENT PROCESSES

Empower labor efficiency with shorter contact times, fewer products to manage and easier workflows.



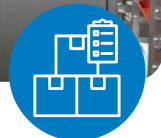
FOOD SAFETY RIGOR

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



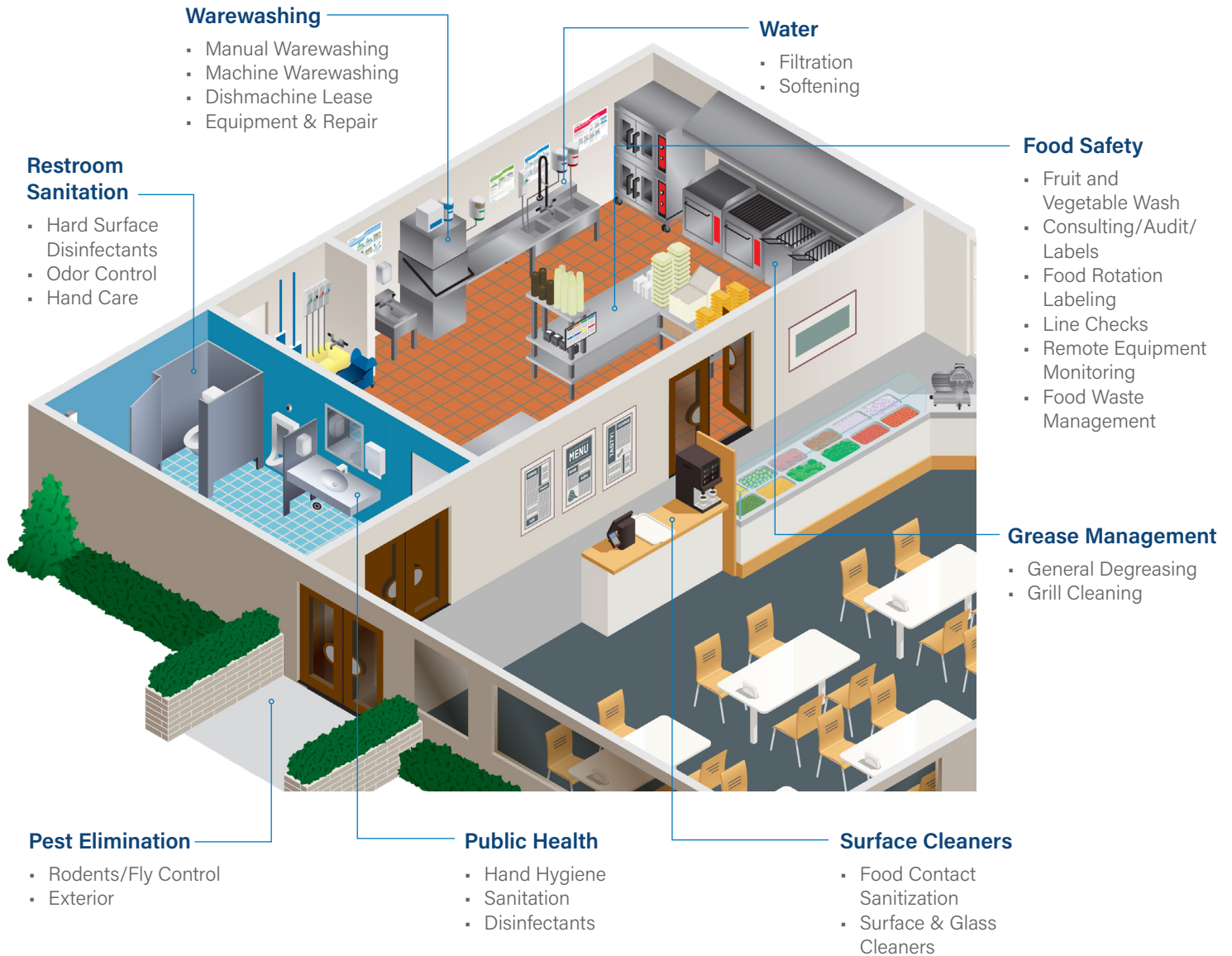
INVENTORY MANAGEMENT

Streamline your inventory with standardized supplies, fewer SKUs and less food spoilage.



End-to-end efficiency, safety and resource management

From the front of your operation to the back and everything between, Ecolab's Deli 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>

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