



# Ecolab

## Performance Kitchen & Operations Program

Powering labor efficiency, food safety and optimal resource management

Fresh-focused fast casual 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 risk<sup>1</sup>

**43%**

of consumers avoid restaurants rated below 3.5 stars<sup>2</sup>

**32%**

of operators say they can't meet demand with current staffing<sup>3</sup>

**21%**

increase in food costs over the past four years while consumer spending declined<sup>4</sup>

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.



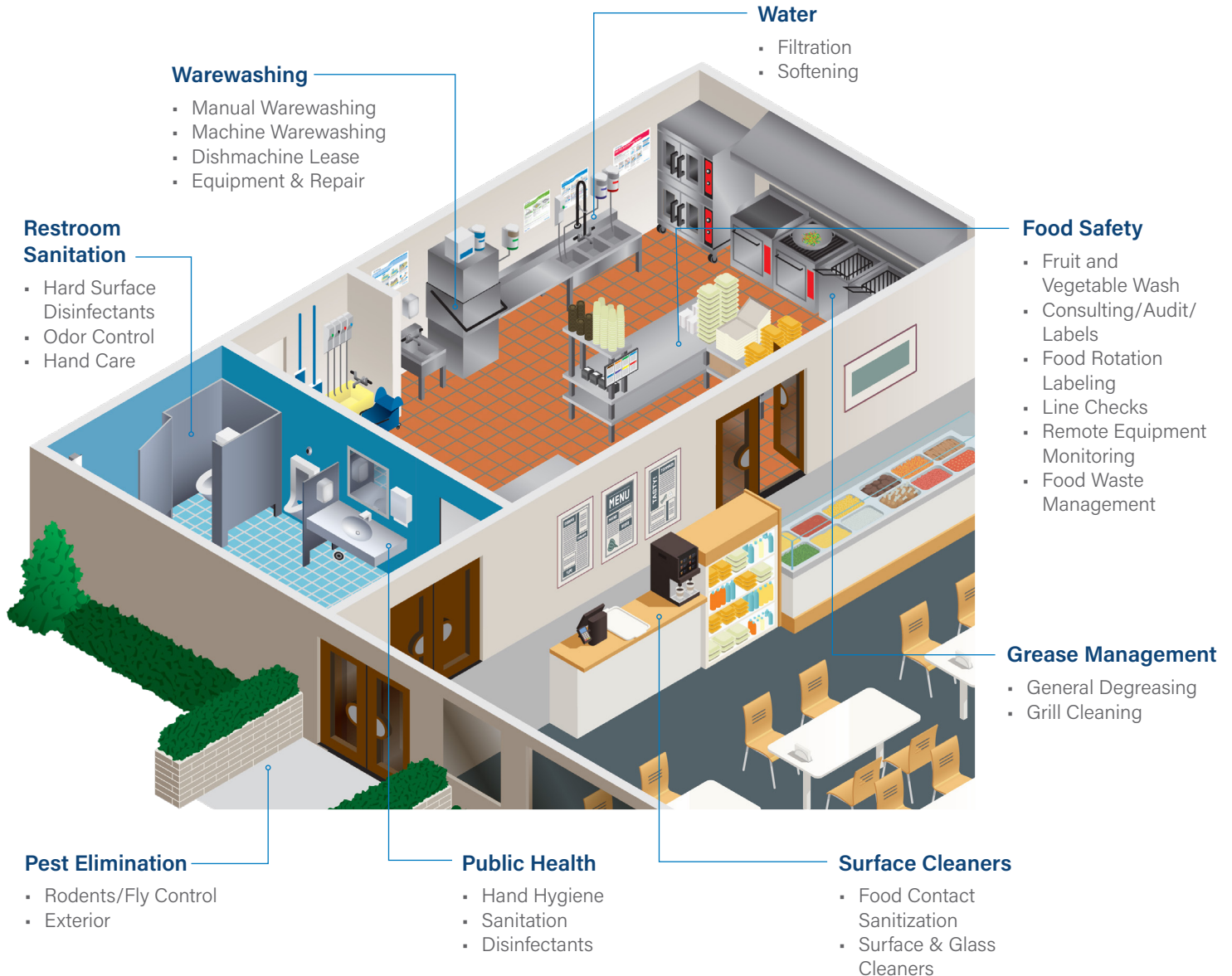
### RESOURCE MANAGEMENT

Optimize resources through food waste tracking as well as minimal water and energy use.



# End-to-end efficiency, safety and cleanliness

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