

CONVENIENCE STORE QUALITY ASSURANCE PROGRAM

- ▲ Reduce your risk
- ▲ Maintain protected reputation
- ▲ Ensure customer and employee safety

FIRST IMPRESSIONS MATTER

66% of customers will **NOT** make an in-store purchase if the restroom is not clean. **85%** of consumers **trust online reviews** as much as personal recommendations.

In the face of cleanliness expectations, high employee turnover, increased food safety risks and social media exposure, you need to be proactive in training your team and maintaining a protected reputation.

PREVENTION IS THE BEST PROTECTION

A problem is always more costly than the procedures that can prevent it. EcoSure's **best-in-class** quality assurance program delivers *Insight. Action. Results.*SM so you can focus on running a safe & successful business while protecting your bottom line.

YOUR BENEFITS

- ▲ Ensure employee safety
- ▲ Avoid fines or worker compensation claims
- ▲ Ensure guest safety and satisfaction
- ▲ Protect your brand reputation and bottom line

PROVEN PROGRESS



**INCREASED
CUSTOMER
SATISFACTION**

53% FEWER GUEST
COMPLAINTS IN TOP UNITS

1.8% REVENUE INCREASE



**IMPROVED
SAFETY**

70%
REDUCTION IN CRITICAL
FINDINGS



**DECREASED
COSTS**

34% FEWER HEALTH
DEPARTMENT FINDINGS

19% LOWER TURNOVER

RESULTING IN



Protected
Reputations

CONVENIENCE STORE QUALITY ASSURANCE PROGRAM

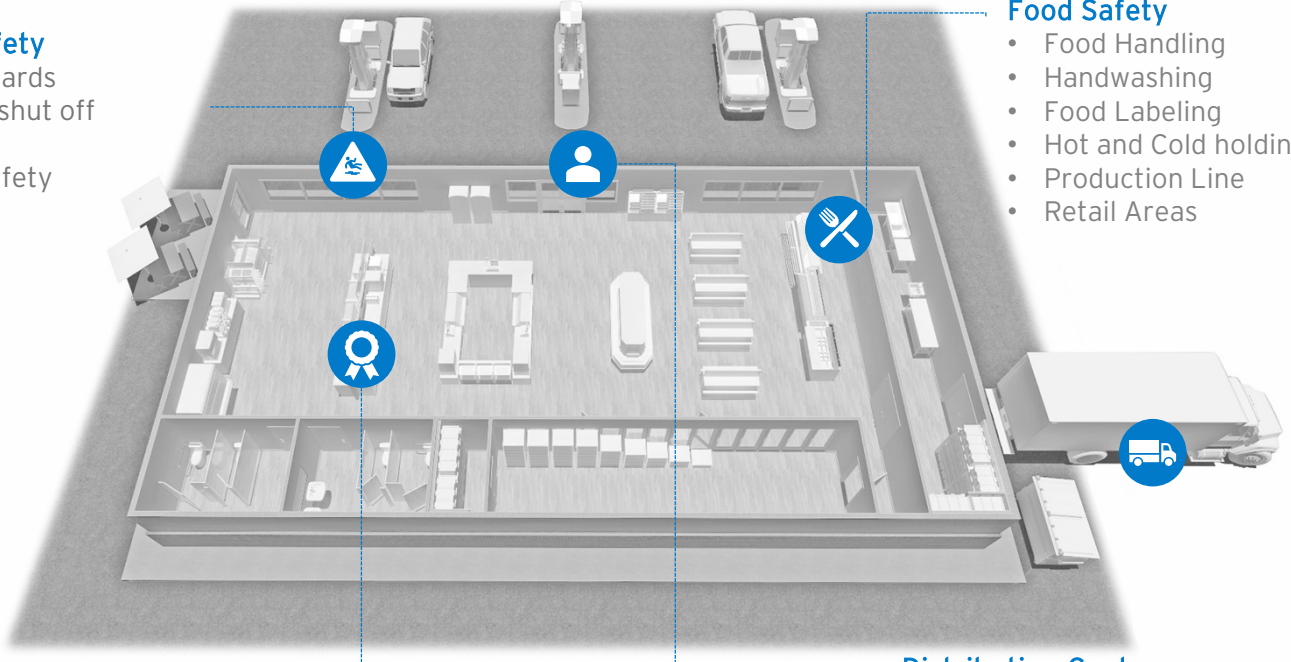
FOOD SAFETY | GUEST EXPERIENCE | BRAND STANDARDS | WORKPLACE SAFETY | DISTRIBUTION CENTER

Workplace Safety

- Trip/fall hazards
- Emergency shut off button
- Chemical Safety
- Fire Safety

Food Safety

- Food Handling
- Handwashing
- Food Labeling
- Hot and Cold holding
- Production Line
- Retail Areas



Brand Standards

- Marketing signage
- Menu compliance
- Merchandise flow
- Brand specific compliance

Guest Experience

- Parking Lot Condition / Lighting
- Restrooms Cleanliness
- Self Service Areas
- Pumps / Dumpster area

Distribution Center

- Training record
- Behavior compliance
- Sanitation, storage, and temperature control
- Recall and food security systems
- Pest control
- Quality assessments

ONSITE EXPERTISE



Assessments

- ▲ Expose risks and gain consistent visibility into your operations
- ▲ Conducted by world-class food safety experts



Coaching and training

- ▲ Build awareness and drive behavior change to improve operations and promote a culture of food safety
- ▲ Tailored to your brand's specific needs



Recommended corrective actions and solutions

- ▲ Minimize risk to your employees, customers, operations and brand
- ▲ Decrease costs due to health department fines and closures

Contact us to learn more about EcoSure and our C-Store Program.
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