



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 **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.



Company Logo

URL ADDRESS
PHONE NUMBER



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!