

WHITE PAPER

Use Quat-Compatible Towels for Everyday Restaurant Cleaning

Restaurants, foodservice establishments and other public spaces must reduce the spread of germs by ensuring their hygiene regimens are properly equipped. It is vital to any foodservice business to practice industry-leading food safety and to properly sanitize food contact surfaces and high-contact areas. Bacteria, viruses and microorganisms can thrive in these environments, and if not addressed properly, can cause the spread of foodborne illnesses. When the proper products, sanitizers and protocols are utilized, the risks of cross contamination are reduced. To protect the public, appropriate FDA approved sanitizer solutions must be used in conjunction with the correct towels and staff training for a comprehensive approach to cleaning.



Quat sanitizers (more formally known as quaternary ammonium compounds) are the most commonly used sanitizers in the food service industry due to their effectiveness



and low toxicity. Quats are surfactants that are cationic, or positively charged; once they are introduced to anionic, or negatively charged material such as germs, they work to neutralize the contaminate. Here is the problem: some textiles also have an inherent, anionic charge. As a result, these textiles and quat sanitizers

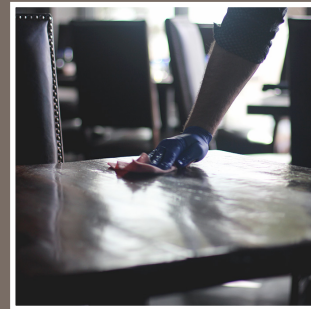
bond, resulting in absorption or quat binding. This neutralizes the absorbed quat causing the sanitizer's strength to be reduced and become ineffective. When this happens, the spread of germs becomes far more likely. As the towel continues to pick up germs, it further contaminates the surfaces it encounters.

Sanitizing chemicals are only part of the story. Using a quat compatible towel with these sanitizers will help meet the required standards and improve their effectiveness. Using the wrong towel can substantially deplete the sanitizer solution, making the sanitizer ineffective and increasing the risk of cross-contamination and bacteria growth that can lead to foodborne illnesses.

Materials like paper, cotton, natural textiles and non-woven towels consume much of the sanitizer solution, reducing the efficacy and rendering it ineffective. A quat-compatible towel, like those from Marquee Products, binds far less solution, helping to maintain the sanitizer solution at the required level of concentration for a longer period of time. The cross-contamination between surfaces and the towels is virtually eliminated, offering the best solution for sanitation practices.

Once a sanitizing system is in place, take it a step further to prevent any other potential cross-contamination by using different colored towels specified for each application. It is important to keep separate towels for front-of-house use, such as tabletops, bar tops, door handles and condiment shakers, from back-of-house surfaces—kitchen prep areas, refrigerator handles and appliance switches—and for restroom sanitization and cleaning use. Designate a different color towel for each application.

There are many areas in a restaurant that must be sanitized to reduce as many microorganisms and harmful bacteria as possible. Maintaining a clean environment plays a key role in the success and future of an eatery. Using a sanitizer paired with color-coded quat-compatible towels provides the best system for food establishment to help prevent the spread of foodborne illnesses, maintain a restaurant's reputation and provide the level of cleanliness expected by customers.



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