



## Here's the process for working with **SurfaceGuard**

As restaurants, cafés and bars begin to re-open the one question owners, employees, and patrons have is: "Will I be safe?" The hospitality industry is in a struggle to affordably provide germ free space in their fight against pathogens.

The problem is that traditional disinfectant cleaning works only for a few minutes. Once dry it no longer is effective in killing pathogens leaving surfaces and people vulnerable. It is virtually impossible to stop surface cross-contamination with traditional methods and protocols.

**SurfaceGuard** application services provide a long-lasting antimicrobial coating that eliminates pathogens on surface areas and common touch points, and renders them inhospitable to viruses such as Covid for up to 90 days. These surfaces include:

- Door entry handles
- Reception desks
- Banquets
- Couches
- Tables
- Chairs
- Countertops
- Bathroom stall doors
- Toilets
- Toilet handles
- Toilet paper dispensers
- Sinks
- Sink handles
- Hand air dryers
- Trash receptacles
- Menus

- Condiment holders
- Bottles
- Kitchen surface prep areas
- Equipment handles
- POS systems
- Keyboards
- Monitors
- Computers
- Phones
- Cabinets
- Entry systems
- Keypads
- Walls
- Elevators
- Elevator keypads
- Railings



We visit your location, walk the restaurant and office, and identify the areas for application services





Provide an easy to read quotation that lays out the services we provide





Create the schedule for our technician team to come onsite and deploy application services





Deliver our Safety Marketing Toolkit to educate customers, and employees that your business has protected against Covid





Deliver the SurfaceGuard Safety Certificate certifying that surfaces and common touch points are germ free





Revisit your business monthly to recoat the high traffic common touch points like door handles, bathrooms and point of sale systems





Perform a full service treatment every 3 months

