

PRESS RELEASES

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Ecolab and National Restaurant Association Co-Sponsor Panel Discussion on Pandemic Preparedness Planning

ST. PAUL, Minn., May 15, 2009 (BUSINESS WIRE) -- Ecolab Inc. and the National Restaurant Association (NRA) are co-sponsoring a panel discussion regarding pandemic preparedness planning on Saturday, May 16. The event is part of this year's National Restaurant Association Restaurant, Hotel-Motel Show, scheduled for May 16-19 in Chicago, Ill. Titled "*Learning from the H1N1 Flu Outbreak: Proactive Business Continuity Planning for Pandemics*," the 90-minute panel discussion begins at 10 a.m. CST at McCormick Place, Room 402B.

Beth Johnson, Executive Vice President, National Restaurant Association, will provide opening comments and an overview of current public policy issues affecting the restaurant industry as well as moderate a panel discussion. Scheduled panelists include Dr. Bruce Cords, Vice President of Environment, Food Safety and Public Health at Ecolab, Dr. Scott Brooks, Director of Quality Assurance for Yum! Brands, and Bob Sherwood, Vice President and General Manager of EcoSure, the quality assurance business unit within Ecolab.

Dr. Cords will provide a scientific overview of the H1N1 influenza outbreak and offer preventative measures that can be taken to help prevent future incidents. Dr. Brooks will discuss how Yum! Brands is tackling planning for a pandemic, both at a corporate and franchise level, as well as the complexity surrounding cascading information across the company to help protect its global employee base and customers. Mr. Sherwood will outline specific action steps that restaurant operators can take to help minimize the risk of influenza outbreak. A brief question and answer session will follow.

"We want the restaurant industry to be able to access the most accurate, up-to-date information available on the current H1N1 influenza outbreak," Johnson said. "This panel of experts, comprised of real-life industry leaders, is our way of helping share first-hand knowledge to help restaurant operators with the current public health situation."

"Ecolab is committed to sharing our public health knowledge and expertise with the restaurant industry," said Douglas M. Baker, Jr., Chairman of the Board, President and CEO of Ecolab. "By sharing what we've learned about this outbreak as well as communicating industry best practices on preventative measures, restaurant operators can then take steps to better protect their businesses now and during the coming fall flu season."

About Ecolab

With sales of \$6 billion and more than 26,000 associates, Ecolab Inc. (NYSE: ECL) is the global leader in cleaning, sanitizing, food safety and infection prevention products and services. Ecolab delivers comprehensive programs and services to foodservice, food and beverage processing, healthcare, and hospitality markets in more than 160 countries. More news and information is available at www.ecolab.com.

About National Restaurant Association

Founded in 1919, the National Restaurant Association is the leading business association for the restaurant industry, which is comprised of 945,000 restaurant and foodservice outlets and a work force of 13 million employees. Together with the National Restaurant Association Educational Foundation, the Association works to lead America's restaurant industry into a new era of prosperity, prominence, and participation, enhancing the quality of life for all we serve. For more information, visit our Web site at www.restaurant.org.

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SOURCE: Ecolab Inc.

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