

PRESS RELEASES

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Ecolab Partners with Nation's Restaurant News to Host Sixth Annual Food Safety Symposium

ST. PAUL, Minn.--(BUSINESS WIRE)-- Ecolab continued its ongoing commitment to help improve global food safety by sponsoring the sixth annual *Nation's Restaurant News* Food Safety Symposium. Highlights from the event will be featured in the Oct. 10 issue of *Nation's Restaurant News*. The symposium, which was held in September in Denver, brought together food safety experts and quality assurance executives from foodservice companies throughout the United States.

The annual *Nation's Restaurant News* Food Safety Symposium provides attendees with a forum to share best practices, proactive and preventative approaches, and personal knowledge regarding food safety. This year's event included panel discussions on new food safety initiatives, tactics to identify and prevent potential accidents, and best practices in dealing with food allergens.

"The Food Safety Symposium is the most informative and inspiring event of the year," said Douglas Davis, director of Global Food Safety at Marriott International. "The opportunity to interact with the industry's most passionate and competent food safety experts provides greater insight on how to continuously improve food safety protocols."

Keynote speakers at the event were Michael Batz, Ph.D., from the University of Florida Emerging Pathogens Institute, and attorney William Marler. Batz discussed the pathogen-food combinations with the greatest burden on public health and highlighted recommendations from a recent University of Florida study to improve safety at foodservice establishments. The recommendations include:

- increase government action to improve retail and foodservice food safety,
- increase the adoption by states of the most recent FDA Model Food Code,
- increase the risk basis of inspection criteria and,
- increase education and training of food workers and government inspectors.

Marler outlined ways operators can reduce their liability from food-safety issues and advised restaurateurs to:

- identify potential hazards and have a Hazard Analysis and Critical Control Point (HAC-CP) plan in place,
- think about a food-safety culture,
- involve vendors and suppliers to ensure they have food safety plans in place,
- recognize government as your best friend, and
- treat customers with respect and understand that some claims of illness are legitimate.

"The *Nation's Restaurant News* Food Safety Symposium was one of the most exciting, informative and well organized events that I have ever attended," said Deborah Rosati, MS, RS/REHS, quality assurance officer for Legal Sea Foods, LLC. "Valuable information was gleaned from the educational sessions on produce safety, foodborne pathogens, health inspections and food safety liability concerns, which will assist us in further enhancing our food safety initiatives."

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.

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