



# Emergency Response Assessment™ (ERA) for food safety and sanitation from UL's Everclean® solutions



Practicing proper food-handling and sanitation are fundamental to promoting public health and safety in retail. When dealing with a crisis, it is especially critical to adapt to changing guidelines or implement mitigation efforts to help keep your employees and customers safe. Our Emergency Response Assessment™ (ERA) solutions pinpoint opportunities for increased food safety and sanitation measures. We can observe and identify various issues pertaining to cleanliness, hygiene, social distancing and sanitation, and coach you through the steps necessary for implementation. Demonstrate your commitment to providing your employees and customers safe and healthy environments.

#### ERA is recommended for:



Food services and restaurants



Grocery stores and supermarkets



Convenience stores



Supercenters, superstores and megastores



Hospitality



Your company  
and **BRAND**   
**REPUTATIONS**  
*don't need to suffer*  
IN THE FACE OF A CRISIS  
when it comes to **demonstrating**  
**YOUR COMMITMENT** to  
*maintain and enhance*  
**FOOD SAFETY AND**  
**SANITATION PRACTICES**  
in the retail environment

Auditors will comply with  
any corporate or jurisdiction  
preventative requirements, such as:

- Undergo temperature screening before entering the establishment
- Maintain a safe distance from other individuals in the establishment
- Avoid lengthy conversations with any one person
- Refrain from hand-shaking
- Wear face coverings, masks or gloves
- Wash/sanitize hands as necessary

## Virtual Guided Audit™ (VGA)

Designed to enhance a routine food safety program provided by UL's Everclean®, a Virtual Guided Audit™ (VGA) can also provide retailers with an alternative, modified option to traditional in-person audits when an in-person visit isn't possible.

A VGA provides you with the opportunity to assess food safety and sanitation compliance without the need for an auditor to physically visit the location. An auditor will guide the food service provider through the assessment via livestream on a mobile device, evaluate critical operational challenges, coach staff on areas of improvement, document the audit event from start to finish and promptly issue a report with immediate feedback.

## Pre-Reopening Audit™ (PRA)

A Pre-Reopening Audit™ (PRA) is designed for facilities that may have ceased operations for a variety of reasons such as fires, flooding or other long-term crisis events.

Many regulatory agencies require a facility that has been closed for an extended time to obtain a special inspection to reinstate a valid health permit. A PRA provides a preparation checklist for the facility or tests the facility's readiness for an upcoming re-inspection by a regulatory agency. Backed by UL's regulatory expertise in this area, our goal is to help ensure your business reopens as planned without incurring additional costs for repeat re-inspections.

## Why UL

UL is a respected leader in food safety audits. We conduct more than 65,000 food safety and sanitation audits each year across the United States, so consumers and food service operators alike trust our expertise in the industry. Our highly qualified, experienced team of auditors all hold professional food safety credentials, including Certified Professionals in Food Safety (CP-FS), Registered Sanitarians (RS), and Registered Environmental Health Specialists (REHS). We offer a comprehensive web-based portal for data analysis, reporting and project status visibility. Our software can integrate with client systems to provide timely access to inspection information, data insights and violation details.

Learn more at [CRS.UL.com/ERA](https://CRS.UL.com/ERA). For information on UL's Everclean® solutions, visit [UL.com/everclean](https://UL.com/everclean).



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