



High-quality food safety and sanitation with UL's Everclean[®] solutions



The food and beverage industry is more competitive than ever. From restaurants to hotels, convenience stores to grocery chains, companies can build more trust in their brands when they take additional measures against foodborne illness. By leveraging [UL's Everclean solutions](#), you can set your brand apart and protect your reputation through a rigorous food safety and sanitation program. After all, it only takes one unsafe incident, in one location, to damage an entire brand.

Our goal is to educate your company by offering a dedicated account and audit team trained to meet your standards and needs. Our independent and objective audit team offers you operational flexibility and industry-leading customizable audits. We provide responsive reporting and analytics designed around your business needs.

How can UL's Everclean solutions help you meet your goals?



Food Safety Experts



Education



Management System



Effectiveness




Accountability




Results





UL's food safety talent


 Education credentials

 Registered Sanitarians (RS)


 Registered Environmental Health Specialists (REHS)


 Certified Professional – Food Safety (CP-FS)

 An average of 15–20 years of experience


 Technically and operationally competent


UL's food safety services


 Routine food safety audits

 Behavioral audits (targeting employee hygiene)

 Targeted Active Managerial Control food safety training

 Risk/workplace safety audits

 Full service food safety consultation and collaboration

 Detailed reporting, analytics and dashboard ready

Virtual Guided Audit™ (VGA)

A Virtual Guided Audit™ (VGA) was designed by UL Everclean® to enhance a routine food safety and sanitation program. This virtual audit offers you additional opportunities to assess your facility's readiness and compliance without the need for an auditor to visit the location.

Emergency Response Assessment™ (ERA) for food safety and sanitation


During a crisis, companies must adapt quickly to guideline changes to help keep your employees and customers safe. UL's Emergency Response Assessment™ (ERA) solutions identify areas to improve food safety and sanitation. Plus, our flexible technology allows you the option to receive a virtual audit in the event an in-person visit isn't possible.


Pre-Reopening Audit™ (PRA)

UL's Pre-Reopening Audit™ (PRA) can help you navigate through the various requirements and safety considerations so that you can successfully reopen. A 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.

UL Verified Mark for Food Safety Practices Verified

UL's Marketing Claim Verification is an objective, science-based assessment that confirms the accuracy of marketing claims. Successful verification of a "Food Safety Practices Verified" marketing claim through our Everclean audits result in the issuance of a Verified Mark which you can proudly display at your place of business.

 Price accuracy, weights and measures

 Advisory services which include:

- Crisis management (foodborne illness events, emergency closures)
- Organic audits
- Supplier audits
- Ingredient/label review (suppliers and/or private label)
- Pest audits



Empowering Trust®