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 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.

For more information on UL’s Everclean solutions, contact UL at CRS.UL.com/contact.