

**MOCK HEALTH
INSPECTIONS**
AS LOW AS
\$69⁰⁰
PER MONTH

Keeping It Kleen was developed due to the increased scrutiny of food safety and sanitation in restaurants not only by government officials but also the consumer. Department of Health laws in many states continue to become more and more difficult to comply with, making it very overwhelming for the independent operator to manage. Moreover, through the transparency of inspections such as the Los Angeles Letter Grade System, increased public access to health inspection reports, restaurant health inspection mobile apps and increased traditional and social media attention, **consumers are much more aware and are using food safety and sanitation as a decision factor when choosing a restaurant.**

A foodborne illness outbreak due to improper or poor food safety and sanitation practices at a restaurant has potentially deadly consequences. In 2010, the CDC estimates that over 76 million Americans suffered from a foodborne illness, 325,000 were hospitalized and an estimated 5000 people died. **An outbreak linked back to a restaurant can destroy a restaurant's reputation and ultimately its business.**

Are you having difficulties with passing a health inspection? Did you receive a low score on your last Health Department inspection? Are you new to the restaurant industry? Is your restaurant's reputation important to you?

If you answered YES to any of these questions, Keeping It Kleen can help!

What is Keeping It Kleen?

Our team of National Restaurant Association Certified Professionals can provide your staff the mandatory food safety education as well as Mock-Health Inspections. The Mock-Health Inspections are high-level, surprise inspections that help identify any potential issues and then provide a suggested corrective action plan in order to prepare for an official inspection.

Why is Keeping It Kleen important?

- It answers the consumer demand for a restaurant's knowledge of food safety and sanitation. (A consumer identifiable Keeping It Kleen sticker will be placed at the restaurants entrance)
- Consumer perception/knowledge of cleanliness drives profits
- Provides educational resources and tools for employees
- Empowers employees with knowledge
- Reduces risk of tainting the restaurant's reputation
- Strengthens relationship with Health Inspector by showing that food safety and sanitation are a priority

How much does the program cost?

The Mock-Health Inspection program is priced based on one (1) inspection per month for a minimum of three (3) months:

3 months	\$99/Month
6 months	\$79/Month
12 months	\$69/Month

For more information or to get started please contact:

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