

INDUSTRIS CC

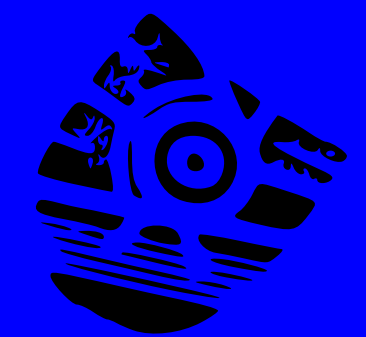
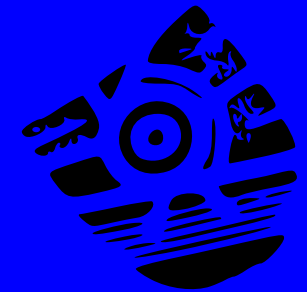


# SANITIZING FOOT BATHS

Industris CC's Sanitizing Solutions : SterMats©

WWW.INDUSTRIS-CO.COM

INDUSTRIS CC: SANITIZING FOOT BATHS - STERMAT©





# INTRODUCTION

## **DIVISION OF INDUSTRIIS CC**

### **SANITIZING FOOT BATHS FOR IN-HOUSE SANITATION PROGRAM**

**Did you know that maintaining the highest standards of hygiene provides a major key to achieving proper in-house sanitation protocols and in developing effective contamination control programs within sensitive production facilities over multiple industries?**

Food safety is critical in the dairy and food industry, and preventing the spread of contamination is vital. Cross-contamination can occur through various means, and footwear is one of the most overlooked contributors.

To reduce the risk of contamination, processing facilities must implement a proper footwear cleaning and sanitization program, including the use of disinfectant mat sanitizing foot baths.



# WHY ARE SANITISING FOOT BATHS ESSENTIAL?

The use of foot baths is particularly essential in high-risk areas such as dairy and food processing areas, receiving rooms, and laboratories. Foot baths are designed to wash shoe soles before employees enter the production area, significantly reducing the risk of contamination. In fact, FDA investigators are authorized to swab foot baths for pathogen analysis during facility inspections.

However, foot baths must be properly maintained and monitored to be effective. Without appropriate protocols in place, foot baths can become a breeding ground for bacteria and contribute to the spread of contamination. Therefore, it is crucial to ensure that foot baths are adequately maintained, and the appropriate volume of sanitizing solution is used.

## Other Biosecurity Measures to Implement

In addition to foot baths, other biosecurity measures are necessary to prevent the spread of pathogens throughout your facility. Implementing a comprehensive cleaning and disinfection program can help control the spread of infection and disease in the dairy and food industry. This not only keeps livestock healthy and less-stressed but also saves money in the long run.



# STERMATS

**Introducing SterMats** – the ultimate solution for maintaining proper hygiene and preventing contamination in your facility!

As you know, foot baths are an essential component of any effective biosecurity program, particularly in high-risk areas such as dairy and food processing facilities. However, without proper maintenance, foot baths can become a breeding ground for bacteria and actually contribute to the spread of contamination.

That's where SterMats come in. Our disinfectant mat sanitizing foot baths are specifically designed to ensure that your foot baths remain effective and free from harmful bacteria. With SterMats, you can trust that your facility is properly sanitized and that your products are safe for consumption.

Our SterMats are easy to use and require minimal maintenance, so you can focus on running your facility rather than worrying about the sanitation process. Plus, our high-quality materials ensure long-lasting durability, so you won't have to replace your SterMats frequently.

Investing in SterMats is not only a smart business decision to ensure the safety of your products and maintain compliance with FDA regulations, but it's also an investment in the health and well-being of your employees and customers.

**DON'T COMPROMISE ON THE QUALITY OF YOUR FACILITY'S BIOSECURITY PROGRAM – CHOOSE STERMATS FOR THE ULTIMATE IN SANITIZING FOOT BATHS.**





# BENEFITS

## OF OUR SOLUTIONS

- Microbiological entrance control
- Suitable for safety shoes and gum boots
- Total liquid capacity: 10 liters
- Various Industry approved sanitizer supply
- QAC sanitizer supply in dosing bottle format, only 50ml per daily make-up
- Smooth surface ensures hygienic conditions & easy soil removal
- Strategic placing at process equipment and hygiene focus areas
- Easy movable for easy cleaning
- Dimensions: **993x800x44mm**, fits side by side for wider entrances
- Color coded as per HACCP standards:



**FREE Resource:** Take a look at our LinkedIn article on:  
[\*How to develop a Contamination Control Bio-Security Protocol\*](#)





# OUR CONTACT

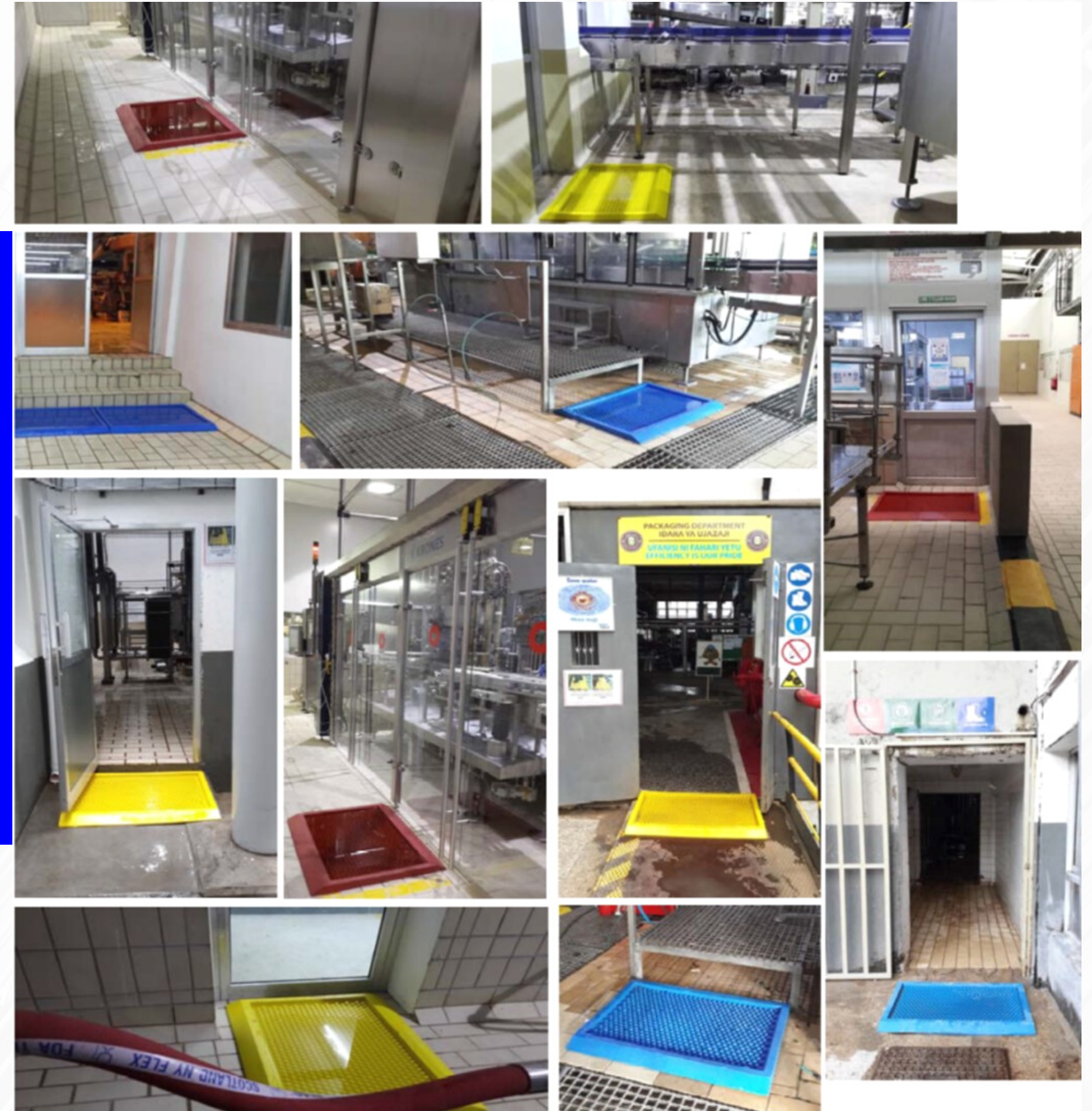
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# THANK YOU!

For your interest in our company's services and for taking the time to read our presentation.

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