

# Food Processing Relies on WellBeing to Provide Clean, Healthy Facilities



## WellBeing's Automated Hygiene Technologies and Services Include:

- Touch-Free Feminine Hygiene Units
- Anti-Bacterial Soap Dispensers
- Touch Free Hand Sanitizer Stations
- Air Fresheners & Sanitizers
- Automatic Flush Units & Toilet Cleaners
- Touch Free, Automatic Faucets
- MisMats for Toilets and Urinals

## WellBeing Provides the Following Safeguards to Large Food Processing Facilities:

- o Hand sanitizing service that kills 99.99% of a broad spectrum of germs such as MRSA, VRE, and E-Coli
- o Decreased risk of cross-contamination in the restroom
- o Encouragement of hand washing with touch free technologies
- o OSHA and ADA certified hygiene programs
- o Decreased water consumption and cost per hand wash
- o Employee retention and decreased sickness and downtime
- o Environmental protection by encouraging "Green" facility programs

"Fieldale Farms is regulated by the US Department of Agriculture. WellBeing's services help us exceed the strict sanitary regulations. It has been a positive factor in the use of our restrooms for our employees."

Clint Scroggs  
Safety Director  
Fieldale Farms



fieldale farms corporation

CALL 1-877-95B-WELL  
[www.wellbeinghygiene.com](http://www.wellbeinghygiene.com)