INSIGHTS

BY CHEMSTATION

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Controlling Listeria: Targeted Sanitation Practices

ChemStation works closely with Food and Beverage manufacturers throughout North America, partnering with each unique facility to help identify sanitation gaps, strengthen GMPs, and reduce the risk of contamination. One such partnership highlights how targeted improvements can help control Listeria and support safer operations.

During routine environmental monitoring, a Food production facility identified elevated Listeria levels near a table in its production area. Further investigation suggested the contamination was from a nearby drain, transferred through foot traffic moving between production spaces. The facility asked ChemStation to identify enhancements to address this issue, improve sanitation practices and reduce cross contamination risk. Routine cleaning was not sufficiently reducing Listeria levels at the affected table, so a deep, intensive cleaning and surface restoration process was implemented. Facility-wide enhancements included improving dry pickup during sanitation shifts; mechanical drain cleaning, followed by the application of a quat based sanitizer; and the introduction of foot traffic controls such as step mats or footbaths, supported by strict maintenance schedules. Follow up swabbing confirmed results within acceptable limits, and continued environmental monitoring verified long term control throughout the facility. Visit our blog, "The Dirt," to read more about how ChemStation helped this Food facility.



Micro Monthly Webinar with Kristin Kelly-Murray

Join us on Friday, March 13 at 11:00 am ET/ 10:00 am CT when **Kara Mikkleson** – Director of Food Safety for ChemStation – sits down with **Kristin Kelly-Murray** – Director of R&D and Regulatory for ChemStation. Don't miss out on this discussion of hot topics in chemistry!

Having recently joined ChemStation, Kristin will give us insight into capabilities and ongoing activities behind the bench.

Click here to sign up for this free webinar!



Slips, Trips, and Falls

Slips, trips, and falls are among the most common workplace incidents – and most are preventable. Everyday conditions such as wet floors, cluttered walkways, uneven surfaces, poor lighting, unsecured cords, or seasonal outdoor hazards can quickly lead to injury if not addressed.

Maintaining good housekeeping, staying alert, and using ladders and stairs properly all play an important role in reducing risk. Minor spills should be cleaned up promptly, while chemical spills must only be handled by trained personnel using appropriate PPE and SDS guidance.

At ChemStation, safety is a core value nationwide. From our employees, to our customers and beyond, safety is the number one priority in every facet of our company.

You do not rise to the level of your goals. You fall to the level of your systems.
– James Clear

Consistency is what transforms average into excellence.
– Unknown

Effective people are not problem-focused; they're habit-focused.
– Inspired by Stephen R. Covey

BY THE NUMBERS

Gallons of soap delivered:
459,735,595
since 1984

Empty drums saved from landfills:
8,358,829
since 1984