



Building Safer Food Operations: Custom Sanitation Systems with Stearns Packaging ©

In today's food & food service industries, sanitation is not just about cleaning — it's about compliance, consistency, and protecting public health. From restaurants and dairies to vertical farms, correctional facilities, hotels, casinos, and cruise ships, each environment faces unique sanitation challenges and regulatory expectations.

With the Food Safety Modernization Act (FSMA) emphasizing preventive controls and documentation, and local health departments enforcing strict inspection standards, food operations must implement structured sanitation systems that are both effective and compliant.

With over **75 years of experience**, **Stearns Packaging** specializes in designing customized cleaning and sanitizing systems tailored to your specific industry niche—because no two operations are alike.



Industry-Specific Sanitation Solutions

Different sectors require different sanitation strategies:



- **Restaurants & institutional kitchens** must prevent cross-contamination and maintain food-contact surface compliance.



- **Dairy facilities** must control milk residues and biofilm formation under strict regulatory oversight.



- **Vertical farms (harvest & packaging farms)** must maintain hygienic controlled environments and irrigation systems.



- **Correctional facilities** must manage high-volume food production with security and efficiency in mind.



- **Hotels, casinos, and cruise ships** operate multiple kitchens, banquet facilities, buffets, bars, and high-volume cooking operations with constant inspection exposure.

Stearns Packaging evaluates your operational workflow, regulatory requirements, and risk level to build a sanitation system specifically designed for your environment.



Commercial Kitchen Deep Cleaning: Hood & Range Vent Systems

One of the most heavily inspected—and most critical—areas of any commercial kitchen is the **hood and range vent system**. Grease build up in hood filters, ductwork, and exhaust systems creates sanitation concerns and serious fire hazards.

Stearns Packaging provides heavy-duty degreasers and cleaning solutions designed to:

- Break down thick grease accumulation
- Support routine hood filter cleaning
- Maintain duct and exhaust system hygiene
- Improve overall kitchen safety

Whether in a restaurant, hotel, casino, correctional facility, or cruise ship galley, effective hood and vent cleaning is essential to maintaining compliance and protecting staff and guests.



Hospitality & Entertainment: Hotels, Casinos & Cruise Ships

Large hospitality properties and cruise ships operate complex, multi-outlet food service systems. Consistency across departments and shifts is critical.

Stearns Packaging provides products that help:

- Maintain consistent warewashing performance
- Ensure proper sanitizer concentration
- Standardized cleaning procedures
- Simplify training in high-turnover environments
- Support inspection readiness

Cruise ships, in particular, operate under. A structured sanitation program helps protect both guest safety and brand reputation.



Vertical Farming & Controlled Agriculture

Vertical farming requires structured cleaning and sanitizing routine — especially when harvesting, processing, and packaging occur within the same facility. Because production, handling, and distribution may take place under one roof, sanitation must protect both the product quality and the post-harvest workflow.

Harvesting & On-Site Packaging Sanitation

When harvesting and packaging occur at the same facility, sanitation protocols must expand beyond cultivation areas to include:

- Harvest tables and workstations
- Packaging lines and conveyor systems
- Scales and food-contact surfaces
- Cold storage and staging areas
- Employee hand hygiene stations

Stearns Packaging provides sanitation products that include proper dilution control and food-contact surface sanitizers that help support compliance with the **FSMA Produce Safety Rule**.

Accurate sanitizer concentrations and clear usage instructions are critical when fresh produce moves directly from grow area to packaging



Dairy Sanitation Programs

Dairy processing demands precision cleaning and strict adherence to sanitation standards. Milk residues create ideal conditions for bacterial growth if not properly managed.

Stearns Packaging provides dairy-focused products such as:

- CIP (Clean-In-Place) programs
- Acid and alkaline detergents
- Tank and pipeline cleaning systems
- Foam cleaning applications

- Teat dips and udder washes
- Hard Surface sanitizers

These systems help prevent biofilm formation and support compliance with federal and state dairy regulations.

STEARNS.

Correctional & Institutional Food Service

Correctional facilities, schools, healthcare facilities, and other **institutional** environments require sanitation systems that are:

- ✓ Cost-effective
- ✓ Secure and controlled
- ✓ Easy to train and supervise
- ✓ Compliant with health department inspections
- ✓ Capable of meeting **green** standard mandates when required

The advertisement features a collage of images: a police officer with a clipboard, a school cafeteria, and a chef in a kitchen. In the foreground, there are three large bags of Stearns Water Flakes (Pot & Pan Detergent, Bowl Cleaner, and Neutral Cleaner) and a display of various Green Seal and EPA Safer Choice certified disinfectant and sanitizer products. A Green Seal Certified logo is also visible on the right side of the product display.

Certified Green Seal® and EPA Safer Choice products available

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Many public institutions operate under state, county, or federal purchasing requirements that include sustainability goals or environmentally preferable product mandates. Stearns Packaging understands the importance of balancing regulatory compliance, budget control, and green purchasing policies.

Stearns Packaging builds customized programs that:

- Simplify chemical dispensing through controlled dilution systems
- Reduce misuse and overconsumption
- Improve consistency across large staff teams
- Support documentation for inspection readiness
- Offer 3rd-party green-certified or environmentally conscious formulations when mandated

For institutions that must meet sustainability benchmarks, Stearns can provide products aligned with recognized certifications such as **Green Seal[®], EPA Safer Choice, NSF white book certification, and FDA-compliant food-contact applications.**

At the same time, for facilities that require stronger efficacy performance—such as correctional kitchens producing high meal volumes daily—Stearns also offers industrial-strength institutional formulas designed to maintain sanitation standards under demanding conditions.

The result is a structured sanitation system that supports operational control, regulatory compliance, environmental mandates, and food safety — all within one cohesive program.

Stearns Packaging — Practical sanitation systems built for institutional performance and compliance.



Two Distinct Approaches

Green Standards vs. Industrial & Institutional Solutions: Two Distinct Approaches

Sanitation programs are not one-size-fits-all. Some facilities prioritize environmental sustainability, green purchasing initiatives, and safer chemistry standards. Others require maximum-strength industrial formulations to manage heavy soil loads, biofilm development, grease accumulation, and infection control risks.

These represent two distinct sanitation strategies — and **Stearns Packaging is equipped to support both or a hybrid array of products for the applications.**



Green & Safer Chemistry Programs

Green & Safer Chemistry Programs

For facilities focused on sustainability initiatives, environmental stewardship, or green certification programs, Stearns Packaging develops cleaning systems built around safer chemistry principles without compromising performance.

These solutions may align with recognized standards such as:

- **Green Seal®**
- **EPA Safer Choice**
- **NSF White Book™ certification**
- **FDA compliance for dairy and food-contact sanitizer applications**

Stearns is conscientious about formulating green, safer chemistry cleaning products that not only meet environmental benchmarks but consistently outperform competitive alternatives in real-world cleaning performance.

These programs are ideal for operations seeking:

- Reduced environmental impact
- Improved indoor air quality
- Compliance with green purchasing mandates
- Support for ESG (Environmental, Social and Governance) and sustainability reporting

Green chemistry does not mean sacrificing strength. It means delivering highly effective cleaning performance through responsible formulation and thoughtful product design.



Industrial & Institutional High-Efficacy Formulas

In contrast, certain environments demand uncompromising cleaning power. Dairy farms, correctional facilities, cruise ships, casinos, hotels, and high-volume commercial kitchens often require heavy-duty industrial chemistry engineered for demanding conditions.

Stearns Packaging offers:

- **Industrial and institutional formulas in bulk packaging**
- Heavy-duty degreasers for commercial kitchens and hood systems
- CIP systems designed for dairy processing
- High-strength sanitizers
- Powerful disinfectants with strong efficacy against bacteria, virus and fungus confronting today's infection-control professionals.

These disinfectants and industrial cleaners are not positioned as green products. Instead, they are formulated for robust microbial kill claims, superior soil removal, and reliable performance in high-risk, high-demand environments.

For operations where regulatory compliance, infection control, grease management, and risk mitigation are top priorities, these high-efficacy solutions deliver the strength and reliability required.

Stearns Packaging provides the right chemistry for your operational priorities — whether that means meeting green standard mandates or delivering maximum industrial performance.



Industry-Specific Systems with Product Training Maps

Stearns Packaging does not simply provide chemicals—they build complete sanitation systems tailored to your facility.

Each customized program may include:

✓ Industry-Specific Chemical Selection

Products selected based on your niche and compliance requirements.

✓ Pre-measured Concentrate Control Systems

Ensuring accurate cleaning solution concentrations for effectiveness, safety, and cost management.

✓ Custom Product Training Maps

Stearns Packaging provides visual product training maps that clearly outline:

- What product to use
- Where to use it

- Proper dilution instructions
- Required safety precautions

These tools improve employee training, reduce errors, and simplify onboarding — helping your operation remain inspection-ready at all times.



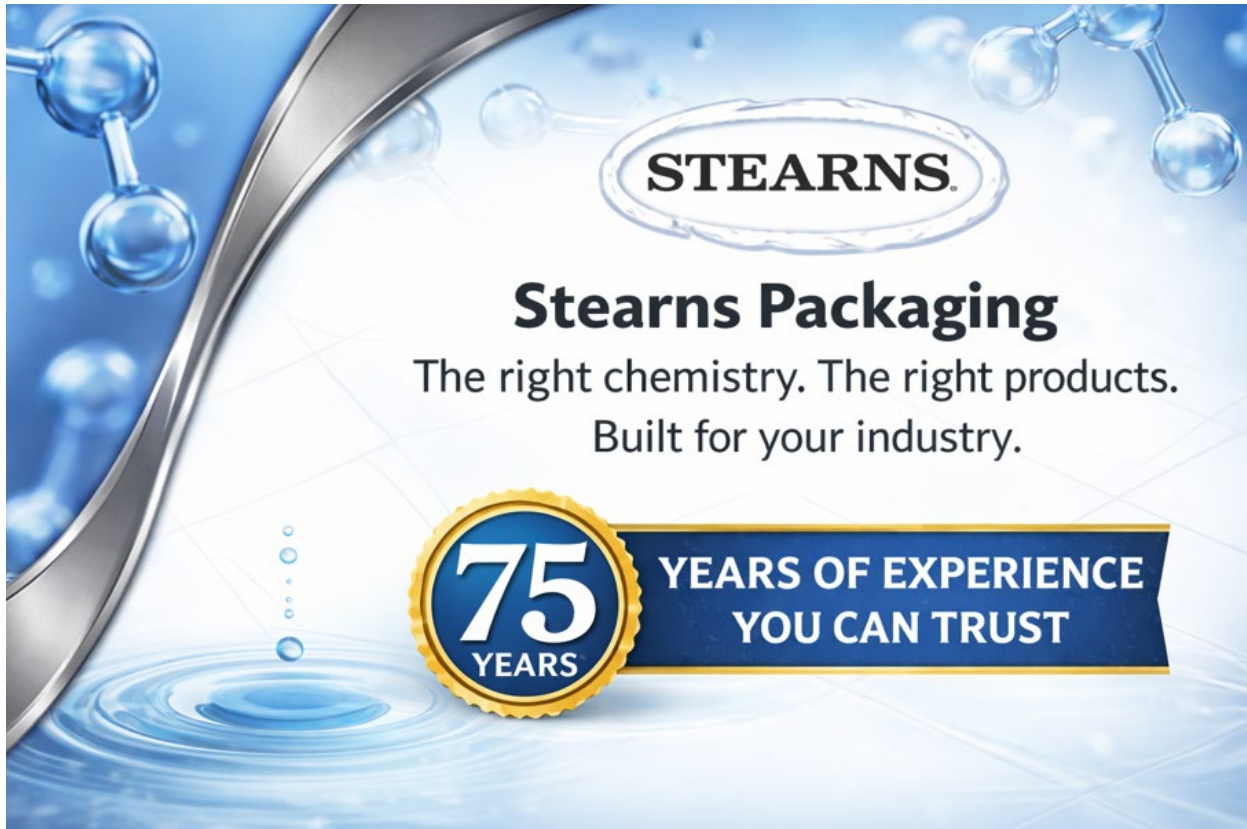
Supporting FSMA & Health Department Compliance

FSMA focuses on prevention, documentation, and accountability. A properly structured sanitation system supports:

- Hazard analysis and preventive controls
- Produce safety compliance
- Dairy sanitation standards
- Accurate sanitizer concentration verification

- Staff training documentation
- Inspection preparedness

Local and state health departments expect consistency and documented procedures. Stearns Packaging products are designed to help meet both **federal FSMA requirements and local inspection standards.**



75 Years of Experience You Can Trust

With over seven decades of experience, Stearns Packaging understands how sanitation demands evolve across industries. From restaurants and hospitality venues to vertical farms, correctional facilities, dairy plants, cruise ships, and commercial kitchens requiring hood and vent maintenance, their expertise ensures your cleaning and sanitizing plan is practical, compliant, and effective.

Their approach combines:

- Proven chemical technology
- Custom system design

- Recognized certification standards
- Clear training resources
- Ongoing professional support

Clean Systems. Safe Food. Confident Inspections.

No matter what your industry is—restaurant, hotel, casino, cruise ship, dairy, vertical farming, correctional, or institutional food service—sanitation is the backbone of food safety and maintaining quality.

Stearns Packaging can recommend an assortment of sanitation products tailored to your operation, aligned with either green standards or high-efficacy industrial performance, and designed to meet FSMA and health department expectations.

With over 75 years of experience, Stearns Packaging helps you create an effective cleaning and sanitizing plan that protects your food, your guests, your staff, and your reputation.

Stearns Packaging — The right chemistry. The right products. Built for your industry.



Over 75 Years building Custom Cleaning Systems

“ Chat with your Stearns Packaging Product Specialist. ”

 **(800) 655-5008**
Weekdays 8AM-5PM CST

 **Tell us more about your needs: contact@stearnspkg.com**



The banner features a blue and white color scheme with a wavy design. It includes a circular inset image of a smiling man wearing a headset, representing a Stearns Packaging Product Specialist. The text is arranged in a clear, professional layout, emphasizing the company's long history and customer support options.