



**KEEP YOUR PATRONS HEALTHY
THE SAFE WAY**

A Safer Restaurant

Peace of mind for your patrons and staff

Ensure that your restaurant has been cleaned and disinfected properly. It's important to know that cleaning doesn't kill germs. Cleaning only removes soil or dirt. After cleaning, Jani-King franchisees use registered chemicals and proper disinfection application processes to kill germs and viruses.

It's also important to remember that disinfecting once is not enough. Viruses can be reintroduced to your business by a contaminated person daily. Having a regular cleaning and disinfecting schedule provides the best protection for your staff, patrons and establishment.



**For immediate service or additional information,
please contact your nearest Jani-King support office.**

www.janiking.com.au | 1300 364 694

Jani-King
The King of Clean®