



**KEEP YOUR PATRONS HEALTHY  
THE SAFE WAY**

# A Safer Bar/Tavern

*Peace of mind for your patrons and staff*

Ensure that your bar 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. 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](http://www.janiking.com.au) | 1300 364 694**

**Jani-King**  
The King of Clean®