



Highlights of the CRC StopLight™ Food Safety Program:

- Helps you **PREVENT** food contamination.
- Assists companies engaged in the processing of food products in the handling, evaluation and control of maintenance chemicals.
- Will become a valuable component of your facility's **Hazard Analysis Critical Control Point – HACCP-Program**.
- Is an element of CRC's award winning **Risk Reduction Partnership Plan™**, which includes chemical management, product consolidation, hazard identification and control measures, and application support to insure proper product usage, minimize risks and costs, and maximize regulatory compliance.
- Non-food compounds and application areas are coded **RED**, **YELLOW** or **GREEN**. Each facility makes their own determination to color code processing areas, applications and products.
- Our team of specially trained CRC employees is available to begin working with you to implement the Risk Reduction Partnership Plan™ and our StopLight™ Food Safety Program within your facility.

To get started today, **1-800-556-5074**
and ask for your StopLight™ Representative!