

# TRUST THE EXPERTS.

## PUTTING FOOD SAFETY FIRST WITH SYSCO

Seventy-six million. That's the number of Americans who experience foodborne illnesses every year.\* One. That's how many of them need to trace their illness back to your operation for you to lose credibility, profits—and possibly even your business. Think it can't happen to you? Think again.



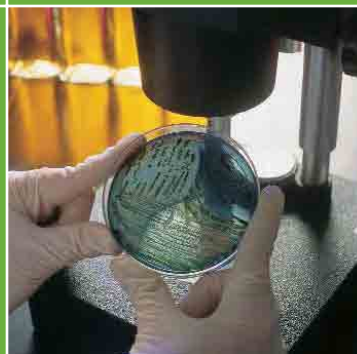
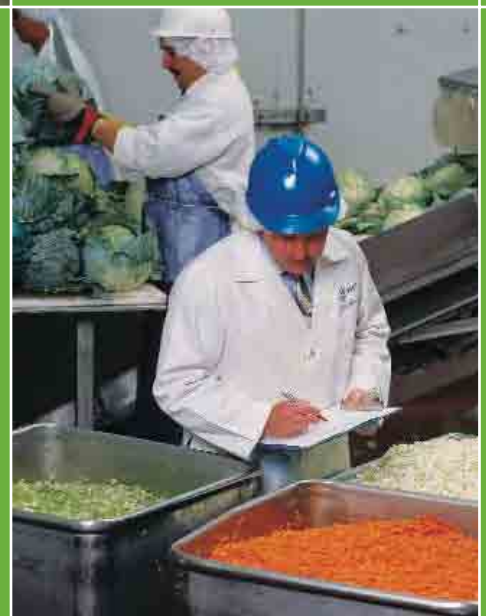
- Of the more than 300,000 people who are hospitalized annually in the United States due to food-related illnesses, 5,000 will die.\*
- On average, a foodservice operation spends \$75,000 every time it is linked to an incident of foodborne illness. Add to this the enormous costs in public trust and consumer loyalty, and you arrive at a financial position from which many affected operations simply can't recover.†

With those numbers in mind, it's easy to see how much you can save by implementing proper food safety measures. Even though the right food safety equipment and training may cost a few dollars more at the outset, it could mean the difference between an operation that's thriving—and one that's going out of business.

If you're ready to do what it takes to help safeguard the food and financial safety of your business, SYSCO can help. Because we know how important food safety is to the success of your operation, we enforce strenuous quality controls to ensure the food coming off our trucks is safe to serve at your tables. From harvesting and processing to packaging and shipping, SYSCO's Quality Assurance teams inspect, measure, compare and record their way to the most consistently excellent foods in the industry.

SYSCO works hard to increase awareness of food safety by providing education and introducing products specifically designed to reduce the incidence of foodborne illness. We also help ensure food safety through iCare, a variety of valuable services that include reliable food safety audits, pest elimination services, waste and recycling services, and much more.

Whatever your clientele, operation style or long-term restaurant goals, SYSCO offers the tools and expertise you need to help keep your food safe—and your customers coming back for years to come!



\* Food Safety Office, Centers for Disease Control and Prevention  
 † "Food Safety Facts," Safe Food Solutions, 2005