



STERAMIST
POWERED BY BINARY IONIZATION TECHNOLOGY®

QUALITY FOOD PREPARATION BEGINS WITH THE POWERFUL DISINFECTION OF **STERAMIST**®

With the ability to disinfect food preparation surfaces and reduce the risk of cross-contamination, SteraMist® can help to reassure customers and act as an invaluable asset to ensure positive guest experiences in the future.

Utilizing ionized Hydrogen Peroxide (iHP™) - a non-caustic, chlorine and bleach-free fog - SteraMist® products and iHP® Service can effectively disinfect transportation or facilities at any time.

Certified SteraMist® technicians and SteraMist® products can be deployed to combat mold, odors, or control outbreaks at a moments notice for emergency disinfection.

- The ultimate tool for elimination of bacteria & viruses such as **Staph, MRSA, Norovirus, H1N1, pseudomonas,** and **salmonella**.*
- Scalable and easily integrated into established cleaning protocols to meet any disinfection need.
- No wipe, no rinse, and leaves no residues.

STERAMIST® IS THE SOLUTION

Able to be used for mold remediation in these areas:

- Kitchens
- Lobbies
- Electronic Equipment
- Food Service Trucks
- Concessions
- Tables & Booths
- Storage Closets
- Edible Waste Storage
- Serving Areas



*Refer to EPA Registration No. 90150-2 for more information

SCHEDULE A **STERAMIST**®
DISINFECTION TREATMENT TODAY!

TOMIMIST.COM
800.525.1698