

# Quick, Simple & Affordable Hygiene Validation Test

## SPOTCHECK™

### Rapid Food Safety Residue Test

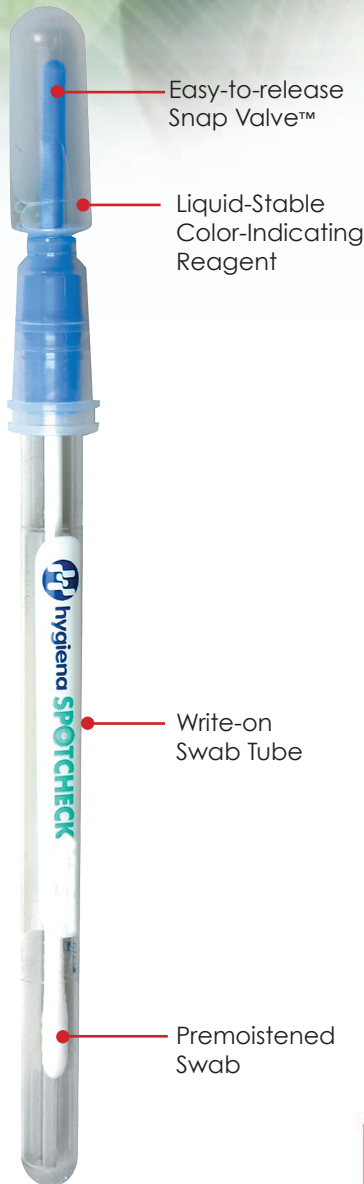
SPOTCHECK detects **glucose**, which is present in 85% of food products. Simply swab a surface, release the reagent and if any residue containing glucose is present the reagent will turn green, providing a semiquantitative measure of the surface hygiene. The more contamination present, the quicker the color change and darker the color. SPOTCHECK almost instantly validates the hygiene of a surface, allowing immediate corrective action to be taken if necessary.

### Key Features and Benefits

- Results in under 60 seconds
- All-in-one device — No instrumentation
- 12-month shelf life at refrigerated temperatures  
6-weeks at room temperature
- Easy to interpret
- Affordable
- Detection comparable to ATP systems
- Excellent for employee training and feedback
- Provides HACCP/SSOP cleaning verification

### Ideal for:

- Grocery Stores
- Fast-Food Stores and Restaurants
- Bakeries
- Fruit and Vegetable Processors
- Beverage Manufacturers
- Confectioneries
- Dressing and Sauce Processors

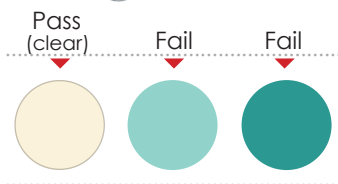


Easy-to-release  
Snap Valve™

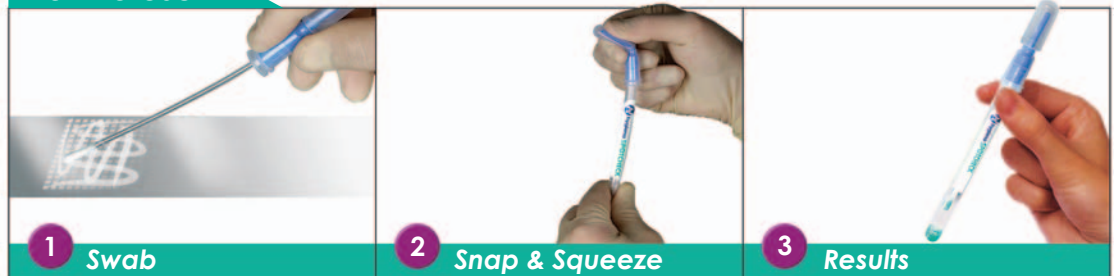
Liquid-Stable  
Color-Indicating  
Reagent

Write-on  
Swab Tube

Premoistened  
Swab



### How to Use



1 Swab

2 Snap & Squeeze

3 Results

Order #LO100 (100 per case)



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