Food processing apparel

Hygienically Clean.
Professionally Managed.
All Day Comfort.

CINTAS®
READY FOR THE WORKDAY®

HOHENSTEIN

Hygienically clean garments, exceeding industry standards

The Hohenstein Institute is an internationally accredited test laboratory and research institute that specializes in the testing, certification and research of all kinds of textiles.

This certification includes an inspection of the facility, processes, and biological testing of finished goods to certify each Cintas location has an effective hygiene control management system that consistently produces hygienically clean textiles.

HOHENSTEIN 11 CRITICAL POINT HYGIENICALLY CLEAN CERTIFICATION

The Hohenstein 11 Critical Point Hygienically Clean Certification inspection includes an assessment of the entire facility by a Hohenstein Hygiene Expert with an evaluation of the disinfection efficiency of the laundry chemicals and biological assessment of 11 critical control points.

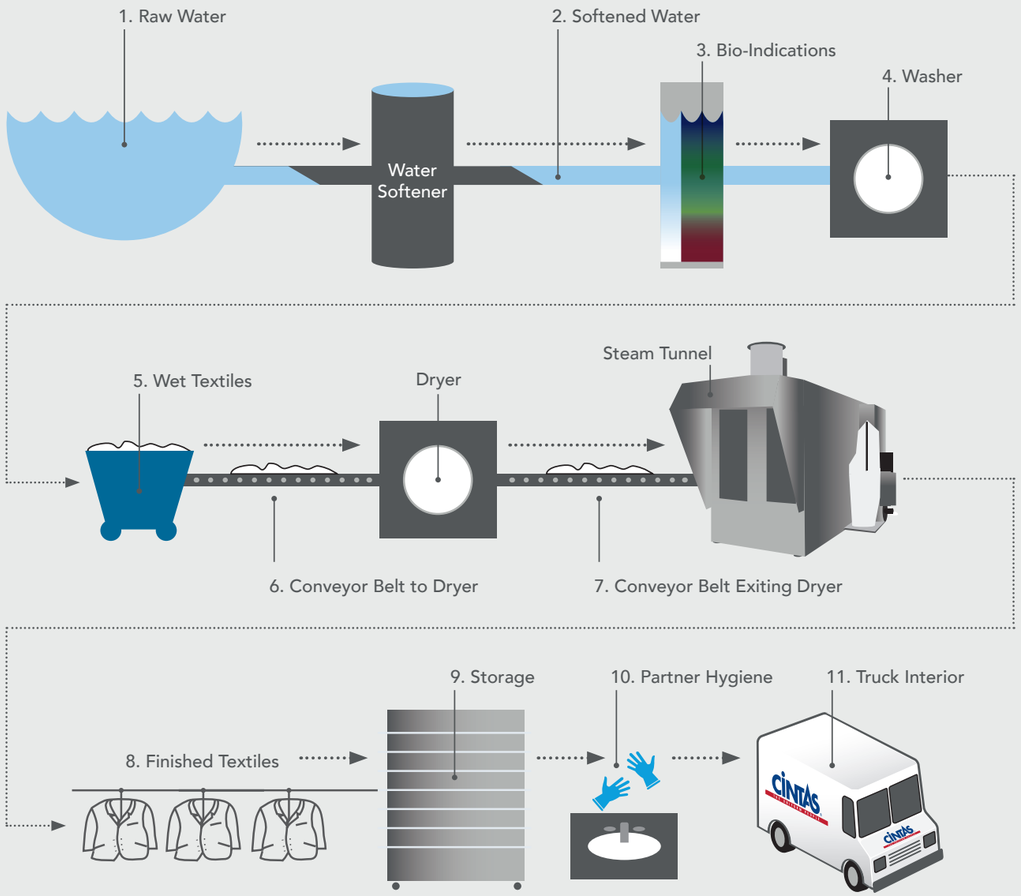
The facility inspection follows a 74 line-item evaluation, which covers the facility layout, personnel areas, soil receiving area, wash alley, washing procedures, clean textile processing area, textile storage, transportation and textile quality.

It also inspects documentation regarding the HACCP plan, equipment maintenance, hygiene practices, staff training history, posted signage, educational materials and quality control procedures.

*Not all Cintas facilities are currently Hohenstein certified, please contact your local Cintas representative for additional information.

CINTAS READY FOR THE WORKDAY

Sample process control points subject to Hohenstein biological testing



11 CRITICAL POINTS

1. Raw Water
2. Softened Water
3. Wash Chemistry Validation
4. Washing Extractor Surface
5. Wet Textiles after Washing
6. Conveyor Belt to Dryer
7. Conveyor Belt Exiting Dryer
8. Finished Textiles after Steam Tunnel
9. Textile Storage Surfaces (if applicable)
10. Partner Hygiene
11. Truck Interior

LAUNDRY CHEMISTRY AND PROCEDURES

The laundry chemistry and procedures are validated by Hohenstein using bacteria samples of standard bio-indicators (Staphylococcus aureus and Enterococcus epidermidis) and achieve a **7-log (99.99999%) reduction of bacteria**.

The other control points are assessed using RODAC (Replicate Organism Detection and Counting) contact plates, which must achieve bacteria colony growth below thresholds conforming with Hohenstein standards which are used internationally.

The bio-indicators and RODAC plates are tested by a certified third-party lab.

Testing Location	Food Service
Finished Textiles	9 Out Of 10 Samples Not More Than 50 CFU / dm2
Bio-Indicators Bacteria (10^7) Staphylococcus Aureus Enterococcus	100% Disinfection
Wet Textiles	30 CFU / 1 dm^2
Supply Water	100 CFU / 1 dm^2
Softened Water	100 CFU / 1 dm^2
Washers & Associated Equipment	100 CFU / 1 dm^2
Textile Storage	100 CFU / 1 dm^2
Partner Hygiene	100 CFU / 1 dm^2

*CFU = Colony Forming Unit

In addition to the annual audit performed by Hohenstein, the Cintas facility sends textiles to a certified third party laboratory for RODAC plate cleanliness validation on a quarterly basis to verify hygienically clean process integrity. These textiles are also held to the standard of 50 CFU/dm2.

As of November 3, 2020, this certification also meets the requirements for textiles put forth by the International Food Standard (IFS) Version 6.1, part 2, item 3.2.2.5 as well as 3.2.2.6 and the British Retail Consortium (BRC), Global Standard for Food Products, Version 8, section II, item 7.4.3 and 7.4.4.

Exceeding industry standards for hygienically clean certification

	Cintas (Hohenstein)	Common Industry Standard (TRSA)*
True Third Party Certification	X	–
Review of In-Plant Processes	X	X
Annual Micro-Biological Testing of Processing Surfaces	X	–
Laboratory Validated Wash Chemistry Performance	X	–
In-Plant Confirmation of Hygienically Clean	X	–
Validation of HACCP Plan	X	–
Validated 7 Log Reduction	X	–
Quarterly Textile Testing	X	X

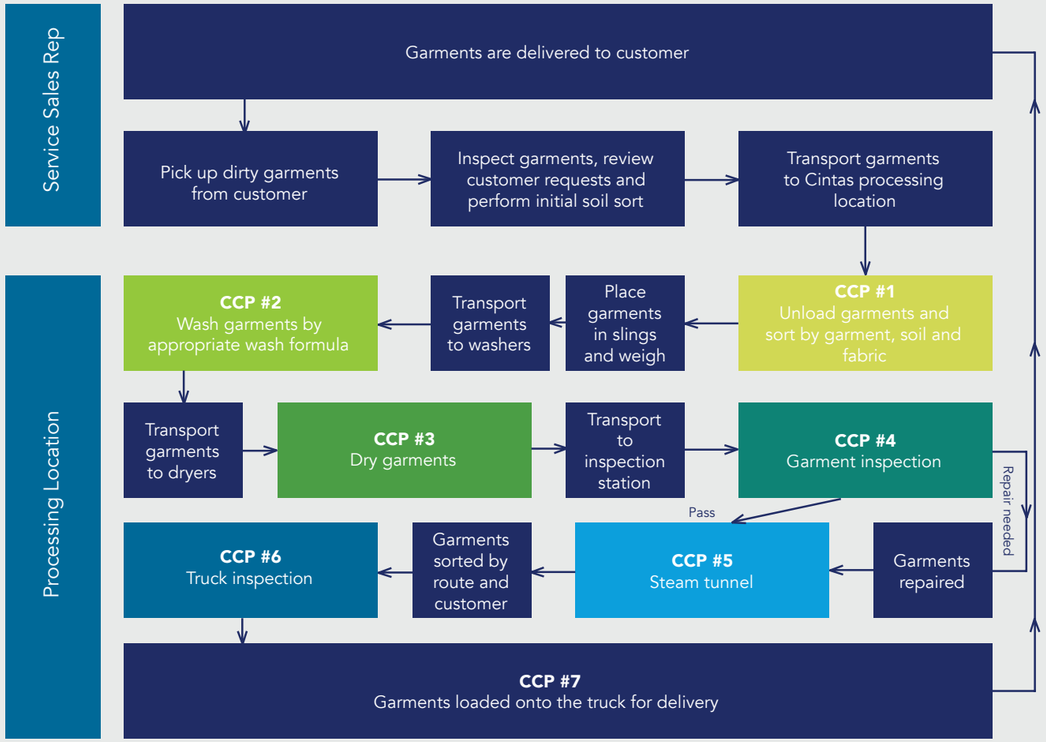
*As of November 3, 2020

Cintas hazard analysis critical control points (**HACCP**)

Many industries require that their finished products have certain minimum qualities, characteristics, or criteria. A **Hazard Analysis Critical Control Points (HACCP)** is a process control plan that is designed to achieve these qualities, characteristics, or criteria by controlling critical control points occurring in the course of creating or providing the good or service.

A number of our customers, including those in the food service industries, are required to design and implement HACCP programs for the goods and/or services they provide. Although Cintas is under no regulatory obligation to develop and apply HACCP programs to our laundry services, we apply HACCP principles to our services in order to share a common vocabulary and process focus with these customers and to strive to meet their goals and service expectations.

Applied Cintas HACCP principles



CCP #1 SOIL SEGREGATION
Dirty goods are separated by garment type and color, customer type and soil type prior to laundering.

CCP #2 WASH FORMULAS
Garments are laundered using appropriate wash formulas.

CCP #3 DRYERS AND DRYER CYCLES
Garments are dried using formulas appropriate for the garment and customer.

CCP #4 GARMENT INSPECTION
Each garment is individually inspected for cleanliness and to identify areas requiring repair.

CCP #5 STEAM TUNNEL
Steam tunnels assist in drying garments, removing wrinkles in garments and aid in disinfection.

CCP #6 TRUCK INSPECTION
Trucks are appropriately cleaned prior to loading of garments to be transported.

CCP #7 LOADING AND DELIVERY
On the delivery vehicle, clean goods are kept separately from soiled goods.

TRUpath™ food processing wash formula and process

Cintas facilities utilize the **TRUpath** process, which is a patent-pending method for laundering industrial textiles, including garments used in Food Processing. It utilizes an alkali-free process that provides cleaner and brighter fabrics.

TRUpath also utilizes less water and energy so it is more environmentally favorable and eliminates the need for hazardous ingredients, resulting in a process that is safer for workers and the environment.

TRUpath™ unique characteristics

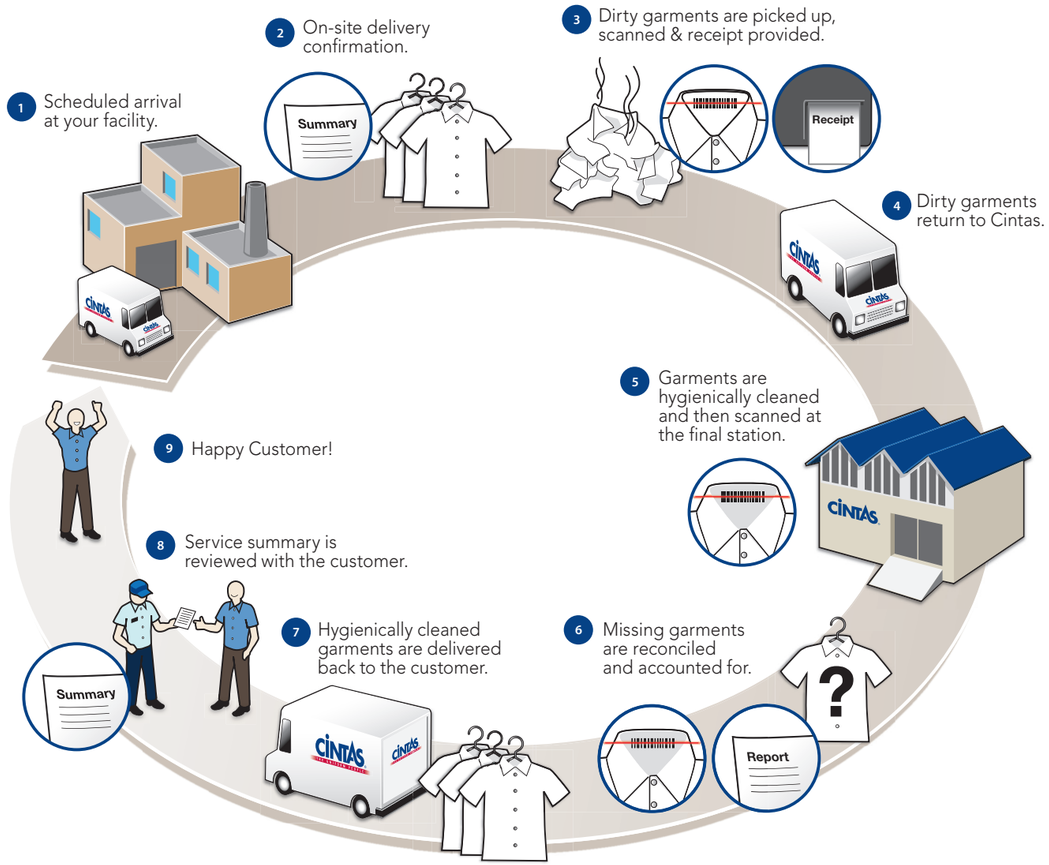
- The **TRUpath** Food Processing Wash Formulas are capable of producing hygienically clean textiles, which implies the textiles are free of microorganisms in quantities capable of causing illness.[1]
- The textiles processed with the **TRUpath** Food Processing Wash Formulas are subjected to a variety of concentrated products, all of which have been certified as safe by NSF to process textiles that may come in direct contact with food (Category B1).
  - These products help to physically remove soils, such as microbial bioburden through detergency. In addition to soil removal, industrial wash chemicals have the ability to destroy microorganisms through disinfection.
- The **TRUpath** Food Processing Wash Formulas utilize wash temperatures that range from 120-140 °F. Additionally, food processing items are finished in the dryer and/or steam tunnel at temperatures in excess of 270°F, which also aids in the destruction of bacteria and other microorganisms.
- The exchange of water during the wash process also aids in the production of hygienically clean textiles through the repetitive introduction of fresh water. The commercial laundry wash process can have multiple water exchanges. Multiple water exchanges provide a vehicle for the removal of soils, processing chemicals, and microbial bioburden via mechanical action. **TRUpath** Food Processing Formulas have at least 4 water exchanges.
- Testing with the **TRUpath** Food Processing Wash Formulas has consistently met the criteria established by the Hohenstein Institute for hygienic cleanliness on textiles used for food processing.
- Testing of several **TRUpath** Food Processing Wash Formulas for textiles has shown that they are effective at reducing known levels of Candida albicans, Enterococcus faecium, Escherichia coli, and Staphylococcus aureus on an inoculated test fabric by a factor of $1.0x10^7$
  - This is referred to as a "Log 7 microbial reduction", or removal of 99.99999% of the microbial colonies originally present.

[1] Textile Laundering Technology, C.L. Riggs and M. Klipper, 2005, Textile Rental Services Association of America, p. 67.

2. WSI, Technical Bulletin: TRUpath™ Food Processing Wash Formulas, April 2019

Professional uniform rental program management and accountability

With routine service visits, Cintas Service Sales Representatives (SSRs) help you keep your team safe and looking professional by delivering freshly laundered hygienically clean uniforms and textiles.



TruCount

TRUCOUNT UNIFORM INVENTORY MANAGEMENT

Every Cintas Uniform Rental customer, no matter how large or small, is automatically enrolled in our revolutionary **TruCount** garment tracking system. Thanks to **TruCount** from Cintas, we know, and you know, exactly where your team's uniforms are from the time they are turned in to be professionally laundered to when they come back, hygienically clean and crisp, the following week. It's unparalleled garment inventory management with **TruCount**, exclusively offered by Cintas.

99.98% of garments turned in for laundering are returned clean and crisp the following week

ON-SITE SCANNING
So you know what each employee turned in before we leave your premises.

EVERY TIME
Every garment is scanned, every time. Period.

DOCUMENTED
Every visit, we'll provide a report showing the exact number of garments scanned in, by wearer.

FOOD PROCESSING APPAREL – HYGIENICALLY CLEAN. PROFESSIONALLY MANAGED. ALL DAY COMFORT.

CINTAS
READY FOR THE WORKDAY

Food processing garments

COMFORTABLE GARMENTS DESIGNED SPECIFICALLY FOR FOOD PROCESSING

833 FOOD PROCESSING SHIRT

Designed specifically for the food processing industry. Made for easy movement from breathable 65/35 poly/cotton blend for comfort and neatness, with snap closures and turned back placket. No pocket.

(00) White

(80) Light Blue

675 WOMEN'S COMFORT COLLARLESS BLOUSE

A comfortable, easy-care blouse cut full and shaped to be worn untucked for freedom of movement. Made from 65/35 poly/cotton blend with gripper closures, short sleeves and no pockets.

(00) White

(80) Light Blue

82517 KNIT CUFF BUTCHER'S COAT

Fitted cuffs for safety and sanitation. Also features snap closures and side slash openings for easy access to garments underneath the coat. 100% polyester with soil release.

(00) White

82497 BUTCHER'S COAT

A full cut and back vent for easy movement. Also includes one inside chest pocket. 100% polyester.

(00) White

(20) Navy

(80) Light Blue

945 WORK PANT

Our classic work pant with a hook-and-eye closure for safety in food processing industry. Constructed from our exclusive poly/cotton Cintas ComfortFLEX® fabric.

(00) White

390 SUSAN FIT® WOMEN'S WORK PANT

Our Susan Fit® Work Pant has a mid-rise waist and straight-leg fit. Hook-and-eye closure for safety.

(00) White

395 CATHY FIT® WOMEN'S WORK PANT

This pant has extra room through the hips and thighs and a tapered waistband for comfort. Hook-and-eye closure for safety.

(00) White

Flame resistant clothing

60659 FLAME RESISTANT HIDDEN GRIPPER-FRONT SHIRT

Banded collar, long sleeves, no pockets and also no exposed snap closures. 7 oz. 88% Cotton/12% nylon

ATPV 8.6, ARC 2

(20) Navy

66952 SNAP FRONT FLAME RESISTANT WORK SHIRT WITH E-VIS STRIPING

Features full side seam gussets that help to keep the shirt tucked in as you move. Concealed snaps throughout the garment with Yellow/Silver/Yellow striping that provides 360° visibility. 7 oz. 48% Modacrylic/37% Lyocell/12% Aramid.

ATPV 9.0, ARC 2 (Light Blue)
ATPV 11, ARC 2 (Navy)

*Does not satisfy ANSI 107 visibility requirement for Hi-Vis garments

(20) Navy

(80) Light Blue

71913 CONCEALED-GRIPPER FLAME RESISTANT POCKETLESS WORK SHIRT

Features a Two-piece, lined collar with a concealed gripper closure and a hemmed front. One-piece lined cuff with concealed gripper closure and no pockets.
7 oz. 48% Modacrylic/37% Lyocell/15% Aramid

ATPV 9.0, ARC 2

(30) Grey

73478 CARHARTT® FEATHERWEIGHT FR CARPENTER PANT

Features a loose fit that gives you room to work comfortably. Lightweight, fade resistant fabric with moisture wicking properties to help keep you cool and comfortable throughout the day. Multiple utility and tool pockets on each pant leg.
6.4 oz. 79% Meta-Aramid/20% Modacrylic/1% Anti-Stat fabric.

ATPV 10.1, ARC 2

(20) Navy

344 CARHARTT® FR CARGO PANT

Durable double and triple-needle seams. Cargo pockets with snap closure and back bellow.
8.5 oz. 48% Tencel™/40% Modacrylic /12% Aramid fabric.

ATPV 8.8, ARC 2

(20) Navy

371 CARHARTT® FR PANT

Tough, durable construction. Melamine button waist closure and front Nomex® zipper comply with industry standards. 9 oz. 88% Cotton/12% High Tenacity Nylon Twill.

ATPV 12.2, ARC 2

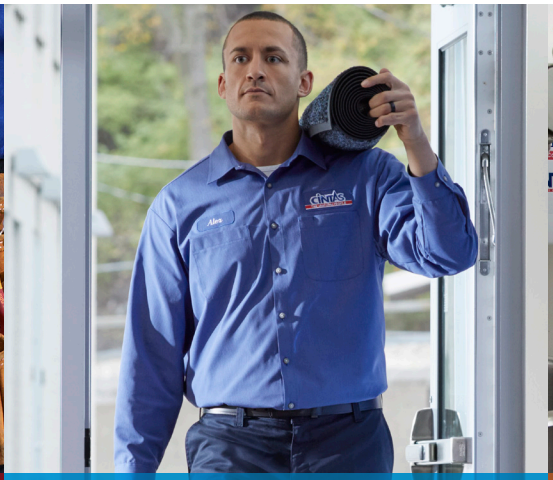
(20) Navy

CINTAS
READY FOR THE WORKDAY

More ways to keep your business Ready™ — every day

You have a lot on your plate, so it's reassuring to know that Cintas offers other services that go beyond uniforms. You can also stay **Ready for the Workday**® with industry-leading fire protection, top-notch facility services and trusted first aid and safety — everything you need to keep your facility clean while promoting a professional image.

FIRE PROTECTION



FACILITY SERVICES

FIRST AID & SAFETY

UNIFORMS | FACILITY SERVICES | FIRST AID & SAFETY | FIRE PROTECTION

CINTAS®
READY FOR THE WORKDAY®

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