

# PROTECT FOOD SAFETY

## FOOD SAFETY ISSUES DON'T STAY CONTAINED. *THEY ESCALATE.*

Food safety issues aren't just operational—they're brand risks. We help QSR operators prepare for the moments when risk escalates, so the plan is in place before the situation requires it.



When an issue reaches food-prep areas, it becomes a contamination risk and a compliance exposure—not just an operational inconvenience. **That is when food safety and brand protection become the same conversation.**



The moment something becomes visible—an inspection note, a customer with a phone, a post that gets shared—the priority hierarchy flips entirely. **Cost steps back. Speed, containment, and getting back to compliance take over.**



Incomplete remediation is not a failure of effort. It is a function of what the treatment can reach. Without full elimination, the source stays. **The cycle repeats. The risk compounds.**



The operators who handle escalation situations most effectively are the ones who had a defined protocol before the situation required it. **The goal is to be ready before you are forced to react.**



**VIKANE**

Vikane® gas fumigant from Douglas Products is the defined escalation-level response — permeating the entire facility structure, reaching every harborage and inaccessible area. It delivers complete eradication, restores your compliance baseline, and stops the cycle.



**WE'RE COMMITTED TO HELPING RESTAURANTS  
PROTECT FOOD SAFETY.**

Ready to assess your escalation readiness?

Visit [ProtectFoodSafety.com](https://ProtectFoodSafety.com) or speak with our team to learn more.



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