

SANITATION PRODUCT GUIDE

Get your employees back to work quicker and safer, and give your customers the confidence to visit your business. Several levels of protection are available depending on your needs and existing fixtures. We are eager and happy to help — please call us at 240.425.3038 or visit us at hospitalitygc.com with any questions or to place an order.



LEVEL

Cleanse® Portal UV Sanitizing Entry Gate

Inactivates Over 90% of Contaminants in 20 Seconds

Far-UVC, the ultraviolet radiation band between 200–230 nanometers (nm), has been proven to penetrate and inactivate surface pathogens, such as bacteria, parasites, fungi and viruses. Simply step into the Cleanse® Portal and make a slow 360 degree turn for a 15-20 second dosage of Far-UVC. Position the free-standing Cleanse® Portal next to any high traffic or critical entry point to significantly reduce infection transmission rates.



LEVEL 2

Cleanse® Troffer UV Light w/ Filtration

Easily Retrofit Existing Light in 15 Minutes

Cleanse® Retrofit Troffer utilizes a combination of air filtration with UV (A+C) light to sanitize air, inactivate pathogens, and decrease contamination while providing comfortable healthy light to illuminate the work space. This product achieves 99.9% removal rate among four common airborne pathogens responsible for most hospital acquired infections.



LEVEL 3

Cleanse® Downlight Germicidal UV Light

Begin Eradication at the Flip of a Switch

The Cleanse® Downlight Germicidal UV Light replaces existing 6-inch recessed lights. This unique 2-in-1 solution not only provides high quality illumination, but cleans and sanitizes surfaces.



LEVEL 4

Antimicrobial Countertops

Cut Down On Contaminants On Surfaces With Ease
Pathogens, along with bacteria, mildew, and mold, can
live on surfaces in your restaurant or business. Consider
installing surfaces that offer antimicrobial protection such
as quartz, copper, custom laminates, and more.



LEVEL 5

Foot Operated Door Opener

Spread Less Germs With This Hands-Free Alternative
An easy and effective way to cut down on spreading
germs, foot operated door openers are available
in many different styles and finishes. These
products work on any commercial solid core
wood or metal door.

ADDITIONAL SERVICES

Further steps can be taken to freshen your current set-up and increase the safety of your employees and customers. Here are just a few of them. Ask us for more ways, we can help!

Remove & Replace Current Seating

Adjustments to the Kitchen: Ensure Mandated Spacing is in Place, Add Extra Hand Sinks

Freshen Up the Space: Painting, Flooring, Lighting, Drywall Touch-Ups

Commercial Cleaning



Hospitality Construction Services is the go-to restaurant general contracting firm in the D.C. metropolitan area. By building hundreds of restaurants with creative design solutions that are unique to the goals of each client, we've earned a reputation for delivering beautiful projects on time and under budget.

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