



# Cleaner, Safer Domino's Pizza Parlors Using Tersano SAO®

As part of its COVID-19 reopening plan – and to ensure the increased safety of its staff, food prep areas, and guest dining spaces—**Domino's Pizza #2602** in Hobart, Indiana, has chosen Tersano Stabilized Aqueous Ozone (SAO) as a safe, sustainable alternative to toxic chemicals. This QSR (Quick Service Restaurant) location, along with 22 others in northern Indiana, has replaced its commercial cleaners with all-in-one SAO for cleaning, sanitizing, and deodorizing.

## OVERVIEW

**Innovative, patent-protected Tersano SAO:**

- ▶ Delivers on-site generation eliminating the purchase, transport, distribution and storage of multiple cleaning products.
- ▶ Provides standardized training to staff.
- ▶ Is non-corrosive and safe for all surfaces--particularly stainless steel.
- ▶ Provides residue-free cleaning ensuring the clean lasts longer.
- ▶ Has an SDS rating of 0-0-0 so ingredients, staff and guests are at no risk from toxic chemicals.
- ▶ Kills 99.99% of the Sars-CoV-2 surrogate, MHV-3.

[Click here for video testimonial](#)



*We make hundreds of pizzas a day. Bringing SAO in means we are keeping the cleaning chemicals out: out of our restaurant, out of our ingredients, and out of my staff's hands. Best of all, during COVID-19, SAO kills the germs as well.*

Jim Gronemann  
Owner, President  
22 Domino's Pizza Parlors, Indiana

## Opportunity

**Increased Safety and Productivity** – With food prep areas out in the open, thousands of square feet of stainless, glass, and plastic, and staff working in close quarters, Domino's store #2602 needed to find a high-performance, low-risk way to open its new sit-down restaurant amidst the COVID-19 pandemic. The business chose Tersano Stabilized Aqueous Ozone (SAO).

## Action

SAO is an approved sanitizer for up to 24 hours and cleaner for up to six days. This unique feature enables for an all-in-one sustainable alternative to traditional chemical cleaners. Tersano SAO:

- ▶ Replaces inventories of toxic cleaning chemicals.
- ▶ Prevents millions of litres of toxic chemicals from being emptied into landfill, ground water systems, streams, and rivers.

## Impact

Switching from traditional cleaning chemicals to SAO at Domino's:

- ▶ Reduces plastic packaging and chemical emissions.
- ▶ Dramatically-lowers carbon footprint through onsite generation.
- ▶ Does no harm to staff, customers or local ecosystems as SAO reverts to oxygen and water after use.
- ▶ Complements Domino's commitment to sustainability as a no-rinse cleaner and sanitizer, removing the chemicals, eliminating the fumes, and protecting the skin.



*Using SAO instead of chemicals is a simpler, safer, and more sustainable way to clean my restaurants.*

Jim Gronemann

