



# Breathing Easier... Has Never Been Better! Customers Come Hungry... and Leave HEALTHY...



## Indoor Air Quality (IAQ)

*A Major Concern and a defining need for Decontamination & Sanitize Services.*

People spend the majority of their times now inside of buildings. The Environmental Protection Agency (EPA) warns that the breathable air inside buildings could be up to five times more polluted than the adjacent air outside. The EPA has listed indoor air quality (IAQ) as one of the top five environmental health risks today! It's a dirty world we're living in, often our germiest encounters come unexpected!

## Health Risks from Microbial Contaminates

*Your RESTAURANT Should Be Free From This...*

While your restaurant kitchen may never be as sterile as a hospital cleanroom, it's important that you eliminate as much dirt and bacteria as possible, for the Health and Safety of your customers...not to mention your Staff. Sanitary measures may take a little more effort, however, it's the best way to make sure Bacteria (microbes) doesn't sneak into the food you're serving. Germs (microbes) can lurk on any surface, from kitchen equipment to the spigot on the bar, including rest rooms are ideal places for bacteria and fungi to thrive. and unpleasant odors (VOCs) volatile organic compounds. "You're always gambling with germs," said Dr. Charles Gerba, professor in the department of soil, water and environmental science at the University of Arizona. "The thing is to make the odds in your favor." We offer Goldshield® technologies that can help address these problems; Goldshield 24 is a patent pending non-alcohol hand sanitizer that last many hours longer than alcohol which evaporates 10 seconds after application leaving no protection. GS 24 helps mitigate the broad spectrum of microbes found on sports equipment and surfaces. For hard surfaces we introduce Goldshield® 75 a patented technology with long term residual protection against bacteria and fungi such as mold and mildew. It's also highly effective in eliminate the odors found in these facilities.

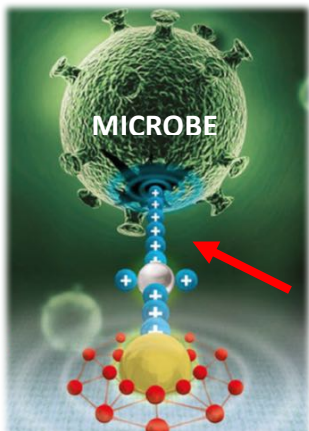
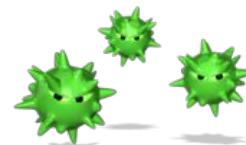
Some of these odors (VOCs) are only annoying, others can make you sick!

## What is a Microbe?

<my-crobe> They are Everywhere...

Microbes are a single-cell organisms so tiny that millions can fit into the eye of a needle!

At any given time, YOUR hands become a microbial habitat that outnumber the people on the entire planet!



Kills microbes by skewering them on its microscopic crystalline structure...

Like a SABR...

What is S.A.B.R. Guard™?



- S. Systematic
- A. Approach to
- B. Biological
- R. Remediation

One of the central key ingredients in Goldshield 75/5 is a patented chemical product that is the first surface penetrating, water-stable, non-leaching application of technology proven effective against bacteria that cause odor, staining and discoloration and other types of microbial contamination such as molds...Goldshield 24 is an FDA listed product, which kill MRSA and other disease causing germs. MRSA is the third leading cause of mortality in the U.S., according to the Centers for Disease Control (CDC).

Applications for this product (combined with other **SABR Guard** techniques) include surfaces in offices, restrooms, Kitchen, Food Prep-areas, Freezers, Bars, Tables, etc. Therefore, protect breathable or touchable areas, etc., against microbial contaminates including 'superbugs' that are resistant to antibiotics. Lowering the risks of bacterial contaminates. **Basically, TREAT the entire interior of Your RESTAURANT...**

## When Your RESTAURANT has to be... Healthy, Clean, and Disinfected...

JARDY Groups S.A.B.R. Guard Disinfectant Sanitizing Cleaning Applications.

We specialize in microbial remediation from indoor air and surfaces. This includes molds, mildew, bacteria, viruses, particulates, allergens, and violable organic compounds (VOCs) toxins.



Germs (microbes) and Bacteria are found everywhere...

Including YOUR Restaurant. A Survey conducted online by Harris Poll in 2016 found that 93% of adults in the United States would avoid entering an establishment again if they previously experienced some type of flaw with the facility. This includes common issues related to restaurant cleanliness, such as general bad odor, stinky-dirty restrooms, and filthy surfaces.

You don't have to put up with these... **"Get your shield on ...Goldshield®"**

Customers should come Hungry and leave Healthy...

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**Onsite Instantly Tested (15 seconds)  
to insure Microbial contaminates  
are destroyed and success of the  
application process is documented  
for your records...**

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## Other Processes, Methods, and Options Tailored for You...include...

Agitation Cleaning, Steam Vapor, Gas-Phase and HEPA Filtration, UV/LED Radiation, Ozone Gas, Physical Containment, Mold Remediation, VOCs Removal, and last but not least Forensic Investigation...

Tailoring can also be according to budgets, time constraints, and concerning issues for treatments performances either Monthly, Quarterly, or Bi-Yearly...or just to get you started from a neutral sanitized point.

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