



# SURRECARE

MANAGEMENT GROUP



Industry Trusted. Excellence Delivered.

# Our Home In British Columbia

Expanding From West Coast to East Coast



- Headquartered in New Westminister, BC since 2013.
- Currently serving Lower Mainland, Calgary, Edmonton & Saskatchewan
- We have around 1,000 team members across all our services.
- GMP sanitation programs in strictly regulated food service and industrial sanitation certified environments.



# Our Management Process

Reports, Audits, And Accountability



- Automated Cleaning Management Software
  - To achieve better oversight
  - Real-time information
  - Better documentation and record keeping
  - Electronic capture and tracking for operational efficiencies
- Specialized Auditing System for CFIA, USDA and FDA

Group	Corp Cat	Name of Equipment/Area	Global	Inc Ins	Inc CAR	Worksheet Start	Critical	Active
1		<b>Lettuce</b>						
1	1	10000 - Line 1 G: Daily Scope C: Internal Record	Equip	Y	Y	01/11/16 Mon	N	Y
1	1	10010 - 1.1 Bin Tipper - LC G: Daily Scope C: Internal Record	Equip	Y	Y	01/11/16 Mon	N	Y
1	1	10020 - 1.2 Hopper Conveyor - LC G: Daily Scope C: Internal Record	Equip	Y	Y	01/11/16 Mon	N	Y
1	1	10030 - 1.3 (3) Belt Trimeline - LC G: Daily Scope C: Internal Record	Equip	Y	Y	01/11/16 Mon	N	Y
1	1	10040 - 1.4 Incline Conveyor - LC G: Daily Scope C: Internal Record	Equip	Y	Y	01/11/16 Mon	N	Y
1	1	10050 - 1.5 Weighing Conveyor - LC G: Daily Scope C: Internal Record	Equip	Y	Y	01/11/16 Mon	N	Y
1	1	10060 - 1.6 Urschel translocer 2500 - LC G: Daily Scope C: Internal Record	Equip	Y	Y	01/11/16 Mon	N	Y
1	1	10070 - 1.7 Incline Conveyor - LC G: Daily Scope C: Internal Record	Equip	Y	Y	01/11/16 Mon	N	Y
1	1	10080 - 1.8 Best Genius 1600 Color Sorter - LC G: Daily Scope C: Internal Record	Equip	Y	Y	01/11/16 Mon	N	Y
1	1	10090 - 1.9 Collecting Conveyor - LC G: Daily Scope C: Internal Record	Equip	Y	Y	01/11/16 Mon	N	Y
1	1	10100 - 1.10 (2) Stage Flotation Wash line - LC G: Daily Scope C: Internal Record	Equip	Y	Y	01/11/16 Mon	N	Y
1	1	10105 - Floor - LC G: Daily Scope C: Internal Record	Equip	Y	Y	01/11/16 Mon	N	Y
1	1	10110 - 1.11 Buffer Conveyor - HC G: Daily Scope C: Internal Record	Equip	Y	Y	01/11/16 Mon	N	Y
1	1	10120 - 1.12 Cross Conveyor - HC G: Daily Scope C: Internal Record	Equip	Y	Y	01/11/16 Mon	N	Y
1	1	10130 - 1.13 Infeed Shaker Freshline - HC G: Daily Scope C: Internal Record	Equip	Y	Y	01/11/16 Mon	N	Y
1	1	10140 - 1.14 (2) Drum Freshline Centrifuge - HC G: Daily Scope C: Internal Record	Equip	Y	Y	01/11/16 Mon	N	Y
1	1	10150 - 1.15 Outfeed Conveyor Freshline - HC G: Daily Scope C: Internal Record	Equip	Y	Y	01/11/16 Mon	N	Y
1	1	10160 - 1.16 Swan Neck Conveyor to Scales - HC G: Daily Scope C: Internal Record	Equip	Y	Y	01/11/16 Mon	N	Y

Item	TASK LIST OF SPECIFICATION	Daily	Bi-Weekly	Weekly	Bi / Month	Monthly	Quarterly	Notes
<b>ADMINISTRATIVE OFFICES</b>								
<b>LOBBY / RECEPTION</b>								
1	Clean interior and exterior glass doors	X						
2	Empty waste receptacle and remove trash to designated area	X						
3	High and low dusting of horizontal surfaces including desks, sills, cabinets			X				
4	Spot clean all horizontal and vertical surfaces removing fingerprints, smudges and stains	X						
5	Thorough wiping of all clear areas of office desktops and horizontal surfaces			X				
6	Vacuum entire floor area from wall to wall			X				
7	Vacuum traffic lane areas	X						
8	Using a damp cloth, wipe every corner removing cob webs and dust	X			X			
9	Dust and clean walls and vents					X		
10	Vacuum walk off mat (interior)	X						
11	Clean entry mat (exterior)	X						
12	Wiping of sides of desks, files, trash cans, doors and cabinets					X		
13	Cleaning and sanitizing of telephones including cradle and receivers	X						
14	Wipe clean legs and bases of chairs and tables in offices areas etc.			X				
15	Damp mop entire hard surface floor removing dirt, coffee spills, etc.	X						
<b>OFFICE WASHROOM</b>								
1	Empty all waste receptacles and replace liners	X						
2	Remove all collected trash to designated area	X						
3	Sanitize all restroom fixtures, wipe counter, clean mirrors and sinks	X						
4	Vacuum dust mop and mop the floor with germicidal cleaner	X						
5	Wash all restroom partition on both sides	X						
6	Enzyme Drain treatment	X						
7	Wipe clean all restroom partitions, fixtures etc.			X				
8	Damp mop entire hard surface floor removing dirt, etc.	X						
<b>ADMINISTRATIVE OFFICE (1)</b>								
1	Empty waste receptacle and remove trash to designated area	X						
2	Wipe all partitions of each table			X				
3	High and low dusting of horizontal surfaces including desks, sills, cabinets			X				
4	Spot clean all horizontal and vertical surfaces removing fingerprints, smudges and stains	X						
5	Thorough wiping of all clear areas of office desktops and horizontal surfaces			X				
6	Vacuum entire floor area from wall to wall			X				
7	Vacuum traffic lane areas	X						
8	Using a damp cloth, wipe every corner removing cob webs and dust	X						
9	Wiping of sides of desks, files, trash cans, doors and cabinets			X				
10	Cleaning and sanitizing of telephones including cradle and receivers	X						
11	Wipe clean legs and bases of chairs and tables in offices areas etc.			X				
12	Spot clean glass doors removing dirt, fingerprints and smudges	X						
13	Damp mop entire hard surface floor removing dirt, coffee spills, etc.	X						
<b>TESTING ROOM AND DOCUMENT ROOM</b>								
1	Empty waste receptacle and remove trash to designated area	X						
2	High and low dusting of horizontal surfaces including desks, sills, cabinets				X			
3	Spot clean all horizontal and vertical surfaces removing fingerprints, smudges and stains	X						
4	Thorough wiping of all clear areas of office desktops and horizontal surfaces			X				
5	Vacuum entire floor area from wall to wall			X				
6	Vacuum traffic lane areas	X						
7	Using a damp cloth, wipe every corner removing cob webs and dust	X						
<b>JANITOR ROOM</b>								
1	Using a damp cloth, wipe every corner removing cob webs and dust				X			
2	Spot clean all horizontal and vertical surfaces removing fingerprints, smudges and stains			X				
3	Vacuum entire floor area from wall to wall			X				
4	Clean sink removing dirt, etc.			X				
<b>KITCHEN / LUNCHROOM</b>								
1	Empty and replace all waste receptacles	X						
2	Remove all collected trash to designated area	X						
3	Damp clean and Sanitize all tables and chairs	X						
4	Damp clean and Sanitize all sinks and wipe dry	X						
5	Damp clean interior and exterior of microwave oven	X					X	
6	Refrigerator interior cleaning							
7	Refrigerator exterior cleaning			X				
8	Dust mop all hard floor surfaces	X						
9	Vacuum and mop entire floor	X						

# Our Services

We Empower Your Business With The Services We Offer



- Food Manufacturing Services
- Commercial and Residential Buildings
- Pharmaceutical Industry
- Specialized Industry



# Industrial Sanitation (Wet Method)

Our Core Business With Winning Track Record



- Canadian / USA Certified environments: FSSC2200, GFSI, IFS, CFIA, AIB, FDA, USDA, SQF, BRC, AIB, and HACCP
- Specializes in Food and Beverage manufacturing and production
- Industrial Warehouses
- Pharmaceutical Laboratories
- Following 7-Step-Cleaning Program for strict health and safety compliance.

# Industrial Sanitation (Wet Method)

Our Core Business With Winning Track Record

- Attention to detail allow us to focus on Canadian public health and food safety standards.
- (GMP) Good Manufacturing Practice sanitation programs in the strictly regulated food service and industrial sanitation certified environments.
- Food manufacturers, fresh produce distributors, industrial bakeries, chocolate factories, meat, seafood and poultry warehouses, ensuring every facility operates at its sanitary best.

## Industrial Sanitation Services

DAILY

PERIODICAL

SPECIAL

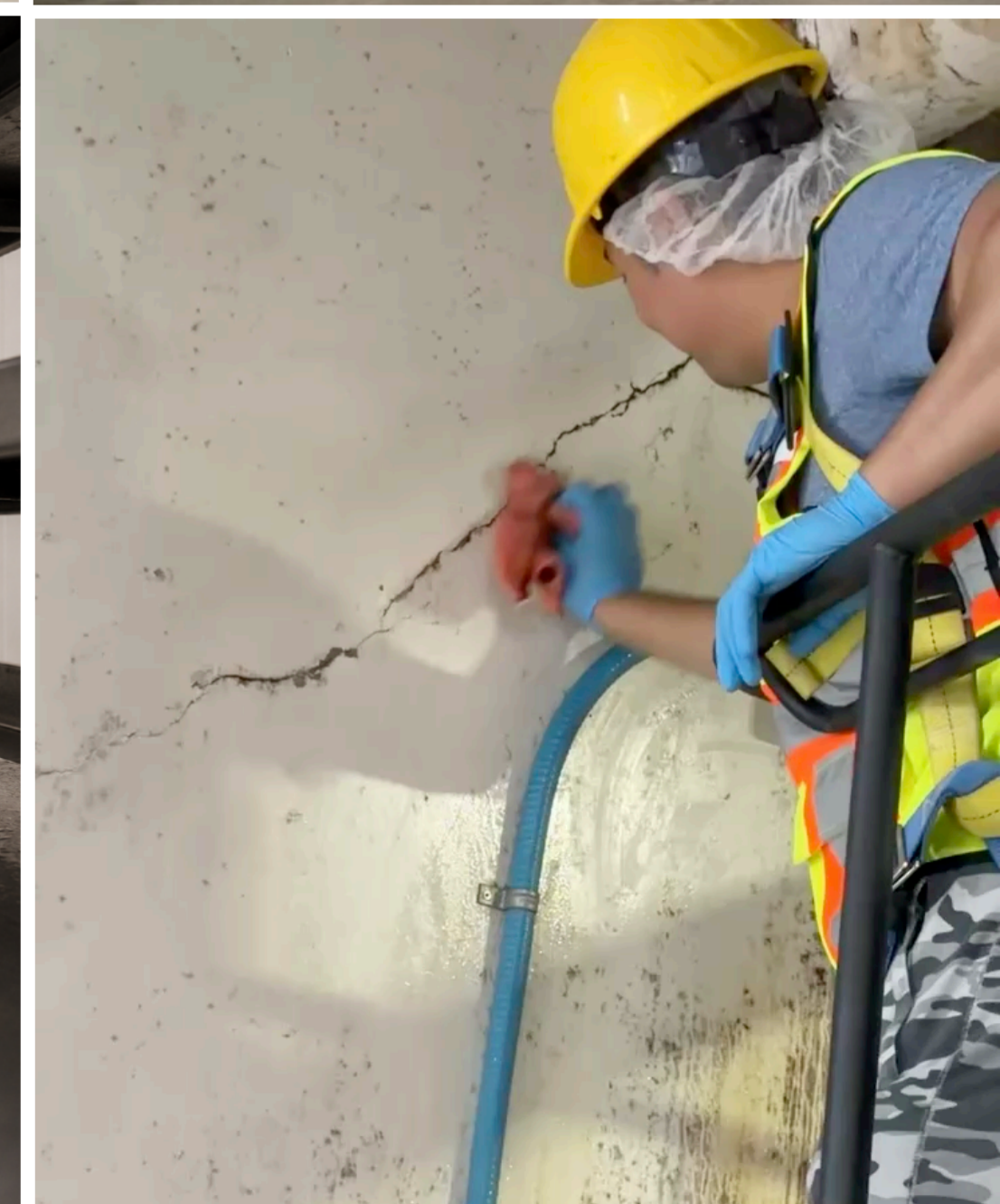
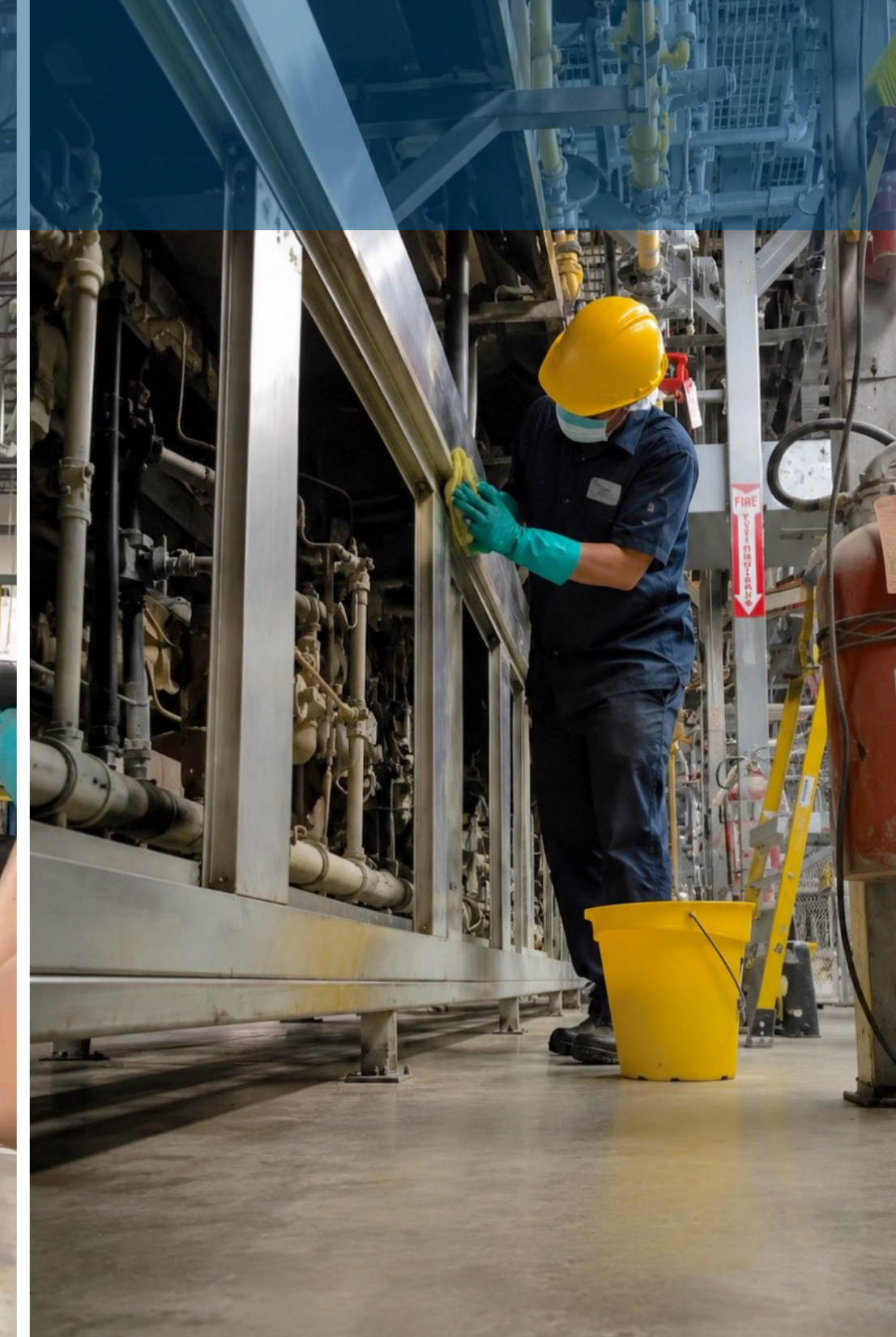
SEGMENT



# Industrial Sanitation (Dry Method)

Our Core Business With Winning Track Record

- Dry sanitation removes food residues without using large amounts of water. Workers use HEPA vacuums, brushes, scrapers, and damp cloths to remove flour, crumbs, dust, and other dry contaminants from equipment and surfaces.
- Helps prevent microbial growth and cross-contamination. By keeping production areas dry, facilities reduce the risk of bacteria, mold, and yeast developing on equipment and food-contact surfaces.
- Widely used in bakeries and dry food manufacturing plants. It improves food safety, minimizes production downtime, and supports compliance with HACCP, GMP, CFIA, and other food safety standards.



# 7 Steps Of Cleaning

We Go Above And Beyond The Audit Expectations.



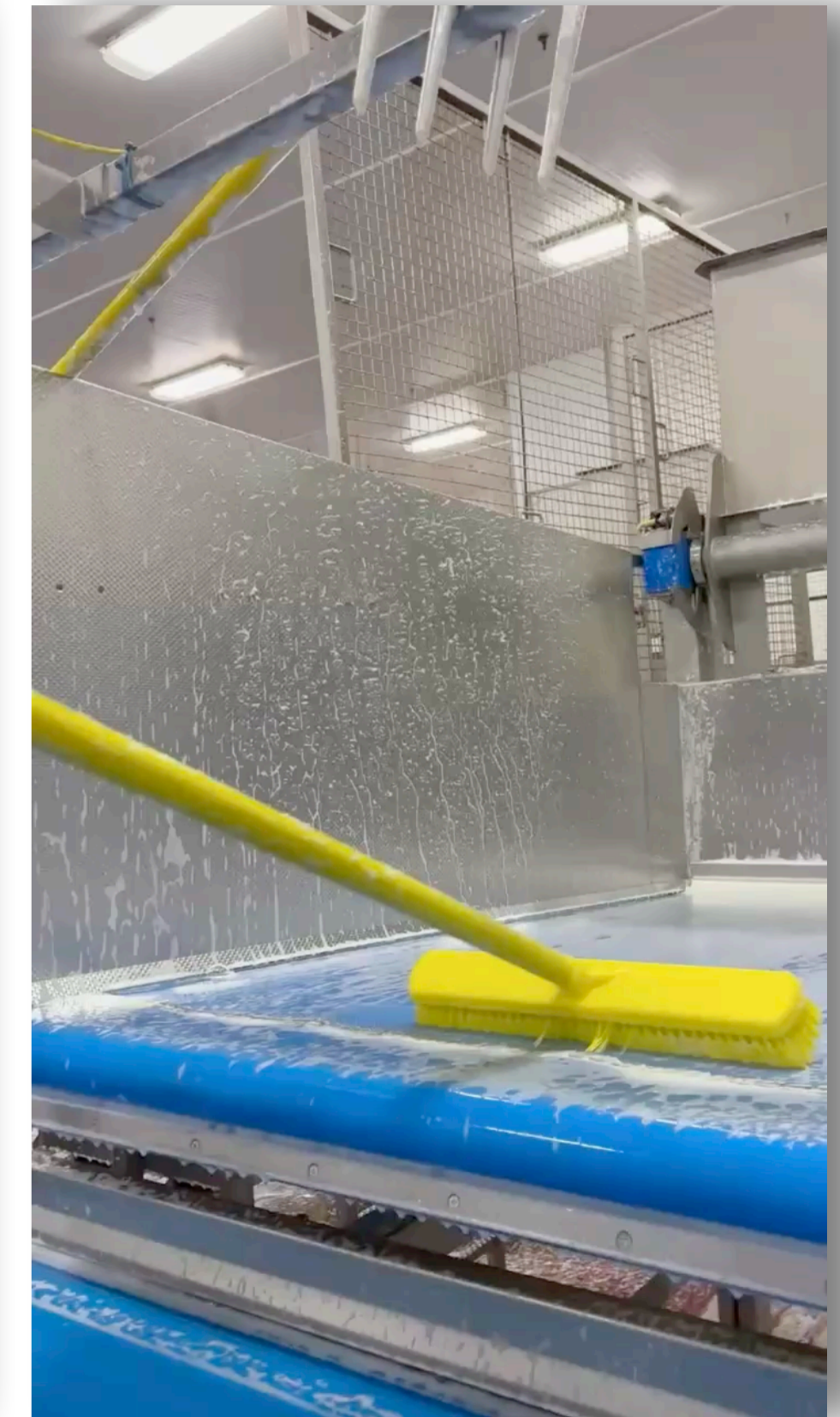
**STEP 1: Dry Pick up**



**STEP 2: Pre-Rinse**



**STEP 3: Foam & Scrub**



# 7 Steps Of Cleaning

We Go Above And Beyond The Audit Expectations.



**STEP 4: Post Rinse & Self Inspection**



**STEP 5: LH  
Inspection**

# 7 Steps Of Cleaning

We Go Above And Beyond The Audit Expectations.



**STEP 6: Pre-Op  
Inspection**



**STEP 7: Sanitize**



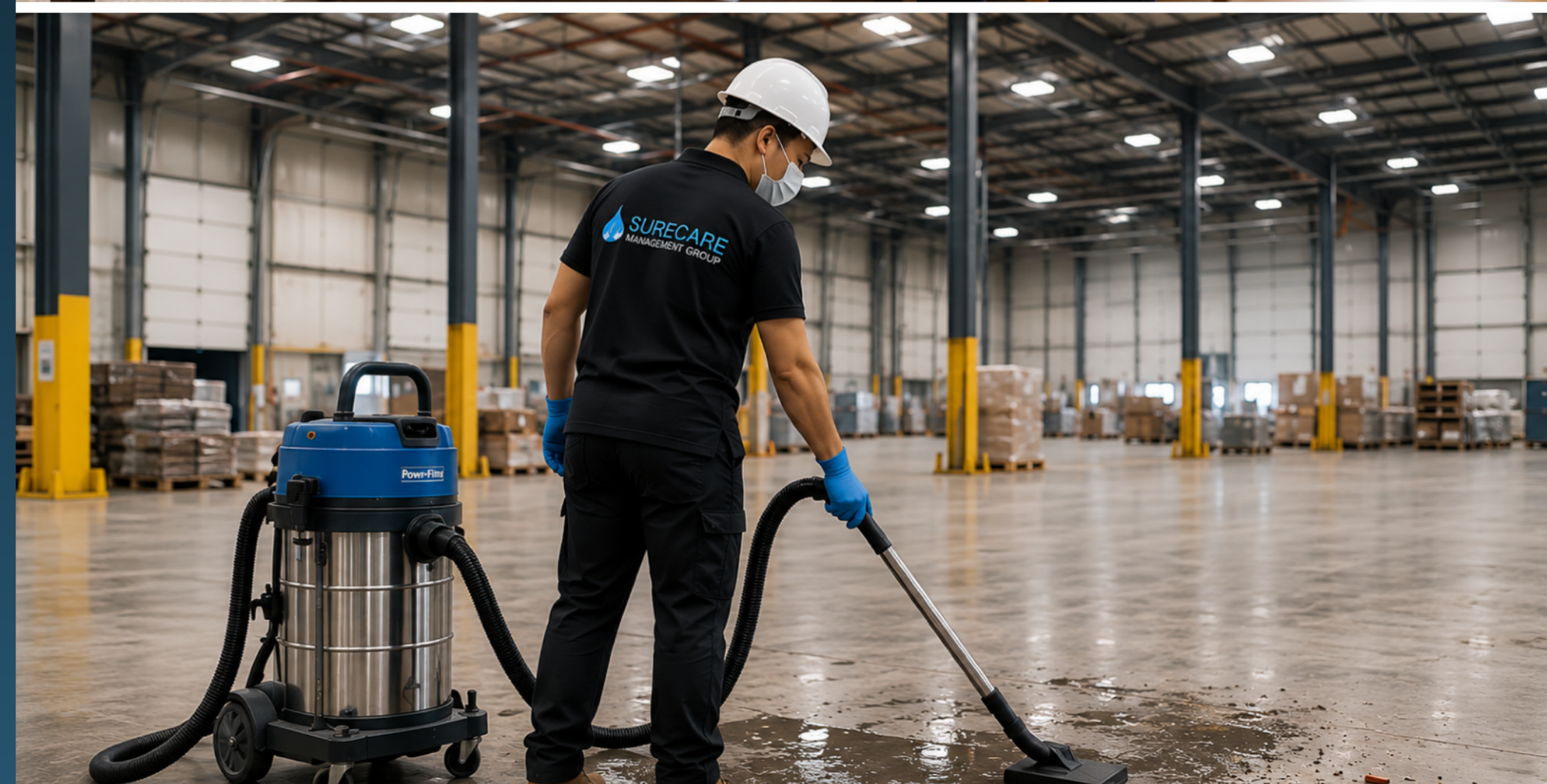
**Surecare Team**

# Commercial, Janitorial & Residential Janitorial

Experienced In Working In Certified Environments



- Commercial Cleaning / Post-Construction
- Pre- and Post- Events Cleaning
- Commercial Kitchen
- Warehouses and Industrial Buildings
- Strata Cleaning and Sanitation
- Garbage Removal and Disposal
- Carpet Shampoo and Encapsulation
- Interior & Exterior Maintenance Services
- Transpo & Logistics Cleaning
- **Bodycam option for clients.**



# Commercial, Janitorial & Residential Janitorial

Experienced In Working In Certified Environments

- Maintenance of buildings, corporate offices, shopping complexes, trade centres, condominiums, factories, workshops, warehouses, sport stadiums, school halls, hospitals, concert halls, pre- and post- events
- Commercial kitchens with specialized equipment, protocols including the back bar, venting, drains, refrigeration, grease-traps, inceptors.
- Food manufacturers with strict GMP compliance requirements.

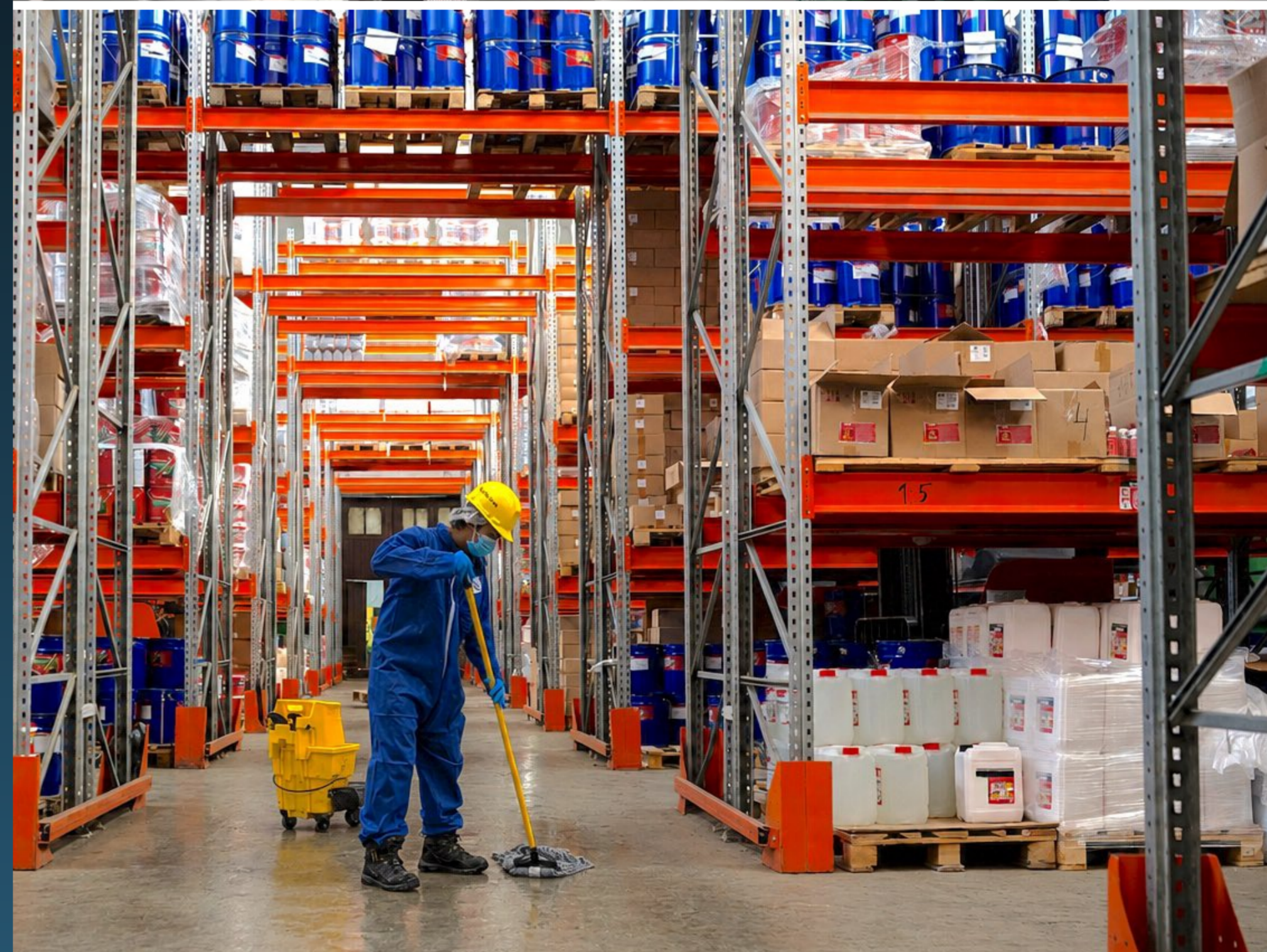
## Janitorial & Sanitation Services

DAILY

PERIODICAL

SPECIAL

SEGMENT



# Demolition, Post-Construction & Handyman

Expertly Building Spaces With Zero Hassle



- General Handyman Works
  - *Maintenance, Design and Build*
- Post-Construction Cleaning
- Handyman Services

# Demolition, Post-Construction & Handyman

Expertly Building Spaces With Zero Hassle

- Post-construction cleaning: Specializes in comprehensive cleaning solutions that remove fine construction dust, debris, and residue from every corner of the facility.
- Demolitions: Specializes in breathing new life into old spaces through modern upgrades and thoughtful redesigns.
- General Handyman: Preventive maintenance and timely repairs. Design builds for short/long term construction planning.



# Training and Certification

Comprehensive Training And Certification Standards



- Wet and Dry Sanitation Training
- GMP / WHMIS Safety / SSOP Procedure
- CFS Training
- ISO 9001 Training
- HACCP Training
- Scissor Lift / Boom Lift Training
- Fall Arrest Training

# Training and Certification

Comprehensive Training And Certification Standards

- Expert training and certification services in industrial best practices, hazard analysis, and other industry requirements specific to Philippine environments.
- Philippine-specific certifications focused on food manufacturing with highly specialized and strict safety compliance.
- Specialized training in GMP (Good Manufacturing Practices), WHIMIS, and SSOP (Sanitation Standard Operating Procedures) to ensure workplace safety and compliance.



# Staffing and Manpower

Right person. Right job. Right Company.



- Full-service staffing provider for temporary, permanent, part-time, and direct hire placements\*.
- Supplies qualified, trained and certified workers for warehouses, manufacturing, and food processing plants.
- Provides customized recruitment services including job postings, screening, skills assessments, and interview coordination.

\* Must be legally allowed to work in Canada.





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MANAGEMENT GROUP

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