

WHY UNCONTROLLED REFILL IS NOT A GOOD SOLUTION?



1 UNCONTROLLED REFILL MAKES TRACEABILITY IMPOSSIBLE IN HOSPITALITY TRADE

- Before any refill, each dispenser has to be cleared out, cleaned and asepticized, which is not possible in a non-industrial environment.
- After each refill, housekeepers have to append a batch number on the dispenser and keep updated cosmetics registers.
- If there is no traceability follow-up, the legal responsibility lies with the hoteliers and agents.

The European Cosmetic Regulation requires product traceability throughout the whole supply chain (regulation n°1223/2009 - articles 12 & 19).

2 UNCONTROLLED REFILL FAVOURS THE GROWTH OF GERMS AND BACTERIA

- Dispensers are never fully cleared out and are not cleaned between two refills.
- Constant handling and opening of the dispensers by housekeepers could cause oxidation and contamination of the remaining liquid.
- Dispensers can be opened and tampered.

3 UNCONTROLLED REFILL IS COUNTER-PRODUCTIVE IN HOSPITALITY TRADE

- It requires important extra-handling to housekeepers.
- It may be combined with dirt and require an additional cleaning of the surfaces.
- It may represent sanitary risk.
- Refill doesn't guarantee that the content matches the product's denomination.

4 UNCONTROLLED REFILL CAN REFLECT BADLY ON THE HOTEL / BRAND IMAGE

Uncleanliness as well as a poor design of the refilled dispenser can be a discouraging factor for clients.

5 COSMETIC BRANDS DON'T WANT TO GO AGAINST THE EUROPEAN DIRECTIVES AND EXPOSE THEIR CUSTOMERS TO SANITARY RISKS.

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For all these reasons, we encourage you to resort to other dispensing solutions and would be pleased to present our traceable, safe and attractive turnkey refill solutions.

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