

Case History

Fairfax Meadow processes meat exclusively for the catering industry, supplying some 15,000 tonnes of chilled and frozen meats, including 34 million portion-controlled products, to 5,000 customers every year. When it needed its Derby head office and processing facility cleaned to the highest meat processing standard, it turned to hygiene services management specialist, Hygiene Group.



▲ Hygiene Group staff are trained to look out for 'hot spots'



▲ Micro swabs are used to check cleaning results

Fairfax Meadow

Fairfax Meadow required plant, amenities, offices, and building fabric cleaned. It also wanted waste management services. Equipment that had to be cleaned included plastic-topped butchers' blocks, and a range of stainless steel items, including slicers, mixers, burger and sausage-making machines, tenderisers and needlers. And because much of it is electrical, it has to be bagged-up and protected before cleaning can begin; a time-consuming but vital part of the cleaning process.

Overseen by Midlands account manager Scott Fowler, Hygiene Group performs intensive clean downs, including nightly deep cleans, between 7pm and 4am

across five nights. They also provide daytime and some weekend cover.

The routine involves Hygiene Group staff following very clear cleaning procedures – laid out in pictorial guides – for each of the pieces of specialist equipment to be cleaned.

They are also trained to look out for 'hot spots' – parts of the equipment that might require closer attention. Five micro-swabs are used to check results every morning.


To help ensure customer satisfaction all team managers undertake a management development course, which includes subjects such as motivation and customer services.

Hygiene Group hygiene operations manager Sian Thomas said; "This is a very testing environment, cleaning here is intensive and results have to be consistently high."

Three main chemicals are used at Fairfax Meadow:

- Holchem Chlorfoam – a bactericidal degreaser
- Holchem Holquat – a terminal disinfectant
- Deep Clean HS – a bactericidal degreaser

Fairfax Meadow group technical manager Paul Salamon said; "We can see the difference Hygiene Group has made, and we're pleased with the levels of cleanliness it has since maintained."




▲ A strict cleaning regime ensures high standards are maintained

Hygiene Group's business is structured around ISO 9001:2000/ISO1401:1996.

There are different quality systems used in the food industry, but this one allows us to standardise our procedures and documentation across all our sites and clients, and can be integrated into site-specific systems.

Established more than 20 years, Hygiene Group is now the industry-acknowledged market leader, and continues to develop as the number one specialist cleaning and hygiene services provider to the food manufacturing and processing industry.

To do this, it will carry on innovating, adding value and advancing its already high standards of service, delivery and open accountability.



From a nationwide network of regional centres on 24-hour stand-by, Hygiene is able to demonstrate a detailed understanding of the integral part it plays in the UK food chain. It is fully supported in this by a highly qualified, enthusiastic and committed workforce.

▲ Production line at Fairfax Meadow

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