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REACHING NEW HEIGHTS OF CLEANLINESS IN THE FOOD PROCESSING INDUSTRY

Specialist cleaning and hygiene services provider Hygiene is scaling new heights for its customers in the food processing industry. As health and safety issues turn high-level cleaning into a nightmare for in-house employees, Hygiene provides teams of trained staff capable to go as high as any customer might need.



Stephen Bailey, managing director of Hygiene explains: “Ensuring that every surface in a food production area is scrupulously clean is the first priority for any food processor – that includes those areas well above normal reach that could be harbouring dust and product debris. Health and safety issues, however, have made high level cleaning an increasingly difficult task to manage. In fact, if staff have to stand on anything higher than a set of small steps, special precautions have to be taken. For working at anything above two metres, safety harnesses are now mandatory.”

In the food industry there are particular issues with dust and product debris building up on pipes, ducts, lights and structural girders creating near-perfect environments for the development of potentially hazardous organisms. Whilst health and safety regulations dictate the need for high level cleaning, they also put barriers in its way by insisting on full risk assessments, training and specialist equipment before staff can undertake it.

The service that Hygiene offers addresses both of these areas. Its staff are fully trained in all aspects of both cleaning and safety and are certified on each piece of specialist equipment.

Steven Bailey continues: “Outsourcing high level cleaning can be far more cost effective than using in-house staff. For example, it can be a highly labour-intensive process to carry out as it remains mainly reliant on powerful vacuum cleaners, special tools and traditional hand cleaning. In addition, whilst a lot of high-level work can be carried out from the safety of powered access vehicles like scissor lifts and cherry pickers, there will always be higher, or more obscure, areas where cleaners have to use alloy towers, span deck systems and even ladders and ropes. Having to train in-house staff can be both costly and time consuming. These are routine tasks for our teams and they fully trained in all aspects of health and safety.”

Hygiene specialises in cleaning and hygiene services for the food and pharmaceutical industries. It operates from a national network of regional centres on twenty-four hour standby with over 900 full-time employees. For more information telephone 01753 694 905 or visit www.hygiene.co.uk

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Note to Editors

Hygiene operates from 10 UK sites and has grown from modest beginnings more than 20 years ago to become the largest and leading supplier of hygiene management in the UK. It can be visited at www.hygiene.co.uk

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