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FIRST FOR HYGIENE WITH BREWERY CONTRACT

A new contract gain marks a first for specialist hygiene and cleaning contractor, the Hygiene Group. Following a competitive tender, the company has won the bid for environmental cleaning services at the Carlsberg UK brewery in Leeds, one of the UK's largest breweries.

The Hygiene Group is the UK's largest specialist supplier of hygiene management services to the food and pharmaceutical industries and this is the company's first brewery contract. Occupying a 30 acre site with an output of some 2.8 million hectolitres a year, the brewery produces Carlsberg Lager and Carlsberg Export, Tetley's Smoothflow Keg bitter and Tetley's cask bitter, the biggest cask brand in the world.



Photo shows: The Hygiene Group has won the bid for environmental cleaning services at the Carlsberg brewery in Leeds

The previous cleaning contract had been in place for around a decade and specified standard commercial-type cleaning services.

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Carlsberg's aim was to upgrade to the level of a medium risk food environment. Brewing and Processing Manager, Alison Rance explains:

“Having had new members of the management team joining from a food industry background, we were encouraged to take a new perspective on our cleaning needs. We also produce own brand labels for the major multiples so a key driver was accreditation to the British Retail Consortium standard, which places more focus on hygiene in the production environment. That led us to re-define our cleaning specification and put it out to tender. We were impressed by the Hygiene Group's approach and their extensive experience of the food processing industry.”

Hygiene's contract covers the entire site, involving the brewery itself plus packaging and warehousing areas. Challenges include a mix of old and new buildings – the Leeds brewery was originally established in the 19th century – with challenging pipework and fabrication issues. The contract includes specialist high-level cleaning and the use of techniques such as foaming agents.

Bob Cannell, Hygiene's business development manager, comments:

“One thing that particularly impressed Carlsberg UK was the fact that we make a particular point of using the latest tools and techniques. We have also made major investments in equipment specifically for this contract. For example, in the warehouse floors have to be dry before forklifts can operate, so we bought ride on machines for scrubbing and drying so we could work without disrupting warehouse operations.”

With the brewery working round the clock, the Hygiene team aligns its shift patterns to those of the brewery workers and their activities are closely integrated. Alison Rance explains:

“There was a lot of preliminary work to be done and Hygiene has worked very closely with our team here. We operate an open policy with our contractors,

so the Hygiene staff have full access to all our systems. For example, if one of the Hygiene people spots a pipe leakage, they can go directly into our building services request system to report it. This gives us valuable sets of eyes around the plant and helps make our life easier. We have seen real improvements all round since the Hygiene contract started.”

Hygiene has also worked with Carlsberg UK to develop an audit system for the cleaning programme, which it now plans to convert to its electronic Maximiser system.

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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

For further information or for the high resolution version of the image used above contact:

Guy Robson

Wyatt International PR, Wyatt House, 72 Francis Road, Edgbaston,
Birmingham, B16 8SP

Tel: 0121 454 8181

Fax 0121 455 9785

Email: grobson@wyattinternational.com