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New Hygiene Diary spells end for cleaning task wallcharts

Hygiene Group has launched a new cleaning task tracking system developed specially for the food industry.

One of the UK's leading providers of hygiene management services to the food sector, Hygiene Group believes its Hygiene Diary will shave hours off monitoring cleaning tasks and cycles.



Hi-res digital images available on request

It is already being trialled by one blue chip customer impressed by its functionality.

Ideal for small to medium-sized food production facilities, the digital, spreadsheet-based programme updates tasks and re-sets cleaning cycles in real time, making it quick and easy to use.

It has been developed by Hygiene Group hygiene technologist Neil Brown, who believes it could mark the end of complicated, colour-coded wallcharts in the offices of hygiene managers, and which take hours to update.

All Hygiene Diary entries are date and time stamped, so it can provide validation for hard-copy cleaning documentation. And it can be password protected, so that date and timings cannot be altered.

The system shows whether cleaning tasks are due, late or have become a priority, and to which cleaning teams tasks have been attributed. It can be tailored to particular customer requirements and comes with an online helpdesk.

Brown said: “Rival systems are commonly derived from planned maintenance programs; these can be expensive and do not directly address the needs of the food industry. Our system is designed specifically for the food industry.”

While this offers the chance to reduce the total amount of paper records produced, Brown recommends that the system be used alongside a simplified paper trail to provide cross-validation come audit time.

“It should not replace hard copy documentation, but could certainly become the preferred tracking and monitoring system for hygiene and cleaning managers who at the moment probably spend too long moving stickers around wallcharts.”

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Note to Editors

Hygiene 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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