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PRESS RELEASE

Hygiene Group impresses at Fairfax Meadow

One of the UK's leading providers of hygiene management services to the food sector is making an impact at a Midland meat processor.



Digital image available on request

Hygiene Group is cleaning top catering butcher Fairfax Meadow's head office and processing facility, in Derby.

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

Overseen by Midlands account manager Scott Fowler, a 10-strong Hygiene Group team performs clean downs, including nightly deep cleans, between 7pm and 4am across five nights. They also provide day and some weekend cover.

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They clean amenities, offices, building fabric, handle waste management and clean plant, which include plastic-topped butchers' blocks and stainless steel auto-slicers, mixers, tenderisers, burger and sausage machines.

Five micro-swabs are used to check results every morning.

Hygiene Group managing director Steve Bailey said: "This is a very testing environment, cleaning here is intensive, and includes the time-consuming but vital bagging-up and isolating of electrical equipment prior to cleaning.

"We have now made good progress, and are delighted that the client can see a difference in these early stages of the contract."

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. It has other sites in London, Gateshead and Canterbury.

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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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