

## EXAMPLES OF PROJECTS - LISTED BY PROJECT TYPE

To protect client confidentiality, all business names have been removed.

### SITE CLEANING/HYGEINE SYSTEMS:

- **Food Smoker** - With persistent Listeria issues - produced action plans (housekeeping, segregation, cleaning method/schedule), introduced appropriate sanitisers.
- **Several clients** - Selected more suitable cleaning chemicals for the various applications, negotiated prices and introduced correct dosing and methods / schedules for operators.
- **Salmon Smoker** - Trained and developed a hygiene team, applied a “key performance indicator” bonus programme based on based on labour use, swab results, chemical and water use; installed a foam detergent and sanitiser application system to improve labour water and chemical usage – improve microbial reduction rate.
- **Many clients:** - Fish/dairy/meat/vegetable processors – suggested appropriate detergents and sanitisers for the water/soil/microbes, recommendations on training, Scheduling/recording and verification of cleaning

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LINK6c Food process hygiene and cleaning systems 140521