

## FOOD SAFETY AND HYGIENE

Hygiene depends strongly on cleaning, which has to be much more than just efficient. It must also ensure that bacteria from one department are not moved to another department where they could spoil a finished product. These requirements are some of the reasons that we developed the DuralifePro Mop Heads.



The concept is based on a simple and easily understood color coding system. All

products come in four to five colors. The idea behind the fully colored mop head is that each color should fit in with a specifically defined production unit, which has its own color zone. Thus only red mop heads are used in the red zone, blue mop heads in the blue zone and so on.



## BENEFITS OF A COLOR CODED PROGRAM

The Colour Coding Program is an effective way to create a visual picture of your factory/work area divided into colour zones. You can create a colour map of your factory. It will show where in each area the cleaning tools are to be found. This is the way to reduce the risk of transferring microorganisms from one place to another through the cleaning tools.

### Benefits:

1. As a quality manager in a food processing/healthcare company, this program will greatly assist you with checking and maintaining cleaning tools.
2. The plan helps to ensure that the cleaning tools are stored and used in the correct place.
3. This in turn saves time, as employees always know exactly where to find their cleaning tools.
4. Experience shows that when tools are placed in their designated areas, they are used more regularly.
5. The purchasing department have the same program enabling them to know which cleaning tools are required for each area, ensuring that the correct cleaning tools are re-ordered.
6. Colour coding greatly improves the standard of the factory. Visiting customers and inspection authorities can easily see that the cleaning tools are in the correct place along with a product list and a copy in the HACCP file.

<b>Red</b> Bathrooms, washrooms, showers, toilets, basins and bathroom floors	<b>Blue</b> General areas including wards, departments, offices and basins in public areas
<b>Green</b> Catering departments, ward kitchen areas and patient food service at ward level	<b>Yellow</b> Isolation areas

### HACCP

A management tool which satisfies both customers' and statutory requirements for built-in hygiene safety in food production. At the same time it is a tool which engages and involves the company's creative resources and organizational knowhow among management and staff. In addition, it enhances the efficiency of human and material resources.