

Hygienic Tools, Safer Food: Best Practices for Compliance

The webinar will begin shortly.
Thank you for your attendance!



Hygienic Tools, Safer Food: Best Practices for Compliance

Deb Smith – Vikan
- Global Hygiene Specialist

Neil Bogart – Post Consumer Brands
- Principle Scientist



About our guest presenter



Neil Bogart

Principle Scientist
Post Consumer Brands

About Vikan



Vikan is the world's leading supplier of hygienic cleaning tools for the food and beverage industry and other hygiene-sensitive environments.

For more information, visit us at vikan.com



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Cleaning tool management



Why?

- Improves food safety, quality, & shelf-life
- Supports regulatory & standards compliance
- Minimises the risk of product rejection & recall
- Minimises the risk & associated costs of prosecution
- Protects/improves company reputation & income
- Improves operational efficiency
- Reduces waste
- Saves costs

Cleaning tool management

Regulatory compliance

Regulation (EC) No. 852/2004 (29 April 2004)

CHAPTER I:

1. Food premises are to be kept clean

CHAPTER 2:

2. Adequate facilities to be provided for the cleaning, disinfecting & storage of working utensils & equipment.



21 CFR § 117.135, (c)(3):

"Sanitation controls include procedures, practices, and processes to ensure that the facility is maintained in a sanitary condition adequate to significantly minimize or prevent hazards such as environmental pathogens, biological hazards due to employee handling, and food allergen hazards."



§ 416.3 Equipment and utensils.

- a) *Equipment & utensils used for processing or otherwise handling edible product or ingredients must be of such material & construction to facilitate thorough cleaning.*
- b) *Equipment & utensils must be maintained in sanitary condition*

§ 416.4 Sanitary operations.

- a) *All food-contact surfaces, including food-contact surfaces of utensils & equipment,*

AND

- b) *Non-food-contact surfaces of facilities, equipment, & utensils used in the operation of the establishment must be cleaned & sanitized as frequently as necessary to prevent the creation of insanitary conditions & the adulteration of product.*



Regulatory compliance:



➤ Oct. 2020

- **An FDA warning letter** was issued to food manufacturer highlighting critical food safety violations including the improper movement and use of an **unclean broom** from a wet cooler passageway to a ready-to-eat (RTE) food production area.
- **Whole genome sequencing traced *Listeria monocytogenes*** found in the RTE area back to the broom.
- The FDA concluded that the food manufacturer **did not clean and sanitize their utensils and equipment in a manner that protected against contamination of food, food-contact surfaces, or food-packaging materials.**
 - <https://www.foodsafetynews.com/2020/11/two-california-food-companies-warned-over-violations/>

Cleaning tool management

Standards compliance

➤ BRCGS

- 4.11.6. '**Cleaning equipment** shall be:- hygienically designed and fit for purpose, suitably identified for intended use (e.g., colour coded or labeled), cleaned and stored in a hygienic manner to prevent contamination'
- 'Equipment used for cleaning high care and high-risk areas shall be visually distinctive and dedicated for use in that area.'



➤ FSSC 22000 (ISO/TS 22002-1:2009 (2013) Prerequisite programmes on food safety Part 1: Food manufacturing)

- 11.2 **Cleaning and sanitising agents and tools**: 'Tools and equipment shall be of hygienic design and maintained in a condition which does not present a potential source of extraneous matter.'



➤ SQF code

- Section 10.2.9.2 '**Equipment and utensils** shall be designed, constructed, installed, operated, and maintained so as to meet any applicable regulatory requirements and not pose a contamination threat to product.'



Recent non-conformances*



- *Clause 4.11.1: Housekeeping & Hygiene*
– Sanitation (GHP)
- *Clause 4.9.1.1: Chemical Control*
– Cross-contamination prevention
- *Clause 4.6.2: Equipment Design & Construction*
– Hygienic Design
- *Clause 4.4.8: State of Doors (both internal & external)*
– Sanitation (GHP) / Hygienic Design
- *Clause 4.4.1: Hygienic State of Walls*
– Sanitation (GHP) / Hygienic Design



- *Element 11.2.5.1: Cleaning & Sanitation Program*
– Sanitation (GHP)
- *Element 11.2.1.1: Preventive Maintenance & Repair Program & Schedule*
– Cross-contamination prevention
- *Element 11.2.4.1: Pest Prevention Program*
– Sanitation (GHP)
- *Element 11.1.7.2: Equipment & Utensils*
– Sanitation (GHP) / Hygienic Design
- *Element 11.1.2.4: Walls, Ceiling, Partitions & Doors*
– Sanitation (GHP) / Hygienic Design

*The top equipment and environmental sanitation non-conformances based on audits conducted between 1st Feb – 31st Oct 2023

Video reference: <https://www.youtube.com/watch?v=pXNC-J-OVQE>

*The top equipment & environmental sanitation non-conformances based on 2021- 2022 audit data



Cleaning tool management

- Improve food safety, quality, & shelf-life
- Supports regulatory & standards compliance
- Minimises the risk of product rejection & recall
- Minimises the risk & cost of prosecution
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- Reduces waste
- Saves costs

Best practice

- Programme
 - Development
 - Maintenance
- Tool & method
 - Selection
 - Use
 - Maintenance



Cleaning tool maintenance

Risk Assessment

Identify Hazards, determine Risk (likelihood x severity),
implement Controls

Use a multi-disciplinary team to inform decisions based on
knowledge, experience, & available information/data

- Type of contamination (hazard)
 - microorganisms
 - foreign bodies
 - product residues (incl. allergens)
 - chemical residues
- Type of food product/processing equipment/environment
 - wet
 - dry
- Type of clean
 - interim
 - daily
 - weekly
 - periodic deep clean
- Type of item being cleaned
 - environmental surface
 - food contact surface
- Risk level of food produced
 - low risk
 - high care
 - high risk
 - ambient stable
- Type of consumer
 - infants
 - elderly
 - allergic
 - health compromised
- Threats & vulnerabilities

Likelihood and severity (Risk Assessment)

Severity	High	MEDIUM	HIGH
	Low	LOW	MEDIUM
		Low	High
		Likelihood of occurrence	

Hazard identification

A hazard is a biological, physical, or chemical agent that has the potential to cause harm.

Example:

- How do I clean a soft bristled brush used to clean product contact surfaces in a dry baby food production area?
- Identify the possible **hazards** associated with the cleaning activity
 - **Physical** – brush bristles
 - **Chemical** – allergens; toxins from inappropriate materials of construction; cleaning chemicals.
 - **Microbiological** – harmful microbes that can survive in dry environments - *Cronobacter spp.*, *Salmonella*, *Bacillus cereus*

Cleaning tool management

Determine risk

The risk associated with each hazard is determined by comparing the **likelihood** of the hazard occurring with the **severity** of it does occur.

Likelihood and severity (Risk Assessment)

Severity	High	MEDIUM	HIGH
	Low	LOW	MEDIUM
		Low	High

Likelihood of occurrence

Examples:

Hazard – brush bristles

Likelihood – brushes are used throughout production; dependent on quality & maintenance

Severity – choking hazard for infants

Hazard – Allergen cross-contamination

Likelihood – brushes used throughout production;

Severity – severe reaction/death for sensitive infants

Hazard – Toxins from non-food contact compliant materials

Likelihood – brushes used throughout production;

Severity – severe reaction/death for sensitive infants

Hazard – *Salmonella*

Likelihood – carried by people; can survive for a long time in a dry product/environment;

Severity – severe illness/death in infants

Cleaning equipment management

Implement controls

Controls are any action and/or activity that will prevent or eliminate a food safety hazard or reduce it to an acceptable level.

There may be more than one control.

Priority should be given to the control of the identified high-risk scenarios.

Examples:

- **Physical – brush bristles**
 - Use of high quality brushware
 - Regular inspection and replacement
 - Use of sieves to remove bristles
- **Allergen cross-contamination**
 - Use brushes of a different colour for allergen cleaning
- **Material toxins**
 - Use brushes made of suitably food contact compliant materials
- **Microbiological – *Salmonella***
 - Personal hygiene policy
 - Regular cleaning & disinfection, or replacement of the brush
 - Use of hygienically designed brushware



Cleaning tool management

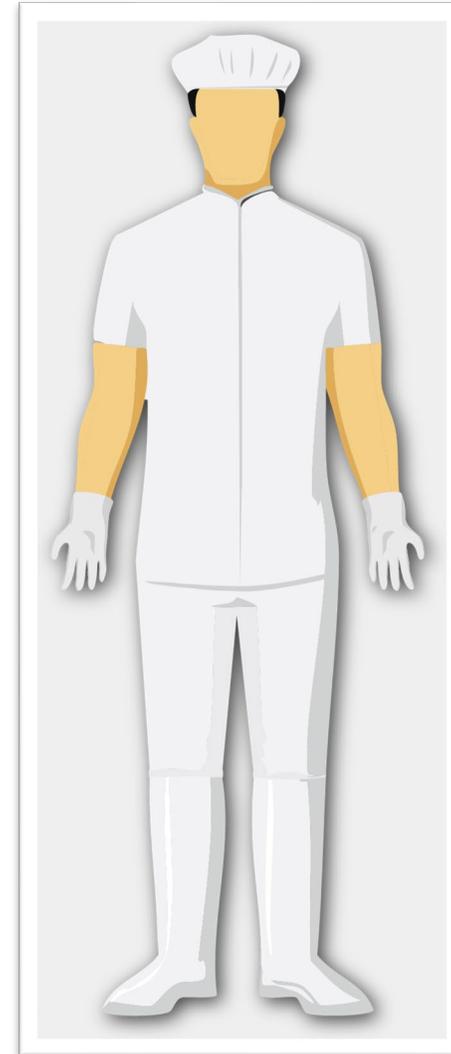
People and Practices

Food safety culture:

- Senior management
- Purchasing
- Facilities management
- Office staff
- Engineering
- Technical
- NPD
- Quality
- Hygiene team

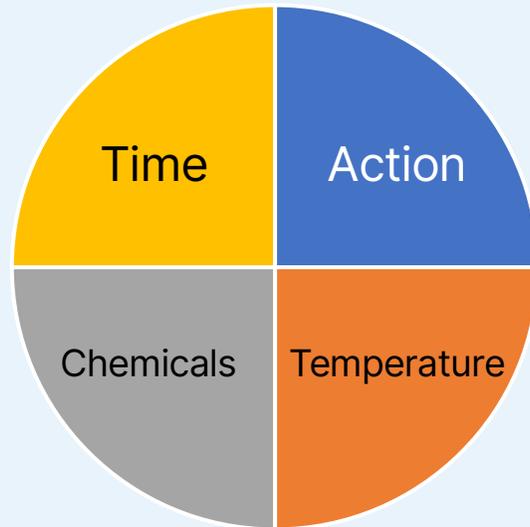
Food safety awareness and application as appropriate.

- trained, experienced, competent, and conscientious people working as a team.



Selection

➤ Cleaning methods



Can also include

- Equipment
- Resources (staff, time, money)

TACT(ER)

Consider;

- Soil type (type of food produced)
- Surface type
- Standards required (internal & external standards, risk category of food produced, type of consumer)

Cleaning tool selection

Cleaning method

Foaming

- Good for decontaminating large areas such as floors, walls, conveyors, tables, and large, open production equipment.
- Equipment, Chemical and Time:
 - A spray nozzle that is used to cover equipment is a foam sanitiser. The sanitiser is given time to act on the soil and is then rinsed off with the released soil.
- Mechanical Action:
 - The shear forces created by the foam moving slowly down the surface and the bursting of the bubbles, in combination with the pressure and action of the rinse water, aid the cleaning process.
 - Manual cleaning tools are often also used, especially for detail cleaning.
- Wet cleaning only

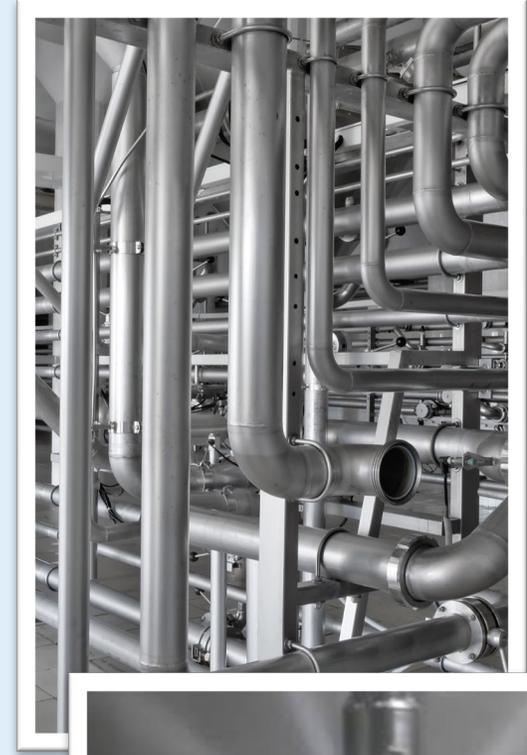


Cleaning tool selection

Cleaning method

Cleaning in Place (CIP)

- Commonly used to clean pipework and closed vessels used for liquid/semi-solid foods, e.g., dairy products, sauces.
- Predominantly wet cleaning – salt or sugar scrubs for dry foods.
- Chemicals, Time, Temperature
 - Aggressive cleaning chemicals, sometimes at high temperatures pumped around a system for some time.
- Mechanical Action:
 - 'Pigging' to remove gross debris
 - Turbulent flow rates generated by automated CIP system
 - Manual cleaning tools can be used for additional detail cleaning on valves and sampling ports



Cleaning tool selection

Cleaning method

Manual cleaning

- Most common method used in food production. Good for:
 - Cleaning of small-to-medium sized production areas/equipment;
 - Deep cleaning
 - Detail cleaning
 - Cleaning of complex equipment
 - Wet or dry cleaning
- Temperature and Chemicals:
 - Need to be carefully selected to balance cleaning efficacy with risk to the user.
- Time and Mechanical Action:
 - Only effective if staff are trained and given sufficient time and appropriate equipment.



Cleaning tool selection

Cleaning method

Vacuuming



Vacuum cleaners need to be:

- certified against standards to use in potentially explosive atmospheres
- fitted with appropriate bag & exhaust filters to prevent contamination from being expelled again



[Goodway: Dusting Brush, Color Coded 1-1/2" | Wands & Tools | Goodway](#)

[Delfin: 23-catalogo-accessoriengcompressed.pdf](#)



Hygienic design

- BRCGS
 - 4.11.6. 'Cleaning equipment shall be:- **hygienically designed** and fit for purpose, suitably identified for intended use (e.g., colour coded or labeled), cleaned and stored in a hygienic manner to prevent contamination'
 - 'Equipment used for cleaning high-care and high-risk areas shall be visually distinctive and dedicated for use in that area.'
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- SQF code
 - Section 10.2.9.2 **Equipment and utensils shall be designed, constructed,** installed, operated, and maintained **so as to** meet any applicable regulatory requirements and **not pose a contamination threat to product**

Cleaning equipment selection

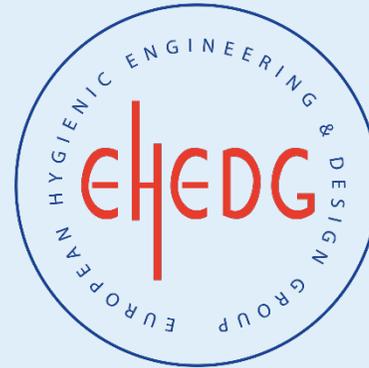
Hygienic design

Easy to clean

Good hygienic design principles*

- No sharp internal angles
- All areas accessible for easy cleaning and disinfection
- Avoid deep recesses, nooks, and crannies
- Of one-piece construction, or quickly and easily dismantled/re-assembled
- Smooth surface finish
- Made of appropriate materials
 - Durable; food-contact compliant

GFSI Benchmarking requirements
on hygienic design



*EHEDG Guideline 8
"Hygienic Equipment Design Criteria"
<https://www.ehedg.org/guidelines/free-documents/>



Cleaning tool selection

Bad hygienic design



Biofilm build-up under the screw thread handle fixing



Site-made floor scraper has contamination traps / is difficult to clean.
Materials of construction?



Foamed plastic - Poor surface finish



UV gel 'contamination' trapped in surface defects after cleaning

Cleaning tool selection

Good hygienic design

10 years



Fully moulded construction



Drilled & stapled



Fully moulded

Cleaning tool selection

Materials of construction

Cleaning equipment should be made of materials that comply with appropriate legal requirements, including:

- EC Directive Nos. 10/2011 and Regulation 1935/2004,
 - Migration tests
 - Declarations of Compliance
 - Equipment for use in EU countries **MUST** be compliant with the EU requirements and can additionally be compliant with FDA requirements.
- The FDA Regulation CFR21
 - Equipment that is FDA compliant only is **NOT** suitable for use in the EU.



Cleaning tool selection

Materials of construction – EU migration test



Gather all available information about product composition



Assess information in relation to EU and national legislation



Set up overall/specific migration tests in olive oil, ethanol, acetic acid, Tenax, etc..



Analysis



Test report

Migration tests should be conducted by an independent, accredited test lab

Materials of construction

Equipment manufacturers' responsibility

- To provide on request,
 - Declarations of Compliance
 - Must contain information as defined in Article 16 of Regulation EC 1935/2004, & Annex IV of Regulation EC 10/2011
 - Includes information on usage related to time, temperature and food type.
 - May also contain restrictions for use



End-users' responsibility

- To ensure the use of equipment that is fit for purpose
 - Food-contact compliant
 - Appropriately temperature and chemical resistant
- Evidence for auditors
- Due diligence defence



Ask equipment supplier for evidence/documentation and read it carefully.

Materials of construction

Equipment specification:

Check that cleaning equipment is resistant to:

- environmental/product temperatures
- decontamination/drying temperatures, e.g., steam, autoclaving at 121°C, and ovens
- approved detergents, sanitisers, and disinfectants when used at chemical manufacturer's recommended times, temps, and concentrations

Technical Data	
Item Number	56813
Recommended sterilisation temperature (Autoclave)	121 °C
Max. cleaning temperature (Dishwasher)	93 °C
Max. usage temperature (for food contact)	100 °C
Max usage temperature (non food contact)	100 °C
Min. usage temperature ³	-20 °C
Min. pH-value in usage concentration	2 pH
Max. pH-value in Usage Concentration	10,5 pH
Recycling Symbol "5", Polypropylene (PP)	Yes

Cleaning tool selection

Effective & efficient



Squeegee

- With easy-to-remove, replaceable cellular rubber blades
- Effective & efficient



Ultra Hygiene Squeegee

- Fully moulded single TPE bladed squeegee
- Very good hygienic design



Hygiene Squeegee

- Solid TPE blades that are easy to remove and clean
- Effective, efficient, & good hygienic design



Cleaning tool selection

Effective & efficient



Soft bristled brush

- Soft bristles remove loose, dry powders



Stiff bristled brush

- Stiff bristles remove dried-on soils (can be used wet or dry)



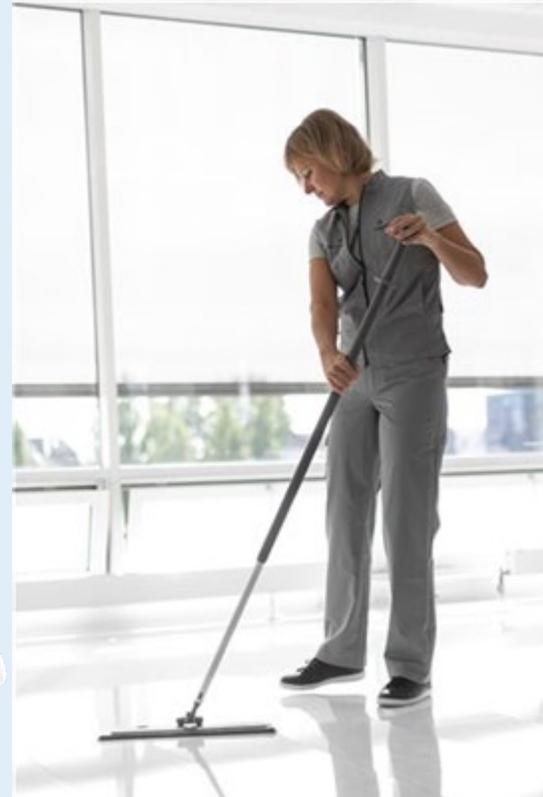
Squeegee

- Sometimes used instead of a broom as it is more effective on some floor types, doesn't create dust, doesn't clog, and is easier to clean.



Cleaning tool selection

Effective & efficient



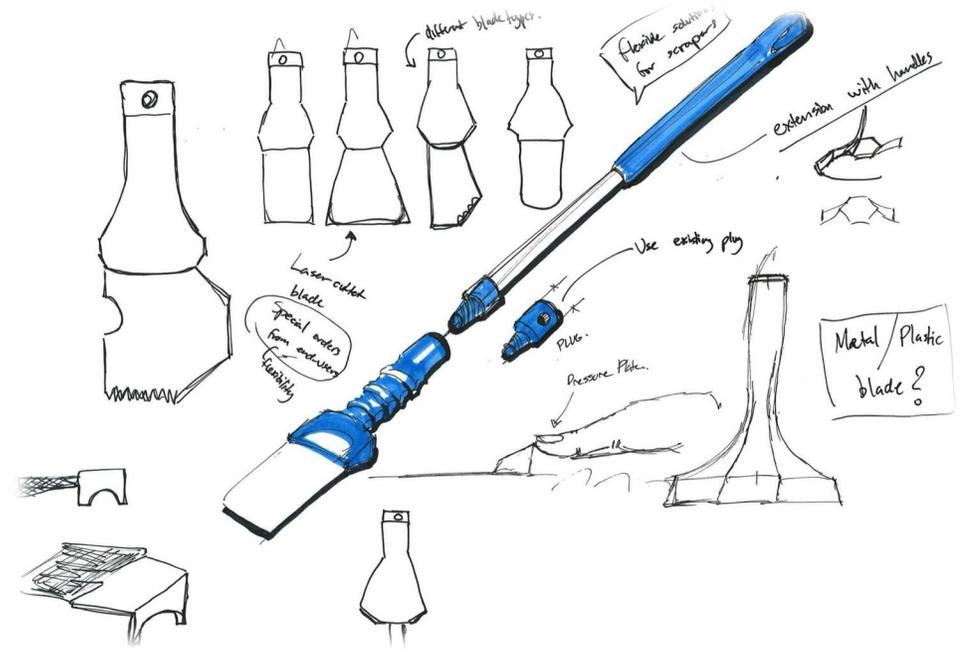
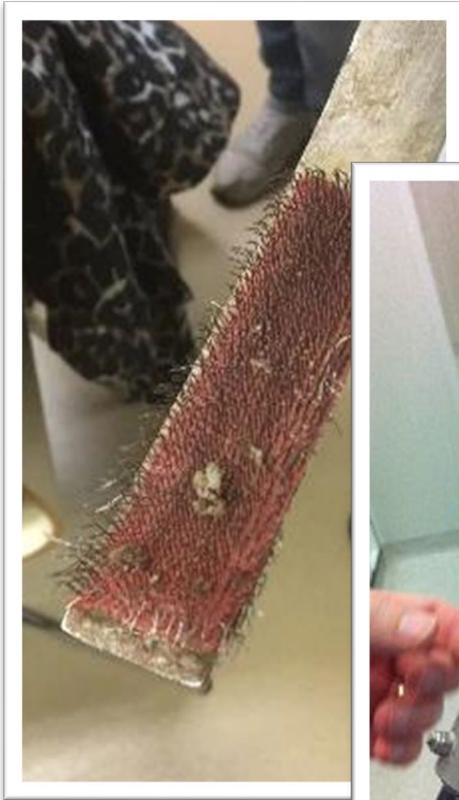
Disposable fabric and paper towels

Washable colour-coded microfibre mops & cloths



Cleaning tool selection

Specialty design



Cleaning tool selection

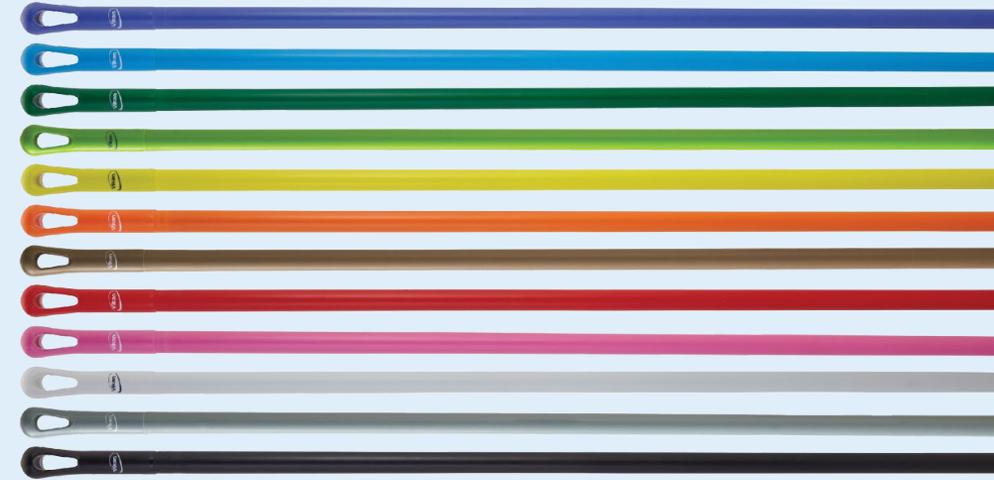
Colour-coded tools

➤ BRCGS

➤ 4.11.6. *'Cleaning equipment shall be:*

*- hygienically designed and fit for purpose, suitably identified for intended use (e.g., **colour coded** or labeled), cleaned and stored in a hygienic manner to prevent contamination'*

- Quick & easy visual control measure, doesn't rely on language
- Use dedicated, colour-coded cleaning tools for different tasks & hazards
 - High-risk vs. low-risk
 - Food contact surfaces vs. non-food contact surfaces
 - Allergens
- Use fully coloured tools to avoid confusion



Cleaning tool selection

Health & safety - ergonomics



Handles

Robust side handles for ergonomic handling and a good grip

For heavy contents, two people can lift it with each using a handle

Flat side
Enables straight-
arm carrying



Quality, sustainability, durability, & costs

Quality:

- ISO 9001 - Quality standard
- ISO 14001 - Environmental standard

Sustainable & ethical production:

- Use of renewable energy and recycled and renewable materials
- Staff health, safety, and welfare
- Ethical business practices

Durability & costs:

- durability – cheap tools replaced monthly vs. more expensive tools replaced twice a year
- foreign body risk – fragments, bristles
- equipment decontamination – time, effort, and thermal & chemical resistance

Cleaning tool management

Use

Preparation for first use

- Most cleaning equipment is not decontaminated before it is sent to the user
- Equipment may be contaminated with:
 - micro-organisms
 - chemical residues (incl. allergens)
 - foreign bodies
- All cleaning equipment should be decontaminated, as appropriate to its future use, before use



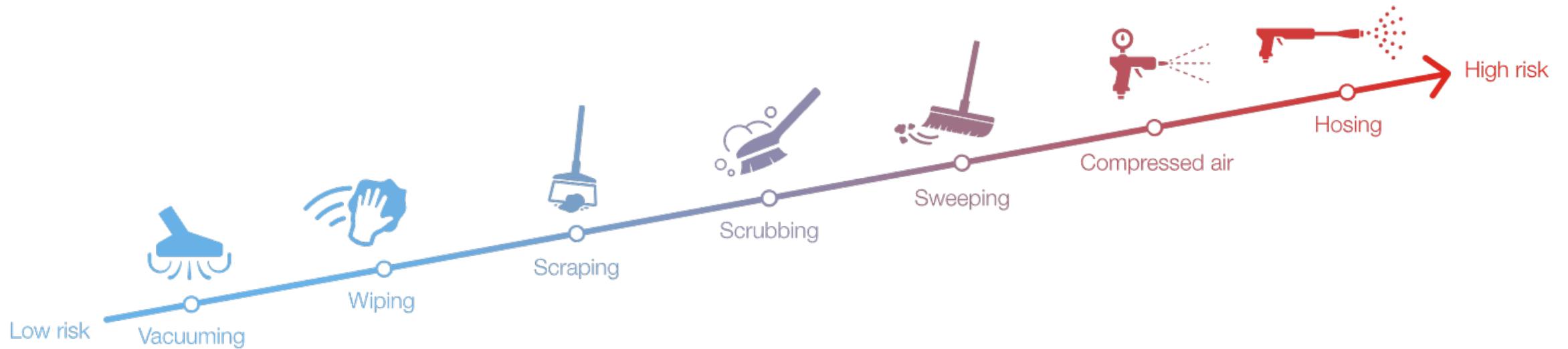
Remove all labels!



Cleaning tool use

Spread of contamination

All cleaning activities can spread contamination



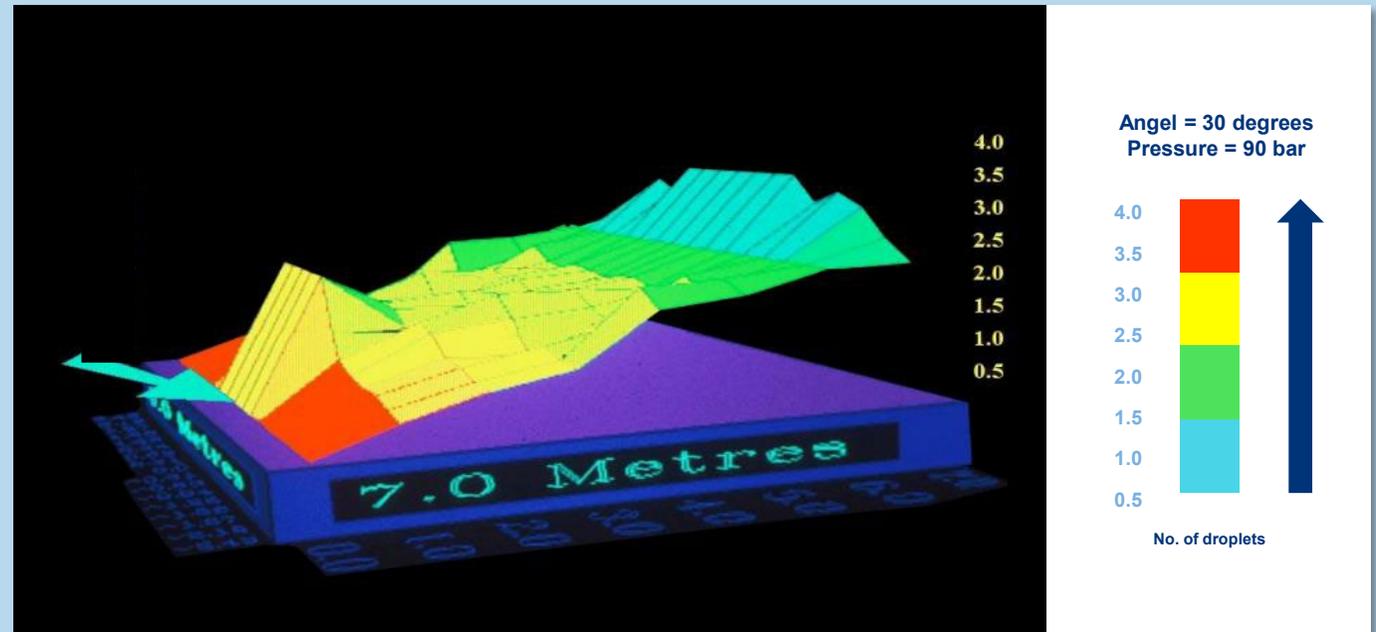
Cleaning tool use

Spread of contamination – wet cleaning

High-pressure hosing



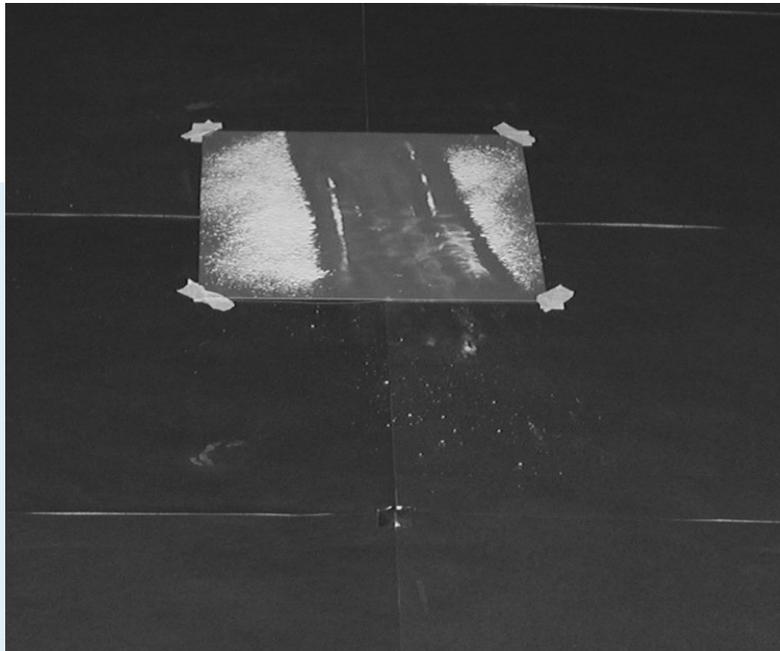
Courtesy of Campden BRI



Cleaning tool use

Spread of contamination – dry cleaning

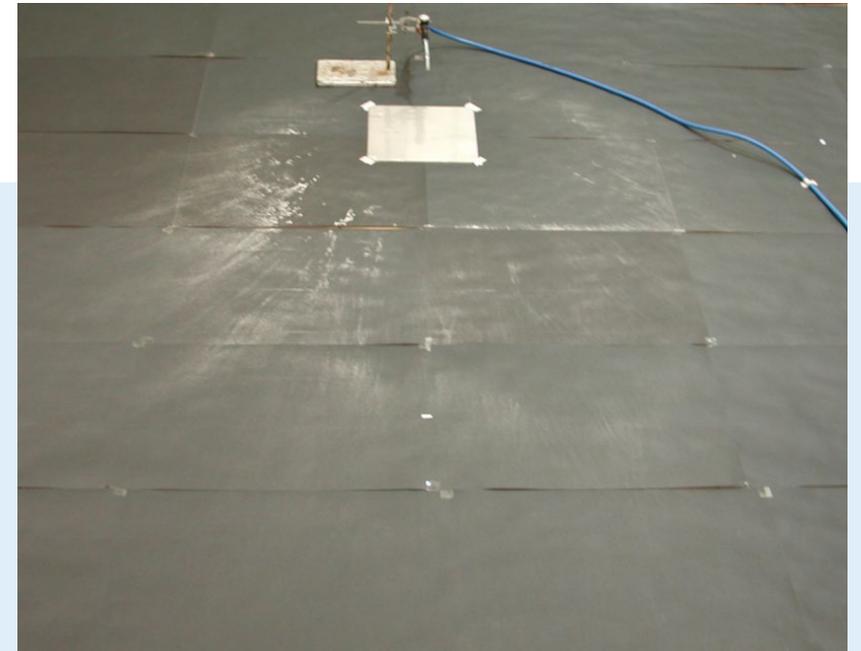
Vacuum cleaner



Broom



Compressed air



Courtesy of Campden BRI

Spread of contamination by people

Hygiene staff

- Use trained, competent, conscientious people.
- Use different people for different areas – high/low risk, allergen/non-allergen

Contamination transfer by cleaning tools

Use colour-coding to reinforce task/hazard segregation. Inspect, replace, clean, & disinfect regularly.



Contamination transfer by clothing
Use separate colour-coded clothing and/or disposable aprons and change between tasks

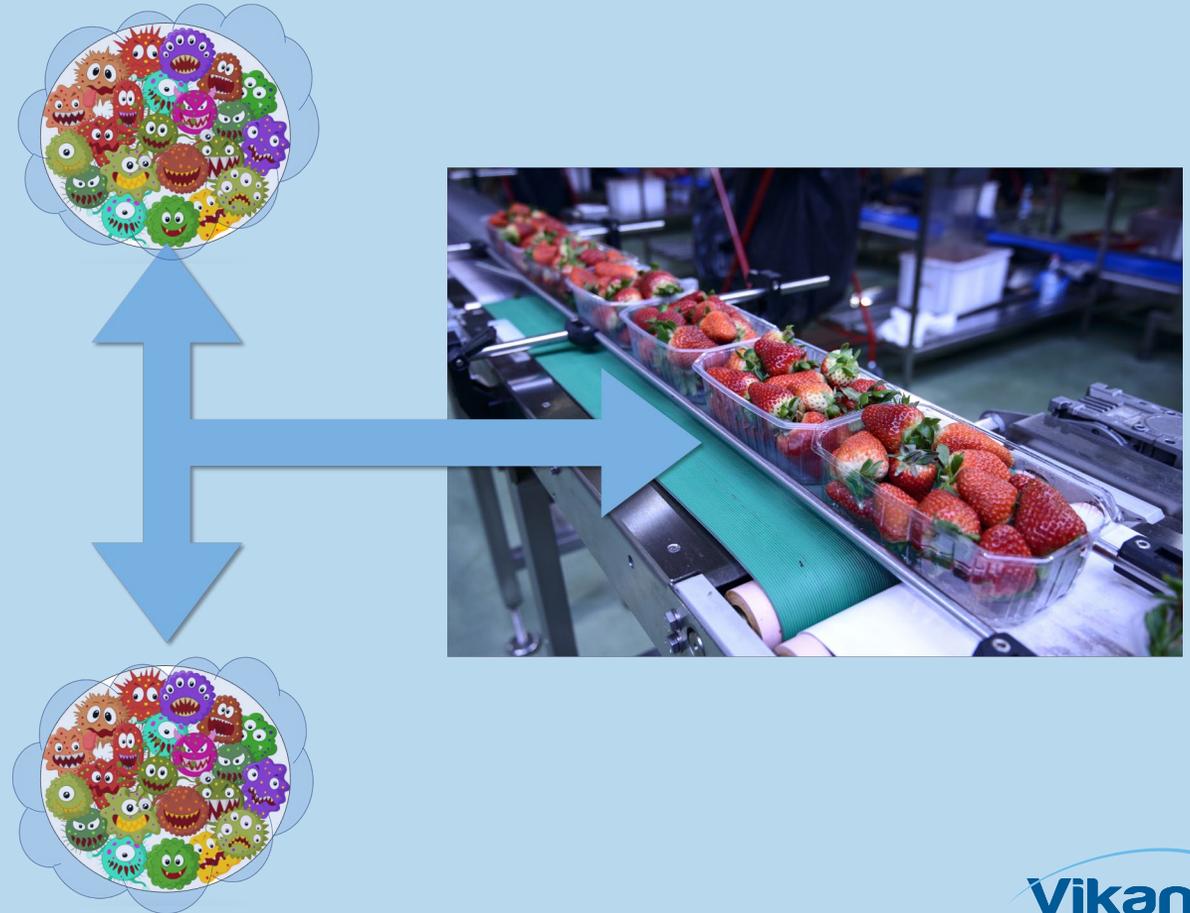
Contamination transfer by hands
Wash & dry hands/change gloves between tasks

Contamination transfer by footwear
Keep footwear contained to different areas; clean and disinfect regularly

Cleaning tool use

Minimise spread of contamination

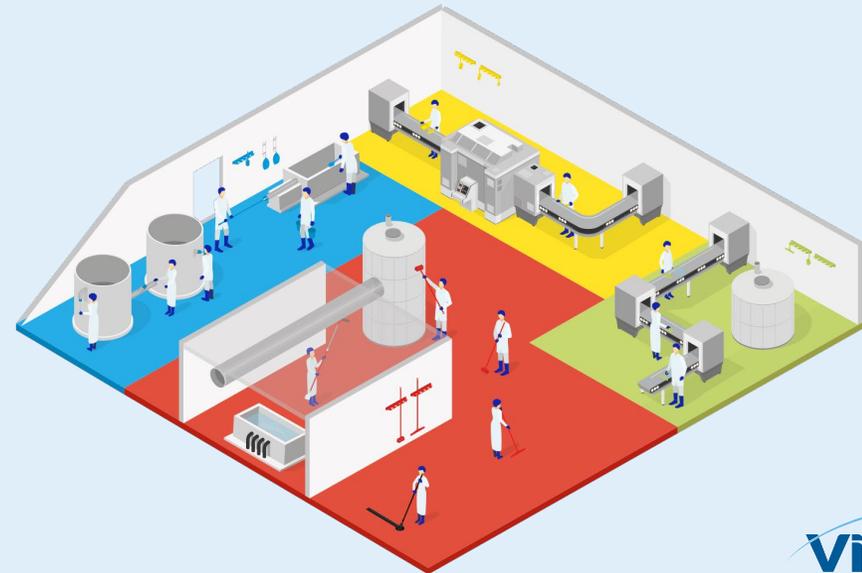
- Don't clean/minimise cleaning during production
- Clean things as far away as possible from open product (spatial segregation)
- Clean in physically segregated areas to protect product from splashes, etc. (separate cleaning rooms/screens)



Cleaning tool use

Minimise cross-contamination

- Use dedicated, colour-coded cleaning tools for different purposes
 - High-risk vs Low-risk
 - Food contact surface vs non-food contact surface
 - Allergens
- Use colour-coded site zoning plans - provides an easy visual check that only tools colour-coded for use in that area are being used
- Good cleaning tool management and contamination control



Cleaning tool management

Maintenance

Cleaning equipment can be a major source of contamination

CampdenBRI¹

- Survey of cooked product areas for *Listeria monocytogenes* - 10,000 samples
- Cleaning equipment - 47%



1. Holah, J.T. (1998). Effective microbiological sampling of food processing areas. Guideline No. 20, Campden & Chorleywood Food Research Association.



Standards compliance

- BRCGS
 - 4.11.6: '**Cleaning equipment** shall be:- hygienically designed and fit for purpose, suitably identified for intended use (e.g., Colour coded or labeled), **cleaned and stored in a hygienic manner to prevent contamination**'
- FSSC 22000 (ISO/TS 22002-1:2009 (2013) Prerequisite programmes on food safety Part 1: Food manufacturing)
 - 11.2: **Cleaning and sanitising agents and tools:** 'Tools and equipment shall be of hygienic design and maintained in a condition which does not present a potential source of extraneous matter.'
- SQF code
 - Section 10.2.9.8: **All equipment, utensils and protective clothing shall be cleaned after use or at a frequency to control contamination and stored in a clean and serviceable condition** to prevent microbiological or cross-contact allergen contamination.

Standards compliance:



Clause 11.3 Cleaning and sanitising programmes:

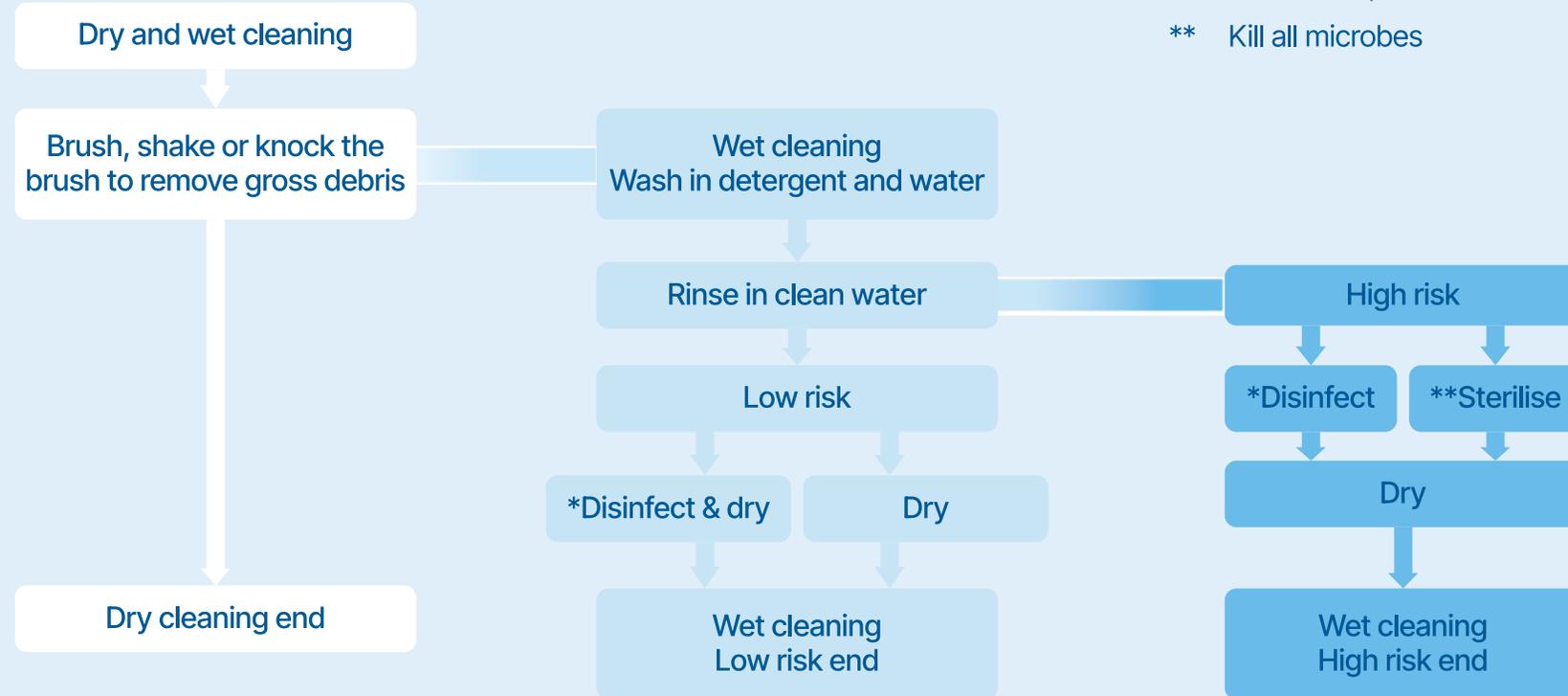
- **Cleaning and sanitising programmes shall be established and validated** by the organisation to ensure that all parts of the establishment and equipment are cleaned and/or sanitised to a defined schedule, **including the cleaning of cleaning equipment.**

Clause 11.5 - Monitoring sanitation effectiveness:

- **Cleaning and sanitation programmes shall be monitored** at frequencies specified by the organisation to ensure their continuing suitability and effectiveness.

Cleaning & disinfection

Generalized cleaning process decision tree



* Reduce the level of microbes to an acceptable level

** Kill all microbes

Cleaning equipment maintenance

Implement controls

Cleaning & disinfection: General principles

Wet cleaning

- Hosing down
- Immersion in a detergent/sanitiser bath
- Immersion in detergent/sanitiser bath, followed by agitation or scrubbing
- Use of an automated washing system, e.g., tray/equipment washer; industrial dishwasher; or washing machine

Dry cleaning

- Brushed, knocked, & shaken to remove gross debris & replace regularly, or when no longer fit for purpose.
- Not cleaned - thrown away after first use



Cleaning equipment maintenance

Cleaning & disinfection



Chemical disinfection

- Followed by thorough rinsing and drying in a hot cabinet/oven



To ensure disinfection and aid equipment drying use a hot water final rinse, rinse aid, and open dishwasher ASAP after the cleaning programme is complete.

Note: Dishwasher jets may cause some deformation of soft bristles



Includes a thermal disinfection step that also aids equipment drying

https://www.linkedin.com/posts/kurt-fryer-5411236_haccp-foodsafetyandhygiene-electroluxprofessional-activity-6660535624031965184-yZP9

Validated sanitation method



Development of a consistently effective and appropriate method of cleaning equipment decontamination.

Different methods may need to be developed for different types of cleaning equipment or for the same type of cleaning equipment used for different tasks

The method development may require a degree of trial and error to determine a consistently effective method that achieves the level of decontamination required

<https://www.ehedg.org/working-groups/working-group-clusters/cleaning-validation/>

Each different method should detail the:

- cleaning equipment (types and usage) that the method is suitable for
- cleaning and disinfection chemicals to be used (water, detergent, disinfectant, supplier name, product code, temperature, concentration, and contact time of chemicals)
- decontamination equipment to be used (e.g., brush, tray washer)
- decontamination method/actions (e.g., scrubbing, rinsing)
- decontamination frequency (daily, weekly, etc)
- level of decontamination required and how this is monitored, measured, and recorded



Cleaning tool maintenance

Inspection & replacement

- Cleaning tools should be:
 - regularly inspected for damage and wear & tear
 - replaced as appropriate, based on risk assessment
- Have descriptions/images of what is acceptable & what is not, & keep records of tool inspection & replacement for auditing/due diligence purposes.
- Don't make poor quality repairs to damaged equipment as this can increase the safety risk to the food product.



Equipment replacement frequency



Industry case study

Investigated the lifespan of a Vikan bench brush that was used to dry clean complex, metal, dry powder processing equipment with high usage, i.e., the worst-case scenario at their site.

- The brush was used as normal and its condition assessed and recorded (notes and photos) daily until it reached an unacceptable condition as defined by the Nestlé Plant.
- Conclusion: Brushes used for this purpose should be replaced, at a minimum, every 3 months.



Cleaning tool maintenance

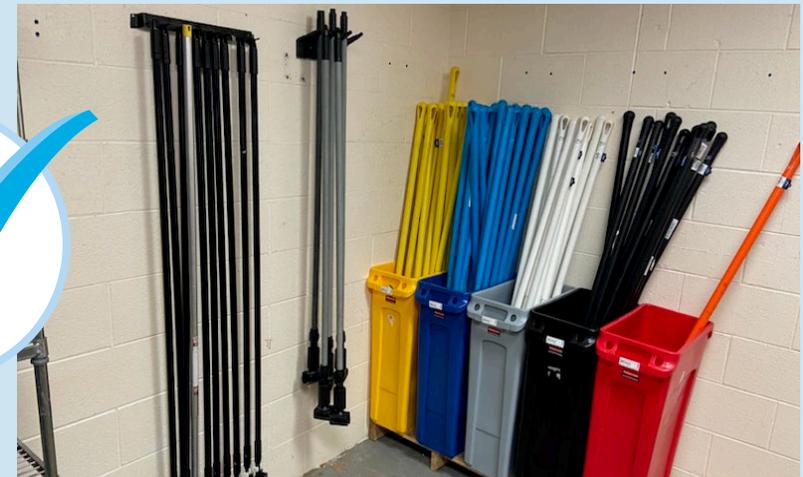
Efficacy

Regular cleaning, inspection, and replacement ensures that cleaning tools remain safe, effective, and efficient



Cleaning tool maintenance:

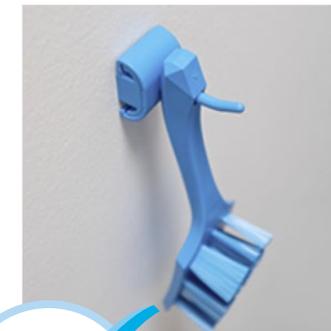
Inventory Management



Cleaning tool maintenance

Equipment storage

- Cleaning equipment can be stored on colour-coded wall racks or shadow boards to:
 - help minimise equipment damage and cross-contamination
 - improve efficiency - provides a place for tools to be stored and found quickly when needed.
- Use of colour-coded cleaning equipment storage provides a visual check that the right-coloured tools are being used and stored in the right areas.
- Provides auditors with evidence of good tool management and equipment control



Cleaning tool maintenance

Equipment storage

Shadow boards provide a quick visual check as to whether something is missing from a cleaning station

- To minimise the risk of cross-contamination, brushes, squeegees, scrapers, and similar tools should be stored:
 - head-down
 - with heads distant from other equipment handles
 - in a single row so that equipment above does not drip onto hygiene-critical surfaces below
 - on racks and shadow boards that are regularly cleaned and disinfected



Cleaning tool maintenance

Equipment storage



HyGo Mobile Cleaning Station



www.vikan.com/int/products/cleaning-trolleys/57003/hygo-mobile-cleaning-station-780-mm-blue



Cleaning tool maintenance

Monitoring & verification



Monitoring:

rapid detection & correction of shortfalls

Examples of monitoring methods



Visual inspection



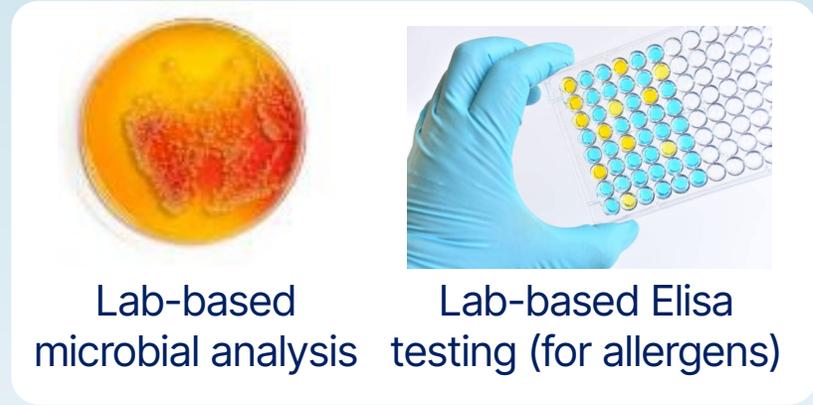
Check sheets



Rapid detection ATP & protein swabs,
Allergen lateral flow devices

Verification:

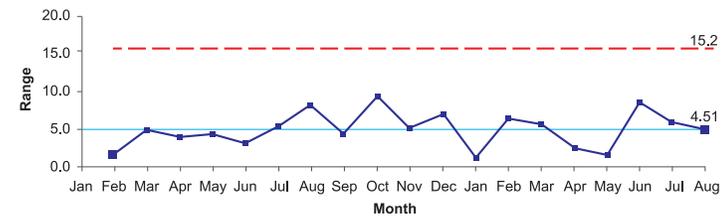
takes longer to provide a result



Lab-based microbial analysis

Lab-based Elisa testing (for allergens)

Examples of verification methods



Data trend analysis



Cleaning tool management

An ongoing process....

- Have a plan in place if things go wrong (emergency planning, corrective actions)
- Root cause analysis
- Review & revise
- Record what you do



Further information and support



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Cleaning tool management

Further information

Resources including product literature, technical food safety materials, and our product image library are available on our website at vikan.com.

Online catalog

Product selection guides

Vikan Product Selection Guide

Vikan Hand Brushes

Individual product sheets

Extra-Large Hand Brush

Series 3892

Hanging Hole
1" x 6/8" cavity and 3/4" hanging hole allows user to grip brush easily over the lines "hook" while for hole that makes storage easy.

Angled Block
The angled block is 1 1/2" x 6" x 1/2" (39mm x 152mm x 12.7mm) and is used for hanging.

Blue Bristles
Perfect for scrubbing without dirt or for wet use with disinfectant.

This large blue extra-large brush will last for a long time as you clean tables, chopping boards, bakeware, large bowls and other equipment when it is necessary to reach into corners. The large blue makes cleaning easy and efficient.

Declarations of Compliance

Declaration of Compliance

Business Operator
Vikan AIS
Risingway 1
DK-7600 Sløve
(+45) 96 14 26 00

Product name
UST Hand Brush without handle, 10.2", 59L Blue

Item Number
41793

Plastic Material
Polypropylene with fiberglass, 98 %

Color masterbatch
Blue, 2 %

Bristles
Polyethylene terephthalate (PET)

EU Compliance
In accordance with EU Commission Regulation no. 1831/2003 article 3, 11(5), 15 and 17 the product is intended for food contact. The product is marked with the "grass & fork" symbol on the packaging or on the product itself through moulding.

AP(B)1
The product is produced according to EU Commission Regulation no. 2023/2006 of 22 December 2023 on good manufacturing practices for materials and articles intended to come into contact with food (GMP).

Regulation (EC) No 2023/2006
All pigments in the masterbatch comply with resolution AP(B)1.

Regulation (EU) No 1020/11
Monomers and intentionally added additives used to manufacture this product are listed in Annex I of Commission Regulation (EU) No. 1825/11 of 14 January 2011 on plastic materials and articles intended to come into contact with foodstuffs. Subsequent amendments up to (EU) 2023/1627 are included.

Regulations (EC) No 1333/2008 and (EC) No 1324/2008
Monomers and/or additives with specific migration limit (SML) are used. The substances with a SML will not migrate in quantities that will exceed the SML under the specified conditions of use. Upon request we will supply relevant information regarding these substances on a confidential basis.

Regulations (EC) No 1831/2003 and (EC) No 1324/2008
Monomers and/or additives with specific migration limit (SML) are used. The substances with a SML will not migrate in quantities that will exceed the SML under the specified conditions of use. Upon request we will supply relevant information regarding these substances on a confidential basis.

Regulations (EC) No 1333/2008 and (EC) No 1324/2008
This material contains intentionally added "dual use" additives for which restrictions or purity criteria are in place in accordance with Regulations (EC) 1333/2008 and (EC) 1324/2008. Upon request we will supply relevant information regarding these substances on a confidential basis.

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Knowledge Center

Optimise your allergen control through use of colour

Allergen control - why is it important?
Allergen management is vital in any food business and Regulation (EU) 2017/1351 (FSMP) has introduced a new system to regulate the use of allergen control. The consequences of getting the equipment, or a part of it, wrong, could range from causing a customer discomfort to causing a fatality.

Declaration of Compliance
The product is produced according to EU Commission Regulation no. 2023/2006 of 22 December 2023 on good manufacturing practices for materials and articles intended to come into contact with food (GMP).

Regulation (EU) No 1020/11
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Vikan's food safety webinar series

What's next?



Topic:

Listeria update

Date & Time:

4 June 2025

3 p.m. CEST (9 a.m. EST)

Presenter:

TBA