How CAN WE control Listeria?

Stop it from entering the factory

DECONTAMINATE
CHEMICAL KEGS, TOOLS
AND PERSONAL ITEMS
ENTERING HIGH RISK

Stop it from multiplying. Remove areas it can grow in

RESPECT ALL LOW/HIGH RISK BARRIERS ENSURE FOOTWEAR IS REGULARLY CLEANED AND DISINFECTED

REPORT DAMAGED
EQUIPMENT
AND FACTORY
FABRIC E.G. CRACKED
KERBS AND DAMAGED
DRAINS

ENSURE EQUIPMENT
MAINTENANCE IS DONE
HYGIENICALLY

ALWAYS FOLLOW SITE HAND WASHING PROCEDURES ENSURE EQUIPMENT IS FULLY DISMANTLED BEFORE CLEANING

FOLLOW PRODUCT AND PACKAGING DECONTAMINATION PROCEDURES

VERIFY CONTROL

KEEP CHILLER DOORS CLOSED

USE THE CORRECT CLEANING CHEMICALS AND DISINFECTANTS

KEEP PRODUCTION
AREAS AS DRY AS
POSSIBLE AND REPORT
ANY LEAKS

TAKE CARE NOT
TO GENERATE
AEROSOLS DURING DRAIN
CLEANING

ADHERE TO DEEP CLEANING SCHEDULES

WASH YOUR HANDS AFTER TOUCHING WASTE, THE FLOOR AND DRAINS

ENSURE CLEANING
EQUIPMENT IS ROUTINELY
CLEANED AND
DISINFECTED AND STORED
CORRECTLY AFTER USE

DO NOT CLEAN ITEMS IN CONTACT WITH THE FLOOR

KEEP CLEAN AND DIRTY ITEMS SEPARATE

LIMIT THE AMOUNT

OF WATER USED DURING

HOUSE-KEEPING AND ON PRODUCT CHANGEOVER CLEANS

Kill or remove Listeria

Prevent from spreading around



www.holchem.co.uk