# FRESHCHECK

## Low level contamination test

DETECTS: BACTERIA, EXCESS CHEMICALS AND FOOD DEBRIS

UNIQUE AND INNOVATIVE

SAFE FOR USE ON FOOD CONTACT SURFACES

CHRISTEYNS
FOOD HYGIENE

FEEL SAFE WITH US

# FRESHCHECK

**FreshCheck is revolutionising the way we think about safety by offering the first affordable way to detect bacteria, excess chemicals and food residue with a simple colour change: if it's purple, the surface is clean. If the reaction is a different colour, the surface needs to be cleaned again.**

**FreshCheck** is the fastest, cheapest and simplest way to confirm that your surfaces and equipment are clean. Our purple swab will change colour if there are dangerous levels of contamination left on surfaces. Whether it's bacteria or excess chemicals, **FreshCheck** helps ensure high standards.

- **FAST:** Results in 30 seconds.
- **CHEAP:** Compared to other methods like ATP.
- **ECO-FRIENDLY:** Product environmentally friendly.

## TYPES OF USE

### AUDIT CHECKS

Our **FreshCheck** swabs verify whether surfaces are up to hygiene standards. Any colour other than purple will warn users they're not up to EFSA (European Food Safety Authority Standards) and HACCP must be improved.

### TRAINING TOOL

**FreshCheck** can be used to help train staff with cleaning processes. Use **FreshCheck** after cleaning machinery to ensure the cleaning is up to standard and that surfaces are properly rinsed.

**DETECTS BACTERIA & EXCESS CHEMICALS**

# INSTRUCTIONS FOR USE

**1.** After cleaning and disinfecting, make sure all surfaces are rinsed and dried down to ensure no cleaning chemical contamination are left behind. This is important, to avoid discoloration due to chemical contamination.

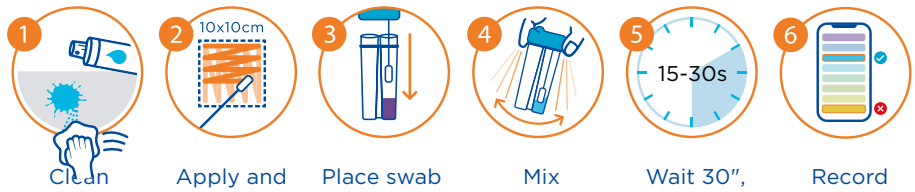
**2.** Remove the swab from the container and apply to the surface under test covering an area of 10 x 10 cm. Rotate the swab whilst applying in order to collect the maximum amount of bacteria.

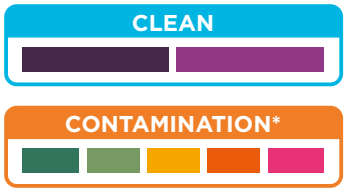
**3.** Place the swab back into the tube so that the swab is in contact with the purple HVS solution.

**4.** Agitate the swab gently or flick the tube to mix.

**5.** Wait for 15 – 30 seconds and compare the colour change to the supplied chart.

**6.** Record the result using the FreshCheck app or on your hygiene verification documentation




*__ATTENTION__: Any other color will mean contaminated. Check if you have cleaned correctly after disinfection and rinse to avoid false results.

# FREQUENTLY ASKED QUESTIONS

### Why haven't I seen a colour change when I expected one?

This is a really common bit of feedback! Sometimes it might seem strange, but our surfaces can just be cleaner than we expect. If you are worried about the expiration date of the swabs, test it on some lemon juice, bleach or other strong cleaning chemical and you should see a rapid colour change.

### Is FreshCheck safe?

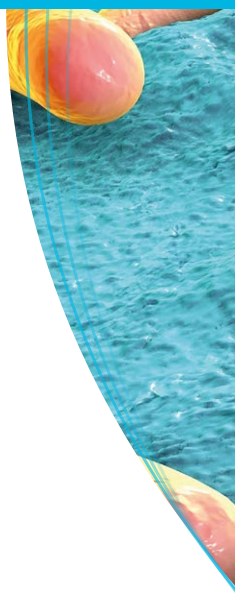
NSF has approved **FreshCheck** for use in food production areas, so you can feel safe to use it. We also have an efficacy confirmation report from Campden BRI. **CHRISTEYNS** has successfully tested this product in several Food Industries with outstanding results.

### Does FreshCheck replace ATP swabbing?

**FreshCheck** is ideal as a cheaper alternative to ATP swabbing. These swabs can also work in conjunction with ATP swabs. A Campden BRI report states that FreshCheck is better than ATP to measure bacteria that are stressed after cleaning and disinfection.

### Can I use FreshCheck with cleaning agents?

Using FreshCheck swabs directly on cleaning agents will cause a rapid colour change due to chemical contamination. You will likely get false results. For precise results you can use it in any surface once everything has been rinsed and dried.



# SAFETY INFORMATION

**FreshCheck** is for providing additional guidance regarding dangerous contaminants. **FreshCheck** is for external use only.
Do not consume **FreshCheck**.
Do not use **FreshCheck** on electrical equipment.
If **FreshCheck** gets in the eyes, rinse with copious water. For additional safety information, please consult our SDS.

The swabs have been independently verified by **CHRISTEYNS**, NSF and Campden BRI.

NSF
Nonfood Compounds (P1)

BRCGS In Partnership with Campden BRI food and drink innovation

| TECHNICAL INFORMATION | |
|---|---|
| | **FRESHCHECK** |
| Appereance | A single-uso swab with purple HVS liquid |
| Storage | Store upright at room temperature.<br>Do not freeze or refrigerate |
| Packaging | 50 HVS-swabs in a box |

MORE INFORMATION
Contact you local Christeyns agent or support manager for more information about getting the best out of FreshCheck HVS swabs.

CHRISTEYNS
FOOD HYGIENE

Afrikalaan 182, B - 9000 Gent
T + 32 9 223 38 71
E info@christeyns.com

WWW.CHRISTEYNS.COM

C-FH-FRESHCHECK_02-2025_EN