



FRESH CHECK

CONFIRMING HYGIENE

**DETECTS: BACTERIA, EXCESS CHEMICALS
AND FOOD DEBRIS**

UNIQUE AND INNOVATIVE

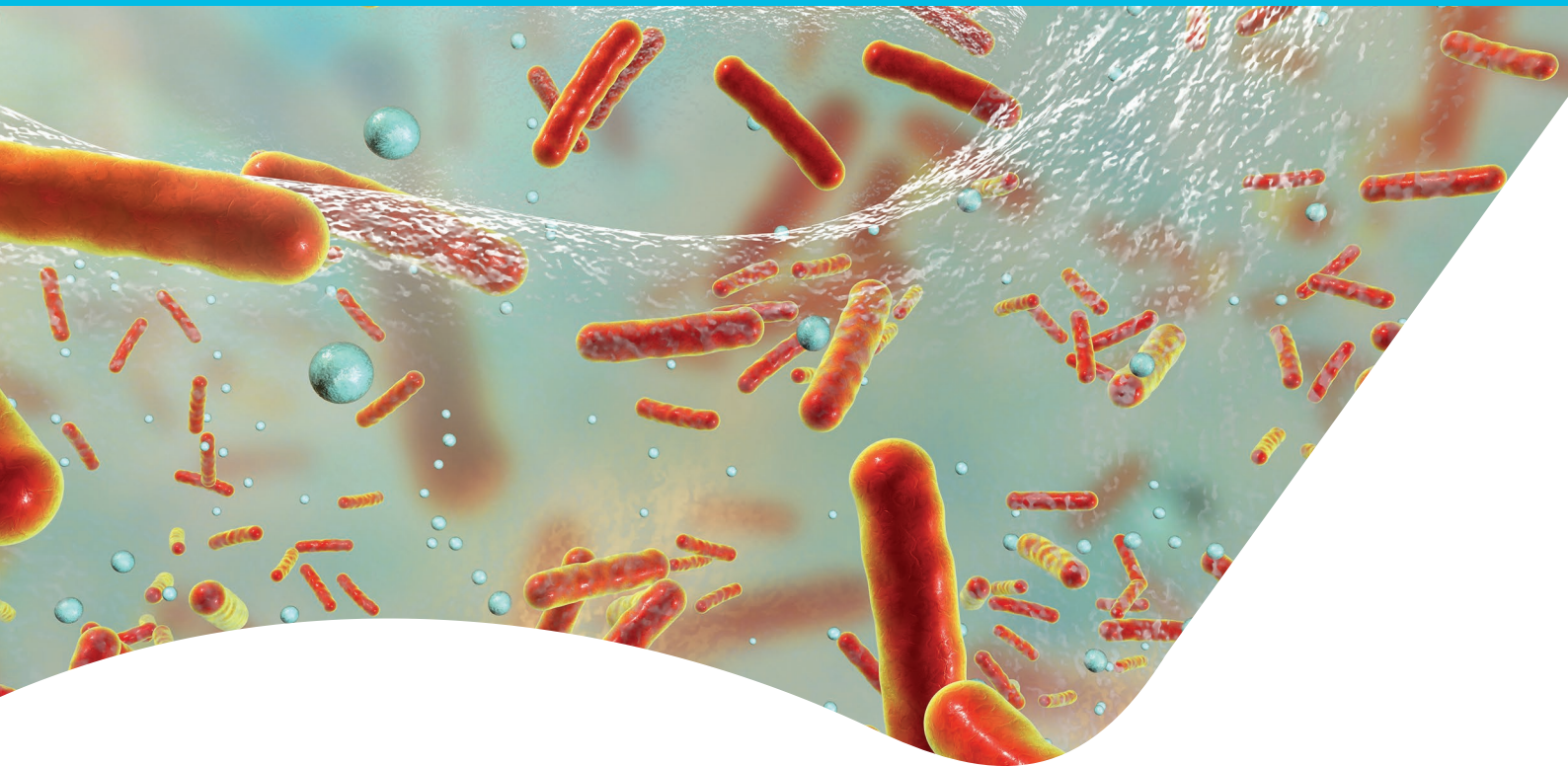
SAFE FOR USE ON AND AROUND FOOD

FEEL SAFE WITH US



CHRISTEYNS

FOOD HYGIENE



FRESH CHECK

Fresh Check is revolutionising the way we understand safety, by providing the first affordable method to test surfaces for bacteria, excess chemicals and food debris with a simple colour change - if it doesn't stay purple, you need to clean again. And if you finally have a positive result you can check if you have Biofilm with our Biofilm Test.

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

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

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TYPES OF USE

AUDIT CHECKS

The **Fresh Check** Spray can test that 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

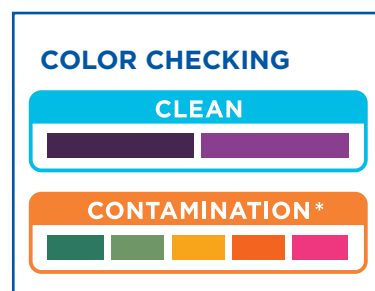
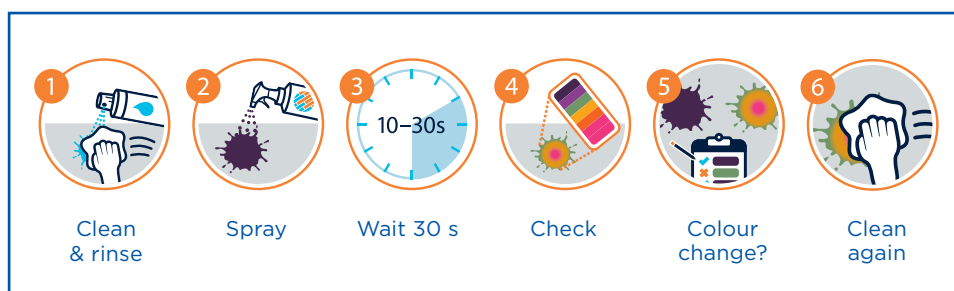
Fresh Check can be used to help train staff with cleaning processes. Use **Fresh Check** after cleaning machinery to ensure the cleaning is up to standard and that surfaces are properly rinsed.



INSTRUCTIONS FOR USE

FRESH CHECK

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. Spray **Fresh Check** onto the surface, keeping the nozzle 20 cm from the surface to get an even coating.
3. Leave for 30 seconds to ensure all contaminants are picked up.
4. Monitor the colour change by comparing the colour against the colour key on your bottle, or above.
5. Document areas of risk.
6. Wipe down the area with **Fresh Check** and rinse with water. If necessary, a small amount of detergent can be used to remove any residual **Fresh Check**.
7. Take pictures before/after with a date, as proof of hygiene check.



***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 the spray might have gone off, test it on some lemon juice, bleach or other strong cleaning chemical and you should see a rapid colour change.

Is Fresh Check safe?

The NSF has approved **Fresh Check** 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 Fresh Check replace ATP swabbing?

Fresh Check is ideal as a cheaper alternative to ATP swabbing. Anyone who can't afford to use ATP swabs would benefit from using **Fresh Check**. This spray can also work in conjunction with ATP swabs. A Campden BRI report states that Fresh Check is better than ATP to measure bacteria that are stressed after cleaning and disinfection.

Can I use Fresh Check with cleaning agents?

If you use Fresh Check spray directly on cleaning agents will cause a rapid colour change due to chemical contamination. Probably you will get false results. For precise results you can use it in any surface once everything has been rinsed and dried.

SAFETY INFORMATION

Fresh Check is for providing additional guidance regarding dangerous contaminants. **Fresh Check** is for external use only.

Do not consume **Fresh Check**.

Do not use **Fresh Check** on electrical equipment.

If **Fresh Check** gets in eye, rinse with copious water. For additional safety information, please consult our SDS.



The spray has been independently verified by **CHRISTEYNS**, NSF and Campden BRI.

Nonfood compounds
(Category Code P1)

TECHNICAL INFORMATION

	FRESH CHECK
Appearance	Liquid - purple
Characteristics	Allows sampling of +/- 100 test (4-5 sprays each) points of 15 cm ² Suitable for smooth horizontal surfaces
Storage	Keep out of reach of children.
Packaging	1 unit of 100 ml

MORE INFORMATION

Contact your local Christeyns resp to help you find a solution that fits your personal situation.



CHRISTEYNS

FOOD HYGIENE

OFFICIAL DISTRIBUTOR

Afrikalaan 182, B - 9000 Gent

T + 32 9 223 38 71

E info@christeyns.com

CHRISTEYNS.COM