



HYGIENE MONITORING SYSTEM FOR OPEN PLANT CLEANING

LIABILITY RISK MITIGATION

RELIABLE CLEANING OPERATIONS

DOCUMENTED PROOF OF EXECUTION

COST OPTIMISATION

FEEL SAFE WITH US



CHRISTEYNS

FOOD HYGIENE



HYGIENE MONITORING

In-Site OPC is a hygiene monitoring and reporting system that measures and registers key parameters of the open plant cleaning process in real time. It allows you to confirm the quality and costs of the cleaning process.

Food companies often have limited control over water or chemicals consumption, pressure, time and temperature during the manual cleaning of open surfaces and equipment.

In-Site OPC enables online traceability of all parameters involved in the cleaning process. It will enhance the performance of the cleaning operations, making them more reliable, reducing risks and optimising the use of resources while reporting proof of execution.

CHALLENGES OF OPEN PLANT CLEANING

- Manual cleaning
- Cleaning programs need to be trained. Reliability of operators is crucial!
- No verification of the actual cleaning process parameters
- Control of cleaning result via ATP, microbiological tests,...

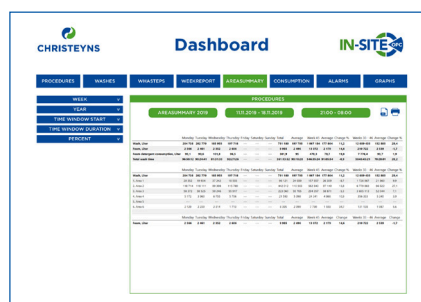
APPLICATION AREA

Open plant cleaning
Crate washing
Box washing
Bin washing
Trolley washing
Pallet washing
Wet lubrication
Sausage cooling cabinets

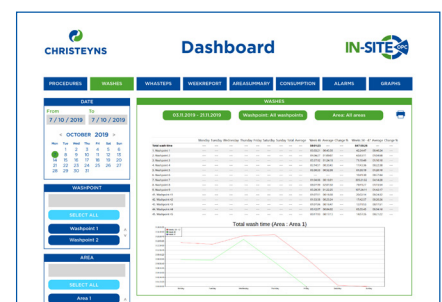
... ANY PROCESS USING WATER



Consumption of water



Reporting area



Total wash time area

ADVANTAGES

✓ RELIABLE CLEANING OPERATIONS

- Measuring critical parameters.
- Setting alarms.
- Demonstrating execution of the cleaning steps.
- Following up individual cleaning activities.
- Defining training needs for individual operator.
- Optimizing the cleaning costs.

✓ LIABILITY RISK MITIGATION

- Demonstrating compliance with standard cleaning processess.
- Traceability of cleaning activities.

✓ COST OPTIMISATION

- Optimizing cleaning time.
- Optimizing water and energy consumption.

✓ DOCUMENTED PROOF OF EXECUTION

- Demonstrating that cleaning was done according to the agreed procedure.
- Positive signal to auditors.
- Ensures traceability of cleaning operations.
- Supports export license request.

BUILDING BLOCKS

HARDWARE

for real-time monitoring and collection of data:

Water consumption.

Temperature.

Cleaning time
(use of water or foam).

Water **pressure.**

Conductivity.

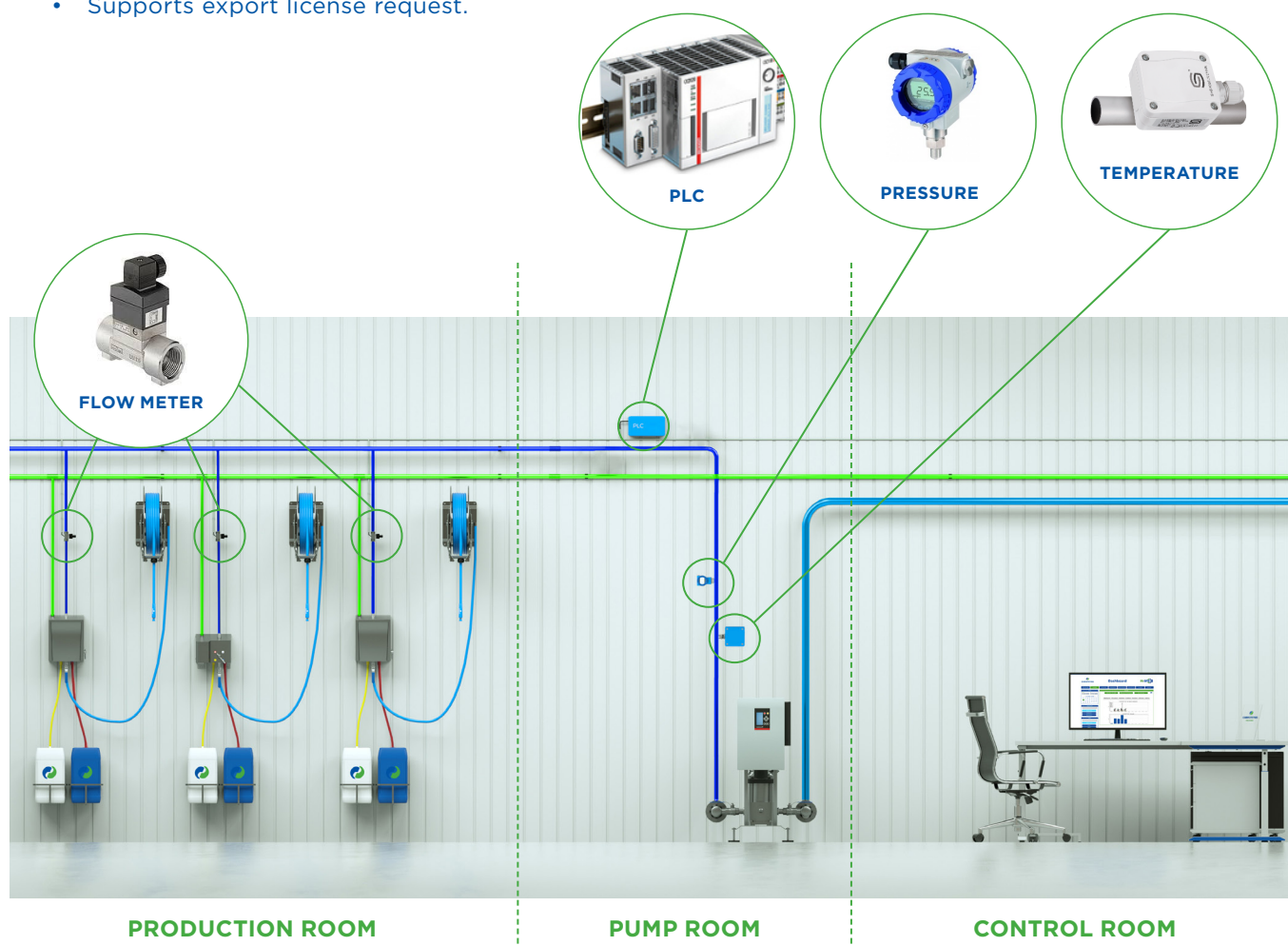
SOFTWARE

for transformation of the data into actionable and visually readable reports:

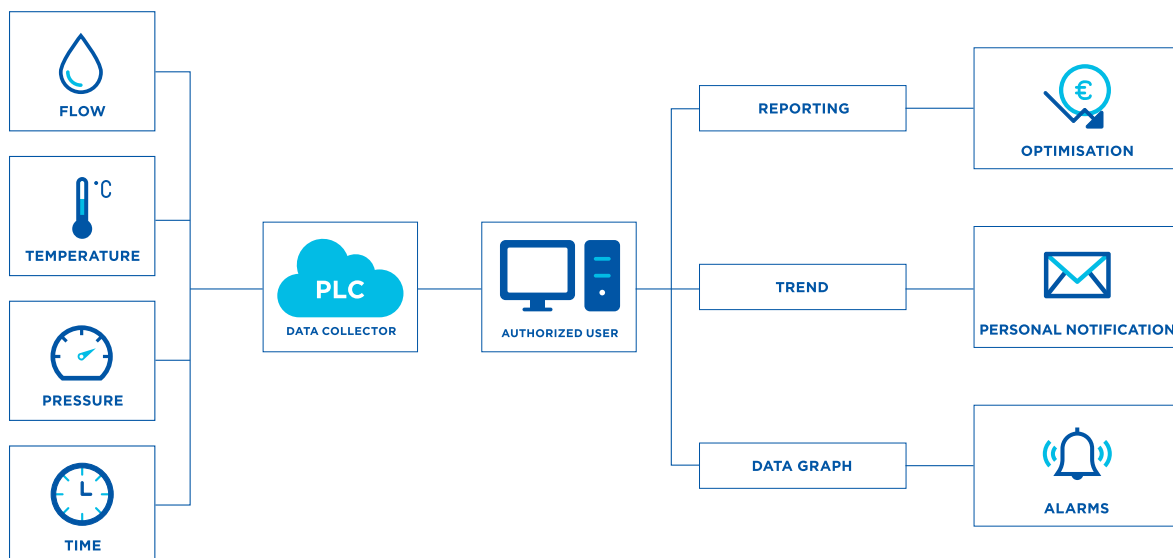
- Powerful data acquisition and control software package.

- Internet based reporting system.

**Let us help you
take control over the
cleaning activities**



HOW DOES IT WORK?



THE TECHNICAL SERVICE

Regular visits of SPECIALIST TECHNICALS

of **CHRISTEYNS** to verify:

- the correct functioning (equipment)
- the correct use and dosage (sanitising products)

The **CHRISTEYNS FOOD HYGIENE** Technician certifies that the procedures and consumption are in line with the personalised sanitisation plan.



CHRISTEYNS

FOOD HYGIENE

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