

Protecting your business, brand and customers



deep clean hygiene services

reducing risk increasing compliance

canopies, extraction systems & ducting
general equipment
structural cleaning



FoodSafe's Deep Clean experts offer a service that is second to none and saves businesses thousands of pounds. A deep clean can save you money through improved equipment performance, prolonged life of equipment without costly replacements and the avoidance of fines or closure in the event of failing a Health & Safety audit.

Though this may seem extreme, the consequences of an unclean kitchen or food preparation area can be as colossal as closure of a premises. Anyone running a business where food is prepared or served must ensure their premises and equipment are spotless, going beyond what the eye can see.



Improve and maintain Scores On The Doors, reduce fire risk and improve efficiency:

Scores On The Doors

Scores On The Doors has now been rolled out nationwide, inspecting and scoring businesses accordingly, on food hygiene and safety. The result or 'score' is publicly recognised. We can help you improve your 'Score On The Door' by ensuring full legal compliance, continuous improvement to maintain competitive advantage and ultimately, peace of mind.

Our experts have extensive experience working in relevant organisations and our heating and ventilation specialists all comply with HVCA TR19 Guide to Good Practice.

A cleaner kitchen makes for a safe and happy kitchen for employees and business owners alike. Whilst your team may wipe, sweep and clean down surfaces each day, only deep cleaning canopies, extractors and ducts will ensure a thoroughly pristine environment.

Reducing Risk

Only a deep clean can reduce the risk of fire or pest infestation commonly caused by the build up of grease in extraction or ducting systems.

Cost Effective

Like any equipment, over time and with regular use, kitchen equipment can suffer from wear and tear but with an annual deep clean at the very least, you can improve efficiency and prolong the life of many items of equipment.

Protection

Our deep clean covers all requirements made through insurance, due diligence and health & safety officials. Many insurance policies specifically stipulate this requirement to ensure validation.

Convenient

Our team is available out of normal trading hours and can be flexible around your operation.

Guarantee & Certification

Following every FoodSafe Deep Clean, you will be presented with a hygiene certificate, demonstrating food compliance.

Post-Clean Analysis

After each deep clean, all areas have a final mist with anti-bacterial spray and undergo a thorough check to ensure every inch of every surface is clean and safe. This important final inspection checks for the dirt you can't see as much as the dirt you could before the job was started. We believe this check is vital for a thorough job to ensure all bacteria as well as dirt has been removed, rather than simply moved around a surface.

Rapid Hygiene monitoring with our ATP Bioluminescence. This is a fast, simple and practical way of ensuring your work surfaces are clean and safe! We can spray your surfaces and our ATP Bioluminescence immediately identifies areas that require attention.

FoodSafe Group offers:

- Manufacturing Compliance
- Catering/Hospitality Compliance
- Integrated Pest Management
- Innovative Training Solutions
- Deep Clean Hygiene Services



FoodSafe Group Ltd, Logistics Institute,
University of Hull, Hull, HU6 7RX.

Call now to arrange a free consultation or
quotation: **01482 347 596**

www.foodsafegroup.co.uk

FoodSafe Group