





Speakers



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What is Culture?

Culture is a live organism.

- If you leave it, it will either die or go bad
- Nurtured correctly, it will become self-sustaining and can be the secret to your success
- Like the bloodstream it affects every organ
- Actions, not just words
- Starts at the top









Maximising the Hygiene Window







Cleaning Efficiency

Nick Turner Director, FoodClean by QJS





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Cleaning Efficiency

What are some of biggest barriers to cleaning efficiency?

- Hard to clean machinery
- Slow preparation for cleaning
- Missing equipment or tools not up to the job
- Set up & set down of the cleaning schedule
- Lack of segregation
- Poor training or task clarity
- Not enough staff (see first webinar)
- Poor scheduling (hygiene vs. production windows)





Choice of equipment

- Fit for purpose equipment
- Take an application-first approach what is the task to be done?
- Trial equipment and get operator feedback
- Conduct an equipment review
- Engage equipment supplier if necessary

Working efficiently is not expensive!











Right tools, right place, right time.

- How long should it take for operators to start cleaning?
- Consider a hygiene operator tool kit
- Ensure tool accessibility does it fit and does it work?









Cleaning & storing equipment

- Is there a clearly-defined cleaning & storage process?
- How easy is the process to follow?
- Keep it simple and visual (see examples in first webinar)
- Don't overlook cleaning the cleaning equipment





Protecting machinery

- How long does it take to protect machinery before cleaning?
- Is unused & unprotected equipment having to be recleaned?
- How much single-use plastic is being discarded?













Example: Control Panels













Example: Control Panels











Labour Efficiency

Nick Turner
Director,
FoodClean by QJS









Labour Efficiency

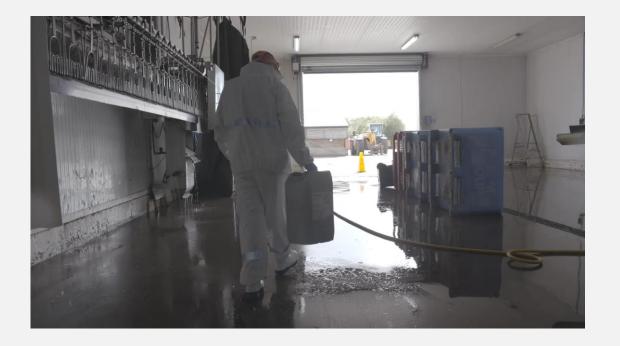
- Engagement of production team to support 'Clean as you go' and leaving the area ready to clean
- Time & motion exercises for labour efficiency
- Team awareness of the cost per minute of downtime
- Representation and understanding of hygiene amongst the site management team
- Bring hygiene on the journey see them as a partner, not a problem!





Making it easy to start

Let machines do the work!







Making it easy to start

Let machines do the work!







Ready-to-Use Equipment

- Reduce operator frustration
- Increase equipment ownership & care
- Improve labour efficiency













Zone Segregation







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In-Process Cleaning

- What is the cleaning for?
 - Equipment efficiency (e.g. to prevent machine blockages)
 - Product quality (e.g. product coloration, taint)
 - Allergen control or other food safety risk
- Can the cleaning be safely carried out 'in-process' during production?
- Is segregation required?
 - Food safety
 - Operator safety
 - Something else?





Mitigating the Risks

- How do we manage the risks of in-process cleaning?
 - Team training & understanding of the risks
 - Effective production scheduling
 - Heavy or light screening
 - Curtains or other tailor-made solutions
 - Low pressure cleaning equipment
 - Hand tools, wipes, buckets, trolleys or trucks
 - Taking equipment elsewhere to be cleaned
 - Exchange parts multiple sets of machine parts which can be cleaned and prepared for use

Reduced risk and increased efficiency = Win-Win!





Example: Mobile Screening









Example: Mobile Screening







Be prepared!

What happens when something interrupts the schedule?

- Line/equipment breakdowns
- Miscalculation in production scheduling
- Unexpected fluctuation in volumes
- Staffing issues



Live Q&A





Upcoming Hygiene Webinars



Sustainable Cleaning Practice Wednesday 23rd November 2022, 3:30pm



Further information & support





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